

## Online Library Syria Recipes From Home

### *Syria Recipes From Home*

**Our SyriaRecipes from  
HomeRunning Press Adult  
“A remarkable book, a vivid  
testimonial to the horrors of the  
Syrian civil war.”—Robert F.  
Worth, author of A Rage for  
Order: The Middle East in Turmoil  
Set in Aleppo in 2012, when  
everyday life was metronomically  
punctuated by steady bombing,  
Roundabout of Death offers  
powerful witness to the violence  
that obliterated the ancient city's  
rich layers of history, its  
neighborhoods and its medieval  
and Ottoman architectural  
landmarks. The novel is told from  
the perspective of an ordinary**

## Online Library Syria Recipes From Home

**man, a schoolteacher of Arabic for whom even daily errands become a life-threatening task. He experiences firsthand the wide-scale destruction wrought upon the monumental Syrian metropolis as it became the stage for a vicious struggle between warring powers. Death hovers ever closer while the teacher roams Aleppo's streets and byways, minutely observing the perils of urban life in an uncanny twist on Baudelaire's flâneur. Navigating roadblocks and dodging sniper bullets on visits to his mother and sister in the rebel-held eastern sector of the city, the teacher clings to normality with a daily ritual of coffee with friends, where conversation is casually**

## Online Library Syria Recipes From Home

**permeated by news of the latest blasts and demise. The novel, a literary edifice erected as an unflinching response to the painful erasure of the physical remnants of a once great city, speaks eloquently of the fragmentation of human existence, the oppressive rule of ISIS militants in nearby Raqqa, the calamities of war and its grinding emotional toll. Crossing years and continents, the harrowing story of the road to reunion for two Syrian brothers who—despite a homeland at war and an ocean between them—hold fast to the bonds of family. Runner-Up for the Dayton Literary Peace Prize • Riveting . . . a resplendent love letter to an obliterated**

## Online Library Syria Recipes From Home

**city.”—The New York Times “The Road from Raqqa had me gripped from the first page. I couldn’t put it down.”—Christy Lefteri, author of The Beekeeper of Aleppo The Alkasem brothers, Riyadh and Bashar, spend their childhood in Raqqa, the Syrian city that would later become the capital of ISIS. As a teenager in the 1980s, Riyadh witnesses the devastating aftermath of the Hama massacre—an atrocity that the Hafez al-Assad regime commits upon its people. Wanting to expand his notion of government and justice, Riyadh moves to the United States to study law, but his plans are derailed and he eventually falls in love with a Southern belle. They move to a suburb of Nashville, Tennessee,**

## Online Library Syria Recipes From Home

where they raise two sons and where Riyadh opens a restaurant—Café Rakka—cooking the food his grandmother used to make. But he finds himself confronted with the darker side of American freedoms: the hardscrabble life of a newly arrived immigrant, enduring bigotry, poverty, and loneliness. Years pass, and at the height of Syria's civil war, fearing for his family's safety halfway across the world, he risks his own life by making a dangerous trip back to Raqqa. Bashar, meanwhile, in Syria. After his older brother moves to America, Bashar embarks on a brilliant legal career under the same corrupt Assad government that Riyadh despises. Reluctant to abandon

## Online Library Syria Recipes From Home

**his comfortable (albeit conflicted) life, he fails to perceive the threat of ISIS until it's nearly too late. The Road from Raqqa brings us into the lives of two brothers bound by their love for each other and for the war-ravaged city they call home. It's about a family caught in the middle of the most significant global events of the new millennium, America's fraught but hopeful relationship to its own immigrants, and the toll of dictatorship and war on everyday families. It's a book that captures all the desperation, tenacity, and hope that come with the revelation that we can find home in one another when the lands of our forefathers fail us.**

## Online Library Syria Recipes From Home

**'ONE OF THE FIRST POLITICAL  
CLASSICS OF THE 21st CENTURY'-**

**Observer 'EXTRAORDINARILY  
POWERFUL, POIGNANT AND  
AFFECTING. I WAS GREATLY  
MOVED' Michael Palin**

**FOREWORD BY CHRISTINA LAMB**

**Journalist Samar Yazbek was  
forced into exile by Assad's  
regime. When the uprising in  
Syria turned to bloodshed, she  
was determined to take action  
and secretly returned several  
times. The Crossing is her rare,  
powerful and courageous  
testament to what she found  
inside the borders of her  
homeland. From the first  
peaceful protests for democracy  
to the arrival of ISIS, she bears  
witness to those struggling to  
survive, to the humanity that can**

# Online Library Syria Recipes From Home

**flower amidst annihilation, and why so many are now desperate to flee.**

**Aleppo Cookbook**

**A Journey Through Syrian Cuisine  
With 111 Traditional Recipes**

**The Ultimate Syrian Cookbook**

**Cookery and Food in the Middle  
East**

**Recipes That Make America Great**

**The Food and Cooking of**

**Lebanon, Jordan and Syria**

**Roundabout of Death**

**A Taste of Home**

*A new cookbook in the series that reveals the best ways to use specialty olive oils and vinegars in international cuisines--now featuring the succulent, flavourful dishes of Syria. Eating together in Syrian culture is all about generosity and hospitality, bustling community, and lively conversation over tables laden with*

## Online Library Syria Recipes From Home

*fragrant dishes. Whether you're a culinary expert or just taste-curious, the newest cookbook in the Recipes for Olive Oil and Vinegar Lovers series offers you plenty of easy, inspired menu items for your next dinner party. Indulge in all fifty recipes using the following premium olive oils and quality vinegars: Lime Fused Olive Oil Harissa Infused Olive Oil Pomegranate Dark Balsamic Vinegar Mango White Balsamic Vinegar Now's the time to try recipes like Baharat, Falafel, Kibbeh, Muhammara (spicy red pepper walnut spread), Red Lentil and Rice Soup, Fatteh, Shakriyyeh (roasted chicken in yogurt sauce), Atayaef (sweet stuffed syrian pancakes), Mango Cardamom Orange blossom Jam, and Mamools with Cardamom coffee. With recipes for appetizers, salads, mains, and sweets, Syria will expand your culinary horizons, and introduce you to unforgettable flavors*

## Online Library Syria Recipes From Home

*that you'll return to again and again. Fe sahatek!*

*The first authoritative cookbook to present the culinary treasures and intriguing customs of the ancient yet enduring Aleppian Jewish community—with 150 mouthwatering recipes and gorgeous color photos* When the Aleppian Jewish community migrated from the ancient city of Aleppo in historic Syria and settled in New York and Latin American cities in the early 20th century, it brought its rich cuisine and vibrant culture. Most Syrian recipes, however, were not written down and existed only in the mind of older cooks. Poopa Dweck, a first generation Syrian-Jewish American, has devoted much of her life to preserving and celebrating her community's centuries-old legacy. Dweck places the Aleppian Jewish cuisine in historical and cultural context, offers 150 exciting ethnic recipes with

## Online Library Syria Recipes From Home

*tantalizing photos, and describes the unique customs that the Aleppian Jewish community observes during holidays and lifecycle events. Among the irresistible recipes are: • Bazargan—Tangy Tamarind Bulgur Salad • Shurbat Addes—Hearty Red Lentil Soup with Garlic and Coriander • Kibbeh—Stuffed Syrian Meatballs with Ground Rice • Samak b’Batata—Baked Middle Eastern Whole Fish with Potatoes • Sambousak—Buttery Cheese-Filled Sesame Pastries • Eras bi’Ajweh—Date-Filled Crescents • Chai Na’na—Refreshing Mint Tea Like mainstream Middle Eastern cuisines, Aleppian Jewish dishes are alive with flavor and healthful ingredients—featuring whole grains, vegetables, legumes, and olive oil—but with their own distinct cultural influences. In Aromas of Aleppo, cooks will discover the best of Poopa Dweck’s recipes, which gracefully*

## Online Library Syria Recipes From Home

*combine Mediterranean and Levantine influences, and range from small delights (or maza) to daily meals and regal holiday feasts—such as the twelve-course Passover seder. Aromas of Aleppo offers a rich ethnic feast for the palate, the eyes, and the soul.*

*A diverse bounty of recipes by immigrant chefs from around the world. Fifty percent of the book's profits will be donated to the American Civil Liberties Union to help support the rights of immigrants in the United States. More than 42 million people living in the United States came here from other countries. Since its beginnings, America has been a haven for people seeking refuge from political or economic troubles, or simply those in search of adventure and prosperity in a land where opportunity is promised to all. These migrants, from every corner of the world, helped make America great long*

## Online Library Syria Recipes From Home

*before the 2016 election. Along with their hopes and dreams, they brought valuable gifts: recipes from their homelands that transformed the way America eats. What would the Southwest be without its piquant green chili pepper sauces and stews, New York City without its iconic Jewish delis, Dearborn without its Arab eateries, or Louisiana without the Creole and Cajun flavors of its signature gumbos and jambalayas? Imagine an America without pizza or pad Thai, hummus or hot dogs, sushi or strudel'for most people, it wouldn't taste much like America at all. In these times of troubling anti-immigrant rhetoric, The Immigrant Cookbook: Recipes that Make America Great offers a culinary celebration of the many ethnic groups that have contributed to America's vibrant food culture. This beautifully photographed cookbook features appetizers, entrees, and desserts'some*

## Online Library Syria Recipes From Home

*familiar favorites, some likely to be new encounters'by renowned chefs from Africa, Asia, Latin America, the Middle East, and Europe.*

*In Red Line, Joby Warrick, the Pulitzer Prize-winning author of Black Flags, shares the thrilling unknown story of America's mission in Syria: to find and destroy Syria's chemical weapons and keep them out of the hands of the Islamic State. In August 2012, Syrian president Bashar al-Assad was clinging to power in a vicious civil war. When secret intelligence revealed that the dictator might resort to using chemical weapons, President Obama warned that doing so would cross "a red line." Assad did it anyway, bombing the Damascus suburb of Ghouta with sarin gas, killing hundreds of civilians, and forcing Obama to decide if he would mire America in another unpopular war in the Middle East. When*

## Online Library Syria Recipes From Home

*Russia offered to broker the removal of Syria's chemical weapons, Obama leapt at the out. So began an electrifying race to find, remove, and destroy 1,300 tons of chemical weapons in the midst of a raging civil war. The extraordinary little-known effort is a triumph for the Americans, but soon Russia's long game becomes clear: it will do anything to preserve Assad's rule. As America's ability to control events in Syria shrinks, the White House learns that ISIS, building its caliphate in Syria's war-tossed territory, is seeking chemical weapons for itself, with an eye to attack the West. Drawing on astonishing original reporting, Warrick crafts a character-driven narrative that reveals how the United States embarked on a bold adventure to prevent one catastrophe but could not avoid a tragic chain of events that led to another.*

*My journey to the shattered heart of Syria*

## Online Library Syria Recipes From Home

*Modern Recipes from Turkey, Greece, the  
Balkans, Lebanon, Syria and Beyond  
Feast*

*A Chef's Journey Through Lebanon and  
Syria*

*A Culinary Journey Through Syria,  
Lebanon, and Jordan*

*My Two Souths*

*Celebrating the Legendary Cuisine of  
Syria*

*Reviving the Beautiful Food Traditions of  
Syria*

*A soulful tour of Palestinian  
cooking today from the  
Ottolenghi restaurants'  
executive chef and  
partner—120 recipes shaped  
by his personal story as well as  
the history of Palestine. IACP  
AWARD WINNER •*

*LONGLISTED FOR THE ART*

## Online Library Syria Recipes From Home

*OF EATING PRIZE • NAMED  
ONE OF THE BEST  
COOKBOOKS OF THE YEAR  
BY Forbes • Bon Appétit •  
NPR • San Francisco  
Chronicle • Food Network •  
Food & Wine • The Guardian •  
National Geographic •  
Smithsonian Magazine •  
Publishers Weekly • Library  
Journal “Truly, one of the best  
cookbooks of the year so  
far.”—Bon Appétit The story of  
Palestine’s food is really the  
story of its people. When the  
events of 1948 forced  
residents from all regions of  
Palestine together into one  
compressed land, recipes that  
were once closely guarded*

## Online Library Syria Recipes From Home

*family secrets were shared and passed between different groups in an effort to ensure that they were not lost forever. In Falastin (pronounced “fa-la-steen”), Sami Tamimi retraces the lineage and evolution of his country’s cuisine, born of its agriculturally optimal geography, its distinct culinary traditions, and Palestinian cooks’ ingenuity and resourcefulness. Tamimi covers the territory between the Mediterranean Sea and the Jordan River—East Jerusalem and the West Bank, up north to the Galilee and the coastal cities of Haifa and Akka, inland to Nazareth, and then south to*

## Online Library Syria Recipes From Home

*Hebron and the coastal Gaza Strip—recounting his upbringing with eleven siblings and his decision to leave home at seventeen to cook in West Jerusalem, where he met and first worked with Yotam Ottolenghi. From refugee-camp cooks to the home kitchens of Gaza and the mill of a master tahini maker, Tamimi teases out the vestiges of an ancient culinary tradition as he records the derivations of a dynamic cuisine and people in more than 130 transporting photographs and 120 recipes, including: • Hassan's Easy Eggs with Za'atar and Lemon • Fish*

## Online Library Syria Recipes From Home

*Kofta with Yogurt, Sumac, and Chile • Pulled-Lamb*

*Schwarma Sandwich • Labneh Cheesecake with Roasted*

*Apricots, Honey, and*

*Cardamom Named after the*

*Palestinian newspaper that*

*brought together a diverse*

*people, Falastin is a vision of a cuisine, a culture, and a way of*

*life as experienced by one*

*influential chef.*

*It is hardly surprising that*

*Aleppo, one of the world's*

*oldest continuously inhabited*

*cities, is also home to one of*

*the world's most distinguished and vibrant cuisines.*

*Surrounded by fertile lands*

*and located at the end of the*

## Online Library Syria Recipes From Home

*Silk Road, Aleppo was a food capital long before Paris, Rome, or New York. Here, one of the Arab world's most renowned chefs unlocks the secrets to this distinctive cuisine in this comprehensive cookbook filled with practical guidance on Middle Eastern cooking techniques as well as step-by-step explanations of over 200 irresistible recipes, such as Chili and Garlic Kebab, Syrian Fishcakes, Semolina and Butter pudding, and the queen of the mezze table, Red Pepper and Walnut Spread. Divided into 15 chapters, traditional cooking and preservation methods go hand-*

## Online Library Syria Recipes From Home

*in-hand with today's desire for healthy and natural meals.*

*Wonderful full-color photography of the food, people, and markets of Aleppo make this a stunning cookbook, a great gift for food lovers, and a fitting tribute to a beautiful city and the suffering its people have endured.*

*This delightful book relates folktales from various regions of Syria. Each folktale is located on a regional map and is accompanied by a local, related recipe.*

*The world has failed Syria's refugees and some of the world's wealthiest countries*

## Online Library Syria Recipes From Home

*have turned their backs on this humanitarian disaster. Syria's neighbours—Lebanon, Jordan, Turkey and Iraq—have together absorbed more than 3.8 million refugees. The need for food relief is great and growing. Acclaimed chefs and cookbook authors from all corners of the world have come together to help food relief efforts to alleviate the suffering of Syrian refugees. Each has contributed a recipe to this beautifully illustrated cookbook of delicious soups. Contributors include: Joe Barza, Mark Bittman, Anthony Bourdain, Sally Butcher, Alexis Couquelet, Aglaia Kremenzi,*

## Online Library Syria Recipes From Home

*Carolyn Kumpe, Greg Malouf,  
Yotam Ottolenghi, Claudia  
Roden, Ana Sortun, Sami  
Tamimi, Alice Waters, Paula  
Wolfert, and many others.  
Profits from the sale of this  
cookbook will be donated to  
help fund food relief efforts to  
Syrian refugees.*

*30 Delicious Recipes that  
Found Their Way to Samos  
Refugee Camp*

*Our Syria*

*Salma the Syrian Chef  
Fresh & Classic Recipes from  
my Lebanese Kitchen*

*Celebrating Syrian Cuisine  
Blending the Flavors of India  
into a Southern Kitchen*

*Syrian Style Recipes: A*

## Online Library Syria Recipes From Home

### *Complete Cookbook of Middle-Eastern Dish Ideas!*

#### *Kan Ya Ma Kan*

Do you love Syrian food? You probably think you need to take your next vacation there, to enjoy authentic recipes. But you don't! This cookbook brings the recipes home to you. Food is a very important part of Syria's national identity. Their cuisine evolved through thousands of years of migrations, conquests and trade, blended and shaped by peoples that include Yazidi, Jewish, Greek, Palestinian, Assyrian, Kurdish and Arab. Mealtime is a time for sharing, and the tables are expressions of this multicultural country. It's a way the people still use to strengthen the bonds they share as Syrians. Would you like to learn to integrate Syrian tastes into your recipes at home? If so,

## Online Library Syria Recipes From Home

you've come to the right place. This cookbook has all kinds of Syrian cooking ideas for you. From breakfasts to lunches, dinners and side dishes, we have shared Syrian-style recipes in this helpful book, to get you well on your way to preparing new and tasty dishes right at home. Your friends will love to visit you and taste your sweet or spicy dishes. Start learning how to create them today!

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

## Online Library Syria Recipes From Home

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,

## Online Library Syria Recipes From Home

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. Brought to this country at the turn of the century by the authors' grandparents, immigrants from Aleppo, Syria, this collection features treasured family recipes that are still prepared in Syria today. Complete with English and Arabic indices of the 114 recipes, this book opens with an introduction to Syrian and Aleppian

## Online Library Syria Recipes From Home

cuisine, a glossary of terms, and a guide to preparation.

'Syrian cuisine deserves a high place in our culinary knowledge and Itab and Dina, with their brilliant recipes and fascinating stories, are the perfect authors to do this' Ruth Rogers 'So much more than a cookbook' Evening Standard 'I give this to everyone as a present... and it's always a total hit.

The recipes are easy to follow, beautifully presented and perfect for anyone keen to experiment with oh-so-trendy Middle Eastern flavours.'

Harriet Addison, The Times Syria has always been the marketplace for the most delicious ingredients from East and West, a meeting-point for travellers and traders, where spices and sweetness collide. Nothing unites and inspires Syrians as much as food. Even now, in possibly the country's

## Online Library Syria Recipes From Home

darkest hour, Syrian families in tiny flats from Beirut to Berlin are searching out the best tomatoes, lemons, pomegranates and parsley to recreate the taste of home. Friends and passionate cooks Itab and Dina met Syrian women in the Middle East and Europe to collect together the very best recipes from one of the world's greatest food cultures. They spent months cooking with them, learning their recipes and listening to stories of home. From hot yoghurt soup with turmeric to cherry meatballs, this is a delicious celebration of the unique taste, culture and food of Syria - and a celebration of everything that food and memory can mean to an individual, to a family and to a nation.

Recipes to Celebrate Our Shared  
Humanity

Aromas of Aleppo

# Online Library Syria Recipes From Home

## Almond Bar

The Crossing

Food of the Islamic World

Recipes from Home

A Treasury of Syrian Family Recipes

Taught from Mother to Daughter for

Over 100 Years

Publishers Weekly's Top 10

Cookbooks for Spring 2015

Pomegranates and pistachios. Floral waters and cinnamon. Bulgur wheat, lentils, and succulent lamb. These lush flavors of Maureen Abood's childhood, growing up as a Lebanese-American in Michigan, inspired Maureen to launch her award-winning blog, Rose Water & Orange Blossoms. Here she revisits the recipes she was reared on, exploring her heritage through its most-beloved foods and chronicling her riffs on traditional cuisine. Her colorful

## Online Library Syria Recipes From Home

culinary guides, from grandparents to parents, cousins, and aunts, come alive in her stories like the heady aromas of the dishes passed from their hands to hers. Taking an ingredient-focused approach that makes the most of every season's bounty, Maureen presents more than 100 irresistible recipes that will delight readers with their evocative flavors: Spiced Lamb Kofta Burgers, Avocado Tabbouleh in Little Gems, and Pomegranate Rose Sorbet. Weaved throughout are the stories of Maureen's Lebanese-American upbringing, the path that led her to culinary school and to launch her blog, and life in Harbor Springs, her lakeside Michigan town.

The ongoing conflict in Syria has made clear just how limited the general knowledge of Syrian society and

## Online Library Syria Recipes From Home

history is in the West. For those watching the headlines and wondering what led the nation to this point, and what might come next, this book is a perfect place to start developing a deeper understanding. Based on decades of living and working in Syria, *My House in Damascus* offers an inside view of Syria's cultural and complex religious and ethnic communities. Diana Darke, a fluent Arabic speaker who moved to Damascus in 2004 after decades of regular visits, details the ways that the Assad regime, and its relationship to the people, differs from the regimes in Egypt, Tunisia, and Libya—and why it was thus always less likely to collapse quickly, even in the face of widespread unrest and violence. Through the author's firsthand experiences of buying and restoring a house in the old

## Online Library Syria Recipes From Home

city of Damascus, which she later offered as a sanctuary to friends, Darke presents a clear picture of the realities of life on the ground and what hope there is for Syria's future.

Sitto's Kitchen includes the original recipes and memories carried by the author's grandmother onto the shores of Ellis Island in 1912. These

treasures, taught to her grandmother in Aleppo, Syria, comprise over 100 years of traditional Arab cooking.

Author Janice Jweid Reed remembers, "In 1966, I started compiling my grandmother's recipes in a little spiral notebook. Years later, as my worn and food-stained notebook captured the fruits of my own labors, I realized these recipes were too precious to lose. They're a testament to all those cooks before me who faithfully preserved their heritage, mother to

## Online Library Syria Recipes From Home

daughter, through the generations." Over the years, knowing these time-honored dishes were an important part of her cultural heritage, the author's notebook led to this cookbook. Sitto's Kitchen guides the reader with a Basics chapter offering tips on pantry staples, cook's tools and the ingredients needed to create this delicious cuisine. Recipe titles written in both English and Arabic, a Where to Buy It section and photos of many of the dishes are all included with today's cooks in mind. The author carefully describes techniques used long ago but has simplified and updated them. Young cooks or those new to this distinctive cuisine will find the cook's notes at the end of each recipe a helpful and contemporary touch. Charming stories and anecdotes will give readers a window into the past.

## Online Library Syria Recipes From Home

Culinary delights, from an Aleppo breakfast of butter-soft turnovers to after-dinner Arab coffee and sweets, highlight this unique cuisine.

Tantalizing Open Meat Pies, Tamarind Meatballs, aromatic Barley Pilaf and Syrian Stuffing are mouth watering. Phyllo-encrusted Spinach Rolls, healthy soups, salads and grains, including several Bulgar Wheat dishes, will appeal to vegetarians. The next generations of young Arab cooks who long for these traditional foods will be drawn into Sitto's Kitchen. Readers exploring new cuisines will find these Middle Eastern spices and fragrant herbs carrying them to ancient lands. Sitto's Kitchen is a homespun adventure in Middle Eastern cookery, simply prepared, with no mystery and traditionally preserved by generations of Syrian cooks who served these

## Online Library Syria Recipes From Home

humble dishes to their families with love.

A special edition cookbook for #CookforSyria to raise additional awareness and funds for the world's largest humanitarian crisis, with all profits going to Unicef's Syria Relief Fund. The ongoing conflict in Syria has caused the largest humanitarian crisis since WW II, with the lives of more than 8 million children in danger. Many have lost family and friends and have been forced to flee their homes. 50% of all Syrian refugees are children and boys as young as seven are being recruited to fight. The risk of losing a generation grows every day. The #CookForSyria Recipe Book is the product of a hugely successful fundraising initiative organised by Clerkenwell Boy (@clerkenwellboyEC1, 151,000

## Online Library Syria Recipes From Home

followers on Instagram) and SUITCASE Magazine. The month-long campaign focusing around Syrian cuisine involved some of the world's greatest chefs, including Yottam Otolenghi, Jamie Oliver and Angela Hartnett, and their recipes are included here.

The Immigrant Cookbook

The Lebanese Cookbook

Scents and Flavors

Recipes and Stories from a Syrian  
Refugee's Kitchen

The Scent of Pomegranates and Rose  
Water

Exploring the Food of Lebanon, Syria  
and Jordan

Recipes and Remembrances from an  
Eastern Mediterranean Kitchen

A Story of Brotherhood, Borders, and  
Belonging

Praise for the author: "The food

## Online Library Syria Recipes From Home

transcends some of the traditions in presentation but remains authentic in taste." -- the "New York Times" on Greg Malouf's restaurant, MoMo

Syria is where food, memory, and resilience collide: recreate the flavors of this beautiful country in Our Syria, for delicious meals anywhere in the world. Syria has always been the meeting point for the most delicious flavors from East and West, where spices and sweetness collide. Even now, in possibly the country's darkest hour, Syrian families in tiny apartments from Beirut to Berlin are searching out the best tomatoes, lemons, pomegranates, and parsley to evoke the memory of home, keeping their

## Online Library Syria Recipes From Home

treasured food history alive across continents. Friends and passionate cooks Itab and Dina met Syrian women in the Middle East and Europe to collect together the very best recipes from one of the world's greatest food cultures. They spent months cooking with them, learning their recipes and listening to stories of home. Recipes like the following elicit vibrant images of an ancient culture: Hot Yogurt Soup Fresh Thyme and Halloumi Salad Lamb and Okra Stew Chicken Shawarma Wraps Semolina and Coconut Cake Our Syria is a delicious celebration of the unique taste, culture, and food of Syria-and a celebration of everything that food and memory

## Online Library Syria Recipes From Home

can mean to an individual, to a family, and to a nation.

Offers recipes exploring the cuisine of Syria, including babaghanouj with pomegranate, kibbeh tartar, and chicken with olives.

#BakeForSyria started as an offshoot of the very successful #CookForSyria campaign by Lily Vanilli. This special edition cookbook will raise additional awareness and funds for the world's largest humanitarian crisis, with all profits going to UNICEF's Syria Relief Fund. This book is an amalgamation of stories and traditions around Syrian food from Syrian nationals and recipes from the restaurants, contributors and

## Online Library Syria Recipes From Home

chefs headlining the #BakeForSyria campaign.

Recipes for Olive Oil and Vinegar Lovers

Folktales and Recipes of Syria and Its Ethnic Groups

Falastin

100 Delicious Syrian Recipes

Bake for Syria Recipe Book

Taste of Beirut

Palestine on a Plate

Displaced Dishes

The traditions of Syrian cooking go back hundreds of years, and is notable for its sensory components, in which aroma and texture are as important as taste and nutrition. Over the centuries, the unique dishes of Greater Syria (bilaad al-shaam) were preserved by

## Online Library Syria Recipes From Home

those who cooked them. For cooks in imperial households, family homes, or on simple peasant farms, recipes were handed down from generation to generation. Despite centuries of occupation, unrest, economic hardships, and political strife, the people of Greater Syria continued to cook their burghul, lentil, chickpeas, kishk, and yogurt dishes as if life around them never changed. Syrian-born Habeeb Salloum and his daughters Leila Salloum Elias and Muna Salloum have researched and explored the far reaches of Syrian cuisine for many years (and in Habeeb's case, decades). Their resulting cookbook, *Pomegranate and Rose Water*, provides a succinct window into the dining tables of

## Online Library Syria Recipes From Home

eighteenth and nineteenth-century Syria, featuring many delectable, heart-healthy recipes that have never before been published in English. The book also provides a poignant window into Syrian culture and everyday life then and now—bound together by ageless and truly beautiful food traditions. Includes 144 recipes; full-color throughout.

Delicious family recipes from the kitchen of a Syrian refugee mother. Joumana Accad, creator of the blog [TasteOfBeirut.com](http://TasteOfBeirut.com), is a native Lebanese, a trained pastry chef, and professional caterer. In her debut cookbook, *The Taste of Beirut*, she shares her heritage through exquisite food and anecdotes, teaching anyone from newbies to foodies how to master

## Online Library Syria Recipes From Home

traditional Lebanese cuisine. With over 150 recipes inspired by her Teta (grandmother) in their family's kitchen, Accad captures the fabulous flavors of the Middle East and makes them completely accessible to home cooks. Each recipe features step-by-step instructions, Accad's warm teaching style, and breathtaking color photographs that will make mouths water

"Modern recipes from Turkey, Greece, the Balkans, Lebanon, Syria and beyond."--Cover.

The Unraveling of Syria and America's Race to Destroy the Most Dangerous Arsenal in the World

An Inside View of the Syrian Revolution

Memories from My Mother's Kitchen

# Online Library Syria Recipes From Home

Saha

Rose Water and Orange Blossoms

Soup for Syria

The Bread and Salt Between Us

Sitto's Kitchen

*Winner 'Best Arab Cuisine Book' - Gourmand World Cookbook Awards 2016. Palestinian food is not just found on the streets with the ka'ak (sesame bread) sellers and stalls selling za'atar chicken and mana'eesh (za'atar sesame bread), but in the home too; in the kitchens all across the country, where families cook and eat together every day, in a way that generations before them have always done. Palestine on a Plate is a tribute to family, cooking and home, made with the ingredients*

## Online Library Syria Recipes From Home

*that Joudie's mother and grandmother use, and their grandmothers used before them. - old recipes created with love that bring people together in appreciation of the beauty of this rich heritage. Immerse yourself in the stories and culture and experience the wonderful flavours of Palestine through the food in this book.*

*Newcomer Salma and friends cook up a heartwarming dish to cheer up Mama. All Salma wants is to make her mama smile again. Between English classes, job interviews, and missing Papa back in Syria, Mama always seems busy or sad. A homemade Syrian meal might cheer her up, but Salma*

## Online Library Syria Recipes From Home

*doesn't know the recipe, or what to call the vegetables in English, or where to find the right spices! Luckily, the staff and other newcomers at the Welcome Center are happy to lend a hand—and a sprinkle of sumac. With creativity, determination, and charm, Salma brings her new friends together to show Mama that even though things aren't perfect, there is cause for hope and celebration. Syrian culture is beautifully represented through the meal Salma prepares and Anna Bron's vibrant illustrations, while the diverse cast of characters speaks to the power of cultivating community in challenging circumstances.*

## Online Library Syria Recipes From Home

*A beautiful and detailed journey into the food of the middle east, from the awardwinning cook and traveler, gorgeously photographed throughout*

*Sharon Salloum, co-owner and chef of Almond Bar restaurant in Sydney, was brought up in a traditional Syrian household, where a steady stream of friends and family were welcomed with generous offerings of food and drink. Helping in the kitchen, Sharon learnt to cook from an early age, and developed a strong sense of pride in her Syrian heritage. In this stunning collection, Sharon shares over 100 classic and contemporary recipes, including black hummus, pumpkin*

## Online Library Syria Recipes From Home

*kibbeh, almond-crusted scallops, sour cherry kebab balls, fig sorbet and semolina fudge. Let Sharon's natural warmth entice you to gather your favourite people around you and enjoy a taste of Syria.*

*The Ottoman Kitchen*

*A Taste of Syria*

*The Legendary Cuisine of Syrian  
Jews*

*My House in Damascus  
Syria*

*Flavours of Aleppo*

*Home-Cooked Recipes from Syrian  
Refugees Living in the UK*

*A Cookbook*

**Eighty-eight recipes from Morocco,  
Tunisia, Libya, Egypt, Jordan, Syria,  
and Lebanon.**

## Online Library Syria Recipes From Home

**? Who doesn't like to eat? Food is the most accessible pleasure. It is nourishing and comforting. ? It connects people and makes them feel good. Eating is what all of us have in common, and we all love to do it well. Plus, food is the easiest way to explore a different culture. ? Do you like to cook? But you are tired of the same old menu? ? Have you been looking for fun recipes for any occasion? ? Are you a fan of an authentic kitchen? ??? Then you are in luck! This cookbook has it all and more. It will upgrade your cooking routine with one hundred eleven delicious and filling meals from Syria with love. You will be happy to cook again. Explore new and exciting flavors of authentic Syrian cuisine.**

## Online Library Syria Recipes From Home

**You will be delighted with the results. Don't worry if you are not a chef. ? This comprehensive cooking guide is good for any level. ? It will help tap into your creative side. ? You will love this cookbook because everyone can appreciate a real homemade meal and newness. Surprise yourself, your friends, or your family. It is time to cook something new. Be ready for your taste buds to sing. ?????Get it now! The three countries that make up the Fertile Crescent, Lebanon, Syria and Jordan, share many culinary traditions and are justifiably famous for their exquisite and complex cuisines. Once all part of the Ottoman Empire, the countries are bound by a common language and**

## Online Library Syria Recipes From Home

**ancient cultural heritage, but they also have distinct regional dishes influenced by the vibrant tapestry of ethnic groups and the amazing array of local ingredients, spices and flavourings. Located in the eastern Mediterranean, this region has benefited from the wonderful natural resources of land and sea. The culture is ancient, absorbing many influences throughout its history of invasion and foreign rule, all of which have contributed to a cuisine rich in variety and taste. This beautiful book presents a mouth-watering selection of classic regional recipes. The world-renowned favourites are all present, with tempting mezze dishes and richly roasted meats and baked fish, as well**

## Online Library Syria Recipes From Home

**as spiced couscous and rice dishes. There are also less known, but equally delicious recipes to discover such as Armenian Jewelled Bulgur, White Bean Puree with Feta and Olives, Grilled Fish with dates, and Braised Rabbit with Aubergines. A meal from these countries is often completed with little sweets, and here you can learn how to prepare Stuffed Red Date Preserve, Sweet Pancakes with Scented Syrup, Little Walnut Cakes and Lebanese Coffee with Cardamom. An evocative introduction looks at the impact of history, geography, climate, religion and festivities on the foods and how these influences have created such different dishes across the region. With more than 600 sumptuous**

## Online Library Syria Recipes From Home

**pecially commissioned photographs, this inspiring book captures the essence of Lebanese, Syrian and Jordanese cooking, and offers you the chance to explore a rich and varied cuisine in your own kitchen. Located in the very heart of the eastern Mediterranean, the area comprising Syria, Lebanon, and Jordan has provided the world with what is considered by many to be Arab food at its best. In this landmark, one-of-a-kind volume Sonia Uvezian gives this time-honored cuisine the kind of presentation it truly deserves. "Recipes and Remembrances from an Eastern Mediterranean Kitchen" is a revelatory work rich in personal reminiscences; insightful quotations,**

## Online Library Syria Recipes From Home

**anecdotes, and proverbs; valuable information on ingredients, utensils, daily meals, and traditions; and evocative period illustrations. Sonia Uvezian's many memories and associations establish a sense of place and emotional pull rarely encountered in Middle Eastern culinary literature. The "eastern Mediterranean Kitchen" in the title is actually that of her family's summer home in the Bekaa Valley, Lebanon's fertile agricultural and winemaking region, as well as the one in their Beirut apartment. It is where the Uvezians prepared the food they grew themselves or bought from nearby farms, orchards, and markets. Written by an expert in the field and over two decades in the**

## Online Library Syria Recipes From Home

**making, "Recipes and Remembrances" is a fascinating and highly original book imbued with a keen historical perspective and a deep respect for the region's cultural heritage. Few cookbook authors have approached their subjects with the thorough, painstaking research reflected in this work. A profound understanding of eastern Mediterranean food shines through in its hundreds of superb, clearly written recipes, which are often preceded by illuminating introductory remarks. From the definitive section on pomegranates and pomegranate molasses through the fabulous chapters on desserts and beverages, this book provides indispensable reading for anyone**

## Online Library Syria Recipes From Home

**interested in the cookery and culture of Syria, Lebanon, and Jordan. Like the author's groundbreaking classics, "The Cuisine of Armenia" and "Cooking from the Caucasus," which were among the first to bring Middle Eastern and Caucasian cooking to America, it is long on such traditional dishes as tabbouleh and baklava but also includes innovations, among them Damascus-Style Cheese Dip with Toasted Sesame Seeds and Nigella and Grilled Quail with Sour Cherry Sauce. Timeless and timely, "Recipes and Remembrances from an Eastern Mediterranean Kitchen" is a welcome blend of outstanding scholarship and entertaining reading. A genuine contribution to**

## Online Library Syria Recipes From Home

**culinary literature, it has achieved the status of a classic. ABOUT THE AUTHOR: Sonia Uvezian was born and brought up in Beirut, Lebanon. A leading authority on Middle Eastern and Caucasian cooking and the winner of a James Beard Award, she is the author of six other highly acclaimed cookbooks, including "The Cuisine of Armenia," "Cooking from the Caucasus," and "The Book of Yogurt." Several of her books have been selections of Book-of-the-Month Club and published internationally. Ms. Uvezian has also contributed articles and recipes to Gourmet, Bon Appetit, Vogue, and numerous other publications."**

**A Syrian Cookbook**

## Online Library Syria Recipes From Home

**#Cook for Syria : The Recipe Book  
The Flavours of Arabia**

**Syrian Folktales**

**175+ Delicious Lebanese Recipes  
from Classics to Contemporary to  
Mezzes and More**

**The Road from Raqqa**

**Red Line**

***Delectable recipes from the medieval Middle East This popular thirteenth-century Syrian cookbook is an ode to what its anonymous author calls the “greater part of the pleasure of this life,” namely the consumption of food and drink, as well as the fragrances that garnish the meals and the diners who enjoy them.***

***Organized like a meal, Scents***

## Online Library Syria Recipes From Home

***and Flavors opens with appetizers and juices and proceeds through main courses, side dishes, and desserts. Apricot beverages, stuffed eggplant, pistachio chicken, coriander stew, melon crepes, and almond pudding are seasoned with nutmeg, rose, cloves, saffron, and the occasional rare ingredient such as ambergris to delight and surprise the banqueter. Bookended by chapters on preparatory perfumes, incenses, medicinal oils, antiperspirant powders, and after-meal hand soaps, this comprehensive culinary journey is a feast for all the***

## Online Library Syria Recipes From Home

***senses. With the exception of a few extant Babylonian and Roman texts, cookbooks did not appear on the world literary scene until Arabic speakers began compiling their recipe collections in the tenth century, peaking in popularity in the thirteenth century. Scents and Flavors quickly became a bestseller during this golden age of cookbooks and remains today a delectable read for cultural historians and epicures alike. A book of Folktales and Recipes of Syria and Its Ethnic Groups. The first section has folktales and recipes from the various districts of Syria and***

## Online Library Syria Recipes From Home

***the second section is folktales from the different ethnic groups in Syria: the Armenians, the Assyrians, the Kurds, the Albanians, the Circassians and other people from the Caucasus, the Turkmens, and the Uzbeks.***