



Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies

By Najmieh Batmanglij

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Completely redesigned for today's generation of cooks and food enthusiasts, the 25th Anniversary Edition of *Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies* by Najmieh Batmanglij provides a treasure trove of recipes, along with an immersive cultural experience for those seeking to understand this ancient and timeless cuisine. This edition is a more user-friendly edition of the award-winning and critically acclaimed cookbook series which began in 1986. *Food of Life* provides 330 classical and regional Iranian recipes as well as an introduction to Persian art, history, and culture. The book's hundreds of full color photographs are intertwined with descriptions of ancient and modern Persian ceremonies, poetry, folktales, travelogue excerpts and anecdotes. The 2011 Edition of *Food of Life* is a labor of love. The book began in exile after the Iranian Revolution of 1979 as a love letter to Batmanglij's children. Today, as accomplished adults in their own fields, her two sons, Zal and Rostam, encouraged her to redesign the book for their generation.

Food of Life propels Persian cooking into the 21st Century, even as it honors venerable traditions and centuries of artistic expression. It is the result of 30 years of collecting, testing and adapting authentic and traditional Persian recipes for the American kitchen. Most of its ingredients are readily available throughout the U.S. enabling anyone from a master chef to a novice to reproduce the refined tastes, textures, and beauty of Persian cuisine. Food-related pieces from such classics as the 10th century *Book of Kings*, and *1,001 Nights* to the miniatures of Mir Mosavvar and Aq Mirak, from the poetry of Omar Khayyam and Sohrab Sepehri to the humor of Mulla Nasruddin are all included. Each recipe is presented with steps that are logical and easy to follow. Readers learn how to simply yet deliciously cook rice, the jewel of Persian cooking, which, when combined with a little meat, fowl, or fish, vegetables, fruits, and herbs, provides the perfect balanced diet.

ABOUT THE BOOK'S TITLE

Food of Life, the title of the book, comes from the Persian words *nush-e jan*, literally "food of life"--a traditional wish in Iran that a dish will be enjoyed. For the updated 1993 edition the title was changed to *New Food of Life*. Now, for the 25th anniversary edition the title returns to its original name, *Food of Life*.

The full-color *Food of Life 25th Anniversary Edition* contains 50% more pages than its 2009 predecessor and special added features:

- *New Recipes adapted from Sixteenth-Century Persian cookbooks
- *Added vegetarian section for most recipes
- *Comprehensive dictionary of all ingredients
- *A glance at a few thousand years of the history of Persian Cooking
- *Master recipes with photos illustrating the steps.
- *Color photos of most recipes with tips on presentation
- *Updated section on Persian stores and Internet suppliers
- *Fahrenheit and Centigrade temperatures for all recipes
- *Choices for cooking recipes such as kuku in oven or on stovetop.
- *Encourages use of seasonal and local ingredients from farmers markets, Community Supported Agriculture (CSAs) sources or one's own backyard

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Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies By Najmieh Batmanglij Bibliography

- Sales Rank: #19814 in Books
- Brand: Brand: Mage Publishers
- Published on: 2011-03-03
- Format: Deluxe Edition
- Original language: English
- Number of items: 1
- Dimensions: 9.73" h x 1.79" w x 8.84" l, 5.16 pounds
- Binding: Hardcover
- 640 pages



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Editorial Review

From Publishers Weekly

Batmanglij, an Iranian emigre who is a culinary historian, effectively weaves Iranian cookery with ancient Persian legends and poetry (unfortunately, many appear sans attributions or dates), and descriptions of traditional ceremonies and holidays. The author serves up a variety of delicacies, such as an eggplant with pomegranate appetizer; stuffed fruits or vegetables, or dolmeh, like grape leaves or apples stuffed with peas and meat; lamb's head and feet soup; omelets kookoo filled with meat, vegetables or herbs; lamb brochettes; stuffed fish with tamarind; sauteed brains; rice with sour cherries; rhubarb stew; mango pickles; carrot preserves; baklava; and hot and cold drinks. The uncomplicated recipes feature preparation and cooking times; lists of Iranian specialty stores in the U.S., and necessary kitchen equipment and ingredients for a Persian pantry, and a Persian-English glossary are included. Illustrations.

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Review

One of the most exciting cookbooks I've seen in a while... I highly recommend it to anyone with an interest in Iran's glorious food culture.

--Yotam Ottolenghi, *The Guardian*

Praise for the 25th Anniversary Edition

"A classic cookbook made even better...Gorgeous expanded edition."

--Russ Parsons, *Los Angeles Times*

"This summer's most coveted tome...the saffron-scented pages of which are guaranteed to create luscious new sense memories--and inspire future dinner invitations."

--*Vogue*

"Divine cookbook...stunningly beautiful..."

--Alice Waters

"Chefs across the country are at the forefront of Najmieh's fan base. They know what's good, and they are inspired by the ingredients and techniques she brings to the table."

--Bonnie S. Benwick, *The Washington Post*

"I love Persian Food....Exceptional cookbook, full, heavy, and good."

--Martha Stewart

Praise for past editions of this book:

The definitive book on Iranian cooking.

--*Los Angeles Times*

A stunning cookbook!

--Chicago Sun-Times

A jewel of a book, rich in photography as well as recipes.

--The Washington Post

A beautiful introduction to Persian cuisine & culture.

--USA Today

Too delightful to miss. -- --The New York Times

Language Notes

Text: English (translation)

Original Language: French

Users Review

From reader reviews:

Jesse Valles:

Have you spare time for a day? What do you do when you have a lot more or little spare time? Sure, you can choose the suitable activity to get spend your time. Any person spent their own spare time to take a go walking, shopping, or went to often the Mall. How about open or perhaps read a book allowed Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies? Maybe it is for being best activity for you. You realize beside you can spend your time along with your favorite's book, you can better than before. Do you agree with it has the opinion or you have additional opinion?

Denice Cooke:

This Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies usually are reliable for you who want to certainly be a successful person, why. The explanation of this Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies can be one of the great books you must have is usually giving you more than just simple reading through food but feed you with information that might be will shock your before knowledge. This book is handy, you can bring it everywhere you go and whenever your conditions at e-book and printed people. Beside that this Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies giving you an enormous of experience including rich vocabulary, giving you demo of critical thinking that we realize it useful in your day activity. So , let's have it and enjoy reading.

Nancy Page:

Hey guys, do you would like to finds a new book to read? May be the book with the concept Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies suitable to you? Often the book was written by renowned writer in this era. The book untitled Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies is the main of several books that everyone read now. This specific book was inspired many men and women in the world. When you read this guide you will enter the new shape that you ever know previous to. The author explained their thought in the simple way, therefore all of people can easily to recognise the core of this publication. This book will give you a lots of information about this world now. So

you can see the represented of the world in this particular book.

Albert Hartley:

Why? Because this Food of Life: Ancient Persian and Modern Iranian Cooking and Ceremonies is an unordinary book that the inside of the guide waiting for you to snap that but latter it will shock you with the secret it inside. Reading this book beside it was fantastic author who else write the book in such incredible way makes the content on the inside easier to understand, entertaining means but still convey the meaning thoroughly. So , it is good for you because of not hesitating having this ever again or you going to regret it. This amazing book will give you a lot of rewards than the other book have such as help improving your proficiency and your critical thinking method. So , still want to hold off having that book? If I had been you I will go to the e-book store hurriedly.

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