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Learn how to make meals that are out of this world with this indispensable guide to the food of the stars! Perfect for every fan, this updated edition of The Star Trek Cookbook from the New York Times bestselling author comes with brand-new and delicious recipes, tantalizing visuals, and easy-to-follow instructions and advice to make the best foods from the future. With all-new recipes right beside timeless classics, food stylist and New York Times bestselling author

Chelsea Monroe-Cassel's reimagining of The Star Trek Cookbook presents a visual feast along with complete guides on favorite foods from across Star Trek, adapted for easy use in 21st-century kitchens. Themed as a Starfleet-sponsored collection of recipes from across multiple quadrants and cultures, and intended to foster better understanding of different species from a human perspective with its Earth-centric ingredients, this must-have cookbook embraces the best of Star Trek and its core message of hope, acceptance, and exploration in the spirit of gastrodplomacy. With more than 20 years in publicity under her belt, Kim Yorio has worked with the biggest names in the food world, including Julia Child, Jamie Oliver, Ina Garten and Rachael Ray, as well as esteemed brands like Calphalon, Sur La Table, Nudo Italia and Taste #5. Now, with this must-have guide to success, you can get the secrets on how to make your cookbook stick out from the pack from a culinary marketing master. Whether you're a restaurateur looking for promotions or a great home chef hoping to share your exceptional recipes, with Kim's years of knowledge printed on the page you'll be able to create the bestselling cookbook of your dreams. Kim instructs on everything from what cookbook concept is right for you, how to select the perfect recipes, how to have a captivating voice on paper and of course, how to market your book once its published. With The Joy of Writing a Great Cookbook, Kim Yorio leaves no stone left unturned, putting you on the straight path to a bestseller. 175 single-serving recipes for every solo chef who just wants a satisfying and delicious home-cooked meal for themselves. Cooking for one is harder than it seems and it can leave anyone wanting to make a healthy, tasty meal either throwing out extra helpings or watching expensive ingredients expire. But it's possible to prepare single-serving recipes that are full of flavor, easy to make, and economical if you have the right guide. The Ultimate Cooking for One Cookbook allows you to make a fresh, delicious, home-cooked meal for one without creating a week's worth of leftovers or leaving an abundance of unused fresh ingredients that quickly go to waste. Each of the 175 single-

serving recipes are quick and simple to make and save you both time and money. And while the ingredients are common, the results are anything but. In addition to flavorful meals, this cookbook includes clever ideas of how to reduce food waste and source single servings of fresh ingredients. With *The Ultimate Cooking for One Cookbook*, cooking solo never needs to be boring (or overwhelming) again whether you live alone or are just looking for a filling and enjoyable meal for yourself. This eighteenth century kitchen reference is the first cookbook published in the U.S. with recipes using local ingredients for American cooks. Named by the Library of Congress as one of the eighty-eight "Books That Shaped America," *American Cookery* was the first cookbook by an American author published in the United States. Until its publication, cookbooks used by American colonists were British. As author Amelia Simmons states, the recipes here were "adapted to this country," reflecting the fact that American cooks had learned to prepare meals using ingredients found in North America. This cookbook reveals the rich variety of food colonial Americans used, their tastes, cooking and eating habits, and even their rich, down-to-earth language. Bringing together English cooking methods with truly American products, *American Cookery* contains the first known printed recipes substituting American maize for English oats; the recipe for Johnny Cake is the first printed version using cornmeal; and there is also the first known recipe for turkey. Another innovation was Simmons's use of pearlsh—a staple in colonial households as a leavening agent in dough, which eventually led to the development of modern baking powders. A culinary classic, *American Cookery* is a landmark in the history of American cooking. "Thus, twenty years after the political upheaval of the American Revolution of 1776, a second revolution—a culinary revolution—occurred with the publication of a cookbook by an American for Americans." —Jan Longone, curator of American Culinary History, University of Michigan This facsimile edition of Amelia Simmons's *American Cookery* was reproduced by permission from the volume in the collection of the American Antiquarian Society, Worcester,

Massachusetts, founded in 1812. JAMES BEARD AWARD WINNER • Grandmothers from eight eastern African countries welcome you into their kitchens to share flavorful recipes and stories of family, love, and tradition in this transporting cookbook-meets-travelogue. “Their food is alive with the flavors of mangoes, cinnamon, dates, and plantains and rich with the history of the continent that had been a culinary unknown for much too long.”—Jessica B. Harris, food historian, journalist, and public speaker IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • ONE OF THE BEST COOKBOOKS OF THE YEAR: *The New Yorker*, *The New York Times Book Review*, *The Washington Post*, *Bon Appétit*, NPR, *San Francisco Chronicle*, *Food Network*, *Vogue*, *Delish*, *The Guardian*, *Smithsonian Magazine*, *Salon*, *Town & Country* In this incredible volume, Somali chef Hawa Hassan and food writer Julia Turshen present 75 recipes and stories gathered from bibis (or grandmothers) from eight African nations: South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. Most notably, these eight countries are at the backbone of the spice trade, many of them exporters of things like pepper and vanilla. We meet women such as Ma Shara, who helps tourists “see the real Zanzibar” by teaching them how to make her famous Ajemi Bread with Carrots and Green Pepper; Ma Vicky, who now lives in suburban New York and makes Matoke (Stewed Plantains with Beans and Beef) to bring the flavor of Tanzania to her American home; and Ma Gehennet from Eritrea who shares her recipes for Kicha (Eritrean Flatbread) and Shiro (Ground Chickpea Stew). Through Hawa’s writing—and her own personal story—the women, and the stories behind the recipes, come to life. With evocative photography shot on location by Khadija Farah, and food photography by Jennifer May, *In Bibi's Kitchen* uses food to teach us all about families, war, loss, migration, refuge, and sanctuary. Vitaly Paley brings French training and international influences to bear on his unquenchable passion for the local foodstuffs of his adopted Oregon. Stories of the farmers, fishers, and foragers that supply Paley with ingredients showcase the region's culinary riches. Illustrated. Back-to-basics book, filled with

hundreds of hearty, simple recipes – everything from griddle cakes, shrimp Creole and mulligatawny soup to cheese fondue, oyster a la poulette, and a variety of ethnic dishes.

Inspirational Cookbook 100 delicious recipes featuring game and foraged ingredients showcase the pleasure of cooking from the woods Respected French chef and writer Jean-François Mallet has assembled 100 delicious recipes featuring game and foraged ingredients, such as chestnuts, dandelion leaves, nettles, and wild strawberries. Organized into chapters based on food type – furred game (venison, wild boar, hare); feathered game (partridge, pheasant, quail); mushrooms, herbs, and snails; and nuts and berries – the recipes encourage readers to source and discover the pleasure of cooking game and wild foods. From sauteed venison with port and chestnuts to stuffed partridge with kale, these beautifully illustrated dishes bring the flavours of the woods directly into home kitchens. Over 500 mouth watering recipes designed to keep you and your family satisfied and enthusiastic. The long-awaited cookbook from an iconic New York restaurant, revealing never-before-published recipes Since its humble opening in 2005, Xi'an Famous Foods has expanded from one stall in Flushing to 14 locations in Manhattan, Brooklyn, and Queens. CEO Jason Wang divulges the untold story of how this empire came to be, alongside the never-before-published recipes that helped create this New York City icon. From heavenly ribbons of liang pi doused in a bright vinegar sauce to 饅頭, bread filled with caramelized pork to cumin lamb over hand-pulled Biang Biang noodles, this cookbook helps home cooks make the dishes that fans of Xi'an Famous Foods line up for while also exploring the vibrant cuisine and culture of Xi'an. Transporting readers to the streets of Xi'an and the kitchens of New York's Chinatown, Xi'an Famous Foods is the cookbook that fans of Xi'an Famous Foods have been waiting for. THE SUNDAY TIMES BESTSELLER 'A love letter to Bombay told through food and stories, including their legendary black daal' Yotam Ottolenghi At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani,

Chicken Ruby and Lamb Raan, along with Masala Chai, coolers and cocktails. As you learn to cook the comforting Dishoom menu at home, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chai and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful cookery book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater

Save money making easy and tasty comfort food your family will love in less time than it takes to eat out and for a lot less money! Dining On A Dime is packed with easy recipes for popular family meals perfect for beginners and experienced cooks. Inexperienced cooks are amazed at how easy it is to get dinner on the table fast and experienced cooks love the classic comfort food recipes they have always loved! Fresh eggs offer great nutrition and unbeatable flavor. Whether you're collecting eggs from a backyard coop or buying them from local farms, Jennifer Trainer Thompson has 101 delicious recipes to help you make the most of them. With unique twists on breakfast classics like French toast, eggs Florentine, and huevos rancheros, as well as tips for using your eggs in smoothies, mayonnaise, and carbonara sauce, you'll be enjoying the healthy and delicious joys of fresh eggs in an amazingly versatile range of dishes. Based on actual show episodes, here are over 100 recipes that hold a special place in the hearts of Joel, Maggie, Holling, Maurice, Marilyn, and the rest of the gang. The flavorful dishes are generously seasoned with the characters' own notes, opinions, recollections, anecdotes, and more. 40 photos.

Best of the Best from the Southwest Cookbook features: * An incredible blending of southern, western, and

Mexican cuisine. * More than 400 regional favorite recipes featuring chiles, salsas, enchiladas, fajitas and everything in between. * Easy-to-follow recipes using easy-to-find ingredients. * Photographs and illustrations showcasing places and attractions in the Southwest. * Fascinating history and trivia about the region scattered throughout.

NEW YORK TIMES BESTSELLER • Beloved food writer and social media star Andy Baraghani helps you define and develop your personal cooking style—and become the cook you want to be—in more than 100 recipes. “This book is full of things I want to make and cook.”—Yotam Ottolenghi ONE OF THE BEST COOKBOOKS OF THE YEAR: Bon Appétit Andy Baraghani peeled hundreds of onions at Chez Panisse as a teenage intern, honed his perfectly balanced salad-making skills at Estela in New York, and developed recipes in the test kitchens of Saveur, Tasting Table, and Bon Appétit. It took him all those years to figure out the cook he wanted to be: a cook who is true to his Persian heritage, a fresh-vegetable lover, a citrus superfan, and an always-hungry world traveler. In *The Cook You Want to Be*, Baraghani shows home cooks on how to hone their own cooking styles by teaching the techniques and unexpected flavor combinations that maximize flavor in minimal time. At Bon Appétit, Baraghani created a bevy of viral recipes—from Tahini Ranch to Fall-Apart Caramelized Cabbage—that became household staples. Here, he follows up with more umami-rich dishes, beautiful and restaurant-worthy meals (that take half the time), and well-known dishes recast in utterly delicious ways. Among his debut cookbook’s 100 recipes, new surefire hits include Caramelized Sweet Potatoes with Browned Butter Harissa; Sticky, Spicy Basil Shrimp; and Tangy Pomegranate-Chicken. Cooks will find inspiration to riff on, quick meals for hurried weeknights, condiments galore, and memorable meals to impress dinner guests. In essays throughout the book, Baraghani shares convictions (why everyone must make his beloved Persian egg dish, kuku sabzi) and lessons to live by (the importance of salting fish before cooking it). *The Cook You Want to Be* is a trove of go-to recipes and knowledge, stunning photographs, and delicious, simple home cooking for

modern times. Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction. And here is the book that, for forty years, has been teaching Americans how. Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than one hundred instructive illustrations, is revolutionary in its approach because: It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection. It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire. From the #1 New York Times bestselling author of Deceptively Delicious, an essential collection of more than 100 simple recipes that will transform even the most kitchen-phobic "Can't Cooks" into "Can Cooks." Are you smart enough to dodge a telemarketer yet clueless as to how to chop a clove of garlic? Are you clever enough to forward an e-mail but don't know the difference between broiling and baking? Ingenious enough to operate a blow-dryer but not sure how to use your blender? If you are basically competent, then Jessica Seinfeld's The Can't Cook Book is for you. If you find cooking scary or stressful or just boring, Jessica has a calm, confidencebuilding approach to cooking, even for those who've never followed a recipe or used an oven. Jessica shows you how to prepare deliciously simple food—from Caesar salad, rice pilaf, and roasted asparagus to lemon salmon, roast chicken, and flourless fudge cake. At the beginning of each dish, she explains up front what the challenge will be, and then shows you exactly how to overcome any hurdles in easy-to-follow, step-by-step instructions. Designed to put the nervous cook at ease, The

Can't Cook Book is perfect for anyone who wants to gain confidence in the kitchen—and, who knows, maybe even master a meal or two. A History of Cookbooks provides a sweeping literary and historical overview of the cookbook genre, exploring its development as a part of food culture beginning in the Late Middle Ages. Studying cookbooks from various Western cultures and languages, Henry Notaker traces the transformation of recipes from brief notes with ingredients into detailed recipes with a specific structure, grammar, and vocabulary. In addition, he reveals that cookbooks go far beyond offering recipes: they tell us a great deal about nutrition, morals, manners, history, and menus while often providing entertaining reflections and commentaries. This innovative book demonstrates that cookbooks represent an interesting and important branch of nonfiction literature.

Southport is a large seaside town in Merseyside, England. At the 2001 census, it had a population of 90,336, making it the eleventh most populous settlement in North West England. Southport lies on the Irish Sea coast and is fringed to the north by the Ribble estuary. While it's true, when someone asks a good place to uncover the history of an area, people may not automatically jump to cookbooks. Yet, they are a surprisingly good source for building a colorful image of times long gone. And Southport is a place like that. The food is great, delicious meals, fantastic views, and seaside in the port. What about the history of Southport? While the beginning of this book reads a little like a college research paper—and the profiles of women, a dry listing of their circumstances—it does put forward a wealth of information. The author leaves out no detail and gives readers the full picture. The book begins with an introduction and brief history of the city of Southport before moving on to the women of St. Philip's Parish who contributed to the cookbook. Following each woman's story are the recipes. The flow works well, and by the time readers reach the recipes, they have a colorful picture of the women's connection to the food and the people who would enjoy it. Much to discover. If you want to, then buy this book. Recipes for each of the seven Hobbit meals of

breakfast, second breakfast, elevenses, luncheon, afternoon tea, dinner, and supper. More than 100 easy recipes for terrific food on a student's budget. The Anarchist Cookbook will shock, it will disturb, it will provoke. It places in historical perspective an era when "Turn on, Burn down, Blow up" are revolutionary slogans of the day. Says the author "This book... is not written for the members of fringe political groups, such as the Weatherman, or The Minutemen. Those radical groups don't need this book. They already know everything that's in here. If the real people of America, the silent majority, are going to survive, they must educate themselves. That is the purpose of this book." In what the author considers a survival guide, there is explicit information on the uses and effects of drugs, ranging from pot to heroin to peanuts. There is detailed advice concerning electronics, sabotage, and surveillance, with data on everything from bugs to scramblers. There is a comprehensive chapter on natural, non-lethal, and lethal weapons, running the gamut from cattle prods to sub-machine guns to bows and arrows. A giftable cookery book with over 100 delicious recipes taken from the author's favourite works of fiction. Drawing from her long experience of and affection for Switzerland, cookbook expert Nika Hazelton explains the basic elements of Swiss cooking as it is understood and practised in Swiss homes. Her 'lessons' include such necessities as complete directions for 'au bleu' fish cookery, for making superb dumplings or Swiss pasts, for plain or fancy Fondue in all its variations, and for roasting veal in the Swiss manner. The book's 250 recipes, gathered over many years from peasants, housewives, and chefs through history, cover the range of home cooking, from appetisers to desserts. Included are such delights as Heidi's Devil's Dip, Gypsy Salad, Farina-Cheese Soufflé, Minced Veal Bellevoir, and Apfelbroisi. This classic guide to Swiss cuisine, originally published by Atheneum, is sure to prove a favourite to today's cook as well. From chuckwagon favorites to classic diner meals, Oklahoma's cooking is the best! In Best of the Best from Oklahoma Cookbook, 59 of the leading cookbooks from the Sooner State

have been selected to contribute their most popular recipes. Good home cooking such as (Mickey) Mantle's Chicken Fried Steak, Cowboy Potato and Vegetable Bake, Philbrook's Italian Cream Cake, and Tortilla Wagon Wheels are just a sampling of the 400 or so recipes included in these pages. These recipes aren't just OK--they're the BEST! Best of the Best from Oklahoma is part of the acclaimed Best of the Best State Cookbook Series, continuing the tradition of preserving America's Food Heritage. Dishes selected from the Titanic's grand dining rooms, with the flair and style of another era Winner of the 2018 James Beard Foundation Cookbook Award in "International" category Finalist for the 2018 International Association of Culinary Professionals (IACP) Book Awards A collection of 100 recipes for regional Mexican food from the popular San Francisco restaurant. The true spirit, roots, and flavors of regional Mexican cooking--from Puebla, Mexico City, Michoacán, the Yucatán, and beyond--come alive in this cookbook from Gonzalo Guzman, head chef at San Francisco restaurant Nopalito. Inspired by food straight from the sea and the land, Guzman transforms simple ingredients, such as masa and chiles, into bright and flavor-packed dishes. The book includes fundamental techniques of Mexican cuisine, insights into Mexican food and culture, and favorite recipes from Nopalito such as Crispy Red Quesadillas with Braised Pork and Pork Rinds; Toasted Corn with Crema, Ground Chile, and Queso Fresco; Tamales with Red Spiced Sunflower Seed Mole; and Salsa-Dipped Griddled Chorizo and Potato Sandwiches. Capped off by recipes for cocktails, aqua frescas, paletas, churros, and flan--Nopalito is your gateway to Mexico by way of California. This is a cookbook to be read, savored, and cooked from every night. Welcome to tha Boss Dogg's Kitchen The first cookbook and recipe book from Tha Dogg: You've seen Snoop work his culinary magic on VH1's Emmy-nominated Martha and Snoop's Potluck Dinner Party, and now, Tha Dogg's up in your kitchen...with his first cookbook. Recipe book that delivers 50 recipes straight from Snoop's own collection: Snoop's cookbook features OG staples like Baked Mac & Cheese and Fried Bologna Sandwiches with Chips, and new takes on classic weeknight faves like Soft

Flour Tacos and Easy Orange Chicken. And it don't stop...Snoop's giving a taste of the high life with remixes on upper echelon fare such as Lobster Thermidor and Filet Mignon. But we gotta keep it G with those favorite munchies too, ya know? From chewy Starbursts to those glorious Frito BBQ Twists, you should have an arsenal of snacks that'll satisfy. And of course, no party is complete without that Gin and Juice and other platinum ways to entertain. If you're a fan of celebrity cookbooks such as Bob's Burgers, Magnolia Table Cookbook, Margaritaville cookbook, or the Gilmore Girls Eat Like a Gilmore; the Doggfather's got you covered - complete with epic stories and behind-the-scenes photos that bring his masterpieces to life. Over 100 of the most beautiful, influential and informative cookbooks of the past 300 years. Compiled by a panel of experts in the fields of art, design, food and photography, Cookbook Book is an opus celebrating cookbooks of all shapes, sizes, languages and culinary traditions. From tried-and-true classics such as Larousse Gastronomique and Mastering the Art of French Cooking by Julia Child to surprising quirky choices such as The Mafia Cookbook and The Hawaiian Cookbook, each of these cookbooks has shaped, influenced or revolutionized home-cooking in its own way. Includes translations and full recipes. The book features stand out, gorgeous photography and is essential for any collector of vintage cookbooks or for those that love food history. This gorgeously illustrated volume began as notes on the collection of cookbooks and culinary images gathered by renowned cookbook author Anne Willan and her husband Mark Cherniavsky. From the spiced sauces of medieval times to the massive roasts and ragoûts of Louis XIV's court to elegant eighteenth-century chilled desserts, The Cookbook Library draws from renowned cookbook author Anne Willan's and her husband Mark Cherniavsky's antiquarian cookbook library to guide readers through four centuries of European and early American cuisine. As the authors taste their way through the centuries, describing how each cookbook reflects its time, Willan illuminates culinary crosscurrents among the cuisines of England, France, Italy, Germany, and Spain. A deeply

personal labor of love, The Cookbook Library traces the history of the recipe and includes some of their favorites. NEW YORK TIMES BESTSELLER • A thoroughly modern guide to becoming a better, faster, more creative cook, featuring fun, flavorful recipes anyone can make. ONE OF THE BEST COOKBOOKS OF THE YEAR: NPR, Food52, Taste of Home

“Surprising no one, Molly has written a book as smart, stylish, and entertaining as she is.”—Carla Lalli Music, author of *Where Cooking Begins* If you seek out, celebrate, and obsess over good food but lack the skills and confidence necessary to make it at home, you’ve just won a ticket to a life filled with supreme deliciousness. *Cook This Book* is a new kind of foundational cookbook from Molly Baz, who’s here to teach you absolutely everything she knows and equip you with the tools to become a better, more efficient cook. Molly breaks the essentials of cooking down to clear and uncomplicated recipes that deliver big flavor with little effort and a side of education, including dishes like Pastrami Roast Chicken with Schmaltzy Onions and Dill, Chorizo and Chickpea Carbonara, and of course, her signature Cae Sal. But this is not your average cookbook. More than a collection of recipes, *Cook This Book* teaches you the invaluable superpower of improvisation through visually compelling lessons on such topics as the importance of salt and how to balance flavor, giving you all the tools necessary to make food taste great every time. Throughout, you’ll encounter dozens of QR codes, accessed through the camera app on your smartphone, that link to short technique-driven videos hosted by Molly to help illuminate some of the trickier skills. As Molly says, “Cooking is really fun, I swear. You simply need to set yourself up for success to truly enjoy it.” *Cook This Book* will help you do just that, inspiring a new generation to find joy in the kitchen and take pride in putting a home-cooked meal on the table, all with the unbridled fun and spirit that only Molly could inspire. Completely revised and updated with a fresh new design. More than 1,400 recipes—tested and perfected in the Better Homes and Gardens Test Kitchen—including 400+ quick and easy ones. All-new 20-Minute chapter, which includes

more than 45 fast meal solutions. More recipes on your favorite topics: Cookies, Desserts, Grilling and Slow Cooker. Plus, the Grilling chapter now features recipes for the turkey fryer and more recipes for the smoke cooker. At-a-glance icons identify Easy, Fast, Low-Fat, Fat-Free, Whole Grain, Vegetarian, and Favorite recipes. Simple menu ideas featured in every main-dish chapter. Updated Cooking Basics chapter includes need-to-know kitchen survival advice including food safety, make-ahead cooking, must-have timesaving kitchen gadgets and emergency substitution charts. Essential need-to-know information now conveniently located at the front of each chapter for easy reference helps ensure cooking success. More than 800 full-color photos of finished dishes, how-to demonstrations and food IDs. Hundreds of hints and tips, plus easy-to-read cooking charts. Bonus Material: Exclusive to cookbook buyers, an online menu component offers hundreds of menu ideas and more than 75 bonus recipes. 150 traditional favorites from Chicago's famed Berghoff Restaurant alongside contemporary culinary creations, plus a guide to entertaining at home. With The Berghoff Family Cookbook, fans of the beloved restaurant can now make Berghoff classics at home, including the famous Berghoff Creamed Spinach, German Potato Salad, Wiener Schnitzel, Sauerbraten, Apple Strudel, Black Forest Cake, and many more treasured and-until now-secret recipes from the Berghoff's celebrated kitchens. More than a collection of wonderful recipes, The Berghoff Family Cookbook is a piece of Chicago history and an essential guide for cooking and party planning. What started as a small saloon in 1898 quickly became a Chicago dining institution when Prohibition prompted founder Herman Joseph Berghoff to start serving meals to stay in business. When Prohibition ended in 1933, the Berghoff Restaurant was the first Chicago establishment to receive a liquor license, and it soon became famous for both its traditional German food and its Dortmunder beer. The Berghoff Family Cookbook offers a rare and personal glimpse into the history of a Chicago landmark, complete with full-color photographs of Berghoff's no-nonsense waitstaff and legendary chefs, its iconic

stained-glass windows and murals, the famous mahogany bar, and the chandeliers, as well as old menus and historical items never before seen by the public. Jan and Carlyn Berghoff not only provide treasured memories about the restaurant, but they also offer their wealth of knowledge and experience on beer and food pairings, how to host a bourbon tasting, party planning, and tips for memorable and hassle-free gatherings. In addition, Carlyn Berghoff shares many of her favorite recipes from her successful catering company, including Shrimp Martinis, Pesto Cheesecake, Grilled Vegetable Wraps, Pan-Seared Tilapia with Tabasco Broth, and Almond-Pear Tartlets. The Berghoff Family Cookbook helps cooks everywhere create delicious food, special celebrations, and lasting traditions. THE SUNDAY TIMES BESTSELLER Transport your loved ones to Bombay this Christmas with the gift of Dishoom 'A love letter to Bombay told through food and stories, including their legendary black daal' Yotam Ottolenghi At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani, Chicken Ruby and Lamb Raan, along with Masala Chai, coolers and cocktails. As you learn to cook the Dishoom menu, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chai and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful cookery book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater This special heart edition is packed with information to help you be good to your heart. It features over 1 000 classic and contemporary recipes, more than 300 colour photos, clear instructions and

helpful tips. Achieve ultimate wellbeing by adopting a heart healthy lifestyle.

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