

New Classic Cuisine

Describes Soviet Georgian cuisine and shares traditional recipes for appetizers, breads, cheese, eggs, vegetables, salads, rice, pasta, soups and stews, fish, poultry, meat, sauces, and desserts

The award-winning, bestselling author of An Everlasting Meal “revitalizes classics and long-forgotten dishes, bringing them into this century with verve and ease” (Bon Appetit) in this “lovely and literary” (Vogue.com) cookbook. Many dishes that once excited our palates—like oysters Rockefeller, steak Diane, cheese and walnut soufflés—have disappeared from our tables and, in some cases, from our memories. Creating a unique culinary history, Tamar Adler, a Vogue and New York Times writer and Chez Panisse alum, has collected more than a hundred recipes from old cookbooks and menus and enlivened, updated, and simplified them. Adler’s approach to these dishes involves ample use of acid and herbs, pared down techniques, and contemporary ways of serving. Seasonal menus, wine pairings suggested by sommelier Juliette Pope, gorgeous watercolor drawings by artist Mindy Dubin, and a foreword by influential food critic Mimi Sheraton add to this “personal, nostalgic journey..as much about the writing as it is about the cooking” (The New York Times Book Review). Adler has created a unique culinary history, filled with delicious recipes and smart, witty prose. It is destined to become a modern classic.

Recipes for making traditional Vietnamese dishes are accompanied by menu-planning ideas, shopping lists, and information on equipment, ingredients, and techniques

Offers recipes both old and new that illustrate the regional history and culinary traditions of Texas, including sweet potato spoonbread, truck stop enchiladas, and barbecue shrimp tacos.

Oysters Rockefeller, Walnut Souffle, and Other Classic Recipes Revisited

New Persian Cooking

The New Classic Guide to Delicious Dishes with More Than 300 Recipes

Something Old, Something New

From Legendary Dishes to New Classics

The New Orleans Kitchen

The "buoyant and brainy Mexican cooking authority" (New York Times) and star of the three-time James Beard Award-winning PBS series Pati's Mexican Table brings together more than 150 iconic dishes that define the country's cuisine Although many of us can rattle off our favorite authentic Mexican dishes, we might be hard pressed to name more than ten. Which is preposterous, given that Mexico has a rich culinary history stretching back thousands of years. For the last decade, Pati Jinich has sought out the culinary treasures of her home country, from birria, to salsa macha, to coyotas, to carne asada. Many of these dishes are local specialties, heirlooms passed down through generations, unknown outside of their original regions. Others have become national sensations. Each recipe is a classic. Each one comes with a story told in Pati's warm, relatable style. And each has been tested in Pati's American kitchen to ensure it is the best of its kind. Together, these essential recipes paint a vivid picture of the richness of Mexico.

Provides Recipes With Necessary Details Relating To Classic Punjabi Food-Appetite, Vegetarian Starters, Non-Vegetarian Starters, Vegetarian Entre, Non-Vegetarian Entre, Rice, Breads, Dahi, Chutney, Pappad, Snacks, Desserts, Masalas. Being Well Illustrated.

A Book of Mediterranean Food - published in 1950 - was Elizabeth David's first book and it is based on a collection of recipes she made while living in France, Italy, the Greek islands and Egypt. 'Britain's most inspirational food writer' Independent She gives us hearty pasta and polenta dishes from Italy; aromatic and tangy salads from Turkey and Greece; and tasty seafood and saffron dishes from Spain. Whether it is the simplicity of hummus or the delicious blending of flavours found in plates of ratatouille or paella, Elizabeth David's wonderful recipes are imbued with all the delights of the sunny south. 'Not only did she transform the way we cooked but she is a delight to read' Express on Sunday Elizabeth David is the woman who changed the face of British cooking. She introduced post-war Britain to the sun-drenched delights of the Mediterranean and her recipes brought new flavours and aromas into kitchens across Britain.

Did you know legends have it that sambhar originated in the Royal Kitchen of the Thanjavur Maharashtrian Kings? Did you know that poli, pittla, rasa vaangi and daangar were introduced to Thanjavur by a small diaspora of the Maharashtrian immigrants to this province? The Thanjavur Maharashtrian Desastha community, whose origins can be traced to the latter half of the 17th Century, are known for their immense contribution in fostering cuisine, arts, music and literature. Classic Cuisine and Celebrations of the Thanjavur Maharashtrians introduces the reader to the foods and festivities of this diaspora. It also provides an introduction to the pujas, when and how they are performed, with a lot of interesting trivia. Festivals and food go hand in hand. The first part of the book features recipes for the naivedyas, while the second part is devoted to the signature recipes of the Desasthas. It features more than a hundred and fifty recipes ranging from fluffy pooran polis and crunchy ambodes, to a medley of modaks, varieties of mixed rice, kheers, traditional sweets, snacks, curries, sambhars and rasams. They contain no onion or garlic and are sattvik in nature. This book is an effort to encourage young home makers to revive traditions they grew up with, to help them relive their festive experiences during their childhood and introduce their children to it. "...As a person in the 8th decade of my life, reading this book gave me happy memories of my own childhood and the various dishes which I enjoyed in my youth particularly cooked by my mother..." "...The book has been written in a very reader-friendly manner so that for every festival, the complete set of dishes are described and various options are so beautifully explained that the recipes themselves may act as a trigger for every person to try her/his own creativity on the culinary front..." "...The colourful photographs enhance the value of the book and literally can lead to mouth-watering anticipation..." – Padma Bhushan N. Vittal (Retd) Central Vigilance Commissioner

Recipes and Stories from Russia

New Greek Classic Cooking

New Classic Cuisine

The Classic Cuisine of Vietnam

The Texas Food Bible

Classic Indian Cooking

Classic Palestinian Cuisine is a collection of over one hundred mouh-watering dishes, such as ful m'dammas (broad bean salad), kidreh (rice with mutton) and djaj mahshi (stuffed chicken), characteristic of the culinary culture of the Mediterranean. Christiane Dabdoub Nasser's delightful tips and anecdotes, from coring marrows to buying the perfect cabbage for stuffing, vividly bring to life the smells and flavours of Palestinian cookery, as practiced in kitchens across the region for generations.

“With this book you will not only be able to cook authentic Italian food, you will also be able to go on an exciting journey of discovery throughout the whole of Northern Italy” – Delia Smith
The original edition of ‘Classic Food of Northern Italy’ in 1996 won both The Guild of Food Writers Book Award and the Orio Vergani prize of the Accademia Italiana della Cucina. In this updated edition, Anna Del Conte revisits classic dishes to show the best of northern Italian cuisine – both rustic and sophisticated. In this collection of over 150 recipes Anna has chosen the very best ideas sourced from acclaimed restaurants, elegant home kitchens, rural inns and country farmsteads. Many of the traditional dishes may not be familiar, such as flatbread made with chickpea flour, Ligurian Ciuppin or macaroni pie in a sweet pastry case, but she also presents definitive versions of popular dishes such as Pesto, Ragu and Ossobuco. Her recipes are thoroughly researched and tested; she provides the home cook with a trusted and essential companion. This timeless cookbook is the quintessential bible for very kitchen.

Take an Amazing Soul Food Journey With 60 Authentic, Unique and Indulgent Recipes
Get ready to shake up your home cooking with the most soul-satisfying dishes you’ve ever encountered. From hilarious and beloved chef Scotty Scott comes a deep dive into the delicious world of soul food, showcasing traditional recipes as well as awe-inspiring remixes on the classics. Learn the history behind how these iconic dishes came to be so embedded in soulful southern culture, and follow along as Scotty tells the heartwarming, sometimes side-splitting stories of how they were interwoven into his family history and childhood. Start your morning off right with savory Southern Raised Biscuits with Spicy Sausage Cream Gravy or a big ol’ hearty plate of Catfish and Grits. Next, put some meat on your bones with staples like succulent Short Rib Grillades or Sea Island Red Peas and Carolina Gold Rice Hoppin’ John. Finally, dive into the Soul Remix with Scotty’s out-of-this-world elevations of classic recipes, like Fried Oyster Collard Green Salad, Duck Fat Shrimp Etouffee or Chicken and Brown Butter Sweet Potato Waffles with Maple Bourbon Sauce. Capturing the very essence of family, history and hearty goodness, Fix Me A Plate delivers the best of down-home cooking with the funkiest of mouthwatering funky fusions. So dig right in, and you’ll soon be creating crowd-pleasing meals that will have your friends and family asking, “Can you Fix Me a Plate?”

This extraordinary cookbook, Classic Indian Cooking, amounts to a complete course in Indian cuisine. Elucidated by over 100 line drawings, it systematically introduces the properties of all the basic spices and special ingredients of Indian food, then explains the techniques employed in using them, always with the help of comparisons to familiar Western methods. It is immediately obvious that Indian food is rich and varied, yet not difficult to prepare. The cooking principles are basic and wellknown. The utensils needed are few and simple. As Julie Sahni says, "If you know how to fry, there are few tricks to Indian food." Every recipe has been especially designed for the American kitchen -- practically all the ingredients can be found in any American supermarket and there are scores of time-saving shortcuts with the food processor and handy directions for ahead-of-time preparation. Following a lively and absorbing introduction to the history of India's classic Moghul cuisine, Julie guides the cook through the individual components that make up an Indian meal. She begins with delicious appetizers like Crab Malabar and Hyderabad lime soup; continues through main courses, both nonvegetarian and vegetarian (this book is a treasure trove for the non-meat eater); goes on to all the side dishes and traditional accompaniments, from spinach raita and lentils with garlic butter to saffron pilaf and whole wheat flaky bread; and ends with the glorious desserts, like Ras Malai, sweetmeats, and beverages. Clear, illustrated, step-by-step instructions accompany the cook through every stage, even for making the many wondrous Indian breads, both by hand and with the food processor. And at the end of each recipe are balanced serving suggestions for every kind of meal. Among the many special features are ideas for appropriate wines, a useful spice chart, a complete glossary (which might also come in handy when ordering in Indian restaurants), and a mailorder shopping guide that will make Indian spices accessible anywhere. Most important, Julie Sahni imparts the secrets to mastering the art of Indian cooking. Even the beginner will quickly learn to move within the classic tradition and improvise with sureness and ease. Julie Sahni has written a masterpiece of culinary instruction, as readable as it is usable, a joy to cook from, a fascination to read.

The Classic Cuisine of Soviet Georgia

Pati Jinich Treasures of the Mexican Table

Delicious Classic Cuisine Made Easy

Saveur: The New Classics Cookbook

Classic Cooking of Punjab

Classic Thai Cuisine

Two French chefs discuss the traditions and skills of cooking and share their recipes for elegant breads, soups, sauces, pates, terrines, salads, meat dishes, vegetable dishes and desserts

A fresh and friendly introduction to South Asian cuisine, The Indian Family Kitchen reflects how we cook today with seasonal and vegetable-forward recipes. This striking cookbook shows how to coax flavor out of your favorite foods by adding Indian spices: rub butternut squash with garam masala before roasting with salty feta and sun-dried tomatoes; marinate chicken wings in a punchy tandoori sauce; and brighten up a quinoa salad with ginger and cumin. You'll also find classics refined over the years by the granddaughter of the family that brough Patak's sauces and chutneys to households around the world. Throughout, The Indian Family Kitchen demystifies traditional cooking methods with kitchen shortcuts and the spices you should always have on hand—for delicious family meals that'll be loved by generation upon generation.

Collects more than two hundred recipes for both classic French dishes and innovative new foods from one of the world's premier culinary schools, along with instruction in the fundamental techniques of French cookery.

A cookbook both useful in the kitchen and beautiful on the coffee table, Eat Real Vietnamese Food features over ninety delicious, classical Vietnamese recipes.

New Orleans Classic Creole Recipes

A Cookbook

Beyond the North Wind

The Classic Food of Northern Italy

Classic Dishes for a New Generation: A Cookbook

Classic Recipes, Local Secrets

A melting pot of New Orleans' diverse flavors, cultures, and history. New Orleans' most famous Creole restaurants, including Antoine's, Brennan's, Galatoire's, Arnaud's, and Mr. B's Bistro, offer more than fifty authentic Creole dishes bursting with the city's benchmark flavors. French, Spanish, and Caribbean cuisines, among others, have contributed their culinary DNA to these savory meals. Create these tastes at home with clear and easy-to-follow recipes. Tantalizing photographs, fascinating histories, and rollicking stories add rich seasoning to these appetizers, soups, entrées, and desserts. Savor Creole specialties such as Trout Meunière, Chicken Bon Femme, Crab Meat Au Gratin, and much more with this gorgeous volume.

From the James Beard award--winning author of Sauces—a new classic on French cuisine for today's cook His award-winning books have won the praise of The New York Times and Gourmet magazine as well as such culinary luminaries as chefs Daniel Boulud, Jeremiah Tower, and Alice Waters. Now James Peterson brings his tremendous stores of culinary knowledge, energy, and imagination to this fresh and inspiring look at the classic dishes of French cuisine. With a refreshing, broadminded approach that embraces different French cooking styles—from fine dining to bistro-style cooking, from hearty regional fare to nouvelle cuisine-Peterson uses fifty "foundation" French dishes as the springboard to preparing a variety of related dishes. In his inventive hands, the classic Moules à la marinière inspires the delightful Miniature Servings of Mussels with Sea Urchin Sauce and Mussel Soup with Garlic Puree and Saffron, while the timeless Duck à l'orange gives rise to the subtle Salad of Sautéed or Grilled Duck Breasts and Sautéed Duck Breasts with Classic Orange Sauce. Through these recipes, Peterson reveals the underlying principles and connections in French cooking that liberate readers to devise and prepare new dishes on their own. With hundreds recipes and dazzling color photography throughout, Glorious French Food gives everyone who enjoys cooking access to essential French cooking traditions and techniques and helps them give free reign to the intuition and spontaneity that lie in the heart—and stomach—of every good cook. It will take its place on the shelf right next to Julia Child's Mastering the Art of French Cooking.

A rising star in the food world, Michael Psilakis is co-owner of a growing empire of modern Mediterranean restaurants, and one of the most exciting young chefs in America today. In How to Roast a Lamb, the self-taught chef offers recipes from his restaurants and his home in this, his much-anticipated first cookbook.Ten chapters provide colorful and heartfelt personal essays that lead into thematically related recipes. Gorgeous color photography accompanies many of the recipes throughout.Psilakis's cooking utilizes the fresh, naturally healthful ingredients of the Mediterranean augmented by techniques that define New American cuisine. Home cooks who have gravitated toward Italian cookbooks for the simple, user-friendly dishes, satisfying flavors, and comfortable, family-oriented meals, will welcome Psilakis's approach to Greek food, which is similarly healthful, affordable, and satisfying to share any night of the week.

From Lorena Garcia, one of the country's most popular Latina chefs and the co-star of NBC's America's Next Great Restaurant, comes a must-have cookbook for anyone who loves the bold, fresh flavors of the New Latin Cuisine. What's the secret to great Latin-inspired food? Create layers of flavor that unfold with every bite. That's just what Garcia does in this debut cookbook, serving up easy-to-make, irresistibly delicious dishes that taste “exotic”—though their ingredients can be found in your local supermarket. Here you’ll find classic Latin favorites like Nuevo Arroz con Pollo, while homey American classics are given a modern Nuevo Latino twist. From succulent Snapper Taquitos with Jicama-Apple Salsita to versatile arepas, the fluffy corn flatbreads that are to the Venezuelan table what baguettes are to the French, more than one hundred recipes in this volume lead lovers of Latin food far beyond tacos and empanadas. Lorena Garcia takes one of America’s hottest cuisine trends out of the restaurant and into the home kitchen, where everyone can enjoy it. Working from a base of standard pantry items that make replicating and extending these meals a snap, Garcia shows everyday cooks how to add a Latin accent to just about any dish, from meatballs to marinara. Want comfort food with flair? Who can resist such flavorful go-to dishes as • Smashed Guacamole • Creamy Roasted Corn Soup • Salmon Taquitos with Roasted Habanero Salsita • Mango BBQ Baby Back Ribs Still have room for dessert? Garcia’s are as simple as they are satisfying: Sticky Arroz con Pollo de Leche, Caramelized Vanilla Figs with Goat Cheese and Grilled Papaya, Spicy Chocolate Mousse—sweet finishing touches to a perfectly prepared meal. Dedicated to the timeless concept of cooking as an expression of love—an idea that transcends all cultures—Lorena Garcia's New Latin Classics is a delightful book to be shared around the table with family and friends.

Classic Recipes and Modern Techniques for an Unrivaled Cuisine

French

A Fresh Approach to the Classics

Lorena Garcia's New Latin Classics

How to Roast a Lamb

The New Book of Middle Eastern Food

From award-winning, bestselling “queen of Italian cooking” (Chicago Tribune), a culinary bible for anyone looking to master the art of Italian cooking. Essentials of Italian Cooking is a culinary bible for anyone looking to master the art of Italian cooking, bringing together Marcella Hazan’s most beloved books, The Classic Italian Cook Book and More Classic Italian Cooking, in a single volume. Designed as a basic manual for cooks of all levels of expertise—from beginners to accomplished professionals—it offers both an accessible and comprehensive guide to techniques and ingredients and a collection of the most delicious recipes from the Italian repertoire. As home cooks who have used Marcella’s classic books for years (and whose copies are now splattered and worn) know, there is no one more gifted at teaching us just what we need to know about the taste and texture of a dish and how to achieve it, and there is no one more passionate and inspiring about authentic Italian food.

A full-length recipe collection by the Food Network star and author features comprehensive coverage for more than three hundred Southern-inspired recipes and related cooking techniques.

Maestro Martino of Como has been called the first celebrity chef, and his extraordinary treatise on Renaissance cookery, The Art of Cooking, is the first known culinary guide to specify ingredients, cooking times and techniques, utensils, and amounts. This vibrant document is also essential to understanding the forms of conviviality developed in Central Italy during the Renaissance, as well as their sociopolitical implications. In addition to the original text, this first complete English translation of the work includes a historical essay by Luigi Ballerini and fifty modernized recipes by acclaimed Italian chef Stefania Barzini. The Art of Cooking, unlike the culinary manuals of the time, is a true gastronomic lexicon, surprisingly like a modern cookbook in identifying the quantity and kinds of ingredients in each dish, the proper procedure for cooking them, and the time required, as well as including many of the secrets of a culinary expert. In his lively introduction, Luigi Ballerini places Maestro Martino in the complicated context of his time and place and guides the reader through the complexities of Italian and papal politics. Stefania Barzini’s modernized recipes that follow the text bring the tastes of the original dishes into line with modern tastes. Her knowledgeable explanations of how she has adapted the recipes to the contemporary palate are models of their kind and will inspire readers to recreate these classic dishes in their own kitchens. Jeremy Parzen’s translation is the first to gather the entire corpus of Martino’s legacy.

Presenting nearly 200 recipes, each illustrated with full-color, step-by-step photographs, and expert instruction from master chefs, Cooking School is more than a cookbook—it’s a complete gourmet education. Recognized as one of the most renowned chefs and restaurateurs of his generation, Alain Ducasse also operates an acclaimed cooking school in the heart of Paris.

Now as a gift to cooks and lovers of French cuisine around the world, he presents a new, fully updated collection of delicious recipes and expert lessons to give readers a complete course in French cuisine at home. Thoughtfully arranged in three sections based on difficulty, Cooking School builds at the reader’s pace, introducing new methods with careful instruction. The step-by-step methods are detailed in thousands of photographs, which show cooks how to achieve picture-perfect results.

The First Modern Cookery Book

Soul Food

The Classic Cuisine of the Italian Jews

The Fundamental Techniques of Classic Cuisine

Eat Real Vietnamese Food

History, Traditions, and Recipes

In 1984, Dorothy Cann Hamilton founded The French Culinary Institute with a singular vision: She wanted to create a culinary school that combined classic French techniques with American inventiveness in a fast-paced curriculum. Since then, the FCI has gone on to become one of the most prestigious culinary schools in the world, boasting a list of alumni that includes the likes of Matthew Kenney and Bobby Flay and a faculty of such luminaries as Jacques Pepin, Andrea Immer, and Jacques Torres. But perhaps the greatest achievement of the FCI is its Total Immersionsm curriculum, in which the classes prepare a student to cook in any type of kitchen for any kind of cuisine. Now, for the first time ever, all the best that the FCI has to offer can be found in a single sumptuous volume. The Fundamental Techniques of Classic Cuisine presents the six- and nine-week courses taught at the FCI that cover all 250 basic techniques of French cooking. Along with more than 650 full-color photographs, the book features more than 200 classic recipes as well as new recipes developed by some of the school’s most famous graduates. Complete with insider tips and invaluable advice from the FCI, this will be an indispensable addition to the library of serious home cooks everywhere.

Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction. And here is the book that, for forty years, has been teaching Americans how.Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than one hundred instructive illustrations, is revolutionary in its approach because: It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection. It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone s culinary repertoire.

From pomegranate soup to saffron ice cream, the subtleties of Persian cuisine and its unique mix of flavors are unlike any other style of cooking. The traditional emphasis on the use of seasonal ingredients and the importance of a complementary mix of herbs, vegetables, meat, fish, fruit, and spices make for fresh, modern meals based on flavor profiles that have been used for centuries. This highly illustrated cookbook offers an enticing introduction to traditional Persian cuisine through recipes and ingredients accessible to the everyday cook. As a medical doctor, Jila Dana-Haeri has adapted traditional Persian recipes for today’s more health-conscious readers and cooks. Featuring beautiful photographs by award-winning food photographer Jason Lowe, this book is essential for the at-home culinary explorer.

Features more than one thousand recipes from around the world, including such offerings as deviled eggs with smoked trout, oyster po’boy, crispy Chinese roast pork, spicy Tunisian fish stew, and cardamom-buttermilk pie.

Paula Deen’s Southern Cooking Bible

A Step by Step Guide to the Classic Cuisine of Vietnam

Glorious French Food

The Indian Family Kitchen

Traditional and New School Soul Food Recipes from Scotty Scott of Cook Drank Eat

Essentials of Classic Italian Cooking

Michel and Albert Roux are a culinary legend. In this book they turn their attention to the French art of Patisserie, pooling half a century of their collective knowledge and experience to create, not a general cookery book, but a culinary bible. The Roux brothers guide even the modest cook through the making of the simplest pastry to the most mouth-watering confection, achieving results once within the realm of only the professional chef. With practical advice, tips and hints, the authors set out the various pastry, sponge and dough bases used for desserts and breads, and the creams and fruit-flavoured sauces that complement them. The main recipe section comprises Cold desserts and sweets, Hot desserts and sweets, Hot and cold fruit tarts, Ice creams and sorbets, Petits fours and canapes and finally Cakes.

Each recipe lists the equipment needed and provides practical advice on preparation, with hints on presentation, storage and freezing. Finally, the Roux brothers reveal the techniques behind their spectacular, decorative sugar work.

This collection of recipes represents the French home cooking as passed down through generations of food-loving families. Inspired by their mother, who passed on the secrets of her native Normandy cuisine, the book has been put together by Michel and Albert Roux. Divided into twelve regional chapters, each introduction gives an overview of the region and its culinary traditions. Typical recipes follow and each chapter concludes with a list of ingredients indigenous to that area.

?Soul food is just what the name implies. It is soulfully cooked food . . . good for your ever-loving soul . . . the shur-?nuf kinda down-home cookin’ that I grew up on, writes Sheila Ferguson. Abundant in flavor and variety?ranging from classics such as barbecued spare ribs, fried chicken, cornbread, and collard greens to less well known but equally sumptuous recipes such as sweet potato biscuits, grits soufflé, and wild fox grape wine?soul food is a truly American cuisine, originated in the deep South by slaves and later shaped and expanded by the rich diversity of African-American culture. In a book brimming with humor and vibrant personality, Sheila Ferguson presents 200 mouth-watering recipes, many of them part of her own family heritage. She explains the blend of African, Cajun, Creole, and other influences?such as gumbo and jambalaya?behind their enticing flavors, describing the meals of the slave quarters and elegant plantation houses and, along the way, passing on family anecdotes and kitchen secrets handed down from generation to generation. Some recipes, such as cornmeal griddlecakes, pigs’ feet, smothered okra and tomatoes, or brown suga’ pound cake, are old-fashioned country favorites. Others, such as sautéed scallops, vegetables seasoned with smoked turkey, and roast pheasant with wild rice stuffin’, are well suited to today’s more sophisticated palates. All are clearly explained, with an emphasis on the important details of preparation and ways to vary recipes to your own tastes. Through them you learn to use all of your senses in the style of the great soul food chefs, working by touch, taste, sight, smell, and even sound. But this is much more than a collection of recipes. Each dish is introduced by a brief narrative, written in Sheila Ferguson’s distinctive, eloquent cadence. And the book is prefaced by a glossary and general introduction that explains how the cuisine we know today evolved. Old family photographs and a series of stunning, set-piece color shots lovingly evoke the spirit of soul food and illustrate fifty of the book’s delicious dishes. This classic cookbook, embracing one of America’s richest regional cuisines, provides a rare combination of exciting, appetizing recipes and compelling reading to delight the soul of cooks and food-lovers everywhere.

100 traditional yet surprisingly modern recipes from the far northern corners of Russia, featuring ingredients and dishes that young Russians are rediscovering as part of their heritage. Russian cookbooks tend to focus on the food that was imported from France in the nineteenth century or the impoverished food of the Soviet era. Beyond the North Wind explores the true heart of Russian food, a cuisine that celebrates whole grains, preserved and fermented foods, and straightforward but robust flavors. Recipes for a dazzling array of pickles and preserves, infused vodkas, homemade dairy products such as farmers cheese and cultured butter, puff pastry hand pies stuffed with mushrooms and fish, and seasonal vegetable soups showcase Russian foods that are organic and honest—many of them old dishes that feel new again in their elegant minimalism. Despite the country’s harsh climate, this surprisingly sophisticated cuisine has an incredible depth of flavor to offer in dishes like Braised Cod with Horseradish, Roast Lamb with Kasha, Black Currant Cheesecake, and so many more. This home-style cookbook with a strong sense of place and evocative storytelling brings to life a rarely seen portrait of Russia, its people, and its palate—with 100 recipes, gorgeous photography, and essays on the little-known culinary history of this fascinating and wild part of the world.

Classic Palestinian Cuisine

Good Food New Classics

Classic Cuisine and Celebrations of the Thanjavur Maharashtrians

Fundamental Techniques of Classic Cuisine

Mastering Classic and Modern French Cuisine

Fresh Ideas for Favorite Dishes: A Cookbook

The definitive volume on Middle Eastern cooking, a modern classic from the award-winning, bestselling author of The Book of Jewish Food and Claudia Roden’s Mediterranean Originally published in 1972 and hailed by James Beard as "a landmark in the field of cookery," this new version represents the accumulation of the author’s years of extensive travel throughout the ever-changing landscape of the Middle East, gathering recipes and stories. Now featuring more than 800 recipes, including the aromatic variations that accent a dish and define the country of origin: fried garlic and cumin and coriander from Egypt, cinnamon and allspice from Turkey, sumac and tamarind from Syria and Lebanon, pomegranate syrup from Iran, preserved lemon and harissa from North Africa. Claudia Roden has worked out simpler approaches to traditional dishes, using healthier ingredients and time-saving methods without ever sacrificing any of the extraordinary flavor, freshness, and texture that distinguish the cooking of this part of the world. Throughout these pages she draws on all four of the region’s major cooking styles: • The refined haute cuisine of Iran, based on rice exquisitely prepared and embellished with a range of meats, vegetables, fruits, and nuts • Arab cooking from Syria, Lebanon, and Jordan—at its finest today, and a good source for vegetable and bulgur wheat dishes • The legendary Turkish cuisine, with its kebabs, wheat and rice dishes, yogurt salads, savory pies, and syrupy pastries • North African cooking, particularly the splendid fare of Morocco, with its heady mix of hot and sweet, orchestrated to perfection in its couscous dishes and tagines From the tantalizing mezze—succulent bites of filled fillo crescents and cigars, chopped salads, and stuffed morsels, as well as tahina, chickpeas, and eggplant in their many guises—to the skewered meats and savory stews and hearty grain and vegetable dishes, here is a rich array of Middle Eastern cooking.

As well as Michel and Albert Roux, the talents of the leading food photographer Anthony Blake, the world-famous illustrator Paul Hogarth and Michael Broadbent, Master of Wine have combined to make New Classic Cuisine the culinary event of the 1980s.

With step-by-step photos and straightforward instructions, James Beard Award-winner Devillier details the fundamentals of the New Orleans cooking canon—from proper roux-making to time-honored recipes, such as Duck and Andouille Gumbo and the more casual Abita Root Beer-Braised Short Ribs.Ribs.

The much-requested second collection of best-loved and requested recipes from the stellar Good Food team. More than 100 classic recipes are given a fresh, extra delicious twist by eight of Australia’s best-loved chefs. Katrina Meynink adds toasted seeds and pomegranate to her sweet potato, carrot and cumin soup. Kylie Kwong shares her heavenly Vegetarian special fried rice. Adam Liaw infuses slow cooked lamb with Tunisian flavours. The schnitty goes meat-free with Jill Duplex’s inspired eggplant schnitzel with leek pickles and labna. Neil Perry gives us a chicken Kiev with garlic butter that is baked instead of fried. Danielle Alvarez has updated the salad Lyonainasie with shredded cabbage and mustard greens. Andrew McConnell’s addictive spiced hot cross buns have some sour dried cherries added to the mix. And Helen Goh’s Irish coffee cake has Bailey’s Irish Cream in the filling! Created for home cooks, these are inspirational, easy weeknight dinners, along with plenty of delicious dishes to impress your guests.

Roux Brothers on Patisserie

Mastering the Art of French Cooking

French Country Cooking

The Art of Cooking

Classic Cuisine from the Deep South

A Fresh Approach to the Classic Cuisine of Iran