

The Salt Lick Cookbook

The key to confident cooking lies not in learning to follow intricate recipes but rather in mastering a select handful of truly appealing yet straightforward dishes that invite experimentation and improvisation to reflect the seasons and the cook's own palate. In Salt to Taste, Chef Marco Canora presents a tempting repertoire of 100 soulful recipes that embody this philosophy perfectly: food that is comforting and familiar but with a depth of flavor and timeless appeal that mark the dishes as true essentials of the contemporary table. Each meticulously written recipe offers insightful lessons drawn both from memories of his mother's cooking and his years as one of New York's most respected chefs, guiding the way to a delicious dish every time. Extensive chef's notes suggest ways to streamline the process and enhance the savory results, marrying the precision of the professional kitchen with the warmth of home cooking. Those looking to elevate their cooking from merely good to truly spectacular will find much here to inspire them, while those in need of culinary coaching will learn that creating greatness is within reach. With a little forethought, care, practice, and observation, any cook can quickly gain the confidence to "salt to taste."
A James Beard Award-winning field guide to artisan salts, with profiles of 80 varieties and 50 recipes that showcase the versatile ingredient. In Salted, Bitterman traces the mineral's history, from humankind's first salty bite to its use in modern industry to the resurgent interest in artisan salts. Featuring more than 50 recipes that showcase this versatile and marvelous ingredient, Salted also includes a field guide to artisan salts profiling 80 varieties and exploring their dazzling characters, unique stories, production methods, and uses in cooking; plus a quick-reference guide covering over 150 salts. Salting is one of the more ingrained habits in cooking, and according to Bitterman, all habits need to be questioned. He challenges you to think creatively about salting, promising that by understanding and mastering the principles behind it—and becoming familiar with the primary types of artisanal salts available—you will be better equipped to get the best results for your individual cooking style and personal taste. Whether he's detailing the glistening staccato crunch of fleur de sel harvested from millennia-old Celtic saltmaking settlements in France or the brooding sizzle of forgotten rock salts transported by the Tauregs across the Sahara, Bitterman's mission is to encourage us to explore the dazzling world of salt beyond the iodized curtain. Mark Bitterman is a man truly possessed by salt. As “selmelier” at The Meadow, the internationally recognized artisan-product boutique, Bitterman explains the promise and allure of salt to thousands of visitors from across the country who flock to his showstopping collection. “Salt can be a revelation,” he urges, “no food is more potent, more nutritionally essential, more universal, or more ancient. No other food displays salt’s crystalline beauty, is as varied, or as storied.” Winner – 2011 James Beard Cookbook Award – Reference & Scholarship Category IACP Cookbook Award Finalist in two categories

Every Occasion is Better with Cake
Rebecca Firth, best-selling author of *The Cookie Book*, is back with the cake party you’ve been looking for! Fulfill all of your cake needs for any occasion with breakfast cakes, petite cakes, Bundt cakes, snacking cakes and stunning layered cakes. There’s something for everyone, including:
• Chocolate-Coconut Candy Bar Cake
• Stella’s Strawberry Lemonade Cake with Strawberry Marshmallow Frosting
• Raspberry Jam Coffee Cake
• Brown Butter Snickerdoodle Cake with Cinnamon Spice Frosting
• Chocolate Horchata Meringue Cake
• Glazed Tangerine Donut Cake
• Chocolate Stout Cake with Champagne Buttercream
• Petite Caramelized Banana Split Pavlovas
• Dulce de Leche Pumpkin Cheesecake
Whether you want a delicious midweek treat or something dazzling to end a meal, this collection has you covered with make-ahead tips, substitutions and cake-making magic.

The urge to ride a wave, the search for the next perfect swell, is an enduring preoccupation that draws people to coastlines around the world. In recent decades, surfing has grown into a multimillion-dollar industry with over three million surfers in the United States alone and an international competitive circuit that draws top surfers to legendary beaches in Hawaii, California, and Australia. But away from the crowds and the hype, dedicated surfers catch waves in places like the Texas Gulf Coast for the pure pleasure of being in harmony with life, their sport, and the ocean. Kenny Braun knows that primal pleasure, as both a longtime Texas surfer and a fine art photographer who has devoted years to capturing the surf culture on Texas beaches. In Surf Texas, he presents an eloquent photo essay that portrays the enduring fascination of surfing, as well as the singular and sometimes unexpected beauty of the coast. Texas is one of the top six surfing states in America, and Braun uses evocative black-and-white photography to reveal the essence of the surfers’ world from Galveston to South Padre. His images catch the drama of shooting the waves, those moments of skill and daring as riders rip across the breaking face, as well as the downtime of bobbing on swells like seabirds and hanging out on the beach with friends. Braun also photographs the place—beaches and dunes, skies and storms, surf shops, motels, and parking lots—with a native’s knowing eye for defining details. Elegant and timeless, this vision of the Texas Coast is redolent of sea breezes and salt air and the memories and dreams they evoke. Surfer or not, everyone who feels the primeval attraction of wind and waves will enjoy Surf Texas.

Celebrating the Tastes of Texas

Sheet Cake

Everyone's Table

Fearless Recipes From Two Damn Yankees Who Have Won the Biggest, Baddest BBQ Competition in the World

100 Secret Recipes from Candace's Kitchen

A Story of Land, Family, and Love

The Cookies & Cups Cookbook

Smoked

Since when did every cookie on the plate have to be just like the next? Or each layer of cake exactly the same height? Each piecrust an impeccable work of art and encircled by stunningly perfect pastry leaves? To the uninitiated, all that fastidious, spotless baking is intimidating, not to mention exhausting. The Messy Baker celebrates baking as it happens in the real world--sweet, messy, fun, not always gorgeous, but a way to show love. Which doesn't make it any less delicious; to the contrary, Charmian Christie's flavor combinations rise far above the ordinary. Why have a raspberry galette when you can enjoy a raspberry-rhubarb galette with drippy, unctuous walnut frangipane? Or how about a Brie and walnut whiskey tart? It's all yours without the rigid perfectionism or complicated instructions of other gourmet cookbooks. Christie's warm, irreverent voice brings the fun back into baking at a time when home cooks--pulled from pillar to post by jobs and errands--need to have fun. The Messy Baker is a full-service book that not only guides the reader through simple, delicious recipes but is also there to help out when things go wrong. For anyone who gave in frustration when that cake collapsed or the frosting smeared, Christie's practical advice is here to rescue even the worst disaster and inspire the baker to try the next recipe.

Vivian Howard, star of PBS's A Chef's Life, celebrates the flavors of North Carolina's coastal plain in more than 200 recipes and stories. This new classic of American country cooking proves that the food of Deep Run, North Carolina -- Vivian's home -- is as rich as any culinary tradition in the world. Organized by ingredient with dishes suited to every skill level, from beginners to confident cooks, Deep Run Roots features time-honored simple preparations alongside extraordinary meals from her acclaimed restaurant Chef and the Farmer. Home cooks will find photographs for every single recipe. Ten years ago, Vivian opened Chef and the Farmer and put the nearby town of Kinston on the culinary map. But in a town paralyzed by recession, she couldn't hop on every new culinary trend. Instead, she focused on rural development: If you grew it, she'd buy it. Inundated by local sweet potatoes, blueberries, shrimp, pork, and beans, Vivian learned to cook the way generations of Southerners before her had, relying on resourcefulness, creativity, and the traditional ways of preserving food. Deep Run Roots is the result of years of effort to discover the riches of Eastern North Carolina. Like The Fannie Farmer Cookbook, The Art of Simple Food, and The Taste of Country Cooking before it, this is landmark work of American food writing. Recipes include: Family favorites like Blueberry BBQ Chicken Creamed Collard-Stuffed Potatoes Fried Yams with Five-Spice Maple Bacon Candy Chicken and Rice Country-Style Pork Ribs in Red Curry-Braised Watermelon Show-stopping desserts like Warm Banana Pudding, Peaches and Cream Cake, Spreadable Cheesecake, and Pecan-Chewy Pie. You'll also find 200 more quick breakfasts, weeknight dinners, holiday centerpieces, seasonal preserves, and traditional preparations for all kinds of cooks. Explains the advantages of a plant-based diet for families with children and offers a collection of family-friendly vegan recipes for breakfast foods, soups, salads, sandwiches, snacks, main and side dishes, breads, and desserts.

Tired of the boring chain restaurant scene? Recipes from Historic Texas will please your palate and nourish your mind. Enjoy a unique bit of Texas history by visiting a wide variety of restaurants located in unusual historic settings-a gritsmill, a Dr. Pepper bottling plant, a church, and a funeral home, to name a few. Two recipes from each establishment are offered to form a well balanced selection of Texas cuisine. A brief history of each of the 70 restaurants is included, followed by basic information such as hours of operation, location, and other important details. The recipes themselves are an eclectic mix of the simple and the exotic, from the Cowboy Omelet at Beaumont's The Pig Stand to the Jicama Salad at Dallas's famous Mansion on Turtle Creek. Two indexes, one to restaurants and the other to recipes, make the book equally useful as both a travel guide and a cook book.

Deep Run Roots

The Key to Confident, Delicious Cooking

Lone Star Cooking from My Kitchen to Yours [A Cookbook]

Patty Cake and Friends

One Man's Journey to Find Incredible Recipes, Standout Pitmasters and the Stories Behind Them

Make Every Meal Count ... Without Stressing Out: a Cookbook

The Cookbook

A Manifesto on the World's Most Essential Mineral, with Recipes [A Cookbook]

Explore the bold flavors, regional dishes, and stunning scenery of India with Chopped judge and James Beard Award-winning chef Maneet Chauhan. "A sumptuous whistle-stop tour of India's diverse food ways. Maneet has penned a love letter to the best of Indian food."--Padma Lakshmi, host and executive producer of Top Chef and Taste the Nation In Chaat, Maneet Chauhan explores India's most iconic, delicious, and fun-to-eat foods coming from and inspired by her discoveries during an epic cross-country railway journey that brought her to local markets, street vendors, and the homes of family and friends. From simple roasted sweet potatoes with star fruit, lemon, and spices to a fragrant layered chicken biryani rice casserole, and the flakiest onion and egg stuffed flatbreads, these recipes are varied, colorful, and expressive. Maneet weaves in personal stories and remembrances as well as historical and cultural notes as she winds her way from North to South and East to West, sharing recipes like Goan Fried Shrimp Turnovers, Chicken Momo Dumplings from Guwahati in Assam, Hyderabad's Spicy Pineapple Chaat, and Warm-Spiced Carrot and Semolina Pudding from Amristar. With breathtaking photography and delectable recipes, Chaat is a celebration of the diversity of India's food and people.

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

The instant New York Times bestseller! Cupcake favorites and dessert classics from the pastry chef and creator of Sprinkles Cupcakes and judge on Food Network's Cupcake Wars. When Candace Nelson started Sprinkles, America's first cupcakes-only bakery, in 2005, people thought she was crazy. "What else do you sell?" they'd ask. But Sprinkles sold out on opening day . . . and hasn't slowed down since!Now, in her first cookbook, Candace opens up her recipe vault to bring you 100 irresistible desserts she can't live without. You'll learn all the secrets for making 50 beloved Sprinkles Cupcakes, from iconic red velvet to new flavors created exclusively for the book, like crème brûlée.But Candace doesn't stop there. She shares the recipes for her all-time favorite cakes, pies, quick breads, cookies, bars, and other treats, plus delicious guest recipes from Sprinkles friends like Reese Witherspoon, Julia Roberts, and Michael Strahan. THE SPRINKLES BAKING BOOK is filled with all-American classics that will appeal to everyone in your family and on your dinner party guest list. So, don't hold back. Treat yourself to this sweet cookbook and share in the fun!

Wildly popular Cookies & Cups blogger Shelly Jaronsky's eagerly anticipated cookbook features all-new, mouth-watering, delectable sweet treats 100% guaranteed to make you want to eat dessert first. Shelly Jaronsky has a problem. She's an addict. Of the buttercream variety. “Chronicling my life in sugar” has been Shelly's motto since the inception of her insanely frequented dessert blog, Cookies & Cups. With recipes ranging from the deliciously decadent (her S'mores Fudge Bars will make you seriously reconsider everything you thought you knew about baked goods) to the deceptively simple (her Favorite Chocolate Chip Cookie will become an instant staple in your baking repertoire), The Cookies & Cups Cookbook truly has something for everyone, from the cooking novice to the seasoned chef. Now you can bring Shelly's signature style into your own kitchen with more than 125 no-fail recipes, including some reader-approved favorites and a special bonus section dedicated to the quick and savory side of cooking. Authored in the witty, intimate style of the blog that draws more than three million monthly page views and a social following of more than seven hundred thousand fans, The Cookies & Cups Cookbook is the go-to source for all things flavorful, accessible, and irresistibly tasty.

The Homesick Texan's Family Table

Wicked Good Barbecue

Austin Chef's Table

Uchi

The Sprinkles Baking Book

More Than 60 Recipes and Techniques for Turning the Ordinary into the Extraordinary [A Baking Book]

Notes and Recipes from a Southern Odyssey

Weber's Big Book of Burgers

There are many things that are big in Texas: Wide open spaces, personalities, hair, but above all, there's flavor! United Tastes of Texas is your geographical guide to Texas cuisine based on five distinct culinary regions: Central, Coastal, East, South, and West Texas; as well as the culinary influences brought by settlers from countries including Czechoslovakia, Germany, Mexico, and Spain. Each chapter starts with a brief history of the region, as well as plenty of interesting facts and bits of history including notes on cooking equipment, stories on local chefs and restaurants that have helped shape each of the regions, and pages of beautiful photography and imagery. But foremost is the food: 125 recipes featuring traditional and regional-specific dishes and cooking methods including Texan takes on Black-Eyed Peas, Skillet Cornbread, Shrimp Creole, Smoked Brisket, Smoked Tortilla Soup, and one of the most classically Texan dishes - Chicken Fried Steak, just to name a few. Whether you're a native Texan in need of recipe inspiration, a Texas ex-pat longing for a taste of home, or a culinary adventurer ready to explore the Lone Star State, United Tastes of Texas packs plenty of history, travel, and food into one book!

Discover the historic sites and cultural heritage of the Lone Star State's Capitol City with this informative and entertaining guide. Now one of the fastest-growing cities in the United States, Austin was once a tiny frontier outpost of Waterloo. With A History Lover's Guide to Austin, visitors and locals alike can explore how the "City of the Violet Crown" transformed into a world leader in culture and technology. Discover the lost treasure of Shoal Creek in Pease Park or just a sense of inner peace amid the koi ponds and waterfalls of the Zilker Botanical Garden. Like the bats of Congress Avenue, navigate Austin neighborhoods by sound, taking cues from Stevie Ray Vaughan's beloved guitar and Angelina Eberly's city-saving cannon. From the back streets once stalked by a serial killer to the stately halls of the Texas State History Museum, tour guide Jason Weems charts a course through Austin's fascinating history.

A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort food with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric Ripert "Noodle fans with a stocked pantry will find plenty to slurp about." --Publishers Weekly

Presents stories, recipes, and photographs of barbecue cooking in the South, recording the pitmasters and legendary joints that make this food culture famous.

Comfort Food Shortcuts: An "In the Kitchen with David" Cookbook from QVC's Resident Foodie

The Four & Twenty Blackbirds Pie Book

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

Happy Cooking

Festive Recipes for Tacos, Snacks, Cocktails, and More

Beautiful Sweet Treats for Every Craving

Franklin Steak

Recipes from Historic Texas

A fun and playful cookbook featuring retro, decadent, and kid-friendly mac-and-cheese recipes from the popular Oakland restaurant Homeroom. Macaroni and cheese is one of America’s favorite comfort foods, beloved by kids and adults alike. But there’s no need to rely on prefab mixes—all you need is a handful of kitchen staples, some tasty cheese, and a little insider advice courtesy of Homeroom restaurant. This perennially popular Oakland, California, eatery—with its entire menu devoted to mac and cheese—now shares its secrets for the best-ever mac recipes that will help you think outside the box! These inventive dishes offer something for everyone: nostalgic homestyle recipes like Tuna Mac, international varieties like Sriracha Mac, decadent delights like Truffle Mac, and even the logic-defying Vegan Mac. You’ll also find recipes for quick veggie sides like Brussels Sprouts with Bacon and old-school desserts like frozen Peanut Butter Pie. With a basics section on perfecting mac sauce, choosing the best noodles, and customizing add-ins and toppings, plus an emphasis on quality ingredients and simple techniques, this fun, playful cookbook shows cheese-loving readers how to take this comfort-food staple to creative new heights.

Fans of Casey McQuiston, Christina Lauren, and Abby Jimenez will love this scrumptious and sweet romantic comedy from the "dizzingly talented writer" of Boyfriend Material (Entertainment Weekly) Publishers Weekly Summer Reads Top 10 Staff Picks Oprah Daily Most Anticipated Romance Novels of 2021 Buzzfeed Must-Read Spring Romance Novels Goodreads Sexy Spring Romances LGBTQ Reads: Most Anticipated Adult LGBTQAP Fiction 2021 We Are Bookish: Spring Releases to Have on Your Radar Following the recipe is the key to a successful bake. Rosaline Palmer has always lived by those rules—well, except for when she dropped out of college to raise her daughter, Amelie. Now, with a paycheck as useful as greaseproof paper and a house crumbling faster than biscuits in tea, she’s teetering on the edge of financial disaster. But where there’s a whisk there’s a way . . . and Rosaline has just landed a spot on the nation’s most beloved baking show. Winning the prize money would give her daughter the life she deserves—and Rosaline is determined to stick to the instructions. However, more than collapsing trifles stand between Rosaline and sweet, sweet victory. Suave, well-educated, and parent-approved Alain Pope knows all the right moves to sweep her off her feet, but it’s shy electrician Harry Dobson who makes Rosaline question her long-held beliefs—about herself, her family, and her desires. Rosaline fears falling for Harry is a guaranteed recipe for disaster. Yet as the competition—and the ovens—heat up, Rosaline starts to realize the most delicious bakes come from the heart.

As their legions of fans can attest, Tacolicious is all about delicious, authentic, fresh Cal-Mexican fare--eaten in a fun, communal atmosphere. Tacolicious translates the vibrant, festive food of the restaurant into book form, with scores of recipes for fresh, easy, and downright delicious tacos and accompaniments. Whether you're looking for a quick and family-friendly weeknight meal or inspiration for a fabulous Mexican taco fiesta,Tacolicioushas something for everyone. Taco recipes range from the familiar--Pork al Pastor, Carnitas, Chile Verde--to new favorites like Three-Chili Bistec Adobado and Guajillo-Braised Beef Short Rib. Chapters on snacks; salsas; cocktails, mocktails, and aguas frescas; and other party essentials round out this entertaining collection.

A totally new take on fuss-free baking with 50 easy-to-master recipes that put an inventive spin on beloved classic cakes, using one sheet pan and minimal supplies. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times * Minneapolis Star Tribune * Taste of Home Baking, and especially baking cakes, can be difficult, messy, and a big time commitment. With baking guru and award-winning cookbook author Abigail Johnson Dodge’s simplicity-forward approach, you’ll be whipping up impressive and delicious sheet cakes of all kinds, no matter your skill level--all you need is a sheet pan and a sweet tooth. Abby teaches you how to build spectacular sheet cake creations with her three techniques for assembly--classic, stacked, and rolled--along with everything else you need to turn your cake into a masterpiece. Sheet Cake will be your go-to for birthday cakes, housewarming sweets, just-because treats, and dessert for every occasion (special or otherwise) with tried-and-true options like Tiramisu, Chocolate Mousse, and Boston Cream and fun, new flavors such as Salty Pretzel Caramel Cake, Fluffernutter, and Chai Mango. With endless options for variation and customization with flavors and frostings, Sheet Cake will be your new favorite resource to find a cake you're guaranteed to love.

Mayim’s Vegan Table

Candy Is Magic

Easy One-pan Recipes for Every Day and Every Occasion

Legends of Texas Barbecue Cookbook

[A Cookbook]

United Tastes of Texas

Salted

Cookie Love

The all-American food as it’s never been seen before--histories, techniques, culture, competitions, traditional side dishes, and classic hot spots associated with barbecue’s four major regional styles.

Explores the world of children in a graphic novel in the style of a children’s comic that is not for youngsters.

Immerse Yourself in the BBQ Road Trip of a Lifetime Master pitmaster Ed Randolph hit the road to discover the best barbecue the United States has to offer—from South Carolina to California and everywhere in between. In Smoked, Ed gives you the inside barbecue joints and the grilling legends behind them—as well as their iconic recipes for you to try at home. Pop into Buxton Hall BBQ for a lesson on Smoked Whole Chicken with Red Sauce. Elevate your dinner with Beef Ribs with Adobo from Home Team BBQ the perfect side to accompany your barbecue feast—give The Salt Lick BBQ’s unique coleslaw or Sam Jones BBQ’s super savory Barbecue Baked Beans a try. In addition to sharing stories and recipes from some of the country’s best hidden gems, Ed gives you insights you need to advance on your journey to barbecue mastery. Become a pro at a variety of rubs, slather your barbecue with a sauce for every palate and take your place as the pitmaster in your home.

From the proprietors of the renowned Brooklyn shop and cafe comes the ultimate pie-baking book for a new generation of bakers. Melissa and Emily Elsen, the twenty-something sisters who are proprietors of the wildly popular Brooklyn pie shop and cafe Flourish have put together a pie-baking book that’s anything but humble. This stunning collection features more than 60 delectable pie recipes organized by season, with unique and mouthwatering creations such as Salted Caramel Apple, Green Chili Chocolate, Blackberry Cheesecake, and Salty Honey. There is also a detailed and informative techniques section. Lavishly designed, Four & Twenty Blackbirds Pie Book contains 90 full-color photographs by Gentl & Hyers, two of the most sought-after food photographers working today. With its focus on seasonal ingredients, this may not be your mother’s cookbook, but it’s sure to be one that every baker from novice to pro will turn to again and again.

The Ultimate Guide to Grilling Backyard Classics

Global Recipes for Modern Health

Stories and Recipes from My Corner of the South

Recipes and Stories [A Cookbook]

The Messy Baker

Rosaline Palmer Takes the Cake

Recipes, Restaurants & Pitmasters from America’s Great Barbecue Regions

Surf Texas

From beloved food blogger Lisa Fain, aka the Homesick Texan, comes this follow-up to her wildly popular debut cookbook, featuring more than 125 recipes for wonderfully comforting, ingredient-driven Lone Star classics that the whole family will love. Nobody knows and loves Texan food more than Lisa Fain. With The Homesick Texan’s Family Table, Fain serves up more of the appealing, accessible, and downright delicious fare that has made her blog so popular. Featuring a mix of down-home standards and contemporary updates, all of the recipes are made with fresh, seasonal ingredients, yet still packed with real Texas flavor. With recipes ranging from Fried Eggs Smothered in Chili over Grits and Mexican Chocolate Pancakes to Brisket Tacos to Cochinita Pibil, The Homesick Texan’s Family Table has something for everyone--whether you’re in Dallas or Detroit, Houston or Honolulu.

Austin is an oasis of creativity in Texas. Food ranges from mom-and-pop eateries and eclectic food trailers to high-end, chef-driven restaurants, and all of them have received a warm welcome from the community. East Austin is home to taquerias and barbecue joints, while north Austin claims some of the city’s best Vietnamese and Korean cuisine. Austin Chef’s Table is the first cookbook to gather Austin’s best chefs and restaurants under one cover. Including a signature "at home" recipe from more than fifty iconic dining establishments, the book is a celebration of the city’s creative food scene. Full-color photos throughout capture Austin’s eclectic eateries and highlight fabulous dishes and famous chefs.

Outlines the author’s year-round approach to enjoying a happy and healthy lifestyle based on strategic wellness practices, nutritious foods, and occasional indulgences.

A collection of stories and 100 sweet and savory French-inspired recipes from popular food blogger David Lebovitz, reflecting the way Parisians eat today and featuring lush photography taken around Paris and in David’s Parisian kitchen. In 2004, David Lebovitz packed up his most treasured cookbooks, a well-worn cast-iron skillet, and his laptop and moved to Paris. In that time, the culinary culture of France has shifted as a new generation of chefs and home cooks—most notably in Paris—incorporates ingredients and techniques from around the world into traditional French dishes. In My Paris Kitchen, David remasters the classics, introduces lesser-known fare, and presents 100 sweet and savory recipes that reflect the way modern Parisians eat today. You ’ ll find Soupe à l’ oignon, Cassoulet, Coq au vin, and Croque-monsieur, as well as Smoky barbecue-style pork, Lamb shank tagine, Dukkah-roasted cauliflower, Salt cod fritters with tartar sauce, and Wheat berry salad with radicchio, root vegetables, and pomegranate. And of course, there ’ s dessert: Warm chocolate cake with salted butter caramel sauce, Duck fat cookies, Bay leaf poundcake with orange glaze, French cheesecake...and the list goes on. David also shares stories told with his trademark wit and humor, and lush photography taken on location around Paris and in David ’ s kitchen reveals the quirks, trials, beauty, and joys of life in the culinary capital of the world.

Salt to Taste

Recipes from the Kitchens, Markets, and Railways of India: a Cookbook

The Cake Book

The Mac + Cheese Cookbook

Callie’s Biscuits and Southern Traditions

Barbecue Crossroads

The Salt Lick Cookbook

Chaat

A new, edgier take on baking cookies, from a James Beard Award-winning chef and the owner of the popular Chicago restaurant, HotChocolate. Mindy Segal is serious about cookies. And Cookie Love is your new go-to, never-fail reference for turn-out-perfectly-every-time cookie recipes. Mindy, award-winning pastry chef and self-professed "cookie nerd," shares all of her secrets for turning classic recipes into more elevated, fun interpretations of everyone's favorite sweet treat. From Peanut Butter Peanut Brittle Cookies and Fleur de Sel Shortbread with Vanilla Halvah, to Malted Milk Spritz and Peaches and Cream Thumbprints, Segal's recipes are inspired and far from expected. Inside you'll find more than sixty perfected recipes for every kind of cookie including drop cookies, bars, sandwich cookies, shortbread, thumbprints, and more, as well as the best tricks and tools of the trade and everything you need to know to build the ideal cookie pantry. A must-have for anyone looking to up their cookie-baking game, Cookie Love is a celebration of the most humble, delicious, and wonderful of baked treats.

Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from flavor-packed fruit lollipops to light-as-air marshmallows. Chai Tea Lollipops, Honey and Sea Salt Marshmallows, Chocolate Pretzel Caramels, Cherry Cola Gumdrops—this is not your average candy, or your average candy book. Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and stop-you-in-your-tracks-brilliant flavor combinations. She begins with the foundations of candy; how to create delicious syrups, purees, and "magic dusts" that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections such as Strawberry Cream Soda, Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream. And what to do with all your homemade candy? Jami has your covered, with instructions for making candy garlands, tiny candy-filled pinatas, candy ornaments, and more—you are officially party ready. But this is just the tip of the deliciously sweet iceberg--packed with nearly 200 recipes, careful step-by-step instruction, tips for guaranteed success, and flavor guides to help you come up with own unique creations—Candy is Magic is a candy call to action!

The ultimate cookbook for BBQ lovers, with recipes and tips for heavenly hamburgers and much more. Weber's Big Book of Burgers tips a spatula to the mighty beef patty, celebrating our national dish in all its glory, and goes beyond the bun, reinventing the burger with modern twists and alternative ingredients such as pork, poultry, seafood, and veggies. And it doesn't stop there—with recipes for sizzling sausages, hot dogs, and brats, plus sides like out-of-this-world onion rings and drinks like luscious milkshakes—this book pays homage to other classic barbecue fare and offers 160 inspiring reasons for you to fire up the grill. Packed with nearly 250 full-color photos, step-by-step instructions, and whimsical watercolor illustrations, Weber's Big Book of Burgers is sure to become as classic as the burger itself. From the food to the fun to the flavors, you'll find juicy goodness on every single page. Weber's Big Book of Burgers also includes: The Five Steps to Burger Perfection for perfect patties and big, juicy burgers time and time again Tried-and-true expert advice on grinding your own meat for burgers; building a better burger; grill setups, maintenance, and safety; tools of the trade; ten tips for grilling greatness; and more A visual sausage guide detailing many different varieties' flavor profiles and origins Regional burger and hot dog features on these American favorites with full-color illustrations from artist Linda Kelen Feature stories on who invented the hamburger; the New England-style top-loading bun; Sheboygan: the home of the brat; pickles; and understanding the science behind food euphoria

Filled with recipes and prep techniques for the Salt Lick's legendary barbecue meats and sides, as well as dozens of other classic and contemporary Texas dishes, this lusciously illustrated cookbook tells the heartwarming family story behind one of Texas's favorite barbecue restaurants.

Jack Allen's Kitchen

Authentic Recipes from All Corners of the Lone Star State

My Paris Kitchen

Tacolicious

Recipes and Recollections from the Pitmasters

More than 100 Great-Tasting and Healthy Recipes from My Family to Yours

Takashi's Noodles

Extraordinary Recipes from the Texas Capital

One of Esquire's Most Anticipated Cookbooks 2021 The beloved Top Chef star revolutionizes healthy eating in this groundbreaking cookbook—the ultimate guide to cooking globally inspired dishes free of gluten, dairy, soy, legumes, and grains that are so delicious you won’t notice the difference. When award-winning, trendsetting chef Gregory Gourdet got sober, he took stock of his life and his pantry, concentrating his energy on getting himself healthy by cooking food that was both full of nutrients and full of flavor. Now, he shares these extraordinary dishes with everyone. Everyone’s Table features 200 mouth-watering, decadently flavorful recipes carefully designed to focus on superfoods—ingredients with the highest nutrient-density, the best fats, and the most minerals, vitamins, and antioxidants—that will delight and inspire home cooks. Gourdet’s dishes are inspired by his deep affection for global ingredients and techniques--from his Haitian upbringing to his French culinary education, from his deep affection for the cuisines of Asia as well as those of North and West Africa. His unique culinary odyssey informs this one-of-a-kind cookbook, which features dynamic vegetable-forward dishes and savory meaty stews, umami-packed sauces and easy ferments, and endless clever ways to make both year-round and seasonal ingredients shine. Destined to be an everyday kitchen essential, featuring 180 sumptuous color photographs, Everyone’s Table will change forever the way we think about, approach, and enjoy healthy eating.

American call-center manager Todd (Josh Hamilton) is shocked to learn that his company is shutting down and moving its operations to India. He is told that he will be heading the transition team and training his counterpart in Mumbai -- a task he dreads. While initially baffled by Indian culture, Josh eventually begins to get along with his new coworkers, and, with the help of female staffer Asha (Ayesha Dharker), he learns to appreciate his new surroundings.

The beloved host of QVC’s In the Kitchen with David is back with a brand-new cookbook featuring 110 comfort food recipes that save on time—without skimping on flavor. Time is the one thing everybody wants—and the one thing nobody has enough of. Time to spend with your family, time to share meals together. Now, thanks to David Venable’s supermarket shortcuts and an array of innovative kitchen appliances, you can save precious time and still prepare incredible meals. For more than two decades, Venable has helped others make and eat good food. Here he continues his passion for tasty, easy comfort meals with 110 fail-proof recipes that utilize time-saving tips, ingredients, and appliances that home cooks can use every day. Forget making it all by scratch—Venable shows you how you can put great food on the table in record time. In this book, you’ll find fast and simple cooking methods for everything from soups and salads to appetizers and entrées to sides, noodles, desserts, and special occasion beverages. You’ll discover: • Tex-Mex Skillet Nachos • Potsticker Soup • Asian Shredded Salad • Meatball Lasagne • Creamy French Onion Chicken Casserole • Tex-Mex Country Ribs Under Pressure • Beef Empanadas • Roasted Potatoes with Bacon and Ranch Dressing • Slow Cooker Chocolate Pudding Cake • Summer Sangria Loaded with mouthwatering photographs for every recipe, Comfort Food Shortcuts is a cookbook you’ll have plenty of time to return to again and again.

The focus at Jack Allen’s Kitchen is on three things—Southern hospitality, quality local ingredients, and great value. As a longtime chef in Central Texas, Jack Gilmore knows a thing or two about relationships: treat your customers like family; foster relationships with your staff to help them grow; and create meaningful connections with local farmers. This commitment shines through in the soulful, Southern comfort food at Jack Allen’s Kitchen. Take one bite of a Jack Allen’s dish, and you can feel his love for fresh, local food. In Jack’s first cookbook, you’ll find recipes that feature the bounty of each season, engaging profiles of Central Texas farmers and purveyors, and an open invitation to pull up a chair at Jack Allen’s Kitchen, relax, and have a good time.

A History Lover’s Guide to Austin

More Than 75 Delicious Recipes from a Real Kitchen

Outsourced

50 Simple Recipes from Homeroom, America’s Favorite Mac and Cheese Restaurant

Heirloom Recipes from Our Family Kitchen

Real Ingredients, Modern Recipes [A Baking Book]

125+ Sweet & Savory Recipes Reminding You to Always Eat Dessert First

Barbecue Road Trip

For chef Tyson Cole, sushi has always been more than just food; it’s an expression of his love and respect for Japanese culture. Having now devoted more than a decade of his life to the skill, art, and discipline of being a sushi chef, Cole’s sole purpose is simple: to create the perfect bite. Cole delivers that perfect bite every day at Uchi, his Austin restaurant. Since 2003, Uchi has received national acclaim for stretching beyond the borders of traditional Japanese sushi. "Ingredients and flavors from all over the world are easily accessible now," Cole says. "The cuisine I create is playfully multicultural, mixing the Japanese tradition with tastes that inspire me." Uchi’s prominence in the evolution of Japanese cuisine has garnered the restaurant four James Beard Award nominations, as well as a spot for Cole on Food and Wine magazine’s list of "Best New Chefs." With their first cookbook, the team at Uchi invites sushi lovers and novices alike to explore their gastronomic boundaries with some of the restaurant’s most celebrated recipes: a crisp melon gazpacho adorned with luscious morsels of poached lobster, for instance, or the polenta custard, corn sorbet, and corn milk dessert—a blissful homage to summer corn. Uchi: The Cookbook also presents the story of Tyson Cole, from dishwasher to restaurant owner; an account of the current state of American sushi; and a primer on the ins and outs of this sophisticated, yet artful cuisine.

"[A] collection of barbecue memoirs, trivia and history . . . Walsh interviews the top pit bosses across the state and shares their secrets." —Publishers Weekly If barbecue in Texas is a religion, this book is its bible. Originally published only in print in 2002, this revised and updated edition explores all the new and exciting developments from the Lone Star State’s evolving barbecue scene. The one hundred recipes include thirty-two brand-new ones such as Smoke-Braised Beef Ribs and an extremely tender version of Pulled Pork. Profiles on legendary pitmasters like Aaron Franklin are featured alongside archival photography covering more than one hundred years of barbecue history. Including the basic tools required to get started, secrets and methods from the state’s masters, and step-by-step directions for barbecuing every cut of meat imaginable, this comprehensive book presents all the info needed to fire up the grill and barbecue Texas-style. "In 2002, Robb Walsh’s Legends of Texas Barbecue Cookbook hit the sweet spot for lovers of smoked meat. The book was part travelogue, part instruction manual, with a side of history thrown in . . . If your old copy is worn, tattered and splashed, it’s time to trade up. If you are late to the barbecue and don’t know the likes of Bryan Bracewell, Vencil Mares and Lorenzo Vences, consider it an investment in your education." —The Dallas Morning News "Robb Walsh has been there to help shape and document the evolution of Texas barbecue. This new edition is a must-have." —Aaron Franklin, James Beard Award–winning pitmaster

Award-winning barbecue recipes from renowned chefs Andy Husbands and Chris Hart.

The popular owner-entrepreneur of Callie’s Biscuits reveals her modern approach to traditional Southern cooking, sharing charming stories and fabulous, accessible recipes in a Southern-style Make the Bread, Buy the Butter. Carrie Morey started her company, Callie’s Charleston Biscuits, with a simple goal: She wanted to make her mother Callie’s delicious biscuits—unbelievably tender, buttery creations—accessible across the country. Carrie’s handmade biscuits combine unique, brilliant flavors—sharp cheddar with fresh chives, cracked black pepper with cream cheese and green onions, and cinnamon biscuits so buttery they melt in your mouth. The biscuits are an iconic Southern staple, but they are just the beginning. Now Carrie Morey shares her modern approach to traditional Southern cooking in more than one hundred recipes that pair classic Lowcountry fare with surprising twists, for incredible results. Carrie guides you through the foundational techniques of Southern cooking to reveal how she developed her new takes on favorite heritage dishes and how to take the fuss and huge time investment out of traditional preparations. She shares skillet recipes passed down through generations, including Lemon Zest Cast-Iron Fried Shrimp, Macaroni Pie, and Cast-Iron Herb Lamb Chops. She gives roasting and slow-cooking techniques for Beef Stew with Herbed Sour Cream, Spicy Black-Eyed Pea Salad, and Roasted Pimento Cheese Chicken. Her DILLicious Cucumber Sandwiches, BBQ Chicken Salad Biscuits, Fiery Pimento Cheese Deviled Eggs, and Summer Crab Salad will make any picnic or casual get-together a true Southern affair. And her desserts are to die for: Mama’s Sour Cream Banana Pudding, Alex’s Chocolate Chess Pie (so good that Carrie credits the pie for sparking her and her husband’s whirlwind romance), and Blueberry and Peach Cobbler finish your meal on the perfect sweet note. Carrie also shares her family stories behind each recipe—growing up in Charleston, learning to cook from great Southern matriarchs, and founding and growing her business. Fill your kitchen with the comforting aroma of home-cooked goodness with Callie’s Biscuits and Southern Traditions.

Uncommon Recipes from the Celebrated Brooklyn Pie Shop

Screenplay