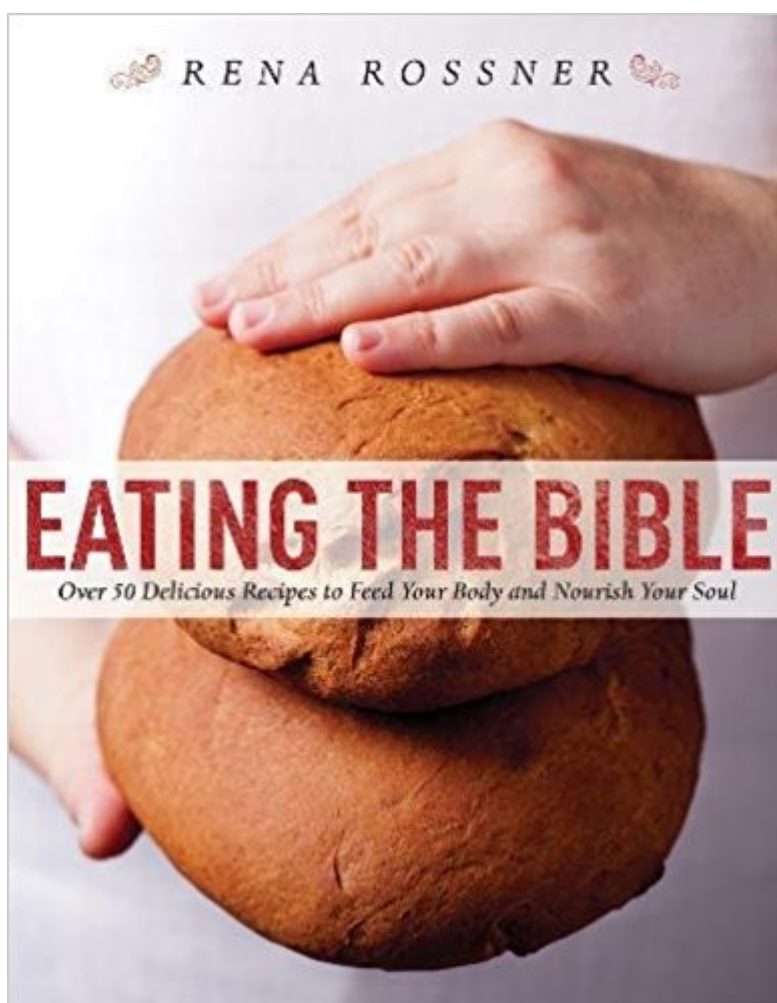




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# Eating The Bible: Over 50 Delicious Recipes To Feed Your Body And Nourish Your Soul



## Synopsis

One weekend, a decade ago, author Rena Rossner was served a bowl of lentil soup at dinner. The portion of the Bible that had been discussed that week was the chapter in which Esau sells his birthright to his brother Jacob for a bowl of red lentil soup. Rossner was struck by the ability to bring the Bible alive in such a tactile way and decided on the spot to see whether she could incorporate the Bible into a meal each week. And so she has. The result, *Eating the Bible*, is an innovative cookbook with original, easy-to-prepare recipes that will ignite table conversation while pleasing the stomach. Every meal will become both a tactile and intellectual experience as the recipes enrich both the soul of the cook and the palates of those at the table. Every cook must glance at a recipe countless times before completing a dish. Often recipes involve five- to ten-minute periods during which one must wait for the water to boil, the soup to simmer, or the onions to sauté. It is Rossner's goal to help enrich those moments with biblical verse and commentary, to enable cooks to feed their souls as they work to feed the members of the household and guests. From the zesty "Garden of Eden Salad" to the "Honey Coriander Manna Bread," each recipe will delight the palate and spark the mind.

## Book Information

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## Customer Reviews

Rena Rossner has written extensively for the Jerusalem Post and the Jerusalem Report. Her Jerusalem Post cooking column, "The Weekly Portion," combined recipes with biblical verse. As a mom to five kids, she is always looking for ways to bring more meaning to her

family's meals, and she blogs about this process at [eatingthebibleblog.wordpress.com](http://eatingthebibleblog.wordpress.com). She holds an MA in history from McGill University and a BA in nonfiction writing from Johns Hopkins University's Writing Seminars program. Her poetry and short stories have been published in various print and online magazines. Raised in Miami, she also lived in Canada and Ireland before making her home with her family in Jerusalem, but she still travels extensively to North America and the United Kingdom.

In terms of kosher cook books, of which I have many, this one really sets itself apart. First of all, if you just enjoy reading cookbooks, this has (you should pardon the phrase) a lot of sizzle in the steak. A thorough but not lengthy discussion is given to the biblical explanation for each of the recipes. For fans of the old testament, Jewish, Christian or otherwise, you will enjoy the read. Second: The recipes look fantastic. I'll be honest I've only been able to do one recipe so far, and I am filled with guilt for all the weeks that I have missed (there are enough recipes to get you through almost a year...i.e. by the parsha) Third...and very related to the second. My husband and I really enjoyed the wagon wheel salad. Do you know the pain of being a foodie and having a child who drenches EVERYTHING in ketchup? Each recipe give palate-pleasing alternatives for those of use who live with this burden. This was perhaps the most exciting part of the cookbook.... Fourth: For religiously minded families who are always looking for ways to get their children excited about the Torah (bible, old testament, etc....). This is a fantastic tool. Rena's research for the questions to ask section are the veritable cherry on top on this sundae of a cook book Fifth: I am a foodie, but I am a lazy one at that, this weeks recipe calls for a pavlova, I'm not making pavlova on a early Shabbos, especially since I've never made one before, know what I am doing? I'm using the alternative section and serving marshmallows. Check back with me next week when I will be making the tu b'shvat chicken 2 weeks late.

This book is unique, intriguing, fascinating and important - a very creative and interesting work of art. The witty text is smart enough for a scholar, yet fun enough for a child, and it pairs with gorgeous photos of the recipes within. Rena Rossner's warm and informative voice takes you through each individual recipe, talking about ancient culture and life and, at the same time, showing how we can find modern equivalents for specific foods and meaningful ideas. I followed many of these recipes in the company of friends and family, and at the end of each cooking session they all wanted their own personal copies of the book.

This is a wonderful cookbook. The recipes are delicious, creative, and always seem to add festivity to our dinners. The book itself is well put together with beautiful pictures. I have a lot of very pretty cookbooks that look nice, but that I don't get much use out of. This is not the case with Eating the Bible. We have used it over and over again since getting it in November. Our whole family loves it.

This book combines new world and old world ingredients to make sort of a hybrid cuisine. I was looking for a Biblical cookbook like the Goodbook Cookbook that I also ordered and love. Also, it is only based off of the OT, and I did not feel like the description made that clear. I was largely disappointed and did not find anything I will be making.

I ordered this last March when I first heard of it and very excited to receive it this month. I'm always itching for something new to eat, some new way to think about food. This book is a fine salve for my special itch... erm, yes. It feels personal (compelling) in a way I can't recall experiencing in a cookbook. And so far... although I've certainly only begun exploring the offerings... I'm surprised at how many of the recipes seem approachable - something I'd actually use/eat regularly. Whatever your spiritual inclination, you eat. This looks to be a great book to help fill yer gut good n polish yer spirit stick.

Oh, my, where do I begin. The drool-inducing photography? The clean, easy-to-follow layout? The magnificent premise? The recipes that sound both yummy and fun to make? I truly love this cookbook. The idea that I can discuss Bible lessons with my children while we conjure up these amazing-looking dishes is so great that I want to order a copy for all of my friends who have kids. And if you're still wondering what's so special about this book, wait until you see the photos of the ginger-bread Tabernacle.

A fun way to engage your family in the cooking process and in discussion and a great conversation starter with your guests when you give a creative title to a food at your table.

This is a great book to have and to come to know how the Jewish people prepared their food with the little they had. For me this is as close as it get.

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