

Seductive Flavours Of The Levant Traditional Home Cooking From Lebanon Syria And Turkey

Reviewing **Seductive Flavours Of The Levant Traditional Home Cooking From Lebanon Syria And Turkey**: Unlocking the Spellbinding Force of Linguistics

In a fast-paced world fueled by information and interconnectivity, the spellbinding force of linguistics has acquired newfound prominence. Its capacity to evoke emotions, stimulate contemplation, and stimulate metamorphosis is actually astonishing. Within the pages of "**Seductive Flavours Of The Levant Traditional Home Cooking From Lebanon Syria And Turkey**," an enthralling opus penned by a very acclaimed wordsmith, readers attempt an immersive expedition to unravel the intricate significance of language and its indelible imprint on our lives. Throughout this assessment, we shall delve into the book's central motifs, appraise its distinctive narrative style, and gauge its overarching influence on the minds of its readers.

The Language of Food: A Linguist Reads the **Menu** Dan Jurafsky 2014-09-15 A 2015 James Beard Award Finalist: "Eye-opening, insightful,

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and huge fun to read." —Bee Wilson, author of ~~Consider the Fork~~ Why do we eat toast for breakfast, and then toast to good health at dinner? What does the turkey we eat on Thanksgiving have to do with the country on the eastern Mediterranean? Can you figure out how much your dinner will cost by counting the words on the menu? In *The Language of Food*, Stanford University professor and MacArthur Fellow Dan Jurafsky peels away the mysteries from the foods we think we know. Thirteen chapters evoke the joy and discovery of reading a menu dotted with the sharp-eyed annotations of a linguist. Jurafsky points out the subtle meanings hidden in filler words like "rich" and "crispy," zeroes in on the metaphors and storytelling tropes we rely on in restaurant reviews, and charts a microuniverse of marketing language on the back of a bag of potato chips. The fascinating journey through *The Language of Food* uncovers a global atlas of culinary influences. With Jurafsky's insight,

~~words like ketchup, macaron, and even salad~~ become living fossils that contain the patterns of early global exploration that predate our modern fusion-filled world. From ancient recipes preserved in Sumerian song lyrics to colonial shipping routes that first connected East and West, Jurafsky paints a vibrant portrait of how our foods developed. A surprising history of culinary exchange—a sharing of ideas and culture as much as ingredients and flavors—lies just beneath the surface of our daily snacks, soups, and suppers. Engaging and informed, Jurafsky's unique study illuminates an extraordinary network of language, history, and food. The menu is yours to enjoy.

Taste of Beirut Joumana Accad 2014-09-02
Collects over one hundred and fifty recipes for Lebanese dishes inspired by the author's grandmother, including breads, soups, mezzes, stews, kibbeh, and desserts.

Greco-Arab and Islamic Herbal Medicine
Bashar Saad 2011-05-03 This book presents a

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systematic review on traditional Arab herbal medicine including historical background, medical innovations introduced by Arab physicians, common roots of Arab medicine and western medicine, methodology of drug discovery and therapy in Arabic and Islamic medicine, a state-of-the-art description of traditional Arab herbal medicine, and evidence-based safety and efficacy of Arab and Islamic medicines. The usage of modern cell biological, biochemical, in vitro and in vivo techniques for the evaluation of medicinal plant safety and efficacy is also discussed. The toxicity of herbal formulations safety, quality assurances, and chemical analytical techniques are introduced in this book.

My Two Souths Asha Gomez 2016-10-11 2017 The Gourmand Awards National Winner: BEST INDIAN CUISINE 2017 James Beard Award Nominee 2017 Winner, Food 52's The Piglet Award *My Two Souths* takes you on a culinary journey with Chef Asha Gomez, from her small

village in the Kerala region of southern India to her celebrated restaurants in Atlanta, and on into your kitchen. Her singular recipes are rooted in her love of Deep-South cooking, as well as the Southern Indian flavors of her childhood home. These "Two Souths" that are close to her heart are thousands of miles apart, yet share similarities in traditions, seasonings, and most importantly, an abiding appreciation of food as both celebration and comfort. Here she shares more than 125 recipes, including: Black Cardamom Smothered Pork Chop, Vivid Tomato and Cheese Pie, Kerala Fried Chicken and Waffles, Three Spice Carrot Cake.

Day of Honey Annia Ciezadlo 2012-02-14 Originally published in hardcover in 2011.

Our Syria Dina Mousawi 2017-10-03 Syria is where food, memory, and resilience collide: recreate the flavors of this beautiful country in *Our Syria*, for delicious meals anywhere in the world. Syria has always been the meeting point for the most delicious flavors from East and

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West, where spices and sweetness collide. Even now, in possibly the country's darkest hour, Syrian families in tiny apartments from Beirut to Berlin are searching out the best tomatoes, lemons, pomegranates, and parsley to evoke the memory of home, keeping their treasured food history alive across continents. Friends and passionate cooks Itab and Dina met Syrian women in the Middle East and Europe to collect together the very best recipes from one of the world's greatest food cultures. They spent months cooking with them, learning their recipes and listening to stories of home. Recipes like the following elicit vibrant images of an ancient culture: Hot Yogurt Soup Fresh Thyme and Halloumi Salad Lamb and Okra Stew Chicken Shawarma Wraps Semolina and Coconut Cake Our Syria is a delicious celebration of the unique taste, culture, and food of Syria-and a celebration of everything that food and memory can mean to an individual, to a family, and to a nation.

~~Seductive Flavours of the Levant~~ Nada Saleh 2002 A selection of recipes from Lebanon, Syria and Turkey, an area known as the Levant. Each section in the book introduces one of the regions, followed by instructions for starters, main courses and desserts. It is full of healthy-eating ideas and recipes for favourite Middle-Eastern dishes.

The Social Archaeology of the Levant Assaf Yasur-Landau 2018-12-20 The volume offers a comprehensive introduction to the archaeology of the southern Levant (modern day Israel, Palestine and Jordan) from the Paleolithic period to the Islamic era, presenting the past with chronological changes from hunter-gatherers to empires. Written by an international team of scholars in the fields of archaeology, epigraphy, and bioanthropology, the volume presents central debates around a range of archaeological issues, including gender, ritual, the creation of alphabets and early writing, biblical periods, archaeometallurgy, looting, and maritime trade.

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Collectively, the essays also engage diverse theoretical approaches to demonstrate the multi-vocal nature of studying the past. Significantly, *The Social Archaeology of the Levant* updates and contextualizes major shifts in archaeological interpretation.

A Comprehensive Outline of World History Jack E. Maxfield 2009-09-24 This free PDF textbook presents Jack E. Maxfield's "A Comprehensive Outline of World History" as originally organized, chronologically by era and across regions within an era. Each chapter covers a period of historical time (e.g. a century).

Sections

[Palestine on a Plate](#) Joudie Kalla 2019-09-17 Winner 'Best Arab Cuisine Book' - Gourmand World Cookbook Awards 2016. Palestinian food is not just found on the streets with the ka'ak (sesame bread) sellers and stalls selling za'atar chicken and mana'eesh (za'atar sesame bread), but in the home too; in the kitchens all across the country, where families cook and eat

together every day, in a way that generations before them have always done. *Palestine on a Plate* is a tribute to family, cooking and home, made with the ingredients that Joudie's mother and grandmother use, and their grandmothers used before them. - old recipes created with love that bring people together in appreciation of the beauty of this rich heritage. Immerse yourself in the stories and culture and experience the wonderful flavours of Palestine through the food in this book.

The Oldest Cuisine in the World Jean Bottéro 2004-04-15 In this intriguing blend of the commonplace and the ancient, Jean Bottéro presents the first extensive look at the delectable secrets of Mesopotamia. Bottéro's broad perspective takes us inside the religious rites, everyday rituals, attitudes and taboos, and even the detailed preparation techniques involving food and drink in Mesopotamian high culture during the second and third millennia BCE, as the Mesopotamians recorded them.

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Offering everything from translated recipes for pigeon and gazelle stews, the contents of medicinal teas and broths, and the origins of ingredients native to the region, this book reveals the cuisine of one of history's most fascinating societies. Links to the modern world, along with incredible recreations of a rich, ancient culture through its cuisine, make Bottéro's guide an entertaining and mesmerizing read.

Crossroads of Cuisine Paul David Buell

2020-11-04 Crossroads of Cuisine offers history of food and cultural exchanges in and around Central Asia. It discusses geographical base, and offers historical and cultural overview. A photo essay binds it all together. The book offers new views of the past.

Ripe Figs Yasmin Khan 2021-04-01 'Food writing at its best, a moving and beautiful book' Nigella Lawson Food and travel writer Yasmin Khan travels through Greece, Turkey and Cyprus sharing vibrant recipes and powerful stories

from a region that has long stood as a meeting point between Europe and the Middle East. Traveling by boat and land, Yasmin Khan traces recipes that have spread from the time of Ottoman rule, to the influence of recent refugee communities. At the kitchen table, she explores what borders and identity mean in an interconnected world. Featuring more than 80 delicious, easy-to-cook recipes that put vegetables centre stage and unite around thickets of dill and bunches of oregano, zesty citrus and sour pomegranates, sweet dates and soothing tahini and include dishes such as tomato and za'atar salad, courgette and feta fritters, pumpkin and cardamom soup, and pomegranate and sumac chicken. Illustrated with stunning food and location photography, Ripe Figs is a dazzling collection of recipes and stories that celebrate an ever-diversifying region and imagine a world without borders. 'Once again, Yasmin Khan invites her readers to the table for both the dishes she serves and the

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stories she tells' Yotam Ottolenghi

The Archaeology of the Bronze Age Levant

Raphael Greenberg 2019-11-07 An up-to-date, systematic depiction of Bronze Age societies of the Levant, their evolution, and their interactions and entanglements with neighboring regions.

Recipes and Remembrances from an Eastern Mediterranean Kitchen Sonia Uvezian 2001

Located in the very heart of the eastern Mediterranean, the area comprising Syria, Lebanon, and Jordan has provided the world with what is considered by many to be Arab food at its best. In this landmark, one-of-a-kind volume Sonia Uvezian gives this time-honored cuisine the kind of presentation it truly deserves. "Recipes and Remembrances from an Eastern Mediterranean Kitchen" is a revelatory work rich in personal reminiscences; insightful quotations, anecdotes, and proverbs; valuable information on ingredients, utensils, daily meals, and traditions; and evocative period illustrations.

Sonia Uvezian's many memories and

associations establish a sense of place and emotional pull rarely encountered in Middle Eastern culinary literature. The "eastern Mediterranean Kitchen" in the title is actually that of her family's summer home in the Bekaa Valley, Lebanon's fertile agricultural and winemaking region, as well as the one in their Beirut apartment. It is where the Uvezians prepared the food they grew themselves or bought from nearby farms, orchards, and markets. Written by an expert in the field and over two decades in the making, "Recipes and Remembrances" is a fascinating and highly original book imbued with a keen historical perspective and a deep respect for the region's cultural heritage. Few cookbook authors have approached their subjects with the thorough, painstaking research reflected in this work. A profound understanding of eastern Mediterranean food shines through in its hundreds of superb, clearly written recipes,

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which are often preceded by illuminating introductory remarks. From the definitive section on pomegranates and pomegranate molasses through the fabulous chapters on desserts and beverages, this book provides indispensable reading for anyone interested in the cookery and culture of Syria, Lebanon, and Jordan. Like the author's groundbreaking classics, "The Cuisine of Armenia" and "Cooking from the Caucasus," which were among the first to bring Middle Eastern and Caucasian cooking to America, it is long on such traditional dishes as tabbouleh and baklava but also includes innovations, among them Damascus-Style Cheese Dip with Toasted Sesame Seeds and Nigella and Grilled Quail with Sour Cherry Sauce. Timeless and timely, "Recipes and Remembrances from an Eastern Mediterranean Kitchen" is a welcome blend of outstanding scholarship and entertaining reading. A genuine contribution to culinary literature, it has achieved the status of a classic. ABOUT THE

AUTHOR: Sonia Uvezian was born and brought up in Beirut, Lebanon. A leading authority on Middle Eastern and Caucasian cooking and the winner of a James Beard Award, she is the author of six other highly acclaimed cookbooks, including "The Cuisine of Armenia," "Cooking from the Caucasus," and "The Book of Yogurt." Several of her books have been selections of Book-of-the-Month Club and published internationally. Ms. Uvezian has also contributed articles and recipes to *Gourmet*, *Bon Appetit*, *Vogue*, and numerous other publications." *The Jewelled Kitchen* Bethany Kehdy 2016-08-18 Kehdy's cookbook is an inspired collection of classics and innovative dishes from a part of the world which, at the moment, is enjoying its overdue place in the sun. Her contribution is original, thoughtful and delicious. Go get it! -- Yottam Ottolenghi *The Jewelled Kitchen* takes you on an unforgettable adventure of Middle Eastern and North African cuisines. We are all familiar with a few mezze favourites hummus,

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falafel, tabbouleh and stuffed vine leaves but Bethany offers up a whole host of other treasures. From Tuna Tartare with Chermoula and Sumac-Scented Chicken Parcels, to Cardamom-Scented Profiteroles and Ma amoul Shortbread Cookies, here are mouth-watering dishes for you to try. Bethany's recipes stem from her childhood, as she mixes traditional country fare with cosmopolitan feasts, and adds contemporary twists. In *The Jewelled Kitchen* she unveils a culinary heritage that is as rich as it is diverse.

Silk Road Vegetarian Dahlia Abraham-Klein 2014-06-17 "Her first cookbook, *Silk Road Vegetarian*, ...is a thoughtful and delicious collection of gluten-free, vegetarian and vegan recipes celebrating the foods of the Silk Road" —The Food Network Discover the secrets of healthy and sustainable eating that have been practiced along the trade routes of Asia for centuries. This unusual cookbook is filled with richly-flavored vegetarian, vegan and gluten-free

recipes that will be a welcome change for any vegetarian or vegan to enjoy. Plus, most of these delicious recipes can be made using ingredients from your local Farmer's market or CSA share! Delicious vegetarian and vegan recipes include: Bengali Potato & Zucchini Curry Afghan Risotto Zucchini with Basil Vinagrette Turkish Baked Eggplant with Mint Curried Lentil Burgers Israeli Chopped Salad Sesame Kale Salad And dozens more... Dishes from the Silk Road have their roots in the ancient village food traditions of Asia, where a few healthy ingredients from local gardens were blended with spices to create meals that are nutritious, varied and flavorful, as well as being ethical and sustainable. Author Dahlia Abraham-Klein is a food educator and nutritionist who draws from her own family heritage to create meals that honor what is most meaningful about cooking and food everywhere in the world—a connectedness to place, history and family. Her book is about developing culinary awareness and celebrating

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diversity—discovering foods with contrasting tastes and textures that are simple and easy to prepare, yet totally exciting and different. Silk Road Vegetarian delves into the cultural and spiritual traditions of the Silk Road to show how cultural traditions have influenced the cuisine. Each dish has a rich history—linking past to present in a particular place. At the same time, the recipes address pressing contemporary needs by showing us how to eat a healthy, balanced and yet interesting diet with locally-sourced, earth-friendly ingredients. The astonishing array of recipes in this book will inspire every home cook. All dishes are easy and simple to prepare, and codes are applied to identify which ones are: Vegetarian Vegan Gluten-free Try one of these recipes, and you'll agree that peoples living along the Silk Road created a unique culinary tradition that we have much to learn from today.

Mouneh Barbara Abdeni Massaad 2018-07-01
PRESERVING FOOD AND CULTURE THE

LEBANESE WAY -- The very best memories connecting us to time and place are often stimulated by the tastes and smells of our childhood. Freshly-baked bread, hot from the oven, sweet homemade jam dribbling down our chins, or the burst of flavor in each dried grape—these memories bring a smile to our faces even as they call to mind the people who made them possible. Do you remember working alongside your grandmother as she lovingly preserved garden-fresh foods to set back for the winter? You watched Jiddo (grandfather) patiently prepare his arak, but could you reproduce his efforts from memory? Are you lucky enough that they kept written records of recipes gleaned from family history and years of experience? If so, count yourself among the very fortunate minority. The reality for many of us is that we no longer enjoy such a strong connection to our culinary roots. As much as we might wish the contrary, the beauty and simplicity of home-preserved pantry items, the

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mouneh, taken for granted during our childhood, often seems a lifetime away. In Barbara Abdeni Massaad's book, *Mouneh: Preserving Foods for the Lebanese Pantry*, we've been thrown a lifeline to a piece of our cultural and culinary identity. So many things we would love to recreate for our own families become possible within these pages, thanks to the author's diligent research, stunning photography, simply presented instructions and delightful stories. You and I Eat the Same Chris Ying 2018-10-02 Named one of the Ten Best Books About Food of 2018 by Smithsonian magazine MAD Dispatches: Furthering Our Ideas About Food Good food is the common ground shared by all of us, and immigration is fundamental to good food. In eighteen thoughtful and engaging essays and stories, *You and I Eat the Same* explores the ways in which cooking and eating connect us across cultural and political borders, making the case that we should think about cuisine as a collective human effort in which we all benefit

from the movement of people, ingredients, and ideas. An awful lot of attention is paid to the differences and distinctions between us, especially when it comes to food. But the truth is that food is that rare thing that connects all people, slipping past real and imaginary barriers to unify humanity through deliciousness. Don't believe it? Read on to discover more about the subtle (and not so subtle) bonds created by the ways we eat. *Everybody Wraps Meat in Flatbread: From tacos to dosas to pancakes, bundling meat in an edible wrapper is a global practice. Much Depends on How You Hold Your Fork: A visit with cultural historian Margaret Visser reveals that there are more similarities between cannibalism and haute cuisine than you might think. Fried Chicken Is Common Ground: We all share the pleasure of eating crunchy fried birds. Shouldn't we share the implications as well? If It Does Well Here, It Belongs Here: Chef René Redzepi champions the culinary value of leaving your comfort zone. There Is No Such*

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Thing as a Nonethnic Restaurant: Exploring the American fascination with “ethnic” restaurants (and whether a nonethnic cuisine even exists). Coffee Saves Lives: Arthur Karuletwa recounts the remarkable path he took from Rwanda to Seattle and back again.

Cook for Syria Recipe Book Clerkenwell Boy 2017-06 Clerkenwell Boy and Serena Guen originally came up with the idea to curate one charity dinner, with one chef, in aid of UNICEF UK's humanitarian work helping children and refugees affected by the crisis in Syria. This quickly became a large-scale banquet with six headline chefs which sold out within in days. Leveraging the power of social media, top chefs, cookbook authors and families with links to Syria were encouraged to share their favorite recipes online with a #CookForSyria inspired twist--so that anyone could host their own charity supper club or bake sale, or just learn about the amazing cuisine and culture of Syria. As recipes flooded in, it made sense to share these beyond

social media and in the form of a beautiful not-for-profit recipe book. All profits from the sale of the book will be donated in aid of UNICEF's Children of Syria Fund. Contributors include Amelia Freer, Angela Hartnett, Anna Jones, Chetna Makan, Ed Smith, Ella Woodward, Elly Curshen, Fergus Henderson, Hemsley+Hemsley, Henrietta Inman, Izy Hossack, Jamie Oliver, John Gregory-Smith, Jos Pizarro, Kylee Newton, Lily Vanilli, Martin Morales, Nuno Mendes, Olia Hercules, Selin Kiazim, Skye Gyngell, Symmetry Breakfast, Yotam Ottolenghi, and more. Includes metric measures.

Turkish Memories Sidney Whitman 1914
The Muslim Brotherhood in Syria Dara Conduit 2019-08 A look at the history of the Muslim Brotherhood in Syria, examining why the group failed to capitalise on its political advantage during the Syrian uprising and civil war.
The Archaeology of the Mediterranean Iron Age Tamar Hodos 2020-09-17 The Mediterranean's Iron Age period was one of its most dynamic

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eras. Stimulated by the movement of individuals and groups on an unprecedented scale, the first half of the first millennium BCE witnesses the development of Mediterranean-wide practices, including related writing systems, common features of urbanism, and shared artistic styles and techniques, alongside the evolution of wide-scale trade. Together, these created an engaged, interlinked and interactive Mediterranean. We can recognise this as the Mediterranean's first truly globalising era. This volume introduces students and scholars to contemporary evidence and theories surrounding the Mediterranean from the eleventh century until the end of the seventh century BCE to enable an integrated understanding of the multicultural and socially complex nature of this incredibly vibrant period. *Seven Pillars of Wisdom* T. E. Lawrence 2022-01-05 *Seven Pillars of Wisdom* is the autobiographical work by of British Army Colonel T. E. Lawrence ("Lawrence of Arabia"). In the book he describes his adventures of

—serving as a military advisor to Bedouin forces during the Arab Revolt against the Ottoman Turks of 1916 to 1918. Lawrence kept extensive notes throughout the course of his involvement in the Revolt and cleared them up during his stay in Paris. During the revolt, Lawrence helped organize and carry out attacks on the Ottoman forces from Aqaba in the south to Damascus in the north. He got popular among the locals, yet most of his popularity came after the publication of this account. It includes the descriptions of battles and geographic sights, incredible landscapes and customs.

An Edible Mosaic Faith Gorsky 2012-11-06 Create a culinary mosaic with this Middle Eastern cookbook! When Faith Gorsky married her Syrian husband, she was introduced to a cultural and culinary world that would forever change how she experienced food and cooking. Gorsky's mother-in-law took her under her wing, and in 6 months gave her a thorough course in Middle Eastern cooking that became the basis

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for her popular website, *An Edible Mosaic*—and now this book. The growth and success of her website and her growing interest in dishes from the Middle East led to even more trips to the area, where she deepened her knowledge of the food and acquired more recipes to cook and share with her husband and the online community. In this Syrian cookbook, Gorsky shares her favorite recipes from throughout the region: Lamb or Beef Kebab, Several Ways (Mashawi) Creamy Chickpea and Yogurt Casserole (Fetteh) Parsley Salad with Bulgur Wheat (Tabbouleh) Sumac-Spiced Chicken (Musakhan) Pan Seared White Cheese And 75 more, paired with 175 color photographs Her love for the cuisine of her husband's homeland comes across in her enthusiasm for putting together these Syrian recipes, and in the awareness that Middle Eastern cooking is more than just a means of sustenance—it lies at the epicenter of gatherings with family and friends.

Middle Eastern Sweets Salma Hage

2021-08-05 An authentic, indulgent collection of dessert recipes from across the Middle East, from one of the region's most loved home cooks Whether you start your day with something sweet, finish it with something sweet, or make sure sweets are within reach all day long, you'll find serious inspiration in the pages of Salma Hage's latest cookbook for home cooks. The Middle East's wide range of cultures, ingredients, and influences informs the array of dishes she includes - spiced cookies, cream-filled pancakes, aromatic pastries, and delicious cakes - with recipes that are easy to follow and celebrate simple-to-source spices and taste combinations.

Rose Water and Orange Blossoms Maureen Abood 2015-04-28 Publishers Weekly's Top 10 Cookbooks for Spring 2015 Pomegranates and pistachios. Floral waters and cinnamon. Bulgur wheat, lentils, and succulent lamb. These lush flavors of Maureen Abood's childhood, growing up as a Lebanese-American in Michigan,

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inspired Maureen to launch her award-winning blog, Rose Water & Orange Blossoms. Here she revisits the recipes she was reared on, exploring her heritage through its most-beloved foods and chronicling her riffs on traditional cuisine. Her colorful culinary guides, from grandparents to parents, cousins, and aunts, come alive in her stories like the heady aromas of the dishes passed from their hands to hers. Taking an ingredient-focused approach that makes the most of every season's bounty, Maureen presents more than 100 irresistible recipes that will delight readers with their evocative flavors: Spiced Lamb Kofta Burgers, Avocado Tabbouleh in Little Gems, and Pomegranate Rose Sorbet. Weaved throughout are the stories of Maureen's Lebanese-American upbringing, the path that led her to culinary school and to launch her blog, and life in Harbor Springs, her lakeside Michigan town.

The Arabesque Table Reem Kassis 2021 Much-loved author and James Beard nominee Reem

Kassis presents an acclaimed and unique collection of original contemporary recipes tracing the rich history of Arab cuisine.

Istanbul Intrigues Barry M. Rubin 2002

The British National Bibliography Arthur James Wells 2002

NOPI Yotam Ottolenghi 2015-10-20 A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Ramael Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Ramael Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way.

Feast Anissa Helou 2018-05-29 WINNER OF THE JAMES BEARD FOUNDATION INTERNATIONAL COOKBOOK AWARD NAMED A MOST ANTICIPATED COOKBOOK OF SPRING 2018 BY BON APPETIT, FOOD & WINE,

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EPICURIUS, TASTING TABLE, ESQUIRE, GLOBE & MAIL, and PUBLISHERS WEEKLY "[Helou's] range of knowledge and unparalleled authority make her just the kind of cook you want by your side when baking a Moroccan flatbread, preparing an Indonesian satay and anything else along the way."— Yotam Ottolenghi A richly colorful and exceptionally varied cookbook of timeless recipes from across the Islamic world In *Feast*, award-winning chef Anissa Helou—an authority on the cooking of North Africa, the Mediterranean, and the Middle East—shares her extraordinary range of beloved, time-tested recipes and stories from cuisines throughout the Muslim world. Helou has lived and traveled widely in this region, from Egypt to Syria, Iran to Indonesia, gathering some of its finest and most flavorful recipes for bread, rice, meats, fish, spices, and sweets. With sweeping knowledge and vision, Helou delves into the enormous variety of dishes associated with Arab, Persian, Mughal (or South Asian), and North

African cooking, collecting favorites like biryani or Turkish kebabs along with lesser known specialties such as Zanzibari grilled fish in coconut sauce or Tunisian chickpea soup. Suffused with history, brought to life with stunning photographs, and inflected by Helou's humor, charm, and sophistication, *Feast* is an indispensable addition to the culinary canon featuring some of the world's most inventive cultures and peoples.

My Syrian Diary: A Memoir of the Land, The People and Geopolitics Soumen Ray 2019-07-30 Among all other countries in the West Asia, Syria was the most tranquil one. There was a civil war in its neighbouring country, Lebanon for more than fifteen years. The Palestinians with various militant groups have been attacking Israel on a continuous basis and the Israeli Defence Force punishing them regularly for their mischievous acts. Iraq on its eastern border, under the worst Arab dictator, was being punished by the international community. On top of these, Syria's

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own relations with the mainstream Arab countries in general and, with the West in particular, were frosty. But in Syria the people were leading a normal peaceful life under the leadership of enigmatic President---Hafez al-Assad. The country's economy was doing well. He ensured that Syria was never in the list of "regime change" of the US and its allies. While there was opposition to his authoritarian rule, it did not affect the social and political fabric of Syria. What went wrong immediately after his death? How his politically novice son and successor, Bashar al-Assad started committing one after another grave mistakes, took self destructive political moves, joined hands with international pariah militant groups to safeguard his position at the cost of Syria and ruined the peaceful oasis? How a secular country where people of different religious faiths living for hundreds of years with perfect harmony and peace, became the hub of militant Islamic fundamentalists and one of the "most dangerous

places on the earth"? To provide a perspective to that, I wrote "My Syrian Diary". I had served as an Indian diplomat in the Middle east for more than a decade. My three years' tour of duty at the Indian Embassy, Damascus, gave me an excellent opportunity to know the country, its people and the geopolitics of the region.

Culinary Herbs and Spices of the World Ben-Erik van Wyk 2014-09-26 For centuries herbs and spices have been an integral part of many of the world's great cuisines. But spices have a history of doing much more than adding life to bland foods. They have been the inspiration for, among other things, trade, exploration, and poetry. Priests employed them in worship, incantations, and rituals, and shamans used them as charms to ward off evil spirits. Nations fought over access to and monopoly of certain spices, like cinnamon and nutmeg, when they were rare commodities. Not only were many men's fortunes made in the pursuit of spices, spices at many periods throughout history

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literally served as currency. In *Culinary Herbs and Spices of the World*, Ben-Erik van Wyk offers the first fully illustrated, scientific guide to nearly all commercial herbs and spices in existence. Van Wyk covers more than 150 species—from black pepper and blackcurrant to white mustard and white ginger—detailing the propagation, cultivation, and culinary uses of each. Introductory chapters capture the essence of culinary traditions, traditional herb and spice mixtures, preservation, presentation, and the chemistry of flavors, and individual entries include the chemical compounds and structures responsible for each spice or herb's characteristic flavor. Many of the herbs and spices van Wyk covers are familiar fixtures in our own spice racks, but a few—especially those from Africa and China—will be introduced for the first time to American audiences. Van Wyk also offers a global view of the most famous use or signature dish for each herb or spice, satisfying the gourmand's curiosity for more

information about new dishes from little-known culinary traditions. People all over the world are becoming more sophisticated and demanding about what they eat and how it is prepared. *Culinary Herbs and Spices of the World* will appeal to those inquisitive foodies in addition to gardeners and botanists.

Istanbul and Beyond Robyn Eckhardt 2017 The most extensive and lushly photographed Turkish cookbook to date, by two internationally acclaimed experts Standing at the crossroads between the Mediterranean, the Middle East, and Asia, Turkey boasts astonishingly rich and diverse culinary traditions. Journalist Robyn Eckhardt and her husband, photographer David Hagerman, have spent almost twenty years discovering the country's very best dishes. Now they take readers on an unforgettable epicurean adventure, beginning in Istanbul, home to one of the world's great fusion cuisines. From there, they journey to the lesser-known provinces, opening a vivid world of flavors influenced by

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neighboring Syria, Iran, Iraq, Armenia, and Georgia. From village home cooks, community bakers, caf chefs, farmers, and fishermen, they have assembled a broad, one-of-a-kind collection of authentic, easy-to-follow recipes: "The Imam Fainted" Stuffed Eggplant; Pillow Fingerprint Flatbread; Pot-Roasted Chicken with Caramelized Onions; Stovetop Lamb Meatballs with Spice Butter; Artichoke Ragout with Peas and Favas; Green Olive Salad with Pomegranate Molasses; Apple and Raisin Hand Pies. Many of these have never before been published in English.

Levant: Recipes and memories from the Middle East Anissa Helou 2013-06-20 Anissa Helou's Levant is a collection of mouth-watering recipes inspired by Anissa's family and childhood in Beirut and Syria, and her travels around the exciting regions of the eastern Mediterranean and the Middle East.
Eothen Alexander William Kinglake 1879 Eothen by Alexander William Kinglake, first published in

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Berber & Q Josh Katz 2018-05-31 Ditch burnt, joyless burgers for bold, flavoursome and wonderfully surprising barbecue food 'Packed with over 120 tasty and tantalising barbecue recipes' - Great British Food Here are over 120 of the very best, lip-smackingly good barbecue recipes from ex-Ottolenghi chef, Josh Katz. Perfect for sharing and pairing in different combinations, all of the recipes are a celebration

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Turkey

of flavour. A book that is not just for meat-lovers, equal status is given to vegetables so that they are never treated like a sideshow. Instead each and every component of the meal is big, bold and completely unforgettable. Meats, fish and vegetables are left to marinate and are then smoked, grilled, slow cooked or burnt (on purpose); while essential extras such as punchy pickles, fiery sauces, creamy dips and fresh salads are prepared ahead and ready to be heaped onto the plate. Taking inspiration from East to West, from the modern to the traditional, these barbecue recipes are like nothing you have ever encountered before - mashing tastes and techniques from New York, the Middle East, London, North Africa and beyond. With recipes including Cauliflower shawarma with pomegranate, pine nuts and rose; Harissa hot wings; Blackened hispi cabbage with lemon crème fraiche; Honeyed pork belly with pineapple salsa; Monster prawns with a pil pil sauce and Saffron buttermilk-fried chicken with

~~tahini gravy, you will be inspired to grab a bag~~ of charcoal and a lighter, and create your very own barbecue feast.

The Lebanese Cookbook Ghillie Basan

2019-12-03 A beautiful and detailed journey into the food of the middle east, from the awardwinning cook and traveler, gorgeously photographed throughout

The Science of Spice Stuart Farrimond

2018-10-04 Adventurous cooks, curious foodies, and fans of spicy recipes. Break new ground with this spice book like no other. Explore the world's best spices, discover why certain spice mixes work, and how to use spices creatively. Be inspired to make your own new spice blends, and take your cooking to new heights. The Science of Spice will help you understand the practical science behind the art of cooking with spices. If you've ever wondered what to do with that unloved jar of sumac, why some spices taste stronger than others, or how to make your own personal garam masala, this inspirational guide

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has all the answers. Spice sets out the science behind the flavours and helps you choose, with greater confidence and intuition, how to use spices that perfectly complement each other. Spice profiles - organised by their dominant flavour compound - showcase the world's top spices, with recipe ideas, information on how to buy, use, and store, and more in-depth science to help you release the flavours and make your own spice connections, as well as a selection of recipes using innovative spice blends designed to brighten your palate and inspire your own culinary adventures. The Science of Spice is an indispensable kitchen companion that home cooks will turn to time and time again to learn and innovate.

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