

## *Feasts From The Middle East*

Middle Eastern food is meant for sharing, and in *The Jewelled Table*, Bethany Kehdy departs from the common mezze theme to explore the way locals cook, eat and entertain at home. The book and its chapters are ordered in the style one goes about 'jewelling' a table in the Middle East, whether for everyday meals or for celebratory feasts, always much inspired by the seasons and the ritual of hospitality. Featuring over 100 ancient and modern recipes – including appetisers, drinks, show-stopping mains, fuss-free sweets and more – and menu plans that take the stress out of entertaining, Bethany illustrates that with a few key ingredients, this is the perfect fit for every occasion. With her signature flair for creative and tantalising flavour combinations, Bethany introduces dishes such as Winter's tabbouleh, Orange blossom chicken barida, Charred asparagus & dried lime soup and more. This is Middle Eastern food like you've never seen it. Set against the backdrop of beautiful location shots, and Bethany's charming anecdotes with a lens on history, lineage and etymology, *The Jewelled Table* is an essential cookbook for anyone who loves the flavours of the Middle East.

An indispensable resource for exploring food and faith, this two-volume set offers information on food-related religious beliefs, customs, and practices from around the world.

- Provides up-to-date factual information, introduces concepts of food as being more than just nutrients, and enables an understanding of diverse religious traditions and the importance of food in people's lives
- Includes coverage of less well-known rituals and religions that are often skipped in world religion texts
- Presents material in a way that is accessible to readers without previous exposure to, or command of, sociological or anthropological language and concepts

This remarkable and beautifully illustrated book describes over 75 ingredients used in Middle Eastern cooking. The cuisines covered include those of Iran, Turkey, Iraq, Syria, Lebanon and the Palestinian Territories, Jordan, Egypt, Yemen, Qatar, Kuwait, Oman; Saudi Arabia and the United Arab Emirates. Influenced by the Persian, Islamic, and Ottoman Empires, these country's common culinary tradition also reveals the legacy of the

Byzantine and Roman empires. The insightful texts take readers and cooks into the history and diversity of these ancient cultures, while 150 recipes allow them to put their knowledge of these ingredients to practical use. Each ingredient is broken down in sections on descriptions and tastes of the spices, historical background, and cultivation or manufacture methods. Each is illustrated with specially commissioned photographs. A collection of recipes from more than ten middle-east countries includes an array of stuffed vegetables, rice pilafs, soups, stews, and condiments, complemented by an introduction to middle-east flavoring strategies and preparation techniques. 25,000 first printing.

From Babel to Dragomans

Foods of the Medieval Arab World

My Kitchen Table: 100 Vegetarian Feasts

Inside the World of First Century Fare, with Menus and Recipes

Modern Middle Eastern Vegetarian

Everyday Life in the Muslim Middle East

A Taste of Thyme

***The Food and Feasts of Jesus offers a new perspective on life in biblical times by taking readers inside the food culture of the day. From wedding feasts to a farmer's lunch, the book explores the significance of various meals, discusses key ingredients, and offers accessible recipes for readers to make their own tastes of the first century.***

***Not just a recipe book but a comprehensive survey of culinary delights from the eastern Indian state of Orissa, better known for the architectural splendors of its ancient temples in Konarak and Puri. The author speaks of her own experience in the context of the food she describes meticulously documented by her as she passes through her grandmother's kitchen to her mother's overseen by the family cook. The little anecdotes that accompany some of the recipes provide an unusual glimpse into the middle-class Indian existence the author experienced while growing up in that vast and fascinating country. Comparing and contrasting the techniques refined over generations, with that from diverse and distant cultures, augmented with an extensive bibliography, the book should appeal to a wide spectrum of readers-from the faltering beginner to the serious cook. An unusual chapter on the family cook's contribution might make the orthodox in you squirm but nevertheless offers a glimpse into the evolution of "restaurant-food" in urban Orissa. A scientist by training, the author injects her own scientific-humor into the writing that also makes the book an amusing read.***

***A celebration of authentic Middle Eastern food, Feasts from the Middle East is packed with over 100 deliciously fresh, fragrant and flavourful dishes, inspired by the souks of Lebanon.***

***A biblically themed cookbook contains eighteen meals found in the scriptures, along with other recipes to make complete menus.***

***New Feast***

***Feasts From The East: Oriya Cuisine from Eastern India***

***Quick, easy recipes with a Middle Eastern twist***

***Interpreting the Middle East***

***Feast from the Mideast***

***Fabulous Flavors from the Middle East: A Cookbook***

***Cooking with the Bible***

A revised and updated edition of a popular and widely used text

As we've all been cooking more for ourselves lately, it's become commonplace to run out of ideas or feel fatigued from spending too much time in the kitchen. In *Fast Feasts*, John Gregory-Smith puts flavour firmly back into the kitchen with a selection of quick and easy recipes, all featuring his signature Middle Eastern twist, which will make you feel excited about cooking again. The book is packed with exciting meals that are full of flavour and look really impressive on the plate. The best thing, they are all super simple to make, using accessible supermarket ingredients so everyone can feel confident cooking them. Think gooey mac cheese, funky up with rose harissa, ready to rock in under half an hour, wickedly good chicken shawarma and chips - a recipe John picked up from his favourite kebab shop in Lebanon, and a delicious Nutella borek. As well as full recipes, John includes cheats on how to make a simple meal sing, from jazzed up mayos, quick sauces and zingy spice mixes that you can keep on hand for later or whip up in a few minutes as needed. Chapters include mid-week lifesavers, working from home lunches, banging brunches, easy entertaining and more. So whether it's killer comfort food, tasty mid-week meal or a fuss-free dinner for friends that you're after, this is the book for you.

WINNER OF THE JAMES BEARD FOUNDATION INTERNATIONAL COOKBOOK AWARD NAMED A MOST ANTICIPATED COOKBOOK OF SPRING 2018 BY BON APPETIT, FOOD & WINE, EPICURIOUS, TASTING TABLE, ESQUIRE, GLOBE & MAIL, and PUBLISHERS WEEKLY "[Helou's] range of knowledge and unparalleled authority make her just the kind of cook you want by your side when baking a Moroccan flatbread, preparing an Indonesian satay and anything else along the way."— Yotam Ottolenghi A richly colorful and exceptionally varied cookbook of timeless recipes from across the Islamic world In *Feast*, award-winning chef Anissa Helou—an authority on the cooking of North Africa, the Mediterranean, and the Middle East—shares her extraordinary range of beloved, time-tested recipes and stories from cuisines throughout

the Muslim world. Helou has lived and traveled widely in this region, from Egypt to Syria, Iran to Indonesia, gathering some of its finest and most flavorful recipes for bread, rice, meats, fish, spices, and sweets. With sweeping knowledge and vision, Helou delves into the enormous variety of dishes associated with Arab, Persian, Mughal (or South Asian), and North African cooking, collecting favorites like biryani or Turkish kebabs along with lesser known specialties such as Zanzibari grilled fish in coconut sauce or Tunisian chickpea soup. Suffused with history, brought to life with stunning photographs, and inflected by Helou's humor, charm, and sophistication, Feast is an indispensable addition to the culinary canon featuring some of the world's most inventive cultures and peoples.

Sophie Grigson's passion for vegetarian food shines through every recipe in this gorgeous collection. From light summery salads to root vegetable soups, Mediterranean pastas and Middle Eastern stews, this book will entice all readers, whether you are a vegetarian or not.

Persiana

Natural Food Feasts from the Eastern World

Sooner Than You Think

The Food and Feasts of Jesus

Easy Everyday Dishes from the Bestselling Author of Persiana

Cooking, Eating and Entertaining the Middle Eastern Way

**Explore the celebrations and feasts of twelve countries and cultures from around the world! From South Korea to Nigeria to the USA, come celebrate festivals throughout the year! People around the world are celebrating. In Australia, it's Christmas in summer with barbecues on the beach. In Thailand, they're celebrating Songkran, the famous Buddhist water festival. Rhyming text and graphic illustrations pair perfectly and invite young readers to explore the world through mesmerizing festivals. A stunning companion to Pancakes to Parathas: Breakfast Around the World!**

**The Middle East - from North Africa and Moorish Spain, through Turkey, Lebanon, Syria and Jordan to Iran and the Arabian Peninsula - has long had a vibrant tradition of home-style vegetarian cuisine, from their abundant salads, dips and breads to delicious and hearty main meals. Based on the freshest ingredients and cooked from the heart, Greg and Lucy Malouf's**

**recipes are designed to be mixed and matched for sharing. With its stunning photography, New Feast offers modern interpretations of Middle Eastern food with more than 130 recipes inspired by the spirit of generosity that characterises the region. While vegetables are the stars, the recipes have variety with a selection of grains, legumes, couscous and rice, plus breads, butters, dips and preserves, and even an enticing assortment of fruit-focused ice creams, puddings, pastries and cakes. Think Winter tabbouleh; Eggplant pilaf with yoghurt & zhoug; Charred corncobs with almond-saffron butter; Spicy red hummus and Orange baklava cigars. Now available in a compact hardback, New Feast - one of eight books in the Maloufs' series of highly acclaimed food and travel books - is a rich and diverse compendium of vegetarian recipes with a Middle Eastern touch.**

**The feast of Corpus Christi, one of the most solemn feasts of the Latin Church, can be traced to the Fourth Lateran Council in 1215 and its resolution of disputes over the nature of the Eucharist. The feast was first celebrated in Liège in 1246, thanks largely to the efforts of a religious woman, Juliana of Mont Cornillon, who not only popularized the feast, but also wrote key elements of an original office. This volume presents for the first time a complete set of source materials germane to the study of the feast of Corpus Christi. In addition to the multiple versions of the original Latin liturgy, a set of poems in Old French, and their English translations, the book includes complete transcriptions of the music associated with the feast. An introductory essay lays out the historical context for understanding the initiation and reception of the feast.**

**A groundbreaking culinary work of extraordinary depth and scope that spans more than one thousand years of history, A Mediterranean Feast tells the sweeping story of the birth of the venerated and diverse cuisines of the Mediterranean. Author Clifford A. Wright weaves together historical and culinary strands from Moorish Spain to North Africa, from coastal France to the Balearic Islands, from Sicily and the kingdoms of Italy to Greece, the Balkan coast, Turkey, and the Near East. The evolution of these cuisines is not simply the story of farming, herding, and fishing; rather, the story encompasses wars and plagues, political intrigue and pirates, the Silk Road and the discovery of the New World, the rise of capitalism and the birth of city-states, the Crusades and the Spanish Inquisition, and the obsession with**

**spices. The ebb and flow of empires, the movement of populations from country to city, and religion have all played a determining role in making each of these cuisines unique. In A Mediterranean Feast, Wright also shows how the cuisines of the Mediterranean have been indelibly stamped with the uncompromising geography and climate of the area and a past marked by both unrelenting poverty and outrageous wealth. The book's more than five hundred contemporary recipes (which have been adapted for today's kitchen) are the end point of centuries of evolution and show the full range of culinary ingenuity and indulgence, from the peasant kitchen to the merchant pantry. They also illustrate the migration of local culinary predilections, tastes for food and methods of preparation carried from home to new lands and back by conquerors, seafarers, soldiers, merchants, and religious pilgrims. A Mediterranean Feast includes fourteen original maps of the contemporary and historical Mediterranean, a guide to the Mediterranean pantry, food products resources, a complete bibliography, and a recipe and general index, in addition to a pronunciation key. An astonishing accomplishment of culinary and historical research and detective work in eight languages, A Mediterranean Feast is required--and intriguing--reading for any cook, armchair or otherwise.**

**From the Lands of Figs and Olives**

**A Mediterranean Feast**

**Quick, Easy Recipes with a Middle Eastern Twist**

**The Power of Feasts**

**The Bedouin of the Middle East**

**The Story of Traditional Arab Sweets**

**Recipes from the Middle East & beyond**

Journey to the Middle East and Mediterranean with alluring recipes from Sabrina Ghayour, dubbed "the golden girl of Persian Cookery" by The Observer, in the highly anticipated follow-up to her bestselling debut cookbook, *Persiana*. Sirocco highlights the use of simple pantry staples and striking flavor combinations to transform everyday dishes. From eye-catching salads to indulgent sweets, each of Ghayour's recipes is a vibrant addition to the modern home cook's table.

A selection of quick and easy recipes, all featuring John Gregory-Smith's signature Middle Eastern twist, which will make you feel excited about cooking again.

## File Type PDF Feasts From The Middle East

Explores the history of the desert-dwelling Bedouin, exploring how they survive their harsh Middle Eastern and North African environments, and their religion, culture, diet, language, and social structure.

The author of the thirteenth-century Arabic cookbook *Kitāb al-ʿabkh* proposed that food was among the foremost pleasures in life. Scheherazade's Feasts invites adventurous cooks to test this hypothesis. From the seventh to the thirteenth centuries, the influence and power of the medieval Islamic world stretched from the Middle East to the Iberian Peninsula, and this Golden Age gave rise to great innovation in gastronomy no less than in science, philosophy, and literature. The medieval Arab culinary empire was vast and varied: with trade and conquest came luxury, abundance, new ingredients, and new ideas. The emergence of a luxurious cuisine in this period inspired an extensive body of literature: poets penned lyrics to the beauty of asparagus or the aroma of crushed almonds; nobles documented the dining customs obliged by etiquette and opulence; manuals prescribed meal plans to deepen the pleasure of eating and curtail digestive distress. Drawn from this wealth of medieval Arabic writing, Scheherazade's Feasts presents more than a hundred recipes for the beverages, foods, and sweets of a sophisticated and cosmopolitan empire. The recipes are translated from medieval sources and adapted for the modern cook, with replacements suggested for rare ingredients such as the first buds of the date tree or fat rendered from the tail of a sheep. With the guidance of prolific cookbook writer Habeeb Salloum and his daughters, historians Leila and Muna, these recipes are easy to follow and deliciously appealing. The dishes are framed with verse inspired by them, culinary tips, or tales of the caliphs and kings whose courts demanded their royal preparation. To contextualize these selections, a richly researched introduction details the foodscape of the medieval Islamic world.

The Original Mediterranean Diet, with Menus and Recipes

Middle Eastern Food to Savor & Share

Quick, easy recipes with a Middle-Eastern twist

Biblical Food, Feasts, and Lore

A Personal Journey of Family and Cuisine

Endless Feasts

A Literary Cookbook

Your Prophetic Handbook to End-Times Events! In 2013, I had a dream that rocked my world. If you had asked me if I thought that Jesus was coming back

in my lifetime, I would have said yes—but deep in my heart, I would not have been sure. But all that has changed. I was not even thinking about the Lord's return when I had the most vivid dream. God spoke to me three times and said, "I am coming back soon! I am coming back soon! I am coming back soon! What did this mean? It means exactly what He said." —Sid Roth Sid Roth, host of It's Supernatural!, has gathered some of the leading experts and prophetic voices to take you on a powerful journey of upcoming events. Each author shares a different part of the prophetic puzzle. By the time you finish reading this book, the pieces will come together and create a clear picture of God's unfolding agenda for the end-times. Discover how this pivotal moment in history is your great opportunity to be on guard against the enemy's deception, experience God's power like never before, and participate in the greatest revival in history!

For over a decade Tony Kitous has been Britain's most passionate provider of contemporary Lebanese and North African food. His restaurants were the first in London to merge traditional Arabic cooking with easy contemporary eating. There are now seven Comptoir Libanais restaurants in London with more planned in the next 18 months. The success of Comptoir Libanais restaurants centres on an easy, relaxed cafe-style of food: light Arabic home cooking mixed with familiar bistro flavours and techniques. Tony Kitous' recipes combine fresh vibrant vegetable dishes with simple grills, flat breads, grains, herb salads and dips. Pastries are richly flavoured and delicate, made with syrups and spices. Absolutely the menu for today and adaptable for the home cook. Containing eighty recipes, each one with a full-page photograph, Comptoir Libanais makes achieving a great result easy at home. Tony Kitous' approach and shortcuts inspire new ways to prepare readily-available ingredients: big on spices, fresh herbs and bright citrus flavours drawn from traditional Arabic cooking. The book is strong on vegetarian and vegan dishes, alongside simple grilled or poached meats, fish and beautiful sauces that are quick to prepare or make in advance. If you want a quick snack for yourself, or an extraordinary celebration feast, all the how-to you'll need is here. Bringing together the passion of owner Tony Kitous, the extraordinary designs of award-winning graphic artist Rana Salam, and bestselling author and photographer Dan Leppard, the Comptoir Libanais cookbook blends a vibrant culinary tradition with modern flavours and cooking methods

An entertaining, multifaceted, and delicious way to explore Arab culture Arab Fairy Tale Feasts is the latest title in the highly-praised Fairy Tale Feasts Collection, a creative series that folds enchanting folk tales into cookbooks of kid-friendly recipes. Award-winning writer and storyteller, Karim Alrawi, draws on his deep knowledge of Arab culture to create original stories that are a feast for young imaginations. Told with intriguing details, the tales take young readers on a delicious cultural journey and invite them to consider an Arab perspective. Each tale symbolically incorporates food and concludes with a traditional recipe, lovingly flavored with colorful folkloric illustrations, making this a literary banquet to savor with family and friends across generations time and again. This charming, whimsical, and beautifully illustrated book will capture children's fancy and will be enjoyed by the whole family. This is one of the most complete books on the cuisine ever published, providing a wealth of exciting new recipes as well as some of the best traditional ones, carefully tested and adapted for the Western kitchen.

Over 300 Delicious and Unusual Recipes from the Middle East and North Africa

Scheherazade's Feasts

Purba

The Story Of The Birth Of The Celebrated Cuisines Of The Mediterranean, From The Merchants Of Venice To The Barbary Corsairs, With More Than 500 Recip

Middle Eastern Kitchen

Feasts

Sixty Years of Writing from Gourmet

BEST COOKBOOK OF THE YEAR - Observer Food Monthly Awards 2014 Persiana: the new must have cookbook. Sabrina Ghayour's debut cookbook Persiana is an instant classic.... The Golden Girl - Observer Food Monthly A celebration of the food and flavours from the regions near the Southern and Eastern shores of the Mediterranean Sea with over 100 recipes for modern and accessible Middle Eastern dishes, including Lamb & Sour Cherry Meatballs; Chicken, Preserved Lemon & Olive Tagine; Blood Orange & Radicchio Salad; Persian Flatbread; and Spiced Carrot, Pistachio & Coconut Cake with Rosewater Cream.

Contributors to endless feasts include: James Beard/Cooking with James Beard: Pasta Ray Bradbury/Dandelion Wine Robert P. Coffin/Night of Lobster Laurie Colwin/A Harried Cook's Guide to Some Fast Food Pat Conroy/The Romance of Umbria Elizabeth David/Edouard de Pomiane M.F.K. Fisher/Three Swiss Inns Ruth Harkness/In a Tibetan Lamasery Madhur Jaffrey/An Indian Reminiscence Anita Loos/Cocktail Parties of the Twenties George Plimpton/I, Bon Vivant, V Me? E. Annie Proulx/The Garlic War Claudia Roden/The Arabian Picnic Jane and Michael Stern/Two for the Road: Havana, North Dakota Paul Theroux/All Aboard! Cross the Rockies in Style

In this book, Brian Hayden provides the first comprehensive, theoretical work on the history of feasting in societies ranging from the prehistoric to the modern.

Growing up in an Arab American household, rich traditional Arabic dishes were central to Blanche's family's life. However she noticed that previous generations of her family did not document these heirloom recipes on paper, but passed the cooking techniques only by word of mouth. So Blanche began a mission of cultural preservation, taking down the cooking methods and exact ingredients of these hundreds of year old recipes. She launched a popular YouTube cooking show called "Feast in the Middle East" to not only share these recipes with her family, but with the world. Some of these are classical favorites, like smoky Syrian Muhammara dip with walnuts, pomegranate molasses and roasted peppers, "Warak Enab, " or rice and lamb rolled into tender grape leaves and cooked in a tomato broth, or Lebanese semolina custard scented with rose water called "Layali Lubnan" or "Lebanese Nights". Other dishes, like Musakhan, come from small and obscure villages like Ein Erik in the Palestinian West Bank. Musakhan is a sumac spiced chicken roasted on bread and smothered with caramelized onions and toasted pine nuts. Ancient recipes like chewy semolina date ring cookies called Ma'moul commemorate both Easter and Ramadan, while an over 1000 year old cinnamon spiced bulgur wheat porridge called Burbarra celebrates the Feast of Santa Barbara in the Arab Levant, Malta, and even Eastern Europe. While many of these dishes used to take hours to make, Blanche modernized these recipes to adapt to today's western palate and busy lifestyles. Readers will be able to recreate street foods like Chicken Shawarma and crispy Felafel in their own kitchens using easy techniques and familiar ingredients. Fusion dishes like Baklava Granola with

pistachios and cardamom, Middle Eastern Nachos or "Machos" with pita chips and cucumber yogurt sauce, and a Lemon Cheesecake made with creamy labneh cheese adapt middle eastern spices and ingredients to western tastes. Today "Feast in the Middle East" YouTube series has brought together a global cooking community in an unexpected and beautiful way. Now viewers are making these recipes in the United States, Canada, India, Australia, Spain, Korea and beyond. AUTHOR BIOGRAPHY: Blanche Araj Shaheen is the YouTube personality and host of the popular cooking show, Feast in the Middle East. Prior to her foray into food, she was a television host and reporter in both entertainment and news. She reported and hosted programs for PBS, G4 Television, and Link Media's "Mosaic World News of the Middle East." She also became the first Arab American entertainment reporter, as a contributor for the ABC live show called "View From the Bay." In 2010 Blanche made the switch to hosting her own YouTube cooking show, sharing heirloom recipes preserved by her mother and grandmother. With her journalism background, she decided to document the recipes in this cookbook, and Feast in the Middle East was born. She gives the historical relevance of many signature dishes, and shares personal stories from her own family traditions and trips to the Middle East. Aside from her ongoing cooking series on YouTube, Blanche's Feast In the Middle East has been featured on Virgin America Airlines AUTHOR HOME: Los Altos, CA

Feasts and Festivals Around the World: From Lunar New Year to Christmas

China, Japan, India, Indonesia, the Middle East

Fast Feasts

The Cambridge Ancient History: 3rd ed., pt. 1. The Middle East and the Aegean region c. 1800-1380 B.C., 1973. pt. 2

The Middle East and the Aegean region c. 1380-1000 B.C. 1975

Food, Feasts, and Faith: An Encyclopedia of Food Culture in World Religions [2 volumes]

Feasts From the Middle East

Comptoir Libanais

Includes information on Afghanistan, alcohol, almonds, Araqi people, Azarbayjan, barley, butchers, butter, cheese, coffee, color of food, dates, eggs, Egypt, fish, Gilanis, Greece and Greeks, honey, India, Iran, Islam, Islamic Revolution, Israel, Istanbul, Kurds, Kurdistan, Lebanon, meat milk, Morocco, Ottoman Empire, Ramadan, rice, soup, sugar, Syria, Turkey and Turks, water, wine, women, yoghurt (yogurt), etc.

If you're looking for a quick, tasty meal after work but feel like you've lost your cooking mojo, or fancy hosting dinner but don't know where to start, Fast Feasts is just the book for you. John Gregory-Smith shares over 60 recipes that are big on taste yet simple to whip up, all featuring his signature Middle Eastern twist. Cooking should be fun, and sharing a meal with friends or family is one of life's simple pleasures. In Fast Feasts, you'll discover that the secret to effortless culinary magic is a few punchy store-cupboard staples – a teaspoon of smoked paprika

here, a drizzle of tahini there, and suddenly your Tuesday night traybake is transformed into a wicked meal. If you're tired of toast, have a vibrant hummus bowl the next time you're working from home. Or try John's insanely good lamb and halloumi burgers, perfect for Friday night dinner with friends. John also includes cheats on how to make simple meals sing, including ideas for jazzed-up mayos, quick salad dressings and zingy spice mixes, as well as menu plans that make entertaining a cinch. Fast Feasts is a fresh and unintimidating take on Middle Eastern food, featuring ingredients that can be found at your local store, and recipes that are as easy to prepare as a meal subscription box. So, whether you're after killer comfort food, a banging brunch or dinner in front of the TV, look no further. Amazon #1 bestseller and featured on This Morning and Sunday Brunch.

Which dessert is named after the heroic third-century Queen Zenobia of Palmyra? Which luscious rice pudding shares its name with the eighth-century Abbasid Caliph al-Ma'mun? How does one make the perfect Baqlawah? Blending cookery with culture and recipes with history, this is the fascinating and delectable story of traditional Arab sweets. The authors here take us on a culinary journey across Iraq, Syria, Egypt and al-Andalus, presenting readers with clear and easy-to-recreate recipes from across the medieval Arab world. Filling the tables of caliphs and noblemen, these sumptuous desserts of saffron and rose water conjure the opulence and grandeur of the medieval Islamic world. Bringing together tenth- to fourteenth-century Arabic texts, the authors retrace the history of these sweet dishes, reviving the original recipes and following their development and influence over the centuries into non-Arabic speaking lands. Honey, dates, figs and pomegranates are just a few ingredients featured in this exquisite selection of mouth-watering desserts which have been modernised for cooks to try at home, all woven together with medieval poems and stories. From delicious pastries, filled with pistachios and fragrant syrups, to luscious puddings, biscuits, and pies, it is the ideal addition to any kitchen. A unique insight into Middle Eastern culinary history, this book is a must-have for anyone with a sweet tooth.

The best-selling author of *What Went Wrong* brings together four decades of his essays, articles, and other writings on the Middle East, presenting more than fifty pieces that cover such topics as "The Enemies of God," "Can Islam be Secularized?," "What Saddam Wrought," and "Deconstructing Osama and His Evil Appeal." 100,000 first printing.

Arab Fairy Tale Feasts

A Prophetic Guide to the End Times

Food of the Islamic World

Food and Feasts in the Middle Ages

250 Sun-Drenched Dishes from the Lands of the Bible

Simply

Feast in the Middle East

Describes medieval foods and how they were prepared and eaten, covering such areas as medieval theories about food, farming, markets, the spice trade, the meals of different classes in society, and related topics.

THE SUNDAY TIMES BESTSELLER 'Ghayour is responsible for making Persian food fashionable, and her new book does not disappoint. It is a joyous celebration of gathering friends and family around a table laden with abundance.' - Sunday Times Ireland 'Sabrina Ghayour knows how to throw a party: serve big dishes of beautifully spiced food and let everyone dig in.' - OLIVE 'Sabrina Ghayour's Middle-Eastern-plus food is all flavour, no fuss - and makes me very, very happy' - NIGELLA LAWSON In *Feasts*, the highly anticipated follow up to the award-

winning Persiana & no. 1 bestseller Sirocco, Sabrina Ghayour presents a delicious array of Middle-Eastern dishes from breakfasts to banquets and the simple to the sumptuous. Enjoy menus and dozens of recipes for celebrations and occasions with family & friends, such as summer feasts, quick-fix feasts and brunch. Recipes include: Whipped ricotta toasts Savoury pork & fennel baklava Tamarind sticky ribs Grilled corn in harissa mayo Roasted cod loins with wild thyme Spiced rhubarb cake with cinnamon cream White chocolate, cardamom & macadamia squares Praise for Sabrina Ghayour: 'The golden girl of Persian cookery' - Observer 'The new queen of Eastern cooking' - delicious. 'Sabrina Ghayour...has made us mad for Persian Cuisine' - Grazia 'Princess of Persia' - Metro

The Food and Feasts of Jesus offers a new perspective on life in biblical times by taking readers inside the food culture of the day. From wedding feasts to a farmer s lunch, the book explores the significance of various meals, discusses key ingredients, and offers accessible recipes for readers to make their own tastes of the first century."

The award-winning author of Mediterranean Street Food introduces readers to the sweet side of Middle Eastern cuisine with these seventy classic desserts. The seductive flavors of the Middle East have won over food lovers around the world, but the sweets of the region have remained largely unknown to Western palates—until now. Sweet Middle East, by doyenne of Middle Eastern cooking Anissa Helou, presents seventy classic desserts fragrant with spices, honey, dates, and nuts, and steeped in tradition. From Egyptian Bread Pudding to Turkish Fritters and Crispy Algerian “Crepes,” this is a delectable tour of Middle Eastern treats you won’t want to miss.

Sweet Delights from a Thousand and One Nights

The Jewelled Table

Culinary Cultures of the Middle East

Feast

Classic Recipes, from Baklava to Fig Ice Cream

Sweet Middle East

The Feast of Corpus Christi

***Feasts From the Middle East* HarperCollins UK**

***In Feasts, the highly-anticipated follow-up to the best-selling Persiana: Recipes from the Middle East and Beyond (2014) and Sirocco: Fabulous Flavors from the East (2016), award-winning chef Sabrina Ghayour presents a delicious array of authentic Middle Eastern dishes inspired by the celebratory feasts of her childhood in Iran but tailored to how we live and cook today. This beautifully photographed book features recipes accessible to home cooks everywhere. Feasts is a sumptuous celebration of Persian food featuring more than 90 sophisticated yet approachable recipes for breakfast and brunch, weeknights, weekends, summer meals, vegetarian dishes, festive occasions, and comfort food. The author, who teaches cooking, is an expert on Middle Eastern food, and her voice is authoritative but friendly, making the recipes very accessible even to the most inexperienced cook. Chapter intros brim with passion for her homeland’s culinary delights, and her recipe methods are easy to follow. The author also***

*provides suggestions for complete menus. From finger foods, mezze dishes, entrees, sides, desserts, and drinks, Feasts is a mouthwatering tour of Persian food for today's home cook. Chapters and a sampling of recipes: Breakfast & Brunch: Goat cheese & filo pies, Cheddar & feta frittata with peppers, herbs & pul biber, Apple, cinnamon & raisin loaf with nigella honey butter Weekend Feasts: Pan-fried lamb steaks preserved lemon, cilantro & garlic, Pear & thyme tart, Mint tea mojito Quick-Fix Feasts: Spicy halloumi salad with tomatoes & fried bread, Harissa skirt steak sandwiches, Roasted apricots with ricotta, honey & pistachio crunch Vegetarian Feasts: Carrot, orange, ginger & walnut dip, Roasted Portobello mushrooms with pine nuts & halloumi, Garlic, fenugreek & cumin flatbreads Summer Feasts: Butterflied leg of lamb with pomegranate salsa, Pomegranate, cucumber & pistachio yogurt, Peach, feta & mint salad Lighter Feasts: Yogurt & harissa marinated chicken, Smoked salmon with capers, olives & preserved lemons, Eggplant rolls with goat cheese, herbs & walnuts Special Occasions: Jumbo prawns with tomato, dill & fenugreek, Beer roasted pork shoulder with plum sauce, Saffron roast potatoes, Charred cauliflower steaks with tahini, harissa honey sauce & preserved lemons, Cherry, dark chocolate & mint parfait Comfort Food: Black garlic, tapenade, & feta rolls, Lamb kofta roll, Harissa-infused leg of lamb with fenugreek & lime, Freekeh, tomato & chickpea pilaf From the Sunday Times no.1 bestselling author of Persiana & Sirocco Sirocco*