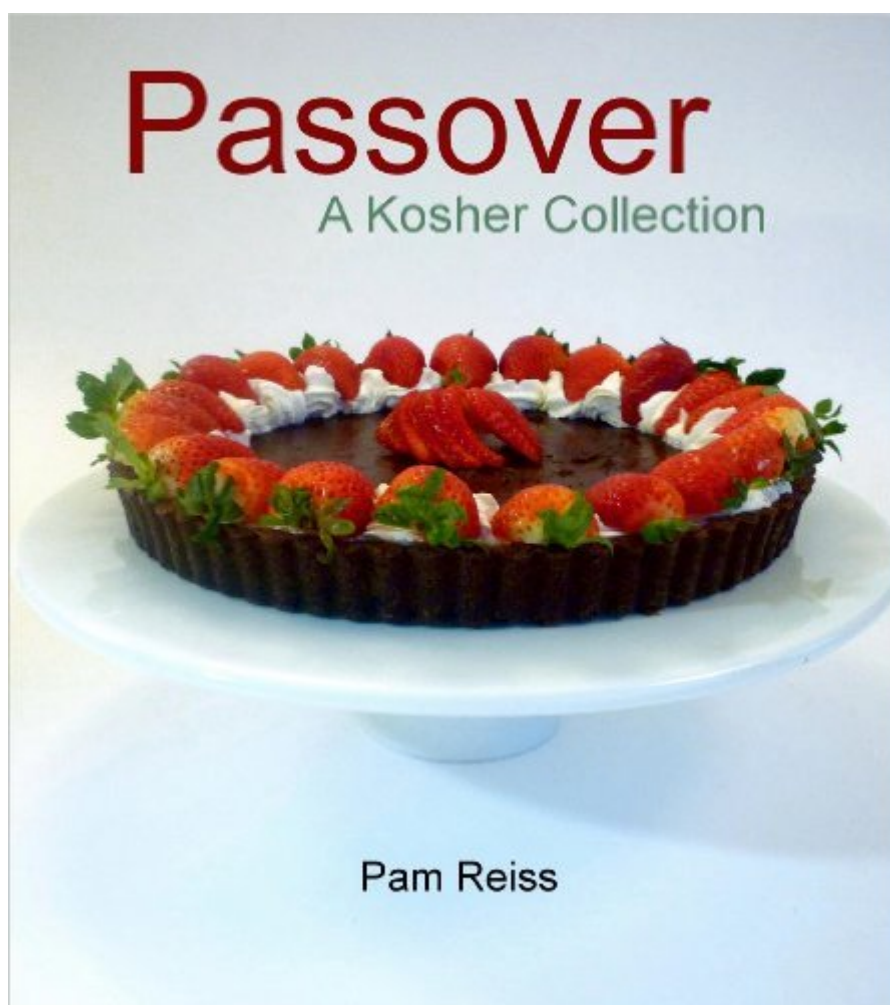


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Passover - A Kosher Collection



Synopsis

Passover a Kosher Collection is the second in the series of Kosher Collection cookbooks by author Pam Reiss. As with Soup a Kosher Collection, in Passover, Pam includes traditional standards and new, modern recipes for the kosher kitchen. From charoset to desserts, you will find everything you need to prepare for the holiday. There are recipes for the Seders and great options for Chol Hamoed. The recipes in this book are sure to become family favourites and will become part of your holiday tradition.

Book Information

Paperback: 208 pages

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Product Dimensions: 8.9 x 7.9 x 0.5 inches

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Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (6 customer reviews)

Best Sellers Rank: #2,752,254 in Books (See Top 100 in Books) #93 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Jewish](#) #504 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #1705 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays](#)

Customer Reviews

Finding new and tasty recipes for Passover is often a challenge... especially when it comes to dessert. Sick of the normal Passover dessert fare (chocolate macaroons, commish, marble cake or brownies anyone?) I was immediately drawn to the carrot cake recipe in this book. Not only did it sound delicious, but it would be something less brown on the dinner table for dessert. Let me tell you, it did not disappoint! The carrot cake was moist and scrumptious and the cream cheese icing was to die for! I served it to a table of 17 people and everyone was in shock at how good it tasted. This is the go-to recipe book for Passover. Everyone who celebrates the holiday should have a copy in their cupboard.

I'm not sure which cookbook the negative reviewer was reading but it couldn't have been Passover: A Kosher Collection. Although there are the classic recipes (sometimes with modern twists added),

there are so many new ideas to try, almost 200! One of my favourite recipes is the Mexican Strata. If you try this, you must make the fresh salsa and guacamole to go with it, it's the perfect thing for brunch. There are also birthday cake recipes that actually taste good, something we all know is hard to accomplish. What really impressed me is that approximately 2/3's of the recipes don't use any maztah or matzah products. Because of this, I find that I've been using the cookbook year round, not just for Pesach. I've also purchased Pam Reiss's other cookbook and I can't wait to see what she comes up with next!

I was so excited to get this book in time for Passover! The recipes I've tried are delicious and not the same thing I've made every other year, though never fear because those are in this book too. I'm particularly looking forward to watching my 2 year old wolf down more of the leek and ginger latkes - they are amazing!

I got this book right before Passover, and it was a most-appreciated gift. I made a number of the recipes in here for the holiday, and any I tried were a huge hit. My personal favourites are the chocolate zucchini loaf, and the banana spice loaf. You would never know that they are Pesachdik! My husband loved the vegetable kugel -- of all the vegetable kugels I've made, he said this one was the best. I would recommend this to anyone looking to try something new for Passover.

It is OK. Nothing new or earth shaking. I expected a lot more and was disappointed. For a paperback to be so expensive and not offer anything new or exciting...Good for beginners who know very little about Passover cooking.

Absolutely love pam reiss's soup cookbook, but this one was a bit of a disappointment. The recipes looked kind of boring. I did make a mushroom and onion kugel that was delicious though, but no other recipes tempted me.

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