

Ad Hoc At Home Thomas Keller

The #1 bestseller that presents seasonal, sustainable, and delicious recipes from Dr. Andrew Weil's popular True Food Kitchen restaurants. When Andrew Weil and Sam Fox opened True Food Kitchen, they did so with a two-fold mission: every dish served must not only be delicious but must also promote the diner's well-being. True Food supports this mission with freshly imagined recipes that are both inviting and easy to make. Showcasing fresh, high-quality ingredients and simple preparations with robust, satisfying flavors, the book includes more than 125 original recipes from Dr. Weil and chef Michael Stebner, including Spring Salad with Aged Provolone, Curried Cauliflower Soup, Corn-Ricotta Ravioli, Spicy Shrimp and Asian Noodles, Bison Umami Burgers, Chocolate Icebox Tart, and Pomegranate Martini. Peppered throughout are essays on topics ranging from farmer's markets to proper proportions to the benefits of an anti-inflammatory diet. True Food offers home cooks of all levels the chance to transform meals into satisfying, wholesome fare.

Winner, IACP Cookbook Award for Food Photography & Styling (2013) #1 New York Times Bestseller Baked goods that are marvels of ingenuity and simplicity from the famed Bouchon Bakery The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

Ad Hoc at Home Artisan

A soulful chef creates his first masterpiece What Mourad Lahlou has developed over the last decade and a half at his Michelin-starred San Francisco restaurant is nothing less than a new, modern Moroccan cuisine, inspired by memories, steeped in colorful stories, and informed by the tireless exploration of his curious mind. His book is anything but a dutifully "authentic" documentation of Moroccan home cooking. Yes, the great classics are all here—the basteeya, the couscous, the preserved lemons, and much more. But Mourad adapts them in stunningly creative ways that take a Moroccan idea to a whole new place. The 100-plus recipes, lavishly illustrated with food and location photography, and terrifically engaging text offer a rare blend of heat, heart, and palate.

California-Italian Cooking from the Beloved West Village Restaurant

The Lives of a Cell

7 Michelin Star and Celebrity Chefs

Recipes from Rancho Gordo

The Complete Keller

The Man Who Ran Washington

Homesteading on the Electronic Frontier

A culinary exploration of Barbuto's menu—a unique blend of rustic Italian and modern California cuisine—from legendary chef Jonathan Waxman There are very few New York City restaurants that have maintained their currency, quality, and charm for as long as Jonathan Waxman's Barbuto. For the first time ever, The Barbuto Cookbook invites home cooks into the history, culture, and cuisine of the Greenwich Village dining spot that became both a neighborhood favorite and a New York culinary destination. Jonathan and his team provide the necessary tools for re-creating Barbuto classics, including the famous JW roast chicken, the otherworldly kale salad, specialty pizzas, gnocchi, spectacular desserts, and much more. Every recipe is a flavorful restaurant showstopper adapted for straightforward preparation at home.

"Neuropsychologists consult in diverse health care settings, such as emergency care, oncology, infectious disease, cardiology, neurosurgery, and psychiatry. A pocket reference is a critical resource for interns, postdoctoral fellows, and practicing clinicians alike. With over 100 quick-reference tables, lists, diagrams, photos, and decision trees, this handbook offers guidance through the complicated work of assessment, diagnosis, and treatment. This new edition of Clinical Neuropsychology builds on the success of the best-selling first edition by adding information on how to use and interpret cutting-edge neuroimaging technologies and how to integrate pharmacological approaches into treatment. The reader will also find new chapters on neuro-oncology, schizophrenia, late-life depression, and adult attention-deficit/hyperactivity disorder"--Cover.

Elegant, suggestive, and clarifying, Lewis Thomas's profoundly humane vision explores the world around us and examines the complex interdependence of all things. Extending beyond the usual limitations of biological science and into a vast and wondrous world of hidden relationships, this provocative book explores in personal, poetic essays to topics such as computers, germs, language, music, death, insects, and medicine. Lewis Thomas writes, "Once you have become permanently startled, as I am, by the realization that we are a social species, you tend to keep an eye out for the

pieces of evidence that this is, by and large, good for us."

Over the past decade, the town of Yountville has received worldwide recognition as a tourist destination specializing in fine wine, luxurious hotel and spa accommodations, and award-winning restaurants. In fact, these achievements and accolades have earned it the name "Heart of the Napa Valley." Longtime residents, however, realize that Yountville's temperate weather, rich soils, and serene environs have been attracting visitors to the area not for decades but rather for thousands of years. The original indigenous residents called the surrounding area Caymus and constructed their homes out of willow and tule. Later the village of Caymus became known as Sebastopol, a name used by mountain man George C. Yount, the first American settler to receive a Mexican land grant. Yount's Kentucky-style blockhouse provided a welcome mat for many of California's early pioneers. He is also credited with planting some of the first grapevines in the Napa Valley. Upon his death in 1865, local residents wanted to honor the contribution of Yount and changed the name from Sebastopol to Yountville.

Start Simple

A Passionate Plea for Home Cooking

A Pocket Handbook for Assessment

Maple Syrup

Bistro Cooking at Home

Heirloom Beans

The Norske Nook Book of Pies and Other Recipes

From the James Beard award-winning duo behind The Lee Bros. Boiled Peanut Catalogue comes the ground-breaking cookbook for new Southern cooking, featuring nearly 100 recipes. South Carolina-bred brothers, Matt and Ted Lee were raised on long-simmered greens, slow-smoked meats, and deep-fried everything. But after years of traveling as journalists and with farm fresh foods more available than ever, Matt and Ted have combined the old with the new, infusing family recipes with bright flavors. Using crisp produce, lighter cooking methods, and surprising combinations, these are recipes to make any night of the week.

Gourmand World Cookbook Awards 2012: USA Winner, Best Easy Recipes Book 2012 IACP Award Winner in the Children, Youth and Family category 2012 James Beard Award Nominee "Of the recently published books by gourmet chefs on home cooking (e.g., Jean-Georges Vongerichten's Home Cooking with Jean-Georges and Rick Tramonto's Steak with Friends), James Beard Award-winning Louisiana chef John Besh's latest is easily the most beautiful. This stunning volume is filled with intimate photographs of the Besh family in the kitchen, at the table, and outdoors with friends. Recipes like Risotto of Almost Anything and Whole Roasted Sole with Brown Butter reinforce Besh's Jamie Oliver-like argument that practical home cooking does not require reliance on processed products. Includes some excellent holiday recipes. Highly recommended." --Library Journal Renowned chef and James Beard award-winner John Besh invites us into his home and shows us how we can put good, fresh, healthy food on the table for our families every day. In My Family Table, the Iron Chef champion makes a case for the importance of home-cooked meals. "If I can help make a difference by cooking simply and sharing what I love to cook, I can possibly help us all use our passions and skills to make our lives better at almost every meal." From organizing your kitchen and stocking your pantry to demystifying fish cookery, John Besh shares his favorite recipes he cooks with his family every day. Master recipes Risotto of Almost Anything and Creamy Any Vegetable Soup show you how to make the food without worrying about having the right ingredients or mastering complicated techniques. Filled with mouthwatering photographs of each recipe as well as showing John in his kitchen with his wife and four sons, My Family Table captures the spontaneity, intimacy, and fun of home-cooking and will inspire the nation back to the family table.

Offers recipes from the author's two restaurants, The French Laundry and Bouchon.

The Norske Nook's mile-high meringue and dairyland deliciousness attracts foodies, celebrities, and tourists from around the world to sample its glorious pies. This beautifully photographed cookbook features more than seventy pies, including thirty-six blue ribbon-winners at the annual National Pie Championships, plus Scandinavian specialties, cheesecakes, tortes, cookies, and muffins.

Bottega

The Story and Recipes of a Restaurant Classic

Besh Big Easy

The Essential New York Times Cookbook: The Recipes of Record (10th Anniversary Edition)

What to Cook & how to Cook it

Yountville

A beautiful new cookbook from the award-winning chef of New York's acclaimed Chanterelle restaurant introduces recipes for more than 150 nouvelle cuisine classics, including some of the restaurant's signature dishes, fish and shellfish creations, salads, appetizers, entres, side dishes, and desserts.

Brings together the author's two acclaimed, award-winning cooking tomes--The French Laundry Cookbook and Ad Hoc at Home--into a single slipcased boxed set.

From veteran food writer, recipe developer, and creator of the James Beard Award-winning Jarry magazine comes an innovative approach to vegetarian cooking. What have I got to eat? It's a question we ask every time we open up the refrigerator or pantry door. It might be eggs, some cheese, and half a loaf of bread, or a box of wilting greens, garlic, and some sweet potatoes. Though these ingredients may not seem like much to make a delicious meal, recipe developer and author Lukas Volger knows it's all you need. In Start

Simple he offers a radically new, uncomplicated, and creative approach to cooking that allows you to use what you already have on hand to make great meals you didn't think were possible. Magic can happen with just a few ingredients: sweet potatoes, tortillas, eggs, cabbage, hearty greens, beans, winter squash, mushrooms, tofu, summer squash, and cauliflower. Volger advises readers to stock up on these eleven building blocks instead of shopping for a single recipe. A protein (tofu, beans, eggs) is a foundation. A crunchy garnish (cabbage, greens) is a finishing touch. Once these structural components of a meal are established, home chefs can throw in their own variations and favorite flavors—mixing, matching, and adding ingredients to customize their dishes. While *Start Simple* is a vegetarian cookbook—none of the recipes include meat—Volger's approach transcends categories. His methods aren't about subscribing to a specific dietary regimen; they are about simply recognizing and embracing the way people cook and eat today. Creating weekly meal plans based on intricate recipes sounds good, but it can be difficult to execute. Having a well-stocked pantry paired with a choose-you-own adventure guide to creating simple yet inventive meals is more practical for your average home cook.

BEST BOOK OF THE YEAR: The New York Times • The Washington Post • Fortune • Bloomberg From two of America's most revered political journalists comes the definitive biography of legendary White House chief of staff and secretary of state James A. Baker III: the man who ran Washington when Washington ran the world. For a quarter-century, from the end of Watergate to the aftermath of the Cold War, no Republican won the presidency without his help or ran the White House without his advice. James Addison Baker III was the indispensable man for four presidents because he understood better than anyone how to make Washington work at a time when America was shaping events around the world. *The Man Who Ran Washington* is a page-turning portrait of a power broker who influenced America's destiny for generations. A scion of Texas aristocracy who became George H. W. Bush's best friend on the tennis courts of the Houston Country Club, Baker had never even worked in Washington until a devastating family tragedy struck when he was thirty-nine. Within a few years, he was leading Gerald Ford's campaign and would go on to manage a total of five presidential races and win a sixth for George W. Bush in a Florida recount. He ran Ronald Reagan's White House and became the most consequential secretary of state since Henry Kissinger. He negotiated with Democrats at home and Soviets abroad, rewrote the tax code, assembled the coalition that won the Gulf War, brokered the reunification of Germany and helped bring a decades-long nuclear superpower standoff to an end. Ruthlessly partisan during campaign season, Baker governed as the avatar of pragmatism over purity and deal-making over division, a lost art in today's fractured nation. His story is a case study in the acquisition, exercise, and preservation of power in late twentieth-century America and the story of Washington and the world in the modern era—how it once worked and how it has transformed into an era of gridlock and polarization. This masterly biography by two brilliant observers of the American political scene is destined to become a classic.

My Family Table

Ad Hoc at Home

Avid Reader

Under Pressure

The Barbuto Cookbook

How Magicians Think

The French Laundry Cookbook

Bistro food is the food of happiness. The dishes have universal allure, whether it's steak frites or a perfectly roasted chicken, onion soup or beef bourguignon. These are recipes that have endured for centuries, and they find their most perfect representation in the hands of the supremely talented Thomas Keller. And just as Bouchon demonstrated Keller's ability to distill the sublime simplicity of bistro cooking and elevate it beyond what it had ever been before, the #1 New York Times best-seller Bouchon Bakery is filled with baked goods that are a marvel of ingenuity and simplicity. From morning baguettes and almond croissants to fruit tarts and buttery brioche, these most elemental and satisfying of foods are treated with an unmatched degree of precision and creativity. With this exciting new collection, readers are sure to expand their knowledge, enrich their experience, and refine their technique.

This James Beard award-winning cookbook brings chef-owner Cindy Pawlcyn's Midwestern sensibility and flair for reinventing American food to Napa Valley with over 150 recipes. Mustards Grill is an institution in the wine country—the friendly restaurant where locals first started going for a full plate of inventive, delicious food and a glass of Napa's finest. Chef-owner Cindy Pawlcyn, founding chef of San Francisco's original Fog City Diner, put down her roots in Napa over 15 years ago, and ever since then, Mustards has been affectionately known as the fancy rib joint with way, way too many wines. This cookbook is full of the best, most enduring recipes from Mustards Grill—ones people consistently ask for and ones to enhance any home cook's experience in the kitchen. "Mustards is universally loved by local residents and tourists alike for its smoky, tender, spicy baby back ribs; cornmeal-coated fried green tomatoes; tasty Asian-marinated flank steak; Chinese chicken noodle salad; and, of course, Mustards' always-crisp tangle of deep-fried onion threads. The enduring vitality of this place comes from the fact [that Cindy Pawlcyn] put all the dishes she loved on the menu: country dishes transformed by her sprightly offbeat style and sparkle." —FOOD

LOVER'S GUIDE TO SAN FRANCISCO

Michael Ruhlman's groundbreaking New York Times bestseller takes us to the very "truth" of cooking: it is not about recipes but rather about basic ratios and fundamental techniques that makes all food come together, simply. When you know a culinary ratio, it's not like knowing a single recipe, it's instantly knowing a thousand. Why spend time sorting through the millions of cookie recipes available in books, magazines, and on the Internet? Isn't it easier just to remember 1-2-3? That's the ratio of ingredients that always make a basic, delicious cookie dough: 1 part sugar, 2 parts fat, and 3 parts flour. From there, add anything you want—chocolate, lemon and orange zest, nuts, poppy seeds, cinnamon, cloves, nutmeg, almond extract, or peanut butter, to name a few favorite additions. Replace white sugar with brown for a darker, chewier cookie. Add baking powder and/or eggs for a lighter, airier texture.

Ratios are the starting point from which a thousand variations begin. Ratios are the simple proportions of one ingredient to another. Biscuit dough is 3:1:2—or 3 parts flour, 1 part fat, and 2 parts liquid. This ratio is the beginning of many variations, and because the biscuit takes sweet and savory flavors with equal grace, you can top it with whipped cream and strawberries or sausage gravy. Vinaigrette is 3:1, or 3 parts oil to 1 part vinegar, and is one of the most useful sauces imaginable, giving everything from grilled meats and fish to steamed vegetables or lettuces intense flavor. Cooking with ratios will unchain you from recipes and set you free. With thirty-three ratios and suggestions for enticing variations, Ratio is the truth of cooking: basic preparations that teach us how the fundamental ingredients of the kitchen—water, flour, butter and oils, milk and cream, and eggs—work. Change the ratio and bread dough becomes pasta dough, cakes become muffins become popovers become crepes. As the culinary world fills up with overly complicated recipes and never-ending ingredient lists, Michael Ruhlman blasts through the surplus of information and delivers this innovative, straightforward book that cuts to the core of cooking. Ratio provides one of the greatest kitchen lessons there is—and it makes the cooking easier and more satisfying than ever.

The first book on San Francisco's three-Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East-meets-West approach.

Benu

Misdirection, Deception, and Why Magic Matters

Economic Crises and the Breakdown of Authoritarian Regimes

The French Laundry, Per Se

Ratio

The Complete Robuchon

Chanterelle

In this, his fourth big cookbook, the award-winning chef John Besh takes another deep dive into the charm and authenticity of creole cooking inspired by his hometown, New Orleans. Besh Big Easy: 101 Home-Cooked New Orleans Recipes, is a fresh and delightful new look at his signature food. Besh Big Easy will feature all new recipes and easy dishes, published in a refreshing new flexibound format and accessible to cooks everywhere. Much has changed since Besh wrote his bestselling My New Orleans in 2009. His restaurant empire has grown from two to twelve acclaimed eateries, from the highly praised Restaurant August to the just opened farm-to-table taqueria, Johnny Sanchez. John's television career has blossomed as well. He's become known to millions as host of two national public television cooking shows based on his books and of Hungry Investors on Spike TV. Besh Big Easy is dedicated to accessibility in home cooking and Orleans cuisine. "There's no reason a good jambalaya needs two dozen ingredients," John says. In this book, jambalaya has less than ten, but sacrifices nothing in the way of flavor and even offers exciting yet simple substitutions. With 101 original, personal recipes such as Mr. Sam's Stuffed Crabs, Duck Camp Shrimp & Grits, and Silver Queen Corn Pudding, Besh Big Easy is chock-full of the vivid personality and Louisiana flavor that has made John Besh such a popular American culinary icon. Happy eating!

2014 marks the twentieth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—"the most exciting place to eat in the United States" (The New York Times). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses. Most dazzling is how simple Keller's methods are: squeegeeing the moisture from the skin on fish so it sautées beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes. From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, The French Laundry Cookbook captures, through recipes, essays, profiles, and extraordinary photography, one of America's great restaurants, its great chef, and the food that makes both unique. One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can't get to the French Laundry, you can now re-create at home the very experience Wine Spectator described as "as close to dining perfection as it gets."

A revolution in cooking Sous vide is the culinary innovation that has everyone in the food world talking. In this revolutionary new cookbook, Thomas Keller, America's most respected chef, explains why this foolproof technique, which involves cooking at precise temperatures below simmering, yields results that other culinary methods cannot. For the first time, one can achieve short ribs that are meltingly tender even when cooked medium rare. Fish, which has a small window of doneness, is easier to finesse, and shellfish stays succulent no matter how long it's been on the stove. Fruit and vegetables benefit, too, retaining color and flavor while undergoing remarkable transformations in texture. The secret to sous vide is in discovering the precise amount of heat required to achieve the most sublime results. Through years of trial and error, Keller and his chefs de cuisine have blazed the trail to perfection—and they show the way in this collection of never-before-published recipes from his landmark restaurants—The French Laundry in Napa Valley and per se in New York. With an introduction by the eminent

food-science writer Harold McGee, and artful photography by Deborah Jones, who photographed Keller's best-selling The French Laundry Cookbook, this book will be a must for every culinary professional and anyone who wants to up the ante and experience food at the highest level.

The James Beard Award-winning and New York Times best-selling compendium of the paper's best recipes, revised and updated. Ten years after the phenomenal success of her once-in-a-generation cookbook, former New York Times food editor Amanda Hesser returns with an updated edition for a new wave of home cooks. She has added 120 new but instantly iconic dishes to her mother lode of more than a thousand recipes, including Samin Nosrat's Sabzi Polo (Herbed Rice with Tahdig), Todd Richards's Fried Catfish with Hot Sauce, and J. Kenji López-Alt's Cheesy Hasselback Potato Gratin. Devoted Times subscribers as well as newcomers to the paper's culinary trove will also find scores of timeless gems such as Purple Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pasta, and classics ranging from 1940s Caesar Salad to modern No-Knead Bread. Hesser has tested and adapted each of the recipes, and she highlights her go-to favorites with wit and warmth. As Saveur declared, this is a "tremendously appealing collection of recipes that tells the story of American cooking."

Au Pied de Cochon Sugar Shack

Bold Italian Flavors from the Heart of California's Wine Country

Clinical Neuropsychology

The Virtual Community, revised edition

Indonesia and Malaysia in Comparative Perspective

Knockout Dishes with Down-Home Flavor

Expanding Underrepresented Minority Participation

A spirited and revealing memoir by the most celebrated editor of his time After editing The Columbia Review, staging plays at Cambridge, and a stint in the greeting-card department of Macy's, Robert Gottlieb stumbled into a job at Simon and Schuster. By the time he left to run Alfred A. Knopf a dozen years later, he was the editor in chief, having discovered and edited Catch-22 and The American Way of Death, among other bestsellers. At Knopf, Gottlieb edited an astonishing list of authors, including Toni Morrison, John Cheever, Doris Lessing, John le Carré, Michael Crichton, Lauren Bacall, Katharine Graham, Robert Caro, Nora Ephron, and Bill Clinton--not to mention Bruno Bettelheim and Miss Piggy. In Avid Reader, Gottlieb writes with wit and candor about succeeding William Shawn as the editor of The New Yorker, and the challenges and satisfactions of running America's preeminent magazine. Sixty years after joining Simon and Schuster, Gottlieb is still at it--editing, anthologizing, and, to his surprise, writing. But this account of a life founded upon reading is about more than the arc of a singular career--one that also includes a lifelong involvement with the world of dance. It's about transcendent friendships and collaborations, "elective affinities" and family, psychoanalysis and Bakelite purses, the alchemical relationship between writer and editor, the glory days of publishing, and--always--the sheer exhilaration of work. Photograph of Bob Gottlieb © by Jill Kremontz

Howard Rheingold tours the "virtual community" of online networking. Howard Rheingold has been called the First Citizen of the Internet. In this book he tours the "virtual community" of online networking. He describes a community that is as real and as much a mixed bag as any physical community—one where people talk, argue, seek information, organize politically, fall in love, and dupe others. At the same time that he tells moving stories about people who have received online emotional support during devastating illnesses, he acknowledges a darker side to people's behavior in cyberspace. Indeed, contends Rheingold, people relate to each other online much the same as they do in physical communities. Originally published in 1993, The Virtual Community is more timely than ever. This edition contains a new chapter, in which the author revisits his ideas about online social communication now that so much more of the world's population is wired. It also contains an extended bibliography.

What to Cook and How to Cook It is the ultimate cookbook for beginners. It takes 100 easy and delicious recipes back to basics, with clear colour photographs to accompany the ingredients list and every method step, and carefully explained recipes that absolutely anyone can follow. There are popular, accessible and tasty recipes for every occasion, from breakfast muffins to omelettes to tasty roast chicken and classic lemon tart. The clear cooking instructions and tips on what to buy will guide the reader all the way from the supermarket to the dining table.

Features over eight hundred easy-to-follow, step-by-step recipes that include updated versions of classic French dishes, a variety of regional specialties, and family favorites, all adapted for the home cook and contemporary palate.

True Food

Notes of a Biology Watcher

Bouchon Bakery

America's Science and Technology Talent at the Crossroads

Mustards Grill Napa Valley Cookbook

The French Laundry Cookbook & Ad Hoc at Home

Mourad: New Moroccan

Named a Best Book of 2020 by Publisher's Weekly Named a Best Cookbook of 2020 by Amazon and Barnes & Noble "Every elegant page projects Keller's high standard of 'perfect culinary execution'. . . . This superb work is as much philosophical treatise as gorgeous cookbook." —Publishers Weekly, STARRED REVIEW Bound by a common philosophy, linked by live video, staffed by a cadre of inventive and skilled chefs, the kitchens of Thomas Keller's celebrated restaurants—The French Laundry in Yountville, California, and per se, in New York City—are in a relationship unique in the world of fine dining. Ideas bounce back and forth in a dance of creativity, knowledge, innovation, and excellence. It's a relationship that's the very embodiment of

collaboration, and of the whole being greater than the sum of its parts. And all of it is captured in The French Laundry, Per Se, with meticulously detailed recipes for 70 beloved dishes, including Smoked Sturgeon Rillettes on an Everything Bagel, "The Whole Bird," Tomato Consommé, Celery Root Pastrami, Steak and Potatoes, Peaches 'n' Cream. Just reading these recipes is a master class in the state of the art of cooking today. We learn to use a dehydrator to intensify the flavor and texture of fruits and vegetables. To make the crunchiest coating with a cornstarch-egg white paste and potato flakes. To limit waste in the kitchen by fermenting vegetable trimmings for sauces with an unexpected depth of flavor. And that essential Keller trait, to take a classic and reinvent it: like the French onion soup, with a mushroom essence stock and garnish of braised beef cheeks and Comté mousse, or a classic crème brûlée reimagined as a rich, creamy ice cream with a crispy sugar tuile to mimic the caramelized coating. Throughout, there are 40 recipes for the basics to elevate our home cooking. Some are old standbys, like the best versions of beurre manié and béchamel, others more unusual, including a ramen broth (aka the Super Stock) and a Blue-Ribbon Pickle. And with its notes on technique, stories about farmers and purveyors, and revelatory essays from Thomas Keller—"The Lessons of a Dishwasher," "Inspiration Versus Influence," "Patience and Persistence"—The French Laundry, Per Se will change how young chefs, determined home cooks, and dedicated food lovers understand and approach their cooking.

Land Use Law in Florida presents an in-depth analysis of land use law common to many states across the United States, using Florida cases and statutes as examples. Florida case law is an important course of study for planners, as the state has its own legal framework that governs how people may use land, with regulation that has evolved to include state-directed urban and regional planning. The book addresses issues in a case format, including planning, land development regulation, property rights, real estate development and land use, transportation, and environmental regulation. Each chapter summarizes the rules that a reader should draw from the cases, making it useful as a reference for practicing professionals and as a teaching tool for planning students who do not have experience in reading law. This text is invaluable for attorneys; professional planners; environmental, property rights, and neighborhood activists; and local government employees who need to understand the rules that govern how property owners may use land in Florida and around the country.

Why do some authoritarian regimes topple during financial crises, while others steer through financial crises relatively unscathed? In this book, Thomas B. Pepinsky uses the experiences of Indonesia and Malaysia and the analytical tools of open economy macroeconomics to answer this question. Focusing on the economic interests of authoritarian regimes' supporters, Pepinsky shows that differences in cross-border asset specificity produce dramatically different outcomes in regimes facing financial crises. When asset specificity divides supporters, as in Indonesia, they desire mutually incompatible adjustment policies, yielding incoherent adjustment policy followed by regime collapse. When coalitions are not divided by asset specificity, as in Malaysia, regimes adopt radical adjustment measures that enable them to survive financial crises. Combining rich qualitative evidence from Southeast Asia with cross-national time-series data and comparative case studies of Latin American autocracies, Pepinsky reveals the power of coalitions and capital mobility to explain how financial crises produce regime change.

Thomas Keller, chef/proprietor of Napa Valley's French Laundry, is passionate about bistro cooking. He believes fervently that the real art of cooking lies in elevating to excellence the simplest ingredients; that bistro cooking embodies at once a culinary ethos of generosity, economy, and simplicity; that the techniques at its foundation are profound, and the recipes at its heart have a powerful ability to nourish and please. So enamored is he of this older, more casual type of cooking that he opened the restaurant Bouchon, right next door to the French Laundry, so he could satisfy a craving for a perfectly made quiche, or a gratinéed onion soup, or a simple but irresistible roasted chicken. Now Bouchon, the cookbook, embodies this cuisine in all its sublime simplicity. But let's begin at the real beginning. For Keller, great cooking is all about the virtue of process and attention to detail. Even in the humblest dish, the extra thought is evident, which is why this food tastes so amazing: The onions for the onion soup are caramelized for five hours; lamb cheeks are used for the navarin; basic but essential refinements every step of the way make for the cleanest flavors, the brightest vegetables, the perfect balance—whether of fat to acid for a vinaigrette, of egg to liquid for a custard, of salt to meat for a duck confit. Because versatility as a cook is achieved through learning foundations, Keller and Bouchon executive chef Jeff Cerciello illuminate all the key points of technique along the way: how a two-inch ring makes for a perfect quiche; how to recognize the right hazelnut brown for a brown butter sauce; how far to caramelize sugar for different uses. But learning and refinement aside—oh those recipes! Steamed mussels with saffron, bourride, trout grenobloise with its parsley, lemon, and croutons; steak frites, beef bourguignon, chicken in the pot—all exquisitely crafted. And those immortal desserts: the tarte Tatin, the chocolate mousse, the lemon tart, the profiteroles with chocolate sauce. In Bouchon, you get to experience them in impeccably realized form. This is a book to cherish, with its alluring mix of recipes and the author's knowledge, warmth, and wit: "I find this a hopeful time for the pig," says Keller about our yearning for the flavor that has been bred out of pork. So let your imagination transport you back to the burnished warmth of an old-fashioned French bistro, pull up a stool to the zinc

bar or slide into a banquette, and treat yourself to truly great preparations that have not just withstood the vagaries of fashion, but have improved with time. Welcome to Bouchon.

Bouchon

Cooking Sous Vide

The Lee Bros. Simple Fresh Southern

101 Home Cooked New Orleans Recipes

Seasonal, Sustainable, Simple, Pure

A Life

The Life and Times of James A. Baker III

Taste: 7 Michelin Star and Celebrity Chefs takes the reader on an unforgettable gastronomic tour across India, Australia, the UK and the US, under the guidance of Michelin Star and acclaimed masters of the art. The contributors to this eclectic and unique tome include Anjum Anand, Ian Curley, Vineet Bhatia, Vikas Khanna, Frances Atkins, Laurie Gear, Marcello Tully, and volume compiler and editor, Anand Kapoor. The lips macking recipes have a global appeal and are captured here in a series of breathtaking photographs. The chefs share their secret recipes structured as set menus or individual dishes. The aim is not just to add a multitude of recipes to your collection but to bring home a taste of the world.

In order for the United States to maintain the global leadership and competitiveness in science and technology that are critical to achieving national goals, we must invest in research, encourage innovation, and grow a strong and talented science and technology workforce. Expanding Underrepresented Minority Participation explores the role of diversity in the science, technology, engineering and mathematics (STEM) workforce and its value in keeping America innovative and competitive. According to the book, the U.S. labor market is projected to grow faster in science and engineering than in any other sector in the coming years, making minority participation in STEM education at all levels a national priority. Expanding Underrepresented Minority Participation analyzes the rate of change and the challenges the nation currently faces in developing a strong and diverse workforce. Although minorities are the fastest growing segment of the population, they are underrepresented in the fields of science and engineering. Historically, there has been a strong connection between increasing educational attainment in the United States and the growth in and global leadership of the economy. Expanding Underrepresented Minority Participation suggests that the federal government, industry, and post-secondary institutions work collaboratively with K-12 schools and school systems to increase minority access to and demand for post-secondary STEM education and technical training. The book also identifies best practices and offers a comprehensive road map for increasing involvement of underrepresented minorities and improving the quality of their education. It offers recommendations that focus on academic and social support, institutional roles, teacher preparation, affordability and program development.

The chef-owner of Boston's Hamersley's Bistro brings the experience of the French bistro into the home with a collection of satisfying, sophisticated, and simple dishes à la française, with such selections as Creamy Bistro Potato and Leek Gratin, New England Bouillabaisse, Crème Brûlée, and a Chocolate Truffle Cake.

Professional magician Joshua Jay's (author of Magic: The Complete Course) brief and fascinating essays offer an inside look at how the very best magicians think about magic, how they practice and put together a show, what inspires them, and the psychology behind creating wonder and being tricked when we expect both, as well as why we seek magic in the first place.

Eleven Everyday Ingredients for Countless Weeknight Meals

The Essential Thomas Keller

Land Use Law in Florida

The Thomas Keller Bouchon Collection

Taste

The Simple Codes Behind the Craft of Everyday Cooking

Tom Brown's School Days

Who would have thought a simple bean could do so much? Heirloom bean expert Steve Sando provides descriptions of the many varieties now available, from Scarlet Runners to the spotted Eye of the Tiger beans. Nearly 90 recipes in the book will entice readers to cook up bowls of heartwarming Risotto and Cranberry Beans with Pancetta, or Caribbean Black Bean Soup. Close-up photos of the beans make them easy to identify. Packed with protein, fiber, and vitamins, these little treasures are the perfect addition to any meal.

Michael Chiarello's fans have watched him on Top Chef Masters, the Food Network, and PBS. He's an Emmy Award winner and award-winning author, with combined cookbook sales of over 400,000 copies. Chiarello returns to the kitchen with a cookbook inspired by the soulful Southern Italian-style menu at his new Napa Valley restaurant, Bottega. It's rich with more than 120 photographs that convey the Bottega experience and 100 amazing recipes for Southern Italian specialties, which, with signature Chiarello style, are designed for the home cook to have as much easy joy cooking as eating. Bottega is Michael Chiarello at his best.

Thomas Keller shares family-style recipes that you can make any or every day. In the book every home cook has been waiting for, the revered

Thomas Keller turns his imagination to the American comfort foods closest to his heart—flaky biscuits, chicken pot pies, New England clam bakes, and cherry pies so delicious and redolent of childhood that they give Proust's madeleines a run for their money. Keller, whose restaurants The French Laundry in Yountville, California, and Per Se in New York have revolutionized American haute cuisine, is equally adept at turning out simpler fare. In Ad Hoc at Home—a cookbook inspired by the menu of his casual restaurant Ad Hoc in Yountville—he showcases more than 200 recipes for family-style meals. This is Keller at his most playful, serving up such truck-stop classics as Potato Hash with Bacon and Melted Onions and grilled-cheese sandwiches, and heartier fare including beef Stroganoff and roasted spring leg of lamb. In fun, full-color photographs, the great chef gives step-by-step lessons in kitchen basics— here is Keller teaching how to perfectly shape a basic hamburger, truss a chicken, or dress a salad. Best of all, where Keller's previous best-selling cookbooks were for the ambitious advanced cook, Ad Hoc at Home is filled with quicker and easier recipes that will be embraced by both kitchen novices and more experienced cooks who want the ultimate recipes for American comfort-food classics.