

## Gourmet 2

Making gourmet meals for two is the perfect way to grow closer to your sweetheart, whether you are a new couple, empty nesters, or somewhere in between. With romantic tips to help you spice up your love life, and over 100 delicious, high quality recipes s  
Read genuine novels at Webnovel.com In a remote oriental country, there is a small, odd restaurant that has refused the three-star rating by the Michelin Guide several times. "The price is fairly expensive over there, 288RMB for a set meal of Fried Rice with Eggs and a bowl of soup. Ah, and an extra small plate of pickled vegetables as well. Even so, there are still a long line of people queuing up and waiting for a taste. Reservations are not accepted there, only waiting and queuing personally is allowed. "Numerous people fly there on their private planes just to queue up. Furthermore, parking bays and parking spots are not provided there. The service is terrible here. Customers have to clear the tableware themselves and wipe the table as well. For god's sake, the boss is literally crazy." ---Michelin Guide

The Gourmet Slow Cooker and The Gourmet Slow Cooker: Volume II showed home cooks everywhere that a slow cooker is perfectly capable of turning out meals that are sophisticated enough to serve to guests. It's simply a matter of using imaginative recipes that bring together fresh, flavor-packed ingredients—and then setting the timer. In The Gourmet Vegetarian Slow Cooker, author Lynn Alley offers up more than fifty dishes, each one vegetarian, some of them vegan, and all of them delicious. The recipes are drawn from the world's great cuisines and include breakfasts, soups, main courses, sides, and desserts. Dishes, such as Spiced Basmati Rice Breakfast Cereal, Smoky Potage Saint-Germain, Polenta Lasagna with Tomato-Mushroom Sauce, Soy-Braised Potatoes, and Mexican Chocolate Pudding Cake, are each paired with a beverage that is meant to complement the meal. Whether you are a vegetarian hard-pressed to find enticing recipes for your slow cooker, an omnivore looking to expand your repertoire, or a follower of a vegetable-focused diet, The Gourmet Vegetarian Slow Cooker will help you put many delightful meat-free dinners on the table with convenience and ease.

With its emphasis on quality ingredients, nuanced global flavors, and sumptuous presentation, the original GOURMET SLOW COOKER inspired discerning home cooks to dust off-and fall in love with-their slow cookers again. Back by popular demand, Lynn Alley serves a generous second helping of sophisticated yet easy-to-prepare slow-cooker recipes, this time with a focus on regional comfort food. Packed with classic and innovative dishes designed to delight family and guests alike, THE GOURMET SLOW COOKER: VOLUME II will satisfy fans' hunger for new recipes-and encourage even more busy home cooks to join the bandwagon.ReviewsRecommended for "the cook who wants ease, but with more flavor than the bland crock-pot cuisine your mother made."-Portland Oregonian

Webnovel

In Don's Montana Kitchen: Gluten-Free and Dairy-Free Gourmet Cooking From the Edge of the Wilderness

Garlic-Free Gourmet

Extraordinary Recipes Made with Vodka, Rum, Whiskey, and More!

Save Me the Plums

Light and Healthy Cooking for the '90s

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***Discover the joy of cooking for yourself with more than 160 perfectly portioned, easy-to-execute recipes, flexible ingredient lists to accommodate your pantry, and ideas for improvising to your taste. Taking care to prepare a meal for yourself is a different experience than cooking for others. It can be a fun, casual, and (of course) delicious affair, but there are challenges, from avoiding a fridge full of half-used ingredients to ending up with leftovers that become boring after the third reheat. Cooking for One helps you make cooking for yourself special without becoming a chore with unfussy yet utterly appealing meals that rely on ingredients you already have on hand, like Garam Masala Pork Chop with Couscous and Spinach and Weeknight Chicken Cacciatore. Don't have exactly the right ingredients? Never fear--with a "Kitchen Improv" box on every page, we offer ideas for altering the dish so it works for you. And for those weeks you didn't make it to the supermarket, we use a "Pantry Recipe" icon to clearly mark recipes that rely entirely on our checklist for a well-stocked pantry. We show you when it's worth making two servings (but never more) with our "Makes Leftovers" icon, and suggest how to transform those leftovers into a whole new meal. (We love our Spice-Rubbed Flank Steak with Celery Root and Lime Yogurt Sauce served over arugula as a hearty salad the next day.) Ingredients themselves often lead you to another exciting meal--when you're left with half an eggplant from Simple Ratatouille, we direct you to Broiled Eggplant with Honey-Lemon Vinaigrette as the perfect way to use it up. And if the thought of a sink full of dishes keeps you out of the kitchen, there are plenty of appealing one-pan dinners like Sheet Pan Sausages with Sweet Potatoes, Broccoli Rabe, and Mustard-Chive Butter or Couscous with Shrimp, Cilantro, and Garlic Chips that are here to save the day.***

***A mysterious Hostess club manager Mondo Kuwase, known as Kuwamon, starts working and introduces everyone to the world of local and regional food from all over the country! A new sensational gourmet manga!***

***An overwhelmingly gorgeous book, packed with simple and delicious recipes for salads and more from Montreal's favourite gourmet salad restaurant! There's nothing a Mandy's salad can't fix.***

**Want an explosion of colour, texture, flavour and fabulousness? Look no further. Inside the pages of this stunning cookbook (and the Mandy's restaurants it's named after) lies everything you need to take your salad game from a meh-maybe, to woohoo, baby!! Mandy's gourmet salads are a jewel of Montreal's (jam-packed) food scene. What started as a 3ft counter at the back of Mimi & Coco clothing store is now an 8 location success story, with ongoing expansion in every direction. Behind Mandy's are the irresistible Wolfe sisters, Mandy and Rebecca. Mandy is in charge of menu inspiration and creation; Rebecca leads the design of all their restaurant locations. More is more is the mantra for both: more colour, more texture, more vibrancy, more life! In Mandy's Gourmet Salads, Mandy and Rebecca talk you through how to create their coveted salads at home, including easy prep steps for essential ingredients, how to mix their famous dressings, and how to combine flavours and textures to create a salad masterpiece. Also inside are recipes for Mandy's nutritious, filling and fantastic grain bowls (for those who want a bit more sustenance) as well as chapters dedicated to smoothies and sweets (sharing Mandy's famous chocolate chip cookie recipe for the first time...). Perfectly timed for fresh summer living, Mandy's Gourmet Salads is a feast, for the eyes as well as the tastebuds!**

**Food for Your Outdoor Adventures**

**Simple and Sophisticated Meals from Around the World [A Cookbook]**

**Steamed to Death**

**Golden Gate Gourmet, Volume II; 2**

**Gourmet**

**Gourmet Vegetarian Slow Cooker**

A collection of murder, mystery, and history, Gourmet Ghosts 2 is the latest guide to dozens of haunted and blood-stained bars, restaurants, and hotels in Los Angeles. Featuring more unpublished stories and bizarre events from the city's dark past, this volume scours the newspaper archives to find out the truth behind the tales.

Caution: Cooking with liquor and other spirits can be intoxicating! Adding liquors and spirits into simple dishes is the ultimate way to add potent flavor and subtle flair. Most people already have a well-stocked liquor cabinet, and anything from anise to whiskey can be splashed into a marinade, incorporated into a soup, or baked into a rich dessert. The Gourmet 's Guide to Cooking with Liquors and Spirits will take your cooking from everyday to elegant. Try one of these recipes tonight! Mojito Vinaigrette Lump Crab Cakes with Basil and Kaffir Lime Vodka Aioli White Chicken Chile with Cilantro and Whiskey Beef Tenderloin Steaks with Blackberry Brandy Sauce Grilled Vegetables with Anisette and Balsamic Vinegar Curaçao Rum Cake Irish Crème Pudding with Candied Cashews

This book presents innovative approaches to gluten-free and dairy-free gourmet cooking. If food and cooking have long been important in your life, it can be a daunting task to cook tasty, interesting food when you can no longer eat many of the mainstays of modern or classic French cooking, which involve gluten and dairy. It was for me. The trick has been to come up with gluten-free, dairy-free food which is also interesting and delicious. Many of the recipes also incorporate oriental influences, especially Chinese regional, Thai, and Indian. Much of this cookbook was developed using wild game. If game is not available, where the recipes call for game, you can use these recipes for grass-fed beef or lamb. Many of these recipes revolve around sauces, whether incorporated into the dish as it cooks, or as a stand-alone sauce added to meats once they are cooked. This makes it easy to substitute different meats.

A mix of mystery and history, Gourmet Ghosts is a unique guide to more than 40 haunted bars and restaurants in Los Angeles. Including new and previously-unpublished stories, photographs and eyewitness accounts, this book also digs into the newspaper archives to find out if there's any truth to the tales - and offers tips on the best food, drink and Happy Hours. From Downtown to Hollywood and from West Hollywood to the Westside, you can find out which booth to choose if you want to dine with a ghost, read about ""The Night Watchman"" at the Spring Arts Tower, walk in the steps of ""Glover's Ghost"" at Yamashiro or examine the strange pictures from the Queen Mary and the Mandrake Bar. Your table is ready!

The Gourmet Detective

My Favorite Recipes: Recipe Book Blank Full 2 Page Spread for Each Recipe.

Gourmet Today

Gourmet Food Supplier(2)

Today's Gourmet II

Gourmet's Guide to New Orleans

**The Gourmet Cookbook More Than 1000 Recipes Houghton Mifflin Harcourt**

**A definitive guide to nutrition lists calorie, fat, cholesterol, and other values for more than twenty thousand individual food items, including brand-name foods, generic items, vegetarian specialties, and take-out items. Original.**

**In a fantasy world where martial artists can split mountains and creeks with a wave of their hand and break rivers with a kick, there exists a little restaurant like this. The restaurant isn't large, but it is a place where countless apex existences will rush into. There, you can taste egg-fried rice made from phoenix eggs and dragon blood rice. There, you can drink strong wine brewed from vermilion fruit and water from the fountain of life. There, you can taste the barbecued meat of a ninth grade supreme beast sprinkled with black pepper. What? You want to abduct the chef? That's not going to happen, because there's a tenth grade divine beast, the Hellhound, lying at the entrance. Oh, that chef also has a robotic assistant that killed a ninth grade supreme being with a single hand and a group of crazy women whose stomachs were conquered.**

**This important new cultural analysis tells two stories about food. The first depicts good food as democratic. Foodies frequent 'hole in the wall' ethnic eateries, appreciate the pie found in working-class truck stops, and reject the snobbery of fancy French restaurants with formal table service. The second story describes how food operates as a source of status and distinction for economic and cultural elites, indirectly maintaining and reproducing social inequality. While the first storyline insists that anybody can be a foodie, the second asks foodies to look in the mirror and think about their relative social and economic privilege. By simultaneously considering both of these stories, and studying how they operate in tension, a delicious sociology of food becomes available, perfect for teaching a broad range of cultural sociology courses.**

My Gourmet Memoir

Gourmet Recipe

Recipes in 45 Minutes Or Less and Easy Menus

The Best of Gourmet

Growing Gourmet and Medicinal Mushrooms

Gourmet Game Night

**This newest offering from Pepin promotes the light, health-conscious approach to classic cooking that has**

**become his trademark. The delicious dishes range from appetizers to desserts, including Lobster in Artichoke Bottoms; Tuna Steak au Poivre; Chicken in Coriander Sauce; Red Pepper Pasta with Walnuts; Spinach, Ham, and Parmesan Souffle; and more. 16 color photos; line drawings.**

**Easy and Satisfying Gourmet-Level Meals Just for You** *Gourmet Cooking for One or Two provides must-have comfort food-inspired recipes full of the flavors you'd expect in a large casserole, soup or stew, but scaled down to just one or two servings. Now you won't have tons of leftovers that, despite the best intentions, get tossed or end up in the back of the freezer. You can cook elevated dishes—usually reserved for big occasions—just for you, any night of the week. You'll find updated classics, simple one-pan dinners and 30-minute single-serving dishes suitable for chefs of any level. Try Molasses-Braised Short Ribs with Pan-Seared Onions, Steak House Dinner, Two-Slice Sun-Dried Tomato and Sausage Lasagna or Spinach Pork Roulade with Arugula Prosciutto Salad. Forget takeout, grocery store salad bars and frozen entrées. This book proves that cooking for yourself can be just as special as cooking for a crowd!*

**A collection of time-saving recipes featuring simple, healthful dishes that range from appetizers to desserts**  
**A complete book of over 150 pizza recipes, from traditional pies to exotic and original creations.**

**Gourmet Ghosts 2**

**Bite-Sized, Mess-Free Eating for Board-Game Parties, Bridge Clubs, Poker Nights, Book Groups, and More**

**The Gourmet's Guide to Cooking with Chocolate**

**Foodies**

**Comfort Food with a Gourmet Touch**

**Creole Cookbook**

I may use the word 'Gourmet' loosely when applying it to some of these recipes, but I don't regret it. The combinations of ingredients and satisfaction of flavors will please your palate. There are many other flavors besides garlic that can titillate your taste buds. I think you will find that in the absence of garlic, these other elements are going to blend together to bring you great pleasure. After developing these recipes for my own use over the last few years, I now want to share them with you. Andy Ward

**DOWNLOAD THREE FREE SAMPLE RECIPES FROM DIRTY GOURMET** More than 120 deliciously modern recipes for day trips, car camping, and backcountry adventures Offers a fun and easy approach to planning and prepping camp food The Dirty Gourmet authors were recently featured in Sunset magazine and other national media "Dirty Gourmet" is really a lifestyle, one that celebrates delicious food, warm company, and outdoor fun. It emerged as a website and blog when friends Aimee Trudeau, Emily Nielson, and Mai-Yan Kwan joined forces to share their love of wilderness, outdoor education experiences, and knowledge of backcountry cooking through classes, workshops, catering events, and easy yet exciting recipes. Now, their new book, *Dirty Gourmet: Food for Your Outdoor Adventures*, extends their mission to get more people to eat well outdoors and have fun doing it! It emphasizes healthy eating with fresh ingredients, efficient techniques, and global flavors. Breakfast, trail meals, sweet and savory snacks, dinners, appetizers, side dishes, desserts, even refreshing camp drinks—it's all here! Camp cooks can choose recipes based on the type of activity they are pursuing—from picnics, day hikes, and car camping to backcountry adventures by foot, bike, or paddle—as well as find recipes perfect for large groups. Recipes are organized by activity: Car campers can relax around the fire with Ember Roasted Baba Ghanoush and Mason Jar Sangria before diving into One Pot Pasta Puttanesca and Grilled Green Bean Salad, with Maple Syrup Dumplings for dessert. Day hikers will want to take a break on the trail with Spicy Tofu Jerky and Curried Chickpea Salad or maybe a Pressed Sandwich with Sundried Tomato Pesto. Backpackers can start their day with Fried Grits Scramble with Greens, Leeks, and Bacon and recharge in the evening with Soba Noodles with Sweet Chili Chicken and a Hibiscus Chia Cooler. To simplify packing and planning, each section offers a base kit checklist of needed supplies along with tips on getting organized, preparing ingredients, and cooking with different methods. Complemented by full-color photos, each recipe features insights from the authors, any additional tools needed, quick-reference icons, step-by-step instructions for what to prepare at home and in camp, plus creative variations.

Building on the concept of *The Gourmet's Guide to Cooking with Wine* and *The Gourmet's Guide to Cooking with Beer*, this fully illustrated book shows how to use chocolate as the ultimate convenience ingredient that will add big impact to your cooking and baking repertoire. Why? Chocolate is versatile. It can be used with many different types of food. Use it to add variety and flavor to ordinary dishes. Add chocolate and you instantly add class to the most humble fare. With more than 150 recipes for savory dishes and inspired desserts—all featuring chocolate—you'll never look at a candy bar the same way again.

Gathers recipes published in *Gourmet* magazine over the last six decades, including beef Wellington, seared salmon with balsamic glaze, and other entrées, hors d'oeuvres, side dishes, ethnic specialties, and desserts.

**Chapter 2**

**Democracy and Distinction in the Gourmet Foodscape**

**Gourmet King Kuku Special**

**Incredible Meals that are Small in Size but Big on Flavor**

**Gourmet Cooking for Two**

**The Pizza Gourmet**

Created specifically for adults with braces, this cookbook features a full range of flavor-filled dishes through easy, stay-soft recipes and comfort food tips for any kind of braces—metal, ceramic, behind-the-teeth, or aligner-type. The recipes range from basic ideas made from around-the-house ingredients to meals with true gourmet touches, including breakfasts, appetizers, desserts, entrees, and vegetarian dishes. This book is ideal for eating well at home, on the road, and at the office. Savvy tips for being confident in braces at work are also included.

A detailed and comprehensive guide for growing and using gourmet and medicinal mushrooms commercially or at home. "Absolutely the best book in the world on how to grow diverse and delicious mushrooms."—David Arora, author of *Mushrooms Demystified* With precise growth parameters for thirty-one mushroom species, this bible of mushroom cultivation includes gardening tips, state-of-the-art production techniques, realistic advice for laboratory and growing room construction, tasty mushroom recipes, and an invaluable troubleshooting guide. More than 500

photographs, illustrations, and charts clearly identify each stage of cultivation, and a twenty-four-page color insert spotlights the intense beauty of various mushroom species. Whether you're an ecologist, a chef, a forager, a pharmacologist, a commercial grower, or a home gardener—this indispensable handbook will get you started, help your garden succeed, and make your mycological landscapes the envy of the neighborhood. Have you ever accompanied an evening of game-playing with a bowl of salty chips or slabs of pizza? If so, you know that greasy fingers can be a distraction, with players interrupting the game to grab napkins or even lick their fingers—immediately before grabbing the communal spinner. *Gourmet Game Night* has the solution: instead of relying on conventional convenience snacks and standbys, you've got imaginative, homemade options; instead of greasy hands and game pieces, you've got mess-free, bite-sized snacks. Cookbook writer, magazine contributor, and culinary blogger Cynthia Nims offers inventive alternatives that make hands-clean dining easy, including: • Edible wrappers around savory centers (Shrimp Cakes in Shiso Leaves, page 66) • Bite-sized versions of unwieldy classics for easy grabbing between moves (Caesar Dip with Big Croutons and Romaine, page 18) • Edible bases to support tender ingredients (Tuna Tartare on Daikon Slices, page 58) • Innovative mini containers such as shot glasses for liquid fare (Chilled Avocado Soup with Roasted Poblano Cream, page 112) • Neat sweet treats paired with gooey dippers (Brown Butter Pound Cake with Caramel Dip, page 34) • And of course, party-friendly drinks poured by the pitcherful (Pomegranate-Mint Fizz, page 138) Cynthia Nims's creative and contemporary recipes will liven up any event where free hands are of the essence, whether you're gathering friends for a poker night, rolling those dice for a board-game party, spicing up your bridge club, planning a family Scrabble tournament, or impressing your book club or knitting group! Indeed, *Gourmet Game Night* proves that you don't need a fancy night on the town to have fun; instead, gather your friends for satisfying small bites—and hopefully a winning streak—at home. From the Trade Paperback edition.

The standard guide to microwave cooking offers more than six hundred recipes for everything from Filet of Sole with Almonds to Baked Macaroni and Cheese, along with cooking techniques and a list of dishes best cooked in conventional ovens. Reprint. BAKER & TAYLOR  
*Gourmet Cooking for One or Two*

*The Gourmet Slow Cooker: Volume II*

*Sixty-Minute Gourmet*

*Scaled Recipes, No-Waste Solutions, and Time-Saving Tips*

*Golden Gate Gourmet; 2*

*More Than 1000 Recipes*

*At first, Mantaro Ohara was just an ordinary salaryman with slightly bigger appetite. For Mantaro, eating is something to be enjoyed and the idea of food battle does not sound attractive to him. But his meeting in Pork Cutlet store with the professional competitive eater, George Hunter, gradually changed his view and passion towards gourmet competition... And they probably would not let this unexpected "dark horse" escape either.*

*Within the inner circle of haute cuisine, a detective witnesses a delectable murder They call him the gourmet detective; the only thing sharper than his mind is his palate. When chefs need a rare ingredient, an ancient wine, or simply a new idea to gain that extra Michelin-star boost, they come to the detective's cozy London office and plead for his help. For top-notch cooking, he is always happy to lend his taste buds to the cause. Now Raymond Lefebvre, executive chef at one of London's finest French restaurants, has asked for the detective's help with a bit of kitchen espionage. Lefebvre's crosstown rival is winning international accolades cooking a dish called Oiseau Royal, and Lefebvre wants the recipe. Getting it takes the detective deep into the Circle of Careme, where the most elite chefs in Britain gather to swap recipes, techniques, and gossip. But when the chefs of Careme start to die, the detective starts to salivate. There is no finer appetizer than murder.*

*NEW YORK TIMES BESTSELLER • Trailblazing food writer and beloved restaurant critic Ruth Reichl took the job (and the risk) of a lifetime when she entered the high-stakes world of magazine publishing. Now, for the first time, she chronicles her groundbreaking tenure as editor in chief of Gourmet. "A must for any food lover . . . Reichl is a warm, intimate writer. She peels back the curtain to a glamorous time of magazine-making. You'll tear through this memoir."—Refinery29 NAMED ONE OF THE BEST BOOKS OF THE YEAR BY Real Simple • Good Housekeeping • Town & Country When Condé Nast offered Ruth Reichl the top position at America's oldest epicurean magazine, she declined. She was a writer, not a manager, and had no inclination to be anyone's boss. Yet Reichl had been reading Gourmet since she was eight; it had inspired her career. How could she say no? This is the story of a former Berkeley hippie entering the corporate world and worrying about losing her soul. It is the story of the moment restaurants became an important part of popular culture, a time when the rise of the farm-to-table movement changed, forever, the way we eat. Readers will meet legendary chefs like David Chang and Eric Ripert, idiosyncratic writers like David Foster Wallace, and a colorful group of editors and art directors who, under Reichl's leadership, transformed stately Gourmet into a cutting-edge publication. This was the golden age of print media—the last spendthrift gasp before the Internet turned the magazine world upside down. Complete with recipes, Save Me the Plums is a personal journey of a woman coming to terms with being in charge and making a mark, following a passion and holding on to her dreams—even when she ends up in a place she never expected to be. Praise for Save Me the Plums "Poignant and hilarious . . . simply delicious . . . Each serving of magazine folklore is worth savoring. In fact, Reichl's story is juicier than a Peter Luger porterhouse. Dig in."—The New York Times Book Review "In this smart, touching, and dishy memoir . . . Ruth Reichl recalls her years at the helm of Gourmet magazine with clear eyes, a sense of humor, and some very appealing recipes."—Town & Country "If you haven't picked up food writing queen Ruth Reichl's new book, Save Me the Plums, I highly recommend you fix that problem. . . . Reichl is in top form and ready to dish, with every chapter seeming like a dedicated behind-the-scenes documentary on its own."—Soleil Ho, San Francisco Chronicle*

*Gourmet health food caterer Gigi Fitzgerald is used to helping dieters drop a dress size. But when her clients start dropping dead, she's ready to switch her chef's hat for a detective's cap and track down a killer. . . . Aging soap star Felicity Davenport is looking to revamp her image, and she's using Gigi's Gourmet De-Lite to help her shed a few of those unwanted pounds. Having such a high-profile client is definitely good for business, but when Felicity is found murdered in her sauna, things start getting too hot for Gigi to handle. The list of suspects is a mile long, and Gigi's best friend, Sienna, is at the top. Refusing to let her friend get blamed for a crime she didn't commit, Gigi is determined to hunt down the real killer. But, as the case reaches a boiling point, Gigi will have to be careful or she could be the next one getting burned. INCLUDES DELICIOUS—AND HEALTHY—RECIPES!*

*The Braces Cookbook 2*

*Gourmet Glutton Vol. 2 (Seinen Manga)*

*The Gourmet's Guide to Cooking with Liquors and Spirits*

*Cooking for One*

*Regional Comfort-Food Classics [A Cookbook]*

From the Champs-Élysées to the twinkling banks of la Seine, chic Parisian policewoman Capucine LeTellier plunges into a uniquely Parisian affair of gastronomic delights and bureaucratic intrigue to close a case that could make her career--or kill it. . . After dining on such delicacies as oyster sorbet and avocado soufflé, Jean-Louis Delage, président of automotive giant Renault, has been found dead in the freezer of Le Diapason, a three-star restaurant owned by Chef Jean-Basille Labrousse, a renowned restaurateur extraordinaire. Capucine is uniquely suited to the case, as her husband Alexandre is a food critic well-connected to the culinary world. In between sharing sumptuous meals and fine wine with Alexandre at Paris' finest eateries, Capucine struggles to win the respect of her new squad of detectives and crack both the case and the guarded secrets of the restaurant staff. Praise for Alexander Champion's *The Grave Gourmet* "Full of amusing characters. . . Readers will want a second helping." --Publishers Weekly "A delicious mystery. . . a fun book with a very different flavor." --Carolyn Haines, author of the *Bones* Mysteries "An astonishing debut that raises the bar on today's detective novel." --Aram Saroyan, author of *Door to the River* "Saucy, spicy, tasty. . . ooh-la-la!" --Kate Collins

*Gourmet Recipe* Then this outstanding recipe journal is just for you - the perfect way to organize all your favorite recipes in one place. You will love it. It is beautifully designed, simple, clear, easy to use and well organized. *Blank Recipe Journal to Write in for Women, Food Cookbook Design, Document all Your Special Recipes and Notes for Your Favorite ... for Women, Wife, Mom 7" x 10" Full 2 Page Spread for Each Recipe Allowing Plenty of Room to Write Down Recipe & Notes. Kitchen gag gift for Men & Women*

*Be Your Own Personal Chef*

*Gourmet's in Short Order*

*The Grave Gourmet*

*Recipes for Lettuce and Life*

*Gourmet of Another World 2 Anthology*

*Gourmet Ghosts - Los Angeles*