



Download The Salt Lick Cookbook: A Story Of Land, Family, And Love

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The Salt Lick Cookbook-Scott Roberts 2012-12-15 In Texas and throughout the South, myriad barbecue joints claim the title of “best barbecue.” Many barbecue enthusiasts would nearly fight to the death to defend their favorite, and the Salt Lick is certainly a contender. But Salt Lick owner Scott Roberts doesn’t care about that. He’s more interested in the smiles on his customers’ faces as they leave the restaurant. With more than 600,000 customers served each year, he may be onto something. That’s because Roberts is building on the foundation his family laid down more than 130 years ago, as his great-grandparents made their long journey to Texas. On the trail, they prepared food and cooked meat in ways that preserved it. Roberts keeps those techniques because they are simple and proven. His great-grandparents settled in Driftwood in the 1870s, and his grandparents farmed the land and were sustained by its bounty. They helped raise Roberts and instilled in him a love of the rural way of life. This is not a book just about Salt Lick barbecue. It’s about how the barbecue came to be: a story of respect for the land, its history, and the family that planted its roots in Driftwood and cultivated a well-deserved reputation.

Surf Texas-Kenny Braun 2014-03-15 The urge to ride a wave, the search for the next perfect swell, is an enduring preoccupation that draws people to coastlines around the world. In recent decades, surfing has grown into a multimillion-dollar industry with over three million surfers in the United States alone and an international competitive circuit that draws top surfers to legendary beaches in Hawaii, California, and Australia. But away from the crowds and the hype, dedicated surfers catch waves in places like the Texas Gulf Coast for the pure pleasure of being in harmony with life, their sport, and the ocean. Kenny Braun knows that primal pleasure, as both a longtime Texas surfer and a fine art photographer who has devoted years to capturing the surf culture on Texas beaches. In Surf Texas, he presents an eloquent photo essay that portrays the enduring fascination of surfing, as well as the singular and sometimes unexpected beauty of the coast. Texas is one of the top six surfing states in America, and Braun uses evocative black-and-white photography to reveal the essence of the surfers’ world from Galveston to South Padre. His images catch the drama of shooting the waves, those moments of skill and daring as riders rip across the breaking face, as well as the downtime of bobbing on swells like seabirds and hanging out on the beach with friends. Braun also photographs the place—beaches and dunes, skies and storms, surf shops, motels, and parking lots—with a native’s knowing eye for defining details. Elegant and timeless, this vision of the Texas Coast is redolent of sea breezes and salt air and the memories and dreams they evoke. Surfer or not, everyone who feels the primeval attraction of wind and waves will enjoy Surf Texas.

United Tastes of Texas-Jessica Dupuy 2016-02-09 There are many things that are big in Texas: Wide open spaces, personalities, hair, but above all, there's flavor! United Tastes of Texas is your geographical guide to Texas cuisine based on five distinct culinary regions: Central, Coastal, East, South, and West Texas; as well as the culinary influences brought by settlers from countries including Czechoslovakia, Germany, Mexico, and Spain. Each chapter starts with a brief history of the region, as well as plenty of interesting facts and bits of history including notes on cooking equipment, stories on local chefs and restaurants that have helped shape each of the regions, and pages of beautiful photography and imagery. But foremost is the food: 125 recipes featuring traditional and regional-specific dishes and cooking methods including Texan takes on Black-Eyed Peas, Skillet Cornbread, Shrimp Creole, Smoked Brisket, Smoked Tortilla Soup, and one of the most classically Texan dishes - Chicken Fried Steak, just to name a few. Whether you're a native Texan in need of recipe inspiration, a Texas expat longing for a taste of home, or a culinary adventurer ready to explore the Lone Star State, United Tastes of Texas packs plenty of history, travel, and food into one book!

Texas Eats-Robb Walsh 2012-03-06 Who says cooking is for homebodies? Veteran Texas food writer Robb Walsh served as a judge at a chuck wagon cook-off, worked as a deckhand on a shrimp boat, and went mayhaw-picking in the Big Thicket. As he drove the length and breadth of the state, Walsh sought out the best in barbecue, burgers, kolaches, and tacos; scoured museums, libraries, and public archives; and unearthed vintage photos, culinary stories, and nearly-forgotten dishes. Then he headed home to Houston to test the recipes he’d collected back in his own kitchen. The result is Texas Eats: The New Lone Star Heritage Cookbook, a colorful and deeply personal blend of history, anecdotes, and recipes from all over the Lone Star State. In Texas Eats, Walsh covers the standards, from chicken-fried steak to cheese enchiladas to barbecued brisket. He also makes stops in East Texas, for some good old-fashioned soul food; the Hill Country, for German- and Czech-influenced favorites; the Panhandle, for traditional cowboy cooking; and the Gulf Coast, for timeless seafood dishes and lost classics like pickled shrimp. Texas Eats even covers recent trends, like Viet-Texan fusion and Pakistani fajitas. And yes, there are recipes for those beloved-but-obscure gems: King Ranch casserole, parisa, and barbecued crabs. With more than 200 recipes and stunning food photography, Texas Eats brings the richness of Texas food history vibrantly to life and serves up a hearty helping of real Texas flavor.

Wicked Good Barbecue-Andy Husbands 2015-03-01 "Live fire cooking at its wicked BEST! The IQUE team will raise your BBQ IQ." - Carolyn Wells, Ph.B., Executive Director and co-founder, Kansas City Barbeque Society "A lot of serious barbecue champions have been waiting to see what secrets would be revealed in Chris and Andy's book, and they are not going to be disappointed! These guys are both finely tuned chefs and hardcore pitmasters, a rare combination, and they've shared it all. I now understand how they won the world championship. The barbecue cookbook bar has just been raised." - Ray Lampe, Dr. BBQ, author of Ribs, Chops, Steaks, and Wings "If there were ever a book that personified the ethos of the chef and brings it right into your kitchen, it is Wicked Good Barbecue. The audacious and tasty recipes showcase everything from the modern classics to serious in-your-face-barbeque. Wicked Good Barbecue is a must for every grill aficionado." - Chris Schlesinger, coauthor of Thrill of the Grill and owner of East Coast Grill & Raw Bar in Cambridge, MA How did two guys from Boston win hundreds of barbecue ribbons, thirty Kansas City Barbecue Society championships, and the biggest prize of them all, the Jack Daniel's World Championship Invitational Barbecue? By standing over glowing coals and smoking barrels for days on end to develop barbecue recipes not just good, but "wicked good" as they say in New England. Award-winning chefs Andy Husbands and Chris Hart reveal their secrets to competition-winning barbecue - from the actual recipe that won the Jack Daniel's World Championship Invitational, to the 25-Step Championship Chicken that melts in your mouth and the American Royal First Place Beef Brisket, king of them all, hardest to master and unforgettable to eat when it's done right. Wicked Good Barbecue ain't your daddy's barbecue. It's just the best you've ever tasted. So if you want to cook competition-worthy chow, and you think you've got what it takes or want inspiration from the best; crack this book, pick up your tongs, and fire away. Wicked Good Barbecue is your guide to fun, fearless, and fantastic barbecue no matter where you're from.

Uchi-Tyson Cole 2011-02-01 For chef Tyson Cole, sushi has always been more than just food; it's an expression of his love and respect for Japanese culture. Having now devoted more than a decade of his life to the skill, art, and discipline of being a sushi chef, Cole's sole purpose is simple: to create the perfect bite. Cole delivers that perfect bite every day at Uchi, his Austin restaurant. Since 2003, Uchi has received national acclaim for stretching beyond the borders of traditional Japanese sushi. "Ingredients and flavors from all over the world are easily accessible now," Cole says. "The cuisine I create is playfully multicultural, mixing the Japanese tradition with tastes that inspire me." Uchi's prominence in the evolution of Japanese cuisine has garnered the restaurant four James Beard Award nominations, as well as a spot for Cole on Food and Wine magazine's list of "Best New Chefs." With their first cookbook, the team at Uchi invites sushi lovers and novices alike to explore their gastronomic boundaries with some of the restaurant's most celebrated recipes: a crisp melon gazpacho adorned with luscious morsels of poached lobster, for instance, or the polenta custard, corn sorbet, and corn milk dessert—a blissful homage to summer corn. Uchi: The Cookbook also presents the story of Tyson Cole, from dishwasher to restaurant owner; an account of the current state of American sushi; and a primer on the ins and outs of this sophisticated, yet artful cuisine.

Jack Allen's Kitchen-Jack Gilmore 2014-10-15 The focus at Jack Allen’s Kitchen is on three things—Southern hospitality, quality local ingredients, and great value. As a longtime chef in Central Texas, Jack Gilmore knows a thing or two about relationships: treat your customers like family; foster relationships with your staff to help them grow; and create meaningful connections with local farmers. This commitment shines through in the soulful, Southern comfort food at Jack Allen’s Kitchen. Take one bite of a Jack Allen’s dish, and you can feel his love for fresh, local food. In Jack’s first cookbook, you’ll find recipes that feature the bounty of each season, engaging profiles of Central Texas farmers and purveyors, and an open invitation to pull up a chair at Jack Allen’s Kitchen,

relax, and have a good time.

Franklin Steak-Aaron Franklin 2019-04-09 The be-all, end-all guide to cooking the perfect steak—from buying top-notch beef, seasoning to perfection, and finding or building the ideal cooking vessel—from the James Beard Award-winning team behind the New York Times bestseller Franklin Barbecue. “This book will have you salivating by the end of the introduction.”—Nick Offerman Aaron Franklin may be the reigning king of brisket, but in his off-time, what he really loves to cook and eat at home is steak. And it’s no surprise that his steak is perfect, every time—he is a fire whisperer, after all, and as good at grilling beef as he is at smoking it. In Franklin Steak, Aaron and coauthor Jordan Mackay go deeper into the art and science of cooking steak than anyone has gone before. Want the real story behind grass-fed cattle? Or to talk confidently with your butcher about cuts and marbling? Interested in setting up your own dry-aging fridge at home? Want to know which grill Aaron swears by? Looking for some tricks on building an amazing all-wood fire? Curious about which steak cuts work well in a pan indoors? Franklin Steak has you covered. For any meat lover, backyard grill master, or fan of Franklin’s fun yet authoritative approach, this book is a must-have.

Franklin Barbecue-Aaron Franklin 2015-04-07 NEW YORK TIMES BESTSELLER • A complete meat and brisket-cooking education from the country's most celebrated pitmaster and owner of the wildly popular Austin restaurant Franklin Barbecue. When Aaron Franklin and his wife, Stacy, opened up a small barbecue trailer on the side of an Austin, Texas, interstate in 2009, they had no idea what they'd gotten themselves into. Today, Franklin Barbecue has grown into the most popular, critically lauded, and obsessed-over barbecue joint in the country (if not the world)—and Franklin is the winner of every major barbecue award there is. In this much-anticipated debut, Franklin and coauthor Jordan Mackay unlock the secrets behind truly great barbecue, and share years’ worth of hard-won knowledge. Franklin Barbecue is a definitive resource for the backyard pitmaster, with chapters dedicated to building or customizing your own smoker; finding and curing the right wood; creating and tending perfect fires; sourcing top-quality meat; and of course, cooking mind-blowing, ridiculously delicious barbecue, better than you ever thought possible.

Barbecue Crossroads-Robb Walsh 2013-04-15 Presents stories, recipes, and photographs of barbecue cooking in the South, recording the pitmasters and legendary joints that make this food culture famous.

Eating from the Ground Up-Alana Chernila 2018 Presents a collection of recipes for seasonal vegetables, including such dishes as cauliflower cheddar soup, grilled summer squash with basil ricotta, roasted vegetable and cashew curry, and sweet potato latkes with roasted applesauce.

Salt, Fat, Acid, Heat-Samin Nosrat 2017-04-25 Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

Tacolicious-Sara Deseran 2014 As their legions of fans can attest, Tacolicious is all about delicious, authentic, fresh Cal-Mexican fare--eaten in a fun, communal atmosphere. Tacolicioustranslates the vibrant, festive food of the restaurant into book form, with scores of recipes for fresh, easy, and downright delicious tacos and accompaniments. Whether you're looking for a quick and family-friendly weeknight meal or inspiration for a fabulous Mexican taco fiesta,Tacolicioushas something for everyone. Taco recipes range from the familiar--Pork al Pastor, Carnitas, Chile Verde--to new favorites like Three-Chili Bistec Adobado and Guajillo-Braised Beef Short Rib. Chapters on snacks; salsas; cocktails, mocktails, and aguas frescas; and other party essentials round out this entertaining collection.

The Four & Twenty Blackbirds Pie Book-Emily Elsen 2013-10-29 From the proprietors of the renowned Brooklyn shop and cafe comes the ultimate pie-baking book for a new generation of bakers. Melissa and Emily Elsen, the twenty-something sisters who are proprietors of the wildly popular Brooklyn pie shop and cafe Four & Twenty Blackbirds, have put together a pie-baking book that's anything but humble. This stunning collection features more than 60 delectable pie recipes organized by season, with unique and mouthwatering creations such as Salted Caramel Apple, Green Chili Chocolate, Black Currant Lemon Chiffon, and Salty Honey. There is also a detailed and informative techniques section. Lavishly designed, FOUR & TWENTY BLACKBIRDS PIE BOOK contains 90 full-color photographs by Gentl & Hyers, two of the most sought-after food photographers working today. With its new and creative recipes, this may not be you mother's cookbook, but it's sure to be one that every baker from novice to pro will turn to again and again.

The London Cookbook-Aleksandra Crapanzano 2016 Collects more than one hundred eclectic recipes from some of London's best restaurants, dessert shops, coffee houses, cocktail lounges, and hole-in-the-wall gems--all adapted for the home kitchen.

Salted-Mark Bitterman 2010-10-19 A James Beard Award-winning field guide to artisan salts, with profiles of 80 varieties and 50 recipes that showcase the versatile ingredient. In Salted, Bitterman traces the mineral’s history, from humankind’s first salty bite to its use in modern industry to the resurgent interest in artisan salts. Featuring more than 50 recipes that showcase this versatile and marvelous ingredient, Salted also includes a field guide to artisan salts profiling 80 varieties and exploring their dazzling characters, unique stories, production methods, and uses in cooking; plus a quick-reference guide covering over 150 salts. Salting is one of the more ingrained habits in cooking, and according to Bitterman, all habits need to be questioned. He challenges you to think creatively about salting, promising that by understanding and mastering the principles behind it—and becoming familiar with the primary types of artisanal salts available—you will be better equipped to get the best results for your individual cooking style and personal taste. Whether he’s detailing the glistening staccato crunch of fleur de sel harvested from millennia-old Celtic saltmaking settlements in France or the brooding sizzle of forgotten rock salts transported by the Tauregs across the Sahara, Bitterman’s mission is to encourage us to explore the dazzling world of salt beyond the iodized curtain. Mark Bitterman is a man truly possessed by salt. As “selmelier” at The Meadow, the internationally recognized artisan-product boutique, Bitterman explains the promise and allure of salt to thousands of visitors from across the country who flock to his showstopping collection. “Salt can be a revelation,” he urges, “no food is more potent, more nutritionally essential, more universal, or more ancient. No other food displays salt’s crystalline beauty, is as varied, or as storied.” Winner - 2011 James Beard Cookbook Award - Reference & Scholarship Category IACP Cookbook Award Finalist in two categories

Pixie And The Green Book Mystery-Coraline Grace 2020-05 Ages 8-10 - Early Chapter Book - Pixie And The Green Book Mystery is a high-action magical adventure for early readers. An illustrated fantastical journey of an eight-year-old girl who discovers magic at her local library. The fairy tale characters have come to life out of their stories at the Rocky Point Library. But danger is lurking! A librarian imposter, the Book Guardian is trying to capture them inside a glowing green book. Pixie, our book loving second grader, soon unveils his evil plan to rid their storybooks forever. And for a girl that loves to read, a world without fairytales is unimaginable. So begins a wonderful, wacky, and somewhat scary quest to save printed words. Includes Bonus Words You May Not Know, Book Activities, and Cooking With Pixie.

Lick Your Plate-Julie Albert 2016-03-29 Lick Your Plate is a must-have cookbook with 160 recipes that satisfy the needs of all home cooks: fast, fresh, foolproof and family-friendly. Not to mention it's like having two hilarious best friends in the kitchen with you. Got a full plate? Really, who doesn't? Lick Your Plate is here to help by rescuing you from cooking conundrums and mealtime mayhem. With 160 original, doable and delicious recipes, you'll never again be vexed by the age-old question, "What's for dinner?" From your best friends in the kitchen,

sisters you can count on for laughs and support every step (and stir) of the way, Julie and Lisa dish up quick and easy-to-follow recipes designed for the home cook. With attention given to seasonal ingredients, serving up hearty-yet healthy fare, time restraints and cooking for a crowd, Lick Your Plate is an indispensable cooking resource. With ten chapters that take you from appetizers through desserts (including a wake-up-and-smell-the-coffee brunch section), you'll be inspired by mouthwatering visuals, funny anecdotes and drool-worthy descriptions of every recipe. From the first lip-smacking bite to the last tasty crumb, Lick Your Plate will help you serve up easy, crowd-pleasing meals to all your friends and family.

More to Read

The Sweet Book of Candy Making-Elizabeth LaBau 2012-09-01 Create your own delicious, gorgeous, and professional-quality candies with The Sweet Book of Candy Making. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you—and satisfy your sweet tooth. Inside, you'll find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling taffy, rolling truffles, filling peanut butter cups, and more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies —Troubleshooting tips for each type of candy —How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle —Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more —Decorating techniques to show off your tasty results Get started in your kitchen with The Sweet Book of Candy Making!

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Joy the Baker Homemade Decadence-Joy Wilson 2014-10-14 Joy Wilson believes that everything is better with pie. And caramel. And definitely ice cream. Her world is pretty sweet: she dabbles daily in butter and sugar as her blogging alter ego, Joy the Baker. Her new book, Joy the Baker Homemade Decadence, is packed with 125 of Joy's favorite, supereasy, most over-the-top, totally delicious treats, such as Dark Chocolate, Pistachio, and Smoked Sea Salt Cookies; Butterscotch Cream Pie with Thyme-Marshmallow Meringue; Mint Chocolate Chip Cake; and Strawberry Cheesecake Ice Cream. After all, every day is an opportunity for sweets.

More to Read

Recipes from Historic Texas-Linda Bauer 2003-09-25 Tired of the boring chain restaurant scene? Recipes from Historic Texas will please your palate and nourish your mind. Enjoy a unique bit of Texas history by visiting a wide variety of restaurants located in unusual historic settings—a gristmill, a Dr. Pepper bottling plant, a church, and a funeral home, to name a few. Two recipes from each establishment are offered to form a well balanced selection of Texas cuisine. A brief history of each of the 70 restaurants is included, followed by basic information such as hours of operation, location, and other important details. The recipes themselves are an eclectic mix of the simple and the exotic, from the Cowboy Omelet at Beaumont's The Pig Stand to the Jicama Salad at Dallas's famous Mansion on Turtle Creek. Two indexes, one to restaurants and the other to recipes, make the book equally useful as both a travel guide and a cook book.

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The Hot Bread Kitchen Cookbook-Jessamyn Waldman Rodriguez 2015-10-13 Bake authentic multiethnic breads from the New York City bakery with a mission, with The Hot Bread Kitchen Cookbook, Yahoo Food's Cookbook of the Year. At first glance Hot Bread Kitchen may look like many other bakeries. Multigrain sandwich loaves, sourdough batards, baguettes, and Parker House rolls line the glass case up front in the small shop. But so, too, do sweet Mexican conchas, rich m'smen flatbreads, mini bialys sporting a filling of caramelized onion, and chewy Indian naan. In fact, the breads are as diverse as the women who bake them—because the recipes come from their homelands. Hot Bread Kitchen is a bakery that employs and empowers immigrant women, providing them with the skills to succeed in the culinary industry. The tasty corollary of this social enterprise is a line of authentic breads you won't find anywhere else. Featured in some of New York City's best restaurants and carried in dozens of retail outlets across the country, these ethnic gems can now be made at home with The Hot Bread Kitchen Cookbook.

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Legends of Texas Barbecue Cookbook-Robb Walsh 2002-04 A practical cookbook and guided tour of Texas barbecue lore combines eighty-five closely guarded recipes with master tips and more than 100 years of history, from turn-of-the-century squirrel roasts to a month-by-month list of statewide cook-offs. Original.

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Chaat-Maneet Chauhan 2020-09-29 Explore the bold flavors, regional dishes, and stunning scenery of India with Chopped judge and James Beard Award-winning chef Maneet Chauhan. "A sumptuous whistle-stop tour of India's diverse food ways. Maneet has penned a love letter to the best of Indian food."--Padma Lakshmi, host and executive producer of Top Chef and Taste the Nation In Chaat, Maneet Chauhan explores India's most iconic, delicious, and fun-to-eat foods coming from and inspired by her discoveries during an epic cross-country railway journey that brought her to local markets, street vendors, and the homes of family and friends. From simple roasted sweet potatoes with star fruit, lemon, and spices to a fragrant layered chicken biryani rice casserole, and the flakiest onion and egg stuffed flatbreads, these recipes are varied, colorful, and expressive. Maneet weaves in personal stories and remembrances as well as historical and cultural notes as she winds her way from North to South and East to West, sharing recipes like Goan Fried Shrimp Turnovers, Chicken Momo Dumplings from Guwahati in Assam, Hyderabad's Spicy Pineapple Chaat, and Warm-Spiced Carrot and Semolina Pudding from Amristar. With breathtaking photography and delectable recipes, Chaat is a celebration of the diversity of India's food and people.

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The wines of Southwest U.S.A.-Jessica Dupuy 2020-09-24 The vast, arid plains of New Mexico, Texas, and Arizona and the mountainous peaks of Colorado do not immediately suggest prime wine growing territory. However, it was in this part of the country, in 1629, that missionaries planted the United States' first Vitis vinifera vines. Over the ensuing centuries wine production grew, before being brought to a stuttering halt in the 1930s by Prohibition. Following repeal, recovery was slow, and the modern wine era only really began with the new pioneers of the 1960s and 1970s. All four of these southwestern states can boast growing wine industries, each with its own distinct identity. Although home to those first wine grapes, New Mexico may be the least experienced player, with a few major producers and many smaller, new arrivals (including one winemaker literally working out of his garage). The Texas industry is bigger, more developed and more polished, with at least 350 wineries operating and plenty of room for growth. Arizona has perhaps made the most progress in the shortest time; some impressive growing conditions, educational initiatives, and a tight-knit band of producers have led to promising quality wines. Colorado, long known for its fruit orchards, is now home to vineyards too, with many producers also farming other fruit and creating wines from both. Taking each state in turn, Jessica Dupuy guides us expertly through its history before presenting a thorough summary of its climate and geology, discussing the grapes grown, explaining the subregions (AVAs), and appraising the challenges wine growers face. Influential and innovative producers are profiled, and each section concludes with ideas on where to visit, dine, and stay. Boxes throughout the text supply asides on historical, geographic, and cultural points of interest. For anybody interested in discovering a truly up-and-coming wine region this book makes for fascinating reading.

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Deep Run Roots-Vivian Howard 2016-10-04 Vivian Howard, star of PBS's A Chef's Life, celebrates the flavors of North Carolina's coastal plain in more than 200 recipes and stories. This new classic of American country cooking proves that the food of Deep Run, North Carolina -- Vivian's home -- is as rich as any culinary tradition in the world. Organized by ingredient with dishes suited to every skill level, from beginners to confident cooks, Deep Run Roots features time-honored simple preparations alongside extraordinary meals from her acclaimed restaurant Chef and the Farmer. Home cooks will find photographs for every single recipe. Ten years ago, Vivian opened Chef and the Farmer and put the nearby town of Kinston on the culinary map. But in a town paralyzed by recession, she couldn't hop on every new culinary trend. Instead, she focused on rural development: If you grew it, she'd buy it. Inundated by local sweet potatoes, blueberries, shrimp, pork, and beans, Vivian learned to cook the way generations of Southerners before her had, relying on resourcefulness, creativity, and the traditional ways of preserving food. Deep Run Roots is the result of years of effort to discover the riches of Eastern North Carolina. Like The Fannie Farmer Cookbook, The Art of Simple Food, and The Taste of Country Cooking before it, this is landmark work of American food writing. Recipes include: Family favorites like Blueberry BBQ Chicken Creamed Collard-Stuffed Potatoes Fried Yams with Five-Spice Maple Bacon Candy Chicken and Rice Country-Style Pork Ribs in Red Curry-Braised Watermelon Show-stopping desserts like Warm Banana Pudding, Peaches and Cream Cake, Spreadable Cheesecake, and Pecan-Chewy Pie. You'll also find 200 more quick breakfasts, weeknight dinners, holiday centerpieces, seasonal preserves, and traditional preparations for all kinds of cooks.

More to Read

United Tastes of the South (Southern Living)-Jessica Dupuy 2018-11-20 From the Gullah-Geechee rice pirlaus of coastal South Carolina to Delta Hot Tamales from Mississippi's alluvial plains, the food of the South is a multicultural melting pot. The dishes of the Lowcountry are far different from what's cooking in the rolling hills of Appalachia or served in the heart of the Delta. In United Tastes of the South, food writer Jessica Dupuy, author of United Tastes Of Texas, looks beyond the Lonestar State to focus on the diverse cuisines of the American South. Her exploration of the regional dishes, cultural traditions, and nuances of cooking styles, spotlights why the South

is considered one of the richest destinations on the American culinary landscape.

More to Read

Ani's Raw Food Essentials-Ani Phyo 2012-04-03 "Raw-food stylings of the uncook queen . . . perfect for anyone interested in adding more raw, unprocessed, delicious, and healthy meals to their life" (VegNews, "A Top Ten Vegan Cookbook"). Chef Ani Phyo is back with Ani's Raw Food Essentials, full of everything you need to know to master the art of live food. Phyo shows you how to whip up simple, fresh recipes using what you've already got in your kitchen while also offering tips on dehydrating and more sophisticated techniques. Looking for innovative meals that are healthy and delicious? Phyo offers everything from classic comfort foods like nachos and burgers to Reuben sandwiches and bacon, along with more gourmet dishes like risotto, angel hair pasta, and her "you-won't-believe-they're-raw" desserts. Ani's Raw Food Essentials once again proves that you don't have to sacrifice taste to reap the benefits of raw foods, all while living a greener lifestyle. Recipes include: Broccoli and Cheeze Quiche, Kalamata Olive Crostini, Cashew "Tofu" in Miso Broth, Grilled Cheeze and Tomato Sandwiches, Cheeze Enchilada with Ranchero and Mole Sauce, Pad Thai, Pesto Pizza, and many more. "There are also sample menus for breakfast, lunch, picnics, dinner, and "to go." All in all, Ani's Raw Food Essentials is an info-packed book for anyone who wants to eat more raw food or just learn about the benefits."—The Veggie Table "If you've avoided raw cookbooks in the past, this is a great starter title."—Library Journal "Ani Phyo guides readers through the fundamentals of raw food preparation in a simple and user-friendly manner."—VegDaily "The foods are raw but her techniques are exceptionally polished."—Copley News Service

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Puma Dreams-Tony Johnston 2019-10-01 "A lovely, beautifully illustrated story of a child's dream fulfilled." —Kirkus Reviews "Beautifully illustrated with a strong conservation message." —School Library Journal "A lyrical panoramic beauty of a book." —BookPage From award-winning duo Tony Johnston and Jim LaMarche comes a stunning, lyrical picture book about a girl's desire to see an elusive California puma in the wild that includes interesting facts about this beautiful and threatened animal. A girl visiting her grandmother longs for a glimpse of the solitary and rarely seen puma. Her grandmother tells her that if she's patient, one day her wish will come true. But patience is hard, the girl thinks. So, the girl and her grandmother stand watch each day, and then finally, without warning, she sees the beautiful animal from afar. Knowing she may never see a puma again, she now knows it's everyone's responsibility to protect these increasingly threatened animals.

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Zahav-Michael Solomonov 2015 A collection of recipes from a Philadelphia restaurant known for its modern take on Israeli cooking presents such offerings as hummus tehina, potato and kale borekas, and pomegranate-glazed salmon.

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Eleven-Carolyn Arnold 2011-11-07 Eleven Rooms. Ten Bodies. One Empty Grave. In this international bestseller, rookie FBI Agent Brandon Fisher takes on his first case with the Behavioral Analysis Unit, but will he survive long enough to catch the killer? Eleven is a fast-paced, spine-tingling thriller that will have you gasping for breath at every twist... When Brandon Fisher joined the FBI Behavioral Analysis Unit, he knew he'd come up against psychopaths, sociopaths, pathological liars, and more. But when his first case takes him and the team to Salt Lick, Kentucky, to hunt down a ritualistic serial killer, he learns what nightmares are truly made of. Beneath a residential property, local law enforcement discovered an underground bunker with circular graves that house the remains of ten victims. But that's not all: there's an empty eleventh grave, just waiting for a corpse. The killing clearly hasn't come to an end yet, and with the property owner already behind bars, Brandon is certain there's an apprentice who roams free. As the FBI follows the evidence across the United States, Brandon starts to struggle with the deranged nature of his job description. And if the case itself isn't going to be enough to push Brandon over the edge, he's working in the shadow of Supervisory Special Agent Jack Harper, who expects nothing short of perfection from his team. To make matters even worse, it seems Brandon has become the target of a psychotic serial killer who wants to make him—or his wife—victim number eleven. Join the hundreds of thousands of readers who have already taken the plunge into a series that will take you into the minds of the most heinous and disturbing serial killers the world could ever imagine. Buy this international bestselling book today and hunt a serial killer alongside the FBI! What readers say about Eleven: "Grabs you from the first sentence & holds you till the end." "The plot was very twisted & creepy." "Masterful, gripping writing!" "It's a fast-paced novel that keeps you on edge and on your toes." "The twists and turns in this book are crazy good." "Couldn't put it down." "Brilliant." "Silence of the Lambs, move over." "Excellent writing and character development." "Must devour... It was like reading an episode of Criminal Minds." "Excellent characterization and pacing." "An awesome book." "Definite nail-biter." "I was blown away and I couldn't put it down." "An absolute page turner. I literally could not put it down." "A new twist a minute. Action packed. Creepy."

More to Read

Weber's Big Book of Burgers-Jamie Purviance 2016-01-01 The ultimate cookbook for BBQ lovers, with recipes and tips for heavenly hamburgers and much more. Weber's Big Book of Burgers tips a spatula to the mighty beef patty, celebrating our national dish in all its glory, and goes beyond the bun, reinventing the burger with modern twists and alternative ingredients such as pork, poultry, seafood, and veggies. And it doesn't stop there—with recipes for sizzling sausages, hot dogs, and brats, plus sides like out-of-this-world onion rings and drinks like luscious milkshakes—this book pays homage to other classic barbecue fare and offers 160 inspiring reasons for you to fire up the grill. Packed with nearly 250 full-color photos, step-by-step instructions, and whimsical watercolor illustrations, Weber's Big Book of Burgers is sure to become as classic as the burger itself. From the food to the fun to the flavors, you'll find juicy goodness on every single page. Weber's Big Book of Burgers also includes: The Five Steps to Burger Perfection for perfect patties and big, juicy burgers time and time again Tried-and-true expert advice on grinding your own meat for burgers; building a better burger; grill setups, maintenance, and safety; tools of the trade; ten tips for grilling greatness; and more A visual sausage guide detailing many different varieties' flavor profiles and origins Regional burger and hot dog features on these American favorites with full-color illustrations from artist Linda Kelen Feature stories on who invented the hamburger; the New England-style top-loading bun; Sheboygan: the home of the brat; pickles; and understanding the science behind food euphoria

More to Read

As Far as You Can See-Kenny Braun 2018-04-13 "In his novel of Texas, The Gay Place, Billy Lee Brammer famously wrote that 'the country is most barbarously large and final.' And indeed it is. Few artists and writers and photographers are big enough to embrace it. This book is proof that Kenny Braun is one who does, which is great news for the rest of us." —S. C. Gwynne, from the foreword Texas continually awes and surprises with its natural beauty. Within the state's quarter-million square miles are scenic landscapes as varied as the rugged desert mountains of the Big Bend country, cypress swamps and old-growth forests in the piney woods, ocean beaches and dunes along the Gulf Coast, and stretches of the Great Plains that spread as widely over the earth as the skies above. Kenny Braun has traveled the length and breadth of Texas photographing its vast lands. In As Far as You Can See, he presents a portfolio of stunning images that capture the natural splendor of the entire state. From sweeping landscape shots to detailed close-ups, Braun's photographs offer fresh, lovely views of Texas. He has a keen eye for the unexpected scene, whether it be the refreshing depths of the Balmorhea pool in arid West Texas or the Tuscan-like look of a Fredericksburg vineyard. Even when he photographs iconic spots such as Enchanted Rock or Caddo Lake, Braun finds new perspectives that allow viewers to see these familiar places as if for the first time. Accompanying the images are a brief introduction by Braun and a foreword by the Pulitzer Prize finalist and New York Times best-selling author S. C. Gwynne. This winning combination of photographs and words makes As Far as You Can See a must-have book to own and to give.

More to Read

The Art of Simple Food-Alice Waters 2010-10-20 An indispensable resource for home cooks from the woman who changed the way Americans think about food. Perhaps more responsible than anyone for the revolution in the way we eat, cook, and think about food, Alice Waters has "single-handedly chang[ed] the American palate" according to the New York Times. Her simple but inventive dishes focus on a passion for flavor and a reverence for locally produced, seasonal foods. With an essential repertoire of timeless, approachable recipes chosen to enhance and showcase great ingredients, The Art of Simple Food is an indispensable resource for home cooks. Here you will find Alice's philosophy on everything from stocking your kitchen, to mastering fundamentals and preparing delicious, seasonal inspired meals all year long. Always true to her philosophy that a perfect meal is one that's balanced in texture, color, and flavor, Waters helps us embrace the seasons' bounty and make the best choices when selecting ingredients. Fill your market basket with pristine produce, healthful grains, and responsibly raised meat, poultry, and seafood, then embark on a voyage of culinary rediscovery that reminds us that the most gratifying dish is often the least complex.

More to Read

Paul Kirk's Championship Barbecue Sauces-Paul Kirk 1997-12-03 The author offers up 175 recipes that impart bold zesty flavor to every cut of meat!

More to Read

Candy Is Magic-Jami Curl 2017 This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from

flavor-packed fruit lollipops to light-as-air marshmallows. Jami Curl, candy-maker extraordinaire and owner of the candy company Quin has been called the "new Willy Wonka" by Bon Appetit. Her debut book, *This is Candy*, includes the recipes that have made Quin a favorite with local and national media, foodies, chefs, and bloggers. But *This is Candy* is not just a candy book. Instead, Jami's approach to candy forms the foundation for a world of other confections—from bacon glazed with maple and black pepper caramel to a clever Chocolate Magic Dust that can be turned into chocolate pudding, chocolate sauce, and even a chocolate lollipop. Packed with more than 200 recipes for totally original confections like Whole Roasted Strawberry Lollipops, Bergamot Caramels, Fig & Coffee Gumdrops, and Pinot Noir cotton candy, as well as serious tips and advice for making amazing candy at home.

Texas BBQ-Jonas Cramby 2014-06-05 There is only one state in the US which lives up to the epithet 'the best BBQ in the world', and that is Texas. But what is BBQ? Traditional grilling means cooking a piece of meat as quickly as possible with a high heat, but BBQ is exactly the opposite - this is slow cooking at low temperatures. The meat doesn't dry up, but remains super juicy and slow cooking renders even cheap and chewy cuts tender and tasty. When the heat source is charcoal, wood shavings or wood, you automatically get an unbeatable spice in the form of perfumed smoke. In Texas BBQ you will get to learn all these techniques. It is a simple step-by-step guide to how to make the perfect Texas-style BBQ at home, whether you have an ordinary outdoor grill or a professional smoker. Learn about what sort of wood is suited to a particular meat, exact grilling times and smoking temperatures. But first and foremost, you will discover how to achieve a perfect, tender, juicy and smoked 'pulled pork' or 'brisket'. There are even recipes for side dishes - everything from grilled corn salad, via three varieties of Mac'n'cheese to a cheesy chile con queso. Fabulous mouthwatering photos and a fun step-by-step design will have you rushing to the grill as soon as you can.

The Mac + Cheese Cookbook-Allison Arevalo 2013-08-20 A fun and playful cookbook featuring retro, decadent, and kid-friendly mac-and-cheese recipes from the popular Oakland restaurant Homeroom. Macaroni and cheese is one of America's favorite comfort foods, beloved by kids and adults alike. But there's no need to rely on prefab mixes—all you need is a handful of kitchen staples, some tasty cheese, and a little insider advice courtesy of Homeroom restaurant. This perennially popular Oakland, California, eatery—with its entire menu devoted to mac and cheese—now shares its secrets for the best-ever mac recipes that will help you think outside the box! These

inventive dishes offer something for everyone: nostalgic homestyle recipes like Tuna Mac, international varieties like Sriracha Mac, decadent delights like Truffle Mac, and even the logic-defying Vegan Mac. You'll also find recipes for quick veggie sides like Brussels Sprouts with Bacon and old-school desserts like frozen Peanut Butter Pie. With a basics section on perfecting mac sauce, choosing the best noodles, and customizing add-ins and toppings, plus an emphasis on quality ingredients and simple techniques, this fun, playful cookbook shows cheese-loving readers how to take this comfort-food staple to creative new heights.

Shucked-Erin Byers Murray 2011-10-11 Bill Buford's *Heat* meets Phoebe Damrosch's *Service Included* in this unique blend of personal narrative, food miscellany, and history In March of 2009, Erin Byers Murray ditched her pampered city girl lifestyle and convinced the rowdy and mostly male crew at Island Creek Oysters in Duxbury, Massachusetts, to let a completely unprepared, aquaculture-illiterate food and lifestyle writer work for them for a year to learn the business of oysters. The result is *Shucked*—part love letter, part memoir and part documentary about the world's most beloved bivalves. Providing an in-depth look at the work that goes into getting oysters from farm to table, *Shucked* shows Erin's fullcircle journey through the modern day oyster farming process and tells a dynamic story about the people who grow our food, and the cutting-edge community of weathered New England oyster farmers who are defying convention and looking ahead. The narrative also interweaves Erin's personal story—the tale of how a technology-obsessed workaholic learns to slow life down a little bit and starts to enjoy getting her hands dirty (and cold). This is a book for oyster lovers everywhere, but also a great read for locavores and foodies in general.

Salt Block Cooking-Mark Bitterman 2013-05-28 Explains how to use Himalayan salt blocks in seventy recipes that draw on a variety of cooking techniques, and provides an overview of the mineral's provenance and properties.