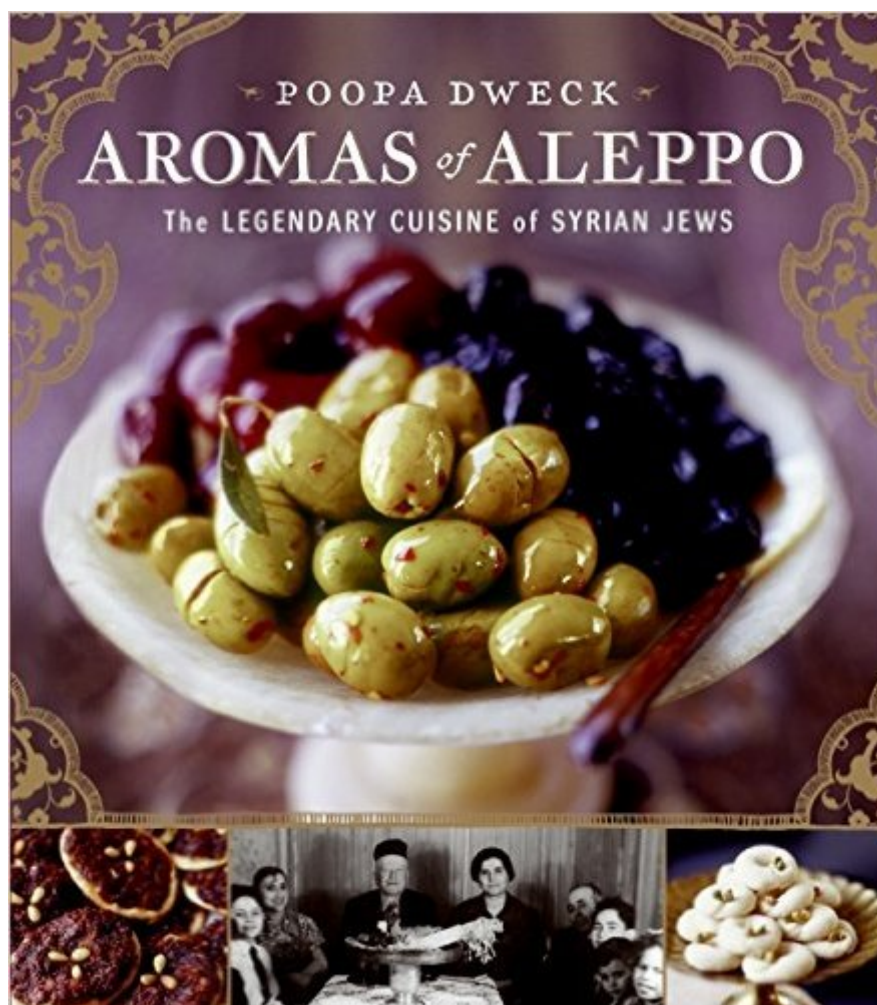


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Aromas Of Aleppo: The Legendary Cuisine Of Syrian Jews



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

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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.

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