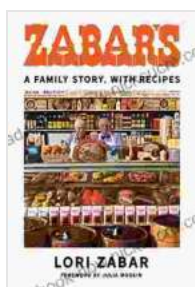


The Zabar Family Story: A Culinary Legacy With Recipes



Zabar's: A Family Story, with Recipes by Lori Zabar

★★★★☆ 4.5 out of 5

Language : English

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Enhanced typesetting : Enabled

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The Zabar family is a name synonymous with fine food and culinary excellence. Their legendary delicatessen on the Upper West Side of Manhattan, New York City, has been a beloved destination for food lovers for over 80 years. But behind the iconic store and its delectable offerings lies a fascinating story of immigrant ambition, family bonds, and a deep passion for food.

From Russia to New York: The Zabar Journey

The Zabar family's journey began in the small Russian village of Berezovka. In 1894, Louis Zabar, the family patriarch, arrived in New York City with little more than a dream and a strong work ethic. He found work as a peddler, selling eggs and butter from a pushcart on the Lower East Side.

In 1905, Louis's brother, Morris, joined him in New York. Together, the brothers saved their hard-earned money and opened a small grocery store on 80th Street and Broadway. They named their store "Zabar's" and began selling a variety of Eastern European specialties, including smoked salmon, sturgeon, and whitefish.



The store quickly gained a reputation for its high-quality products and friendly service. In the 1930s, Louis's son Saul joined the business and helped expand the store's offerings to include a wide array of cheeses, coffee, and other gourmet items. Saul's wife, Lillian, also played a vital role in the store's success, creating many of the recipes that have become Zabar's favorites.

A Legacy of Food and Family

Over the years, Zabar's has become more than just a store; it has become a New York City institution. The family's commitment to quality and customer service has earned them a loyal following of customers who come from all over the world to experience the unique Zabar's experience.

Today, the Zabar family business is run by Saul and Lillian's children, Eli, Lori, and Stanley. They continue to uphold their parents' legacy of providing exceptional food and service, while also introducing new and innovative products to the store's offerings.

Zabar's Beloved Recipes

One of the things that makes Zabar's so special is its collection of beloved recipes. These recipes have been handed down through generations and have become a cherished part of the Zabar family legacy.

Here are just a few of the most popular Zabar's recipes:

- [Smoked Salmon Platter](#)

Ingredients:

- 1 pound smoked salmon, thinly sliced
- 1/4 cup chopped fresh dill
- 1/4 cup chopped fresh chives
- 1/4 cup chopped red onion
- 1/4 cup capers

- 1 lemon, cut into wedges

Instructions:

1. Arrange the smoked salmon on a platter.
2. Sprinkle with the dill, chives, red onion, and capers.
3. Serve with lemon wedges.



- Potato Latkes

Ingredients:

- 2 pounds russet potatoes, peeled and grated
- 1 onion, grated
- 2 eggs, beaten
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- Vegetable oil, for frying

Instructions:

1. In a large bowl, combine the potatoes, onion, eggs, flour, salt, and pepper.
2. Heat a large skillet over medium heat and add enough oil to coat the bottom of the pan.
3. Drop heaping spoonfuls of the potato mixture into the hot oil and flatten them into patties.
4. Fry the latkes for 2-3 minutes per side, or until golden brown and crispy.
5. Drain the latkes on paper towels and serve with sour cream or applesauce.



- Zabar's Famous Cheesecake

Ingredients:

- 1 cup graham cracker crumbs
- 1/4 cup melted butter

- 2 pounds cream cheese, softened
- 1 1/2 cups sugar
- 3 eggs
- 1 cup sour cream
- 1 tablespoon vanilla extract

Instructions:

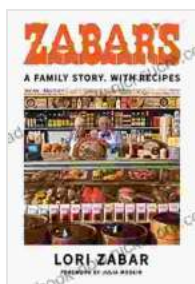
1. Preheat oven to 350 degrees F (175 degrees C).
2. Combine the graham cracker crumbs and melted butter in a small bowl.
3. Press the crumb mixture into the bottom of a 9-inch springform pan.
4. In a large bowl, beat the cream cheese and sugar together until smooth.
5. Beat in the eggs one at a time.
6. Stir in the sour cream and vanilla extract.
7. Pour the cheesecake batter into the prepared pan.
8. Bake for 50-60 minutes, or until the cheesecake is set.
9. Let the cheesecake cool completely before serving.



The Zabar Legacy Lives On

The Zabar family has come a long way since their humble beginnings in a small grocery store on the Lower East Side. Today, Zabar's is a thriving business with a worldwide reputation for excellence. The family's commitment to quality, customer service, and innovation has made Zabar's a beloved destination for food lovers for generations.

As the family celebrates its 80th anniversary, the legacy of Louis and Morris Zabar continues to inspire. Their story is a testament to the power of hard work, passion, and family bonds. And their recipes continue to bring joy to food lovers everywhere.



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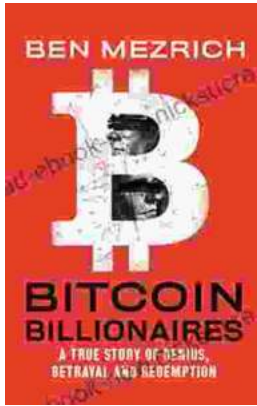
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