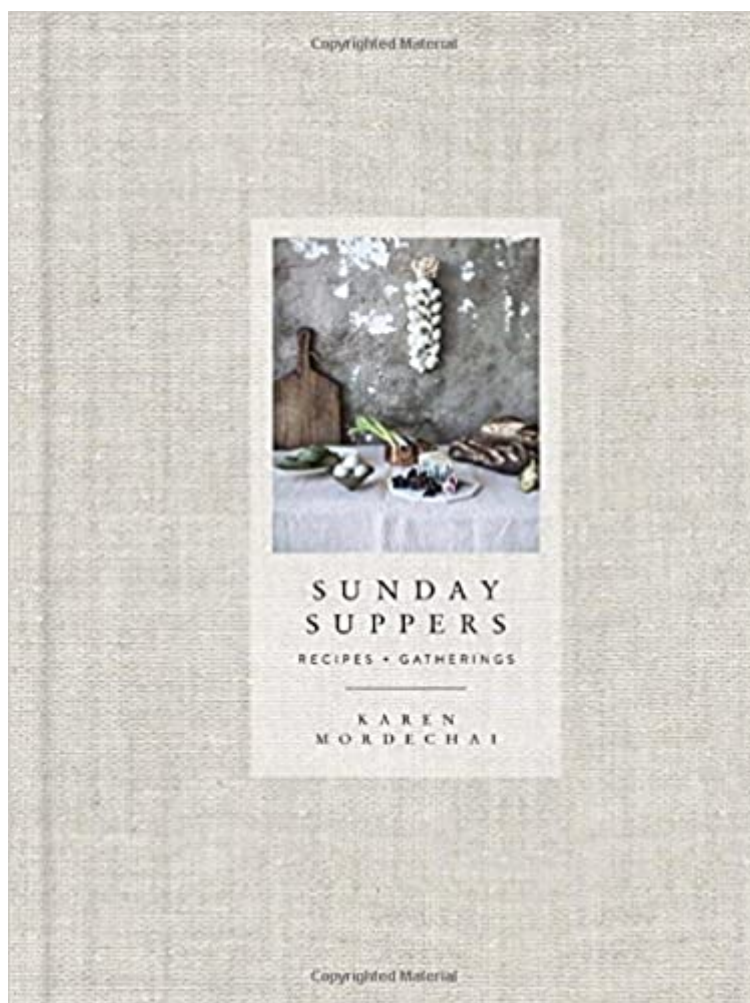


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Sunday Suppers: Recipes + Gatherings



Synopsis

Rediscover the art of cooking and eating communally with a beautiful, simple collection of meals for friends and family. With her dinner series *Sunday Suppers*, Karen Mordechai celebrates the magic of gathering, bringing together friends and strangers to connect over the acts of cooking and sharing meals. For those who yearn to connect around the table, Karen's simple, seasonally driven recipes, evocative photography, and understated styling form a road map to creating community in their own kitchens and in offbeat locations. This collection of gatherings will inspire a sense of adventure and community for both the novice and experienced cook alike.

Book Information

Hardcover: 256 pages

Publisher: Clarkson Potter; First Edition edition (October 14, 2014)

Language: English

ISBN-10: 0385345267

ISBN-13: 978-0385345262

Product Dimensions: 7.7 x 1.2 x 10.2 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 56 customer reviews

Best Sellers Rank: #88,206 in Books (See Top 100 in Books) #16 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Tablesetting #20 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea #101 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal

Customer Reviews

Karen Mordechai offers a gentle reminder to slow down and enjoy preparing simple meals to share with loved ones. You won't find trendy, complicated recipes in *Sunday Suppers*—her focus is on gathering around a communal table where good food leads to good conversation. From brunch to picnics to birthdays, Karen provides wholesome recipes that will nourish body and soul. "Nathan Williams, founding editor of *Kinfolk* says, "Sitting down to a meal with others is always an opportunity to learn, explore, ask questions, and expand one's worldview. It might mean meeting someone unexpected, or deepening existing friendships. *Sunday Suppers* celebrates the act of connecting over a shared meal. The recipes are gorgeous, and the photography sublime. That said, the thing I love most is how Karen makes it all feel doable, and done beautifully, without a lot of fuss. Her menus are inspiring, the recipes accessible, seasonal, and crowd-pleasing—now

it's time to daydream about the guest list. Heidi Swanson, author of *Super Natural Every Day* is a beautiful meditation on the satisfaction of gathering good food, friends and family, community and sharing in the powerful experience of cooking and eating together. Melissa Hamilton and Christopher Hirsheimer, authors of *Canal House Cooking* offers a chic and stylish cookbook of 100 recipes with a focus on get-togethers and intimate gatherings. Mordechai's style is casual, simple yet sophisticated... Complete soup-to-nuts, predesigned menus inspire a breakfast-in-bed menu of rich cream biscuits, perfect scrambled eggs, and fresh greens or a hearty winter brunch of homemade bagels, tea and ginger-cured sea bass, warm citrus salad, and fig tart with honey... Mordechai's light-filled photographs mirror her calm, peaceful mood as well as her belief in a slow-paced approach to sharing food with friends and family through recipes that are informal, fun, and consistently elegant. Publisher's Weekly

KAREN MORDECHAI, a photographer and stylist, is the founder of Sunday Suppers, a Brooklyn-based food community and blog that has won many accolades, including a 2013 Food and Wine Digital Award, top food blog by Saveur, and #6 in Babble.com's Top 50 Design Blogs. Karen's work is regularly featured in the New York Times, Martha Stewart Living, Remodelista, New York magazine, and more. She lives with her husband and daughter in Brooklyn, New York.

To date, 40 out of 44 reviewers, or 91% of them, gave this book 5 or 4 stars, which would seem to indicate this is an excellent book. However, because 11 reviews were written by people who received free copies in exchange for writing a review and another 20 consisted of one or two lines of text (e.g., "Love love love this book", "First class", "Beautiful book") - that's over 75% of the reviews! - I was not completely convinced. So, I checked it out for myself - by checking out a copy from our public library. And, I would agree the book is lovely coffee-book material (linen cover, aspirational photographs), and the concept is noble (communal dining and building community), and I did find a couple of interesting recipes (Beet Pickled Eggs, Fennel Slaw and Winter Slaw). However, I also found a few recipes that made me start to wonder about the "cookability" of the rest of the recipes in the book. For example: - Apple Olive Oil Cake that serves 8-10 with 5 cups of sugar, 3 cups of olive oil, 3 cups of whole milk and 6 eggs?!?! Yikes! I'm afraid to make that even for a special occasion splurge! - Ice Cream recipes that are heavy on the egg yolks. For example, 1 qt of David Lebovitz ice cream generally uses 3 cups of dairy liquids (milk, cream) and 4-5 egg yolks. Sunday Suppers uses 6 cups of dairy and 12-15 egg yolks. Also, Sunday Suppers' recipes only provide servings ("serves

6-8") rather than quantity. The standard qty for most ice cream recipes is 1 qt (see Lebovitz, Jeni's, Bi-Rite, Ciao Bella). The Sunday Suppers' recipes are probably closer to 2 qts, no doubt because this is for communal dining, but it would've been very helpful if they made that clear since not everyone owns a 2qt capacity ice cream maker. Lack of specifics hurts a couple more recipes. For example, the Chocolate Bread Pudding recipe doesn't provide a weight for the amount of challah bread. Only "12 cups 1-inch cubes (about 2 regular loaves or 3 small loaves)". Same for the Wild Mushroom and Brioche Stuffing. If the recipe said "1 lb of bread cut into 1 inch cubes" that would've been a lot more helpful. Another disconnect for me was including a Fig Tart recipe in the Winter Brunch menu. Where the heck are you gonna find fresh figs in the middle of winter? And if you do, how much are they gonna cost? So in conclusion, I think this book would appeal most to aspirational cooks. Experienced cooks will likely find they already have a favorite recipe for many of the dishes (e.g., Fish Tacos, Black Beans and Rice, Perfectly Scrambled Eggs, Granola, Fried Chicken, Guacamole). And if you do cook from the book, I would try to stick with the sandwich, salad, veggie recipes that don't require precise quantities and are lower in sugar and butter.

I will preface this review by saying that I am not a professional chef, nor do I have foods memorized by season...I gave this book five stars because I feel like the recipes are approachable, but will push the average home cook a little bit outside their comfort zone. I love the intention behind the recipes and the focus given to the experience of preparing and enjoying the food. In a world of fast food and digital socialization, I think this book is refreshing and encourages connection to our food and companions on a different wavelength. The pictures are visually appealing and this is a book I can see myself flipping through for inspiration and relaxation. I do have several food allergies in my household that I have to work around, but I didn't see a single recipe that I couldn't make appropriate substitutions for. There are plenty of recipes that are family friendly (like the children's birthday party menu), and there are some that would make a special meal just for me and my husband. Overall, I'm loving the book.

Not exactly what I expected ~ I don't feel the recipes represent what I think is a family or group of friends gathering. The choices here are not hearty or generous enough for a Sunday Supper~there are some nice choices but spotty at best for me.

Great recipe book! Love the fresh and clean meals. Really great meals for families. Such a pretty cover, I leave mine out as decor :)

This book has some really gorgeous photos, and is pretty delightful to flip through. Almost seems more like a lifestyle book more than a cooking book, but it has a lot of delicious-looking recipes to choose from. I'm very excited to try them out, especially the cinnamon coffee!

Wow what a great book- full of wholesome, deliciously simple recipes. When I got the book I had to try something out *immediately* and decided on making the Cream Biscuits. I've made (and eaten) a lot of biscuits in my life and these were by far the best I've ever had! Can't wait to try out more recipes!

Purchased as gift. Most of the recipes can be located online at the Sunday Suppers or other sites.

Nothing unusual or what you would expect for a "Sunday supper" if you are expecting hardy recipes for big Sunday supper like from a farm or if family meals don't get this book. brooklyn is not typical of what you might find from the rest of the country

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