

## Martin's Fishy Fishy Cookbook: Recipes From Fishy Fishy

*A collection of recipes from Juneau, Alaska's, renowned Fiddlehead Restaurant includes recipes for appetizers, soups, sandwiches, seafood salads, main dishes, breads, desserts, and special sauces and dressings*

*Fried food is crispy, juicy, golden, and tasty. It's food that inspires passion, and no matter what anyone says about health you're going to find a way to eat it. But wait, even the health news isn't so bad-if food is fried properly. Hoppin' John Martin Taylor, well-respected food writer and author of Lowcountry Cooking, first shows how food that is cooked in clean, hot oil can be virtually greaseless. Hoppin' John's collection of over 125 fast, easy-to-prepare recipes not only includes the essentials-from fritters to corn cake, Smothered Steak to Pan-Fried Pork Chops-but offers lots of unexpected treats, too, with Asian, Mexican, Indian, and other influences. There are Vietnamese Spring Rolls, Italian Zucchini Pancakes, and Whole Fried Fish with Spicy Thai Sauce.*

*Martin's Fishy Fishy CookbookRecipes from Fishy Fishy*

*“Tenney Flynn is the grand master of Gulf Coast seafood. This book, full of his delicious recipes and deep sea wisdom, can lead you to mastery as well” (Lolis Eric Elie, author of Treme: Stories and Recipes from the Heart of New Orleans). More than 100 delicious recipes and tips to help home cooks master cooking all kinds of seafood from the owner of GW Fins restaurant and two-time winner of the New Orleans Magazine “Chef of the Year” Award. Tenney Flynn’s easygoing, engaging style gives readers a tour of his hometown along with a toolkit for cooking seafood, from testing freshness at the market to pairing delicious fish recipes with sides and wines to create a finished menu. From classic Barbecued Shrimp and simple Sautéed Fillets with Brown Butter and Lemon to adventurous Pompano en Papillote with Oysters, Rockefeller Spinach, and Melted Tomatoes and sophisticated Lionfish Ceviche with Satsumas, Limes, and Chiles, Chef Flynn makes cooking fish “as easy as frying an egg.” “Tenney Flynn talked trash (fish) early on. He championed fresh Gulf seafood when most chefs crushed on frozen Atlantic salmon. Now, it’s time to learn how smoked sizzling oysters came to be, how to do redfish on the half shell right, and how GW Fins helped lead the modern seafood revolution.” —John T. Edge, author of The Politicker Papers: A Food History of the Modern South “I love that Chef Tenney shares so much how-to and comprehensive info on seafood selection. Recipes are clear and concise, photos excellent.” —Frank Brigsten, James Beard Award-winning chef-owner of Brigtsen’s in New Orleans*

*Raw and Rare*

*Prevent and Reverse Heart Disease*

*The New School of Scale-to-Tail Cooking and Eating*

*100 Healthy, Feel-Good Recipes to Live Deliciously*

*Recipes from Venice's Best Restaurant*

*Surf 'n' Turf*

*The Da Fiore Cookbook*

*A full-color cookbook featuring 100 fish and seafood recipes as well as information about each variety of seafood from Hawaiian chef Roy Yamaguchi. Owner of the critically acclaimed Roy's restaurants, public television host and celebrated chef Roy Yamaguchi is considered one of today's greatest seafood chefs and has been credited with reinventing Hawaiian cuisine. In ROY'S FISH AND SEAFOOD, Chef Yamaguchi explains the uses, flavors, cooking qualities, and specific varieties of 25 key types of seafood, including tuna, mahi-mahi, ehu, opah, sea bass, lobster, squid, and scallops as well as their potential substitutions. Chef Yamaguchi has created incredible recipes for each variety of seafood, such as Roy's Signature Blackened Ahi with Soy-Mustard Sauce, Crab and Potato-Crusted Ono with Creamed Spinach and Bacon, Pan-Seared Butterfish with Coconut Sauce and Kalua Pork Miso, and Spicy Tempura Shrimp with Mango-Avocado Salad. This collection of delicious recipes and indispensable preparation information will inform and inspire any lover of seafood.*

*Modern Peruvian cuisine - with soul Food is a serious business in Lima and restaurateur Martin Morales, whose top Soho restaurant opened to wide acclaim in 2012, has travelled the length and breadth of Peru to discover the country's best dishes. This collection is his life's passion; it will inspire home cooks to try fresh, healthy and delicious new recipes. From sizzling barbecued anticuchos, superfood quinoa salads, delicate baked corn breads, juicy saltados and lucuma ice, CEVICHE brings the colours and tastes of Peru to the home kitchen. With its uniquely artistic design, it is impossible not to love.*

*NEW YORK TIMES AND LOS ANGELES TIMES BESTSELLER • A highly personal love letter to the beauty and bounty of Mexico in more than 100 transportive recipes, from the beloved food writer and host of the Bahiuh Culinary Universe show Prudhala on YouTube and Food52's Sweet Heat “This intimate look at a country's cuisine has as much spice as it does soul.”—Publishers Weekly (starred review) ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Food52 Join Rick Marti'nez on a once-in-a-lifetime culinary journey throughout Mexico that begins in Mexico City and continues through 22 states, in 156 cities, and across 20,000 incredibly delicious meals. In Mi Cocina, Rick shares deeply personal recipes as he re-creates the dishes and specialties he tasted throughout his journey. Inspired by his travels, the recipes are based on his taste memories and experiences. True to his spirit and reflective of his deep connections with people and places, these dishes will revitalize your pantry and transform your cooking repertoire. Highlighting the diversity, richness, and complexity of Mexican cuisine, he includes recipes like herb and cheese meatballs bathed in a smoky, spicy chipotle sauce from Oaxaca called Albondigas en Chipotle; northern Mexico's grilled Carne Asada that he stuffs into a grilled quesadilla for full-on cheesy-meaty food euphoria; and tender sweet corn tamales packed with succulent shrimp, chiles, and roasted tomatoes from Sinaloa on the west coast. Rick's poignant essays throughout lend context—both personal and cultural—to mix together a story that is rich and beautiful, touching and insightful.*

*Martin's Fishy Fishy Cookbook is a cookery book which contains not just the recipes that Martin cooks in the television series 'Martin's Still Mad About Fish', but also many classic recipes which have made Fishy Fishy one of the most popular restaurants in Ireland.*

*One Dish Fish*

*Peruvian Kitchen*

*Quick and Simple Recipes to Cook in the Oven*

*Recipes from Two Centuries of African American Cooking: A Cookbook*

*More Than 825 Traditional and Contemporary Recipes from Around the World*

*Field & Stream*

*The companion volume to the author's new PBS series provides a delectable introduction to the art of Asian cookery, in a cookbook that features more than 150 easy-to-prepare recipes that can be ready in under thirty minutes, a glossary of terms, a guide to essential cooking equipment, and foolproof cooking techniques. Original. 35,000 first printing.*

*You don't have to own a beach house to enjoy Mary Kay Andrews' recipes. All you need is an appetite for delicious, casual dishes, cooked with the best fresh, local ingredients and presented with the breezy flair that make Mary Kay Andrews' novels a summertime favorite at the beach. From an early spring dinner of cherry balsamic-glazed pork medallions and bacon-kissed Brussels sprouts to Fourth of July buttermilk-brined fried chicken, potato salad, and pudding parfaits to her New Year's Day Open House menu of roast oysters, home-cured gravlax, grits 'n' greens casserole, and lemon-cream cheese pound cake, this cookbook will supply ideas for menus and recipes designed to put you in a permanently carefree, coastal state of mind all year long.*

*When it comes to Chinese cooking, no one has as much culinary talent and encyclopedic knowledge as Martin Yan. That talent and knowledge are presented here in Martin Yan's Chinatown Cooking, a companion volume to his new public television series. Martin takes you on an unforgettable culinary journey through the gates of eleven Chinatowns around the world. Visit the streets, shops, homes, and restaurants you would never experience without Martin as your guide. From London to San Francisco to Yokohama, Martin introduces shopkeepers, chefs, and home cooks who, for the first time, share their cooking secrets. And as you travel the globe with Martin, you'll discover how Chinese food is different in Macau, Singapore, and Sydney. Each of the eleven cities is featured along with a list of Martin's favorite restaurants and his favorite dishes and house specialties. Learn Martin's tips for ordering in Chinese restaurants and dim sum parlors. Discover how Chinese food and culture are inextricably linked, as Martin explains the significance of traditional festivals and their accompanying symbolic foods. Martin Yan's Chinatown Cooking has stunning full-color photography throughout and recipes that make it easy for cooks to create more than two hundred dishes at home, from takeout favorites such as Kung Pao Chicken to restaurant classics such as Steamed Whole Fish with Ginger and Green Onions. Exotic-sounding recipes like Good Fortune Fish Chowder, Flower Drum Crab Baked in the Shell, and Double Harmony Meatballs in Sweet and Sour Sauce are made easy. Don't live near a Chinatown? Try your hand at making your own Roast Duck, Char Siu (barbecued pork), and Gin Doi (sweet sesame balls with duck). Martin makes the exotic familiar by offering tips on unfamiliar ingredients and specific techniques in combination with Chinatown history and culture. Whether you end up cooking a dish at home or enjoying it in your nearest Chinatown neighborhood, Martin teaches you all you need to know about Chinese cuisine and culture. Travel with Martin Yan through a world of Chinatowns and satisfy your taste for adventure with Martin Yan's Chinatown Cooking.*

*More and more North Americans have been moving away from a meat-centred diet, for health, ideological, environmental and/or economic reasons. This latest book by Jeanne Marie Martin, an internationally known natural food writer, is a complete guide to the new lifestyle. There are more than 120 recipes for mouth-watering and guilt-free appetizers, soups, salads, entrees and more - all of them free of refined foods and artificial additives, many of them dairy- and wheat-free. The book includes a guide to reducing red meat in the diet, food combining tips, and helpful pointers on selecting and storing poultry and seafood. And there are some great surprises: why the much-maligned egg is really one of nature's perfect health foods, how to make Chicken Kiev without any red meat-and yes, you can serve a delicious, low-fat tempura at your next dinner party!*

*Cajun Recipes from a Disappearing Bayou*

*The Red Boat Fish Sauce Cookbook*

*The Magic of Tinned Fish*

*Knack Fish & Seafood Cookbook*

*Fish Without A Doubt*

*Seafood from the Florida Keys to the Yucatán Peninsula*

*Gourmet Seafood from Cupboard to Table*

*“A celebration of African American cuisine right now, in all of its abundance and variety. ” —Tejal Rao, The New York Times JAMES BEARD AWARD WINNER • IACP AWARD WINNER • IACP BOOK OF THE YEAR • TONI TIPTON-MARTIN NAMED THE 2021 JULIA CHILD AWARD RECIPIENT NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • As an ingredient, canned seafood has long been a staple of the Atlantic • BuzzFeed • Food52 Throughout her career, Toni Tipton-Martin has shed new light on the history, breadth, and depth of African American cuisine. She’ s introduced us to black cooks, some long forgotten, who established much of what’ s considered to be our national cuisine. After all, if Thomas Jefferson introduced French haute cuisine to the country, who do you think actually cooked it? In Jubilee, Tipton-Martin brings these masters into our kitchens. Through recipes and stories, we cook along with these pioneering figures, from enslaved chefs to middle- and upper-class writers and entrepreneurs. With more than 100 recipes, from classics such as Sweet Potato Biscuits, Seafood Gumbo, Buttermilk Fried Chicken, and Pecan Pie with Bourbon to lesser-known but even more decadent dishes like Bourbon & Apple Hot Toddlies, Spoon Bread, and Baked Ham Glazed with Champagne, Jubilee presents techniques, ingredients, and dishes that show the roots of African American cooking—deeply beautiful, culturally diverse, fit for celebration. Praise for Jubilee: “ There are precious few feelings as nice as one that comes from falling in love with a cookbook. . . . New techniques, new flavors, new narratives—everything so thrilling you want to make the recipes over and over again. . . . This has been my experience with Toni Tipton-Martin’ s Jubilee. ” —Sam Sifton, The New York Times “ Despite their deep roots, the recipes—over the oldest ones—feel fresh and modern, a testament to the essentiality of African-American gastronomy to all of American cuisine. ” —The New Yorker “ Jubilee is part-essential history lesson, part-brilliantly researched culinary artifact, and wholly functional, not to mention deeply delicious. ” —Kitchn “ Tipton-Martin has given us the gift of a clear view of the generosity of the black hands that have flavored and shaped American cuisine for over two centuries. ” —Taste In the heart of London's Covent Garden, J. Sheekey has been offering the finest fish, oysters, shellfish and other fruits de mer since the 1890s. Josef Sheekey was a market stall holder given permission by Lord Salisbury to serve fish and seafood in his 1896 property development in St Martin's Court, on the proviso that he supply meals to Salisbury's after-theatre dinner parties. Over a century later, the restaurant retains its late-Victorian charm and buzzes with fashionable folk and famous faces. The menu takes in prime fish such as Dover and lemon sole, brill and salmon, with seasonal specials such as Esk sea trout with lovage and grolles, roast lobster with sweetbreads and salt baked bass. Old favourites include lobster thermidor and Sheekey's famous fish pie. J Sheekey Fish immortalises recipes from this renowned kitchen. Sheekey Executive Chef Tim Hughes has teamed up with legendary cookery expert Allan Jenkins to create the cookery book event of 2021.*

*No fuss fish. It's the ultimate supper in one - Daily Mail Cooked in the oven in just one dish or roasting tin, all the recipes here are ready within 20, 30 or 45 minutes, allowing you to enjoy a wide variety of fish and seafood with no faff or fiddle. Even those who are otherwise confident in the kitchen can sometimes feel intimidated by fish, but Lola Milne proves there's no need to be fearful, with 70 delicious, foolproof dishes that are perfect for seafood lovers of all cooking abilities. From Panko-Crusted Cod, Monkfish Tagine and Peppers & Aubergine with Anchovies & Olives to Slow-roasted Salmon with Citrus, Harissa & Capers, these are the ideal recipes to solve your weeknight dinner dilemmas. Lola Milne's first book, Take One Tin, was selected as one of the Independent's 10 best store cupboard cookbooks.*

*NEW YORK TIMES AND LOS ANGELES TIMES BESTSELLER • A highly personal love letter to the beauty and bounty of Mexico in more than 100 transportive recipes, from the beloved food writer and host of the Bahiuh Culinary Universe show Prudhala on YouTube and Food52's Sweet Heat “This intimate look at a country's cuisine has as much spice as it does soul.”—Publishers Weekly (starred review) ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Food52 Join Rick Marti'nez on a once-in-a-lifetime culinary journey throughout Mexico that begins in Mexico City and continues through 22 states, in 156 cities, and across 20,000 incredibly delicious meals. In Mi Cocina, Rick shares deeply personal recipes as he re-creates the dishes and specialties he tasted throughout his journey. Inspired by his travels, the recipes are based on his taste memories and experiences. True to his spirit and reflective of his deep connections with people and places, these dishes will revitalize your pantry and transform your cooking repertoire. Highlighting the diversity, richness, and complexity of Mexican cuisine, he includes recipes like herb and cheese meatballs bathed in a smoky, spicy chipotle sauce from Oaxaca called Albondigas en Chipotle; northern Mexico's grilled Carne Asada that he stuffs into a grilled quesadilla for full-on cheesy-meaty food euphoria; and tender sweet corn tamales packed with succulent shrimp, chiles, and roasted tomatoes from Sinaloa on the west coast. Rick's poignant essays throughout lend context—both personal and cultural—to mix together a story that is rich and beautiful, touching and insightful.*

*Martin's Fishy Fishy Cookbook is a cookery book which contains not just the recipes that Martin cooks in the television series 'Martin's Still Mad About Fish', but also many classic recipes which have made Fishy Fishy one of the most popular restaurants in Ireland.*

*One Dish Fish*

*Peruvian Kitchen*

*Quick and Simple Recipes to Cook in the Oven*

*Recipes from Two Centuries of African American Cooking: A Cookbook*

*More Than 825 Traditional and Contemporary Recipes from Around the World*

*Field & Stream*

*The companion volume to the author's new PBS series provides a delectable introduction to the art of Asian cookery, in a cookbook that features more than 150 easy-to-prepare recipes that can be ready in under thirty minutes, a glossary of terms, a guide to essential cooking equipment, and foolproof cooking techniques. Original. 35,000 first printing.*

*You don't have to own a beach house to enjoy Mary Kay Andrews' recipes. All you need is an appetite for delicious, casual dishes, cooked with the best fresh, local ingredients and presented with the breezy flair that make Mary Kay Andrews' novels a summertime favorite at the beach. From an early spring dinner of cherry balsamic-glazed pork medallions and bacon-kissed Brussels sprouts to Fourth of July buttermilk-brined fried chicken, potato salad, and pudding parfaits to her New Year's Day Open House menu of roast oysters, home-cured gravlax, grits 'n' greens casserole, and lemon-cream cheese pound cake, this cookbook will supply ideas for menus and recipes designed to put you in a permanently carefree, coastal state of mind all year long.*

*When it comes to Chinese cooking, no one has as much culinary talent and encyclopedic knowledge as Martin Yan. That talent and knowledge are presented here in Martin Yan's Chinatown Cooking, a companion volume to his new public television series. Martin takes you on an unforgettable culinary journey through the gates of eleven Chinatowns around the world. Visit the streets, shops, homes, and restaurants you would never experience without Martin as your guide. From London to San Francisco to Yokohama, Martin introduces shopkeepers, chefs, and home cooks who, for the first time, share their cooking secrets. And as you travel the globe with Martin, you'll discover how Chinese food is different in Macau, Singapore, and Sydney. Each of the eleven cities is featured along with a list of Martin's favorite restaurants and his favorite dishes and house specialties. Learn Martin's tips for ordering in Chinese restaurants and dim sum parlors. Discover how Chinese food and culture are inextricably linked, as Martin explains the significance of traditional festivals and their accompanying symbolic foods. Martin Yan's Chinatown Cooking has stunning full-color photography throughout and recipes that make it easy for cooks to create more than two hundred dishes at home, from takeout favorites such as Kung Pao Chicken to restaurant classics such as Steamed Whole Fish with Ginger and Green Onions. Exotic-sounding recipes like Good Fortune Fish Chowder, Flower Drum Crab Baked in the Shell, and Double Harmony Meatballs in Sweet and Sour Sauce are made easy. Don't live near a Chinatown? Try your hand at making your own Roast Duck, Char Siu (barbecued pork), and Gin Doi (sweet sesame balls with duck). Martin makes the exotic familiar by offering tips on unfamiliar ingredients and specific techniques in combination with Chinatown history and culture. Whether you end up cooking a dish at home or enjoying it in your nearest Chinatown neighborhood, Martin teaches you all you need to know about Chinese cuisine and culture. Travel with Martin Yan through a world of Chinatowns and satisfy your taste for adventure with Martin Yan's Chinatown Cooking.*

*More and more North Americans have been moving away from a meat-centred diet, for health, ideological, environmental and/or economic reasons. This latest book by Jeanne Marie Martin, an internationally known natural food writer, is a complete guide to the new lifestyle. There are more than 120 recipes for mouth-watering and guilt-free appetizers, soups, salads, entrees and more - all of them free of refined foods and artificial additives, many of them dairy- and wheat-free. The book includes a guide to reducing red meat in the diet, food combining tips, and helpful pointers on selecting and storing poultry and seafood. And there are some great surprises: why the much-maligned egg is really one of nature's perfect health foods, how to make Chicken Kiev without any red meat-and yes, you can serve a delicious, low-fat tempura at your next dinner party!*

*Cajun Recipes from a Disappearing Bayou*

*The Red Boat Fish Sauce Cookbook*

*The Magic of Tinned Fish*

*Knack Fish & Seafood Cookbook*

*Fish Without A Doubt*

*Seafood from the Florida Keys to the Yucatán Peninsula*

*Gourmet Seafood from Cupboard to Table*

*“A celebration of African American cuisine right now, in all of its abundance and variety. ” —Tejal Rao, The New York Times JAMES BEARD AWARD WINNER • IACP AWARD WINNER • IACP BOOK OF THE YEAR • TONI TIPTON-MARTIN NAMED THE 2021 JULIA CHILD AWARD RECIPIENT NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • As an ingredient, canned seafood has long been a staple of the Atlantic • BuzzFeed • Food52 Throughout her career, Toni Tipton-Martin has shed new light on the history, breadth, and depth of African American cuisine. She’ s introduced us to black cooks, some long forgotten, who established much of what’ s considered to be our national cuisine. After all, if Thomas Jefferson introduced French haute cuisine to the country, who do you think actually cooked it? In Jubilee, Tipton-Martin brings these masters into our kitchens. Through recipes and stories, we cook along with these pioneering figures, from enslaved chefs to middle- and upper-class writers and entrepreneurs. With more than 100 recipes, from classics such as Sweet Potato Biscuits, Seafood Gumbo, Buttermilk Fried Chicken, and Pecan Pie with Bourbon to lesser-known but even more decadent dishes like Bourbon & Apple Hot Toddlies, Spoon Bread, and Baked Ham Glazed with Champagne, Jubilee presents techniques, ingredients, and dishes that show the roots of African American cooking—deeply beautiful, culturally diverse, fit for celebration. Praise for Jubilee: “ There are precious few feelings as nice as one that comes from falling in love with a cookbook. . . . New techniques, new flavors, new narratives—everything so thrilling you want to make the recipes over and over again. . . . This has been my experience with Toni Tipton-Martin’ s Jubilee. ” —Sam Sifton, The New York Times “ Despite their deep roots, the recipes—over the oldest ones—feel fresh and modern, a testament to the essentiality of African-American gastronomy to all of American cuisine. ” —The New Yorker “ Jubilee is part-essential history lesson, part-brilliantly researched culinary artifact, and wholly functional, not to mention deeply delicious. ” —Kitchn “ Tipton-Martin has given us the gift of a clear view of the generosity of the black hands that have flavored and shaped American cuisine for over two centuries. ” —Taste In the heart of London's Covent Garden, J. Sheekey has been offering the finest fish, oysters, shellfish and other fruits de mer since the 1890s. Josef Sheekey was a market stall holder given permission by Lord Salisbury to serve fish and seafood in his 1896 property development in St Martin's Court, on the proviso that he supply meals to Salisbury's after-theatre dinner parties. Over a century later, the restaurant retains its late-Victorian charm and buzzes with fashionable folk and famous faces. The menu takes in prime fish such as Dover and lemon sole, brill and salmon, with seasonal specials such as Esk sea trout with lovage and grolles, roast lobster with sweetbreads and salt baked bass. Old favourites include lobster thermidor and Sheekey's famous fish pie. J Sheekey Fish immortalises recipes from this renowned kitchen. Sheekey Executive Chef Tim Hughes has teamed up with legendary cookery expert Allan Jenkins to create the cookery book event of 2021.*

*No fuss fish. It's the ultimate supper in one - Daily Mail Cooked in the oven in just one dish or roasting tin, all the recipes here are ready within 20, 30 or 45 minutes, allowing you to enjoy a wide variety of fish and seafood with no faff or fiddle. Even those who are otherwise confident in the kitchen can sometimes feel intimidated by fish, but Lola Milne proves there's no need to be fearful, with 70 delicious, foolproof dishes that are perfect for seafood lovers of all cooking abilities. From Panko-Crusted Cod, Monkfish Tagine and Peppers & Aubergine with Anchovies & Olives to Slow-roasted Salmon with Citrus, Harissa & Capers, these are the ideal recipes to solve your weeknight dinner dilemmas. Lola Milne's first book, Take One Tin, was selected as one of the Independent's 10 best store cupboard cookbooks.*

*NEW YORK TIMES AND LOS ANGELES TIMES BESTSELLER • A highly personal love letter to the beauty and bounty of Mexico in more than 100 transportive recipes, from the beloved food writer and host of the Bahiuh Culinary Universe show Prudhala on YouTube and Food52's Sweet Heat “This intimate look at a country's cuisine has as much spice as it does soul.”—Publishers Weekly (starred review) ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Food52 Join Rick Marti'nez on a once-in-a-lifetime culinary journey throughout Mexico that begins in Mexico City and continues through 22 states, in 156 cities, and across 20,000 incredibly delicious meals. In Mi Cocina, Rick shares deeply personal recipes as he re-creates the dishes and specialties he tasted throughout his journey. Inspired by his travels, the recipes are based on his taste memories and experiences. True to his spirit and reflective of his deep connections with people and places, these dishes will revitalize your pantry and transform your cooking repertoire. Highlighting the diversity, richness, and complexity of Mexican cuisine, he includes recipes like herb and cheese meatballs bathed in a smoky, spicy chipotle sauce from Oaxaca called Albondigas en Chipotle; northern Mexico's grilled Carne Asada that he stuffs into a grilled quesadilla for full-on cheesy-meaty food euphoria; and tender sweet corn tamales packed with succulent shrimp, chiles, and roasted tomatoes from Sinaloa on the west coast. Rick's poignant essays throughout lend context—both personal and cultural—to mix together a story that is rich and beautiful, touching and insightful.*

*Martin's Fishy Fishy Cookbook is a cookery book which contains not just the recipes that Martin cooks in the television series 'Martin's Still Mad About Fish', but also many classic recipes which have made Fishy Fishy one of the most popular restaurants in Ireland.*

*One Dish Fish*

*Peruvian Kitchen*

*Quick and Simple Recipes to Cook in the Oven*

*Recipes from Two Centuries of African American Cooking: A Cookbook*

*More Than 825 Traditional and Contemporary Recipes from Around the World*

*Field & Stream*

*The companion volume to the author's new PBS series provides a delectable introduction to the art of Asian cookery, in a cookbook that features more than 150 easy-to-prepare recipes that can be ready in under thirty minutes, a glossary of terms, a guide to essential cooking equipment, and foolproof cooking techniques. Original. 35,000 first printing.*

*You don't have to own a beach house to enjoy Mary Kay Andrews' recipes. All you need is an appetite for delicious, casual dishes, cooked with the best fresh, local ingredients and presented with the breezy flair that make Mary Kay Andrews' novels a summertime favorite at the beach. From an early spring dinner of cherry balsamic-glazed pork medallions and bacon-kissed Brussels sprouts to Fourth of July buttermilk-brined fried chicken, potato salad, and pudding parfaits to her New Year's Day Open House menu of roast oysters, home-cured gravlax, grits 'n' greens casserole, and lemon-cream cheese pound cake, this cookbook will supply ideas for menus and recipes designed to put you in a permanently carefree, coastal state of mind all year long.*

*When it comes to Chinese cooking, no one has as much culinary talent and encyclopedic knowledge as Martin Yan. That talent and knowledge are presented here in Martin Yan's Chinatown Cooking, a companion volume to his new public television series. Martin takes you on an unforgettable culinary journey through the gates of eleven Chinatowns around the world. Visit the streets, shops, homes, and restaurants you would never experience without Martin as your guide. From London to San Francisco to Yokohama, Martin introduces shopkeepers, chefs, and home cooks who, for the first time, share their cooking secrets. And as you travel the globe with Martin, you'll discover how Chinese food is different in Macau, Singapore, and Sydney. Each of the eleven cities is featured along with a list of Martin's favorite restaurants and his favorite dishes and house specialties. Learn Martin's tips for ordering in Chinese restaurants and dim sum parlors. Discover how Chinese food and culture are inextricably linked, as Martin explains the significance of traditional festivals and their accompanying symbolic foods. Martin Yan's Chinatown Cooking has stunning full-color photography throughout and recipes that make it easy for cooks to create more than two hundred dishes at home, from takeout favorites such as Kung Pao Chicken to restaurant classics such as Steamed Whole Fish with Ginger and Green Onions. Exotic-sounding recipes like Good Fortune Fish Chowder, Flower Drum Crab Baked in the Shell, and Double Harmony Meatballs in Sweet and Sour Sauce are made easy. Don't live near a Chinatown? Try your hand at making your own Roast Duck, Char Siu (barbecued pork), and Gin Doi (sweet sesame balls with duck). Martin makes the exotic familiar by offering tips on unfamiliar ingredients and specific techniques in combination with Chinatown history and culture. Whether you end up cooking a dish at home or enjoying it in your nearest Chinatown neighborhood, Martin teaches you all you need to know about Chinese cuisine and culture. Travel with Martin Yan through a world of Chinatowns and satisfy your taste for adventure with Martin Yan's Chinatown Cooking.*

*More and more North Americans have been moving away from a meat-centred diet, for health, ideological, environmental and/or economic reasons. This latest book by Jeanne Marie Martin, an internationally known natural food writer, is a complete guide to the new lifestyle. There are more than 120 recipes for mouth-watering and guilt-free appetizers, soups, salads, entrees and more - all of them free of refined foods and artificial additives, many of them dairy- and wheat-free. The book includes a guide to reducing red meat in the diet, food combining tips, and helpful pointers on selecting and storing poultry and seafood. And there are some great surprises: why the much-maligned egg is really one of nature's perfect health foods, how to make Chicken Kiev without any red meat-and yes, you can serve a delicious, low-fat tempura at your next dinner party!*

*Cajun Recipes from a Disappearing Bayou*

*The Red Boat Fish Sauce Cookbook*

*The Magic of Tinned Fish*

*Knack Fish & Seafood Cookbook*

*Fish Without A Doubt*

*Seafood from the Florida Keys to the Yucatán Peninsula*

*Gourmet Seafood from Cupboard to Table*

*“A celebration of African American cuisine right now, in all of its abundance and variety. ” —Tejal Rao, The New York Times JAMES BEARD AWARD WINNER • IACP AWARD WINNER • IACP BOOK OF THE YEAR • TONI TIPTON-MARTIN NAMED THE 2021 JULIA CHILD AWARD RECIPIENT NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • As an ingredient, canned seafood has long been a staple of the Atlantic • BuzzFeed • Food52 Throughout her career, Toni Tipton-Martin has shed new light on the history, breadth, and depth of African American cuisine. She’ s introduced us to black cooks, some long forgotten, who established much of what’ s considered to be our national cuisine. After all, if Thomas Jefferson introduced French haute cuisine to the country, who do you think actually cooked it? In Jubilee, Tipton-Martin brings these masters into our kitchens. Through recipes and stories, we cook along with these pioneering figures, from enslaved chefs to middle- and upper-class writers and entrepreneurs. With more than 100 recipes, from classics such as Sweet Potato Biscuits, Seafood Gumbo, Buttermilk Fried Chicken, and Pecan Pie with Bourbon to lesser-known but even more decadent dishes like Bourbon & Apple Hot Toddlies, Spoon Bread, and Baked Ham Glazed with Champagne, Jubilee presents techniques, ingredients, and dishes that show the roots of African American cooking—deeply beautiful, culturally diverse, fit for celebration. Praise for Jubilee: “ There are precious few feelings as nice as one that comes from falling in love with a cookbook. . . . New techniques, new flavors, new narratives—everything so thrilling you want to make the recipes over and over again. . . . This has been my experience with Toni Tipton-Martin’ s Jubilee. ” —Sam Sifton, The New York Times “ Despite their deep roots, the recipes—over the oldest ones—feel fresh and modern, a testament to the essentiality of African-American gastronomy to all of American cuisine. ” —The New Yorker “ Jubilee is part-essential history lesson, part-brilliantly researched culinary artifact, and wholly functional, not to mention deeply delicious. ” —Kitchn “ Tipton-Martin has given us the gift of a clear view of the generosity of the black hands that have flavored and shaped American cuisine for over two centuries. ” —Taste In the heart of London's Covent Garden, J. Sheekey has been offering the finest fish, oysters, shellfish and other fruits de mer since the 1890s. Josef Sheekey was a market stall holder given permission by Lord Salisbury to serve fish and seafood in his 1896 property development in St Martin's Court, on the proviso that he supply meals to Salisbury's after-theatre dinner parties. Over a century later, the restaurant retains its late-Victorian charm and buzzes with fashionable folk and famous faces. The menu takes in prime fish such as Dover and lemon sole, brill and salmon, with seasonal specials such as Esk sea trout with lovage and grolles, roast lobster with sweetbreads and salt baked bass. Old favourites include lobster thermidor and Sheekey's famous fish pie. J Sheekey Fish immortalises recipes from this renowned kitchen. Sheekey Executive Chef Tim Hughes has teamed up with legendary cookery expert Allan Jenkins to create the cookery book event of 2021.*

*No fuss fish. It's the ultimate supper in one - Daily Mail Cooked in the oven in just one dish or roasting tin, all the recipes here are ready within 20, 30 or 45 minutes, allowing you to enjoy a wide variety of fish and seafood with no faff or fiddle. Even those who are otherwise confident in the kitchen can sometimes feel intimidated by fish, but Lola Milne proves there's no need to be fearful, with 70 delicious, foolproof dishes that are perfect for seafood lovers of all cooking abilities. From Panko-Crusted Cod, Monkfish Tagine and Peppers & Aubergine with Anchovies & Olives to Slow-roasted Salmon with Citrus, Harissa & Capers, these are the ideal recipes to solve your weeknight dinner dilemmas. Lola Milne's first book, Take One Tin, was selected as one of the Independent's 10 best store cupboard cookbooks.*

*NEW YORK TIMES AND LOS ANGELES TIMES BESTSELLER • A highly personal love letter to the beauty and bounty of Mexico in more than 100 transportive recipes, from the beloved food writer and host of the Bahiuh Culinary Universe show Prudhala on YouTube and Food52's Sweet Heat “This intimate look at a country's cuisine has as much spice as it does soul.”—Publishers Weekly (starred review) ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Food52 Join Rick Marti'nez on a once-in-a-lifetime culinary journey throughout Mexico that begins in Mexico City and continues through 22 states, in 156 cities, and across 20,000 incredibly delicious meals. In Mi Cocina, Rick shares deeply personal recipes as he re-creates the dishes and specialties he tasted throughout his journey. Inspired by his travels, the recipes are based on his taste memories and experiences. True to his spirit and reflective of his deep connections with people and places, these dishes will revitalize your pantry and transform your cooking repertoire. Highlighting the diversity, richness, and complexity of Mexican cuisine, he includes recipes like herb and cheese meatballs bathed in a smoky, spicy chipotle sauce from Oaxaca called Albondigas en Chipotle; northern Mexico's grilled Carne Asada that he stuffs into a grilled quesadilla for full-on cheesy-meaty food euphoria; and tender sweet corn tamales packed with succulent shrimp, chiles, and roasted tomatoes from Sinaloa on the west coast. Rick's poignant essays throughout lend context—both personal and cultural—to mix together a story that is rich and beautiful, touching and insightful.*

*Martin's Fishy Fishy Cookbook is a cookery book which contains not just the recipes that Martin cooks in the television series 'Martin's Still Mad About Fish', but also many classic recipes which have made Fishy Fishy one of the most popular restaurants in Ireland.*

*One Dish Fish*

*Peruvian Kitchen*

*Quick and Simple Recipes to Cook in the Oven*

*Recipes from Two Centuries of African American Cooking: A Cookbook*

*More Than 825 Traditional and Contemporary Recipes from Around the World*

*Field & Stream*

*The companion volume to the author's new PBS series provides a delectable introduction to the art of Asian cookery, in a cookbook that features more than 150 easy-to-prepare recipes that can be ready in under thirty minutes, a glossary of terms, a guide to essential cooking equipment, and foolproof cooking techniques. Original. 35,000 first printing.*

*You don't have to own a beach house to enjoy Mary Kay Andrews' recipes. All you need is an appetite for delicious, casual dishes, cooked with the best fresh, local ingredients and presented with the breezy flair that make Mary Kay Andrews' novels a summertime favorite at the beach. From an early spring dinner of cherry balsamic-glazed pork medallions and bacon-kissed Brussels sprouts to Fourth of July buttermilk-brined fried chicken, potato salad, and pudding parfaits to her New Year's Day Open House menu of roast oysters, home-cured gravlax, grits 'n' greens casserole, and lemon-cream cheese pound cake, this cookbook will supply ideas for menus and recipes designed to put you in a permanently carefree, coastal state of mind all year long.*

*When it comes to Chinese cooking, no one has as much culinary talent and encyclopedic knowledge as Martin Yan. That talent and knowledge are presented here in Martin Yan's Chinatown Cooking, a companion volume to his new public television series. Martin takes you on an unforgettable culinary journey through the gates of eleven Chinatowns around the world. Visit the streets, shops, homes, and restaurants you would never experience without Martin as your guide. From London to San Francisco to Yokohama, Martin introduces shopkeepers, chefs, and home cooks who, for the first time, share their cooking secrets. And as you travel the globe with Martin, you'll discover how Chinese food is different in Macau, Singapore, and Sydney. Each of the eleven cities is featured along with a list of Martin's favorite restaurants and his favorite dishes and house specialties. Learn Martin's tips for ordering in Chinese restaurants and dim sum parlors. Discover how Chinese food and culture are inextricably linked, as Martin explains the significance of traditional festivals and their accompanying symbolic foods. Martin Yan's Chinatown Cooking has stunning full-color photography throughout and recipes that make it easy for cooks to create more than two hundred dishes at home, from takeout favorites such as Kung Pao Chicken to restaurant classics such as Steamed Whole Fish with Ginger and Green Onions. Exotic-sounding recipes like Good Fortune Fish Chowder, Flower Drum Crab Baked in the Shell, and Double Harmony Meatballs in Sweet and Sour Sauce are made easy. Don't live near a Chinatown? Try your hand at making your own Roast Duck, Char Siu (bar*