

Sunset

Baldacci
FAMILY VINEYARDS
NAPA VALLEY

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FOOD & DRINK

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If you're lucky enough to have visited Reem Assil's corner bakery and restaurant, *Reem's California* in San Francisco's Mission District, you know the delightful culinary conundrum of trying to figure out just exactly which of the mezze to order. For many, store-bought baba, hummus, and other Middle Eastern dips have become the reliable last-minute dinner savior, the backyard cookout mainstay, and the savory anchor of impromptu summer parties, but *each and every one of Assil's recipes* is next-level and worthy of slowing down and treating as an event in and of itself.

For those of us not lucky enough to live near Reem's California, the esteemed Oakland-based Syrian-Palestinian chef has just published a new magnum opus cookbook cum culinary memoir, *Arabiyya: Recipes from the Life of an Arab in Diaspora* (\$35; Ten Speed Press).

This beautifully written and photographed book is not only a masterclass in Arab cooking and the classic dishes it yields, but also a reminder that recipes don't create food just to be eaten, but also to be a vessel of storytelling, containing within it the imprint of family and ethnic history, of immigration and exile.

We're thrilled to be able to *excerpt* *Arabiyya* and share a few of the recipes from the book, along with Assil's nuanced culinary advice and family stories. Cook your way through these recipes and we're pretty sure you'll elevate your mezze-making skills while enriching your understanding of just how profound a bowl of hummus can be.

Cheers.

—Hugh Garvey, editor-in-chief



How to Level up Your Mezze-Making Skills, with Help from Chef Reem Assil

Chef Reem Assil schools us on homemade hummus, better baba, and the finer points of delightful dips in this excerpt from her cookbook *Arabiyya*.

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Meet the (Western) Winners of the 2022 James Beard Awards

Some of the most prestigious awards in the restaurant industry were just handed out.

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Recipe of the Week: Baba Ghanouj (Charred Eggplant Salad)



Reem Assil's Baba Ghanouj

Reem Assil says of this recipe: "This is a bright, creamy, pomegranate-eggplant salad, but hold the tahini, please. It's a mystery why *baba ghanouj*, one of our most widely known dishes, is so different in the United States from that in the Arab world. When we talk about baba ghanouj in the Levant, we are referring to a tart salad of creamy-roasted eggplant, brightened with pomegranate molasses and flecked with tomatoes—which is what this is! Eat this baba ghanouj with bread, or it's also delicious as a side salad."

[GET THE RECIPE](#)



Level up Your Mezze-Making (and Dessert) Skills



Sourana Oil Hummus (Hummus with Spiced Lamb)

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Muhannara (Roasted Red Pepper Walnut Spread)

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Stuffed Kabocha Squash with Arabic Lamb Stew

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Cheesecake Syriani Baklava

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The Sunset Wine Club



We've partnered with Wine Access to curate *the perfect mix of 6 wines* to drink each season. Even better, they've been selected to go with the recipes and menus in every issue of *Sunset*.

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