

The Modern Table: Kosher Recipes for Everyday Gatherings

Kim Kushner

Adeena Sussman, Contributor

Figure 1 Publishing (Jun 7, 2022)

Hardcover \$35.00 (224pp)

978-1-77327-166-8

Written with hosting in mind and laden with intoxicating dishes, Kim Kushner's *The Modern Table* is a lovely and inspiring cookbook.

Kushner's repertoire is one of scrumptious, fresh, seasonal, and beautiful dishes that also happen to be kosher. Indeed, her cookbook suggests that dietary regulations are not restrictive, but rather a knowledgeable starting place: so much is possible beyond them. Luscious photographs capture mouth-watering spreads, including dishes that often involve just a few thoughtfully paired ingredients, as with a gorgeous sliced citrus platter that's sprinkled with pistachio dust.

A spirit of hospitality reigns in Kushner's work: notes on entertaining, from table settings onward, appear throughout. Images of tablescapes show what's possible with a little imagination: there are bundles of flowers present at some settings, and the spirit of a gathering can be modified based on one's selection of glassware and plates, signaling formality or a casual welcome.

But even for those who don't make it to the issuing invitations or parting-gifts stage, there's plenty here to initiate nights and days of delectable cooking. Plan ahead, and a stop at a local market is likely to proffer the ingredients necessary for exciting dishes like marinated chicken with artichokes and fennel, or for Kushner's herb salad with lime, almonds, and currants. There are kid-pleasing dishes, too, like charred broccoli and garlic, and cauliflower steaks seasoned with za'atar; for the adults, and with a little advanced preparation, there's pomegranate and sage flavored vodka. Sides like nuts soaked in honey can stun a palate with their simultaneous simplicity and deliciousness. Kushner's instructions remain approachable throughout.

A cookbook that's "all about togetherness," *The Modern Table* includes fresh takes on party planning and simple ingredients; its mouthwatering plates should not be missed.

MICHELLE ANNE SCHINGLER (March / April 2022)

Disclosure: This article is not an endorsement, but a review. The publisher of this book provided free copies of the book to have their book reviewed by a professional reviewer. No fee was paid by the publisher for this review. Foreword Reviews only recommends books that we love. Foreword Magazine, Inc. is disclosing this in accordance with the Federal Trade Commission's 16 CFR, Part 255.