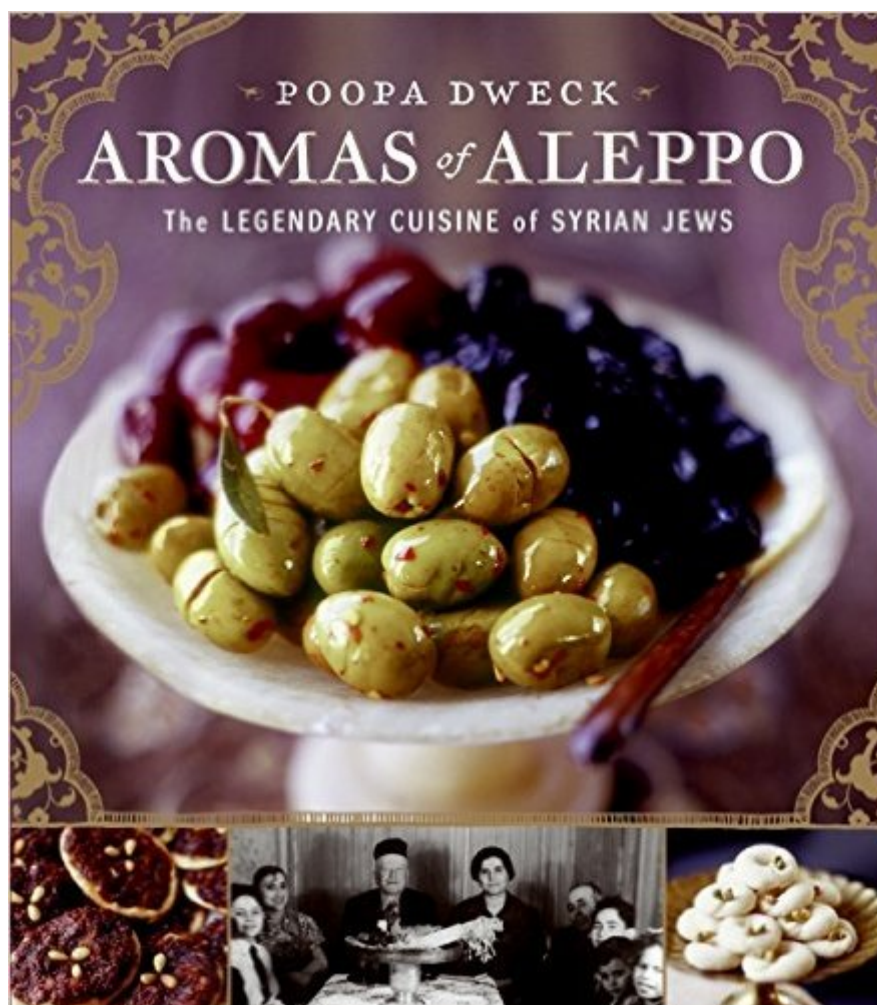


The book was found

Aromas Of Aleppo: The Legendary Cuisine Of Syrian Jews



Synopsis

When the Aleppian Jewish community migrated from the ancient city of Aleppo in historic Syria and settled in New York and Latin American cities in the early 20th century, it brought its rich cuisine and vibrant culture. Most Syrian recipes and traditions, however, were not written down and existed only in the minds of older generations. Poopa Dweck, a first generation Syrian “Jewish American, has devoted much of her life to preserving and celebrating her community’s centuries’ “old legacy. Dweck relates the history and culture of her community through its extraordinary cuisine, offering more than 180 exciting ethnic recipes with tantalizing photos and describing the unique customs that the Aleppian Jewish community observes during holidays and lifecycle events. Among the irresistible recipes are: •Bazargan •Tangy Tamarind Bulgur Salad •Shurbat Addes •Hearty Red Lentil Soup with Garlic and Coriander •Kibbeh •Stuffed Syrian Meatballs with Ground Rice •Samak b’Batata •Baked Middle Eastern Whole Fish with Potatoes •Sambousak •Buttery Cheese •Filled Sesame Pastries •Eras bi’Ajweh •Date •Filled Crescents •Chai Na’na •Refreshing Mint Tea Like mainstream Middle Eastern cuisines, Aleppian Jewish dishes are alive with flavor and healthful ingredients •featuring whole grains, vegetables, legumes, and olive oil •but with their own distinct cultural influences. In Aromas of Aleppo, cooks will discover the best of Poopa Dweck’s recipes, which gracefully combine Mediterranean and Levantine influences, and range from small delights (or maza) to daily meals and regal holiday feasts •such as the twelve •course Passover seder.

Book Information

Hardcover: 400 pages

Publisher: Ecco (August 21, 2007)

Language: English

ISBN-10: 0060888180

ISBN-13: 978-0060888183

Product Dimensions: 1.2 x 10.2 x 11.8 inches

Shipping Weight: 4.8 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars • See all reviews • (112 customer reviews)

Best Sellers Rank: #76,905 in Books (See Top 100 in Books) #26 in • Books > Cookbooks, Food & Wine > Special Diet > Kosher #32 in • Books > Cookbooks, Food & Wine > Regional &

International > Middle Eastern

Customer Reviews

The exploration of culinary culture is one of the most effective ways to awaken the uninitiated to both the complexities of other societies and the possibilities for fruitful interaction with them. What do most Americans know of Aleppo, a settlement founded several millennia BCE and continuously inhabited ever since? Not nearly enough. Also known as Halab, Halep, Alep... the city lies in what is now northern Syria. Jews, Muslims, and Christians have long mingled in what was a provincial capital of the Ottoman Empire. Until recently, in this polyglot and multi-ethnic city, a cultural rival of Damascus, one could find residents representing most of the faiths and ethnic groups of the Near East and eastern Mediterranean. Surrounded by pasturage supporting flocks and agricultural land yielding nuts, wheat, and olives, the city was a stop for the caravans bringing silk and spices from farther east. Given the ingredients at hand, it is no surprise that the inhabitants of Aleppo expressed themselves as much in the kitchen as they did in the city's esteemed metal, glass, and textile workshops. Aleppo, with its population of Arabs, Turks, Kurds, Armenians, Greeks and other Europeans has long been renowned for the variety and sophistication of its food. Through their research and documentation of the rich social, spiritual, and gastronomic textures of Aleppo's Sephardic community, Poopa Dweck and Michael J. Cohen have succeeded admirably in presenting and preserving a culture through food. Sadly, most of Aleppo's specifically Jewish dishes are now to be found only in the diaspora of Aleppian Jewry. Middle Eastern political tensions over the past 60 years have caused virtually the entire community of Syrian Jews to emigrate.

[Download to continue reading...](#)

Aromas of Aleppo: The Legendary Cuisine of Syrian Jews
The Syrian Virgin: A Young Woman's Journey From War in Syria to Love in New York (The Syrian Virgin Series Book 1)
The Aleppo Codex: In Pursuit of One of the World's Most Coveted, Sacred, and Mysterious Books
Holy Serpent of the Jews: The Rabbis' Secret Plan for Satan to Crush Their Enemies and Vault the Jews to Global Dominion
The Kerala Kitchen: Recipes and Recollections from the Syrian Christians of South India (Hippocrene Cookbook Library)
Education of Syrian Refugee Children: Managing the Crisis in Turkey, Lebanon, and Jordan
Between Arab and White: Race and Ethnicity in the Early Syrian American Diaspora (American Crossroads)
The Syrian Civil War: The History of the 21st Century's Deadliest Conflict
The Al-Nusra Front: The History of the Syrian Rebel Group Formerly Affiliated with Al-Qaeda
A Woman in the Crossfire: Diaries of the Syrian Revolution
Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine (hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian
Great-Grandma's Croatian Cuisine (Croatian Cuisine Book 1)
Dolls and Teddy Bear Department : Memorable Catalog Pages from the Legendary Sears Christmas Wishbooks of the 1950s and

1960s, Volume I Breaking Breads: A New World of Israeli Baking--Flatbreads, Stuffed Breads, Challahs, Cookies, and the Legendary Chocolate Babka Pizza: Seasonal Recipes from Rome's Legendary Pizzarium Paracord: 20 Legendary Paracord Projects With Illustrated Instructions: (Ultimate Survival Guide, College Paracord Bracelet) (Urban Survival Guide, Survival Kit) The Irish Spirit: Recipes Inspired by the Legendary Drinks of Ireland Carving Faces Workbook: Learn to Carve Facial Expressions with the Legendary Harold Enlow The Ranch at Live Oak Cookbook: Delicious Dishes from California's Legendary Wellness Spa The Hidden Galleon: The true story of a lost Spanish ship and the legendary wild horses of Assateague Island

[Dmca](#)