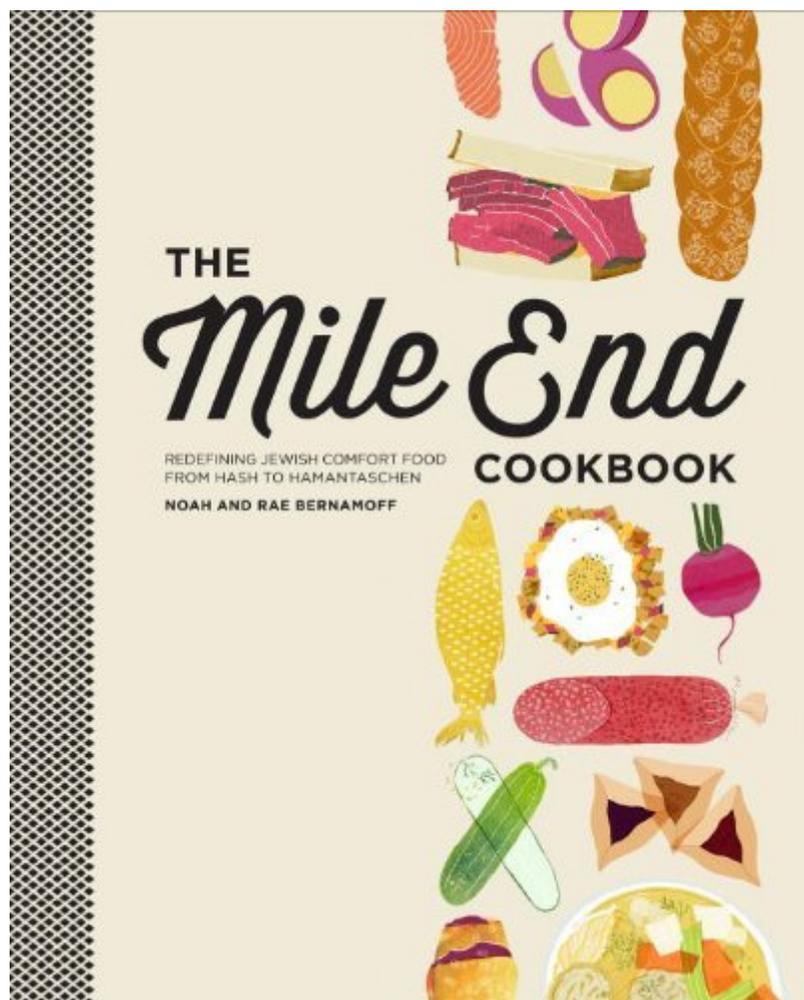


Cook the Book: 'The Mile End Cookbook'

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With Rosh Hashanah ahead, it's the perfect time to settle in to some quality Jewish comfort food. Lucky for us, **Noah and Rae Bernamoff**, the enterprising duo behind Brooklyn (and now Manhattan's) **Mile End Deli** have just released an impressively comprehensive cookbook on everything from the restaurant's famous Montreal-style smoked meat and belly-warming chicken soup to DIY sour pickles and rye bread.

The Mile End Cookbook is organized into two major sections: The first lays the groundwork for homemade charcuterie, smoked meats (chicken and fish as well as brisket), pickles, and spreads—it is full of extensively detailed projects perfect for long weekends. The second half looks more like a standard cookbook, with recipes for most of what you'll find on their menu. You can choose to make each of their sandwiches totally from scratch—from the meat to the bread—or take a few shortcuts if you're really craving that roast beef on weck. Interspersed throughout the book are amusing essays on topics like pickles and pastrami written by friends of the deli, making it as fun to read as it is to cook from.

This week, we'll be cooking through a bevy of dishes perfect for the High Holidays (or, really, any cool fall day). Starting with rich and comforting **Chicken Soup with Soup Mandel** and the deli's uniquely shaped **Knishes**, we'll then move on to a honey-filled holiday meal of **Roast Beef, Tsimis**, and **Brussels Sprouts with Candied Walnuts and Apples**.

Win 'The Mile End Cookbook'

Thanks to the kind folks at Clarkston Potter, we've got five (5) copies of *The Mile End Cookbook* to give away. All you need to do is tell us your favorite deli meal in the comments below.