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The Gaza Kitchen: A Palestinian Culinary Journey



Synopsis

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.

Book Information

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Customer Reviews

"This book becomes more essential with every passing day. Not just a superb cookbook, a collection of vital recipes from a delicious yet often overlooked cuisine, but an argument for understanding. A classic of world food." â Anthony Bourdain "It is a delight to be returning to this book â a real classic â in its second edition. The recipes and stories are magically woven together, inspiring to read, to cook, and to eat." â Yotam Ottolenghi, chef and author, *Jerusalem: A Cookbook* "Intriguing, homely and delicious, the recipes are familiar as broadly Middle Eastern but they are distinctively Palestinian and many also uniquely of Gaza We also get from this very special book a rare insight into the intimate everyday lives of engaging people." â Claudia Roden, author, *Simple Mediterranean Cookery* "Part anthropology, part history, part politics, part biography, part geography, and always passionately intelligent, this is gastronomic writing at its finest." â Raj

Patel, author, *Stuffed and Starved: The Hidden Battle for the World Food System* "The Gaza Kitchen cookbook is a vital attempt to safeguard a rich culinary heritage that has existed in the Middle East for thousands of years." — Barbara Massaad, author and photographer, *Manâ Moushâ*, Mouneh, Mezze, and Soup for Syria

Laila El-Haddad is an award-winning writer, public speaker, and social activist. She is the co-editor of *Gaza Unsilenced* (2015) and the author of *Gaza Mom: Palestine, Politics, Parenting, and Everything In Between* (2010). Born in Kuwait to Palestinian parents from Gaza, she currently lives in Maryland. Maggie Schmitt is a writer, researcher, translator, educator, and social activist. Schmitt works in various media—writing, production, photography, video—exploring the daily practices of ordinary people as a way of understanding political and social realities in the Mediterranean region. Nancy Harmon Jenkins is a food writer and journalist with a passionate interest in Mediterranean cultures and cuisines, sustainable agriculture, and farm-to-market connections.

I was introduced to this beautiful second edition through Laila El-Haddad's interview on Radiotopia's Kitchen Sisters podcast. The fieldwork that went into this book is incredible, and I'm slowly working my way through the recipes. I recently made the khubz kmaj ("pita") for the first time, and the recipe worked great! The pita I made was soft, puffy, and perfect with olive oil. The recipes can also be very vegetarian-friendly, if you follow El-Haddad's recommended spice blends with a good veggie broth.

Fast shipping and product just as described

I ordered this book while half asleep and watching Anthony Bourdain's "Parts Unknown." When the book showed up I was a bit surprised that I had, indeed ordered it. Am I ever glad I did! This is a beautiful book gorgeous in thought and execution. Absolutely amazing look into the life and food for a region that often remains mysterious to those of us in the West who rarely get to hear more than just what the news reports bring. Thank you for the beautiful book!

Great recipes inside and easy to make.

probably one of the best book on regional Middle Eastern food. The stories and recipes go hand and hand. The cookbook gives the world a different picture of Gazans that is not filtered through the

normal news outlets.

Perfect

I've been cooking from the first edition of this book for years, since it first came out. It's the most popular cookbook in my house, hands down. I even use it to supplement other recipes when I'm cooking. Ottolenghi's Jerusalem is another favorite, but when the flavors need a little extra punch, I come back to the Gaza Kitchen. The maqlouba is a staple; when I make it for dinner parties, the cameras come out every single time. The cauliflower/beef stew with the tahina option is my personal all-time favorite. And the shrimp stew is always a huge hit. If you like mediterranean or middle eastern food at all, you will love this cookbook!

I loved the recipes, photos, and stories contained inside. It almost makes you feel like you're in a Palestinian kitchen. Also, the Spicy Roast Chicken recipe was a huge hit, so full of flavor and great served with the Beautiful Salad recipe.

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