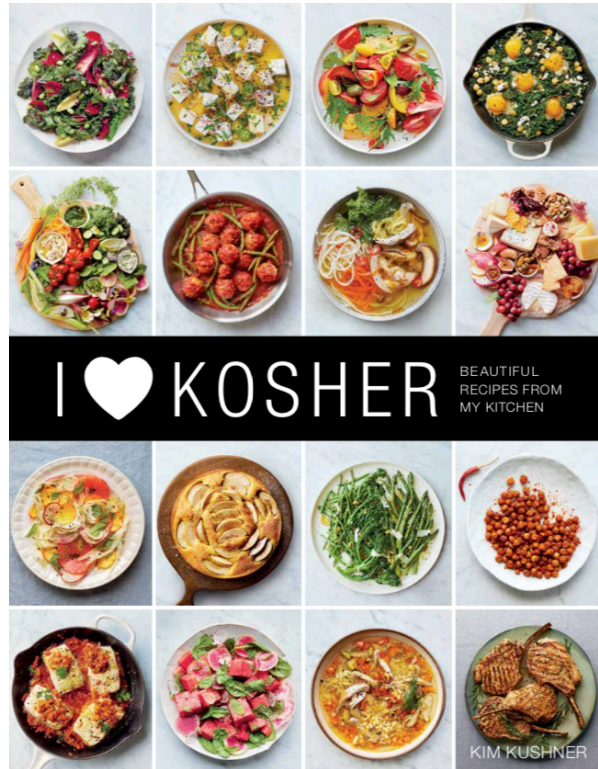


PRESS KIT



I ♥ Kosher
Beautiful Recipes from My Kitchen

By Kim Kushner

Photographs by Kate Sears

ISBN 978-1681884196

Hardcover / Price: \$35.00 / Weldon Owen Publishing

November 2018

I ♥ Kosher

With her stylish and laid-back approach to cooking and entertaining, Kim Kushner presents kosher food in a modern and vibrant manner—and doles out her indispensable strategies for



keeping calm, organized, and prepared in the kitchen along the way.

As a mother of four, cooking instructor, and author, Kim's signature cooking style reflects her busy, multi-tasking life—meaning flavor-packed recipes, made with straightforward techniques, that inspire ease, time savings, and creativity in the kitchen.

This inspiring cookbook offers her collection of essential, go-to recipes—those learn-by-heart favorites that will deliver superlative results every time, streamline prep, and guarantee amazing meals with family and friends. Featuring fresh ingredients and bold flavors, Kim's no-fuss recipes are well suited for any meal of the day, from family breakfasts and holiday feasts to dinner parties with friends and span quick dinners, slow-simmered stews, party fare, and more. She also divulges her special arsenal of essentials such as easy-to-prepare staples, signature dressings, and homemade marinades for cooking ease and versatility.

PRAISE FOR

I ♥ Kosher

Inventive and healthy, colorful and satisfying. I ♥ Kosher features exuberant recipes for every occasion. – Einat Admony, Chef-Owner Balaboosta, Taïm & Kish-Kash

I ♥ Kosher: Beautiful Recipes from My Kitchen by Kim Kushner reads as a love letter that reflects the author's passion for kosher recipes that are contemporary in her use of seasonal ingredients and uncomplicated preparations. As a busy Mom of four, Kushner understands and shares the importance of a well-stocked pantry and organized methods for pulling together healthy food in a snap. Her spirit is distinctly American as she uses fresh ingredients from her garden and farmers' market to create elegant platters, bubbly pots and exuberant table settings that with Kushner's straightforward directions, will have readers thinking, "I can do that!" Kushner's very personal notes support intimate glimpses into her enviable kitchen and bountiful garden. Uncluttered images highlight simple presentations and ingredients that shine brightly this talented author's third cookbook. – Liz Rueven, Founding Editor, www.kosherlikeme.com

I love how Kim takes seasonal ingredients to the next level in I ♥ Kosher. Her vibrant and approachable recipes get everyone excited to be in the kitchen and willing to explore past their comfort zone. – Chaya Suri Leitner, @spiceandzest

In her latest cookbook, Kim Kushner invites us into her world and shares the myriad rewards and delights of cooking for family and for friends. I ♥ Kosher: Beautiful Recipes from My Kitchen is a triumph of style and substance and I love everything about it – from its modern, laid-back, no-fuss vibe and its gorgeous photos to the sensible and intelligent way in which the various chapters unfold: Titles include Quick Stovetop Mains, One-Pan Meals and Hot, Slow and Simmered. And the recipes themselves, accessible and healthful, are so inviting that I immediately wanted to prepare virtually every single dish in the book.

-- Susan Schwartz, Journalist, Montreal Gazette

The beauty of Kim's dishes is that they are sophisticated yet approachable. Her modern, simplistic approach to cooking proves that Kosher food is cool and hip. –Chanie Apfelbaum, Kosher food influencer, @BusyInBrooklyn

Kim Kushner's generous and delicious new cookbook, I ♥ Kosher will be my go-to for inspiration for my Friday night dinners with my family. –Bonnie Stern, cookbook author and food journalist, Toronto Star and Canadian Living Magazine

I ♥ Kosher is Kim's best cookbook yet. With fresh flavor combinations, vibrant ingredients and stunning photos, this cookbook will keep you inspired and organized in the kitchen with simple

yet impressive recipes. Now excuse me while I go make her Sexy Red Kale with Beets and Fresh Dill! --Amy Kritzer, cookbook author and owner, What Jew Wanna Eat + ModernTribe.com

THE JEWISH NEWS of Northern California

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special section inside



Rosh Hashanah **FOOD**

AUGUST 24, 2018 - SEPTEMBER 6, 2018 | \$1.00

Kim's recipes and book were the cover story for J Weekly's Annual Food Issue in August 2018

Rosh Hashanah *food*

A supplement to J. The Jewish News of Northern California

Uncomplicated kosher offerings for memorable meals



Kim Kushner
Special to J.

In my mind, Rosh Hashanah remains a sort of majestic holiday. Looking back, I can recall my mother setting the table with her finest linens and bone china, and the house having a glow to it on the eve of the Jewish New Year. I am proud to keep up that tradition of beautifying the holiday and of course, I strive to do so through my food. Rosh Hashanah is the perfect opportunity to play up the presence of traditional foods like apples, honey and pomegranate, as these ingredients not only bear a significance, but enhance the dishes with their jewel tones.

I like to keep my menu seasonal, robust but simple: Large bowls of salads glistening with pomegranate seeds, beautiful trays of golden roast chickens and potatoes, and there can't be dessert without my apple-olive oil cake. My goal is always the same: Simple but memorable. The following recipes are from my latest cookbook, "I ♥ Kosher," forthcoming from Weldon-Owen in November.

Apple and Olive Oil Cake

Simplicity at its finest. A humble vanilla cake topped with a mosaic of apple slices and sprinkled with cinnamon sugar — only this one is made using olive oil, which gives it a rich, Mediterranean taste. Tried and true, it will tempt you to make it time and time again.

Makes one 9-inch cake

- ½ cup light olive oil, plus more for greasing
- ½ cup sugar
- 2 tsp. vanilla extract or seeds from 1 vanilla bean
- 3 large eggs
- 2 Tbs. milk or almond milk
- 1 ¾ cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. kosher salt
- 2 apples, peeled, cored and cut into thin slices
- 1 teaspoon ground cinnamon
- 1 teaspoon light or dark brown sugar

Preheat the oven to 325°F. Line the base of a 9-inch springform pan with parchment paper and grease the base and sides with oil.

Using a handheld electric mixer, or a stand mixer fitted with the paddle attachment, beat together the

¾ cup oil, sugar, and vanilla. Beat until creamy, about 2 minutes. Add the eggs one at a time, beating each until incorporated. Add the milk and stir on low. Whisk together the flour, baking powder, and salt, add to the wet ingredients, and mix on low until incorporated.

Pour the batter into the prepared pan, and arrange the apple slices on top of the batter, pressing the apples slightly into the batter in any motif you may like. Sprinkle the cinnamon and brown sugar over the top of the apples, and bake in the oven until a toothpick inserted in the center of the cake comes out clean, about 45 minutes.

Set the cake on a rack and let cool completely before unmolding and placing on a cake plate to serve.

Make-Ahead Tip: Apple and olive oil cake may be made and wrapped tightly in plastic wrap and stored in a cool place for up to two days.

Storing: Apple and olive oil cake may also be wrapped tightly in plastic wrap and stored in the freezer for up to two months. Thaw the apple and olive oil cake on the counter for a few hours before serving.



Sexy Red Kale with Red Beets and Fresh Dill in Meyer Lemon Vinaigrette

I love the look of red kale and red beets. I know that salad isn't supposed to be sexy—but the colors of this one make it so. I use whole endive leaves, peeled off gently one at a time to maintain their beautiful flower-petal appearance, and toss with the deep red kale, crimson red beets, bright green edamame and forest green dill.

Makes 6-8 large servings

- 4-6 cups red kale leaves, washed and roughly chopped
- 2 Belgian endives, leaves peeled off whole
- 1 red beet, peeled and thinly sliced
- 1 cup frozen shelled edamame, thawed and rinsed
- 1 cup roughly chopped fresh dill
- Juice of 3 Meyer lemons
- ½ tsp. whole mustard seeds
- ½ tsp. crushed dried rose petals
- 1 Tbs. honey

- ¼ cup extra-virgin olive oil
- Splash of balsamic vinegar
- Kosher salt and freshly ground black pepper

Combine the kale, endive leaves, beet, edamame and dill in a large bowl or platter. Toss all together.

Pour the lemon juice into a glass jar, add the mustard seeds, dried rose petals (if using), honey, olive oil, vinegar, and salt and pepper to taste. Shake well. Spoon the vinaigrette over the salad just before serving.

Make-Ahead Tip: The beets may be sliced and stored for up to 3 weeks. The salad ingredients may be assembled in advance and stored, covered, in the fridge for up to 2 hours. The vinaigrette may be prepared and stored in the fridge for up to 1 week. Dress the salad just before serving.

International New York Times



COVERAGE FOR KIM KUSHNER

PRESS FOR KIM'S BOOKS

New York Times International Edition

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About.com

Circulation: 37 million

Daily Meal

Circulation: 7.1 million

Organic Authority

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Joy of Kosher

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The Jewish Forward

Circulation: 1.1 million

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Jewish Independent

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About Kim Kushner

Kim Kushner is a chef, a teacher, author of [I ♥ Kosher: Beautiful Recipes from My Kitchen](#) (Weldon Owen, November 2018), [The New Kosher](#) (Weldon Owen, August 2015) and the best-selling kosher cookbook, [The Modern Menu](#) (Gefen 2013). Kim's first book received extensive international and domestic media attention including The Today Show, Huffington Post, Oprah.com, Chicago Tribune, San Jose Mercury News and TheKitchn, among many others. The Modern Menu was also voted "The Best New Kosher Cookbook of 2013" by [joyofkosher.com](#).

Kim starting cooking at a young age at home with her Moroccan-born mother. Hands-on experience with fresh and international ingredients gave Kim an edge when she began her studies at the prestigious Institute of Culinary Education in Manhattan, where she excelled in their Professional Culinary Program. After writing for Food & Wine and Chile Pepper magazines, where she developed simple but innovative recipes for their subscribers to try at home, word of Kim's skill at making gourmet Kosher dishes from simple and elegant ingredients began to spread. Before long, she found herself working as a private chef for some of New York City's most discerning eaters, and teaching private cooking classes out of her own kitchen.







Kim's culinary style, much like her life, is a study in modern orthodoxy: her kitchen is Kosher; yet, she is young, and her perspective is fresh and new. She's become well known in New York City and abroad for her healthy, seasonal, and hearty dishes made from locally grown produce --- not necessarily the first thing that comes to mind when thinking of Kosher cuisine.

Since 2005, Kim has been operating [Kim Kushner Cuisine LLC](#), where she focuses her energy on teaching these wildly popular cooking classes. She has travelled the world teaching cooking classes in London, Italy, France, Israel and Canada. Through her cooking demonstrations, Kim has helped raise money for multiple charities and fundraisers. Kim's sleek, modern kosher kitchen is featured in the 2015 James Beard Award-winning cookbook, [The Kitchn Cookbook](#).

You can learn more about Kim at www.kimkushner.com
On Facebook <https://www.facebook.com/kimkushnercuisine?ref=ts>
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Kim Kushner's 'The New Kosher' features time-saving recipes



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For Queen of New Kosher, Jewish Dietary Laws Take Back Seat

Kim Kushner, in Israel to launch her new cookbook, is trailblazing a new foodie movement that prizes freshness and simplicity above all. Have a taste.

Judy Maltz | Aug 10, 2015 5:47 PM

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A New Kind of Kosher: An Interview with Kim Kushner of 'The New Kosher Cookbook'

You don't have to be kosher to appreciate this collection, which puts an emphasis on easy, flavorful recipes that will help you spend more time at the table with family, friends, and neighbors

August 17, 2015 | 06:19 PM By [Angela Carlos](#), Editor



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THE NOSHHER

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Kim will be a distinguished guest on a panel at New York's 92nd Street Y in September 2015.

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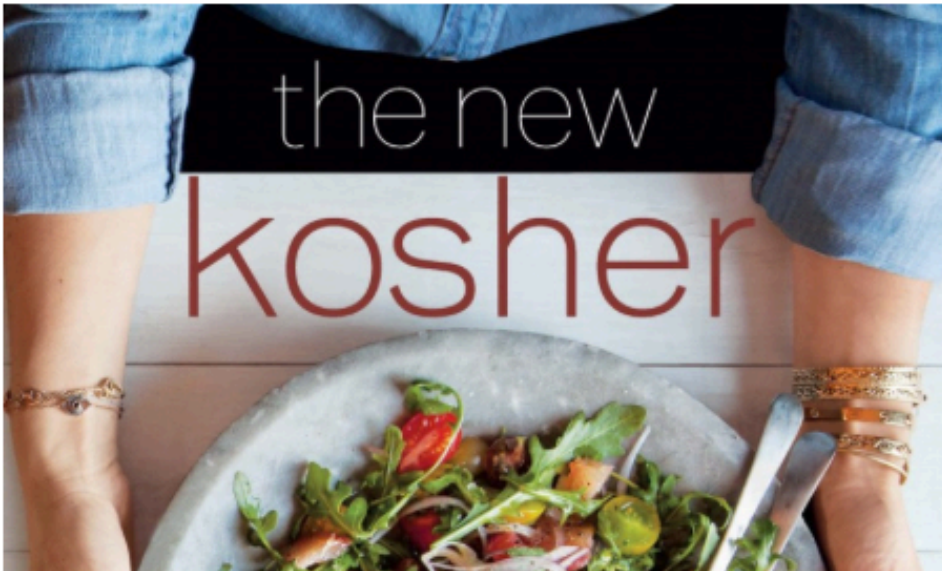
KAREN BERMAN

Senior Content Editor



Karen Berman is a writer and editor who specializes in food and lifestyle topics. She is the author of six books, including *Friday Night Bites: Kick Off the Weekend with Recipes and Crafts for the Whole Family* and *The Little Black Book of Hors d'Oeuvres*. She has worked in various editorial capacities on more than 30 cookbooks and has written more articles than she can count for websites, blogs, magazines, and newspapers.

She received her B.A. degree in American Studies from Mount Holyoke College and earned a certificate in cuisine from Le Cordon Bleu in Paris, and her culinary travels have taken her as far as the Thai House Cooking School in Thonburri, Thailand. In her former career as a newspaper



You've gotta love a cookbook author who starts her book by telling you that she doesn't always like to cook.

That's just how Kim Kushner starts her second book, *The New Kosher: Simple Recipes to Savor and Share* (Weldon Owen). It's a reassuring bit of honesty in a world that exalts the farm-fresh, painstakingly prepared, magazine-photo-ready, sloooooooow meals that we all "should" be cooking. The truth is even food writers get too busy, too harried, and too tired to spend hours cooking a complicated meal every night. (When my own book of dinners to cook with kids—*Friday Night Bites*—came out, a friend asked me, "You mean you do that all the time?" My answer: "Are you nuts?")

So it's refreshing to read in Kushner's introduction that, "When I'm at home cooking, about fifty other things are going on around me at the same time. Usually this includes my boisterous sons playing football in the middle of our