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State Bird Provisions A Cookbook *Clarkson Potter* At State Bird Provisions in San Francisco, chefs Brioza and Krasinski use dim sum style carts to offer guests small but finely crafted dishes along with a menu of more substantial dishes. Their singular approach to cooking blends seemingly disparate influences, flavors, and textures. In this debut cookbook, they share recipes for their most popular dishes and inspire readers to craft an unforgettable meal of textures, temperatures, aromas, and colors that excite all of the senses.

State Bird Provisions A Cookbook *Ten Speed Press* Finalist for the 2018 James Beard Foundation Book Awards for "Restaurant and Professional" category The debut cookbook from one of the country's most celebrated and pioneering restaurants, Michelin-starred State Bird Provisions in San Francisco. Few restaurants have taken the nation by storm in the way that State Bird Provisions has. Inspired by their years catering parties, chefs Stuart Brioza and Nicole Krasinski use dim sum style carts to offer guests small but finely crafted dishes ranging from Potato Chips with Crème Fraîche and Cured Trout Roe, to Black Butter-Balsamic Figs with Wagon Wheel Cheese Fondue, to their famous savory pancakes (such as Chanterelle Pancakes with Lardo and Maple Vinegar), along with a menu of more substantial dishes such as their signature fried quail with stewed onions. Their singular and original approach to cooking, which expertly blends seemingly disparate influences, flavors, and textures, is a style that has influenced other restaurants throughout the country and is beloved by diners, chefs, and critics alike. In the debut cookbook from this acclaimed restaurant, Brioza and Krasinski share recipes for their most popular dishes along with stunning photography, and inspire readers to craft an unforgettable meal of textures, temperatures, aromas, and colors that excite all of the senses. **Gather & Graze 120 Favorite**

Recipes for Tasty Good Times: A Cookbook *Clarkson Potter* From beloved Chicago restaurateur Stephanie Izard, named one of "10 Breakthrough Rock Star Chefs of 2016" by Rolling Stone, comes a cookbook with flavor and fun at the forefront, with more than 100 recipes and 100 photographs. Since becoming Top Chef's first female winner, Stephanie Izard opened three restaurants in Chicago, traveled around China, and became an Iron Chef. And now she's here to share her next adventure: a cookbook with recipes that hit all of the right salty, savory, tangy, and sweet notes. Her craveable, knockout food pairings--the ones her fans have been clamoring for--will surprise and delight any home cook: Banh Mi Burgers, Duck Breast with Brown Butter Kimichi, Roasted Shishito Peppers with Sesame Miso and Parmesan, and Sticky Sweet Potato Cake with Blueberry-Tomatillo Jam. **The Foreign Cinema**

Cookbook Recipes and Stories Under the Stars *Abrams* Foreign Cinema opened its doors in 1999 in the Mission District of San Francisco, pioneers in transforming the neighborhood into a culinary destination. The dramatic experience of dining in the sweeping atrium, where films screen nightly, still enchant visitors 18 years later. Now, for the first time, chef-owners Gayle Pirie and John Clark share the best from their distinctive North African, California-Mediterranean menu. Featuring 125 signature dishes, the book spans Pirie and Clark's award-winning brunch favorites like Champagne Omelet and Persian Bloody Mary, cocktail hour with Lavender Baked Goat Cheese in Fig Leaves, and dinner fare including a Five-Spice Duck Breast with Cassis Sauce and Madras Curry Fried Chicken with Spiced Honey, alongside instructions for how to blend spice staples like Ras el Hanout. With rich storytelling throughout, Pirie and Clark offer home cooks a chance to take the restaurant into their own kitchen. **Bar Tartine Techniques & Recipes** *Chronicle Books* Here's a cookbook destined to be talked-about this season, rich in techniques and recipes epitomizing the way we cook and eat now. Bar Tartine—co-founded by Tartine Bakery's Chad Robertson and Elisabeth Prueitt—is obsessed over by locals and visitors, critics and chefs. It is a restaurant that defies categorization, but not description: Everything is made in-house and layered into extraordinarily flavorful food. Helmed by Nick Balla and Courtney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of Central Europe, Japan, and Scandinavia to deliver a range of dishes from soups to salads, to shared plates and sweets. With more than 150 photographs, this highly anticipated cookbook is a true original. **San Francisco**

Chef's Table Extraordinary Recipes from the City by the Bay *Rowman & Littlefield* Very few areas in the world offer more diversity than the San Francisco Bay Area, a place that is without a doubt, "foodie central." One reason for the major influx of the finest chefs and their restaurants here is perhaps twofold. First, the resident foodies love to eat out, not to mention the 16 million tourists that also visit here with food at the top of their to-do list. The second reason is perhaps the fact that the Bay Area offers chefs an incomparable proximity to fresh, local, and organic ingredients with which to cook, which anyone who cooks can tell you make all of the difference in the end result. With recipes for the home cook from over 50 of the area's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, San Francisco Chef's Table is the ultimate gift and keepsake cookbook for both tourists and locals alike. **Mission Street Food Recipes and Ideas from an**

Improbable Restaurant *McSweeney's Books* Presents a collection of recipes from the popular restaurant, along with a history of how it was set up, anecdotes about the chefs and staff, and illustrations of the techniques used to prepare certain dishes. **Turkey and the Wolf Flavor Trippin' in New Orleans [A Cookbook]** *Ten Speed Press* A fun, flavorful cookbook with more than 95 recipes and Power-Ups featuring chef Mason Hereford's irreverent take on Southern food, from his award-winning New Orleans restaurant Turkey and the Wolf "Mason and his team are everything the culinary world needs right now. This book is a testimony of living life to the most and being your true self!"—Matty Matheson ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Delish, Food52 Mason

Hereford grew up in rural Virginia, where his formative meals came at modest country stores and his family's holiday table. After moving to New Orleans and working in fine dining he opened *Turkey and the Wolf*, which featured his larger-than-life interpretations of down-home dishes and created a nationwide sensation. In *Turkey and the Wolf*, Hereford shares lively twists on beloved Southern dishes, like potato chip-loaded fried bologna sandwiches, deviled-egg tostadas with salsa macha, and his mom's burnt tomato casserole. This cookbook is packed with nostalgic and indulgent recipes, original illustrations, and bad-ass photographs. Filled with recipes designed to get big flavor out of laidback cooking, *Turkey and the Wolf* is a wild ride through the South, with food so good you're gonna need some brand-new jeans. **The Magic of Tinned Fish Elevate Your Cooking with Canned Anchovies, Sardines, Mackerel, Crab, and Other Amazing Seafood** *Artisan* A cookbook for the ultimate pantry staple, suddenly a major food trend—tinned fish. In 75 inventive recipes, readers will learn how rewarding, economical, and versatile cooking with tinned fish can be. **French Feasts 299 Traditional Recipes for Family Meals and Gatherings** *Stewart, Tabori and Chang* Presents traditional French recipes, including gratins, savory tarts, and braised meats and offers a guide to cognac and Armagnac and instructions on making the perfect croissant. **Cheers to the Publican, Repast and Present Recipes and Ramblings from an American Beer Hall** *Lorena Jones Books* 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 charcuterie, 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. **Rich Table A Cookbook for Making Beautiful Meals at Home** *Chronicle Books* From Sarah and Evan Rich, the proprietors of Michelin-starred Rich Table—one of San Francisco's most coveted reservations—this debut cookbook brings recipes from the restaurant together with the food the Riches cook for friends and family at home. With humor and inventiveness, these delicious recipes merge the duo's sensibilities (hers Louisiana, his New Jersey) with a respect for the ingredients of Northern California into food that you'll love, wherever you like. Full-color photographs and a textured cover with foil stamping capture the rustic elegance of the food and the restaurant, while 85 meticulously tested recipes span salads, vegetables, meat and fish, sweets, drinks, and the pasta dishes that send diners into raptures. This is thoughtful, innovative cooking for those who want to set a rich table at home. **Donabe Classic and Modern Japanese Clay Pot Cooking [A Cookbook]** *Ten Speed Press* A beautiful and lavishly photographed cookbook focused on authentic Japanese clay-pot cooking, showcasing beloved recipes and updates on classics, with background on the origins and history of donabe. Japanese clay pot (donabe) cooking has been refined over centuries into a versatile and simple method for preparing both dramatic and comforting one-pot meals. In *Donabe*, Tokyo native and cooking school instructor Naoko Takei Moore and chef Kyle Connaughton offer inspiring Japanese home-style recipes such as Sizzling Tofu and Mushrooms in Miso Sauce and Dashi-Rich Shabu-Shabu, as well as California-inspired dishes including Steam-Fried Black Cod with Crisp Potatoes, Leeks, and Walnut-Nori Pesto or Smoked Duck Breast with Creamy Wasabi-Green Onion Dipping Sauce. All are rich in flavor, simple to prepare, and perfect for a communal dining experience with family and friends. *Donabe* also features recipes from luminary chefs such as David Kinch, Namae Shinobu, and Cortney Burns and Nick Balla, all of whom use donabe in their own kitchens. Collectible, beautiful, and functional, donabe can easily be an essential part of your cooking repertory. **Frank Stitt's Southern Table Recipes and Gracious Traditions from Highlands Bar and Grill** *Artisan Books* Presents a collection of traditional--and not so traditional--Southern U.S. recipes from Alabama chef, Frank Stitt, including fish and shellfish, farm birds and game birds, meats, vegetables, basics, and a chapter on techniques and tools. **Sharp The Definitive Introduction to Knives, Sharpening, and Cutting Techniques, with Recipes from Great Chefs** *Chronicle Books* Sharp is a knife skills class in book form and an introduction to the best knives you can buy from all over the world. From a premier knife purveyor and go-to knives expert, this comprehensive guide details the elements of buying and caring for good knives, including sharpening and knife skills. Step-by-step instructions and photography cover a range of techniques with 15 recipes from great chefs—including Stuart Brioza of State Bird Provisions and Melissa Perello of Frances—which feature all the cuts that mark an accomplished cook. Sharply packaged with a textured cover, a foil spine, and more than 150 striking photographs of knifemakers, coveted knives, and beautiful food, this is the cookbook, handbook, and visual journey for anyone wanting to hone their skills in the kitchen. **Mister Jiu's in Chinatown Recipes and Stories from the Birthplace of Chinese American Food** "The acclaimed chef behind the Michelin-starred Mister Jiu's in San Francisco's Chinatown shares stories of the past, present, and future of Chinese cooking in America through 90 mouthwatering recipes"-- **Estela** *Artisan Books* Over 133 modern American recipes from the critically acclaimed New York City bistro that you can make in your own kitchen. One flight up, in a bustling neighborhood bistro overlooking the chaos of one of downtown New York's busiest streets, Ignacio Mattos serves food so uncannily delicious it consistently earns him accolades like "Chef of the Year," and his restaurant Estela a spot among the World's 50 Best. Estela shows you how to think like Ignacio Mattos, who as an immigrant sees ingredients with fresh eyes. Here is how to look at something as ordinary as a button mushroom and make it extraordinary (shaved thin over ricotta dumplings), or as familiar as burrata and transform it (with a pool of juiced herby greens and charred bread). How to use vinegars, citruses, fish sauce, and pickling broth to give each bite a pop of flavor. How to compose a plate in layers, so that the deeper you dig, the more that is revealed, while each forkful carries an electric marriage of flavors and textures. Estela presents over 133 recipes, including classics that will never leave the menu, like Lamb Ribs with Chermoula and Honey, Mussels Escabeche on Toast, and the hide-and-seek joy of Endive Salad with Walnuts and Ubriaco Rosso. Small plates meant for sharing with friends and family, like Cherry Tomatoes with Figs and Onion. Incredible pan-seared steaks. And basics for the pantry that will elevate whatever you feel like making. Named one of the Best Cookbooks of Fall 2018 by The New York Times Book Review, Epicurious, Grub Street, The Kitchn, and more! **Getaway Food & Drink to Transport You** *Abrams* From the Pacific Northwest's most influential chef comes a collection of recipes for ultra-simple sophistication inspired by the world's most delicious cuisines Acclaimed chef, restaurateur, and artist Renee Erickson invites you on a culinary journey via her favorite places in the world—Rome, Paris, Normandy, Baja California, London, and her hometown, Seattle. Equally aspirational travelogue and practical

guide to cooking at home, the book offers 120 recipes and 60 cocktail recipes for simple meals that evoke the dreamiest places and cuisines. From not-too-intricate cocktails and snacks to effortless entrées, these are the recipes that inspire Erickson and make for relaxed, convivial evenings, whether at home or abroad. Showcasing Erickson's appealing and high-style aesthetic and featuring gorgeous photography and hand-drawn illustrations, this book offers a richly visual survey of beautiful, easy ways to escape the everyday, with meals that you will want to eat every day. **Salt and Straw Ice Cream Cookbook** Clarkson Potter Salt & Straw is the brainchild of two cousins, Tyler and Kim Malek, who stumbled into ice cream making. But that stumbling is what made them great. With barely an idea of how to make ice cream, they turned to their friends for advice- chefs, chocolatiers, brewers, and food experts of all kinds, and what came out is an ice cream company that sees new flavors and inspiration everywhere they look. Using a super-simple ice cream base you can make in about the time it takes you to decide on a scoop in their shop, here are dozens of their most beloved, innovative, (and a couple of their most controversial) flavors, like Sea Salt with Caramel Ribbons, Roasted Strawberry and Toasted White Chocolate, Roasted Parsnip and Banana, Buttered Mashed Potatoes and Gravy, and Olde People. But more importantly, this book reveals what they've learned, how to tap your own creativity and how to invent flavors of your own, based on whatever you see around you. Because ice cream isn't just be a thing you eat, it's a way to live. **Bäco Vivid Recipes from the Heart of Los Angeles** Chronicle Books This is the cookbook of the season from the chef credited with capturing the myriad tastes of Los Angeles on the plate. Visually stunning and conceptually fresh, this cookbook contains 130 recipes that redefine the way we think about flavor. Josef Centeno, chef and owner of 5 acclaimed restaurants, draws on his multicultural heritage, formal training in top-notch restaurants such as Manresa and Daniel, a lifelong obsession with cookbooks, and an insatiable curiosity. Centeno's cooking layers textures and explores how spices and sauces can be used to transform the most basic vegetables. Recipes span from simple to showstopping, exploring sauces, soups, mains, salads, and desserts, too. More than 130 vivid photographs convey the beauty and excitement of Josef Centeno's extraordinary cooking. **Pok Pok Food and Stories from the Streets, Homes, and Roadside Restaurants of Thailand [A Cookbook]** Ten Speed Press A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food. **This Is Camino [A Cookbook]** Ten Speed Press 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. **Burma Superstar Addictive Recipes from the Crossroads of Southeast Asia [A Cookbook]** Ten Speed Press From the beloved San Francisco restaurant, a mouthwatering collection of recipes, including Fiery Tofu, Garlic Noodles, the legendary Tea Leaf Salad, and many more. Never before have the vivid flavors of Burmese cooking been so achievable for home cooks. Known for its bustling tables, the sizzle of onions and garlic in the wok, and a wait time so legendary that customers start to line up before the doors even open—Burma Superstar is a Bay Area institution, offering diners a taste of the addictively savory and spiced food of Myanmar. With influences from neighboring India and China, as well as Thailand and Laos, Burmese food is a unique blend of flavors, and Burma Superstar includes such stand-out dishes as the iconic Tea Leaf Salad, Chili Lamb, Pork and Pumpkin Stew, Platha (a buttery layered flatbread), Spicy Eggplant, and Mohinga, a fish noodle soup that is arguably Myanmar's national dish. Each of these nearly 90 recipes has been streamlined for home cooks of all experience levels, and without the need for special equipment or long lists of hard-to-find ingredients. Stunningly photographed, and peppered with essays about the country and its food, this inside look at the world of Burma Superstar presents a seductive glimpse of this jewel of Southeast Asia. **MAST BROTHERS CHOCOLATE A Family Cookbook** Little, Brown Stories and recipes from the Mast Brothers, makers and purveyors of America's finest craft chocolate. The Mast Brothers are pioneers of the bean-to-bar craft chocolate movement. Sourcing cocoa with unique flavor profiles from around the equator, they roast the beans in small batches to create truly handmade chocolate, one of the very few chocolate makers to do so. At their flagship factory and retail shop in Brooklyn, their distinctive bars are wrapped in exquisite custom papers that they have designed and are sold at specialty food shops around the country and around the world. Many of the world's pre-eminent chefs, including Thomas Keller, Dan Barber, Daniel Humm, Alice Waters, and Alain Ducasse choose Mast Brothers Chocolate for cooking for its purity and distinctive tasting notes. In Mast Brothers Chocolate: A Family Cookbook, they share their unique story and recipes for classic American desserts like chocolate cookies and cakes, brownies, bars, milkshakes, and even home-made whoopie pie. There are mouthwatering savory dishes as well, like Pan-seared Scallops with Cocoa Nibs and Cocoa Coq au Vin. With striking color photographs throughout, this cookbook celebrates the vision and allure of Mast Brothers Chocolate, the leaders of the American craft chocolate movement and the

choice of the world's great chefs. **Vibrant India Fresh Vegetarian Recipes from Bangalore to Brooklyn [A Cookbook]** *Ten Speed Press* From the acclaimed chef and owner of Brooklyn Delhi, a debut cookbook focused on the celebrated vegetarian fare of South India. Lifelong vegetarian and chef Chitra Agrawal takes you on an epicurean journey to her mother's hometown of Bangalore and back to Brooklyn, where she adapts her family's South Indian recipes for home cooks. This particular style of Indian home cooking, often called the "yoga diet," is light and fresh, yet satisfying and rich in bold and complex flavors. Grains, legumes, fresh produce, coconut, and yogurt—along with herbs, citrus, chiles, and spices—form the cornerstone of this delectable cuisine, rooted in vegetarian customs and honed over centuries for optimum taste and nutrition. From the classic savory crepe dosa, filled with lemony turmeric potatoes and cilantro coconut chutney, to new creations like coconut polenta topped with spring vegetables "upma" and homemade yogurt, the recipes in *Vibrant India* are simple to prepare and a true celebration of color and flavor on a plate. Chitra weaves together the historical context behind the region's cuisine and how she brought some of these age-old traditions to life thousands of miles away in Brooklyn during the city's exciting food renaissance. Relying on her experience as a culinary instructor, Chitra introduces the essential Indian cooking techniques, tips, and ingredients you'll need to prepare a full range of recipes from quick vegetable stir fries (corn, basil, and leeks flavored with butter, cumin, and black pepper), salads (citrus red cabbage and fennel slaw with black mustard seeds, curry leaves, and chile), yogurt raitas (shredded beets and coconut in yogurt), and chutneys and pickles (preserved Meyer lemon in chile brine) to hearty stews (aromatic black eyed peas, lentils, and greens), coconut curries (summer squash in an herby coconut yogurt sauce), and fragrant rice dishes (lime dill rice with pistachios). Rounding out the book is an array of addictive snacks (popcorn topped with curry leaf butter), creative desserts (banana, coconut, and cardamom ice cream), and refreshing drinks (chile watermelon juice with mint). Chitra provides numerous substitutions to accommodate produce seasonality, ingredient availability, and personal tastes. The majority of recipes are gluten-free and vegan or can be easily modified to adhere to those dietary restrictions. Whether you are a vegetarian or just looking for ways to incorporate more vegetarian recipes into your repertoire, *Vibrant India* is a practical guide for bringing delicious Indian home cooking to your table on a regular basis. **The Amateur Gourmet How to Shop, Chop, and Table Hop Like a Pro (Almost)** *Bantam* "A fast track to culinary bliss."—Frank Bruni, *New York Times* • "A sort of Rachael Ray for young foodie urbanites."—*Boston Globe* Self-taught chef and creator of the *Amateur Gourmet* website, Adam Roberts has written the ultimate "Kitchen 101" for anyone who's ever wanted to enjoy the rewards of good eating without risking burning down the house! In this deliciously illuminating and hilarious new kitchen companion, Roberts has assembled a five-star lineup of some of the food world's most eminent authorities. The result is a culinary education like no other. • Learn the "Ten Commandments of Dining Out" courtesy of Ruth Reichl, editor in chief of *Gourmet* magazine. • Discover why the *New York Times*'s Amanda Hesser urges you never to bring a grocery list to the market. • Get knife lessons from a top sous-chef at Manhattan's famous Union Square Cafe, and much more. Packed with recipes, menu plans, shopping tips, and anecdotes, *The Amateur Gourmet* provides you with all the ingredients to savor the foodie lifestyle. All you need to add is a healthy appetite and a taste for adventure. Praise for *The Amateur Gourmet* "For anyone seeking to venture beyond toaster meals into the pleasurable world of sautéing and braising, Roberts is the perfect guide."—Matt Lee and Ted Lee, authors of *The Lee Bros. Southern Cookbook* "A funny little guide—thanks to Roberts' comic timing and frequent kitchen flops—to savoring life's flavor in pursuit of good eats."—*New York Daily News* "Amateurgourmet [online] is a food-world must read, offering an intelligent and witty view of food culture. . . . Now Roberts moves to the head of the table with his new book."—*Denver Post* "A delightful and compelling new voice in the food world."—Michael Ruhlman, author of *Charcuterie* and *The Reach of a Chef* **Flavors from the French Mediterranean** *Rizzoli Publications* A Michelin three-star French chef divulges how to make eighty classic Mediterranean recipes at home. Overlooking the sparkling Mediterranean Sea, chef Gérald Passédat draws inspiration from the abundance of local seafood, sun-ripened vegetables, fragrant herbs, and sumptuous wines. Photographs of his beautifully prepared recipes are complemented by the spectacular land- and seascapes of the south of France—rolling vineyards, olive groves, shady terraces, bustling summer markets, and medieval towns aglow in the warm golden light of afternoon sun. The Mediterranean diet is the world's healthiest delicious cuisine, and chef Passédat shares eighty of his classic, generous, and easy-to-prepare recipes that celebrate fresh produce and an overall healthy lifestyle. Appetizers include Provençal-style stuffed vegetables, homemade tabbouleh, pizzas and pissaladières, squid marinades, and delicious fresh salads. Main courses range from gnocchi, herbed meatballs, roasted duck, and spelt risotto to the region's famous bouillabaisse fish stew. Desserts include fruit and verbena soup, roasted figs, or a bright lemon tart. Chef Passédat earned the famed Michelin guide's highest honor, a three-star rating, in 2008—one of only twenty-seven chefs in France and 117 in the world to enjoy such a distinction. Here, he divulges his tips and tricks garnered over nearly four decades in the kitchen along with suggested wine pairings for each dish. **Down South Bourbon, Pork, Gulf Shrimp & Second Helpings of Everything** *Clarkson Potter Publishers* A celebrated New Orleans chef presents a culturally evocative collection of Southern and Cajun recipes that reflect classic regional flavors, from slow-cooked pork barbecue from Memphis to single-barrel bourbon from Kentucky. By the creators of the James Beard Award-winning *Real Cajun*. **Rich Table A Cookbook for Making Beautiful Meals at Home** *Chronicle Books* From Sarah and Evan Rich, the proprietors of Michelin-starred Rich Table—one of San Francisco's most coveted reservations—this debut cookbook brings recipes from the restaurant together with the food the Riches cook for friends and family at home. With humor and inventiveness, these delicious recipes merge the duo's sensibilities (hers Louisiana, his New Jersey) with a respect for the ingredients of Northern California into food that you'll love, wherever you like. Full-color photographs capture the rustic elegance of the food and the restaurant, while 85 meticulously tested recipes span salads, vegetables, meat and fish, sweets, drinks, and the pasta dishes that send diners into raptures. This is thoughtful, innovative cooking for those who want to set a rich table at home. **My Mexico City Kitchen Recipes and Convictions [A Cookbook]** *Lorena Jones Books* The innovative chef and culinary trend-setter named one of Time's 100 most influential people in the world shares 150 recipes for her vibrant, simple, and sophisticated contemporary Mexican cooking. IACP AWARD FINALIST • ART OF EATING PRIZE LONGLIST • NAMED ONE OF THE BEST COOKBOOKS OF THE SEASON BY The New York Times • Bon Appétit • San Francisco Chronicle • Chicago Tribune 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 Fuertes (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. More than 150 arresting images capture the rich culture that infuses Cámara's food and a dozen essays detail the principles that distinguish her cooking, from why non-GMO corn matters to how everything can be a taco. With celebrated restaurants in Mexico City and San Francisco, Cámara is the most internationally recognized figure in Mexican cuisine, and her innovative, simple Mexican food is exactly what home cooks want to cook. **Mrs. Owen's Illinois Cook Book** *Applewood Books* Originally published in 1871 in Springfield, Illinois by Mrs. Owen, this collection of simple recipes was intended to be used by those on the frontier, as well as those in the cities. **Ideas in Food Great Recipes and Why They Work: A Cookbook** *Clarkson Potter* Alex Talbot and Aki Kamozawa, husband-and-wife chefs and the forces behind the popular blog Ideas in Food, have made a living out of being inquisitive in the kitchen. Their book shares the knowledge they have gleaned from numerous cooking adventures, from why tapioca flour makes a silkier chocolate pudding than the traditional cornstarch or flour to how to cold smoke just about any ingredient you can think of to impart a new savory dimension to everyday dishes. Perfect for anyone who loves food, Ideas in Food is the ideal handbook for unleashing creativity, intensifying flavors, and pushing one's cooking to new heights. This guide, which includes 100 recipes, explores questions both simple and complex to find the best way to make food as delicious as possible. For home cooks, Aki and Alex look at everyday ingredients and techniques in new ways—from toasting dried pasta to lend a deeper, richer taste to a simple weeknight dinner to making quick “micro stocks” or even using water to intensify the flavor of soups instead of turning to long-simmered stocks. In the book's second part, Aki and Alex explore topics, such as working with liquid nitrogen and carbon dioxide—techniques that are geared towards professional cooks but interesting and instructive for passionate foodies as well. With primers and detailed usage guides for the pantry staples of molecular gastronomy, such as transglutaminase and hydrocolloids (from xanthan gum to gellan), Ideas in Food informs readers how these ingredients can transform food in miraculous ways when used properly. Throughout, Aki and Alex show how to apply their findings in unique and appealing recipes such as Potato Chip Pasta, Root Beer-Braised Short Ribs, and Gingerbread Soufflé. With Ideas in Food, anyone curious about food will find revelatory information, surprising techniques, and helpful tools for cooking more cleverly and creatively at home. **The Sobo Cookbook Fresh Food Inspired by Texas to Tofino** *Appetite by Random House* Sobo (Sophisticated Bohemian) started out in 2003 as a purple food truck in the parking lot behind a surf shop, way before food trucks were cool. Despite its remoteness, it attracted rave reviews from food media across North America, with the likes of Saveur magazine calling it: “perhaps the most exciting lunch stand in North America”. The back of the staff's t-shirts read: “Quite possibly the second best thing you can do in a parking lot”—and that same fun, authentic West Coast vibe weaves throughout the stories and recipes in this book. Sobo has since become a destination restaurant, having outgrown its food truck beginnings, with visitors making the pilgrimage to the west coast of Vancouver Island just to taste chef Lisa Ahier's cooking—which is, to use Tofino slang, simply “killer”. The restaurant's menu focuses on locally-sourced, seasonally-inspired ingredients from family-owned producers. The dishes are shaped by Lisa's Tex Mex and Southwestern culinary roots, and her experience gained across several US states, including her stint as executive chef of Cibolo Creek Ranch in Texas. The Sobo Cookbook includes over 100 of the restaurant's all-time favourite recipes—recipes that have fed surfers, hungry locals, curious visitors and die-hard foodies alike. **Gjelina Cooking from Venice, California** *Chronicle Books* Travis Lett's new American cuisine from Los Angeles's most talked-about restaurant. Standout cookbook featuring 125+ rustic and delicious dishes: Gjelina in Venice Beach, California is lauded by critics from London to New York to San Francisco. It is beloved by stars, locals, and out-of-towners alike for its seductive simplicity and seasonal New American menu created by talented chef Travis Lett. • With 125 rustic and utterly delicious salads, toasts, pizzas, vegetable and grain dishes, pastas, fish and meat mains, and desserts that have had fans clamoring for a table at Gjelina since the restaurant burst onto the scene in 2008. • More than 150 color photographs from acclaimed photographer Michael Graydon and stylist Nikole Herriott. The tactile and artisanal packaging of this recipe book evoke the vibe of Venice Beach and the Gjelina (the G's silent) aesthetic, and showcase the beautiful plated food of chef Travis Lett's ingredient-based, vegetable-centric cooking. Much like cookbook best sellers from Yotam Ottolenghi's Jerusalem, Plenty, and Ottolenghi, Gjelina is the cookbook for the way we want to eat now. • Gorgeous cookbook will be a go-to for inspiring recipes as well as for simply admiring the photographed plated dishes. • Mouthwatering recipes include broccoli rabe pesto, grilled kale with shallot-yogurt dressing and toasted hazelnuts, mushroom toast, baby radishes with black olive and anchovy aioli, ricotta gnocchi with cherry tomato Pomodoro, farro with beet and mint yogurt, cioppino, steaks with smoky tomato butter and cipollini, strawberry-rhubarb polenta crisp, and more. **Rose's Baking Basics 100 Essential Recipes, with More Than 600 Step-By-Step Photos** *Houghton Mifflin* 100 easy and essential recipes for cookies, pies and pastry, cakes, breads, and more, with photographic step-by-step how-to instruction, plus tips, variations, and other information **Baking at the 20th Century Cafe Iconic European Desserts from Linzer Torte to Honey Cake** *Artisan* Named a Best Cookbook of the Year/Best Cookbook to Gift by Saveur, Los Angeles Times, San Francisco Chronicle, Dallas Morning News, Charleston Post & Courier, Thrillist, and more “Dazzling. . . [Polzine] brings a fresh approach and singular panache. . . Her clear voice and precise, idiosyncratic instructions will allow home bakers to make exquisite fruit tarts with strawberries and plums, elegant cookies and layer cakes.” —Emily Weinstein, New York Times, The 14 Best Cookbooks of Fall 2020 “This book . . . just keeps on giving. An absolute joy for bakers.” —Diana Henry, The Telegraph (U.K.), The 20 Best Cookbooks to Buy This Autumn Admit it. You're here for the famous honey cake. A glorious confection of ten airy layers, flavored with burnt honey and topped with a light dulce de leche cream frosting. It's an impressive cake, but there's so much more. Wait until you try the Dobos Torta or Plum Kuchen or Vanilla Cheesecake. Throughout her baking career, Michelle Polzine of San Francisco's celebrated 20th Century Cafe has been obsessed with the tortes, strudels, Kipferl, rugelach, pierogi, blini, and other famous delicacies you might find in a grand cafe of Vienna or Prague. Now she shares her passion in a book that doubles as a master class, with over 75 no-fail recipes, dozens of innovative techniques that bakers of every skill level will find indispensable (no more cold butter for a perfect tart shell), and a revelation of ingredients, from lemon verbena to peach leaves. Many recipes are lightened for contemporary tastes, and are presented through a California lens—think Nectarine Strudel or Date-Pistachio Torte. A surprising number are gluten-free. And all are written with the author's enthusiastic and singular voice, describing a cake as so good it “will knock your socks off, and wash and fold them too.” Who wouldn't want a slice of that? With Schlag, of course. **The Scarpetta Cookbook** *Houghton Mifflin Harcourt* “125 recipes from the acclaimed restaurant”—Cover. **Brown Sugar Kitchen New-Style, Down-Home Recipes from Sweet West Oakland** *Chronicle Books* Brown Sugar Kitchen is more than a restaurant. This soul-food outpost is a community gathering spot, a place to fill the belly, and the beating heart of West Oakland, a storied postindustrial neighborhood across the bay from San Francisco. The restaurant is a friendly beacon

on a tree-lined parkway, nestled low and snug next to a scrap-metal yard in this Bay Area rust belt. Out front, customers congregate on long benches and sprawl in the grass, soaking up the sunshine, sipping at steaming mugs of Oakland-roasted coffee, waiting to snag one of the tables they glimpse through the swinging doors. Deals are done, friends are made; this is a community in action. In short order, they'll get their table, their pecan-studded sticky buns, their meaty hash topped with a quivering poached egg. Later in the day, the line grows, and the orders for chef-owner Tanya Holland's famous chicken and waffles or oyster po'boy fly. This is when satisfaction arrives. *Brown Sugar Kitchen*, the cookbook, stars 86 recipes for re-creating the restaurant's favorites at home, from a thick Shrimp Gumbo to celebrated Macaroni & Cheese to a show-stopping Caramel Layer Cake with Brown Butter-Caramel Frosting. And these aren't all stick-to-your-ribs recipes: Tanya's interpretations of soul food star locally grown, seasonal produce, too, in crisp, creative salads such as Romaine with Spring Vegetables & Cucumber-Buttermilk Dressing and Summer Squash Succotash. Soul-food classics get a modern spin in the case of B-Side BBQ Braised Smoked Tofu with Roasted Eggplant and a side of Roasted Green Beans with Sesame-Seed Dressing. Straight-forward, unfussy but inspired, these are recipes you'll turn to again and again. Rich visual storytelling reveals the food and the people that made and make West Oakland what it is today. *Brown Sugar Kitchen* truly captures the sense—and flavor—of this richly textured and delicious place. **Ginger Pig Meat Book** *Octopus Books* Tim Wilson and Fran Warde have teamed up to create this comprehensive reference work and inspirational collection of recipes. For each type of meat, the book recommends the best breeds, advises which cuts suit which style of cooking and tells you what to ask your butcher in order to buy the best quality. There are more than 100 recipes arranged according to season, from Sticky citrus-marinated pork chops in April through Moroccan chicken with preserved lemons in July to Slow-baked herb-crust leg of mutton in December. Through monthly farm diaries, the book also reveals what life is really like on a thriving British farm. Packed with specially commissioned photographs taken on the farm as well as in the kitchen by renowned photographer Kristin Perers, this is a uniquely beautiful and useful book. **The Slanted Door Modern Vietnamese Food [A Cookbook]** *Ten Speed Press* The long-awaited cookbook featuring 100 recipes from James Beard award-winning chef Charles Phan's beloved San Francisco Vietnamese restaurant, The Slanted Door. Award-winning chef and restaurateur Charles Phan opened The Slanted Door in San Francisco in 1995, inspired by the food of his native Vietnam. Since then, The Slanted Door has grown into a world-class dining destination, and its accessible, modern take on classic Vietnamese dishes is beloved by diners, chefs, and critics alike. The Slanted Door is a love letter to the restaurant, its people, and its food. Featuring stories in addition to its most iconic recipes, The Slanted Door both celebrates a culinary institution and allows home cooks to recreate its excellence.