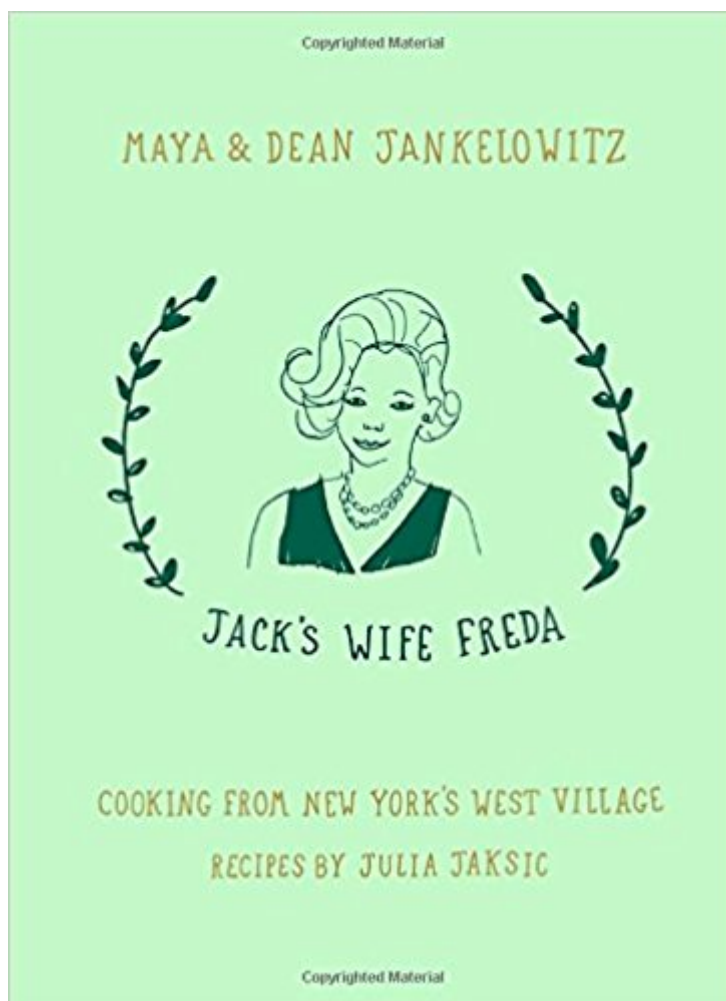




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Jack's Wife Freda: Cooking From New York's West Village



Synopsis

“Walking into Jack’s Wife Freda feels like a big, warm hug. Maya and Dean serve food you want to eat, anytime, any day. Though I’ll never stop parking myself at their restaurants, I can’t wait to re-create their favorites (and mine) at home.”

• Jessica Seinfeld, bestselling author of *Deceptively Delicious*, *The Can’t Cook Book*, and *Food Swings*

From Jack’s Wife Freda, the New York City neighborhood restaurants with a worldwide following, a gorgeously illustrated cookbook filled with beloved recipes for accessible, delicious, and inventive Jewish comfort-food cooking at home. Jack’s Wife Freda, a pair of downtown restaurants whose signs bear the illustrated face of their namesake grandma, have become part of the epicenter of Jewish comfort-food dining in New York’s Greenwich Village. With their communal, casual vibe and detailed coziness, the restaurants feel like home, and everyone—from the many local regulars to thousands of tourists just passing through—is greeted like family by owners Maya and Dean Jankelowitz, and their staff. And the food is another reason you never want to leave. A tempting and imaginative meld of Jewish immigrant traditions and recipes, the menu crafted by chef Julia Jaksic borrows from the Ashkenazi and Sephardic dishes of the Jankelowitz’s respective childhoods, along with the flavors of South African and Israeli cooking. Fans line up on Carmine and Lafayette Streets each morning for a taste of the legendary spicy baked Shakshuka, Eggs Benny with Beet Hollandaise, or Rosewater Waffles with Honey Syrup. The bustling lunch crowd digs into classics like Matzoh Ball Soup, paired with new favorites like Peri-Peri Chicken Wings infused with African bird’s eye chili, and Maya’s Grain Bowl with Turmeric Tahini Dressing. Refreshing daytime drinks including Cantaloupe Juice and Nana Tea give way to a signature New York Sour at five o’clock, alongside an appetizer of Fried Zucchini Chips with Smoked Paprika Aioli or Haloumi with Grapes. Dinnertime brings delectable crowd-pleasers that home cooks will turn to again and again: Spiced Rack of Lamb with Herbed Israeli Couscous, Duck Tagine, and Freda’s Fish Balls. Malva Pudding, Yogurt Panna Cotta with Rose Syrup and more are a perfect end to any meal. Good food enjoyed with friends and family is the foundation of Jack’s Wife Freda, and Maya and Dean bring the same vibrant energy and love of great cooking and healthful eating to their first cookbook. Whether you live around the corner and pop in regularly for a favorite meal or look forward to an out-of-town visit, this beautifully illustrated and user-friendly book makes it easy to eat from Jack’s Wife Freda all day, every day. Follow on Instagram @jackswifefreda.

Book Information

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Customer Reviews

[View larger](#) [Ingredients](#) -4 nectarines. -6 black or red plums. -3 $\frac{1}{2}$ cup packed brown or other preferred. -sugar. -Zest and juice of 1 lemon. -3 $\frac{1}{2}$ cup plus 2 tablespoons flour. -3 $\frac{1}{2}$ cup rolled oats. -1 $\frac{1}{2}$ teaspoons ground cinnamon. -3 $\frac{1}{2}$ cup (1 $\frac{1}{2}$ sticks) butter. -Pinch of kosher salt.

Nectarine and Plum Fruit Crisp Yields one 9-inch pie dish/8 to 10 servings We change our crisp seasonally depending on what fruits are the ripest and most abundant. You can substitute any fruit in the recipe below. We're particularly partial to stone fruit season in late summer, so this nectarine and plum iteration is one of our favorites. Add a dollop of labneh and a drizzle of honey before serving. Instructions: Use a 9-inch glass, ceramic, or metal pie dish to bake the crisp. Preheat the oven to 350 $^{\circ}$ F. Cut the nectarines and plums into wedges, discarding the pits. Add 1 $\frac{1}{2}$ cup of the brown sugar to the fruit and stir to combine. Add the lemon zest and juice and 2 tablespoons of the flour to the fruit and mix well. Let the fruit sit for a few minutes, then transfer to the pie dish, making sure to stir the fruit once before transferring. In a small bowl, combine the remaining $\frac{1}{2}$ cup flour, the oats, remaining 1 $\frac{1}{2}$ cup brown sugar, the cinnamon, and the salt. Using a pastry cutter or your fingers, work the butter into the flour mixture until it comes together and small pea-size lumps begin to form. Cover the fruit with the topping and refrigerate for 20 minutes. Put the pie dish into the oven on top of a baking sheet to catch any juices that overflow. Bake for 1 hour to 1 hour and 15 minutes, or until the topping is golden brown.

"Maya and Dean Jankelowitz have an arsenal of recipes suited to home cooks....The approachable, vibrant dishes transport a little of the neighborhood joints' sunny brunch vibes directly to your home."

—Alainna Lexie Beddie, *T: The New York Times Style Magazine*

"Melding South African flavors, Parisian mainstays, Israeli side dishes, Greek standards, and Jewish home cooking with the magic of the restaurant bottled up in the new cookbook *Jack's Wife Freda*, I'm finally able to replicate the experience at home no matter which way you slice it, these recipes are pretty damn

good."

—Carlye Wisel, *TASTE*

"Jack's Wife Freda portrays the restaurant's homey vibe with airy, sun-drenched photographs. There's crispy fried gefilte fish, and chicken soup floating with savory duck-fat matzo balls. The dishes in the cookbook are unfussy and bright, translating seamlessly to the home kitchen because the restaurant itself is essentially an extension of the Jankelowitzes' home."

—Leah Koenig, *Tablet*

"Thanks to Dean and Maya's new cookbook, we now can get our hands on some of their most-loved recipes."

—Epicurious

"A gift to the hungry masses | Jack's Wife Freda: Cooking From New York's West Village is sure to be the must-have of any well appointed New Yorker's library | Whip up your favorite menu standbys at home - from the always classic Madame Freda (Chrissy Teigen's personal fave) to the

ever delicious Green Shakshuka."

—Guest of a Guest

"The new Jack's Wife Freda cookbook showcases how to make the eatery's signature dishes. Loaded with enticing photography, playful illustrations, and personal input from family, friends, and staff, this book celebrates the community that Jack's Wife Freda has fostered and invites you to join."

—Nylon

"Walking into Jack's Wife Freda feels like a big, warm hug. Maya and Dean serve food you want to eat, anytime, any day. Though I'll never stop parking myself at their restaurants, I

can't wait to re-create their favorites (and mine) at home."

—Jessica Seinfeld, bestselling author of *Deceptively Delicious*, *The Can't Cook Book*, and *Food Swings*

"Jack's Wife Freda, even with its infamous long wait lines, has retained the spirit of not just a neighborhood joint that welcomes with a smile anyone who's willing to stop in, but has gone so far as to make you feel like family."

—Leandra Medine, *ManRepeller.com*

"Cooking from the Jack's Wife Freda book is a close second to experiencing the hugely popular modern South African/Middle Eastern/Jewish mash-up restaurant IRL. The pages are a mix of beautifully shot recipes (many of them customer favorites from the menu), helpful how-to's (including how to make your own

duck bacon), and fun, behind-the-scenes shots of the restaurants, which reflect the warmth and happy atmosphere locals love so much. Some [recipes] take a bit of time to make, others are quick and all are easy to follow and seriously delicious.

Dean and Maya Jankelowitz are the co-owners of Jack & Freda's Wife Freda, the wildly popular pair of identically named restaurants in New York City's Greenwich Village and Soho neighborhoods. They have two children and live in downtown Manhattan. Julia Jaksic attended Le Cordon Bleu in Chicago. She cooked at several restaurants there, before moving to Manhattan to work with Missy Robins at the SoHo Grand Hotel. She became Chef of Employees Only in 2006, where she is currently Executive Chef and consultant. She works as a consultant on various restaurants in New York City, Brooklyn, and with the Jack & Freda's Wife Freda restaurants in SoHo and the West Village. Jaksic specializes in fresh, simple flavors and slow food cooking. She learned butchering from her father, who worked in New York's Meatpacking District in the 1970s, and is producing a documentary inspired by her childhood in butcher shops about the production of food in America. Jaksic lives in New York and Nashville, Tennessee.

A gorgeous book that is beautifully photographed and a pleasure to read. I've already started to make some recipes from this very special collection. A must-have for any good cookbook collection!

This book took me and my wife back to NEW YORK, my wife found Jack's wife Freda whilst staying in New York and we fell in love with it. When we found this book we had to get it and it hasn't disappointed, great recipes and great visuals to go along with them make this book so good. If you have been to Jack's wife you will see all the favourites in this book even their classic drinks. Well worth the purchase!

Excellent book. All the recipes I felt in love with at the restaurant are here and ready to conquer my kitchen here in Paris.

Interesting book. Haven't tried any of the recipes yet; but look forward to it.

Easy to follow directions. Everything we have made has tasted great!

Absolutely love it!

Better than expected! Wonderful photos and all the recipes from my fave menu items, as well as beverages. Since I'm on the west coast, and can't just pop in to the restaurant, I can now whip up an impressive brunch at home. I thought this would be a paperback, but it's got a washable soft cover. Kinda like a kid's book. Love it! Thanks for the beautiful addition to my kitchen!

Big book with gorgeous photos and lots of nice anecdotes. Each recipe I've tried so far has been great. Easy to follow and great tasting recipes. I will be keeping the vinaigrette dressing from the Greek salad on hand for all of my future salads.

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