



The Gaza Kitchen: A Palestinian Culinary Journey

Laila El-Haddad, Maggie Schmitt, Nancy Harmon Jenkins (Foreword)

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This award-winning cookbook shares with readers the little-known but distinctive cuisine of the Gaza region of Palestine, presenting 130 recipes collected by the authors from Gaza. Cooks will find great, kitchen-tested recipes for spicy stews, piquant dips, fragrantly flavored fish dishes, and honey-drenched desserts. They will also be entranced by the hundreds of beautiful photos of Gazan cooks, farmers, and fresh-produce merchants at work, and by the numerous in-kitchen interviews in which these women and men tell the stories of their food, their heritage, and their families. Anthony Bourdain, Claudia Roden, and Yotam Ottolenghi are among the many culinary figures who have embraced The Gaza Kitchen. This second edition features tantalizing new stories and recipes, a fresh new design in a beautiful hardbound volume, new photos, and an updated index.

The Gaza Kitchen: A Palestinian Culinary Journey Details

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Author : Laila El-Haddad , Maggie Schmitt , Narncy Harmon Jenkins (Foreword)

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From Reader Review The Gaza Kitchen: A Palestinian Culinary Journey for online ebook

Marleene says

Great recipes. Fascinating food traditions. Lavishly photographed. Warm personal interviews with a variety of Palestinian people from different walks of life.

This is unfortunately offset by the author's strong political bias which permeates the book - and her one sided propaganda campaign to paint Israel as an evil neighbor incarnate and the residents of Gaza as innocent victims

Sharing food should bring us together and create common grounds for discussion and understanding and appreciation. There is a degree of intimacy among those sharing food together, even if in a book and not actually at the table. I am saddened that the author did not attempt this In fact, this is the first cookbook I have encountered with the opposite agenda. It was clear that I would not be welcomed into the authors home even though I brought her into mine.

Rob Withers says

Enlightening.... I'd heard about the distinctiveness of Gazan cooking for awhile, glad to get to learn about it. And saddened to see how my government has sponsored harmful sanctions.....

Nancy says

I absolutely love this cookbook! It's beautifully photographed, the recipes are fantastic, and it's an important glimpse into a unique food culture under threat. Wonderful, insightful book!

Petra X says

[So much for Israel starving the people. All this food can't be coming the way of the tunnels (hide spoiler)]

Kate says

I really enjoyed all the side stories and personal tidbits. The food is a bit too hot for my taste, but I mellowed it out with labna and cheeses. Great book for understanding culture and people in Gaza. The details on UNRWA, cultural appropriation, water, malnutrition, and sustainability were very informative for how short they were.

Overall the book provides a well-rounded picture of life in Gaza and how the people have adapted to Israeli and Egyptian oppression.

Ehab Zahriyeh says

<http://www.nydailynews.com/blogs/page...>

Zora O'Neill says

Just wrote a review about an Oman cookbook, which made me remember this *fantastic* book from a few years ago. I wish every cuisine in the world was documented in such a thoughtful, thorough way. There's so much in here beyond recipes -- notes on how dishes vary from village to village, pics of women in their home kitchens, an essay on the debate over whether Gaza should strive to grow all its own food, and even a box on the super-basic cooking techniques Gaza cooks use before a recipe even starts. It's these little details--which direction people slice their onions, how they handle meat, etc--that make the distinctions between cuisines, and it's so easy for a cookbook author to gloss over them.

Highly recommend for anyone interested in Middle Eastern food. The Gaza Strip is *tiny*, but there are things in this book that are not cooked anywhere else in the region. So interesting.

Jake Kenswil says

Really fantastic recipes

Kate says

I learned a lot about Gaza from this cookbook. Before reading this, almost everything I'd heard about the Gaza Strip was about the conflict, the bombings, rock throwing, destroyed buildings, and the misery of life on the Gaza Strip. I heard nothing about the way that people eat or the diversity of their diet depending on where people were from originally. Here there is talk of the northern vs the southern cuisines as well as differences brought together from the coastal vs the inland villages. In this book there are creative cooks, farmers, and fish farmers. There was quite a bit of information about how people survive and where imported commodities and cash comes from, short introductions to the cooks who live there, and the origins of the food that they cook with. It hadn't occurred to me that Gaza is full of refugees but that not all people there are refugees, some are native Gazans (of course!). That all Palestinians who were displaced didn't leave the area, some went from destroyed areas to Gaza (and presumably, many went to the West Bank) in addition to being a part of the Palestinian diaspora.

Most of the recipes seem to be home kitchen recipes which I tend to like. I haven't tried any of them and many are made with ingredients that I don't have access to. There are also dishes that I am familiar with and which have been made in my own kitchen but not with these recipes. There are colored pictures throughout,

and the book has an index of recipes. My only complaint was that there wasn't a better index, one with more than recipe titles and perhaps a bibliography so that I could learn more.
