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At Home Meat Seafood Sides  
Breakfasts Puddings Cocktails

# **Hawksmoor At Home**

## **Meat Seafood Sides**

## **Breakfasts Puddings**

## **Cocktails**

There are many ways to cook a

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burger, to mix a drink, to serve some fries. Yianni Papoutsis and Scott Collins, the men behind #MEATEASY, MEATliquor and MEATmission, share their unique experiences on the wildest frontiers of culinary culture in this, The MEATliquor Chronicles: Chapter and Verse. From New Cross

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to Marylebone, Hoxton Market to Brighton, Yianni and Scott have blazed a demonic trail through the restaurant world over the past four years, bringing crowds of the converted in their wake. Starting out with the adventures had in the original MEATwagon, back in 2009, The

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MEATliquor Chronicles lays  
disrespectful waste to the accepted  
notion of what a cookbook associated  
with a famous restaurant can and  
might be. Yes, there are food and  
cocktail recipes that you can make at  
home. But this is a book too with a  
story and a mission. Yianni and Scott

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have welcomed Booker Prize-winning author DBC Pierre in-house to help reconstruct their intoxicating and intoxicated journey from South London reprobates to gastronomic enfants terribles. Lavishly illustrated and designed, and with contributions from a host of bleeding-edge chefs,

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The MEATliquor Chronicles is the Unholy Cow of all cookery books, and a manifesto of true pleasure.

Depot has been one of Auckland's favourite restaurants since the day it opened, and now here is its stunning cookbook. Depot is not overly precious or pretentious - it reflects

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perfectly Al Brown's attitude towards food: in season, beautifully cooked, to be enjoyed with friends. This book is subtitled 'The biography of a restaurant', and in it Al Brown writes extensively about the philosophy of Depot, explaining why Depot has achieved iconic status among New

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Zealanders. Al wanted to recreate the feeling of being at a Kiwi bach (or crib, for South Islanders, or beach house for non-Kiwis). The New Zealand bach is typically a small homely place where people live the simple life and cook easy but delicious meals. There's a retro feel with



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mismatched old crockery and chairs and there's always a feeling of generosity, of sharing the fish you caught that day, of enjoying meal times with the whanau and neighbours. And so this is the feel and the design aesthetic that Al wanted to recreate with Depot, which he's done

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really successfully. But never forget that AI is a highly trained chef. So while the food looks simple, everything is top quality and the flavours are out of this world. His dishes favour the unusual - using cheap cuts of meat and fish but cooking them with skill and talent. In

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this book Al offers all the recipes that have been cooked at Depot so that you can make them at home. Once again, Al has created a cutting-edge book - it's handsome with a stunning design. It also contains coasters that you can pull out and use at home - a special gift for the buyer, just like the

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postcards in Stoked and the fortune  
fish in Go Fish. This isn't a book - it's  
an institution, and everyone will want  
to be a part of it.

The #1 New York Times bestselling  
cookbook that will help anyone make  
delectable, healthy meals in no time!  
Gwyneth Paltrow is back to share

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more than 125 of her favorite recipes that can be made in the time it would take to order takeout (which often contains high quantities of fat, sugar, and processed ingredients). All the dishes are surprisingly tasty, with little or no sugar, fat, or gluten. From easy breakfasts to lazy suppers, this

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book has something for everybody.  
Yummy recipes include Chocolate  
Cinnamon Overnight Oats, Soft  
Polenta with Cherry Tomatoes,  
Chicken Enchiladas, Pita Bread Pizzas,  
Quick Sesame Noodles, and more!  
Plus, an innovative chapter for "on-the-  
go" meals (Moroccan Chicken Salad

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Wrap, Chopped Salad with Grilled Shrimp, and others) that you can take for lunch to work or school, to a picnic, or to eat while watching soccer practice!

One of the best New York restaurants, a culinary landmark that has been changing the face of American dining

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for decades, now shares its beloved recipes, stories, and pioneering philosophy. Opened in 1994, Gramercy Tavern is more than just a restaurant. It has become a New York institution earning dozens of accolades, including six James Beard awards. Its impeccable, fiercely



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seasonal cooking, welcoming and convivial atmosphere, and steadfast commitment to hospitality are unparalleled. The restaurant has its own magic—a sense of community and generosity—that's captured in these pages for everyone to bring home and savor through 125 recipes.

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Restaurateur Danny Meyer's intimate story of how Gramercy was born sets the stage for executive chef-partner Michael Anthony's appealing approach to American cooking and recipes that highlight the bounty of the farmer's market. With 200 sumptuous photographs and personal

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stories, The Gramercy Tavern Cookbook also gives an insider look into the things that make this establishment unique, from the artists who have shaped its décor and ambience, to the staff members who share what it is like to be a part of this close-knit restaurant family. Above all,

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food lovers will be inspired to make memorable meals and bring the warmth of Gramercy into their homes.

Pitt Cue Co. - The Cookbook

Chapter and Verse

The ultimate modern barbecue bible

The Gramercy Tavern Cookbook

Rodney Scott's World of BBQ

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Meat - Seafood - Sides - Breakfasts -  
Puddings - Cocktails

Recipes, Memories and Stories from a  
Food Lover's Kitchen

THE FANTASTIC NEW SUNDAY  
TIMES BESTSELLER. Big  
flavours. Good ingredients.

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Uncomplicated food. That's what Si King and Dave Myers, AKA the Hairy Bikers, are known and loved for. Now the kings of comfort, and nation's favourite cooking duo, bring you everyday cooking at its best. For

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this book, Si and Dave have conducted a survey to ask you, their fans, what you all love to eat at home. You answered in your thousands, sharing so many great ideas for go-to dinners, puddings and bakes.

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Inspired by these, the Bikers have created 100 new tripled-tested recipes for easy and delicious ways to elevate these everyday family favourites into taste sensations. From hearty roasts to mouth-watering



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curries, speedy stir-fries to easy-to-cook pastas and pies, and irresistible puds and bakes, EVERYDAY WINNERS is packed full of ideas to make every meal memorable. Enjoy mega-satisfying recipes include

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Chicken Kiev Pasta Bake, Tex  
Mex Beef Chilli, Sausage Risotto  
and Lamb Kofta Vindaloo, or  
tempting puds like Pineapple &  
Rum Sticky Toffee Pudding and  
Cherry & Dark Chocolate  
Cheesecake. With each dish

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bursting with the Hairy Bikers' trademark big flavours, these are just some of the many tasty delights in this cracking new cookbook. It's time to mix things up in the kitchen, so get stuck in and add a little Bikers' magic to

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your cooking - whatever day it  
is!

Roast restaurant is a champion  
of British cooking and Britain's  
farmers and producers. Located  
in the foodie mecca of Borough  
Market, this award-winning,

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unique restaurant celebrates  
both heritage and innovation on  
its seasonal British menu. Now  
you can recreate Roast's  
famous food and drink in your  
home with the Roast cookbook.  
For the most important meal of

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the day, try a full range of classic British breakfasts and brunches, including the Mighty full Borough. There are delicious options for lunch and dinner too, such as Pan-fried gurnard fillet with clams in cider and wild

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boar pancetta, Fillet of red deer  
Wellington with haggis, girolles  
and bashed neeps, and Anchovy-  
rubbed, hay-baked leg of  
mutton with parsley and caper  
sauce. You'll find all the classics  
among new favourites in this

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best of British showcase of fish, poultry, lamb, mutton, goat, pork, beef, game and vegetables, plus many ideas for British puddings, cocktails and wines. For the more difficult, unfamiliar preparations such as



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opening a live scallop or oyster, butchering a duck or rabbit, or for carving large joints, there are not only step-by-step photographic instructions, but also QR codes that link to film clips guiding you through a

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certain technique. Between recipes, read all about the restaurant's excellent suppliers and producers from around the UK and find essays on foraging and carving. The Roast cookbook will be one you reach

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for often, whether it is to create a full dish or meal or even just for a quick tip.

With great recipes for meats, sauces and rubs mixed with ideas for pickles, slaws, puddings and cocktails, plus

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features on meats, equipment and methods, the Pitt Cue Co. Cookbook is your guide to enjoying the best hot, smoky, sticky, spicy grub all year round. From Pitt Cue's legendary Pickle backs and bourbon cocktails, to

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their acclaimed Pulled pork  
shoulder; Burnt ends mash;  
Smoked ox cheek toasts with  
pickled walnuts; Lamb rib with  
molasses mop and onion salad;  
Chipotle & confit garlic slaw;  
Crispy pickled shiitake

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mushrooms; Toffee apple grunt;  
Sticky bourbon & cola pudding  
and so much more, it's all  
irresistibly delicious food to  
savour and share.

The Whole Beast: Nose to Tail  
Eating is a certified "foodie"

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classic. In it, Fergus Henderson -- whose London restaurant, St. John, is a world-renowned destination for people who love to eat "on the wild side" -- presents the recipes that have marked him out as one of the

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most innovative, yet traditional, chefs. Here are recipes that hark back to a strong rural tradition of delicious thrift, and that literally represent Henderson's motto, "Nose to Tail Eating" -- be they Pig's



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Trotter Stuffed with Potato,  
Rabbit Wrapped in Fennel and  
Bacon, or his signature dish of  
Roast Bone Marrow and Parsley  
Salad. For those of a less  
carnivorous bent, there are also  
splendid dishes such as Deviled

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Crab; Smoked Haddock,  
Mustard, and Saffron; Green  
Beans, Shallots, Garlic, and  
Anchovies; and to keep the  
sweetest tooth happy, there are  
gloriously satisfying puddings,  
notably the St. John Eccles

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Cakes, and a very nearly perfect  
Chocolate Ice Cream.

The Hairy Bikers' Everyday  
Winners

Damn Delicious

The Alchemist Cocktail Book

100 Super Easy, Super Fast

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Recipes

Roast

Seriously Good Salads

Italian American

More than 150 brilliant beef  
recipes from Britain's king of meat.  
In the first cookbook by a Black

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pitmaster, James Beard Award-winning chef Rodney Scott celebrates an incredible culinary legacy through his life story, family traditions, and unmatched dedication to his craft. "BBQ is such an important part of African American history, and no one is

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better at BBQ than  
Rodney." -- Marcus Samuelsson,  
chef and restaurateur Rodney  
Scott was born with barbecue in  
his blood. He cooked his first  
whole hog, a specialty of South  
Carolina barbecue, when he was  
just eleven years old. At the time,

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he was cooking at Scott's Bar-B-Q, his family's barbecue spot in Hemingway, South Carolina. Now, four decades later, he owns one of the country's most awarded and talked-about barbecue joints, Rodney Scott's Whole Hog BBQ in Charleston. In this cookbook, co-

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written by award-winning writer  
Lolis Eric Elie, Rodney spills what  
makes his pit-smoked turkey,  
barbecued spare ribs, smoked  
chicken wings, hush puppies, Ella's  
Banana Puddin', and award-winning  
whole hog so special. Moreover,  
his recipes make it possible to



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achieve these special flavors yourself, whether you're a barbecue pro or a novice. From the ins and outs of building your own pit to poignant essays on South Carolinian foodways and traditions, this stunningly photographed cookbook is the ultimate barbecue

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reference. It is also a powerful work of storytelling. In this modern American success story, Rodney details how he made his way from the small town where he worked for his father in the tobacco fields and in the smokehouse, to the sacrifices he

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made to grow his family's business, and the tough decisions he made to venture out on his own in Charleston. Rodney Scott's World of BBQ is an uplifting story that speaks to how hope, hard work, and a whole lot of optimism built a rich celebration of his

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heritage--and of unforgettable  
barbecue.

'The Book of St John is too witty  
to be a manifesto, but it is a sturdy  
invocation of the need for comfort,  
generosity and ritual at the table.  
And it is a gurglingly delightful  
compendium of - quite simply -

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delicious ideas and stories' Nigella Lawson 'An unutterable joy from the team behind one of the most influential and important restaurants in Britain ... This is much more than a book of recipes, though (glorious as they are). It ' s also about the importance of the

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table, of feasting, of friendship, of the white cloth napkin on your knee. And it sings of simple but wonderful pleasures: a bacon sandwich and a glass of cider, a doughnut and a glass of champagne. ' Diana Henry, The Telegraph 'The Book of St. JOHN,

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part food gospel, part memoir, part recipe book.' Observer Food Monthly Join the inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food.

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Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking – they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and



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stocks, to typically unused parts of the animal (such as the tongue) being made the hero of a dish. Recipes include: Braised rabbit, mustard and bacon Ox tongue, carrots and caper sauce Duck fat toast Smoked cod ' s roe, egg and potato cake Confit suckling pig

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shoulder and dandelion The  
Smithfield pickled cucumbers St.  
JOHN chutney Butterbean,  
rosemary and garlic wuzz Honey  
and bay rice pudding Featuring all  
the best-loved seminal recipes as  
well as comprehensive menus and  
wine recommendations, Fergus

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and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks.

"Reimagine Italian American cooking with more than 125 big-hearted recipes from the

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celebrated husband-and-wife chef team of Don Angie in New York City. Old-school, Italian American "red sauce" is a beloved style of cooking that is rich with nostalgia, a deep sense of family, and the promise of irresistible food--copious amounts of it.

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Offerings may include an endless assortment of antipasti at the start of every meal, multi-layered chicken and eggplant parms, enormous casseroles of luscious baked pastas laden with molten cheese--and don't forget dessert. In their debut cookbook, Angie

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Rito and Scott Tacinelli, the chefs of Don Angie in New York City's West Village, reinvigorate the genre with a modern point of view that includes multicultural influences inspired by New York City and updated dishes that proudly straddle the line between

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Italian and American. Italian American is organized by the backbones of the cuisine, including cold and hot antipasto, ragus, pastas, and even entire chapters dedicated to lasagna and meatballs. Inspired by influences both old and new, these comforting dishes feel

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familiar but are far from expected, including Campari & Orange Sticky Ribs, Eggplant Pinwheel Lasagna, Shrimp Parm Meatballs, and Spiced Lamb Ragu alla Marsala. Rich with family history from Scott and Angie's immigrant grandparents and great-grandparents, Italian



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American provides an essential,  
spirited introduction to an  
unforgettable way of cooking" --

Rick Stein at Home

Proper pork recipes from the  
snout to the squeak

It's All Easy

Tom Kerridge's Outdoor Cooking

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Breakfasts, Puddings, Cocktails

Classic Recipes for Seafood and  
Meats Cooked over Charcoal [A  
Cookbook]

Creative Flavor Combinations for  
Nutritious, Satisfying Meals

California-Italian Cooking from the  
Beloved West Village Restaurant  
Pat LaFrieda, the third generation

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butcher and owner of America's premier meatpacking business, presents the ultimate book of everything meat, with more than seventy-five mouthwatering recipes for beef, pork, lamb, veal, and poultry. For true meat lovers, a beautifully prepared cut of beef, pork, lamb, veal, or poultry is not

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just the center of the meal, it is the reason for eating. No one understands meat's seductive hold on our palates better than America's premier butcher, Pat LaFrieda. In *Meat: Everything You Need to Know*, he passionately explains the best and most flavorful cuts to purchase (some of them surprisingly

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inexpensive or unknown) and shares delicious recipes and meticulous techniques, all with the knowledge that comes from a fourth generation butcher. If you have ever wondered what makes the meat in America's finest restaurants so delectable, LaFrieda—the butcher to the country's

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greatest chefs—has the answers, and the philosophy behind it. In seventy-five recipes—some of them decades-old LaFrieda family favorites, some from New York City's best restaurateurs, including Lidia Bastianich, Josh Capon, Mike Toscano, and Jimmy Bradley—the special characteristics of each type of

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meat comes into exquisite focus. Pat's signature meat selections have inspired famous chefs, and now Meat brings home cooks the opportunity to make similar mouthwatering recipes including multiple LaFrieda Custom Burger Blends, Whole Shank Osso Bucco, Tuscan Fried Chicken with

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Lemon, Crown Pork Roast with Pineapple Bread Stuffing, Frenched Chop with Red Onion Soubise, Beef Wellington with Mushroom Cream Sauce, and Chipotle-Braised Tomahawk Short Ribs, along with many more. Step-by-step photographs make tricky operations like butterflying a veal chop



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or tying a crown roast easy even for beginners; beautiful double-page photographic diagrams show more clearly than any previous book where different cuts come from on the animal; and advice on necessary equipment, butcher's notes, and glorious full-color photographs of the dishes complete this

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magnificent and comprehensive feast for the senses. Throughout the pages of Meat, Pat LaFrieda's interwoven tales of life in the meatpacking business and heartwarming personal reminiscences celebrate his family's century of devotion to their calling and are a tribute to a veritable New York City

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institution. Pat's reverence and passion for his subject both teach and inspire. 100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your

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bar cart with unique and show-stopping tippie time recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail

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Book truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot

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Martini

'If you're after advice on what to do with any cut you can think of, look no further.' The Caterer 'Hog is a bible for pork fans everywhere...the book celebrates the versatility, appeal and - most importantly - the taste of the pig.' Great British Food Hog is a celebration

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of all things pig - from breeds and rearing, to butchering and preparing, with techniques, features and more than 150 recipes for nose to tail eating. The comprehensive range of dishes includes hams, bacon, sausages, charcuterie, pates, confits, roasts, grills, hotpots, ragouts, pies, casseroles, scratchings,

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crackling, trotters and much more - with a foreword from Josh Ozersky and guest contributions from a range of British, American and International chefs and cooks including Diana Henry, Meredith Erickson, Judy Joo, Valentine Warner, Neil Rankin, Mitch Tonks, Fergus Henderson and Aaron Franklin.



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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

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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-crusting leg of mutton in December. Through monthly farm diaries, the book also reveals what

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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.

Kitchin Suppers

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a very British cookbook

Master the dark arts of mixology

A History of Food in 100 Recipes

Hog

100 simple and delicious recipes to fire  
up your favourites!

Fish & Shellfish

A culinary exploration of

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Barbuto's menu—a unique blend of rustic Italian and modern California cuisine—from legendary chef Jonathan Waxman There are very few New York City restaurants that have maintained their currency,

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quality, and charm for as long as Jonathan Waxman's Barbuto. For the first time ever, The Barbuto Cookbook invites home cooks into the history, culture, and cuisine of the Greenwich Village dining spot that became

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both a neighborhood favorite and a New York culinary destination. Jonathan and his team provide the necessary tools for re-creating Barbuto classics, including the famous JW roast chicken, the otherworldly kale

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salad, specialty pizzas, gnocchi, spectacular desserts, and much more. Every recipe is a flavorful restaurant showstopper adapted for straightforward preparation at home.



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Hawksmoor at Home should be covered in fingerprints and splashes of food, as it's a great hands-on book to use every day.' HESTON BLUMENTHAL 'When we started out we had a simple plan - to open the best steak

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Breakfasts Puddings Cocktails

restaurant in London. We travelled the world searching for the perfect steak, but discovered that beef from traditional breeds, reared the old-fashioned way right here in Britain, and cooked simply over real charcoal,

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Breakfasts Puddings Cocktails

packed more flavour than anything we tried on our travels.' The critics have hailed Hawksmoor as one of the great restaurant openings of recent years. Their credo is simple: the best ingredients - dictionary-thick

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Breakfasts Puddings Cocktails

steaks from Longhorn cattle traditionally reared in North Yorkshire by multi-award-winners The Ginger Pig, dry-aged for at least thirty-five days, simply cooked on a real charcoal grill. Their cocktails, wines and

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Breakfasts Puddings Cocktails

desserts too have been  
applauded to the echo.

Hawksmoor at Home is a  
practical cookbook which shows  
you how to buy and cook great  
steak and seafood and indeed  
much else (including how to cook

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Breakfasts Puddings Cocktails

the both the 'best burger in Britain' and the 'best roast beef in Britain'); how to mix terrific cocktails and choose wine to accompany your meal. Above all Hawksmoor at Home entertains and informs in the inimitable

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'Hawksmoor' way.

60 vibrant recipes proving that Asian roadside barbecue is just as easy, delicious, and crowd-pleasing as American-style backyard grilling. Sharing beloved barbecue dishes from

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the Southeast Asian countries of Thailand, Burma, Laos, Cambodia, Vietnam, Malaysia, Singapore, Philippines, and Indonesia, experienced author and expert on Asian cooking Leela Punyaratabandhu inspires



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Breakfasts Puddings Cocktails

readers with a deep dive into the flavor profile and spices of the region. She teaches you how to set up your own smoker, cook over an open flame, or grill on the equipment you already have in your backyard. Leela provides

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more than sixty mouthwatering recipes such as Chicken Satay with Coriander and Cinnamon, Malaysian Grilled Chicken Wings, and Thai Grilled Sticky Rice, as well as recipes for cooking bone-in meats,

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skewered meats, and even vegetable side dishes and flavorful sauces. The fact that Southeast Asian-style barbecue naturally lends itself to the American outdoor cooking style means that the recipes in the

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book can remain true to tradition without any need for them to be Westernized or altered at the expense of integrity. This is the perfect book for anyone looking for an easy and flavorful way to expand their barbecue

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repertoire.

It's the return of the MOB! This time celebrating all things crispy, squidgy, cheesy, spicy, warming, sticky, nourishing... all the flavours, textures and feel of comfort pulled together in one

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book, 100 recipes. COMFORT MOB is a celebration of hearty dishes from around the world that warm, soothe and fill us. Spending time in the kitchen recreating comfort is a way to indulge in dishes from the past

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and find new flavour and texture combinations that appeal to our senses. Featuring old-school bangers with a MOB Kitchen twist such as Roast Garlic Chicken Pie or Beef Brisket Lasagne, and modern dishes like

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Sriracha Crispy Tofu or Coca  
Cola Chicken Wings, COMFORT  
MOB encourages you to indulge  
every palate and craving in a fun,  
affordable and achievable way. If  
you're in a hurry but need a quick  
dose of comfort, recipes like the



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Breakfasts Puddings Cocktails

Grilled Halloumi and Peach  
Burger with Chipotle Mayo or  
Ben's Dad's Puttanesca will hit  
the spot in no time. For an extra  
dose of comfort, follow Mob's  
recipes for making your own  
pasta, focaccia and gnocchi to

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take your meal to the next level. Mob have also cooked up some cosy dessert recipes to finish - try Miso Sticky Toffee Pudding or extra-oozy Chocolate Jaffa Pool. COMFORT MOB is a nod to homeliness and cosy nights

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Breakfasts Puddings Cocktails

spent cooking with friends and family, recapturing the feeling of better, safer times with food that loves you back.

Red Sauce Classics and New  
Essentials: a Cookbook

Know the Cuts, Master the Skills,

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Over 300 Recipes

Comfort MOB

Flavors of the Southeast Asian  
Grill

Every Day Is a Good Day

Kevin Dundon's Modern Irish  
Food

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At Home Meat Seafood Sides  
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With this definitive guide to cooking meat, choose the best cuts, perfect your prep, and rustle up delicious dishes with confidence.

Discover why cuts matter, how to recognize top-quality

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meat, why well-raised meat tastes better, and reliable checking methods to know when meat is cooked. Get the best from your meat with step-by-step preparation and cooking techniques, and

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learn butchery skills you can practice at home. Cook more than 250 of the world's best poultry, pork, beef, lamb, game, and offal dishes such as Jamaican jerk chicken, Portuguese pork with clams,

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Kerala beef, and saddle of roe venison with celery root purée. All the recipes include timing and temperature charts for perfect results every time, as well as expert advice on pairing meats with



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Breakfasts, Puddings, Cocktails

other foods for exciting  
flavor combinations. Become  
a master of meat with The  
Meat Cookbook.

THE SUNDAY TIMES

BESTSELLER 'A love letter to  
Bombay told through food

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and stories, including their  
legendary black daal' Yotam  
Ottolenghi At long last,  
Dishoom share the secrets to  
their much sought-after  
Bombay comfort food: the  
Bacon Naan Roll, Black Daal,

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Okra Fries, Jackfruit Biryani,  
Chicken Ruby and Lamb  
Raan, along with Masala  
Chai, coolers and cocktails.  
As you learn to cook the  
comforting Dishoom menu at  
home, you will also be taken

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on a day-long tour of south  
Bombay, peppered with  
much eating and drinking.  
You'll discover the simple joy  
of early chai and omelette at  
Kyani and Co., of dawdling in  
Horniman Circle on a lazy

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morning, of eating your fill  
on Mohammed Ali Road, of  
strolling on the sands at  
Chowpatty at sunset or  
taking the air at Nariman  
Point at night. This beautiful  
cookery book and its equally

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beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share

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with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase'

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Nigel Slater

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted



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millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn

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Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-

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fuss Sheet Pan Steak &  
Veggies and 20-minute  
Spaghetti Carbonara, the  
recipes will help even the  
most inexperienced cooks  
spend less time in the  
kitchen and more time

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around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade

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meals that are truly 'damn delicious!'

'The Rangoon Sisters taught me everything I know about Burmese food. And now they can teach you too.' Grace Dent 'Amy and Emily's food

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is vibrant, colourful and packed with flavour. I can't wait to make everything in this book.' Melissa Hemsley  
Love Thai food? Addicted to Chinese and Indian? Then it is time to discover the

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flavours of Burma. The Rangoon Sisters is a celebration of the incredible food and flavours that are found throughout Myanmar, including over 80 evocative recipes that have been made

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easy and accessible for the modern home cook by supper club extraordinaires Emily and Amy Chung. Including chapters such as Snacks, Salads, Curries, Rice, Noodles and Sweets, the



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simple recipes are perfect for a quick weekday family meal or a comforting slow cook on a weekend. And the food is ideal for sharing and pairing: rich bowls of curry are contrasted with vibrant

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salads and heaps of steaming rice. Recipes include: Mohinga (fish chowder) Pumpkin curry Pickled tealeaf salad Stuffed aubergine curry Butterbean stew Coconut chicken

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noodles Mango and lime  
cheesecake With easy to  
follow instructions and no  
specialist equipment or  
expensive ingredients  
needed, The Rangoon Sisters  
is essential for anyone

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wanting to make delicious,  
simple Burmese food at  
home.

Essential Recipes and  
Techniques

The Modern Kebab

The Meat Cookbook

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The Perfect Steak Cookbook  
Dry-Aged. Live-Fired. Pure  
Beef. [A Cookbook]

Dishoom

Hawksmoor: Restaurants &  
Recipes

*The be-all, end-all guide to*

*Page 133/210*

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*cooking the perfect  
steak—from buying top-notch  
beef, seasoning to perfection,  
and finding or building the  
ideal cooking vessel—from the  
James Beard Award-winning  
team behind the New York*

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*Times bestseller Franklin  
Barbecue. "This book will have  
you salivating by the end of  
the introduction."—Nick  
Offerman Aaron Franklin may  
be the reigning king of brisket,  
but in his off-time, what he*

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*really loves to cook and eat at home is steak. And it's no surprise that his steak is perfect, every time—he is a fire whisperer, after all, and as good at grilling beef as he is at smoking it. In Franklin Steak,*



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*Aaron and coauthor Jordan  
Mackay go deeper into the art  
and science of cooking steak  
than anyone has gone before.  
Want the real story behind  
grass-fed cattle? Or to talk  
confidently with your butcher*

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*about cuts and marbling?*

*Interested in setting up your own dry-aging fridge at home? Want to know which grill Aaron swears by? Looking for some tricks on building an amazing all-wood fire? Curious about*

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*which steak cuts work well in a pan indoors? Franklin Steak has you covered. For any meat lover, backyard grill master, or fan of Franklin's fun yet authoritative approach, this book is a must-have.*

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*Home is more than a place. It's a feeling. Rick Stein has spent his life travelling the world in search of cooking perfection - from France and Italy to Australia and the far east - and inspiring millions of food lovers*

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*with the results. In Rick Stein  
At Home, he takes us into the  
rhythms and rituals of his  
home cooking. In his first book  
to celebrate his all-time  
favourite home-cooked meals,  
Rick shares over 100 very*

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*special recipes, including many from his recent Cornwall series - from sumptuous main courses such as Cornish Bouillabaisse and Braised Pork Belly with Soy and Black Vinegar to indulgent desserts like Apple Charlotte*

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*and Spiced Pears Poached with  
Blackberries and Red Wine.  
Rick explores family classics  
that evoke childhood memories  
and newer dishes that have  
marked more recent personal  
milestones - along with*

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*unforgettable stories that  
celebrate his favourite  
ingredients, food memories,  
family cooking moments and  
more. Sharing the dishes he  
most loves to cook for family  
and friends throughout the*



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*year, Rick takes you inside his home kitchen unlike he's done in any previous book.*

*'Hawksmoor has redefined the steakhouse. It's brought great food, an amazing vibe and great cocktails together all*

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*under one roof to make it one of the best restaurants, not just in London, but in all of Britain.'*  
*Gordon Ramsay From inauspicious beginnings, Hawksmoor has become a restaurant institution. Both the*

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*company and the restaurants have won numerous awards, and the distinctly British food, revolving around charcoal-grilled steaks and seafood, has made Hawksmoor amongst the busiest restaurants in the*

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*country. Now with seven  
restaurants, including a  
dedicated cocktail bar,  
Hawksmoor brings you  
Restaurants & Recipes, an  
essential read for anyone  
interested in the realities of*

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*restaurants, revealing the trials and tribulations faced along the way, as well as the people, places and plates that have made it so successful. From refined, tweaked and perfected Hawksmoor favourites like Mac*

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*'n' Cheese to the Steak Slice  
that caused a social media  
storm, and from a light and  
elegant Lobster Slaw to big  
carnivorous sharing feasts, this  
book will make you look at the  
classics anew and fall in love*

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*with a whole new collection of dishes for the first time.*

*Bringing together recipes from all the Hawksmoor restaurants, and with insights like how to cook the titans of steaks like the Tomahawk, and the*

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*intricate cocktail spec sheets  
used by the bar staff,  
Hawksmoor: Restaurants &  
Recipes is the ultimate bible  
for booze and beefy perfection  
- an immaculately researched,  
sometimes irreverent look into*



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*Hawksmoor's obsessions and inspirations.*

*An essential gift for the keen cook in your life. Borough Market is the beating heart of London's food scene. Every year millions of locals and*

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*tourists flock to Borough  
Market to soak up the unique  
atmosphere, interact with the  
expert traders and sample the  
world-class produce. This  
gorgeous book takes you on a  
tour of a year at the Market,*

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*from the beginning of spring,  
through Easter and  
Midsummer, to Apple Day in  
October and the switching on  
of the lights at Christmas - with  
the most delicious recipes  
highlighting the very best of*

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*those celebrations. Divided by season, each recipe celebrates at least one hero ingredient from that time of year: why not try Chilled asparagus soup in spring; Rolled pork belly and sticky nectarines in summer;*

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*Beetroot dal in autumn; or  
Clementine sponges with  
cranberry sauce in winter?  
Along the way, you'll be  
introduced to key seasonal  
ingredients with shopping and  
preparation tips, straight from*

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*the artisan producers, that will change how you cook for ever. Packed full of beautiful photography, much of it shot on location at Borough throughout the year, this is a cookbook that will inspire food*

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*lovers and home cooks  
everywhere, even if they only  
follow Borough Market from  
afar.*

*30-minute meals. Gluten free.  
No refined carbs. 10  
ingredients*

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*Recipes from our Burmese  
family kitchen*

*Delicious Weekday Recipes for  
the Super-Busy Home Cook  
Depot*

*The first ever cookbook from  
the much-loved Indian*



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*restaurant*

*Phoenix Claws and Jade Trees*  
*The Whole Beast: Nose to Tail*  
*Eating*

The Meat Cookbook is your  
master guide to cooking  
meat, with expert advice

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about getting the best from quality meats. Butchery courses are on the rise and people want quality cuts of meat at a good price. They want to know how their meat is reared, how to tell if it's fresh, and how to cook

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it. The Meat Cookbook has more than 300 meat recipes and over 50 step-by-step techniques on how to cook a turkey, how to make sausages, and more.

Create nuanced, complex, authentic Chinese flavors at

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home by learning the cuisine's fundamental techniques with more than 150 recipes. Phoenix Claws and Jade Trees offers a unique introduction to Chinese home cooking, demystifying it by focusing

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on its basic cooking methods. In outlining the differences among various techniques—such as pan-frying, oil steeping, and yin-yang frying—and instructing which one is best for particular

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ingredients and end results,  
culinary expert Kian Lam Kho  
provides a practical,  
intuitive window into this  
unique cuisine. Once you  
learn how to dry stir-fry  
chicken, you can then  
confidently apply the

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technique to tofu, shrimp,  
and any number of  
ingredients. Accompanied by  
more than 200 photographs,  
including helpful step-by-  
step images, the 158 recipes  
range from simple, such as  
Spicy Lotus Root Salad or

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Red Cooked Pork, to slightly more involved, including authentic General Tso's Chicken or Pork Shank Soup with Winter Bamboo. But the true brilliance behind this innovative book lies in the way it teaches the soul of



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Chinese cooking, enabling home cooks to master this diverse, alluring cuisine and then to re-create any tempting dish you encounter or imagine.

Say “Goodbye” to Sad Salads  
Gone are the days when

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salads were disappointing meals made with wilted lettuce and a few standard veggies. In *Seriously Good Salads*, Nicky Corbishley shares 75 of her favorite salads, all packed with fresh flavor, loaded with

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exciting toppings and covered with delectable dressings. Salad lovers looking for some extra protein to accompany their veggies will drool over Chipotle Chicken Cobb Salad, Salmon Sushi Salad and

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Chorizo and Lima Bean Salad.  
Other favorites, like  
Cheddar, Apple and Walnut  
Salad, Thai-Style Slaw with  
Peanut Dressing and Moroccan  
Couscous Salad with Orange  
and Apricot, are piled high  
with yummy cheeses, grains,

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nuts and more to keep you  
feeling full and happy.

Nicky even includes  
fantastic fruit-based  
salads, like Orange Salad  
with Pistachios and  
Pomegranate, and all the  
tasty salad dressing recipes

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you could possibly want.  
With Nicky's innovative  
flavor combinations and  
unique ingredients, it's  
easier than ever to turn a  
boring side salad into a  
showstopper of a meal the  
whole family will enjoy.

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The ultimate late night take away dish gets a new lease of life in this fabulous cookbook. Scrap the greasy kebab made from unknown and unexciting ingredients, and instead indulge in delicious, flavour-packed

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dishes made the right way  
and using the best  
ingredients. With over 60  
accessible recipes including  
ideas for Mezze, Basics,  
Kebabs, Mains and Cocktails,  
these dishes can be made at  
home and paired together to



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create a feast for your family and friends and fit for any occasion. Taking inspiration from their culinary training and focusing on provenance, seasonality and technique, Le Bab have reinvented the

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classics as well as creating completely ingenious new combinations. From Cauliflower pastilla, Endive and pomegranate salad, and Merguez and chickpea ragu, to kebabs that include Grilled mackerel with dill,

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pickle and fennel, Spring  
chicken with sprouting  
broccoli and harissa mayo  
and Winter pork with  
beetroot relish, charred  
cabbage and crackling. There  
are recipes suitable for  
vegetarians and vegans,

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along with a wide variety of both meats and fish. The Modern Kebab comes from chefs who trained in Michelin starred kitchens and wanted to share their love of the flexibility and flavours of the kebab. A

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modern restaurant in Soho,  
Le Bab share their gourmet  
recipes for fresh,  
accessible and delicious  
kebabs.

Franklin Steak

Mindful Chef

Ginger Pig Meat Book

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Recipes and stories from a  
year at the market

MEATliquor Chronicles

Over 100 brand new recipes  
from London's iconic  
restaurant

PRIME: The Beef Cookbook

**Intro -- A072b030ba126b2f4b237**

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Master the art of sourcing and sizzling up a steak to ultimate perfection Turn your home into your new favorite steakhouse by learning the secrets for preparing



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Breakfasts Puddings Cocktails

the perfect cut of beef. From  
Bistro-Style Hanger Steak to  
Texas Barbecued Beef Brisket,  
The Perfect Steak Cookbook  
offers all the essential recipes  
you'll need to impress at your  
next dinner party or barbecue.

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Equipped with crucial information about beef quality, equipment, and storage, this steak cookbook will teach you how to pick the right steak and the best way to cook it. Explore the entire cow, from head to toe, taking you on a

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journey through all the primal cuts. You'll gain expertise and confidence at the butcher counter, in the kitchen, and while grilling outdoors. The Perfect Steak Cookbook includes: All things beef--75 meaty recipes,

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organized by the cut of meat--including rib, round, chuck, sirloin, and more. Sauces galore--This steak cookbook includes a chapter dedicated to marinades and sauces, from classic Bordelaise to lively

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Chimichurri. Perfect pairings--Discover must-try suggestions for sides and drinks to complement your steak. The Perfect Steak Cookbook will have you buying, preparing, and presenting beef like a pro.

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Hawksmoor at Home Meat -  
Seafood - Sides - Breakfasts -  
Puddings - Cocktails Preface  
Publishing

Rick Stein's lifelong passion for  
cooking fish and shellfish has  
formed the foundation of his

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award-winning restaurants and taken him around the world, discovering innovative new recipes, exciting ingredients and the best preparation techniques. In this completely revised, updated and re-designed edition

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– including brand new recipes –  
of his classic Seafood, Rick  
offers comprehensive and  
inspirational how-to's for  
choosing, cooking and enjoying  
fish, shellfish and more. It  
includes a step-by-step guide to



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over 60 essential techniques to prepare all types of seafood: from poaching and salting fish to cleaning mussels and cooking lobster. Based on the methods taught at his Padstow seafood school, every step of Rick's

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advice is illustrated with full-colour photographs for perfect results. Over 120 recipes from across the world include light salads, delicious starters and spectacular main courses – from Monkfish Vindaloo and Rick's

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own version of Salt and Pepper  
Squid to deliciously simple  
classics like Grilled Sardines and  
Clams with Garlic and Nut  
Picada. Complete with tips on  
buying, storing and sourcing  
sustainable fish, Rick Stein's

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Fish and Shellfish is the  
essential companion for any fish-  
lover's kitchen.

Jamie's Comfort Food

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Know the Cuts, Master the Skills,  
over 250 Recipes

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The Rangoon Sisters

MEAT

Everything You Need to Know

Hawksmoor at Home

*A riveting narrative history of food as  
seen through 100 recipes, from ancient  
Egyptian bread to modernist cuisine. We*

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*all love to eat, and most people have a favorite ingredient or dish. But how many of us know where our much-loved recipes come from, who invented them, and how they were originally cooked? In A HISTORY OF FOOD IN 100 RECIPES, culinary expert and BBC television personality William Sitwell explores the*

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*fascinating history of cuisine from the first cookbook to the first cupcake, from the invention of the sandwich to the rise of food television. A book you can read straight through and also use in the kitchen, **A HISTORY OF FOOD IN 100 RECIPES** is a perfect gift for any food lover who has ever wondered about the*

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*origins of the methods and recipes we now take for granted.*

*Celebrated chef Kevin Dundon takes on time-honoured, traditional dishes and ingredients and gives them a twist as only he can. The result is delicious, easy-going food that is perfect for everything from leisurely dinner with friends to a quick*



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*family lunch. Think modern takes on Rib of Beef, Lamb Stew or Brown Soda Bread - all with easy-to-follow instructions for replicating at home and presented against a backdrop of gorgeous country landscapes. Kevin's passion for freshness mixed with both simplicity and flair permeates his cooking. Whether it's a*

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*Smoked Fish Chowder or Wicklow*

*Venison in Mulled Wine, Kevin uses simple seasonal ingredients to spectacular effect. Family gatherings - Christmas, Easter, a summer BBQ - are catered for, as well as easy meals for everyday dinners, lunches and brunches. Kevin's magic touch will transform anyone's*

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*cooking. Organised into sections such as Soups, Breads, Fish and Seafood, Poultry and Game, Meat, Vegetarian, Salads and Side Dishes, Something Sweet and Storecupboard, Sauces and Stocks, this book will fill you with enthusiasm for fresh ingredients and delicious comfort food.*

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*The ultimate barbecue bible from one of Britain's best-loved chefs Michelin-starred chef Tom Kerridge shares his huge passion for barbecue and outdoor cooking in this timely new book. He takes simple ideas like burgers and grills, and creates the ultimate version with over 80 recipes that are stunningly delicious.*

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*Chapters include hearty favourites like pork and chorizo burger, veggie mains like charred cauliflower salad, and shareable snacks like aubergine dips and flatbreads. He also includes desserts and drinks, tips and advice for the perfect summer barbecue, campfire or outdoor gathering with friends and family.*

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*Whether you're a beginner barbecuing on your balcony or a seasoned pro who really knows your smoke, charcoal and fire, Tom Kerridge's Outdoor Cooking truly has something for everyone. Take your staycation to the next level this year with an entire summertime's worth of incredible outdoor cooking inspiration*

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*30-minute meals. Gluten free. No refined carbs. Maximum of 10 ingredients.*

*Healthy eating has never been easier. 'We don't believe in meticulous calorie counting or following strict diets. We simply like good, wholesome food that benefits you and your body.' Myles Hopper and Giles Humphries, a*

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*nutritional coach and health food duo from Devon are the founders of Mindful Chef, the UK's favourite healthy recipe box service. Each week they deliver delicious ingredients and recipes to thousands of households, including sporting stars Victoria Pendleton and Andy Murray. Here, in their first book,*



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*Myles and Giles share 70 delightful and easy-to-make dishes that are nutritionally proven to boost your health and wellness. · Each meal can be made in 30 minutes and has a maximum of 10 ingredients. · All recipes are gluten-free and contain no refined carbs or sugars. · From breakfast through to dinner – with some guilt-free*

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*snacks in between.*

*Essential Techniques of Authentic  
Chinese Cooking: A Cookbook  
Biography of a Restaurant (With  
Recipes)*

*The Borough Market Cookbook*

*The Barbuto Cookbook*

*Food That Makes You Feel Good*