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The A.O.C. Cookbook-Suzanne Goin 2013-10-29 Since her James Beard Award-winning first book, Sunday Suppers at Lucques, Suzanne Goin and her Los Angeles empire of restaurants have blossomed and she has been lauded as one of the best chefs in the country. Now, she is bringing us the recipes from her sophomore restaurant, A.O.C., turning the small-plate, shared-style dishes that she made so famous into main courses for the home chef. Among her many recipes, you can expect her addictive Bacon-Wrapped Dates with Parmesan; Duck Sausage with Candied Kumquats; Dandelion and Roasted Carrot Salad with Black Olives and Ricotta Salata; California Sea Bass with Tomato Rice, Fried Egg, and Sopressata; Lamb Meatballs with Spiced Tomato Sauce, Mint, and Feta; Crème Fraîche Cake with Santa Rosa Plums and Pistachios in Olive Oil; and S'Mores with Caramel Popcorn and Chocolate Sorbet. But The A.O.C. Cookbook is much more than just a collection of recipes. Because Goin is a born teacher with a gift for pairing seasonal flavors, this book is full of wonderful, eye-opening information about the ingredients that she holds dear. She takes the time to talk you through each one of her culinary decisions, explaining her palate and how she gets the deeply developed flavor profiles, which make even the simplest dishes sing. More than anything, Goin wants you to understand her techniques so you enjoy yourself in the kitchen and have no problem achieving restaurant-quality results right at home. And because wine and cheese are at the heart of A.O.C., there are two exciting additions. Caroline Styne, Goin's business partner and the wine director for her restaurants, presents a specific wine pairing for each dish. Styne explains why each varietal works well with the ingredients and which flavors she's trying to highlight, and she gives you room to experiment as well—showing how to shape the wine to your own palate. Whether you're just grabbing a glass to go with dinner or planning an entire menu, her expert notes are a real education in wine.

The A.O.C. Cookbook-Suzanne Goin 2013 Recipes from the author's "sophomore restaurant, A.O.C., turning the small-plate, shared-style dishes that she made so famous into main courses for the home chef"--Dust jacket flap.

Sunday Suppers at Lucques-Suzanne Goin 2005 Introduces Sunday supper recipes served at the Los Angeles restaurant, Lucques, organized according to season, demonstrating the importance of fresh ingredients combined in unexpected ways to create appetizers, main courses, and desserts.

AOC-Lynda Lopez 2020-08-11 NAMED ONE OF AUGUST'S BEST NEW BOOKS BY CNN | ON Cosmo's LIST OF 12 BOOKS YOU'LL BE DESPERATE TO READ THIS SUMMER | ONE OF Autostraddle's 60 QUEER & FEMINIST BOOKS COMING YOUR WAY THIS SUMMER | A 2020 TITLE TO WATCH BY Library Journal With a preface by Keegan-Michael Key In the vein of Notorious RBG, seventeen writers explore the multiple meanings of a young Latina politician who has already made history. From the moment Alexandria Ocasio-Cortez beat a ten-term incumbent in the primary election for New York's 14th, her journey to the national, if not world, stage, was fast-tracked. Six months later, as the youngest Congresswoman ever elected, AOC became one of a handful of Latina politicians in Washington, D.C. Just thirty, she represents her generation, the millennials, in many groundbreaking ways: proudly working class, Democratic Socialist, of Puerto Rican descent, master of social media, not to mention of the Bronx, feminist—and a great dancer. AOC investigates her symbolic and personal significance for so many, from her willingness to use her imperfect bi-Lingualism, to why men are so threatened by her power, to the long history of Puerto Rican activism that she joins. Contributors span a wide range of voices and ages, from media to the arts and politics: Keegan-Michael Key — Preface Lynda Lopez — Introduction: "The Menning of AOC" Jennine Capó Crucet — "An Open Letter to Congresswoman Ocasio-Cortez" Andrea González-Ramírez — "Women Like Me Aren't Supposed to Run for Office" Patricia Reynoso — "The First Latina to pez — "The Enagined Threat of a Woman Who Governs Like a Man" Natalia Sylvester — "In No Uncertain Terms" Erin Aubry Kaplan — "The Congression — "The Long Ocasio-Cortez Is Counting on It" Tracey Ross — "A Just Society" Carmen Rita Wong — "Latinas Are So Money" Mariana Atencio — "AOC the Influencer" Wendy Carrillo — "What AOC and I Learned at Standing Rock" Nathan J. Robinson — "The Democratic Socialism of AOC" Prisca Dorcas Mojica Rodriguez — "On Being an Indignant Brow

The Newlywed Table-Maria Zizka 2019-04-02 If cooking for someone is an act of love, then what better way for a newlywed couple to express their love than to cook with each other? Author Maria Zizka offers 100 recipes for classic and modern recipes to build a young couple's cooking repertoire. Couples will not only learn to cook as a team while creating meals to nourish themselves and friends and family but will master key culinary lessons in the process. Recipes such as Leek and Goat Cheese Tart and Spring Vegetable Curry with Rice Noodles are easy weeknight dinners, Seafood Stew with Saffron Broth and Whole Side of Salmon with Herb Sauce are made for entertaining, and One-Bowl Brownies and Birthday Cake will become beloved desserts. Zizka teaches readers how to store food properly and repurpose leftovers and explains topics newlywed couples will surely want to master: how to set up a pantry, set a table, plan a dinner party, create a signature cocktail, and cook together for a lifetime.

Cowgirl Creamery Cooks-Peggy Smith 2013-10-29 Collecting the vast accumulated wisdom of two of the world's great cheesemakers, Cowgirl Creamery Cooks is one of those rare books that immediately asserts itself as an indispensible addition to the food lover's library. That's because Cowgirl Creamery Cooks is many things. It's an engrossing read that shares the story of the Cowgirls, but also of the rise of the organic food movement and creating an artisanal creamery. It's a primer on tasting, buying, storing, pairing, and appreciating all kinds of cheese that makes this a gorgeous gift for the cheese lover. And it's a sumptuous collection of recipes, with 75 appetizers, soups, salads, snacks, entrees, and desserts that showcase cow-, goat-, and sheep-milk cheese. Throughout, the glorious photographs of Hirsheimer & Hamilton portray myriad cheeses, finished dishes, and the landscapes and people who created them.

The Book of Greens-Jenn Louis 2017-04-11 From one of Portland, Oregon's most acclaimed chefs comes an IACP award-winning encyclopedic reference to the world of greens, with more than 175 creative recipes for every meal of the day. For any home cook who is stuck in a "three-green rut"—who wants to cook healthy, delicious, vegetable-focused meals, but is tired of predictable salads with kale, lettuce, cabbage, and the other usual suspects—The Book of Greens has the solution. Chef Jenn Louis has compiled more than 175 recipes for simple, show-stopping fare, from snacks to soups to mains (and even breakfast and dessert) that will inspire you to reach for new greens at the farmers' market, or use your old standbys in new ways. Organized alphabetically by green, each entry features information on seasonality, nutrition, and prep and storage tips, along with recipes like Grilled Cabbage with Miso and Lime, Radish Greens and Mango Smoothie, and Pasta Dough with Tomato Leaves. Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Health & Special Diet" category Finalist for the 2018 James Beard Foundation Book Awards for "Vegetable-Focused Cooking" category

The Anarchist Cookbook-William Powell 2018-03-11 The Anarchist Cookbook will shock, it will disturb, it will provoke. It places in historical perspective an era when "Turn on, Burn down, Blow up" are revolutionary slogans of the day. Says the author" "This book... is not written for the members of fringe political groups, such as the Weatherman, or The Minutemen. Those radical groups don't need this book. They already know everything that's in here. If the real people of America, the silent majority, are going to survive, they must educate themselves. That is the purpose of this book." In what the author considers a survival guide, there is explicit information on the uses and effects of drugs, ranging from pot to heroin to peanuts. There is detailed advice concerning electronics, sabotage, and surveillance, with data on everything from bugs to scramblers. There is a comprehensive chapter on natural, non-lethal, and lethal weapons, running the gamut from cattle prods to sub-machine guns to bows and arrows.

Friuli Food and Wine-Bobby Stuckey 2020 "An eye-opening exploration of a unique region of Italy that bridges the Alps and the Adriatic Sea, featuring eighty recipes and wine pairings from a master sommelier and James Beard Award-winning chef. Bordered by Austria, Slovenia, and the Adriatic Sea, the northeastern Italian region of Friuli Venezia Giulia is an area of immense cultural blending, geographical diversity, and idyllic beauty. This tiny sliver of land is home to one of the most refined food and wine cultures in the world and yet remains off the grid. The unique cuisine of Friuli is what inspires the menu at Frasca, a James Beard Award-winning restaurant in Boulder, CO, helmed by master sommelier Bobby Stuckey and chef Lachlan Mackinnon-Patterson. Meaning "branch" or "bough", the word frasca refers to the Friulian tradition of hanging a branch outside the family farm as a sign that you had new wine to sell. Frasca celebrates this practice and the wine and cuisine of Friuli through 80 recipes and wine pairings. Dishes such as Gnocchi with Quail Ragu and Thyme, Branzino Crudo with Herbs, and Friulano Bean Soup with Braised Pork Shoulder are organized by The Land, The Sea, and The Mountains, while profiles of local winemakers and wines, including Tocai, Ribolla Gialla, Malvasia Istriana, and Verduzzo, open up new pairing possibilities. Showcasing the best Friulian wines you can buy outside of Italy as well as restaurant and winery recommendations, this beautifully photographed cookbook, wine guide, and travelogue brings the delicious secrets of this untouched part of Italy into your home kitchen"--

The Bob's Burgers Burger Book-Loren Bouchard 2021-02-02 New York Times Bestseller The Bob's Burgers Burger Book gives hungry fans their best chance to eat one of Bob Belcher's beloved specialty Burgers of the Day in seventy-five original, practical recipes. With its warm, edgy humor, outstanding vocal cast, and signature musical numbers, Bob's Burgers has become one of the most acclaimed and popular animated series on television, winning the 2014 Emmy Award for Outstanding Animated Program and inspiring a hit ongoing comic book and original sound track album. Now fans can get the ultimate Bob's Burgers experience at home with seventy-five straight from the show but actually edible Burgers of the Day. Recipes include the "Bleu is the Warmest Cheese Burger," the "Bruschetta-Bout-It Burger," and the "Shoot-Out at the OK-ra Corral Burger (comes with Fried Okra)." Serve the "Sweaty Palms Burger (comes with Hearts of Palm)" to your ultimate crush, just like Tina Belcher, or ponder modern American literature with the "I Know Why the Cajun Burger Sings Burger." Fully illustrated with all-new art in the series's signature style, The Bob's Burgers Burger Book showcases the entire Belcher family as well as beloved characters including Teddy, Jimmy Pesto Jr., and Aunt Gayle. All recipes come from the fan-created and heavily followed blog "The Bob's Burger Experiment."

Bar Chef: Handcrafted Cocktails-Christiaan Rollich 2019-04-09 An inviting handbook for cocktails rooted in classics and updated with a farm-to-glass ethos, from "one of LA's most innovative mixologists" (Forbes). Celebrated Los Angeles bartender Christiaan Röllich approaches a drink the way a master chef approaches a dish: he draws on high-quality seasonal ingredients to create cocktails for every occasion. In Bar Chef, Röllich shares 100 original recipes for drinks that are as beautiful as they are delicious, including the Quixote (gin and grapefruit); a Kentucky Sour (bourbon and homemade cola syrup); Eggnog for the holidays; and Röllich's signature drink, the Green Goddess (green tea vodka and cucumber with arugula, jalapeno, and absinthe), which has become a part of the language of LA. Featuring easy-to-follow recipes for syrups, tinctures, liqueurs, and bitters with herbs, spices, and seasonal fruit, Röllich guides you through his creative process, demystifying the craft of cocktail making. With stunning color photography and the suave storytelling of your favorite bartender, Bar Chef will become a go-to bar book for home cooks and cocktail enthusiasts, inspiring and pleasing readers with every drink.

My Paris Kitchen-David Lebovitz 2014-04-08 A collection of stories and 100 sweet and savory French-inspired recipes from popular food blogger David Lebovitz, reflecting the way Parisians eat today and featuring lush photography taken around Paris and in David's Parisian kitchen. In 2004, David Lebovitz packed up his most treasured cookbooks, a well-worn cast-iron skillet, and his laptop and moved to Paris. In that time, the culinary culture of France has shifted as a new generation of chefs and home cooks—most notably in Paris—incorporates ingredients and techniques from around the world into traditional French dishes. In My Paris Kitchen, David remasters the classics, introduces lesser-known fare, and presents 100 sweet and savory recipes that reflect the way modern Parisians eat today. You'll find Soupe à l'oignon, Cassoulet, Coq au vin, and Croque-monsieur, as well as Smoky barbecue-style pork, Lamb shank tagine, Dukkah-roasted cauliflower, Salt cod fritters with tartar sauce, and Wheat berry salad with radicchio, root vegetables, and pomegranate. And of course, there's dessert: Warm chocolate cake with salted butter caramel sauce, Duck fat cookies, Bay leaf poundcake with orange glaze, French cheesecake...and the list goes on. David also shares stories told with his trademark wit and humor, and lush photography taken on location around Paris and in David's kitchen reveals the quirks, trials, beauty, and joys of life in the culinary capital of the world.

Taste & Technique-Naomi Pomeroy 2016-09-13 James Beard Award-winning and self-made chef Naomi Pomeroy's debut cookbook, featuring nearly 140 lesson-driven recipes designed to improve the home cook's understanding of professional techniques and flavor combinations in order to produce simple, but show-stopping meals. Naomi Pomeroy knows that the best recipes are the ones that make you a better cook. A twenty-year veteran chef with four restaurants to her name, she learned her trade not in fancy culinary schools but by reading cookbooks. From Madeleine Kamman and Charlie Trotter to Alice Waters and Gray Kunz, Naomi cooked her way through the classics, studying French technique, learning how to shop for produce, and mastering balance, acidity, and seasoning. In Taste & Technique, Naomi shares her hard-won knowledge, passion, and experience along with nearly 140 recipes that outline the fundamentals of cooking. By paring back complex dishes to the building-block techniques used to create them, Naomi takes you through each recipe step by step, distilling detailed culinary information to reveal the simple methods chefs use to get professional results. Recipes for sauces, starters, salads, vegetables, and desserts can be mixed and matched with poultry, beef, lamb, seafood, and egg dishes to create show-stopping meals all year round. Practice braising and searing with a Milk-Braised Pork Shoulder, then pair it with Orange-Caraway Glazed Carrots in the springtime or Caramelized Delicata Squash in the winter. Prepare an impressive Herbed Leg of Lamb for a holiday gathering, and accompany it with Spring Pea Risotto or Blistered Cauliflower with Anchovy, Garlic, and Chile Flakes. With detailed sections on ingredients, equipment, and techniques, this inspiring, beautifully photographed guide demystifies the hows and whys of cooking and gives you the confidence and know-how to become a masterful cook.

Huckleberry-Zoe Nathan 2014-09-09 Everything in generosity is the motto of Zoe Nathan, the big-hearted baker behind Santa Monica's favorite neighborhood bakery and breakfast spot, Huckleberry & Café. This irresistible cookbook collects more than 115 recipes and more than 150 color photographs, including how-to sequences for mastering basics such as flaky dough and lining a cake pan. Huckleberry's recipes span from sweet (rustic cakes, muffins, and scones) to savory (hot cereals, biscuits, and quiche). True to the healthful spirit of Los Angeles, these recipes feature whole-grain flours, sesame and flax seeds, fresh fruits and vegetables, natural sugars, and gluten-free and vegan options—and they always lead with deliciousness. For bakers and all-day brunchers, Huckleberry will become the cookbook to reach for whenever the craving for big flavor strikes.

The Food of France-Maria Villegas 2005 The Food of France gives you a real taste of a country that has one of the world's great cuisines. This book takes you on a culinary journey, from the restaurants of Lyon to the kitchens of Provence, with accompanying location photography. Each recipe is accompanied by useful hints on methods and ingredients. To partner the recipes, special sections explore the essence of French food, including cheeses, charcuterie and bread. OTHER TITLES IN SERIES *The Food of India, *The Food of China (June 2005), *The Food of Thailand (June 2005)

The AOC Generation-David Freedlander 2021-03-30 A grassroots look at the future of US politics as the next generation of progressive organizers--sparked by the unstoppable rise of Alexandria Ocasio-Cortez--leads us toward a new direction. The AOC Generation examines the resurgent young left--including groups like Justice Democrats, the Democratic Socialists of America and Brand New Congress--and documents how and why they got active and energized in political organizing, the success and limitations of their approaches--and through their stories, it tells the history and the future of a generation. In 2018, the country watched as Alexandria Ocasio-Cortez rose from unknown part-time bartender to the halls of Congress at the age of 29 and became a household name for her progressive, passionate politics. With firsthand accounts detailing the final days of her campaign, which he spent beside her as she fought for every last vote, Freedlander connects her ample political talents and ability to command the media and the public's attention to the newfound political awakening of millennial activists. Inspired in part by the Bernie Sanders campaign, and furthered by a series of critical issues including catastrophic climate change, a rigid political system, and widening income inequality, these young people organized into new groups that became a conduit for their energy, ideas, and passions. And all of their activity isn't just political. They've created their own media eco-system, with podcasts, streaming networks, and even dating sites that cater to their interests. With this new generation gaining traction, with little signs of backing down and securing crucial political seats as Ocasio-Cortez did in 2018, The AOC Generation presents a thoughtful analysis of how they came of age in an America they are determined to reshape.

Rage Baking-Katherine Alford 2020-02-04 50+ recipes, short essays, and quotes from some of the best bakers, activists, and outspoken women in our country today—this cookbook encourages women to use sugar and sass as a way to defend, resist, and protest. Since the 2016 election, many women across the country have felt rage, fury, and frustration, wondering how we got here. Some act by calling their senators, some write checks, some join activist groups, march, paint signs, grab their daughters and sons, and raise their voices. But for so many, they also turn to their greatest comfort—their kitchen. Baking has a new meaning in today's world. These days, baking can be an outlet for expressing our feelings about the current state of our society. Rage Baking offers more than 50 cookie, cake, tart, and pie recipes as well as inspirational essays, reflections, and interviews with well known bakers and impassioned women and activists including Dorie Greenspan, Ruth Reichl, Carla Hall, Preeti Mistry, Julia Turshen, Pati Jinich, Vallery Lomas, Von Diaz, Genevieve Ko, and writers like Rebecca Traister, Pam Houston, Tess Raffery, Cecile Richards, Ann Friedman, Marti Noxon, and many more. Timely, fun, and creative, this cookbook speaks to both skilled and beginner bakers who are looking for new ways to use their sweetest skills to combine food and activism. Containing a collection of recipes that are satisfying and delicious, Rage Baking unites like-minded women who are passionate about baking and change.

Toss Your Own Salad-Eddie McNamara 2017-06-20 "Eddie comes on strong, but behind the attitude there's an honest, stripped-down, back-to-basics approach to cooking real food. If you ever wanted to go from watching cooking shows to actually cooking, this is where you begin." - Amanda Cohen, author Dirt Candy: A Cookbook and chef/owner of the famous NYC vegetarian restaurant of the same name Takeout food every night is great...for leaving you broke, bloated and praying for a national healthcare plan to deal with your fat ass self. Eddie McNamara wants to show you how to stop being a takeout junkie or a Gordon Ramsay wannabe who spends years learning complex knife skills you don't need. He also wants to show you how to pump up the flavor without resorting to using meat because - really - who needs to eat more meat? As Eddie puts it, "Any schmuck can put bacon on something to make it delicious." He wanted to show people how easy it was to cook delicious meatless meals for themselves rather than gorging more fat and salt on a daily basis than you'd see in a bucket of KFC. He also wanted to show people that you don't have to be Warren Buffett to eat well. As he puts it "Brokesters have cooked filling plant-based food since long before Mark Bittman moved to Berkeley in search of a perfectly ripe avocado." That's how his popular tumblr "Toss Your Own Salad" got started and now morphed into this awesome meatless cookbook that will get you to rock out over 100 recipes for dishes like The Green Inferno Salad, Dr. Devash's Shakshuka, Nihilistic Frittata and Penne Tikka Masala with an Eddie-curated soundtrack that spans the musical range from Metallica's "Creeping Death" to Gene Vincent's "Be-Bop-a-Lula". So, stop wasting your money. Do it yourself. Let Eddie McNamara show you how to Toss Your Own Salad.

Jam Session-Joyce Goldstein 2018-06-26 A handbook for fruit preserving, with 75 basic and special recipes for jams, jellies, chutneys, and compotes, by chef emeritus and master preserver Joyce Goldstein. Jam Session is the lushly photographed and selective guide to making all-natural fruit preserves, organized by type of fruit and seasonal availability, with descriptions of the best varieties for preserving plus master recipes and contemporary variations for each type of fruit. Former restaurant chef/owner, culinary historian, and master preserver Joyce Goldstein includes straightforward, no-fail instructions for canning fruit preserves, along with serving ideas for using preserves for much more than toast, including Mango-Lime Jam to elevate pork tenderloin, Pickled Peaches to perk up fried chicken, and Apricot Jam to glaze cake. Packed with ideas, 75 time-tested recipes, and gorgeous photographs of produce, process, and finished fruit preserves, preserving newcomers and veterans alike will find Goldstein's handbook just the right amount of instruction and inspiration.

Mozza at Home-Nancy Silverton 2016 "From the restaurateur, acclaimed chef, and beloved author of cookbooks on everything from bread baking to pizza making--most recently, The Mozza Cookbook--comes a delectable new book that explores the recipes that inspired her, after a years-long hiatus, to cook at home again, "--Baker & Taylor.

Cheers to the Publican, Repast and Present-Paul Kahan 2017-09-19 Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Chefs & Restaurants" category The highly anticipated narrative-rich cookbook by Chicago's superstar chef, Paul Kahan, whose destination restaurant, The Publican, is known for its incredibly delicious pork- and seafood-centric, beer-friendly cooking. The Publican, often named one of Chicago's most popular restaurants, conjures a colonial American beer hall with its massive communal tables, high-backed chairs, deep beer list, and Kahan's hallmark style of crave-worthy heartland cooking that transcends the expected and is eminently cookable. Cheers to The Publican is Paul Kahan's and Executive Chef Cosmo Goss's toast to the food they love to make and share, the characters who produce the ingredients that inspire them, and the other cooks they honor. Larded with rich story-telling and featuring more than 150 evocative photographs and 150 recipes for vegetables and salads, fish and seafood, meat, simple characterie, and breads and spreads, Cheers to The Publican is sure to be one of the most talked-about and cooked-from cookbooks of the year.

Tasting Rome-Katie Parla 2016 "Even 150 years after unification, Italy is still a divided nation where individual regions are defined by their local cuisine-- mirrors of their culture, history, and geography. But the cucina romana is the country's greatest standout. In [this book], journalist Katie Parla and photographer Kristina Gill capture Rome's unique character and truly evolved food culture--a [culmination] of two thousand years of history"--Amazon.com.

Korean BBQ-Bill Kim 2018-04-17 JAMES BEARD AWARD FINALIST • A casual and practical guide to grilling with Korean-American flavors from chef Bill Kim of Chicago's award-winning bellyQ restaurants, with 80 recipes tailored for home cooks with suitable substitutions for hard-to-find ingredients. Born in Korea but raised in the American Midwest, chef Bill Kim brings these two sensibilities together in Korean BBQ, translating Korean flavors for the American consumer in a way that is friendly and accessible. This isn't a traditional Korean cookbook but a Korean-American one, based on gatherings around the grill on weeknights and weekends. Kim teaches the fundamentals of the Korean grill through flavor profiles that can be tweaked according to the griller's preference, then gives an array of knockout recipes. Starting with seven master sauces (and three spice rubs), you'll soon be able to whip up a whole array of recipes, including Hoisin and Yuzu Edamame, Kimchi Potato Salad, Kori-Can Pork Chops, Seoul to Buffalo Shrimp, BBQ Spiced Chicken Thighs, and Honey Soy Flank Steak. From snacks and drinks to desserts and sides, Korean BBQ has everything you need to for a fun and delicious time around the grill.

In Bibi's Kitchen-Hawa Hassan 2020-10-13 Grandmothers from eight eastern African countries welcome you into their kitchens to share flavorful recipes and stories of family, love, and tradition in this transporting cookbook-meets-travelogue. "Their food is alive with the flavors of mangoes, cinnamon, dates, and plantains and rich with the history of the continent that had been a culinary unknown for much too long."—Jessica B. Harris, food historian, journalist, and public speaker NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The New York Times Book Review • The Washington Post • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Vogue • Delish • The Guardian • Smithsonian Magazine • Salon • Town & Country In this incredible volume, Somali chef Hawa Hassan and food writer Julia Turshen present 75 recipes and stories gathered from bibis (or grandmothers) from eight African nations: South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. Most notably, these eight countries are at the backbone of the spice trade, many of them exporters of things like pepper and vanilla. We meet women such as Ma Shara, who helps tourists "see the real Zanzibar" by teaching them how to make her famous Ajemi Bread with Carrots and Green Pepper; Ma Vicky, who now lives in suburban New York and makes Matoke (Stewed Plantains with Beans and Beef) to bring the flavor of Tanzania to her American home; and Ma Gehennet from Eritrea who shares her recipes for Kicha (Eritrean Flatbread) and Shiro (Ground Chickpea Stew). Through Hawa's writing—and her own personal story—the women, and the stories behind the recipes, come to life. With evocative photography shot on location by Khadija Farah, and food photography by Jennifer May, In Bibi's Kitchen uses food to teach us all about families, war, loss, migration, refuge, and sanctuary.

Balaboosta-Einat Admony 2013-09-03 Einat Admony is a 21st-century balaboosta (Yiddish for "perfect housewife"). She's a mother and wife, but also a chef busy running three bustling New York City restaurants. Her debut cookbook features 140 of the recipes she cooks for the people she loves—her children, her husband, and the many friends she regularly entertains. Here, Einat's mixed Israeli heritage (Yemenite, Persian) seamlessly blends with the fresh, sophisticated Mediterranean palate she honed while working in some of New York City's most beloved kitchens. The result is a melting pot of meals for every need and occasion: exotic and exciting dinner-party dishes (harissa-spiced Moroccan fish, beet gnocchi), meals just for kids (chicken schnitzel, root veggie chips), healthy options (butternut squash and saffron soup, quinoa salad with preserved lemon and chickpeas), satisfying comfort food (creamy, cheesy potatoes, spicy chili), and so much more.

The Last Course-Claudia Fleming 2019-11-12 A beautiful new edition of "the greatest dessert book in the history of the world" (Bon Appétit), featuring 175 timeless recipes from Gramercy Tavern's James Beard Award-winning pastry chef. Claudia Fleming is a renowned name in the pastry world, acclaimed for having set an industrywide standard at New York City's Gramercy Tavern with her James Beard Award-winning desserts. With The Last Course, dessert lovers everywhere will be able to re-create and savor her impressive repertoire at home. Fleming's desserts have won a range of awards because they embody her philosophy of highly satisfying food without pretension, a perfect balance for home cooks. Using fresh, seasonal ingredients at the peak of their flavor, Fleming creates straightforward yet enchanting desserts that are somehow equal to much more than the sum of their parts. She has an uncanny ability to match contrasting textures, flavors, and temperatures to achieve a perfect result—placing something brittle and crunchy next to something satiny and smooth, and stretching the definition of sweet and savory while retaining an elemental simplicity. The Last Course contains 175 mouthwatering recipes that are organized seasonally by fruits, vegetables, nuts, herbs and flowers, spices, sweet essences, dairy, and chocolate. In the final chapter, Fleming suggests how to combine and assemble desserts from the previous chapters to create the ultimate composed desserts. And each chapter and each composed dessert is paired with a selection of wines. Recipes include Raspberry-Lemon Verbena Meringue Cake, Blueberry-Cream Cheese Tarts with Graham Cracker Crust, Cherry Cheesecake Tart with a Red Wine Glaze, Concord Grape Sorbet, Apple Tarte Tatin, Chestnut Souffle's with Armagnac-Nutmeg Custard Sauce, Blueberry-Cream Cheese Tarts with Graham Cracker Crust, Cherry Cheesecake Tart with a Red Wine Glaze, Concord Grape Sorbet, Apple Tarte Tatin, Chestnut Souffle's with Armagnac-Nutmeg Custard Sauce, Blueberry-Cream Cheese Parts with

Cook Mexico City-Gabriela Camara 2019 "Inspired by the flavors, ingredients, and flair of culinary and cultural hotspot Mexico City, Gabriela Cámara's style of fresh-first, vegetable-forward, legume-loving, and seafood-centric Mexican cooking is a siren call to home cooks who crave authentic, on-trend recipes they can make with confidence and regularity. With 150 recipes for Basicos (basics), Desayunos (breakfasts), Primeros (starters), Platos Fuertos (mains), and Postres (sweets), Mexican food-lovers will find all the dishes they want to cook--from Chilaquiles Verdes to Chiles Rellenos and Flan de Cajeta--and will discover many sure-to-be favorites, such as her signature tuna tostadas"--

Easy Sexy Raw-Carol Alt 2012-05-01 The ultimate raw food book, for raw newbies and experienced raw foodists alike, with 130 recipes and shopping and swapping lists. Nearly twenty years ago, thanks to a raw food diet, Carol Alt cured a world of headaches, stomach issues, and fatigue and became healthier, more energetic, and slimmer than she's ever been. In Easy Sexy Raw she shares how anyone can experience the benefits of the uncooked lifestyle. Carol takes all of the intimidation out of going raw, providing straightforward advice, easy tips, and 130 super-simple and delicious recipes that will make the transition a snap. Useful tools—such as a swapping list of raw substitutes for favorite cooked items and a "Turn It Raw" section that shows you how to gradually convert favorite dishes to raw (even chocolate chip cookies!)—will help both new and seasoned raw eaters to build a recipe repertoire. And the dishes, including contributions by raw food authorities and chefs like Ani Phyo, Sarma Melngailis, and Raw Chef Dan, are tasty and filling—even for those who are just trying out raw for the first time: *Yellow Squash Fettuccine with Creamy Pine Nut Alfredo, Lemon Basil, and Green Olives *Good Stuff by Mom & Me's Salad Pizza with Tomato Sauce *Gingery Squash and Coconut Noodle Soup *Indian-Style Papaya Salad *Abundance Burgers with Marinated Mushrooms and Jicama Fries *Apple Marzipan Pie *Triple Orange Salad with Pistachios and Mint *Maya Chocolate Pie Carol offers tips on the best equipment to use; demystifies methods like soaking, sprouting, and dehydrating; and even discusses raw dairy, good and bad fats, and which sweeteners are best for your body. Easy Sexy Raw is the must-have primer for anyone who wants a healthier lifestyle and a natural way to feel sexier and more beautiful.

The Man Who Changed the Way We Eat-Thomas McNamee 2013-03-12 The author of Alice Waters and Chez Panisse presents a vivid account of the influential New York Times food critic's culinary and personal life, providing coverage of such topics as his role in launching major chefs to fame, his turbulent sexual life and his efforts to introduce the American public to the standards of fine international cuisine. Original.

Vegetable Literacy-Deborah Madison 2013-03-12 In her latest cookbook, Deborah Madison, America's leading authority on vegetarian cooking and author of Vegetarian Cooking for Everyone, reveals the surprising relationships between vegetables, edible flowers, and herbs within the same botanical families, and how understanding these connections can help home cooks see everyday vegetables in new light. Destined to become the new standard reference for cooking vegetables, Vegetable Literacy, by revered chef Deborah Madison, shows cooks that vegetables within the same family, because of their shared characteristics, can be used interchangeably in cooking. For example, knowing that dill, chervil, cumin, parsley, coriander, anise, and caraway come from the umbellifer family makes it clear why they're such good matches for carrots, also an umbel. With stunning images from the team behind Canal House cookbooks and website, and 150 classic and exquisitely simple recipes, such as Savoy Cabbage on Rye Toast with GruyèreCheese; Carrots with Caraway Seed, Garlic, and Parsley; and Pan-fried Sunchokes with Walnut Sauce and Sunflower Sprouts; Madison brings this wealth of information together in dishes that highlight a world of complementary flavors.

Sweet Home Café Cookbook-NMAAHC 2018-10-23 A celebration of African American cooking with 109 recipes from the National Museum of African American History and Culture's Sweet Home Café Since the 2016 opening of the National Museum of African American History and Culture, its Sweet Home Café has become a destination in its own right. Showcasing African American contributions to American cuisine, the café offers favorite dishes made with locally sourced ingredients, adding modern flavors and contemporary twists on classics. Now both readers and home cooks can partake of the café's bounty: drawing upon traditions of family and fellowship strengthened by shared meals, Sweet Home Café Cookbook celebrates African American cooking through recipes served by the café itself and dishes inspired by foods from African American culture. With 109 recipes, the sumptuous Sweet Home Café Cookbook takes readers on a deliciously unique journey. Presented here are the salads, sides, soups, snacks, sauces, main dishes, breads, and sweets that emerged in America as African, Caribbean, and European influences blended together. Featured recipes include Pea Tendril Salad, Fried Green Tomatoes, Hoppin' John, Sénégalaise Peanut Soup, Maryland Crab Cakes, Jamaican Grilled Jerk Chicken, Shrimp & Grits, Fried Chicken and Waffles, Pan Roasted Rainbow Trout, Hickory Smoked Pork Shoulder, Chow Chow, Banana Pudding, Chocolate Chess Pie, and many others. More than a collection of inviting recipes, this book illustrates the pivotal—and often overlooked—role that African Americans have played in creating and re-creating American foodways. Offering a deliciously new perspective on African American food and culinary culture, Sweet Home Café Cookbook is an absolute must-have.

EAT. COOK. L.A.-Aleksandra Crapanzano 2019-04-23 An intimate culinary portrait of Los Angeles today—a city now recognized among food lovers for its booming, vibrant, international restaurant landscape—with 100 recipes from its restaurants, juice bars, coffee shops, cocktail lounges, food trucks, and hole-in-the-wall gems. Once considered a culinary wasteland, Los Angeles is now one of the most exciting food cities in the world. Like the multi-faceted, sprawling city itself, the food of Los Angeles is utterly its own, an amalgam of international influence, disposable income, glamour, competition, immigrant vitality, health consciousness, purity, and beach-loving, laid back, hip, unrestrained creativity. With 100 recipes pulled from the city's best restaurants but retooled for the home cook—like Charred Cucumber Gazpacho, Roast Chicken with Spicy Harissa, Vietnamese Coffee Pudding, Blackberry Mint Mojito Ice Cream and Thai Basil Margaritas—EAT. COOK. L.A.; Notes and Recipes from the City of Angels is both a culinary roadmap and a sophisticated insider's look at one of America's most iconic and fascinating cities.

This Is Camino-Russell Moore 2015-10-13 A cookbook about the unique, fire-based cooking approach and ingredient-focused philosophy of Camino restaurant in Oakland, CA, with approximately 100 recipes. Russ and Allison first opened the doors to Camino restaurant in Oakland, California, just as recession forced would-be diners home. Faced with a walk-in refrigerator full of uneaten food and an idling staff, they got industrious—canning, preserving, brining. This efficiency borne out of necessity soon became the driver of innovation for Camino's cooking and the marker of a truly waste-free kitchen. But Camino is not all prudence and grandmotherly frugality. There's the smoldering fire at the heart of the restaurant, which likely has a whole lamb leg dangling from a string, turning as it roasts perfectly, its fat seasoning a pot of fresh garbanzo beans underneath. Or, eggplants grilling for a smoky and complex ratatouille. Or, fresh fig leaves browning over the hot embers for a surprising and unforgettable grilled fig leaf ice cream. The pared down approach to ingredients at Camino opens up a world of layered flavors and ingenuity—sophisticated but direct, revelatory and, in its own way, revolutionary. This Is Camino is an extension of the brilliance of the restaurant, full of deep knowledge, good humor, and delicious food.

Alpine Cooking-Meredith Erickson 2019 From the wintry peaks of Chamonix and the picturesque trails of Gstaad to the remote villages of the Gastein Valley, the alpine regions of Europe are all-season wonderlands that offer outdoor adventure

alongside hearty cuisine and intriguing characters. In Alpine Cooking, food writer Meredith Erickson travels through the region--by car, on foot, and via funicular--collecting the recipes and stories of the legendary stubes, chalets, and refugios. On the menu is an eclectic mix of mountain dishes- radicchio and speck dumplings, fondue brioche, the best schnitzel recipe, Bombardinos, warming soups, wine cave fonduta, a Chartreuse souffle, and a host of decadent strudels and confections (Salzburger Nockerl, anyone?) served with a bottle of Riesling plucked from the snow bank beside your dining table. Organized by country and including logistical tips, detailed maps, the alpine address book, and narrative interludes discussing alpine art and wine, the Tour de France, high-altitude railways, grand European hotels, and other essential topics, this gorgeous and spectacularly photographed cookbook is a romantic ode to life in the mountains for food lovers, travelers, skiers, hikers, and anyone who feels the pull of the peaks.

Fresh Happy Tasty-Jane Coxwell 2013-05-28 In Fresh Happy Tasty, Diane von Furstenberg's personal chef, Jane Coxwell, shares 100 healthy, delicious, and unpretentious recipes from her travels around the world on the Eos yacht. Filled with delicious, thoughtful favorites, Fresh Happy Tasty, proves that simple, fresh ingredients are all you need to prepare scrumptious, healthy meals. With gorgeous full-color photographs, and a foreword by Diane von Furstenberg, Fresh Happy Tasty is a culinary road trip you can take right in your own kitchen—and the perfect way to bring family and friends together to share fabulous food and good times.

The Happy Cookbook-Steve Doocy 2018-10-02 A beautiful, full-color collection of recipes and stories that celebrate comfort and inspire happiness all year round from Fox & Friends host Steve Doocy and his wife, Kathy. Steve Doocy calls Kathy, his wife of more than thirty years, "the best cook I've ever met." Together, they take joy in cooking and entertaining with their family and friends. In The Happy Cookbook, the Doocys share favorite recipes, stories, and photos from their family life. In addition to beloved family dishes, this full-color cookbook includes recipes from friends like musician Kid Rock, professional golfer Greg Norman, and many more! The Happy Cookbook will not only appeal to Steve's legions of Fox & Friends fans, but to anyone looking for accessible, fun, and delicious food that will inspire great meals for every day and for special occasions. The Happy Cookbook includes a range of yummy dishes for breakfast, lunch, and dinner, such as: Steve's Breakfast Smoothie Eggs in a Nest Roma Tomato Flatbread Pimento Cheese Dip Bacon Corn Chowder Flaky Ham and Cheese Sandwiches Mamma Marie's Meatballs Kid Rock's Mom's Chicken Pot Pie Ritz Cracker Breaded Pork Chop Buffalo Chicken Calzone Kathy's Famous Sugar Cookies Betty's Bourbon Pumpkin Cheesecake Offering an inside look at the Doocys' home life—their food, stories, and infectious family spirit—The Happy Cookbook is all-American home cooking at its best: nothing fancy, and everything delicious!

SuperLife-Darin Olien 2015-02-10 In this groundbreaking health and lifestyle guide, Darin Olien—superfoods expert, nutritionist, creator of Shakeology, and co-host of the Netflix docuseries Down to Earth with Zac Efron—provides the key to understanding and utilizing five life forces, the sole factors that determine whether or not we will be healthy, fit, and free of illness. In Superlife, Darin Olien provides us with an entirely new way of thinking about health and wellbeing by identifying what he calls the life forces: Quality Nutrition, Hydration, Detoxification, Oxygenation, and Alkalization. Olien demonstrates in great detail how to maintain these processes, thereby allowing our bodies to do the rest. He tells us how we can maintain healthy weight, prevent even the most serious of diseases, and feel great. He explains that all of this is possible without any of the restrictive or gimmicky diet plans that never work in the long term. Olien has traveled the world, exploring the health properties of foods that have sustained indigenous cultures for centuries. Putting his research into practice, he has created a unique and proven formula for maximizing our bodies' potential. He also includes a "How-to-eat" user's guide with a shopping list, advice on "what to throw away," a guide to creating a healthy, balanced diet plan, and advice on how to use supplements effectively. Written in Olien's engaging conversational style, Superlife is a one-of-a-kind comprehensive look at dieting and nutrition, a timeless and essential guide to maintaining the human body and maximizing its potential.

Les Diners de Gala-Salvador Dalí 1973 All the recipes in this cook book, never before published, have been elaborated with great precision by a "chef" wishing to remain in the most secret anonymity. Lasserre, Maxim's, la Tour d'Argent. Le Buffet de la gare de Lyon have graciously bestowed upon us some highly gastronomical recipes which make the renown of the French cuisine.

Lark-John Sundstrom 2012-12

It's All Good-Gwyneth Paltrow 2013-04-02 Gwyneth Paltrow, Academy-Award winning actress and bestselling cookbook author, returns with recipes for the foods she eats when she wants to lose weight, look good, and feel more energetic. Last spring, after a particularly grueling schedule and lapse of overindulgence, Gwyneth Paltrow was feeling fatigued and faint. A visit to her doctor revealed that she was anemic, vitamin D deficient, and that her stress levels were sky high. He prescribed an elimination diet to clear out her system and help her body heal. But this meant no coffee, no alcohol, no dairy, no eggs, no sugar, no shellfish, no deep-water fish, no wheat, no meat, no soy, nothing processed at all! An avid foodie, Paltrow was concerned that so many restrictions would make mealtime boring, so, together with Julia Turshen, she compiled a collection of 185 delicious, easy recipes that followed her doctor's guidelines. And it worked! After changing her diet, Paltrow healed totally, felt more energetic and looked great. Now, in It's All Good, she shares the go-to dishes that have become the baseline for the restorative diet she turns to whenever she feels she needs it. Recipes include: Huevos Rancheros, Hummus Tartine with Scallion-Mint Pesto, Salmon Burgers with Pickled Ginger, even Power Brownies, Banana "Ice Cream," and more!