

Culinary Artistry Andrew Dornenburg

For anyone who believes in the potential for artistry in the realm of food, "Culinary Artistry" is a must-read. This is the first book to examine the creative process of culinary composition as it explores the intersection of food, imagination, and taste. Through interviews with more than 30 of America's leading chefs—including Rick Bayless, Daniel Boulud, Gray Kunz, Jean-Louis Palladin, Jeremiah Tower, and Alice Waters—the authors reveal what defines "culinary artists," how and where they find their inspiration, and how they translate that vision to the plate. Through recipes and reminiscences, chefs discuss how they select and pair ingredients, and how flavors are combined into dishes, dishes into menus, and menus into bodies of work that eventually comprise their cuisines.

"The James Beard Award-winning, bestselling author of *CookWise* and *BakeWise* delivers essential cooking know-how based on her expansive understanding of food science. Want to cook fluffier scrambled eggs and more flavorful sauces, keep your greens brilliantly green, and make everything taste more delicious? *KitchenWise* combines beloved cookbook author Shirley Corriher's down-to-earth advice with scientific expertise to address everyday cooking issues. Whether you are a beginner or a professional chef, Shirley's guidance will save you time and money, and help you know exactly what to do at the stove. A gifted teacher with a degree in chemistry, Shirley takes readers through the hows and whys of what she does in the kitchen, explaining the science behind common problems and offering solutions for how to fix them. (For example, salt has an amazing ability to suppress bitterness and allow other flavors to emerge.) In *KitchenWise*, which is filled with more than thirty of Shirley's favorite time-tested recipes, readers will learn why certain ingredients work well together and what makes good food great. Amazingly informative, approachable, and packed with proven techniques, *KitchenWise* serves up new ways to get the most from your meals"--

No Experience Necessary is Chef Norman Van Aken's joyride of a memoir. In it he spans twenty-plus years and nearly as many jobs—including the fateful job advertisement in the local paper for a short-order cook with "no experience necessary." Long considered a culinary renegade and a pioneering chef, Van Aken is an American original who chopped and charred, sweated and seared his way to cooking stardom with no formal training, but with extra helpings of energy, creativity, and faith. After landing on the deceptively breezy shores of Key West, Van Aken faced hurricanes, economic downturns, and mercurial moneymen during the decades when a restaurant could open and close faster than you can type haute cuisine. From a graveyard shift grunt at an all-night barbeque joint to a James Beard-award finalist for best restaurant in America, Van Aken put his trusting heart, poetic soul, natural talent, and ever-expanding experience into every venture—and helped transform the American culinary landscape along the way. In the irreverent tradition of Anthony Bourdain's *Kitchen Confidential*, and populated by a rogues' gallery of colorful characters—including movie stars, legendary musicians, and culinary giants Julia Child, Emeril Lagasse, and Charlie Trotter—No Experience Necessary offers a uniquely personal, highly-entertaining under-the-tablecloth view of the high-stakes world of American cuisine told with wit, insight, and great affection by a natural storyteller.

In his second in-depth foray into the world of professional cooking, Michael Ruhlman journeys into the heart of the profession. Observing the rigorous Certified Master Chef exam at the Culinary Institute of America, the most influential cooking school in the country, Ruhlman enters the lives and kitchens of rising star Michael Symon and renowned Thomas Keller of the French Laundry. This fascinating book will satisfy any reader's hunger for knowledge about cooking and food, the secrets of successful chefs, at what point cooking becomes an art form, and more. Like Ruhlman's *The Making of a Chef*, this is an instant classic in food writing—one of the fastest growing and most popular subjects today.

The Food Lover's Guide to Wine

Profitable Menu Planning

The New American Chef

Cooking with the Best of Flavors and Techniques from Around the World

A Modern Guide to Preparing and Styling Delicious Food

The Soul of a Chef

Simple Recipes and True Stories from a Life in Food

From the easiest of foolproof cakes, to the crumbliest of pastries and pies, and the most buttery, flaky croissants and danishes - **All Things Sweet** represents years of testing, adapting and refining secret recipes. A companion to the definitive and international bestselling bread bible, *Bourke Street Bakery*, here at last is the comprehensive guide to baking cakes, sweet pastries, tarts and more, with the *Bourke Street* twist. There's a reason this tiny iconic store in a corner of Sydney is now opening kitchens internationally - and that reason is irresistibly delicious baking.

"What an extraordinary book! Pain, gain, joy, pathos, and the aroma of braised short ribs. It made me want to open (God forbid!) another restaurant. I never thought anyone could capture the magic and mission of being a chef, but they've done it!" **Barbara Tropp, Chef-Owner, China Moon Cafe** "An unusually comprehensive book, immensely readable, at once passionate and coherent, probing and well-informed. For anyone interested in the historic coming of age of the professional American kitchen, this is a requisite buy." **Michael and Ariane Batterberry, Founding Editors and Associate Publishers of Food Arts** "Finally, a book that lets chefs speak for themselves! An insightful look at the complex life of a professional chef in the 90s. Fascinating portraits of the people who have defined American cuisinewho they are and how they got to be where they are today. Anyone who is interested in becoming a chef will find this book invaluablethis is what it takes to make it." **Mark Miller, Chef-Owner, Coyote Cafe and Red Sage** "After reading this book, I understand that becoming an outstanding leader is not very different from becoming a chef. Both roles require passion, discipline, authenticity, and an experimental attitude. On top of that, organizing a kitchen may be as difficult as organizing any business. Not only will present and future chefs and restaurateurs want to read this book, but anyone with a taste for excellent cooking and excellent leadership will find something of interest on every page." **Warren Bennis, Distinguished Professor of Business Administration at the University of Southern California and Author, On Becoming a Leader and Leaders** "Becoming a Chef is a marvelous book for the interested home cook as well as the aspiring chef. Like great wines with great food, there are great dishes and a great education here." **Robert Mondavi, Founder, Robert Mondavi Winery**

Bestselling author, TV host, and chef Anthony Bourdain reveals the hearty, delicious recipes of Les Halles, the classic New York City French bistro where he got his start. Before stunning the world with his bestselling *Kitchen Confidential*, Anthony Bourdain, host of the celebrated TV shows *Parts Unknown* and *No Reservations*, spent years serving some of the best French brasserie food in New York. With its no-nonsense, down-to-earth atmosphere, Les Halles matched Bourdain's style perfectly: a restaurant where you can dress down, talk loudly, drink a little too much wine, and have a good time with friends. Now, Bourdain brings you his *Les Halles Cookbook*, a cookbook like no other: candid, funny, audacious, full of his signature charm and bravado. Bourdain teaches you everything you need to know to prepare classic French bistro fare. While you're being guided, in simple steps, through recipes like roasted veal short ribs and steak frites, escargots aux noix and foie gras au pruneaux, you'll feel like he's in the kitchen beside you—reeling off a few insults when you've scorched the sauce, and then patting you on the back for finally getting the steak tartare right. As practical as it is entertaining, Anthony Bourdain's *Les Halles Cookbook* is a can't-miss treat for cookbook lovers, aspiring chefs, and Bourdain fans everywhere.

Hearty boeuf Bourguignon served in deep bowls over a garlic-rubbed slice of baguette toast; decadently rich croque monsieur, egg and oozing with cheese; gossamer crème brulee, its sweetness offset by a brittle burnt-sugar topping. Whether shared in a cozy French bistro or in your own home, the romance and enduring appeal of French country cooking is irrefutable. Here is the book that helps you bring that spirit, those evocative dishes, into your own home. What **Ina Garten** is known for—on her Food Network show and in her three previous bestselling books—is adding a special twist to familiar dishes, while also streamlining the recipes so you spend less time in the kitchen but still emerge with perfection. And that's exactly what she offers in *Barefoot in Paris*. Ina's kir royale includes the unique addition of raspberry liqueur—a refreshing alternative to the traditional crème de cassis. Her vichyssoise is brightened with the addition of zucchini, and her chocolate mousse is deeply flavored with the essence of orange. All of these dishes are true to their Parisian roots, but all offer something special—and are thoroughly delicious, completely accessible, and the perfect fare for friends and family. *Barefoot in Paris* is suffused with Ina's love of the city, of the bustling outdoor markets and alluring little shops, of the bakeries and fromageries and charcuteries—of the wonderful celebration of food that you find on every street corner, in every neighborhood. So take a trip to Paris with the perfect guide—the *Barefoot Contessa* herself—in her most personal book yet.

Styling Techniques of Professionals

Culinary Math 3rd Edition with Culinary Artistry Set

America's Quest for Culinary Glory at the Bocuse d'Or, the World's Most Prestigious Cooking Competition

Craft a Sandwich into a Meal—And a Meal into a Sandwich: A Cookbook

Culinary Artistry And Menu Pricing & Strategy, 4e Set

No Experience Necessary

Food Presentation Secrets

The authors of *The Perfect Meal* examine all of the elements that contribute to the diner's experience of a meal (primarily at a restaurant) and investigate how each of the diner's senses contributes to their overall multisensory experience. The principal focus of the book is not on flavor perception, but on all of the non-food and beverage factors that have been shown to influence the diner's overall experience. Examples are: the colour of the plate (visual) the shape of the glass (visual/tactile) the names used to describe the dishes (cognitive) the background music playing inside the restaurant (aural) Novel approaches to understanding the diner's experience in the restaurant setting are explored from the perspectives of decision neuroscience, marketing, design, and psychology. 2015 Popular Science Prose Award Winner.

Offers a brief history of restaurants, describes the experiences and qualifications of food critics, and identifies favorite restaurants

Offers a thought-provoking and visually compelling exploration of the artistic and gastronomic creativity of Ferran Adria, the world's most revolutionary chef, explaining the essence of Adria's creativity through numerous full-color photos and texts by potent personalities of the art and gastronomic worlds.

The updated edition of the book Julia Child called "a 'must' for aspiring chefs"—the James Beard Award-winning guide to one of today's hottest careers With more and more chefs achieving celebrity status, interest in the exciting world of today's leading chefs is higher than ever. Essential reading for anyone who loves food, *Becoming a Chef* gives an entertaining and informative insider's look at this dynamic profession, going behind the scenes to look into some of the most celebrated restaurant kitchens across the nation. More than 60 leading chefs—including some of the newest up-and-coming-discuss the inspiration, effort, and quirks of fate that turned would-be painters, anthropologists, and football players into culinary artists. Andrew Dornenburg and Karen Page (both of New York, NY) are the authors of the bestselling titles *Culinary Artistry*, *Dining Out*, *Chef's Night Out*. Dornenburg has cooked professionally at Arcadia, Judson Grill, and March in New York City and Biba and the East Coast Grill in Boston. Page, the recipient of the 1997 Melitta Bentz Award for Women's Achievement, is a graduate of the Harvard Business School.

Vegan Chocolate

A Kitchen Education [A Cookbook]

Bourke Street Bakery: All Things Sweet

Knives at Dawn

Unbeatable recipes from the iconic bakery

What to Drink with What You Eat

Meat

"In Culinary Artistry...Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe-dependent cook...Their hope is that once you know the scales, you will be able to compose a symphony." --*Molly O'Neil in The New York Times Magazine. For anyone who believes in the potential for artistry in the realm of food, Culinary Artistry is a must-read. This is the first book to examine the creative process of culinary composition as it explores the intersection of food, imagination, and taste. Through interviews with more than 30 of America's leading chefs including Rick Bayless, Daniel Boulud, Gray Kunz, Jean-Louis Palladin, Jeremiah Tower, and Alice Waters the authors reveal what defines "culinary artists," how and where they find their inspiration, and how they translate that vision to the plate. Through recipes and reminiscences, chefs discuss how they select and pair ingredients, and how flavors are combined into dishes, dishes into menus, and menus into bodies of work that eventually comprise their cuisines.*

Culinary Math: Math skills are an essential part of the day-to-day job functions of the professional chef. This book is designed to teach the culinary student or professional all the tools necessary to manage daily restaurant operations with maximum efficiency and profitability. Well-organized and easy-to-use, the book presents proven step-by-step methods for understanding food service math concepts and their practical applications in the kitchen. The authors begin with a review of math basics, including fractions, decimals, rounding, and percents, as well as an overview of customary U.S. and metric kitchen measurements. More advanced chapters include directions on conversions, calculating yield percents, determining edible portion costs, recipe costs, and beverage costs, purchasing, and converting recipe yields. Each chapter includes a clear set of outlined objectives, as well as practice problems to help readers develop their skills. Appendices include formulas, measurement equivalency charts, problem answers, and a blank food cost form. In addition, this revised edition will include input from prominent industry leaders, 35 all-new photographs, 150 new practice problems, and a companion website, all designed to help students apply basic math skills to the field of kitchen management. "In Culinary Artistry...Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe-dependent cook...Their hope is that once you know the scales, you will be able to compose a symphony."—*Molly O'Neil in The New York Times Magazine. "The husband-and-wife writing team of Andrew Dornenburg and Karen Page—he is a chef, she a journalist—has produced four books in the past six years, and these are the best place to experience the cult of the New American chef."* --*The New Yorker "In this ambitious guidebook to the current state of culinary art in American restaurants, the authors offer a comprehensive flavor catalog of comestibles that constitutes a palate-pleasing palette of the spectrum of gustatory stimuli. They flesh out long lists with reflections and observations on the craft of cooking by some of the world's most illustrious chefs, both historical and contemporary. These philosophical ruminations give the up-and-coming chef an understanding of the evolution of taste in the past half century by comparing the classic tastes of France's Fernand Point with the tastes of current celebrity chefs, such as Alice Waters and Rick Bayless."*-- *Booklist*

Winner of the 2009 James Beard Book Award for Best Book: Reference and Scholarship Great cooking goes beyond following a recipe--it's knowing how to season ingredients to coax the greatest possible flavor from them. Drawing on dozens of leading chefs' combined experience in top restaurants across the country, Karen Page and Andrew Dornenburg present the definitive guide to creating "deliciousness" in any dish. Thousands of ingredient entries, organized alphabetically and cross-referenced, provide a treasure trove of spectacular flavor combinations. Readers will learn to work more intuitively and effectively with ingredients; experiment with temperature and texture; excite the nose and palate with herbs, spices, and other seasonings; and balance the sensual, emotional, and spiritual elements of an extraordinary meal.Seasoned with tips, anecdotes, and signature dishes from America's most imaginative chefs, THE FLAVOR BIBLE is an essential reference for every kitchen.

One of Smithsonian Magazine's Ten Best Food Books of the Year A revolutionary new guide to pairing ingredients, based on a famous chef's groundbreaking research into the chemical basis of flavor As an instructor at one of the world's top culinary schools, James Briscione thought he knew how to mix and match ingredients. Then he met IBM Watson. Working with the supercomputer to turn big data into delicious recipes, Briscione realized that he (like most chefs) knew next to nothing about why different foods taste good together. That epiphany launched him on a quest to understand the molecular basis of flavor--and it led, in time, to The Flavor Matrix. A groundbreaking ingredient-pairing guide, The Flavor Matrix shows how science can unlock unheard-of possibilities for combining foods into astonishingly inventive dishes. Briscione distills chemical analyses of different ingredients into easy-to-use infographics, and presents mind-blowing recipes that he's created with them. The result of intensive research and incredible creativity in the kitchen, The Flavor Matrix is a must-have for home cooks and professional chefs alike: the only flavor-pairing manual anyone will ever need.

Urban Italian

Alinea

Becoming a Chef

The Definitive Guide to Pairing Food with Wine, Beer, Spirits, Coffee, Tea - Even Water - Based on Expert Advice from America's Best Sommeliers

The Alice B. Toklas Cook Book

Essential Food Science for Home Cooks

With Recipes and Reflections from America's Leading Chefs

An author, baking instructor and vegan offers recipes for chocolate desserts and treats including cakes, brownies, truffles, pudding and ice creams that are dairy-free, organic and fair-trade including Brooklyn Blackout Layer Cake, a Sacher Torte and Moon Pies.

Sizzling sauté pans. Screaming spectators. Television cameras. A ticking clock. Fasten your seatbelt for the Bocuse d'Or, the world's most challenging and prestigious cooking competition, where the pressure and the stakes could not be higher. At this real-life Top Chef, twenty-four culinary teams, each representing its home nation, cook for five and a half grueling hours. There are no elimination rounds—the teams have only this chance to cook two spectacular platters of food to be judged by a jury of chefs. Prize money, international acclaim, and national pride are on the line. Knives at Dawn is the dramatic story of the selection and training of the 2009 American team, overseen by a triumvirate of revered culinary figures, Daniel Boulud, Thomas Keller, and Jérôme Bocuse, icons portrayed here in intimate detail that only the author's unparalleled behind-the-scenes access could yield. The stars of this chefs-as-athletes story, Timothy Hollingsworth and his assistant, or commis, Adina Guest, both from the celebrated The French Laundry in Yountville, California, are up against a determined, colorful cast of international competitors. All the hopefuls meet in an arena in Lyon, France, for the ultimate competition, where technical and mental fortitude and split-second decisions can make all the difference in the world. With its riveting details and revelatory depictions of chefs in action, Knives at Dawn delivers fascinating insights into what drives chefs in their pursuit of excellence and perfection.

Slow-roasted meats, marinated vegetables, surprising flavor combinations, this is not your mother's sandwich. With acclaimed restaurants located across the United States, and a high-profile job as head judge of the hit show Top Chef, Tom Colicchio is one of the best-known chefs and personalities in the culinary world today. His popular chain of 'wichcraft sandwich shops is known for crafting sandwiches with high-quality fresh ingredients prepared to Colicchio's exacting standards. And since the first 'wichcraft opened in 2003, diners can't seem to get enough. In 'wichcraft, Colicchio shares the shops' secrets with step-by-step recipes for all their best-loved offerings. You'll learn how to create new classics like Roasted Turkey with Avocado, Bacon, Onion Marmalade, and Mayonnaise, and Sicilian Tuna with Fennel, Black Olives, and Lemon; and elevate basic cold cuts through imaginative combinations like Smoked Ham with Avocado and Butter, and Salami with Marinated Cauliflower and Bitter Greens. Routine staples are refashioned into unforgettable meals, like Onion Frittata with Roasted Tomato and Cheddar, and Slow-Roasted Pork with Red Cabbage, Jalapeños, and Mustard. 'wichcraft is stuffed with sandwiches like these, and many more, that will add something special to both your lunchbox and your life. With 100 full-color photographs, recipes for pantry items including dressings and condiments, and a host of sandwich cookies and ice cream treats to round out your meals, this is the book to get a little 'wichcraft magic going in your own kitchen.

The timeless guide to culinary creativity and flavor exploration, based on the wisdom of the world's most innovative chefs Eight years in the making, *The Flavor Bible* is a landmark book that will inspire the greatest creations of innovative cooks and chefs by serving as an indispensable guide to creativity and flavor affinities in today's kitchen. Cuisine is undergoing a startling historic transformation: With the advent of the global availability of ingredients, dishes are no longer based on geography but on flavor. This radical shift calls for a new approach to cooking -- as well as a new genre of "cookbook" that serves no to document classic dishes via recipes, but to inspire the creation of new ones based on imaginative and harmonious flavor combinations. *The Flavor Bible* is your guide to hundreds of ingredients along with the herbs, spices, and other seasonings that will allow you to coax the greatest possible flavor and pleasure from them. This astonishing reference distills the combined experience of dozens of America's most innovative culinarians, representing such celebrated restaurants as A Voce, Babbo, Blue Hill, Café Atlántico, Chanterelle, Citronelle, Gramercy Tavern, the Herbfarm, Jardinière, Jean Georges, Le Bernardin, the Modern, Moto, and the Trellis. You'll learn to: explore the individual roles played by the four basic tastes -- salty, sour, bitter, and sweet -- and how to bring them into harmony; work more intuitively and effectively with ingredients by discovering which flavors have the strongest affinities for one another; brighten flavors through the use of acids -- from vinegars to citrus juices to herbs and spices such as Makrut lime and sumac; deepen or intensify flavors through the layering of specific ingredients and techniques; and balance the physical, emotional, mental, and spiritual aspects of cooking and serving an extraordinary meal. Seasoned with tips, anecdotes, and signature dishes from the country's most respected chefs and pastry chefs, *The Flavor Bible* is an essential book for every kitchen library. For more flavor inspiration, look for *The Vegetarian Flavor Bible*

Think Like a Chef

Nutrition for Foodservice and Culinary Professionals, Fourth Edition and NRAEF Workbook Package

The New Art of Cooking

Unlocking Culinary Genius-with Wisdom, Inspiration, and Ideas from the World's Most Creative Chefs

KitchenWise

'wichcraft

A guide for students, managers, and owners in the food service industry. Considers researching the type of customer and restaurant, financial matters, nutrition, legal aspects, layout and printing, and a range of specialized menus from fast foods to banquets. Also discusses the menu as a management

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 recipes that one of New York's best young chefs cooks in his own kitchen: a cookbook full of soulful, sophisticated food and delicious stories While waiting for construction to finish on his restaurant A Voce, Andrew Carmellini faced an unusual challenge. After a brilliant career in professional kitchens (including a six-year tour as chef de cuisine at Café Boulud), he was faced with the harsh reality of life as a civilian cook: no prep cooks, no saucier, no daily deliveries—just him and his wife in their tiny Manhattan-apartment kitchen. Urban Italian is made up of the recipes that result when a great chef has to use the same resources as the rest of us. In these hundred recipes—covering four distinct courses, side dishes, and base recipes—Carmellini shows how to make stunning, soulful food with nothing more than the ingredients, techniques, and time available to the ordinary home cook. The food is sophisticated but also easy to make: lamb meatballs stuffed with goat cheese; veal, beef, and pork ravioli; roast pork with Italian plums and grappa; fennel with Sambuca and orange; and a honey-flavored pine nut cake. The book opens with a narrative (written by Carmellini with his wife and coauthor, Gwen Hyman) that traces Carmellini's culinary education—a series of outrageous tales that will delight anyone who loved Heat or Kitchen Confidential. Also scattered through the book are short pieces on places and ingredients, placed alongside recipes to shed light on the history and practice of simple, beautiful cooking. This is a book you'll find yourself using all the time—to cook from for weeknights and for special occasions, or just to sit down with and read.

Throughout time, people have chosen to adopt a vegetarian or vegan diet for a variety of reasons, from ethics to economy to personal and planetary well-being. Experts now suggest a new reason for doing so: maximizing flavor -- which is too often masked by meat-based stocks or butter and cream. The Vegetarian Flavor Bible is an essential guide to culinary creativity, based on insights from dozens of leading American chefs, representing such acclaimed restaurants as Crossroads and M.A.K.E. in Los Angeles; Candle 79, Dirt Candy, and Kajitsu in New York City, Green Zebra in Chicago, Greens and Millennium in San Francisco, Natural Selection and Portobello in Portland, Plum Bistro in Seattle, and Vedge in Philadelphia. Emphasizing plant-based whole foods including vegetables, fruits, grains, legumes, nuts, and seeds, the book provides an A-to-Z listing of hundreds of ingredients, from avbav? to zucchini blossoms, cross-referenced with the herbs, spices, and other seasonings that best enhance their flavor, resulting in thousands of recommended pairings. The Vegetarian Flavor Bible is the ideal reference for the way millions of people cook and eat today -- vegetarians, vegans, and omnivores alike. This groundbreaking book will empower both home cooks and professional chefs to create more compassionate, healthful, and flavorful cuisine.

250 Recipes from an American Master

Kitchen Creativity

The Vegetarian Flavor Bible

Secrets from America's Leading Critics, Chefs, and Restaurateurs

Ideas in Food

Jeremiah Tower Cooks

Great Recipes and Why They Work: A Cookbook

Unlock your creative potential with the world's most imaginative chefs. In this groundbreaking exploration of culinary genius, the authors of The Flavor Bible reveal the surprising strategies great chefs use to do what they do best. Beyond a cookbook, Kitchen Creativity is a paradigm-shifting guide to inventive cooking (without recipes!) that will inspire you to think, improvise, and cook like the world's best chefs. Great cooking is as much about intuition and imagination as it is about flavor and technique. Kitchen Creativity distills brilliant insights into these creative processes from more than 100 top restaurant kitchens, including the Bazaar, Blue Hill, Daniel, Dirt Candy, Eleven Madison Park and the NoMad, Gramercy Tavern, the Inn at Little Washington, Le Bernardin, Oleana, Rustic Canyon, Saison, Single Thread, and Topolobampo. Based on four years of extensive research and dozens of in-depth interviews, Kitchen Creativity illuminates the method (and occasional madness) of culinary invention. Part I reveals how to learn foundational skills, including how to appreciate, taste, and season classic dishes (Stage 1: Mastery), before reinventing the classics from a new perspective (Stage 2: Alchemy). Einstein's secret of genius-combinatory play-pushes chefs to develop unique creations and heighten their outer and inner senses (Stage 3: Creativity). Part II's A-to-Z entries are an invaluable culinary idea generator, with exercises to prompt new imaginings. You'll also discover: experts' criteria for creating new dishes, desserts, and drinks; comprehensive seasonality charts to spark inspiration all year long; how to season food like a pro, and how to create complex yet balanced layers of flavor; the amazing true stories of historic dishes, like how desperate maitre d' "Nacho" Anaya invented nachos; and proven tips to jump-start your creative process. The ultimate reference for culinary brainstorming, Kitchen Creativity will spur your creativity to new heights, both in the kitchen and beyond.

"I'm drenched in cream, marinated in wine, basted in cognac, and thoroughly buttered by the end of The Alice B. Toklas Cook Book." —Eula Biss, New York Times bestselling author of *Having and Being Had* A beautiful new edition of the classic culinary memoir by Alice B. Toklas, Gertrude Stein's romantic partner, with a new introduction by beloved culinary voice Ruth Reichl. Restaurant kitchens have long been dominated by men, but, as of late, there has been an explosion of interest in the many women chefs who are revolutionizing the culinary game. And, alongside that interest, an accompanying appetite for smart, well-crafted culinary memoirs by female trailblazers in food. Nearly 70 years earlier, there was Alice. When Alice B. Toklas was asked to write a memoir, she initially refused. Instead, she wrote *The Alice B. Toklas Cook Book*, a sharply written, deliciously rich cookbook memorializing meals and recipes shared by Hemingway, Fitzgerald, Wilder, Matisse, and Picasso—and of course by Alice and Gertrude themselves. While *The Autobiography of Alice B. Toklas*—penned by Gertrude Stein—adds vivid detail to Alice's life, this cookbook paints a richer, more joyous depiction: a celebration of a lifetime in pursuit of culinary delights. In this cookbook, Alice supplies recipes inspired by her travels, accompanied by amusing tales of her and Gertrude's lives together. In "Murder in the Kitchen," Alice describes the first carp she killed, after which she immediately lit up a cigarette and waited for the police to come and haul her away; in "Dishes for Artists," she describes her hunt for the perfect recipe to fit Picasso's peculiar diet; and, of course, in "Recipes from Friends," she provides the recipe for "Haschich Fudge," which she notes may often be accompanied by "ecstatic reveries and extensions of one's personality on several simultaneous planes." With a heartwarming introduction from *Gourmet's* famed Editor-in-Chief Ruth Reichl, this much-loved, culinary classic is sure to resonate with food lovers and literary folk alike.

Meat: A Kitchen Education is award-winning author James Peterson's guide for carnivores, with more than 175 recipes and 550 photographs that offer a full range of meat and poultry cuts and preparation techniques, presented with Peterson's unassuming yet authoritative style. Instruction begins with an informative summary of meat cooking methods: sautéing, broiling, roasting, braising, poaching, frying, stir-frying, grilling, smoking, and barbecuing. Then, chapter by chapter, Peterson demonstrates classic preparations for every type of meat available from the butcher: chicken, turkey, duck, quail, pheasant, squab, goose, guinea hen, rabbit, hare, venison, pork, beef, veal, lamb, and goat. Along the way, he shares his secrets for perfect pan sauces, gravies, and jus. Peterson completes the book with a selection of homemade sausages, pâtés, terrines, and broths that are the base of so many dishes. His trademark step-by-step photographs provide incomparable visual guidance for working with the complex structure and musculature of meats and illustrate all the basic prep techniques—from trussing a whole chicken to breaking down a whole lamb. Whether you're planning a quick turkey cutlet dinner, Sunday pot roast supper, casual hamburger cookout, or holiday prime rib feast, you'll find it in *Meat* along with: Roast Chicken with Ricotta and Sage; Coq au Vin; Duck Confit and Warm Lentil Salad; Long-Braised Rabbit Stew; Baby Back Ribs with Hoisin and Brown Sugar; Sauerbraten; Hanger Steak with Mushrooms and Red Wine; Oxtail Stew with Grapes; Osso Buco with Fennel and Leeks; Veal Kidneys with Juniper Sauce; Lamb Tagine with Raisins, Almonds, and Saffron; Terrine of Foie Gras; and more. No matter the level of your culinary skills or your degree of kitchen confidence, the recipes and guidance in *Meat* will help you create scores of satisfying meals to delight your family and friends. This comprehensive volume will inspire you to fire up the stove, oven, or grill and master the art of cooking meat. Winner – 2011 James Beard Cookbook Award – Single Subject Category "Debut cookbook from Alinea restaurant in Chicago, with recipes organized by season"--Provided by publisher.

The Simple Path to Cooking Like a Pro, Learning Anything, and Living the Good Life

Strategies, Recipes, and Techniques of Classic Bistro Cooking

The Essential Guide to Culinary Creativity with Vegetables, Fruits, Grains, Legumes, Nuts, Seeds, and More, Based on the Wisdom of Leading American Chefs

Easy French Food You Can Make at Home: A Barefoot Contessa Cookbook

Becoming a Chef, the Becoming a Chef Journal

A Cookbook

The Flavor Matrix

Andrew Dornenburg and Karen Page (both of New York, NY) are the authors of the bestselling titles Culinary Artistry, Dining Out, Chef's Night Out. Dornenburg has cooked professionally at Arcadia, Judson Grill, and March in New York City and Biba and the East Coast Grill in Boston. Page, the recipient of the 1997 Melitta Bentz Award for Women's Achievement, is a graduate of the Harvard Business School.

!--StartFragment--Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine !--EndFragment-- Prepared by a James Beard Award-winning author team, "What to Drink with What You Eat" provides the most comprehensive guide to matching food and drink ever compiled--complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

*America's leading authorities on ten influential cuisines offer a master class on authentic flavors and techniques from around the world Today's professional chefs have the world to use as their pantry and draw freely on a global palette of flavors. Now Andrew Dornenburg and Karen Page bring together some of the foremost culinary authorities to reveal how to use different flavors and techniques to create a new level of culinary artistry. Mario Batali, Daniel Boulud, Alain Ducasse, Paula Wolfert, and many others share the foundations of ten influential cuisines: * Japanese * Italian * Spanish * French * Chinese * Indian * Mexican * Thai * Vietnamese * Moroccan Packed with information, ideas, and photographs that will inspire every cook, The New American Chef shares a mouthwatering array of nearly 200 authentic recipes, including Honey Spare Ribs from Michael Tong of Shun Lee Palace, Gazpacho Andaluz from Jos? Andr's of Jaleo, and Steamed Sea Bass with Lily Buds from Charles Phan of The Slanted Door.*

A wine book unlike any other, THE FOOD LOVER'S GUIDE TO WINE offers a fresh perspective via the single aspect of wine most compelling to food lovers: flavor. At the heart of this indispensable reference, formatted like the authors' two previous bestsellers The Flavor Bible and What to Drink with What You Eat, is an encyclopedic A-to-Z guide profiling hundreds of different wines by their essential characteristics--from body and intensity to distinguishing flavors, from suggested serving temperatures and ideal food pairings to recommended producers (including many iconic examples). The book provides illuminating insights from dozens of America's best sommeliers via informative sidebars, charts and boxes, which complement the book's gorgeous four-color photography. Another groundbreaking work from two of the ultimate culinary insiders, this instant classic is the perfect gift book.!--EndFragment--

The Art and Science of Pairing Common Ingredients to Create Extraordinary Dishes

The Flavor Bible

Anthony Bourdain's Les Halles Cookbook

The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs

The Perfect Meal

Culinary Artistry

Le Corbuffet

For food that's as beautiful as any photograph - and tastes every bit as good as it looks. 'A great book, full of unsurprisingly wonderful photographs... even the most lumbering home cooks can create beautiful dishes' The Sunday Times Magazine 'This ravishing book is a tribute to the passion, flair and creativity with which Frankie transforms my piles of recipes, bringing their 3D tapestry to life so brilliantly and palpably in my books. Revealing her tricks and tips, with delicious, achievable recipes, her book is as beautifully written as it is to behold' Michel Roux, O.B.E. It's true that 'we eat with our eyes'. This beautiful, clever book provides a fantastic toolkit straight from the world of professional food styling, and it promises to change the way you cook for ever. The recipes in The New Art of Cooking include all the little preparation, cooking and serving details that make a difference to the end result: without even trying you'll pick up tips that can be applied to the rest of your repertoire. Recipes include beetroot soup with cream clouds; sticky baked feta with radicchio cups; bittersweet salad with whipped goat's cheese; pork belly roast with shaken rhubarb; fancy puff-pastry fish pie; chocolate mousse with crushed praline; salted caramel wedding cake; and strawberries and cream ice lollies. From simple workday suppers to indulgent feasts for friends and family, this is an approach that will make your cooking look better than ever and taste wonderful too.

Updated and revised to address current concerns about nutrition throughout the life cycle, "Nutrition for Foodservice and Culinary Professionals, Seventh Edition" successfully covers core nutritional topics such as carbohydrates, vitamins and minerals, and dietary needs from a culinary perspective. Bursting with a full-color design and plenty of photographs and illustrations, Drummond and Breferé link nutritional concepts with healthy cooking techniques and recipes. Each book comes with a nutritional software CD-ROM that enables readers to create recipes, modify recipes, and analyze the nutritional content of recipes. Chefs, restaurateurs, dieticians, and other foodservice professionals will find this book an invaluable reference and guide to meeting the nutritional needs of all their customers. Culinary ArtistryJohn Wiley & Sons

With Think Like a Chef, Tom Colicchio has created a new kind of cookbook. Rather than list a series of restaurant recipes, he uses simple steps to deconstruct a chef's creative process, making it easily available to any home cook. He starts with techniques: What's roasting, for example, and how do you do it in the oven or on top of the stove? He also gets you comfortable with braising, sautéing, and making stocks and sauces. Next he introduces simple "ingredients" -- roasted tomatoes, say, or braised artichokes -- and tells you how to use them in a variety of ways. So those easy roasted tomatoes may be turned into anything from a vinaigrette to a caramelized tomato tart, with many delicious options in between. In a section called Trilogies, Tom takes three ingredients and puts them together to make one dish that's quick and other dishes that are increasingly more involved. As Tom says, "Juxtaposed in interesting ways, these ingredients prove that the whole can be greater than the sum of their parts," and you'll agree once you've tasted the Ragout of Asparagus, Morels, and Ramps or the Baked Free-Form "Ravioli" -- both dishes made with the same trilogy of ingredients. The final section of the books offers simple recipes for components -- from zucchini with lemon thyme to roasted endive with whole spices to boulangerie potatoes -- that can be used in endless combinations. Written in Tom's warm and friendly voice and illustrated with glorious photographs of finished dishes, Think Like a Chef will bring out the master chef in all of us.

Unapologetically Luscious and Decadent Dairy-Free Desserts

Barefoot in Paris

The Multisensory Science of Food and Dining

Food for Thought, Thought for Food

The Journey Toward Perfection

The 4-hour Chef

The Culinary Odyssey of Chef Norman Van Aken

Home-cooking meets highbrow art in this one-of-a-kind cookbook that uses food to create edible interpretations of modern and contemporary sculptures, paintings, architecture, and design. It started as a series of dinner parties that Esther Choi--artist, architectural historian, and self-taught cook--hosted for friends after she stumbled across an elaborate menu crafted for Walter Gropius in 1937. Combining a curiosity about art and design with a deeply felt love of cooking, Choi has assembled a playful collection of recipes that are sure to spark conversation over the dinner table. Featuring Choi's own spectacular photography, these sixty recipes riff off famous artists or architects and the works they are known for. Try Quiche Haring with the Frida Kale-o Salad, or the Robert Rauschenburger followed by Flan Flavin. This cookbook is strikingly beautiful and provocative as it blurs the boundaries between art and everyday life and celebrates food in an engaging and imaginative way.

This is a long-awaited new cookbook from the father of California cuisine, who revolutionized American cooking through the use of fresh ingredients from local producers.

Showcases a range of garnishing and food-styling ideas for a variety of menus.

Presents a practical but unusual guide to mastering food and cooking featuring recipes and cooking tricks from world-renowned chefs.

Dining Out