

## *Charlie Trotter Service Book*

**JAMES BEARD AWARD FINALIST** • A casual and practical guide to grilling with Korean-American flavors from chef Bill Kim of Chicago's award-winning bellyQ restaurants, with 80 recipes tailored for home cooks with suitable substitutions for hard-to-find ingredients. Born in Korea but raised in the American Midwest, chef Bill Kim brings these two sensibilities together in Korean BBQ, translating Korean flavors for the American consumer in a way that is friendly and accessible. This isn't a traditional Korean cookbook but a Korean-American one, based on gatherings around the grill on weeknights and weekends. Kim teaches the fundamentals of the Korean grill through flavor profiles that can be tweaked according to the griller's preference, then gives an array of knockout recipes. Starting with seven master sauces (and three spice rubs), you'll soon be able to whip up a whole array of recipes, including Hoisin and Yuzu Edamame, Kimchi Potato Salad, Kori-Can Pork Chops, Seoul to Buffalo Shrimp, BBQ Spiced Chicken Thighs, and Honey Soy Flank Steak. From snacks and drinks to desserts and sides, Korean BBQ has everything you need to for a fun and delicious time around the grill.

A landmark cookbook provides a collection of more than one hundred vegetarian recipes for dishes that emphasize the use of raw-food ingredients, accompanied by helpful tips on equipment, preparation techniques, wine pairings, and more. Reprint.

An insider's look into the award-winning restaurant of internationally acclaimed chef Charlie Trotter, with techniques and strategies to create top-tier service, food, and atmosphere. Charlie Trotter's Chicago restaurant is not only one of the premier eating experiences in America, it serves also as the model of a thriving business whose cutting-edge approach to management is setting new standards for quality, efficiency, and profitability. In fact, people in just about any field can learn from Charlie's methods. For this breakthrough business guide, journalist Paul Clarke conducted in-depth interviews with Charlie and his associates, distilling invaluable lessons for entrepreneurs and hospitality professionals who are committed to creating highly respected and innovative businesses. Anyone who wants to improve their business will be sure to learn something new from this Midwestern dynamo. The excitement of the Sydney Games vaulted all things Aussie into the spotlight, including their cuisine. Tetsuya Wakuda is one of Australia's most celebrated chefs. In this book he shares his story, his recipes and his passion for the finer things in life. Over 100 recipes. Color illustrations.

Korean BBQ

The Inside Story of El Bulli and the Man Who Reinvented Food

Raise the Bar

Setting the Table

How to Set Up, Operate, and Manage a Financially Successful Food Service Operation

Gourmet Cooking For Dummies

Recipes to Elevate Your Home Cooking [A Cookbook]

In *Beard on Food*, one of America's great culinary thinkers and teachers collects his best essays, ranging from the perfect hamburger to the pleasures of oxtails, from salad dressing to Sauce Diable. The result is not just a compendium of fabulous recipes and delicious bites of writing. It's a philosophy of food—unfussy, wide-ranging, erudite, and propelled by Beard's exuberance and sense of fun. In a series of short, charming essays, with recipes printed in a contrasting color (as they were in the beloved original edition), Beard follows his many enthusiasms, demonstrating how to make everyday foods into delicious meals. Covering meats, vegetables, fish, herbs,

and kitchen tools, Beard on Food is both an invaluable reference for cooks and a delightful read for armchair enthusiasts. (For more information, visit the James Beard Foundation at [www.jamesbeard.org](http://www.jamesbeard.org).) Praise for James Beard: "In matters of the palate James Beard is absolutely to be trusted...He is always on target."-Chicago Tribune "James Beard has done more than anybody else to popularize good food in America."-New York Times "Beard was an innovator, an experimenter, a missionary in bringing the gospel of good cooking to the home table."-Craig Claiborne "Too much of James Beard can never be enough for me."-Gael Greene

This masterful collection of over 400 raw food recipes is a "must-have" for anyone who enjoys vegetarian cuisine. Whether you are curious about adding raw foods to your diet, or have been eating raw for years, The Complete Book of Raw Food, Second Edition contains over 400 mouth-watering-recipes produced by more than 50 of the world's top raw food chefs, and is your essential resource on choosing ingredients, eating right and creating delicious dishes to satisfy any palate. From soups and salads to main dishes and desserts, The Complete Book of Raw Food, Second Edition is the largest published collection of raw food recipes. This new edition features more than 50 new recipes from up-and-coming chefs. Among these inspired raw dishes are unexpected delights such as Lasagna, Easy Pad Thai, Zucchini Bread, and Granola--all delicious--all made with live ingredients. The Complete Book of Raw Food, Second Edition also includes advice on choosing ingredients, resources to buy the tools you need to create raw dishes, and a comprehensive Raw Food Glossary. The second edition is expanded to include prep times for all recipes an all-new color insert, and contains updated information on kitchen equipment, techniques, and raw food festivals. The Complete Book of Raw Food, Second Edition includes a detailed preparation for all categories of dishes including Salad Dressings, Entrees, and Delicious Desserts. Here are just a few examples of the delicious recipes available in The Complete Book of Raw Food, Second Edition: ■ Spinach Pesto ■ Raw Ravioli ■ Walnut Stuffed Peppers ■ Tomato Wild Rice Soup ■ Chocolate Smoothie ■ Watermelon Mountains Whether you're a raw food devotee, a seasoned vegetarian, or just want to prepare delicious, healthy recipes in your own home, The Complete Book of Raw Food, Second Edition is a kitchen essential.

The multiple award-winning Restaurant Manager's Handbook is the best-selling book on running a successful food service. Now in the fourth completely revised edition, nine new chapters detail restaurant layout, new equipment, principles for creating a safer work environment, and new effective techniques to interview, hire, train, and manage employees. We provide a new chapter on tips and IRS regulations as well as guidance for improved management, new methods to increase your bottom line by expanding the restaurant to include on- and off-premise catering operations. We've added new chapters offering food nutrition guidelines and proper employee training. The Fourth Edition of the Restaurant Manager's Handbook is an invaluable asset to any existing restaurant owner or manager as well as anyone

considering a career in restaurant management or ownership. All existing chapters have new and updated information. This includes extensive material on how to prepare a restaurant for a potential sale. There is even an expanded section on franchising. You will find many additional tips to help restaurant owners and managers learn to handle labor and operational expenses, rework menus, earn more from better bar management, and introduce up-scale wines and specialties for profit. You will discover an expanded section on restaurant marketing and promotion plus revised accounting and budgeting tips. This new edition includes photos and information from leading food service manufacturers to enhance the text. This new, comprehensive 800-page book will show you step-by-step how to set up, operate, and manage a financially successful food service operation. The author has taken the risk out of running a restaurant business. Operators in the non-commercial segment as well as caterers and really anyone in the food service industry will rely on this book in everyday operations. Its 28 chapters cover the entire process of a restaurant start-up and ongoing management in an easy-to-understand way, pointing out methods to increase your chances of success and showing how to avoid the many mistakes arising from being uninformed and inexperienced that can doom a restaurateur's start-up. The new companion CD-ROM contains all the forms demonstrated in the book for easy use in a PDF format. While providing detailed instruction and examples, the author leads you through finding a location that will bring success, learning how to draw up a winning business plan, how to buy and sell a restaurant, how to franchise, and how to set up basic cost-control systems. You will have at your fingertips profitable menu planning, sample restaurant floor plans and diagrams, successful kitchen management, equipment layout and planning, food safety, Hazardous and Critical Control Point (HACCP) information, and successful beverage management. Learn how to set up computer systems to save time and money and get brand new IRS tip-reporting requirements, accounting and bookkeeping procedures, auditing, successful budgeting and profit planning development. You will be able to generate high profile public relations and publicity, initiate low cost internal marketing ideas, and low- and no-cost ways to satisfy customers and build sales. You will learn how to keep bringing customers back, how to hire and keep a qualified professional staff, manage and train employees as well as accessing thousands of great tips and useful guidelines. This Restaurant Manager's Handbook covers everything that many consultants charge thousands of dollars to provide. The extensive resource guide details more than 7,000 suppliers to the industry virtually a separate book on its own. This reference book is essential for professionals in the hospitality field as well as newcomers who may be looking for answers to cost-containment and training issues.

"One of America's great chefs" (Vogue) shares how his drive to cook immaculate food won him international renown—and fueled his miraculous triumph over tongue cancer. In 2007, chef Grant Achatz seemingly had it made. He had been named one of the best new chefs in America by Food & Wine in 2002, received the James Beard Foundation Rising Star

Chef of the Year Award in 2003, and in 2005 he and Nick Kokonas opened the conceptually radical restaurant Alinea, which was named Best Restaurant in America by Gourmet magazine. Then, positioned firmly in the world's culinary spotlight, Achatz was diagnosed with stage IV squamous cell carcinoma-tongue cancer. The prognosis was grim, and doctors agreed the only course of action was to remove the cancerous tissue, which included his entire tongue. Desperate to preserve his quality of life, Grant undertook an alternative treatment of aggressive chemotherapy and radiation. But the choice came at a cost. Skin peeled from the inside of Grant's mouth and throat, he rapidly lost weight, and most alarmingly, he lost his sense of taste. Tapping into the discipline, passion, and focus of being a chef, Grant rarely missed a day of work. He trained his chefs to mimic his palate and learned how to cook with his other senses. As Kokonas was able to attest: The food was never better. Five months later, Grant was declared cancer-free, and just a few months following, he received the James Beard Foundation Outstanding Chef in America Award. Life, on the Line tells the story of a culinary trailblazer's love affair with cooking, but it is also a book about survival, about nurturing creativity, and about profound friendship. Already much-anticipated by followers of progressive cuisine, Grant and Nick's gripping narrative is filled with stories from the world's most renowned kitchens-The French Laundry, Charlie Trotter's, el Bulli- and sure to expand the audience that made Alinea the number-one selling restaurant cookbook in America last year. Watch a Video

Charlie Trotter Cooks at Home

Lessons in Service from Charlie Trotter

The Transforming Power of Hospitality in Business

Taste & Technique

Drink Lightly

The Foie Gras Wars

Leadership Lessons From a Chef

**Chef and restaurateur Charlie Trotter shares recipes that use meat and game; including pheasant, wild boar, venison, lamb, pork, and chicken. Includes photographs.**

**Lessons in Service from Charlie Trotter** Lessons from Charlie Trotter James Beard Award-winning and self-made chef Naomi Pomeroy's debut cookbook, featuring nearly 140 lesson-driven recipes designed to improve the home cook's understanding of professional techniques and flavor combinations in order to produce simple, but show-stopping meals. Naomi Pomeroy knows that the best recipes are the ones that make you a better cook. A twenty-year veteran chef with four restaurants to her name, she learned her trade not in fancy culinary schools but by reading cookbooks. From Madeleine Kamman and Charlie Trotter to Alice Waters and Gray Kunz, Naomi cooked her way through the classics, studying French technique, learning how to shop for produce, and mastering balance, acidity, and seasoning. In Taste & Technique, Naomi shares her hard-won

knowledge, passion, and experience along with nearly 140 recipes that outline the fundamentals of cooking. By paring back complex dishes to the building-block techniques used to create them, Naomi takes you through each recipe step by step, distilling detailed culinary information to reveal the simple methods chefs use to get professional results. Recipes for sauces, starters, salads, vegetables, and desserts can be mixed and matched with poultry, beef, lamb, seafood, and egg dishes to create show-stopping meals all year round. Practice braising and searing with a Milk-Braised Pork Shoulder, then pair it with Orange-Caraway Glazed Carrots in the springtime or Caramelized Delicata Squash in the winter. Prepare an impressive Herbed Leg of Lamb for a holiday gathering, and accompany it with Spring Pea Risotto or Blistered Cauliflower with Anchovy, Garlic, and Chile Flakes. With detailed sections on ingredients, equipment, and techniques, this inspiring, beautifully photographed guide demystifies the hows and whys of cooking and gives you the confidence and know-how to become a masterful cook.

A good meal is one of life's great pleasures, but we all know that it can be difficult to choose foods that make us happy and keep us healthy. In his New York Times bestselling book *The Best Life Diet*, Bob Greene showed more than a million people that you can lose weight and eat delicious food. Now, in *The Best Life Diet Cookbook* he provides more than 175 recipes that taste as good as they are good for you. With recipes like Flank Steak with Potatoes and Garlic and Sweet-and-Sour Stuffed Chicken, it isn't hard to eat well while shedding pounds. Slimmed-down comfort foods like Sweet Potato with Turkey Hash and Beef Stew with Winter Root Vegetables make family dinners satisfying and healthful. Rotisserie Chicken Salad with Oranges and Pistachios comes together in a snap. Or try one of the recipes contributed by world-class chefs like Charlie Trotter or Suzanne Goin, adapted to fit the Best Life guidelines. Craving something sweet? You won't believe that Pear and Banana Crisp and Apple Pie with Oatmeal Crust are low in fat and calories. Also included are three sets of two-week meal plans: The Quick and Easy Plan for when you're most time-pressed; The Family-Friendly Plan with meals to satisfy the whole gang; and The Kitchen Connoisseur Plan for those looking for more of a challenge in the kitchen. Whether you're trying to drop some pounds or simply want to maintain your weight, these plans do all the calorie-calculating for you. *The Best Life Diet Cookbook* is full of useful shopping tips and culinary information. Illustrated with dozens of beautiful black-and-white and color photographs, it is a book you will turn to again and again. Bob Greene firmly believes that every meal should be a celebration both of the pleasures of food and your commitment to living your best possible life, and with *The Best Life Diet Cookbook*, you can reclaim your joy of eating and live the life you deserve.

Life, on the Line

## **Daring Pairings**

### **A Master Sommelier Matches Distinctive Wines with Recipes from His Favorite Chefs**

#### **Raw**

### **Master Your Grill in Seven Sauces [A Cookbook]**

### **How a 5,000-Year-Old Delicacy Inspired the World's Fiercest Food Fight**

"Chef Charles Carroll has answered our prayers and delivered a book, a bible, a life's journal shared by a real chef in today's modern kitchen." —Chef John Folse, CEC, AAC

"From time to time, I buy motivational books for my managing partners and chefs, and this book is my all-time favorite gift. What Chef Carroll has to say is the real thing."

—Johnny Carrabba, founder, Carrabba's Restaurant A unique guide to leadership in the culinary arena, by a chef for chefs Leadership Lessons from a Chef is about creating excellence in the professional kitchen. Here the difference between good and great comes down to the details, and attention to these details comes from the right attitude reaching across all staff. A good culinary manager, according to author and award-winning Certified Executive Chef Charles Carroll, skillfully cultivates this attitude for success, and so leads the way toward kitchen excellence. Using stories and examples drawn from his many years' experience, Chef Carroll gives you a leader's tour through the working kitchen. Offering proven wisdom in plain-spoken terms instead of abstract management theories, the practical tools and ideas found in this groundbreaking book can be used immediately to motivate and develop an effective team environment among kitchen staffs. Leadership Lessons from a Chef features: Chef Carroll's formula for managing kitchen staffs—SEF: Scheduling, Empowering, and Follow up—and how the formula works in practice Take-away boxes that reinforce key points Chapters that progress logically, helping you evaluate and refine your goals, develop a mission and principles, and implement these in a motivational and positive way Helpful forms for both greater efficiency and esprit de corps Inspiring quotations, as well as life and work tips from Chef Carroll Whether you're a student just starting your culinary education, or an executive chef seeking to take your operation to a whole new level of excellence, Leadership Lessons from a Chef is an indispensable resource for all stages of your culinary career.

The first human organ transplant in 1950 at a suburban hospital is the focus of *The Graft: How a Pioneering Operation Sparked the Modern Age of Organ Transplants*. The book examines the controversies the operation generated and the progress medicine has made in organ transplantation.

A cookbook and market guide from the nation's premier neighborhood grocery store, featuring expert advice on how to identify the top ingredients in any supermarket and 90 vibrant recipes that make optimal use of the goods. San Francisco's Bi-Rite Market has a following akin to a hot restaurant—its grocery goods and prepared foods have made it a destination for lovers of great food. In *Eat Good Food*, former chef turned market owner Sam Mogannam explains how to source and use the finest farm-fresh ingredients and artisanal food products, decipher labels and terms, and build a great pantry. *Eat Good Food* gives you a new way to look at food, not only the ingredients you buy but also how to prepare them. Featuring ninety recipes for the dishes that have made Bi-Rite Market's in-house kitchen a destination for food lovers, combined with Sam's favorite recipes, you'll discover exactly how to get the best flavor from each ingredient. Dishes such as Summer Corn and Tomato Salad, Spicy String Beans with Sesame Seeds, Roasted Beet Salad with Pickled Onions and Feta, Ginger-Lemongrass Chicken

Skewers with Spicy Peanut Dipping Sauce, Apricot-Ginger Scones, and Chocolate Pots de Crème will delight throughout the year. No matter where you live or shop, Sam provides new insight on ingredients familiar as well unique, including: • Why spinach from open bins is better than prepackaged greens • What the material used to wrap cheese can tell you about the quality of the cheese itself • How to tell where an olive oil is really from—and why it matters • What “never ever” programs are, and why you should look for them when buying meat More engaging than a field guide and more informative than a standard cookbook, and with primers on cooking techniques and anecdotes that will entertain, enlighten, and inspire, *Eat Good Food* will revolutionize the way home cooks shop and eat.

The best wine and food pairings create harmony among unexpected flavors. In this adventurous companion to the acclaimed "Perfect Pairings," Master Sommelier Goldstein shows how anyone can bring these emerging, exciting varieties to the table. Includes recipes.

Charlie Trotter's

Charlie Trotter's Meat and Game

Bi-Rite Market's Eat Good Food

Spa Cuisine

Charlie Trotter's Desserts

Weber's Big Book of Grilling

The Remarkable Medicinal History of Beer, Wine, Spirits, and Cocktails

"A guide for current and aspiring wine professionals to the art and business of creating and running a successful restaurant wine program from renowned restaurateur Charlie Trotter"--Provided by publisher.

Provides advice for choosing a grill, tools, and safety, and contains recipes for sauces and marinades, meat, poultry, fish and seafood, vegetables, salads, and desserts.

Move beyond dried apricots and jerky into an amazing world of healthy and delicious dried foods! This ultimate food drying resource has something for everyone: vegetarians, natural and raw food enthusiasts, hunters, fishermen, gourmet cooks, gardeners, and hikers. Children will love the yummy fruit roll-ups. Everyone will be thrilled at how easy it is to preserve fruits, vegetables, and herbs without chemicals or preservatives. Animal lovers will enjoy making treats for dogs, cats, and birds. With more than thirty years of food drying experience, author Mary T. Bell offers straightforward and practical instructions for drying everything from apples to zucchini, without ignoring traditional favorites such as jerky, mushrooms, and bananas. Readers will also find innovative and delicious recipes for cooking and baking with dried foods. *The Essential Guide to Food Drying* gives readers the recipes, instructions, and inspiration they need to get the most out of their home food dehydrators.

Chef and restaurateur Charlie Trotter shares seventy-two of his favorite recipes including salmon roulade, scallop ceviche, spicy tuna tartare, rabbit rilette, squash salad, and crispy quinoa pudding. Includes photographs.

Lessons in Excellence from Charlie Trotter

Finding Time to Be Great

The Essential Guide to Food Drying

A Chef's Story of Chasing Greatness, Facing Death, and Redefining the Way We Eat

Cooking with Patrick Clark

The United States of Arugula

The Best Recipes and Kitchen Wisdom from the Dean of American Cooking

"Presents more than 130 recipes that make Charlie Trotter's food accessible to home cooks, with new photography and an updated design accompanying approachable recipes for Trotter's award-winning cuisine."--Provided by publisher.

" When I think mixing, I usually think music, not drinks. Natasha David ' s Drink Lightly made me think twice. This set of recipes for non-alcoholic and low-alcoholic cocktails does the perfect thing, which is to show us how to make our lives a little better, and it does it over and over again. " —Questlove Explore the lighter side of serious cocktails with 100 recipes for creative low and no-alcohol drinks from the craft cocktail veteran behind New York City ' s beloved Nitecap bar. Drink Lightly presents a relaxed style of drinking that goes down easy but is soundly rooted in the technical precision of craft cocktails. Award-winning bartender Natasha David ' s approach to low-alcohol, aperitif-style drinks goes far beyond the formulaic—bitter liqueur plus soda—and takes full advantage of an incredible and vast array of low-proof spirits, liqueurs, and wines, along with flavorful fruit and herbal infusions. The result is a collection of creative, genre-pushing drinks that surprise and delight. Offerings are effervescent and light in effect, but complex in flavor, ranging from savory and herbal to floral and aromatic, depending on your mood. Inspired by the joyful rhythms of life and gathering, recipes include delights such as the Lillet Rouge-spiked Kitty Cat Chronicles and the Wiggle Room, a vermouth and soda on a tropical vacation. The drinks are organized by refreshing Gulpabale Thirst Quenchers that invigorate the soul, Party Starters for a crowd, Decadent Treats for some frothy indulgence, end-of-the-night Slow Sippers, and non-alcoholic pick-me-ups. Served up with whimsy and a wink, Drink Lightly will delight novices and professionals alike with its joyful spirit and lighthearted offerings.

A celebration of the life and work of chef Patrick Clark gathers recipes for sixty of Clark's signature dishes accompanied by the remembrances and recipes of Charlie Trotter, Todd English, Jacques Pepin, Alice Waters, Gray Kunz, and Nancy Silverton

The bestselling business book from award-winning restaurateur Danny Meyer, of Union Square Cafe, Gramercy Tavern, and Shake Shack Seventy-five percent of all new restaurant ventures fail, and of those that do stick around, only a few become icons. Danny Meyer started Union Square Cafe when he was 27, with a good idea and hopeful investors. He is now the co-owner of a restaurant empire. How did he do it? How did he beat the odds in one of the toughest trades around? In this landmark book, Danny shares the lessons he learned developing the dynamic philosophy he calls Enlightened Hospitality. The tenets of that philosophy, which emphasize strong in-house relationships as well as customer satisfaction, are applicable to anyone who works in any business. Whether you are a manager, an executive, or a waiter, Danny ' s story and philosophy will help you become more effective and productive, while deepening your understanding and appreciation of a job well done. Setting the Table is landmark a motivational work from one of our era ' s most gifted and insightful business leaders.

More than 175 Delicious, Convenient, Family-Friendly Recipes

The Best Life Diet Cookbook

The Sun Dried, Cold Pressed, Dark Roasted, Extra Virgin Story of the American Food Revolution

Ma Gastronomie. Fernand Point

The Graft

Lessons in Wine Service

Ferran

The host of Spike TV's Bar Rescue distills the secrets to running a successful hospitality business as based on his Reaction Management strategy for creating desirable



reactions in customers.

The first-ever biography of Ferran Adrià, the chef behind Spain's renowned El Bulli restaurant, by one of the world's foremost food authorities. More than just the most influential chef of the late-twentieth and early-twenty-first century, Ferran Adrià is arguably the greatest culinary revolutionary of our time. Hailed as a genius and a prophet by fellow chefs, worshipped (if often misunderstood) by critics and lay diners alike, Adrià is imitated and paid homage to in professional kitchens, and more than a few private ones, all over the world. A reservation at his one and only restaurant, El Bulli, is so coveted that scoring a table is harder than nabbing fifty-yardline tickets to the Super Bowl. In his lively close-up portrait of Adrià, award-winning food writer Colman Andrews traces this groundbreaking chef's rise from resort-hotel dishwasher to culinary deity, and the evolution of El Bulli from a German-owned beach bar into the establishment voted annually by an international jury to be "the world's best restaurant." Taking the reader from Adrià's Franco-era childhood near Barcelona through El Bulli's wildly creative "disco-beach" days and into the modern-day creative wonderland of Adrià's restaurant kitchen and the workshop-laboratory where his innovations are born and refined, Andrews blends sweeping storytelling with culinary history to explore Adrià's extraordinary contributions to the way we eat. Through original techniques like deconstruction, spherification, and the creation of culinary foams and airs, Adrià has profoundly reimagined the basic characteristics of food's forms, while celebrating and intensifying the natural flavors of his raw materials. Yet, argues Andrews, these innovations may not be his most impressive achievements. Instead, Adrià's sheer creativity and courageous imagination are his true genius—a genius that transcends the chef's métier and can inspire and enlighten all of us. Entertaining and intimate, Ferran brings to life the most exciting food movement of our time and illuminates the ways in which Adrià has changed our world—forever altering our understanding and appreciation of food and cooking. Watch a Video

In announcing that he had stopped serving the fattened livers of force-fed ducks and geese at his world-renowned restaurant, influential chef Charlie Trotter heaved a grenade into a simmering food fight, and the Foie Gras Wars

erupted. He said his morally minded menu revision was meant merely to raise consciousness, but what was he thinking when he also suggested -- to Chicago Tribune reporter Mark Caro -- that a rival four-star chef 's liver be eaten as "a little treat"? The reaction to Caro's subsequent front-page story was explosive, as Trotter's sizable hometown moved to ban the ancient delicacy known as foie gras while an international array of activists, farmers, chefs and politicians clashed forcefully and sometimes violently over whether fattening birds for the sake of scrumptious livers amounts to ethical agriculture or torture. "Take a dish with a funny French name, add ducks, top it all off with celebrity chefs eating each other's livers, and that's entertainment," Caro writes. Yet as absurd as battling over bloated waterfowl organs might seem, the controversy struck a serious chord even among those who had never tasted the stuff. Reporting from the front lines of this passionate dining debate, Caro explores the questions we too often avoid: What is an acceptable amount of suffering for an animal that winds up on our plate? Is a duck that lives comfortably for twelve weeks before enduring a few weeks of periodic force-feedings worse off than a supermarket broiler chicken that never sees the light of day over its six to seven weeks on earth? Why is the animal-rights movement picking on such a rarefied dish when so many more chickens, pigs and cows are being processed on factory farms? Then again, how could the treatment of other animals possibly justify the practice of feeding a duck through a metal tube down its throat? In his relentless yet good-humored pursuit of clarity, Caro takes us to the streets where activists use bullhorns, spray paint, Superglue and/or lawsuits as their weapons; the government chambers where politicians weigh the ducks' interests against their own; the restaurants and outlaw dining clubs where haute cuisine preparations coexist with Foie-lipops; and the U.S. and French farms whose operators maintain that they are honoring tradition, not abusing animals. Can foie gras survive after 5,000 years? Are we on the verge of a more enlightened era of eating? Can both answers be yes? Our appetites hang in the balance. If tuna casserole is the most exciting meal you've made lately, let this friendly guide come to your culinary rescue! In a matter of minutes, you can create mouth-watering dishes ? from soups and sauces to zesty vegetarian

delights and seafood masterpieces ? that are guaranteed to impress your family and friends.

Healthy, Delicious Vegetarian Cuisine Made with Living Foods

The Complete Book of Raw Food, Volume 1

The Restaurant Manager's Handbook

Doctors and Distillers

Lost Restaurant of Chicago

A Tribute to the Man and His Cuisine

A Fun Guide to Creating Snacks, Meals, and Crafts

Since its first publication in France in 1969, Fernand Point's 'Ma Gastronomie' has taken its place among the true classics of French gastronomy. It is as celebrated for Point's wise, witty and provocative views on food as for his remarkable, inventive recipes, carefully compiled from his handwritten notes.

Discusses basic methods of preparing food; offers more than 150 recipes for appetizers, entrees, and desserts; and includes advice for preparing multicourse meals and choosing appropriate wines.

Provides recipes for desserts such as strawberry-almond shortcake with basil and a crepe banana split

His Chicago restaurant is praised in the food press from coast to coast, and now, Charlie Trotter, master of culinary innovation, tests new waters with this collection of recipes for astonishing new dishes featuring freshwater fish and seafood. 100+ recipes. 75 duotone photos.

Great Recipes and Why They Work: A Cookbook

Beard on Food

A Grocer's Guide to Shopping, Cooking & Creating Community Through Food [A Cookbook]

Tetsuya

Charlie Trotter's Seafood

Ideas in Food

How a Pioneering Operation Sparked the Modern Age of Organ Transplants

A Chicago author's tribute to the historic eateries and storied local haunts that Windy City has loved and lost. Many of Chicago's greatest or most unusual restaurants are "no longer taking reservations." But even if they're gone, they're definitely not forgotten. From steakhouses to delis, these dining destinations attracted movie stars, fed the hungry, launched nationwide trends and launched smorgasbord of culinary innovations. Stretching across almost two centuries of memorable service and adventurous menus, Lost Restaurants of Chicago revisits institutions entrusted with the city's special occasions. Noted author Greg Borz

dishes out course after course of fondly remembered fare, from Maxim's to Charlie Trotter's and Trader Vic's to the Blackhawk.

Alex Talbot and Aki Kamozaawa, husband-and-wife chefs and the forces behind the popular blog Ideas in Food, have made a living out of being inquisitive in the kitchen. Their book shares the knowledge they have gleaned from numerous cooking adventures, from why tapioca flour makes a silkier chocolate pudding than the traditional cornstarch or flour to how to cold smoke just about any ingredient you can think of to impart a new savory dimension to everyday dishes. Perfect for anyone who loves food, Ideas in Food is the ideal handbook for unleashing creativity, intensifying flavors, and pushing one's cooking to new heights. This guide, which includes 100 recipes, explores questions both simple and complex to find the best way to make food as delicious as possible. For home cooks, Aki and Alex look at everyday ingredients and techniques in new ways—from toasting dried pasta to lend a deeper, richer taste to a simple weeknight dinner to making quick “micro stocks” or even using water to intensify the flavor of soups instead of turning to long-simmered stocks. In the book's second part, Aki and Alex explore topics, such as working with liquid nitrogen and carbon dioxide—techniques that are geared towards professional cooks but interesting and instructive for passionate foodies as well. With primers and detailed usage guides for the pantry staples of molecular gastronomy, such as transglutaminase and hydrocolloids (from xanthan gum to gellan), Ideas in Food informs readers how these ingredients can transform food in miraculous ways when used properly. Throughout, Aki and Alex show how to apply their findings in unique and appealing recipes such as Potato Chip Pasta, Root Beer Braised Short Ribs, and Gingerbread Soufflé. With Ideas in Food, anyone curious about food will find revelatory information, surprising techniques, and helpful tips for cooking more cleverly and creatively at home.

Discusses the success of the Chicago restaurant, Charlie Trotter's, and how to apply its management style and techniques to other businesses.

“At last, a definitive guide to the medicinal origins of every bottle behind the bar. This is the cocktail book of the year, if not the decade.” —Amy Stewart, author of The Drunken Botanist and Wicked Plants “A fascinating book that makes a brilliant historical case for what I've been saying all along: alcohol is good for you...okay maybe it's not technically good for you, but [English] shows that throughout most of human history, it's sure beat the heck out of water.” —Alton Brown, creator of Good Eats Beer-based wound care, deworming with wine, whiskey for snakebites, and medicinal mixers to defeat malaria, scurvy, and plague: how today's tipples were the tonics of old. Alcohol and Medicine have an inextricably intertwined history, with innovations in each altering the path of the other. The story stretches back to ancient times, when beer and wine were used to provide nutrition and hydration, and were employed as solvents for healing botanicals. Over time, alchemists distilled elixirs designed to cure all diseases, monastic apothecaries developed mystical botanical liqueurs, traveling physicians concocted dubious intoxicating nostrums, and the drinks we're familiar with today began to take form.

In turn, scientists studied fermentation and formed the germ theory of disease, developed an understanding of elemental gases and anesthetics. Modern cocktails like the Old-Fashioned, Gimlet, and Gin and Tonic were born as delicious remedies for diseases and discomforts. In *Doctors and Distillers*, cocktails and spirits expert Camper English reveals how and why the contents of our medicine and liquor cabinets were, until surprisingly recently, one and the same.

Charlie Trotter's Vegetables

A Lighter Take on Serious Cocktails, with 100+ Recipes for Low- and No-Alcohol Drinks: A Cocktail Recipe Book

An Action-Based Method for Maximum Customer Reactions

To the Bone

Home Cooking with Charlie Trotter

*Provides recipes for vegetable dishes such as baby carrot terrine with shiitake mushroom salad, and arugula noodles with smoked yellow tomato sauce*

*Charlie Trotter's spa cuisine was designed for the One and Only Palmilla, a resort in Los Cabos, Mexico. The dishes are light, clean, and focused on the inherent natural flavors of the key ingredients, rather than masking them with fats or sauces.*

*The wickedly entertaining, hunger-inducing, behind-the-scenes story of the revolution in American food that has made exotic ingredients, celebrity chefs, rarefied cooking tools, and destination restaurants familiar aspects of our everyday lives. Amazingly enough, just twenty years ago eating sushi was a daring novelty and many Americans had never even heard of salsa. Today, we don't bat an eye at a construction worker dipping a croissant into robust specialty coffee, city dwellers buying just-picked farmstand produce, or suburbanites stocking up on artisanal cheeses and extra virgin oils at supermarkets. The United States of Arugula is a rollicking, revealing stew of culinary innovation, food politics, and kitchen confidences chronicling how gourmet eating in America went from obscure to pervasive—and became the cultural success story of our era.*

*In this meditation on the culinary life that blends elements of memoir and cookbook, Paul Liebrandt shares the story of his own struggle to become a chef and define his personal style. To the Bone is Liebrandt's exploration of his culinary roots and creative development. At fifteen, he began his foray into the restaurant world and soon found himself cooking in the finest dining temples of London, Paris, and ultimately, New York. Taking inspiration from the methods and menus of Marco Pierre White, Raymond Blanc, Jean-Georges Vongerichten, and Pierre Gagnaire, Liebrandt dedicated himself to learning his craft for close to a decade. Then, at New York City's Atlas, he announced himself as a worldclass talent, putting his hard-earned technique to the test with a startlingly personal cuisine. He continued to further his reputation at restaurants such as Gilt, Corton, and now the Elm, becoming known for a singular, graphic style that has captured the public's imagination and earned him the respect of his peers. Punctuated throughout with dishes that mark the stages of his personal and professional life, all of them captured in breathtaking color photography, this is Liebrandt's literary tasting menu, a portrait of a chef putting it together and constantly pushing himself to challenge the way he, and we, think about the possibilities of food.*