

The Tucci Cookbook

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The Tucci Cookbook

From Julia Child's Mastering the Art of French Cooking to the community cookbook created by the First Baptist Church of Midland, Tennessee, Cookbook Politics explores the sensual and political implications of cookbooks, demonstrating how they create nations, establish ideologies, shape international relations, and form communities.

Gennaro's Passione

For home cooks hungry for make-again recipes, here is an impeccably curated collection from Epicurious with more than 250 of their "4-fork" recipes, conveniently compiled in a book with new photography, new headnotes, and informative user tips. Epicurious is, undisputedly, the most respected website for people who like to cook. In their first-ever cookbook, the Epicurious editors have culled their extraordinary database of 180,000 recipes and selected their most popular recipes. Organized seasonally and by meal type, The Epicurious Cookbook offers everything from 30-minute weeknight dinners to weekend warrior show-stoppers. Also included are comfort food favorites, small dishes perfect for parties and plenty of repertoire-building mains and sides, plus breakfasts, breads, and desserts. All new stunning four-color photography shows Epicurious at its most irresistible. Throughout are Epicurious member suggestions for tweaking recipes, ideas for menu planning, smart substitutions, and homespun recipes from dozens of Epicurious members newly tested for this cookbook. Recipes include: Easy comfort foods: Chicken and Fall Vegetable Pot Pie, Beef Short Ribs Tagine, Spicy Mac and Cheese with Pancetta, Deviled Fried Chicken, Chili con Carne with Chili Cheddar Shortcakes Fast Weeknight Dinners: Quick Paella, Wild Rice with Pecans, Raisin, and Orange Essence, Brussels Sprouts Hash with Caramelized Shallots, Rosemary Lamb Chops with Swiss Chard and Balsamic Syrup, Pan-Fried Spicy Orange Tilapia Please-Everyone Vegetarian and Vegan Dishes:

Chilled Soba with Tofu and Sugar Snap Peas, Spiced Lentil Tacos with Chipotle Sour Cream, Roasted Eggplant Salad Special occasion show-stoppers: Tom Colicchio's Herb-Butter Turkey, Beef Brisket with Merlot and Prunes, Wine-Braised Duck Legs American Classics Updated—Burgers, Pizzas, Salads, Pastas, and Grilled Cheese: Coffee-Rubbed Cheeseburger with Texas Barbeque Sauce; Hearty Asparagus, Fingerling Potato, and Goat Cheese Pizza; Lobster Pasta in a Roasted Corn Sweet Bacon Cream; Grilled Cheese with Onion Jam, Taleggio, and Escarole Breakfast and Brunch Stars: Extreme Granola with Dried Fruit, Kitchen Sink Frittata, Crème Brulee French Toast, and Ultimate Sticky Buns Decadent Desserts: Double Layer Chocolate Cake, Apple Tart with Caramel Sauce, Frozen Lemon Ginger Snap Pie, Peanut Butter and Fudge Brownies with Salted Peanuts Destined to be that classic you'll turn to daily, The Epicurious Cookbook enhances the very best online content in a gorgeous cookbook.

A Girl and Her Pig

Simple. Seasonal. Inspired. A father of New American cuisine and mentor to chefs like Bobby Flay, Jonathan Waxman introduced a new generation to the pleasures of casual food by shining a spotlight on seasonal produce. Now, in *Italian, My Way*, he shares the spontaneous and earthy dishes that made him a Top Chef Master and culinary legend, and turned his restaurant Barbuto into a New York destination. Waxman's rustic Italian food is accessible, delicious, and a joy to prepare. It's food you cook for friends and family with music in the background and a glass of wine in hand—fresh ravioli with pumpkin and sage, chicken al forno with salsa verde, a blueberry crisp. *Italian, My Way* gives you the confidence to transform simple ingredients into culinary revelations and create bold and robust flavor without a lot of fuss. You'll make the perfect blistered-crust pizza and spaghetti alla carbonara, the creamiest risotto with sweet peas and Parmesan, and an unforgettable grilled hanger steak with salsa piccante. Waxman breaks down the culinary lessons of Italy into plain English, helping you sweat less in the kitchen and enjoy cooking more. After all, simpler recipes mean less time planning meals—and more time enjoying them. As chef Tom Colicchio writes in his foreword, "This is food that is meant to be made in your home. Cook it with love and for your family and friends. That's Italian, Jonathan's way."

The Tuscan Sun Cookbook

For the first time, #1 New York Times bestselling author Rachael Ray offers fans a glimpse into her own kitchen diary. From everyday meals to complicated culinary feats, Rachael reveals what she herself cooks for her family and friends for one whole year. Ever wonder what Rachael Ray cooks when the cameras aren't rolling? Here she gives you an inside look into her kitchen for one full year. *My Year in Meals* offers intimate access to tasty dishes that will take you from breakfast to dinner. From the meals she whips up at a moment's notice to family feasts, and dishes inspired by her travels around the world, you can now enjoy twelve incredible months of Rachael's homemade favorites. Need something to get you out of

bed in the morning? Try the Almond Custard Brioche Toast or Eastern Egg Sandwiches with Bacon. Looking to fire up that backyard barbecue? Try the Baby Back Ribs with Bourbon BBQ sauce. For something simple that will knock your guests' socks off, try Rachael's Egg Tagliatelle with Truffle Butter and Butternut Squash Risotto. Rachael even shares her husband John Cusimano's amazing cocktail recipes, guaranteeing that you'll never reach for store-bought Margarita mix again. To top it off, Rachael includes personal stories behind many of the dishes and her own never-before-seen photos of these culinary creations. In no time at all, you'll feel like you've stepped into her home for a change! *** A year of delicious food is only enhanced by a selection of equally tasty cocktails, and Rachael's husband, John Cusimano, is no stranger to the cocktail shaker. Now he's sharing his secrets with you. Whether shaken or stirred, straight up or on the rocks, with a cherry or a twist, John's creations—like his Strawberry Velvet featuring honey liqueur, strawberries, and lime—are always fresh, fun, and certain to make any gathering more memorable. With plenty of options for every occasion and season, such as the Pomegranate Margarita, the Halloween Fizz, and the Nod to Nog, these fabulous concoctions are the perfect complement to Rachael's year of great eating.

Pancakes, Pancakes!

In the sensuous sixties, Chef Hogan wrote his *Wild and Wacky* book. A reprint of the original edition, when the author was decades ahead of his time. The *Gay Cookbook* is filled with the jokes and innuendo of the time. Even on the frontispiece, in the book's first pages, a line reads "All rights reserved, Mary." An essential part of mid-century campy dialogue, was the use of female nicknames among gay men: Hogan addresses the reader by many, including Myrtle, Mabel, and Mame. The recipes are lengthy and chatty. But while written humorously, the recipes often are complex and cosmopolitan. While his repertoire includes French and American classics, it also features Mexican, Southeast Asian, and Hawaiian recipes. For a guacamole recipe, Hogan gives the basics as avocado, tomatoes, fresh lime, and salt. Those wanting to mix it up can add onion and spices, he writes, but he forbids more variation. "This is an 'original' Mexican recipe," he writes, "before it's been crapped up by some Hollywood or Brooklyn chef." Hogan also explains how to prepare an elaborate rijsttafel buffet, a many-coursed Indonesian banquet with roots in Dutch colonialism. A chili recipe spans several pages and requires hours of cooking.

In the Kitchen with Kris

Steven Raichlen really knows the pleasure men get from cooking, the joy they take in having the skills, the need to show off a little bit. His *Barbecue! Bible* books have over 4.7 million copies in print—and now he leads his readers from the grill into the kitchen. Like a *Joy of Cooking* for guys, *Man Made Meals* is everything a man needs to achieve confidence and competence in the kitchen. *Man Made Meals* is about the tools and techniques (guess what, grillers, you still get to play with

knives and fire.) It's about adopting secrets from the pros—how to multitask, prep before you start cooking, clean as you go. It's about understanding flavor and flavor boosters, like anchovies and miso, and it's about essentials: how to shuck an oyster, truss a chicken, cook a steak to the desired doneness. It's about having a repertoire of great recipes (there are 300 to choose from), breakfast to dessert, to dazzle a date, or be a hero to your family, or simply feed yourself with real pleasure. These are recipes with a decided guy appeal, like Blowtorch Oatmeal, Fire-Eater Chicken Wings, Black Kale Caesar, Down East Lobster Rolls, Skillet Rib Steak, Porchetta, Finger-Burner Lamb Chops, Yardbird's Fried Chicken, Blackened Salmon, Mashed Potatoes Three Ways, and Ice Cream Floats for Grown-Ups.

The Epicurious Cookbook

Busy little peas engage in their favorite activities as they introduce the numbers from one to one hundred.

Food, Health, and Happiness

How do you catch lightning in a measuring cup? Dominique Ansel is the creator of the Cronut™, the croissant-doughnut hybrid that has taken the world by storm. But he's no one-hit wonder. Classically trained in Paris, responsible for a four-star kitchen in New York, and now the proprietor of New York's highest rated bakery, Ansel has become a modern-day Willy Wonka: the creator of wildly creative, extraordinarily delicious, and unbelievably popular desserts. Now, in his hotly anticipated debut cookbook, Ansel shares the secret to transforming the most humble ingredients into the most extraordinary, tempting, and satisfying pastries imaginable. Dominique Ansel: The Secret Recipes reveals the stories and recipes behind his most sought-after creations and teaches lovers of dessert everywhere how to make magic in their own kitchens.

Man Made Meals

A glorious update of a modern classic – full of colourful recipes that evoke Italian life at its most enticing, *Passione* is the story of Gennaro Contaldo's upbringing in Italian food and will teach you to cook like a true Italian. Born just metres away from the sea on Italy's stunning Amalfi coast, Gennaro learnt from his father how to seek out wild food – free-diving for oysters, foraging for wild mushrooms and missing school to go fishing. This adventurous spirit lived on throughout Gennaro's career in food and was what went on to inspire Jamie Oliver to call Gennaro his 'London dad'. It was summed up here in this first, glorious collection of his favourite Italian recipes, originally published in 2003. Lovingly restored and updated for the modern kitchen, this new edition of this classic book features photographs from Gennaro's childhood alongside stunning food and travel photography. Over 100 recipes, full of delightful personal recollections, share the secrets

of Gennaro's love affair with Italian food, and will inspire cooks of all abilities to taste the true flavours of the Italian coastline. Buon appetito! 'His talent for cooking and story-telling changed my life and food forever.' Jamie Oliver 'The man cooks like an angel and no ordinary angel.' Matthew Norman, Sunday Telegraph

Cooking with Chef Silvio

By cutting and grinding the wheat for flour, Jack starts from scratch to help make his breakfast pancake.

1-2-3 Peas

Presents more than two hundred authentic Italian recipes and shares authors' family stories.

Hamlyn All Colour Cook Book

Oprah Winfrey will be the first to tell you, she has had a complicated relationship with food. It's been both a source of delight and comfort for her, but also the cause of an ongoing struggle with her weight. In Food, Health, and Happiness, Oprah shares the recipes that have allowed eating to finally be joyful for her. With dishes created and prepared alongside her favorite chefs, paired with personal essays and memories from Oprah herself, this cookbook offers a candid, behind-the-scenes look into the life (and kitchen!) of one of the most influential and respected celebrities in the world. Delicious, healthy, and easy to prepare, these are the recipes Oprah most loves to make at home and share with friends and family. From simple pleasures like Unfried Chicken and Turkey Chili, to such celebrations of freshness as Tuscan Kale and Apple Salad and Pasta Primavera, this is food as it should be: a taste of happiness, a ritual to be shared, a toast to life.

Cookbook Politics

A guided tour of the cuisine, culture, and rich culinary history of the Campania region of Italy. Join Anthony V. Riccio and Chef Silvio Suppa for a guided tour of the rich culinary history of southern Italy. Known to the Romans as Campania Felix, or "fertile countryside," Chef Silvio's home region of Campania is blessed with rich volcanic soil and warm sea breezes, which has resulted in an exuberant and varied cuisine that draws not only on the region's abundant fresh vegetables and herbs but also centuries of Roman, Arab, Spanish, and French influences. From traditional favorites like eggplant parmigiana and pacche e fasul to family recipes like Aunt Irma's stuffed peppers and Maria Suppa's zabaglione, Cooking with Chef Silvio offers hearty and heartwarming fare, as well as the stories behind the food, a cultural and social history of a region as told through its cuisine. "...Silvio's recipes are remarkable because they are so honest and uncontrived. There's a spare

maturity to his dishes. Of the thirty or so Italian cookbooks I have at home, this one just became my favorite.” — Matt Sutherland, ForeWord Reviews “Cooking with Chef Silvio: Stories and Authentic Recipes from Campania is more than an Italian cookbook—it’s a coffee table amalgam of southern Italy’s culinary cultural history, peppered with delightful anecdotes as well as delectable recipes ... An excellent choice for cookbook collections.” — Wisconsin Bookwatch “There’s always space for another Italian cookbook in my kitchen. Simple, easy, and straightforward, Silvio’s cooking will regale you, satisfying your belly and your soul.” — Chef Jacques Pépin “I am 100% Italian, yet have not had the chance to fly over to Italy, so instead of pulling out my passport, I head to the Connecticut shoreline where I feel like I am truly getting a slice of authentic Italian cuisine! Chef Silvio has been such a delight to work with—so entertaining on air and just as warm off the air—I feel like he is one of my relatives the way he always greets me with open arms and a freshly piped cannoli! The only downfall? The umpteen pounds I have put on from a few too many visits to his restaurant.” — Dina Stavola, FOX-TV CT “The countryside of Campania comes alive in Cooking with Chef Silvio. These simple, flavorful, and rustic dishes inspire families to come together. Bring the bounty of Italian cuisine and the engaging history of the region to your table.” — Chef Christopher Prosperi, Metro Bis Restaurant, Simsbury, CT After learning the art of cooking from his grandmother, Silvio Suppa brought his knowledge of l’arte della cucina to the United States in 1968, where he became one of the architects of the cuisine now known as “New Haven Italian.” After cooking at New Haven’s famed Del Monaco’s Restaurant for more than twenty years, he and his wife, sVittoria, moved to Madison, Connecticut, where he continues to serve his beloved Mediterranean classics at Café Allegre and three other restaurants: The Woodwinds, in Branford; Chef Silvio’s, in Guilford; and Allegre Gourmet Express, in Madison. I have had the immense pleasure of booking Chef Silvio Suppa on the Fox-TV CT Morning Show several times. People always ask “how can you make Italian food different?” well they have never tasted Silvio’s creations. He puts his heart and soul into every dish and it makes you feel as if he is personally preparing it for you!

The Tucci Table

The practical art of making more with less--in the kitchen! Melissa Coleman, the creator of the popular design and lifestyle blog The Faux Martha, shares her refreshingly simple approach to cooking that delivers beautiful and satisfying meals using familiar ingredients and minimal kitchen tools. The Minimalist Kitchen includes 100 wholesome recipes that use Melissa's efficient cooking techniques, and the results are anything but ordinary. You'll find Biscuits with Bourbon-Blueberry Quick Jam, Pesto Garden Pasta with an easy homemade pesto, Humble Chuck Roast that's simple to prepare and so versatile, Roasted Autumn Sweet Potato Salad, Stovetop Mac and Cheese, and Two-Bowl Carrot Cupcakes. While The Minimalist Kitchen helps tackle one of the home's biggest problem areas Ñthe kitchenÑthis book goes beyond the basics of clearing out and cleaning up, it also gives readers practical tips to maintain this simplified way of life. Melissa shows you how to shop, stock your pantry, meal plan without losing your mind, and most importantly, that delicious food doesn’t take tons of ingredients or gadgets to prepare. This streamlined way of cooking is a breath of fresh air in modern lives where clutter and

distraction can so easily take over.

Matty Matheson

Matty Matheson, star of *Viceland's It's Suppertime* and *Dead Set On Life*, reveals his favorite recipes and stories in a cookbook that his devoted fans have been waiting for. Matty Matheson is known as much for his amazing food as his love for life, positive mental attitude, and epic Instagram account. This debut cookbook is about Matty's memories of the foods that have defined who he is. With a drive to share his zest for life, he creates dishes within these pages that reinterpret the flavors of his youth in Canada, as well as the restaurant fare for which he has become so well-known. Interpretations of classics like Seafood Chowder, Scumbo: Dad's Gumbo, and Rappie Pie appear alongside restaurant recipes like Bavette, Pigtail Tacos, and his infamous P&L Burger. This is a very personal cookbook, full of essays and headnotes that share Matty's life—from growing up in Fort Erie, exploring the wonders of Prince Edward Island, struggling and learning as a young chef in Toronto, and, eventually, his rise to popularity as one of the world's most recognizable food personalities. His no-nonsense approach to food makes these recipes practical enough for all, while his creativity will entice seasoned cooks. This book is like cooking alongside Matty, sharing stories that are equal parts heartwarming and inappropriate while helping you cook dishes that are full of love. *Matty Matheson: A Cookbook* is a new collection of recipes from one of today's most beloved chefs.

Dominique Ansel

Talk about the luck of the Irish! One of the most beloved of Irish institutions (there are more than one thousand in Dublin alone), the traditional pub has served generations as the venue for local gossip, sporting news, a ceilidh or two, literary soirees, real estate deals, political debates, revolutionary plots, and, lest we forget, for knocking back a pint of Guinness or a "ball of malt." The food's not bad either—as *The Irish Pub Cookbook* so deliciously demonstrates. It's a celebration of over 70 pub classics: thick soups and stews; savory tarts and meaty pies; big bowls of salad (times change!); and desserts of the seconds-are-always-appropriate variety. There's shepherd's pie, fish and chips, seafood chowder, and whiskey bread pudding for those with a taste for the quintessential. Contemporary specialties such as Bacon, Blue Cheese, and Courgette Soup; Salmon Cakes with Dill and Wine Sauce; Braised Lambshanks with Red Currants; and White Chocolate Terrine spotlight modern Irish cooking's richly deserved acclaim. Complete with pub photos, history, and lore, nobody leaves hungry when *The Irish Pub Cookbook* is in the kitchen.

The Tucci Cookbook

Tapas and sherry bars are everywhere: Berlin, London, LA, Paris, Munich. Now it's time to bring the trend home and serve this glorious marriage of flavours to friends. In *A Sherry & A Little Plate of Tapas* Kay Plunkett-Hogge tells the story of tapas and its beloved companion, sherry, and offers 80 easy-to-cook-at-home recipes. The book begins by exploring the mysteries of sherry, one of the world's oldest wines, considering the five key types, how they're made and how they're served, with tips on the best food and sherry matches and a selection of sherry cocktails. Kay then plunges into the tapas, with chapters on cold tapas - hams and olives and their like - and latillas; montaditos or 'mounted' tapas; pintxos, or 'things on sticks'; and on cooked tapas, with chapters on vegetables, eggs and dairy, seafood and meat. Kay has even created some delicious sherry-based desserts.

Whole New You

Lidia Bastianich, loved by millions of Americans for her good Italian cooking, gives us her most instructive and personal cookbook yet. Focusing on the Italian-American kitchen—the cooking she encountered when she first came to America as a young adolescent—she pays homage to this “cuisine of adaptation born of necessity.” But she transforms it subtly with her light, discriminating touch, using the authentic ingredients, not accessible to the early immigrants, which are all so readily available today. The aromatic flavors of fine Italian olive oil, imported Parmigiano-Reggiano and Gorgonzola dolce latte, fresh basil, oregano, and rosemary, sun-sweetened San Marzano tomatoes, prosciutto, and pancetta permeate the dishes she makes in her Italian-American kitchen today. And they will transform for you this time-honored cuisine, as you cook with Lidia, learning from her the many secret, sensuous touches that make her food superlative. You'll find recipes for Scampi alla Buonavita (the garlicky shrimp that became so popular when Lidia served the dish at her first restaurant, Buonavita), Clams Casino (with roasted peppers and good American bacon), Caesar Salad (shaved Parmigiano makes the difference), baked cannelloni (with roasted pork and mortadella), and lasagna (blanketed in her special Italian-American Meat Sauce). But just as Lidia introduced new Italian regional dishes to her appreciative clientele in Queens in the seventies, so she dazzles us now with pasta dishes such as Bucatini with Chanterelles, Spring Peas, and Prosciutto, and Long Fusilli with Mussels, Saffron, and Zucchini. And she is a master at teaching us how to make our own ravioli, featherlight gnocchi, and genuine Neapolitan pizza. The key to her delectable fish and meat cooking is the aromatic vegetables that so often form an integral part of the dish—sole with oregano, vidalias, and tomatoes; tenderloin with potatoes, peppers, and onions; sausages with bitter broccoli. Try her version of scallopine with sautéed lemon slices, garlic slivers, capers, and green olives—you'll be hooked. Soups are Lidia's specialty, particularly hearty bean and pasta soups—meals in themselves. And you can top off a Lidia feast with traditional Italian-American favorites, such as a perfect Zabaglione or cannoli, or one of her own creations—Lemon Delight or Roasted Pears and Grapes. Laced with stories about her experiences in America and her discoveries as a cook, this enchanting book is both a pleasure to read and a joy to cook from. From the Hardcover edition.

Italian, My Way

Most people know Freddie Prinze Jr. from movies (She's All That, Scooby Doo, Star Wars Rebels) and as one half of beloved Hollywood power couple with Sarah Michelle Gellar. But to family, friends, and co-stars he's always been a terrific father and skilled home cook who prepares delicious meals for his family every night. Freddie grew up in New Mexico cooking with his mother and eating dishes with a ton of flavor and spice from his Puerto Rican heritage. His eggs come New Mexico style, served with from-scratch biscuits and green-chile gravy. His tacos are the real deal: soft tortillas, homemade salsa, filled with steak layered with quick-pickled cucumbers, or spicy fish dressed with watermelon and thai chiles. Now in his family-focused cookbook, Freddie teaches fans to cook his mainstays, the recipes that he makes on even the busiest weeknights, as well as more luxurious date night meals. With personal family photos from Freddie and Sarah's beautiful LA home and Freddie's hilarious stories about the life of an actor, husband, and father in Hollywood, Back to the Kitchen shares more than just recipes. It's an inside look at a beloved movie and TV personality who has acted, cooked, and eaten his way around the world.

Best of Home Cooking

In *A Girl and Her Pig*, April Bloomfield takes home cooks on an intimate tour of the food that has made her a star. Thoughtful, voice-driven recipes go behind the scenes of Bloomfield's lauded restaurants—The Spotted Pig, The Breslin, and The John Dory—and into her own home kitchen, where her attention to detail and reverence for honest ingredients result in unforgettable dishes that reflect her love for the tactile pleasures of cooking and eating. Bloomfield's innovative yet refreshingly straightforward recipes, which pair her English roots with a deeply Italian influence, offer an unfailingly modern and fresh sensibility and showcase her bold flavors, sensitive handling of seasonal produce, and nose-to-tail ethos. A cookbook as delightful and lacking in pretention as Bloomfield herself, *A Girl and Her Pig* combines exquisite food with charming narratives on Bloomfield's journey from working-class England to the apex of the culinary world, along with loving portraits of the people who have guided her along the way.

Lidia's Italy in America

'Baan' means the hearth, the home, the community, the place where you come from and this new book by Kay Plunkett-Hogge emulates just that feeling from Thai cuisine. Born and raised in Bangkok, Kay spoke Thai before she spoke English and has spent more than half her life in Thailand. Baan is a true homage to her childhood, to the delicious recipes that she was raised on and a cuisine and country that she loves. Baan features over 120 recipes that Kay has collected from all over Thailand from friends, acquaintances and street-stall holders, all gathered over around 30 years of travel, and all of them

tried and tested back in London. Some are familiar, some unusual, and some so regional they capture a distinct sliver of Thailand and all its unique character. Crucially, all of them are well within the capabilities of the competent and curious cook. Kay demystifies Thai food, providing clear and concise recipes and revealing the shortcuts, kitchen hacks and ingredient substitutions that make delicious and authentic Thai cookery achievable in an ordinary Western home. Learn how to cook rice – so central to Thai food and so easy to get right, whether steamed jasmine rice or sticky white rice, all secrets are revealed. Chapters include: Snacks and Aharn Len; Yums, Laarps and Tums; Soups; Stir-fried and Deep-fried; Curries, Stews and Braises; Grilled, Steamed and Baked; Relishes, Dipping Sauces and Pickles; Eggs and Drinks and Desserts. Baan will guide the reader through the fragrant world of Thai cooking – of dishes of profound and gracious subtlety – onto a culinary adventure all within the comfort of their own kitchen.

Nigellissima

The New York Times bestselling cookbook from acclaimed actor and author of *The Tucci Table*, Stanley Tucci. What is it about a good Italian supper that feels like home, no matter where you're from? There is some truth to the old adage: "Most of the world eats to live, but Italians live to eat." For acclaimed actor Stanley Tucci, teasing our taste buds in classic foodie films such as *Big Night* and *Julie & Julia* was a logical progression from a childhood filled with innovative homemade Italian meals: decadent Venetian Seafood Salad; rich and gratifying Lasagna Made with Polenta and Gorgonzola Cheese; spicy Spaghetti with Tomato and Tuna; delicate Pork Tenderloin with Fennel and Rosemary; flavorful Baked Whole Fish in an Aromatic Salt Crust; and yes, of course, the legendary Timpano. Now, he brings those "truly delicious recipes" (Lidia Bastianich, New York Times bestselling author) to vivid life with this cookbook that is brimming with robust flavors, beloved Italian traditions, mouthwatering photographs, and engaging, and charming previously untold stories from his family's kitchen.

Mixtape Potluck Cookbook

"Tuscan food tastes like itself. Ingredients are left to shine. . . . So, if on your visit, I hand you an apron, your work will be easy. We'll start with primo ingredients, a little flurry of activity, perhaps a glass of *Vino Nobile di Montepulciano*, and soon we'll be carrying platters out the door. We'll have as much fun setting the table as we have in the kitchen. Four double doors along the front of the house open to the outside—so handy for serving at a long table under the stars (or for cooling a scorched pan on the stone wall). Italian Philosophy 101: *la casa aperta*, the open house." —from the Introduction In all of Frances Mayes's bestselling memoirs about Tuscany, food plays a starring role. This cuisine transports, comforts, entices, and speaks to the friendly, genuine, and improvisational spirit of Tuscan life. Both cooking and eating in Tuscany are natural pleasures. In her first-ever cookbook, Frances and her husband, Ed, share recipes that they have enjoyed over the years as

honorary Tuscans: dishes prepared in a simple, traditional kitchen using robust, honest ingredients. A toast to the experiences they've had over two decades at Bramasole, their home in Cortona, Italy, this cookbook evokes days spent roaming the countryside for chestnuts, green almonds, blackberries, and porcini; dinner parties stretching into the wee hours, and garden baskets tumbling over with bright red tomatoes. Lose yourself in the transporting photography of the food, the people, and the place, as Frances's lyrical introductions and headnotes put you by her side in the kitchen and raising a glass at the table. From Antipasti (starters) to Dolci (desserts), this cookbook is organized like a traditional Italian dinner. The more than 150 tempting recipes include: · Fried Zucchini Flowers · Red Peppers Melted with Balsamic Vinegar · Potato Ravioli with Zucchini, Speck, and Pecorino · Risotto Primavera · Pizza with Caramelized Onions and Sausage · Cannellini Bean Soup with Pancetta · Little Veal Meatballs with Artichokes and Cherry Tomatoes · Chicken Under a Brick · Short Ribs, Tuscan-Style · Domenica's Rosemary Potatoes · Folded Fruit Tart with Mascarpone · Strawberry Semifreddo · Steamed Chocolate Cake with Vanilla Sauce Frances and Ed also share their tips on stocking your pantry, pairing wines with dishes, and choosing the best olive oil. Learn their time-tested methods for hand rolling pasta and techniques for coaxing the best out of seasonal ingredients with little effort. Throw on another handful of pasta, pull up a chair, and languish in the rustic Italian way of life.

Carmine's Family-Style Cookbook

Presents more than two hundred authentic Italian recipes ranging from stuffed mushrooms to chicken cacciatore.

The Gay Cookbook

The executive producer of Keeping Up with the Kardashians combines personal favorite recipes with hosting tips that can be adapted to any budget. 75,000 first printing.

Stirring Up Fun with Food

Featuring family-friendly "simple to make and magnificently delicious" (Mario Batali) recipes and stunning photography, a practical cookbook from New York Times bestselling author, beloved actor, and respected foodie Stanley Tucci. Stanley Tucci's association with wonderful foods began for fans with the movie Big Night and resonated in his role as Julia Child's husband in Julie & Julia. But well before these films, he was enjoying innovative homemade Italian meals throughout his childhood, when family and food were nearly inseparable and cooking was always a familial venture. Now, in this family-focused cookbook, Tucci captivates food lovers' imaginations with recipes from his traditional Italian roots as well as those of his British wife, Felicity Blunt, tied together with a modern American ribbon. The time-tested recipes include pasta alla

bottarga, mushroom-stuffed trout, pork chops with onions and mustard sauce, barbeque chicken wings, and much, much more! Nothing will make you happier to spend time with family than the aroma of a hearty Italian dish sizzling on the stovetop. Featuring 100 luscious, full-color photographs, The Tucci Table captures the true joys of family cooking. Buon appetito!

Baan

The Tucci Cookbook

A companion to a new public television series dedicated to modern Italian-American cooking traces the author's travels throughout the country and her insights into how respective Italian regions have inspired the evolutions of cross-ethnic cuisines. 150,000 first printing. TV tie-in.

Lidia's Italian-American Kitchen

Growing up in a military family, actress Tia Mowry did a lot of kitchen duty as a kid. But that changed when she landed her breakthrough role on the family sitcom *Sister, Sister* and swapped home-cooked meals for catering spreads. Her diet became a teenage dream of sugars and carbs, but it turned into a nightmare during her college years when she developed endometriosis, a painful disease that affects one in ten women worldwide. Two years and two surgeries later, some surprising advice from her doctor inspired Tia to radically change one of the most basic elements of her life- her diet. When she ditched the dairy and the refined sugars and processed foods, her pain drastically receded. More than that- Tia's migraines stopped, her skin cleared up, and she was finally able to get pregnant. Now Tia wants to spread the word about how she turned her health around-and help you to do it too. Drawing on the latest research on whole plant foods and inflammation, *Whole New You* chronicles Tia's journey to wellness and provides all the resources you need to feel better, including a ten-day menu plan to begin your healthy life more than 100 delicious recipes healthy versions of your favorite comfort food recipes, including oButtermilko Fried Chicken and Crispy Collard Chips healthy recipes for your kids tips and tricks for eating on the go complementary approaches, such as acupuncture and yoga, for whole body healing. Like a trusted friend, Tia recounts both her setbacks and her triumphs-and shows you how to listen to what your body is telling you. With *Whole New You*, your healing begins now.

Big Flavors from Italian America

'Japanese Farm Food' offers a unique window into life on a Japanese farm through the simple, clear-flavoured recipes cooked from family crops and other local, organic products. The multitude of vibrant images by Kenji Miura of green fields, a traditional farmhouse, antique baskets and ceramic bowls filled with beautiful, simple dishes are interwoven with Japanese indigo fabrics to convey an intimate, authentic portrait of life and food on a Japanese farm.

A Modern Way to Cook: Over 150 Quick, Smart and Flavour-Packed Recipes for Every Day

What if Questlove threw a dinner party and everyone came? Named one of fall's best cookbooks by Los Angeles Times, GrubStreet, and Eater “Even with its many flashy co-authors, Mixtape Potluck never wavers from its earnest stated intent: to help readers plan the best possible dinner party. With friends like his, Quest is one to trust.” - EATER Questlove is best known for his achievements in the music world, but his interest in food runs a close second. He has hosted a series of renowned Food Salons and conversations with some of America’s most prominent chefs. Now he is turning his hand to creating a cookbook. In Mixtape Potluck Cookbook, Questlove imagines the ultimate potluck dinner party, inviting more than fifty chefs, entertainers, and musicians—such as Eric Ripert, Natalie Portman, and Q-Tip—and asking them to bring along their favorite recipes. He also pairs each cook with a song that he feels best captures their unique creative energy. The result is not only an accessible, entertaining cookbook, but also a collection of Questlove’s diverting musical commentaries as well as an illustration of the fascinating creative relationship between music and food. With Questlove’s unique style of hosting dinner parties and his love of music, food, and entertaining, this book will give readers unexpected insights into the relationship between culture and food. Note: The cover material for this book is meant to mimic the texture and tactile quality of tinfoil and is intentional.

The Irish Pub Cookbook

More than 100 fun food-crafting ideas that will engage, delight, and amaze kids—from actress, entrepreneur, and mom, Sarah Michelle Gellar, and former Martha Stewart Living editor Gia Russo. Why stop with making basic brownies? Why not put them on a stick and decorate them? Why not take boring broccoli and turn it into a yummy cheese muffin instead? Sarah Michelle Gellar learned quickly that to get her kids to be adventurous with food, she had to involve them in preparing it. She wanted that process to be fun and help them develop self-confidence, creative thinking, and even math skills! So Sarah and co-author Gia Russo came up with more than 100 fun food-crafting ideas that take basic food preparation to a surprising new level. Organized by month, the book offers projects for every occasion and theme, including Super Bowl, Valentine's Day, Shark Week, Halloween, and even a Star Wars Day with licensed Star Wars creations! The possibilities are endless!

The Minimalist Kitchen

Cucina & Famiglia

Travel with Cook's Country and savor the homey comforts of Little Italy, an array of neighborhoods throughout the nation where Italian immigrants set down roots, and from those roots produced some of the best eating you'll find anywhere. To fill our Italian-American table, we tested, tasted, and adapted our way through countless takes on beloved fare to discover what makes each a knockout, from meaty lasagna to eggplant Parmesan. Along the way, we scoured the country to uncover less common (but no less delicious) dishes like Chicago's Chicken Scarpariello and Brooklyn's Prosciutto Bread, even coaxing some heirloom recipes from the families behind their landmark restaurants. Italian-American cooking sparks fierce passions. Cooks may never agree on whether the best style of pizza come from New York, Detroit, or St. Louis (you'll find recipes for all three kinds in these pages). But we hope you'll all find a place on your table for our drop meatballs, which stay tender without falling apart, our ricotta gnocchi (finally, a foolproof method), and a make-ahead tiramisu that rivals any restaurant's. This is the food we never tire of--simple, hearty weeknight meals, baked pastas and roasts fit for Sunday dinner, and a baker's assortment of rustic breads and sweets.

Molto Italiano

"The trick to cooking is that there is no trick." --Mario Batali The only mandatory Italian cookbook for the home cook, Mario Batali's MOLTO ITALIANO is rich in local lore, with Batali's humorous and enthusiastic voice, familiar to those who have come to know him on his popular Food Network programs, larded through about 220 recipes of simple, healthy, seasonal Italian cooking for the American audience. Easy to use and simple to read, some of these recipes will be those "as seen" on TV in the eight years of "Molto Mario" programs on the Food Network, including those from "Mediterranean Mario," "Mario Eats Italy," and the all-new "Ciao America with Mario Batali." Batali's distinctive voice will provide a historical and cultural perspective with a humorous bent to demystify even the more elaborate dishes as well as showing ways to shorten or simplify everything from the purchasing of good ingredients to pre-production and countdown schedules of holiday meals. Informative head notes will include bits about the provenance of the recipes and the odd historical fact. Mario Batali's MOLTO ITALIANO will feature ten soups, thirty antipasti (many vegetarian or vegetable based), forty pasta dishes representing many of the twenty-one regions of Italy, twenty fish and shellfish dishes, twenty chicken dishes, twenty pork or lamb dishes and twenty side dishes, each of which can be served as a light meal. Add twenty desserts and a foundation of basic formation recipes and this book will be the only Italian cooking book needed in the home cook's library.

My Year in Meals

Anyone who has visited Carmine's flagship Times Square restaurant knows that Carmine's food is the best of classic Italian cuisine—each dish prepared simply to bring out the most vibrant flavor and make anyone who tastes it smile and reach for seconds. Carmine's Family-Style Cookbook reveals the simple secret of Carmine's longtime success—hearty, rich Italian food, just right for sharing, and perfect for cooking at home! Carmine's Family-Style Cookbook's perfect Italian recipes include: --Appetizers, Soups and Salads: from Chicken Wings Scarpariello-Style to Carmine's Famous Caesar Salad --Carmine's Heroes: from classic Cold Italian Hero sandwiches to Italian Cheesesteak Heroes --Pasta: from Country-style Rigatoni to Pasta Marinara --Fish and Seafood Main Courses: from Salmon Puttanesca to Shrimp Fra Diavolo --Meat and Poultry Main Courses: from Porterhouse Steak Contadina to Veal Parmigiana --Side Dishes: from Spinach with Garlic and Oil to Creamy Polenta --Carmine's Desserts: from Chocolate Bread Pudding to the world-famous Titanic Ice Cream Sundae Carmine's restaurant packs them in every night in its four bustling locations, including its warm, festive Times Square flagship where over a million people from all across the country come every year to share meatballs, chicken parmigiana, linguini with clam sauce, and fried calamari. Carmine's flavors are the tastes Americans love to cook and eat at home—fresh garlic, bubbling tomato sauce, and pasta boiled just to the perfect al dente. Try any of the recipes in Carmine's Family-Style Cookbook and bring home that classic Italian flavor to your family.

Japanese Farm Food

Back to the Kitchen

From the author of the brilliant *A Modern Way to Eat*, a new collection of delicious, healthy, inspiring vegetarian recipes - that are so quick to make they're achievable on any night of the week. Many more of us are interested in eating healthier food on a regular basis but sometimes, when we're home late, tired after work, and don't have time to buy lots of ingredients, it can just seem too complicated. In this brilliant new collection of recipes, Anna Jones makes clean, nourishing, vegetable-centred food realistic on any night of the week. Chapters are broken down by time (recipes for under 15, 20, 30 or 40 minutes) and also by planning a little ahead (quick healthy breakfasts, dishes you can make and re-use throughout the week). Anna's new book is a truly practical and inspiring collection for anyone who wants to put dinner on the table quickly, without fuss, trips to specialist shops or too much washing up, but still eat food that tastes incredible and is doing you good.

Rooster is Off to See the World

Nigellissima, like the Italian cooking from which it takes its inspiration, is a celebration of food that is fresh, delicious, and unpretentious. Here Nigella Lawson serves up 120 straightforward and mouthwatering recipes that are quick and easy yet elevate weeknight meals into no-fuss feasts. “It was when I was sixteen or seventeen that I decided to be Italian. Not that it was a conscious decision . . . No: I simply felt drawn to Italy,” writes Nigella. And so it was that before she was a Food Network star and bestselling cookbook author, Nigella found her way to Florence, where she learned to cook like an Italian. Indeed, Italian cooking is trademark Nigella: light on touch but robust with flavor. With beautiful color photographs to inspire, Nigellissima has all the hallmarks of traditional Italian fare in its faithfulness to the freshest ingredients and simplest methods. From pasta and meat to fish, vegetables, and, of course, dolci, this cook’s tour has something for every mood, season, and occasion: Curly-Edged Pasta with Lamb Ragu is the perfect salve for a winter’s night, while tangy and light Spaghettini with Lemon and Garlic Breadcrumbs takes just minutes to prepare. Meatzza, the favorite at Nigella’s table, is a meatball mixture pressed into a pan and finished with traditional Margherita ingredients—or whatever you may have on hand. And the versatile Baby Eggplant with Oregano and Red Onion works beautifully as a starter or side or as dinner sprinkled with ricotta salata or crumbled feta. Here, too, are Green Beans with Pistachio Pesto, Roast Butternut with Sage and Pine Nuts, and fluffy Mascarpone Mash, Nigella’s twist on mashed potatoes. Never an afterthought, Nigella’s low-maintenance “sweet things” include Instant Chocolate-Orange Mousse; light, doughnut-like Sambuca Kisses; and One-Step No-Churn Coffee Ice Cream, to name just a few. Nigella believes that every ingredient must earn its place in a recipe, and she gives tips and techniques for making the most of your time in the kitchen. For example, a stash of sweet vermouth saves you from opening a bottle when you need just a splash. If a recipe calls for the juice of a lemon, Nigella uses the zest, too—that’s where its force and fragrance lie. She guides you to stocking your pantry with a few supermarket ingredients and shows you how to make the most of them for spontaneous meals that taste boldly Italian. Nigellissima is a love letter to the pleasures of cooking—and eating—the way Italians do. With a nod to the traditional but in Nigella’s trademark style, here are recipes that excite the imagination without stressing the cook.

A Sherry & A Little Plate of Tapas

The Tucci Family brings wine pairings, updated recipes, gorgeous photography, and family memories to a new generation of Italian food lovers. There is some truth to the old adage “Most of the world eats to live, but Italians live to eat.” What is it about a good Italian supper that feels like home, no matter where you’re from? Heaping plates of steaming pasta . . . crisp fresh vegetables . . . simple hearty soups . . . sumptuous stuffed meats . . . all punctuated with luscious, warm confections. For acclaimed actor Stanley Tucci, teasing our taste buds in classic foodie films such as *Big Night* and *Julie & Julia* was a logical progression from a childhood filled with innovative homemade Italian meals: decadent Venetian Seafood Salad; rich and gratifying Lasagna Made with Polenta and Gorgonzola Cheese; spicy Spaghetti with Tomato and Tuna; delicate Pork Tenderloin with Fennel and Rosemary; fruity Roast Duck with Fresh Figs; flavorful Baked Whole Fish in an Aromatic Salt

Crust; savory Eggplant and Zucchini Casserole with Potatoes; buttery Plum and Polenta Cake; and yes, of course, the legendary Timpano. Featuring nearly 200 irresistible recipes, perfectly paired with delicious wines, The Tucci Cookbook is brimming with robust flavors, beloved Italian traditions, mouthwatering photographs, and engaging, previously untold stories from the family's kitchen.

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