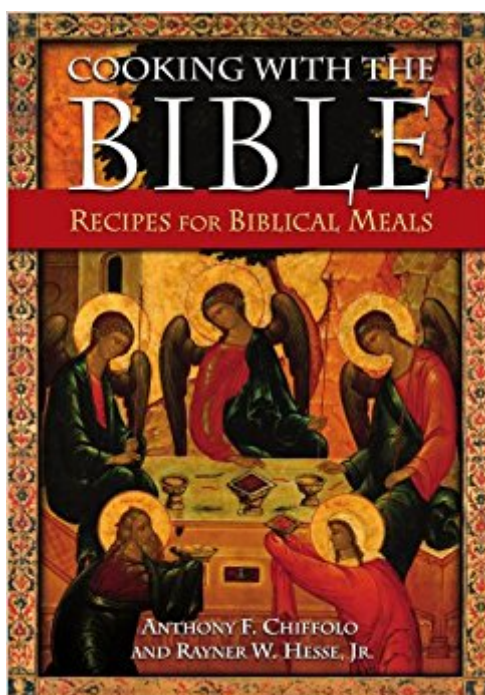


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Cooking With The Bible: Recipes For Biblical Meals



Synopsis

Cooking with the Bible provides a feast for the body, mind, and spirit, introducing contemporary cooks to recipes for eighteen meals described in the Judeo-Christian bible. Each chapter begins with the menu for a biblical feast, followed by a brief essay describing the theological, historical, and cultural significance of the feast. Next are separate recipes for the dishes served in the meal, followed by more commentary on the dish itself, preparation methods used in biblical times, and how the dish was served. Since biblical times, the Judeo-Christian lifestyle has centered on meals. Extending hospitality to both friends and strangers was a divine command, and an invitation to dine was sacred. The Judeo-Christian bible is peppered with stories of meals; these range from simple meals put together quickly in order to feed a few unexpected guests, to elaborate feasts carefully prepared to please dozens of partygoers for many days. Cooking with the Bible looks at eighteen of these meals found in the Scriptures, providing full menus and recipes for re-creating some of the dishes enjoyed by the peoples of biblical times. While describing how ancient cooks prepared their foods, Cooking with the Bible also explains how contemporary cooks might use modern techniques and appliances to prepare each of the eighteen meals. To set the scene for each meal, the book examines the scriptural text in detail, describes the backstory for each, and, in the process, traces Judeo-Christian history from the ancient city of Ur to the lands of Egypt to the holy city of Jerusalem. Along the way, the reader will learn about the history of the bible itself. In the Middle East, eating was not and is not for daily sustenance alone—it is a way of life, and Cooking with the Bible reflects that reality, providing multiple feasts for the body, mind, and spirit. More information is available at: www.cookingwiththebible.com. Each chapter begins with the menu for a biblical feast. A brief essay describing the theological, historical, and cultural significance of the feast follows. Next come separate recipes for the dishes served in the meal, followed by more commentary on the dish itself, preparation methods used in biblical times, and how the dish was served. Recipes for a wide variety of breads, stews, rice and lentil dishes, lamb, goat, fish and venison meals, vegetable salads and cakes are detailed, all of them carefully tested. Make delicious dishes such as Rice of Beersheba, Rebekah's Tasty Lamb Stew, Date and Walnut Bread, Ful Madames and Scrambled Eggs, Pistachio Crusted Sole, Bamyra, Goat's Milk and Pomegranate Syrup Torte, Haroset a la Greque, Pesach Black Bread, Watermelon Soup with Ginger and Mint, Date Manna Bread, Oven-baked Perch with Tahini, Braided Challah with Poppy Seeds and Lemon, and Friendship Cake.

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Customer Reviews

"A reprint from 2006, this volume presents recipes and complete menus for 18 meals from the Bible, 16 of which are for dinner. Meals range from Passover to the story of Joseph dining with his brothers and King David's nuptials. Each chapter has a menu, biblical text and notes on the passage, essay describing its theological, historical, and cultural significance, and specific recipes, with discussion of preparation and serving in biblical times, and recipes for modern dishes using ingredients that play on the theme of the chapter. B&W photos are included. Chiffolo is an author and editorial director, and Hesse is an author, chef, biblical scholar and ordained Episcopal priest." - Reference & Research Book News

Anthony F. Chiffolo is Editorial Director, Print at ABC-CLIO. He is coauthor of *Cooking with the Movies: Meals on Reels*; *Cooking with the Bible: Biblical Food, Feasts, and Lore*; and *We Thank You, God, for These: Blessings and Prayers for Family Pets*. Rayner W. Hesse, Jr. is an Episcopal priest serving a parish in New Rochelle, NY, and the author of *Cooking with the Movies: Meals on Reels* and *Jewelrymaking through History: An Encyclopedia*.

I enjoy cooking and was looking for a cookbook that would help me prepare food from Biblical times. While there are a few good recipes and some good information, this book wasn't what I hoped it would be. Many of the recipes have Biblical "themes" rather than being actual foods from Biblical times. I should also point out that the author's Christian views are a little left of mainstream, which may bother some readers depending on their position.

This book is an incredible resource if your church wants to do a Biblical dinner. Our church recently held an Agape Meal and used this book as our main resource for recipes. We invited all of our parishioners to choose a recipe from this book to make for the meal (they could also look the recipes up on the books companion web site cookingwiththebible.com). Our kitchen crew also made several main dishes - including lamb stew and St. Peter's Fish. We held this feast the week after Easter to celebrate Christ's resurrection and God's self-sacrificial love (Agape). Nearly 100 parishioners attended and brought some incredible dishes to share. We had our parish center decorated to look as if we were back in Bible times - with low tables and pillows for people to recline and eat if they wished, palm trees and urns setting around. Our servers dressed in Biblical attire and we played the video "The Biblical Dinner" (available from) during the meal. This was a wonderful learning and social experience for our parish and we highly recommend this book and the Biblical Dinner DVD for your church if you'd like to enjoy a traditional Biblical feast!

Fantastic book; great condition; exceeded expectations

love this book

Awesome information, great recipes. Some ingredients like camel's milk & cheese are almost impossible to find but it's fun learning about the histories and foods.

Other purchases with similar information were more useful. This is a scanty portrayal of history with some modern ideas included.

Here's a book that will expand your experience of the Bible to involve all five senses. As for Sight and Sound - sure, these have always been part of Bible study, as we read scripture and listen to preaching (and I suppose we can include Touch as well; people get to be fond of the feel and texture of their study bibles or of presentation Bibles they may have acquired as gifts). But Taste and Smell? Not very likely - until now. But the authors give us a whole new way to enter the world of the Bible. In this meticulously researched project, we learn about the foods that not only are mentioned in the West's most important book, but that also play such a large role in it - after all, the Bible begins with an illicit meal, and tells the story of quite a few miraculous meals along the way! You'll broaden your Biblical horizons while at the same time learning marvelous and inventive

recipes that will expand your culinary repertory. I'd call that fun and self-improvement all rolled into one! Highly recommended

This cookbook contains 18 biblical meals, 6 relating to the Gospels, each preceded by the biblical text, relevant history and notes on the biblical passage. There are ~9-12 recipes per meal, nicely presented but with small, black-and-white photos, followed by a meal-specific bibliography. It also contains a dated chronology of the events, maps, weights and measures, and 150 pages of food lore. The meals included are: Abraham serving the angels, Esau's birthright meal, Esau's blessing meal, Joseph eating at the Egyptian palace, with his long-lost brothers, Passover, a combination of food eaten when they wandered in the desert for forty years and what they whined about missing from Egypt, a combination of Ruth's meal with Boaz and those eaten during the festival of Shavuot, Abigail's meal for David and his men, David's wedding feast, the potential wedding feast for the love-sick couple in the Song of Solomon, Elisha's meal at Gilgal, what Nehemiah ate with his workers, the traditional foods celebrating Purim, when Esther saved her people from annihilation, food John the Baptist may have encountered by the Jordan River, the feast celebrating the return of the prodigal son, Jesus' dinner with a Pharisee, the wedding feast at Cana, and the breakfast Jesus cooked for the disciples on the shores of the Galilee, after his resurrection. The authors are rather creative in their take on what might have been eaten. I'm guessing John the Baptist didn't really eat honey-carob brownies, or honey-roasted lamb with cous-cous. That said, they do point out their liberal take on things, and they also encompass a very large topic in their recipes - e.g., while they say they are naming it a meal in the wilderness, and expanding that in the explanatory text to include anything John might have encountered by the Jordan River, the recipes expand yet again to include Zechariah's (his father the priest) Temple Loaf. There's nothing wrong with this - given the limited information available, it's rather necessary to cover quite a range, but don't buy it expecting to receive exactly what would have been eaten. They are modern takes on it, quite suitable for a unique twist on the old church or synagogue social. The section on the lore of the ingredients gives information on every conceivable ingredient, including `vanilla, madagascar bourbon, `zaatar' and crabapple jelly! A lot of the value in this book, as opposed to books like Kitty Morse's cookbook `A Biblical Feast,' is the combination of historical information, culinary background, and organization by biblical meal. I have to say, there are a mighty lot of feasts - a chapter on daily food, such as `A Fishermen's Meal,' or `A Farmers Meal,' would have been nice. Or perhaps `A Priests Meal' - what did the Temple priests eat?

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