



The Artisan Jewish Deli at Home

By Nick Zukin, Michael Zusman

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For Jewish deli devotees and DIY food fanatics alike, *The Artisan Jewish Deli at Home* is a must-have collection of over 100 recipes for creating timeless deli classics, modern twists on old ideas and innovations to shock your Old Country elders. Photographs, historical tidbits, reminiscences, and reference material round out the book, adding lively cultural context.

Finally, fifty years after I started eating pastrami sandwiches and knishes at Wilshire’s Deli in Cedarhurst, Long Island, Nick Zukin and Michael C. Zusman have written a cookbook that allows delicatessen enthusiasts to make their favorite deli dishes at home. Making your own knishes? No problem. Rustle up your own pickles? Bring it on. Michael and Nick manage to make deli food simultaneously contemporary and timeless, which is no easy feat. If reading *The Artisan Jewish Deli at Home* doesn’t make you hungry, you’ve never rhapsodized over a pastrami sandwich or driven a hundred miles for a transcendent plate of latkes. If my grandmother, the greatest Jewish deli-style cook I’ve ever known, were alive she’d be kvelling over this book.”

—Ed Levine, founder of SeriousEats.com

“Michael and Nick’s handsome book brings some of your favorite deli recipes and memories into your home kitchen. Their pickles, knishes, and pastrami are just like you remember, only better!”

—Joan Nathan, author of *Jewish Cooking in America*

“Before you open this book, be sure to crack a window, because your house will soon reek of the glorious funk of delicatessen. The mouthwatering scent of baking bagels, bubbling soups, and steaming pickled meats will conquer every square inch of available air, bathing it all in a rich, delicious patina of schmaltz. Don’t be surprised if a sarcastic waiter named Abe appears in your kitchen. *The Artisan Jewish Deli at Home* will turn any house into a delicatessen worth its weight in knishes.”

—David Sax, author of *Save the Deli*

If you don’t happen to live near one of the new wave of artisan-style Jewish delis that have sprung up around North America over the last few years, not to worry. With this book, the world of Jewish deli, in all its unsubtle splendor—can be yours in the comfort (and privacy) of your own kitchen. And it’s not that hard. Really. On top of all the Jewish deli classics, *The Artisan Jewish Deli at Home* offers updates and new angles on the oldways that are bound to thrill the

palates of a modern generation of eaters focused on quality ingredients and a lighter-handed approach to a traditionally heavy cuisine.

The chapters are organized into: Starters and Sides; Soups and Salads; Eggs, Fish, and Dairy; Beef; Bagels, Bialys, and Breads; and Pastries, Desserts, and Drinks. The range of favorite recipes include: Crispy Potato Latkes with Chunky Ginger Applesauce; Summer Chicken Salad with Tomatoes, Cucumber and Cracklings; Wise Sons' Chocolate Babka French Toast; Home Oven Pastrami; and Celery Soda.

Added cultural context comes from quick-hitting interviews with Joan Nathan and other Jewish food luminaries; histories of a few deli stalwarts such as bagels and pastrami; and first-hand reports from within the walls of the authors' favorite temples of modern Jewish gastronomy located across the country including: Mile End Delicatessen in New York City; Wise Sons Delicatessen in San Francisco; Kenny & Zuke's Delicatessen in Portland, OR; Stopsky's Delicatessen in Mercer Island, Washington; and Caplansky's Delicatessen in Toronto.

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Editorial Review

Review

"Deli fans and DIYers alike will enjoy traditional Jewish recipes like Mammy's Savory Noodle Keegal, Honey-Sweet Challah, and Kasha Vamishkes with Wild Mushroom Sauce." (Cookbook Digest)

About the Author

Michael C. Zusman: Michael is a state court judge by day and a freelance restaurant and food writer at night, working for several local publications in his Portland, Oregon, hometown. Michael is also a serious amateur baker and supplied the bread recipes used by Kenny & Zuke's Delicatessen. When he's not spending time with his teenage daughter, keeping tabs on Portland's vibrant and ever-evolving restaurant scene, or playing with a batch of dough, Michael is a travel fanatic, chalking up miles to any destination with a strong culinary tradition. Singapore, Sydney, and New York City are top-notch, though his favorite restaurant anywhere is Chicago's Alinea.

Nick Zukin: Nick is the "Zuke" in Kenny & Zuke's. A prominent Portland food blogger, he approached Ken "Kenny" Gordon in 2005 with a recipe for killer pastrami and the dream of connecting with his heritage. The proposition: open a Jewish deli specializing in house-made pastrami and hand-rolled bagels. After testing the waters selling at the farmers' market and at pop-up brunches, Nick helped open the first of a new wave of Jewish delicatessens focused on producing artisanal eats. Ever versatile, Nick recently debuted a solo venture, Mi Mero Mole, a Mexican restaurant specializing in the street food of Mexico City.

Users Review

From reader reviews:

Cathleen Read:

Here thing why this specific The Artisan Jewish Deli at Home are different and trusted to be yours. First of all reading through a book is good however it depends in the content of it which is the content is as yummy as food or not. The Artisan Jewish Deli at Home giving you information deeper including different ways, you can find any guide out there but there is no reserve that similar with The Artisan Jewish Deli at Home. It gives you thrill looking at journey, its open up your personal eyes about the thing in which happened in the world which is might be can be happened around you. It is easy to bring everywhere like in recreation area, café, or even in your method home by train. Should you be having difficulties in bringing the printed book maybe the form of The Artisan Jewish Deli at Home in e-book can be your alternate.

Frances Barrett:

Now a day folks who Living in the era everywhere everything reachable by interact with the internet and the resources inside can be true or not involve people to be aware of each details they get. How people have to be smart in having any information nowadays? Of course the answer then is reading a book. Looking at a book can help individuals out of this uncertainty Information especially this The Artisan Jewish Deli at Home book because book offers you rich data and knowledge. Of course the info in this book hundred pct guarantees there is no doubt in it as you know.

Kathryn Granger:

The reason? Because this The Artisan Jewish Deli at Home is an unordinary book that the inside of the guide waiting for you to snap that but latter it will shock you with the secret the item inside. Reading this book close to it was fantastic author who else write the book in such remarkable way makes the content interior easier to understand, entertaining technique but still convey the meaning thoroughly. So , it is good for you because of not hesitating having this any longer or you going to regret it. This excellent book will give you a lot of gains than the other book get such as help improving your talent and your critical thinking method. So , still want to hold off having that book? If I had been you I will go to the book store hurriedly.

Charles Towns:

The Artisan Jewish Deli at Home can be one of your starter books that are good idea. Many of us recommend that straight away because this publication has good vocabulary that may increase your knowledge in language, easy to understand, bit entertaining but delivering the information. The article writer giving his/her effort that will put every word into enjoyment arrangement in writing The Artisan Jewish Deli at Home but doesn't forget the main stage, giving the reader the hottest as well as based confirm resource details that maybe you can be among it. This great information can drawn you into brand-new stage of crucial thinking.

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