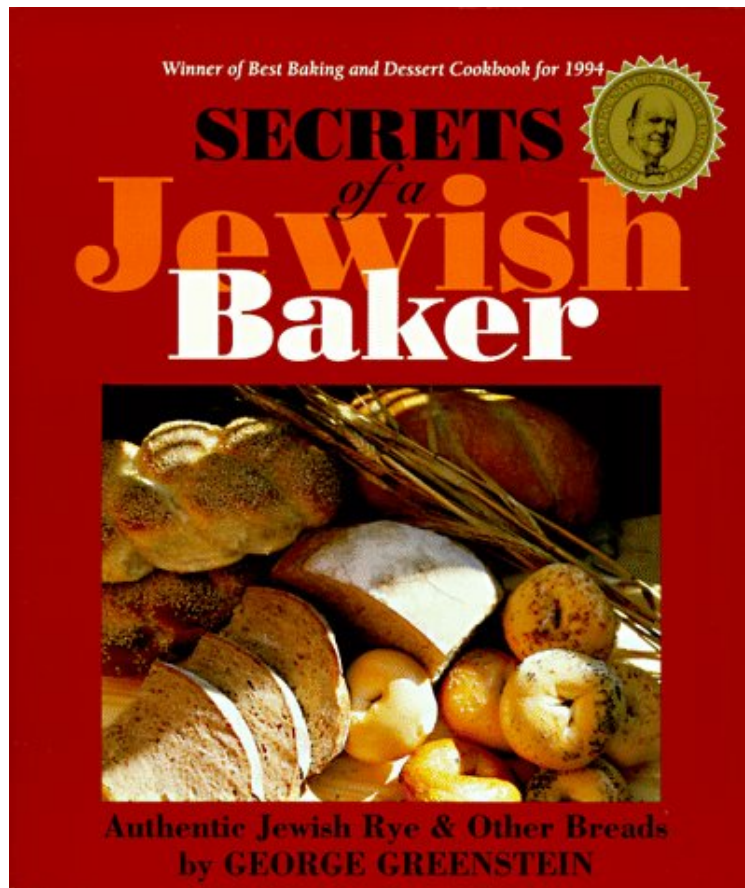


## Secrets of a Jewish Baker: Authentic Jewish Rye and Other Breads

George Greenstein

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**George Greenstein : Secrets of a Jewish Baker: Authentic Jewish Rye and Other Breads** before purchasing it in order to gage whether or not it would be worth my time, and all praised Secrets of a Jewish Baker: Authentic Jewish Rye and Other Breads:

0 of 0 people found the following review helpful. Excellent cookbookBy JaneySilvaI am really enjoying this cookbook. I do feel like the instructions are slightly disjointed sometimes, but they all work perfectly. Can't wait to get through the entire book!1 of 1 people found the following review helpful. Easy directions for true old world bread. This has THE NY JEWISH RYE CLASSIC!By Discriminating ConsumerThis book is a classic and has recipes from the Old World. It's pre-bread machine but gives three ways to make all breads: food processor, mixer, and by hand. In here are the secrets for making such old world breads as real NY Jewish rye. Greenstein gives quite a few sourdough recipes and very clear directions. You won't have the pretty, glossy pictures but you'll have irreplaceable guidance. This is one to always keep.0 of 0 people found the following review helpful. BreadBy Melanie LeMasterI simply love this book. I had to buy it because the library wouldn't let me keep it.

For more than twenty years, George Greenstein owned and operated a Long Island bakery that produced all sorts of

baked goods, from all sorts of ethnic traditions—focaccia and Irish soda bread, Bavarian pumpernickel and naan—including many from his own culture, such as Jewish corn bread, challah, and bagels. His bakery was one of those neighborhood treasures where every weekday evening commuters picked up brown paper bags filled with a dozen Vienna rolls straight from the oven, and every weekend morning lines extended out the door for hours. In this James Beard Award-winning cookbook, Greenstein reveals 125 recipes for the yeasted and quick breads that have been handed down through his family by three generations of bakers—the breads that made his bakery so well-loved for so many years. And now that most neighborhood bakeries like Greenstein's are long since closed, this classic collection serves not only to teach bakers everywhere how to make those delicious, classic breads, but it also preserves authentic versions of the included Jewish recipes for all to enjoy. With the same helpful features that made this a cherished cookbook upon its original publication—separate instructions for mixing each recipe by hand, food processor, and stand mixer; tips for baking a week's worth of bread in as few as two hours; invaluable baker's secrets; and a very approachable style throughout—this revised edition also includes twelve new recipes to satisfy both old fans and new. So bring the spirit of that great old bakery back to life right in your very own kitchen, filling every room of your house with the wonderful aroma of freshly baked bread. And rest assured you'll bake with ease and success every time, thanks to George and his long-learned, very happily shared SECRETS OF A JEWISH BAKER. From the Hardcover edition.

From Library Journal Greenstein, now retired, owned and ran a bakery on Long Island that produced all sorts of baked goods, from Italian Focaccia to Portuguese Corn Bread as well as Challah, Sour Rye, and other Jewish breads. He begins with a good introduction—including some invaluable Baker's Secrets—to the art of bread baking, followed by dozens of recipes for breads, rolls, and muffins; most of these include three sets of instructions, for making the recipe using a food processor, an electric mixer, or simply by hand. Although less comprehensive than Joe Ortiz's authoritative *The Village Baker* (LJ 12/92), Greenstein's book is somewhat more approachable. Recommended for most collections. Copyright 1993 Reed Business Information, Inc. "An essential purchase for anyone serious about baking bread." —*Newsday* "Packed with wisdom and useful tips." —*Baltimore Sun* "There are many excellent bread books, but only a few for the serious home baker are truly must-have. This is one of them. George Greenstein's knowledge is in his bones, in his hands, and in his heart. It all comes through in this classic collection of indispensable recipes and master techniques." —Peter Reinhart, author of *The Bread Baker's Apprentice* "You could scratch the adjective 'Jewish' from the title of SECRETS OF A JEWISH BAKER. Although Mr. Greenstein, a professional baker, happens to be Jewish, he has written a fairly comprehensive general bread-baking book." —Florence Fabricant, *New York Times* "While other bakers aim to educate readers about the nature of bread, Greenstein's purpose is purely gustatory. He wants us to bake, eat, and enjoy." —*Vegetarian Times* From the Hardcover edition. About the Author GEORGE GREENSTEIN is a third-generation professional baker, now retired. For twenty years he owned and operated a Jewish bakery, The Cheesecake King, on Long Island. He lives in Monroe Township, New Jersey. This is his second book. From the Hardcover edition.