

Asparagus Festival Cookbook Recipes From The Stockton Asparagus Festival

"A seasonal culinary journey that guides home cooks through a year in a Kentucky kitchen, highlighting the best local dishes of the Bluegrass region." –Tastings With more than two hundred recipes, this book guides both aspiring and experienced cooks in the preparation of delicious meals using the delightful variety of foods found in Kentucky. Maggie Green welcomes readers with her modern and accessible approach, incorporating seasonally available Kentucky produce in her recipes but also substituting frozen or canned food when necessary. She complements her year of recipes with tidbits about her own experiences with food, including regional food traditions she learned growing up in Lexington, attending the University of Kentucky, and raising a family in Northern Kentucky. The Kentucky Fresh Cookbook acknowledges the importance of Kentucky's culinary and agricultural traditions while showing how southern culture shapes food choices and cooking methods. Green appeals to modern tastes using up-to-date, easy to follow recipes and cooking techniques, and she addresses the concerns of contemporary cooks with regard to saving time, promoting good health, and protecting the environment. The Kentucky Fresh Cookbook contains a year's worth of recipes and menus for everyday meals, holiday events, and special family occasions—all written with Kentucky flair. "Green, whose new cookbook reads like notes from a lifelong Lexington friend, finds the best of what is ripe and ready to eat each month of the year." –Lexington Herald-Leader "The collection of recipes inside, with the author's notes included, would be a lovely meal to cook for Mom, to serve while watching the Derby, or just to celebrate a beautiful spring day."

–Kentucky/Cincinnati Enquirer

Welcome to our kitchens in London's historic core. Growing and preparing food has been a Woodfield preoccupation since the founding of this city. We can still walk or bicycle to farmers' markets, independent grocers and vegetable gardening plots. More than a collection of favourite recipes, Woodfield Cooks is a biographical cookbook that brings the people of this downtown community to life. This collection offers an alphabetical cornucopia – from apple soup to zucchini gratin. Our culinary heritage, rooted in

traditions, has grown into an international smorgasbord of global dishes. We celebrate our differences in the exciting flavours of the world's cuisines. Woodfielders delight in sharing food with others. Whether it is an informal meal with friends, a casserole carried to a neighbour in need, a hot meal for the homeless or a holiday banquet, you'll find recipes for all of these in a book that COOKS.

A world list of books in the English language.

The Asparagus Festival Cookbook Celestial Arts

More Than 825 Traditional and Contemporary Recipes from Around the World

Recipes for the Absolutely Terrified!

Savory Gourmet Recipes Made Easy

Tasty Recipes & Fun Facts To Start Your Food Adventure

American Book Publishing Record

The Cooking Contest Cookbook

Food is a significant part of our daily lives and can be one of the most telling records of a time and place. Our meals -- from what we eat, to how we prepare it, to how we consume it -- illuminate our culture and history. As a result, cookbooks present a unique opportunity to analyze changing foodways and can yield surprising discoveries about society's tastes and priorities. In Kentucky's Cookbook Heritage, John van Willigen explores the state's history through its changing food culture, beginning with Lettice Bryan's The Kentucky Housewife (originally published in 1839). Considered one of the earliest regional cookbooks, The Kentucky Housewife includes pre--Civil War recipes intended for use by a household staff instead of an individual cook, along with instructions for serving the family. Van Willigen also shares the story of the original Aunt Jemima -- the advertising persona of Nancy Green, born in Montgomery County, Kentucky -- who was one of many African American voices in Kentucky culinary history. Kentucky's Cookbook Heritage is a journey through the history of the commonwealth, showcasing the shifting priorities and innovations of the times. Analyzing the historical importance of a wide range of publications, from the nonprofit and charity cookbooks that flourished at the end of the twentieth century to the contemporary cookbook that emphasizes local ingredients, van Willigen provides a valuable perspective on the state's social history.

??As a vegan, do you want to prepare delicious and, above all, varied meals or do you want to start with the vegan diet but can't find the right recipes? Then you are exactly right here. We offer you a massive 260 recipes in various categories that have it all. Each recipe has been carefully selected by us so that you can be sure of the quality of the recipes. We didn't spare any effort and added nutritional information and tips to all recipes.?? A little insight into our recipe book: Spreads / Creams / Dips: Hummus Vegan tzatziki Nacho cheese sauce Peanut chutney Breakfast: Pumpkin porridge Almond birch thaler Grape and rosemary focaccia Apple bread Snacks / side dishes and starters: Potato and mushroom pastries Vegan rice pudding boat Pumpkin and

Cabbage Sabzi Mexican festival rice Salads: Pomegranate salad with walnut kernels Strawberry and quinoa salad with asparagus Pumpkin and barley salad with balsamic vinaigrette Summer salad with grilled tofu and sesame paste Soups: Ezogelinsoup Bulgursoup Curry vegetablesoup Potato soup Main courses: Vegetable tagine with chickpeas and raisins Stew with Swiss chard, sweet potatoes and peanuts Quinoa stew with pumpkin, plums and pomegranate Coconutdumplings Desserts: Quincejams. Cake Apricot oat balls Caramel poached peaches with blueberries Meringues Ice: Spirulina ice cream Blueberry ice cream Coconut milk and vanilla ice cream Cocoa sorbet Smoothies and drinks: Vitamin Booster Smoothie Turmeric latte Kiwi smoothie Watermelon lemonade Grill recipes: Grilled watermelon halloumi skewers Soy steak Grilled cheese and mango skewers Vegetable patty Culinary cuisine: Seitan gyro African stew Mushroom paprikash Vegetable biryani Finger food recipes: Energy wraps Nori rolls Baked falafel Pesto chips As the saying goes "to be human means to feel responsibility". As a result, most see veganism more as a lifestyle than just a change in diet because as a vegan you are not only doing something good for yourself, but also for the world. This cookbook is intended to accompany you on your way to discovering the taste of the diversity of plants and the abundance of health.

The publishers of "The Cooking Contest Newsletter" turn a spotlight on the contest-winning, culinary accomplishments of great home cooks, in this collection of more than 100 prize-winning recipes. Line drawings.

Collects simple vegetarian recipes that use only a few ingredients, including beer-battered artichoke hearts, watermelon radish salad, roasted veggie gnocchi, and rosemary shortbread.

Vegetable Cookbook

Food Festivals of Northern California

The CSA Farm Cookbook

Asparagus Recipes, Cooking Tips and Nutritional Value

The American Bed & Breakfast Cookbook

The Best Recipes From America's Food Festivals

Dishes Perfect for Bowls. Get your copy of the best and most unique Bowl recipes from BookSumo Press! Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply. In this book we focus on dishes best served in bowls. Bowl Recipes is a complete set of simple but very unique Bowl recipes. You will find that even though the recipes are simple, the tastes are quite amazing. So will you join us in an adventure of simple cooking? Here is a Preview of the Bowl Recipes You Will Learn: Feta, Balsamic, and Asparagus Couscous Peppers, Cucumbers, and Olives Couscous (Greek Style) Cloves, Onions, Tomatoes, and Chicken Couscous (Moroccan Style) Almonds, Cilantro, and Curry Couscous Spicy Chicken and Carrots Couscous Easy Ditalini Pasta Quinoa Festival Blueberry Breakfast Quinoa Middle Eastern Style Quinoa (Tabbouleh) Cheesy Veggie Quinoa Countryside Quinoa Caribbean Curry Quinoa Quinoa in Rome (Feta Cheese and

Chicken Breast) Quinoa Chili Mexico City Quinoa Quinoa Turkey Loaf Lentils from Morocco Artisan Style Shiitake Mushrooms and Lentils Rustic Lentils with Savory Chicken Sunbelt Quinoa Classic Lentil Soup V (Jalapenos, Black Beans, and Peppers) Artisan Lentil Bake Greek Inspired Salad of Lentils South American Style Lentils (Peas, Apples, and Tomatoes) Much, much more! Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort! Related Searches: Bowl cookbook, Bowl recipes, Bowl book, Bowl, bowls, food bowls, bowl meals Bounty from the Box: The CSA Farm Cookbook is your guide to enjoying over 90 different crops grown by community-supported agriculture (CSA) farms across North America. With this book, you'll never wonder what to do with your CSA box again.

A collection of nearly eight hundred recipes features dishes from around the world, including traditional favorites and modern variations of Jewish cuisine.

This three-volume encyclopedia on the history of American food and beverages covers topics ranging from early American Indian foods to mandatory nutrition information at fast food restaurants.

The Can't Cook Book

The Northern Italian Cookbook

Two Hundred Years of Southern Cuisine and Culture

The Nine Seasons Cookbook

The Asparagus Festival Cookbook

Offers prize-winning recipes for appetizers, soups, salads, breads, desserts, and meat, poultry, seafood, and vegetables that use garlic.

Features recipes, cooking tips, and nutritional information on asparagus, provided by the National Asparagus Festival

The festival is three-day event held annually to promote Michigan asparagus and celebrate the harvest. The asparagus recipes posted on the page include samples from the NAF cookbook and submissions from NAF board members.

"A revealing look at the history of Missouri cookbooks from the 1800s to today. From Julia Clark's simple frontier recipes to Irma Rombauer's encyclopedic Joy of Cooking to Missouri producers' online recipe collections, the Fishers show how cookbooks provide history lessons, document changing food ways, and demonstrate the cultural diversity of the state"--Provided by publisher.

The Food Festival series highlights festivals in each region and shares more than 150 recipes per volume, guiding food enthusiasts to their favorite activities and foods.

The Chinese Chicken Cookbook

Bounty from the Box

Festivals U. S. A.

Pot Roast, Politics, and Ants in the Pantry

The New York Times Jewish Cookbook

New Great American Brand Name Recipes Cookbook

The champion of uncelebrated foods including fat, offal, and bones, Jennifer McLagan turns her attention to a fascinating, underappreciated, and trending topic: bitterness. What do coffee, IPA beer, dark chocolate, and radicchio all have in common? They're bitter. While some culinary cultures, such as in Italy and parts of Asia, have an inherent appreciation for bitter flavors (think Campari and Chinese bitter melon), little attention has been given to bitterness in North America: we're much more likely to reach for salty or sweet. However, with a surge in the popularity of craft beers; dark chocolate; coffee; greens like arugula, dandelion, radicchio, and frisée; high-quality olive oil; and cocktails made with Campari and absinthe—all foods and drinks with elements of bitterness—bitter is finally getting its due. In this deep and fascinating exploration of bitter through science, culture, history, and 100 deliciously idiosyncratic recipes—like Cardoon Beef Tagine, White Asparagus with Blood Orange Sauce, and Campari Granita—award-winning author Jennifer McLagan makes a case for this misunderstood flavor and explains how adding a touch of bitter to a dish creates an exciting taste dimension that will bring your cooking to life.

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.

More than 200 blue-ribbon winning homemade dishes from across the country. Americans love to celebrate and share their unique and

delicious regional culinary specialties- from Maine lobsters to Gilroy garlic to Texas barbeque to Idaho mashed potatoes. Now, award-winning chef and food journalist James Fraioli has culled the best recipes from the finest food festivals across the United States to delight and inspire cooks everywhere of every level. The wide range of recipes included here are all simple to make, with basic, easy-to-find ingredients. Complete with photographs and featuring a delightful portrait of the festivals themselves, this one-of-a-kind cookbook is certain to satisfy food lovers.

From one of Portland, Oregon's most acclaimed chefs comes an IACP award-winning encyclopedic reference to the world of greens, with more than 175 creative recipes for every meal of the day. For any home cook who is stuck in a "three-green rut"—who wants to cook healthy, delicious, vegetable-focused meals, but is tired of predictable salads with kale, lettuce, cabbage, and the other usual suspects—The Book of Greens has the solution. Chef Jenn Louis has compiled more than 175 recipes for simple, show-stopping fare, from snacks to soups to mains (and even breakfast and dessert) that will inspire you to reach for new greens at the farmers' market, or use your old standbys in new ways. Organized alphabetically by green, each entry features information on seasonality, nutrition, and prep and storage tips, along with recipes like Grilled Cabbage with Miso and Lime, Radish Greens and Mango Smoothie, and Pasta Dough with Tomato Leaves. Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Health & Special Diet" category Finalist for the 2018 James Beard Foundation Book Awards for "Vegetable-Focused Cooking" category

More Than 150 Recipes to Get You from Mud Season to Fall Foliage and Back Again

Traveler's Guide and Cookbook

Food and Drink in American History: A "Full Course" Encyclopedia [3 Volumes]

Four Seasons of Favorites

A "Full Course" Encyclopedia

NOPI

Offers a state-by-state guide to beauty pageants, basketball tournaments, arts and crafts festivals, music festivals, flower shows, fireworks, and races

This title briefly traces the history of asparagus, tells how to select and store the vegetable, and presents recipes for pasta, bread, pie, cookies, ice cream, main dishes, and side dishes that feature asparagus.

Provides seasonal recipes for beverages, appetizers, soups, casseroles, meat, poultry, fish, salads, breads, cookies, and desserts

This book continues the series from cook-offs and food festivals across the U.S.A. with recipes and photographs ranging from the Terlingua, Texas Chili Championship to the Riverside Orange Blossom Festival.

The Cookbook

More Than 120 Prize Winning Recipes

The Yunnan Cookbook

100 Easy-to-Prepare, Authentic Recipes for the American Table

The Forest Feast: Simple Vegetarian Recipes from My Cabin in the Woods

Cumulative Book Index

This cookbook—inspired by the Asparagus Festival in Stockton, California—packs new prize-winning recipes plus past festival favorites into this scrumptiously inventive pocket-sized collection. Casual fans are destined to become ardent aficionados of this vitamin-rich, mineral-packed, high-fiber, low-sodium, distinctly flavorful, and amazingly versatile vegetable.

Renowned Chinese cooking expert and IACP Award-winning author, Eileen Yin-Fei Lo, who has been called "the Marcella Hazan of Chinese cooking," brings American home cooks more than 100 recipes for the versatile chicken, from simple stir-fries to celebration dishes. In China the chicken represents the phoenix, the mythological bird that rose from its ashes and that symbolizes rebirth and reaffirmation. Because of this deeply held belief, chicken is served at every New Year celebration, every wedding feast, and every birthday dinner. The chicken is honored for its eggs, its meat, and the flavor it provides for stocks and broths. Because of the reverence for this bird, the Chinese prepare chicken in myriad ways. Chicken is steamed, baked, boiled, stir-fried, deep-fried, pan-fried, and roasted. It is served hot, cold, or at room temperature. No part of the chicken is wasted from its bones to its skin to its feet, a Chinese delicacy. Now, renowned Chinese cooking expert Eileen Yin-Fei Lo, who has been called "the Marcella Hazan of Chinese cooking" by The New York Times, brings her love of Chinese cooking and traditional Chinese chicken recipes to American home cooks in The Chinese Chicken Cookbook. The Chinese Chicken Cookbook brings together more than one hundred of the best traditional and modern chicken recipes of China from simple stir-fries to more elaborate celebration dishes. In chapters that pair chicken with noodles and rice and in chapters on soup, preparing chicken in the wok, and cooking it whole, readers will find dozens of delicious, easy-to-prepare delicacies. Recipes such as Two-Sesame Chicken, Hot and Sour Soup, Ginger Noodles with Chicken, Chicken Water Dumplings, Chicken Stir-Fried with Broccoli, Mu Shu Chicken with Bok Bang, Mah-Jongg Chicken, and Asparagus Wrapped in Minced Chicken offer new and flavorful ways to prepare chicken whether you're making a quick weeknight meal or having dinner guests on a Saturday night. Although these recipes use ingredients that home chefs can find in the international section of a well-stocked supermarket or on the Internet, Lo includes the Chinese names for ingredients and recipes, rendered in beautiful Chinese calligraphic characters. Not only decorative, these characters can help you locate unfamiliar ingredients in a Chinese market. The Chinese Chicken Cookbook also has sections on how to select and clean a chicken, a detailed explanation of Chinese ingredients, suggested equipment (including how to properly season a wok), and how to cook a perfect pot of rice. With wonderful family stories from the author's childhood in China, The Chinese Chicken Cookbook is

not just a cookbook for your cookbook library, it is a source of culinary inspiration.

Who can resist the likes of fanciful Pizza Skewers or Grilled Chicken Panini? What about Cherry Cucumber Limeade or Pineapple Express Cupcakes? Pick up a copy of YouTube's young celebrity chef Chase Bailey's boldly designed and photographed book—The Official Chase 'N Yur Face Cookbook—and you'll be surprised and impressed by what may have looked like a cookbook for young adults. What you'll find is an exciting collection of sixty or so delightfully sophisticated, truly mouth-watering recipes for cooks of all ages that are as simple to create as they are original. Chase's appealing personality captivates with comments like “desserts are a kind of ‘soul-food.’” His inventive recipes include everything from Grilled Portobello Rice Bowl with Five-Spice BBQ sauce to Brownie S'Mores Sandwiches to Baked Tilapia over Veggie Potato Almighty (potato and veggie hash) covered with Cheesy Gravy. This wonderfully balanced cookbook covers the culinary spectrum from breakfast to vegetables, meats to desserts, and nutritious to fun. You'll want to cook everything in this book the first time you read it—whether you're an omnivore, a vegetarian, a vegan, or gluten-free, you'll be running out the door to the market to collect ingredients! Chase and Chase 'N Yur Face have received attention from Mario Batali and Guy Fieri and additional accolades in the form of two Foreword Indies book honors. Diagnosed with autism as a toddler, Chase's success shines the spotlight on food as the common language that binds us all together. Relevant “fun facts” artistically designed into every recipe and additional information on food history and current trends provided via references at the end of the book will further pique your interest in what this bright teenage chef has to say.

“Domenica, at home in the tradition, reveals all: lore, history, tips, and, best of all, a thousand thrilling tastes from the garden that is Italy.” —Frances Mayes, #1 New York Times bestselling author of Under the Tuscan Sun This book is a tribute to Italy's many glorious vegetables, from the bright, orange-fleshed pumpkins of autumn to the tender green fava beans of early spring. Organized by course, this lavishly photographed cookbook lauds the latest dining trend—the vegetable's starring role at the center of the plate. Cooks of all skill levels will enjoy more than 100 recipes mixing tradition and innovation, ranging from the basics (Fresh Spinach Pasta Dough and Fresh Tomato Sauce) to the seasonal (Spring Risotto with Green and White Asparagus) to savory (Grilled Lamb Spiedini on a Bed of Caponata) and sweet (Pumpkin Gelato). This indispensable recipe collection will appeal to Italian cuisine lovers looking to celebrate vegetables in any meal, every day. “Marchetti's Eggplant ‘Meatballs’ in Tomato Sauce is simply dazzling . . . rich, succulent, vibrant, satisfying . . . This simple, contemplative, seductive book offers Bread Soup with Summer Squash; Beet and Beet Green Gratin; Riccioli with Peas and Porcini; and staples like Basic Beans in a Pot.” —Scott Mowbray, editor of Cooking Light “Fresh vegetables, prepared so beautifully at the peak of ripeness, result in a book you won't want to live without. The really special part is that Domenica creates a perfect marriage between classic Italian vegetable dishes and the seasonal abundance that is available at your local farmers' market. This is truly an inspirational cookbook and one that I will enthusiastically return to for years to come.” —Tracey

Ryder, Cofounder of Edible Communities

A Taste of the World's Most Dangerous Flavor, with Recipes [A Cookbook]

The Official Chase 'N Yur Face Cookbook

255 Vegetarian and Vegan Recipes for Professionals and Beginners + Nutritional Information

The publishers weekly

Kentucky's Cookbook Heritage

The Glorious Vegetables of Italy

The Festival Cookbook celebrates the rich variety of the seasons. The recipes it contains demonstrate the earth's bounty: In the Springtime, try Asparagus Ham Bake, Rhubarb Torte, and Hot Cross Buns! For Summertime, there are Sweet-Sour Tomatoes and Peaches 'n Cream Cheese Cake. During the Autumn, how about Pumpkin Shell Fruit Salad and Apple Dumplings in a Casserole? Through the Winter have some Honey Oatmeal Bread and Cranberry Christmas Pudding. The Festival Cookbook's recipes are never difficult but always above the ordinary. The ingredients are fresh, but never hard to find. The brightness in these dishes comes from nature itself! Make them, and the earth's fullness will transfer to your table. When the meals call for a special touch -- or the season sings out for particular attention -- try these festive dishes! Each Festival Cookbook recipe offers a brightness or an extra idea that lifts it above the usual. Not because the mixtures are exotic. Not because the procedures are delicate and complex. But because the fresh ingredients are given unusual preeminence. The earth's bounty is celebrated in every combination. May you find much warmth and satisfaction in this collection of favorites!

Knack Vegetable Cookbook brings together the 350 best recipes out there. For each vegetable, the book offers a range of recipe types, some including meat—from delicious, simple recipes any cook will want to add to his or her everyday culinary repertoire, to recipes for making the most of a big harvest or a good seasonal price, ethnic and regional recipes, and recipes suited to dinner parties or holiday celebrations.

A celebration of the rich ethnic diversity of the mountainous land of former kingdoms bordering Tibet, Sichuan, Burma, Vietnam and Laos offers insight into each region's distinct influence, flavors and aromas.

Collects dozens of recipes from the past decade, covering everything from comfort food to exotic international specialties, including dishes from Alice Waters, Paula Wolfert, and Jamie Oliver.

Cook-Off America

The Book of Greens

Bowl Recipes

A Cook's Compendium of 40 Varieties, from Arugula to Watercress, with More Than 175 Recipes [A Cookbook]

The New American Cooking

The Kentucky Fresh Cookbook

Collects recipes for breakfast and brunch foods including buttermilk pancakes, blue cheese quiche, blueberry muffins, and baked ziti

A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head

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chef Ramael Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Ramael Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way.

Joan Nathan, the author of Jewish Cooking in America, An American Folklife Cookbook, and many other treasured cookbooks, now gives us a fabulous feast of new American recipes and the stories behind them that reflect the most innovative time in our culinary history. The huge influx of peoples from all over Asia--Thailand, Vietnam, Cambodia, India--and from the Middle East and Latin America in the past forty years has brought to our kitchens new exotic flavors, little-known herbs and condiments, and novel cooking techniques that make the most of every ingredient. At the same time, health and environmental concerns have dramatically affected how and what we eat. The result: American cooking has never been as exciting as it is today. And Joan Nathan proves it on every page of this wonderfully rewarding book. Crisscrossing the country, she talks to organic farmers, artisanal bread bakers and cheese makers, a Hmong farmer in Minnesota, a mango grower in Florida, an entrepreneur of Indian frozen foods in New Jersey, home cooks, and new-wave chefs. Among the many enticing dishes she discovers are a breakfast huevos rancheros casserole; starters such as Ecuadorean shrimp ceviche, Szechuan dumplings, and Malaysian swordfish satays; pea soup with kaffir leaves; gazpacho with sashimi; pasta dressed with pistachio pesto; Iraqi rice-stuffed Vidalia onions; and main courses of Ecuadorean casuela, chicken yasa from Gambia, and couscous from Timbuktu (with dates and lamb). And there are desserts for every taste. Old American favorites are featured, too, but often Nathan discovers a cook who has a new way with a dish, such as an asparagus salad with blood orange mayonnaise, pancakes made with blue cornmeal and pine nuts, a seafood chowder that includes monkfish, and a chocolate bread pudding with dried cherries. Because every recipe has a story behind it, The New American Cooking is a book that is as much fun to read as it is to cook from--a must for every kitchen today.

The 150 Best American Recipes

The Garlic Lover's Cookbook

Woodfield Cooks

280 Recipes Full of Delectable New Flavors From Around the World as Well as Fresh Ways with Old Favorites: A Cookbook

Sunset

The Festival Cookbook