

I ♥ KOSHER

A Simple, Modern Approach to Cooking Kosher

Kim Kushner's third cookbook brings a modern, fresh collection of kosher recipes that are at once simple, yet standout. At first glance, the graphic design, photos and layout are beautifully arranged and organized. The 205 page, 100+ recipe cookbook (impressively published by Weldon Owen) is full of bright, gorgeous photos shot by the talented Kate Sears and styled by (Israeli-born) food stylist extraordinaire Hadas Smirnoff.

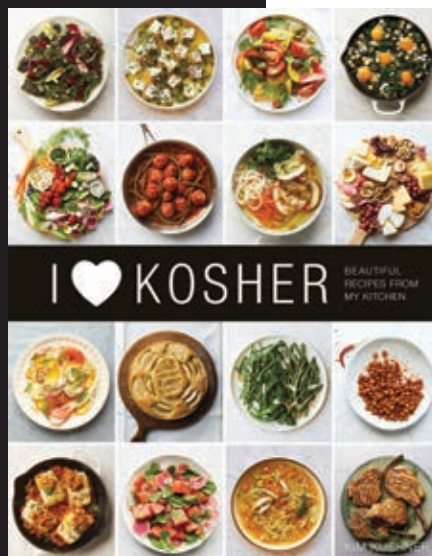
I ♥ Kosher is an easy to read book with clear cooking instructions. There is a fresh, laid back vibe to the book that represents Kim's cooking style and approach to food. She has managed to lay out her kitchen tool essentials, pantry, fridge and freezer, and spice shelf must-haves, plus some extra essentials, if you're feeling fancy, into a clearly illustrated two-page spread in the beginning of her book, and even included some amazing tips as well!

The book begins with the chapter 'Ready to Go', and includes recipes and prepared ingredients Kim always has on hand that make throwing together a meal as easy as 1-2-3. She also shares what she calls 'sip' -a word she invented for sauce and dip- one recipe that can be used in many ways. This chapter is a great beginning to the thought process and cooking philosophy consistently shared in *I ♥ Kosher*. The book is full of practical tips and represents a fresh approach to

cooking kosher and cooking for a crowd, all while using good-for-you ingredients. It isn't billed as a healthy cookbook, but it clearly shares produce-driven, minimally sweetened recipes that look stunning.

From the 'Ready to Go' chapter, Kim moves along to Appetizers & Nibbles (standout wine & cheese and Farmers' Market boards are included), Brunch, Quick Stove-Top Mains (like vegetable curry, gingery healing broth and red-rubbed baby lamb chops), One-Pan Meals (like the crispy chicken and rice, pictured to the right), Hot, Slow & Simmered (include sticky chicken thighs in fig sauce & overnight chicken hamim stew), Salad & Sides (which include the must-try kadaif nests filled with spinach and caramelized onions), and a final Dessert chapter (which include her famous biscotti and other treasures like one-bowl Nutella brownies).

Throughout the book, there are pops of family photos and lifestyle shots that are beautifully photographed and add extra pizzazz. Food always comes to life surrounded by family and and friends, a message strongly expressed throughout Kim's book. *I ♥ Kosher* will appeal to cooks on every level, but is specially appealing to cooks looking for easy entertaining ideas and fresh, clean dinner recipes that are sure to become family staples.



CRISPY CHICKEN & RICE WITH SWEET POTATO & LEMON SLICES

Serves 4-6

Chicken, rice, and sweet potato slices all roast together in the oven, releasing juices and flavors that will make your mouth water. I know that most people might not opt for rice and potatoes in the same sitting, but I love the contrast of the soft, buttery sweet potato slices against the bright lemons and crunchy rice. If you'd rather leave the potatoes out, feel free to do so . . . but I'm warning you that the experience just won't be the same! If you don't have a whole butterflied chicken, feel free to use chicken pieces, skin-on and bone-in.

Turn to page

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for recipe

ABOUT KIM

Kim Kushner was raised in a Modern Orthodox home in Montreal, Canada, and spent summers with family in Israel. Kim learned to cook from her Moroccan-born mother, before graduating from the Institute of Culinary Education in Manhattan. She has developed recipes for *Food & Wine* and *Chile Pepper* magazines and has worked as a private chef. In 2005, she launched Kim Kushner Cuisine. In 2013, she published her first book, *The Modern Menu*, followed by *The New Kosher* in 2015. Kim lives in New York City with her husband and four children.



MAKE AHEAD TIP

→ Chicken with sweet potato and lemon slices (without the rice) may be **marinated and stored in the fridge for up to 24 hours**. Add the seasoned rice and boiling water just before cooking.

→ Can I freeze it? **Do not freeze.**

→ Crispy chicken and rice with sweet potato and lemon slices may be **reheated, uncovered, in a 350°F (180°C) oven for 10 minutes**.