



Sunday Suppers: Recipes + Gatherings

Karen Mordechai

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From the creator of Sunday Suppers, the wildly popular Brooklyn-based cooking club, comes a gorgeous menu-based cookbook celebrating the magic of communal meals with family and friends.

Karen Mordechai was one of the first to redefine "entertaining" as "gathering"-in order words, not as a production of complicated dishes and decor, but as the intimate act of eating together at home. Sunday Suppers features Karen's achingly beautiful photography and 100 recipes centered around get-togethers (a beach lunch, an urban picnic, Valentine's Day breakfast in bed) with easy preparations (you can actually make the whole menu!) and simple, elegant styling.

Sunday Suppers: Recipes + Gatherings Details

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From Reader Review Sunday Suppers: Recipes + Gatherings for online ebook

Virginia Campbell says

With its simply elegant linen-like cover, and beautiful, softly-toned photos, "Sunday Suppers: Recipes & Gatherings" offers a gently joyous and peaceful read for fascinated foodies. Author Karen Mordechai is both writer and photographer, and her introduction sets the tone for this very enjoyable and usable cookbook. "Sunday Suppers" is also the name of the food website and communal cooking center headquartered in Brooklyn, New York. The idea bloomed into fruition from a home-based gathering of family and friends to a growing network connected through the author's online blog. A coming-together of experienced cooks, artisans, crafters and other food-loving folk, the group makes the most of local food resources and talent. The recipes and presentations are eclectic--yet, they remain essential and elemental. For your enjoyment, peruse this delightful sampler of offerings: "Cream Biscuits with Jam Butters"; "Breakfast Bread"; "Cinnamon Iced Coffee and Cream"; "Warm Citrus Salad"; "Fig Tart with Honey"; "Cinnamon-Sugar Popcorn"; "Watermelon Salad with Lemon and Coriander Seed Dressing"; "Brioche Rolls"; "Beet Pickled Eggs"; "Buttermilk Fried Chicken"; "Apple Cider Cakes"; "Roasted Spring Vegetables"; "Pickled Red Beets"; "Mixed Root Vegetable Chips"; "Date Cake with Toffee Sauce"; and "Mustard and Peppercorn Roast Beef with Tomato Gravy". With such sumptuous and satisfying fare on the menu, one may wish for "Sunday Suppers" seven days a week.

Review Copy Gratis Clarkson Potter Publishers via Blogging for Books

Labibliotecaria says

Food porn at its best. Most recipes are accessible to the average cook, but the presentation is what sets this apart. An absolutely gorgeous book.

Emily Davenport says

Y'all, this cookbook is making me LOL. I think most of the menus and recipes are solid and I will definitely try some of them. But one of them made me absolutely crack up. "A Spring Forager's Lunch" which is billed as "a simple man's lunch." Well...IDK what simple man would want to go wander in his backyard forest to find mushrooms and sunchoke and ramps and parsnips and then make a green soup and eat lemon-cumin yogurt. Most simple men I know eat...peanut butter and jelly. Or soup. THAT is a simple man's lunch. I mean, I'm sure it is all delicious, but I want to go live in these people's world for just a little while.

Edit: Did you know you can marinate cheese? That you could serve mixed root vegetable chips at a child's birthday party? Finally, I now know I can make my pastries even more decadent by brushing my baking molds with beeswax. Mmmhmmmm....

Four stars because most of the recipes look really good and pretty straightforward, because I have not laughed at a cookbook so much since I read Cravings by Chrissy Teigen.

Stacy says

I really like the "green juice" recipe in here.

Faryal says

This is an exquisitely beautiful book with a very contemporary approach to meals. Every vegetable is prepared thoughtfully with elegant touches. It's one of those books in which you'll want to taste every recipe. Part of that is because every recipe is so exquisitely fussy and well-garnished. Unfortunately, I think much of it will go untested by me, because I don't foresee spending so much time in my day to day just to prepare dinner. What I'm taking away from this book is the value of having some homemade condiments and flavors ready to go in the fridge, such as tomato or garlic confit, oil tinged with herbs and spices, and beets pickled with turmeric. I'm looking forward to trying those recipes.

Anna says

This cookbook is a touch pretentious, but in the best of ways. Every single meal made me want to live life like the author does. I want to cook scallop and sausage paella over a fire on the beach! It was fun to read in the same way that architecture magazines are fun to flip through. It felt like a window into an alternate world. That said, a lot of the recipes feel like something I would cook. So far I've enjoyed biscuits and jam butters, and the challah recipe. I'm looking forward to trying a lot of the others.

Diana says

This is one of my all time favorite cookbooks. For some reason I connect with it on a primal level.

Dawn says

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.

Sunday Suppers is a beautiful cookbook from the simple gray cloth cover to the beautiful photographs within. The recipes are sophisticated and look delicious. The recipes are more for the city dweller with ingredients that may not be readily available in all areas of the country. Sunday Suppers gives you recipes for Morning, Lunch and Supper. The recipes can be used for dinner parties or intimate gatherings.

Foodies would love this cookbook. Even those of us that don't live in or near a city can grab a few recipes from the book. The cookbook is lovely and I would recommend it to anyone.

I received this book for free from Blogging For Books Program in exchange for my honest review.

Kenzie says

I will admit that I own a few cookbooks and that they never see the light of day. There is no specific reasoning for that because its not that I do not like them... There just is nothing that stands out about them or makes me want to bring them out. When I was offered the chance to review Sunday Suppers by Karen Mordechai I decided to take a leap of faith and see if there is finally a recipe book that I will want to not only use but also to show off to my friends.

Sunday Suppers is that recipe book. The first thing I noticed was the gorgeous cover - elegant, simple, and eye-catching. You can tell just by looking at Sunday Suppers that it is made from high quality materials and a lot of love and thought was put into making it. The photos inside are amazing and the food is very well photographed. I even mentioned to John that I need to take notes from the photography (angles and lighting) in this book for when I photograph food! The feel I get while looking through this book is one of community and closeness. I love sitting down for family dinners. The recipes in Sunday Suppers both look and sound delicious, not to mention I can actually see myself making them. Karen breaks the recipes down into four main categories -- morning, noon, afternoon, and evening. You have meals for any time of the day, and realistically any day of the week!

* I received this recipe book from Blogging for Books in exchange for a honest review *

Rachel Wild says

I'm glad I borrowed this recipe book from the library before I committed to purchasing it because this book does not live up to all the hype. Although the food photography is gorgeous, the food descriptions are overwrought and some of the menus left me puzzled-Beef and Green Olive Empanadas for a little one's birthday party? As well, the assurance that most of the ingredients should be "readily available" must apply only to those living in large urban centres-nigella seeds and fennel pollen? I thought the book was pretentious and uninspiring.

Adrien Fisher says

Gorgeous pictures.
