



-The-
**SILVER
PLATTER**
simple to spectacular

WHOLESOME, FAMILY-FRIENDLY RECIPES

— *from the kitchen of* —
DANIELLA SILVER
— *with tips & techniques from* —
NORENE GILLETZ

Magnificent New Cookbook from ArtScroll
Preview inside

Daniella Silver, a fresh name in the world of kosher food, joins forces with **Norene Gilletz**, the matriarch of kosher cookbooks, to create an outstanding cookbook.

Over **160 wholesome, family-friendly recipes** that you'll make again and again

Nutritional information included for every recipe

Turn **fresh, healthy, and easy to find ingredients** into spectacular dishes

DANIELLA SILVER

comes from a long line of talented artists; her culinary creativity lies in transforming simple ingredients into spectacular dishes. When she learned that two of her children had food allergies, Daniella modified many of her family's favorite recipes. In doing so, she became inspired to create a new repertoire of wholesome, delectable dishes for everyday and special occasions. Although she had little formal culinary training, Daniella has combined her talent, determination, and optimism, resulting in a magnificent cookbook that offers up a variety of delicious choices for everyone at your table. These spectacular, easy-to-follow recipes will make life a little more simple for cooks of all levels.

Daniella lives in Toronto with her husband and children. You can visit her website at www.daniellasilvercooks.com.



NORENE GILLETZ

is a leading author of kosher cookbooks and the owner of Gourmania Inc. (www.gourmania.com). She divides her time between her work as a food writer, culinary consultant, cooking teacher/lecturer, food manufacturer, and culinary spokesperson. Norene is a Certified Culinary Professional with IACP (International Association of Culinary Professionals) and has expertise in a wide variety of health concerns and special diets. Norene has done hundreds of personal appearances and demonstrations throughout North America.

The mother of three and grandmother of five, Norene lives in Toronto and can usually be found in or nearby a kitchen. Her motto is "Food that's good for you should taste good!"

Many recipes are **naturally gluten-free** or offer a **gluten-free option**

Daniella shares **anecdotes and serving tips**

Each dish indicates if it's **freezer-friendly**, for make-ahead cooking.

This unique combo of leeks, red pepper, and mango is perfect with roast chicken. The tropical taste of mango adds a sweet flavor and a pop of bright color. Be bold in the kitchen and try new things — that's the best way to cook.

Mango Chicken with leeks & red peppers

meat | passover | gluten-free | freezes well | yields 8-10 servings

Ingredients

Chicken

- 2 chickens (about 3 lb/1.4 kg each), cut into eighths
- kosher salt
- freshly ground black pepper
- 2 tsp sweet paprika
- 2 tsp onion powder
- 2 tsp garlic powder
- 2 tsp dried basil
- ¼ cup honey

Topping

- 2 Tbsp olive oil
- 3 large leeks, thinly sliced (see Norene's Notes, below)
- 2 red bell peppers, halved and thinly sliced
- 2 mangoes, peeled and thinly sliced
- ½ tsp kosher salt, or to taste
- freshly ground black pepper

Method

1. Preheat oven to 400°F. Coat a large roasting pan with nonstick cooking spray.
2. Trim and discard excess fat from chicken pieces. Arrange chicken, skin side up, in a single layer in prepared pan. Sprinkle with salt, pepper, paprika, onion powder, garlic powder, and basil. Drizzle honey over chicken. Rub chicken on all sides to coat with spices and honey. (Can be prepared up to 24 hours in advance and refrigerated, covered.)
3. Roast, uncovered, for 1 hour and 20 minutes, until cooked through and juices run clear. Baste occasionally.
4. **Topping:** Meanwhile, in a large wok or skillet, heat oil over medium-high heat. Sauté leeks and red peppers for 7-8 minutes, until golden. Stir in mangoes. Season with salt and pepper; cook until heated through, about 3 minutes.
5. Transfer chicken to a serving platter; pour on topping.

Norene's Notes

- To clean leeks, trim off most of the green part of each leek. Make 4 lengthwise cuts almost to the root so that the leek resembles a broom. Swish leeks in a sink filled with cold water to remove any sand or grit. Dry well. Cut off and discard root end.
- Shortcut: Substitute 2 cups frozen mango chunks. No need to thaw first — just add an extra minute to the cooking time so they are heated through.



Each recipe includes **cooking tips, techniques, and advice** from best-selling cookbook author **Norene Gilletz**

Mouthwatering full-color photo accompanies every recipe

Appetizers

Asian-Style Rice Paper Rolls	12
Honey-Garlic Mushrooms & Rice	14
Baked Vegetable Egg Rolls	16
Fresh Salmon Patties	18
Roasted Asparagus with Poached Eggs	20



Baby Eggplant Fans	22
Spicy Lemon Hummus	24
Crunchy Guacamole	24
Roasted Eggplant Dip	26
Spicy Chickpeas	28
Garlic-Roasted Lentils	28
Roasted Edamame Beans	29
Roasted Corn Niblets	29
Mini Meatballs	30
Sweet & Spicy BBQ Wings	32
Herbed Balsamic Wings	32
Honey-Glazed Wings	33
Israeli-Style Satay with Tahini Dipping Sauce	34
Crunchy Corned Beef Strips	36

Soups

Mom's Cabbage Soup	40
Carrot-Ginger Soup	42
Chicken Soup with Rice Noodles	44
Strawberry-Rhubarb Soup	46
Watermelon Fruit Soup	46
Berry-Plum Soup	47
Dairy Blueberry Soup	47
Asian Soba Noodle Soup	48
Green Soup Bowl	48
Marvelous Mushroom Soup	50
Parsnip & Apple Soup	52
Sweet Potato & Squash Soup	54
Vegetable Soup with Spaghetti Squash Noodles	56
Cauliflower Lentil Soup	58



Salad

Edamame, Corn & Black Bean Salad	62	Shaved Corn & Asparagus Salad	70
Roasted Beet Salad with Lemon-Basil Dressing	64	Fennel & Radish Salad	72
Red Cabbage & Kale Salad	66	Exotic Island Salad	74
Crunchy Celery & Cucumber Salad	68	Lentil Cranberry Salad	76
		Fresh Mango Salad	78
		Green Salad with Mushrooms & Quinoa	80
		Snap Pea Salad with Basil-Mint Dressing	82
		Candied Nut Spinach Salad	84
		Tomato Dill Salad	86
		Hawaiian Coleslaw	88
		Kale Salad with Roasted Sweet Potatoes	90



Fish

Sticky Sesame Salmon	94
Balsamic Honey-Glazed Salmon	94
Maple-Glazed Salmon	95
Cedar-Planked Salmon with Strawberry-Chili Salsa	96
Herbed Salmon	98
Halibut Fish Sticks	100
Halibut, Grapefruit & Spinach Salad	102

Sea Bass with Lemon Butter Sauce 104

Broiled Lemon Fish Fillets	106
Lemon-Spinach Pesto Fillets	108
Baked Fish Fillets & Sautéed Mushrooms	110
Tilapia & Rice with Sunny-Side-Up Eggs	112

Poultry

Honey-Roasted Chicken with Squash & Onions	132
Basil Chicken with Sun-Dried Tomatoes	134
Lemon-Herb Chicken with Roasted Garlic	136
Candied Curry Chicken	138
Sesame-Ginger Chicken	140
Rolled Turkey Roast with Deli Strips	142

Sweet & Sour Chinese Chicken	116
Grilled Chicken with Caramelized Onions	118
Beer-Marinaded Chicken	120
Orange & Soy-Marinaded Chicken	120
Basil-Marinaded Chicken	121
Teriyaki Chicken	121
Chicken, Mango & Avocado Salad	122
Three-Seeded Schnitzel	124
Rice Noodle Stir-Fry/Pancit	126
Chinese Chicken & Mushrooms	128
Mango Chicken with Leeks & Red Peppers	130



Meat

Marinated Skirt Steak	146
Raspberry London Broil	148
Coffee-Rubbed London Broil	150
Jalapeño Short Ribs	152
Sticky Miami Ribs	154
Maple-Mustard Miami Ribs	156
Bourbon Marinated Prime Rib	158
Balsamic-Braised Brisket	160
Best Roast Brisket	162
Cranberry-Glazed Corned Beef	164
Sweet & Tangy Pickled Tongue	166
Beef Stir-Fry with Kale & Peppers	168
Lemon-Lime Lamb Chops	170
Stuffed Eggplant	172
Chunky Chili	174
Quick Skillet Dinner	176



Dairy

Cheesy Quinoa Bites	180
Gourmet Garlicky Cheesy Bread	182
Cheesy Smashed Roasted Potatoes	184
Double Cheese Cauliflower Gratin	186
Crustless Spinach & Feta Cheese Tart	188
Caprese Penne Salad	190
Roasted Balsamic Tomatoes & Feta Cheese	192
Fresh Berry Toast	194
Lemon Garlic Spaghetti	196
Cauliflower-Crusted Pizza	198
Grandma Marion's Cheese Muffins	200

Grain Side Dishes

Wild Rice with Roasted Peppers & Candied Almonds	212
Quinoa with Hearts of Palm, Cherry Tomatoes & Avocado	214
Quinoa with Nectarines & Pickled Onions	216
Quinoa with Dried Fruit & Red Cabbage	218
Quinoa with Roasted Veggies	220
Rice Noodles with Crunchy Veggies	222
Wheat Berries with Kale & Mango	224
Apple-Cranberry Couscous	204
Lemon-Infused Lentil Rice	206
Curried Basmati Pilaf	208
Black Rice with Mango, Pomegranate & Avocado	210



Cookies, Squares, & Treats

1-2-3 Almond Cookies	258
Ultimate Chocolate Chip Cookies	260
White Chocolate Chip & Dried Apricot Cookies	262
Chocolate Chunk Cranberry Cookies	264
Flourless Fudgy-Wudgy Cookies	266
Chocolate Chip Meringue Clouds	268

Cranberry-Cornflake Biscotti	270
Pistachio Biscotti	272
Chewy Raspberry-Oatmeal Bars	274
Fudgy Pretzel Brownies	276
Coconut Rocky Road Bark	278
Pomegranate Almond Chocolate Bark	278

White Chocolate Pretzel Bark	279
Trail Mix Chocolate Bark	279
Candied Cinnamon Nuts	280
Chocolate-Dipped Chips	282
White Chocolate Popcorn Clusters	284
Chocolate Sprinkled Pretzels	286
The Green Fruit Salad	288



Cakes

Apple Cinnamon Cake	292
Banana Chocolate Chip Cake	294
Carrot Cake with Coconut Frosting	296
Flourless Chocolate Mousse Cake	298

Rocky Road Brownie Cake	300
Double-Glazed Marble Cake	302
Chocolate Chip Berry Cake	304
Cookie Cake	306
Pomegranate-Glazed Honey Cake	308
Almond-Crusted Chocolate Tart	310
Blueberry Flan	312
Cranberry-Blueberry Crumble	314
Heavenly Halvah Cheesecake	316

Vegetable Side Dishes

Roasted Asparagus & Garlic	228
Asparagus & Mushroom Stir-Fry	230
Crunchy Gingered Green Beans	232
Panko-Topped Bok Choy & Edamame	234
Maple-Dijon Cabbage Rounds	236
Spiced Cauliflower	238
Herb-Roasted Dijon Onions	240
Parsnip Potato Latkes	242
Roasted Baby Potato & Tomato Medley	244
Great Bub's Overnight Potatonik	246
Sweet Potato Scallop	248
Rainbow Roasted Roots with Oranges & Pomegranates	250
Roasted Squash with Red Onion & Pears	252
Zucchini-Spinach Kugels	254





THE SILVER PLATTER

Release Date: May ??, 2015

336 pages • 9" x 10⁷/₈"

Full-color throughout • U.S. \$???.99

ISBN 978-1-4226-1557-7

FOR PUBLICITY INFORMATION, PLEASE CONTACT:

Miriam Pascal, *PR / Marketing*

718-921-9000 ext. 24 • miriam@artscroll.com



Distributed by

Mesorah Publications, Ltd.

4401 Second Avenue • Brooklyn, New York 11232
718/921-9000 • www.artscroll.com