

Recipe Journal

Armageddon Cookbook and Doomsday Kitchen

Recipes from Hawai'i [A Cookbook]

Leave Me Alone with the Recipes

Innovative Barbecue Recipes from an All-Star Pitmaster

I Love New York

NEW YORK TIMES BESTSELLER || Recipes to match every mood, situation, and vibe from the James Beard Award-winning author of Where Cooking Begins NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT AND TASTE OF HOME Great food is an achievable part of every day, no matter how busy you are; the key is to have go-to recipes for every situation and for whatever you have on hand. The

recipes in That Sounds So Good are split between weekday and weekend cooking. When time is short, turn to quick stovetop suppers, one-pot meals, and dinner salads. And for the weekend, lean into lazy lunches, simmered stews, and hands-off roasts. Carla's dishes are as inviting and get-your-attention-good as ever. All the recipes: such as Fat Noodles with Pan-Roasted Mushrooms and Crushed Herb Sauce or Chicken Legs

with Warm Spices: come with multiple ingredient swaps and suggestions, so you can make each one your own. That Sounds So Good shows Carla at her effortless best, and shows how you can be, too.

Think you can cook better than Bobby Flay? Put your kitchen skills to the test and cook alongside Bobby and his competitors with more than 100 recipes from the hit show. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK Beat Bobby Flay brings the excitement of the Food Network show stage into your home kitchen, with more than 100 recipes for breakfast and brunch, weeknight-worthy dinners,

and stunning desserts that make every meal a winner. Bobby's best recipes and other favorites from the show make appearances, from Seafood Fra Diavolo with Saffron Fettuccine (handmade pasta always wins the judges' hearts) to Mushroom and Goat Cheese Chiles Rellenos (the secret: crispy Brussels sprout leaves) and Bittersweet Chocolate Soufflé. Sprinkled throughout Bobby's recipes are behind-the-scenes stories of

fan-favorite moments, tips to help you :beat the clock! when you're pressed for time, and pro-chef suggestions for everything from meal prep to garnish (when in doubt, add anchovy breadcrumbs!). Alongside Bobby's favorites are a wealth of recipes from his competitors on the show who beat Bobby Flay, including Alex Guarnaschelli's Lobster Newberg, Marcus Samuelsson's Doro Wat (Ethiopian chicken stew), and Shelby

Sieg's Lemon-Thyme Olive Oil Cake. The ultimate companion cookbook to one of the country's favorite Food Network shows, Beat Bobby Flay also features beautiful, all-new color food photography as well as shots from everyone's favorite episodes. With Bobby's expertise and tried-and-true tips helping you stay in it to win it, you'll be ready to crush any competition that comes your way!

This work describes the lives, careers and significance of seven chefs and authors who had profound influences on the creation of American cuisine: Amelia Simmons, author of the first known American cookbook; Mary Randolph, whose The Virginia Housewife is considered the first regional American cookbook; Miss Leslie and her bestselling 19th century work; former slave Mrs. Abby Fisher and her book on Southern cooking;

Lafcadio Hearn's La Cuisine Creole; Charles Ranhofer's influence on the role of the modern chef; and Victor Hirtzler and his California cuisine. The second section includes selected recipes from each author's books, with notes to aid adaptation by the modern cook. Instructors considering this book for use in a course may request an examination copy here.

Franklin Barbecue

101+ Tricks, Secret Ingredients and Easy Recipes for Foolproof Barbecue & Grilling

Pizza on the Grill

Food by Fire

Home Port Cookbook

Cooking for One Cookbook