

Hot Sauce Bible

Chile peppers bring both sweet and fiery zest to dishes -- discover a fascinating and seemingly endless variety within the pages of this delightful book.

Learn to preserve your food at home with this ultimate guidebook! The Home Preserving Bible thoroughly details every type of preserving-for both small and large batches-with clear, step-by-step instructions. An explanation of all the necessary equipment and safety precautions is covered as well. But this must have reference isn't for the novice only; it's filled with both traditional and the latest home food preservation methods. More than 350 delicious recipes are included-both timeless recipes people expect and difficult-to-find recipes.

For more than ten thousand years, humans have been fascinated by a seemingly innocuous plant with bright-colored fruits that bite back when bitten. Ancient New World cultures from Mexico to South America combined these pungent pods with every conceivable meat and vegetable, as evident from archaeological finds, Indian artifacts, botanical observations, and studies of the cooking methods of the modern descendants of the Incas, Mayas, and Aztecs. In Chile Peppers: A Global History, Dave DeWitt, a world expert on chiles, travels from New Mexico across the Americas, Europe, Africa, and Asia chronicling the history, mystery, and mythology of chiles around the world and their abundant uses in seventy mouth-tingling recipes.

Since the ancient Mayas, sweet tastes and chiles have put their pleasure into a single palate-pleasing package. Now here's a guide to the most delicious ways you can yield to those same irresistible desires.

From Garden to Glory

From Sweet and Mild to Fiery and Everything in Between

The Southern Slow Cooker Bible

BBQ Cookbook of 25 BBQ Sauce Recipes

The Home Cook's Guide to New Techniques for Fresh Flavors

The Barbecue! Bible 10th Anniversary Edition

The Hot Sauce Cookbook

2015 NEW MEXICO-ARIZONA BOOK AWARD WINNER "This useful, entertaining guide gives prospective microfarmers the dirt on realistic essentials for turning a garden into a money-making enterprise...The author advises on such basics as business plans and sales techniques; profiles a range of actual working microfarms, from flowers to killer bees; and relates hilarious stories from his own microfarming."

-PUBLISHERS WEEKLY "No generalities or theory here: this is all applied wisdom-which is why it works so well! Readers who want to turn their few acres into a profitable business venture would do well to turn to Microfarming for Profit as the first approach to turning an idea into reality." -CALIFORNIA BOOKWATCH

"DeWitt brings a lifetime of experience to this new guide for those interested in taking their hobby garden to a new level...[he] writes with authority and practicality, making this book an excellent resource for the novice microfarmer." -DESERET NEWS "...delightful...fun to read...a good starting point, and provides valuable information for farming on a very small scale." -MICRO FARM LIFE With wit, expertise, and common sense, Dave DeWitt shows you how to establish a successful microfarm by choosing the most profitable plants and animals to raise and learning to market and sell what you produce. His informative yet conversational style makes you feel you're talking with an expert you already know. Declared the "pope of peppers" by the New York Times, Dave DeWitt is one of the foremost authorities on chile peppers and spicy foods. A food historian and prolific writer, he is the author of over fifty books including gardening guides, food histories, and cookbooks. DeWitt is an associate professor in the College of Agriculture, Consumer, and Environmental Sciences at New Mexico State University, and co-producer of the National Fiery Foods and Barbecue Show, now in its twenty-sixth year. Dave lives with his wife in Albuquerque, New Mexico.

Hot Sauce Nation is a red-hot ride through the story of hot sauce in America. Why should the world's most painful food have inspired such adoration in the USA? While chili pepper-based sauces have transformed cuisines worldwide, successive waves of immigrants landing in the New World have turned up the heat on the American palette with their native pungent sauces. Today, the fast-growing hot sauce industry has made it into everything from salsa to barbecue, buffalo wings, chocolates, and cocktails, inspiring passionate romances and changing people's lives along the way. With fascinating detours into science, history, and current events, as well as stories of the people who make, use, sell, and love hot sauce, this flavorful volume explores the unique hold the condiment has on the American heart.

The latest addition to Agate Surrey's beloved 1001 series of cookbooks is its hottest ever. The largest and most comprehensive cookbook ever published on this subject, 1001 Best Hot and Spicy Recipes is composed of the very best dishes from author Dave DeWitt's collection of chili pepper-laden recipes. Created from his globe-trotting travels, from colleagues, and from research in authentic, obscure, and out-of-print cookbooks from all over the world, the book is loaded with a huge variety of soups, stews, chilies, and gumbos. It also includes a broad selection of barbecue dishes for the grill, a lengthy list of meatless entrees and vegetable options, and even a surprising array of zesty beverages, desserts, and breakfasts. Recipes are organized according to the region from which the chili peppers come: South and Central America, Mexico, the Caribbean, the United States, Europe, the Mediterranean and Middle East, Africa, the Indian subcontinent, and Asia and the Pacific. A treasury of the very best the world has to offer of great spicy foods, no serious cook should be without this jam-packed trove.

The timeless guide to culinary creativity and flavor exploration, based on the wisdom of the world's most innovative chefs Eight years in the making, The Flavor Bible is a landmark book that will inspire the greatest creations of innovative cooks and chefs by serving as an indispensable guide to creativity and flavor affinities in today's kitchen. Cuisine is undergoing a startling historic transformation: With the advent of the global availability of ingredients, dishes are no longer based on geography but on flavor. This radical shift calls for a new approach to cooking -- as well as a new genre of "cookbook" that serves no to document classic dishes via recipes, but to inspire the creation of new ones based on imaginative and harmonious flavor combinations. The Flavor Bible is your guide to hundreds of ingredients along with the herbs, spices, and other seasonings that will allow you to coax the

greatest possible flavor and pleasure from them. This astonishing reference distills the combined experience of dozens of America's most innovative culinarians, representing such celebrated restaurants as A Voce, Babbo, Blue Hill, Café Atlántico, Chanterelle, Citronelle, Gramercy Tavern, the Herbfarm, Jardinière, Jean Georges, Le Bernardin, the Modern, Moto, and the Trellis. You'll learn to: explore the individual roles played by the four basic tastes -- salty, sour, bitter, and sweet -- and how to bring them into harmony; work more intuitively and effectively with ingredients by discovering which flavors have the strongest affinities for one another; brighten flavors through the use of acids -- from vinegars to citrus juices to herbs and spices such as Makrut lime and sumac; deepen or intensify flavors through the layering of specific ingredients and techniques; and balance the physical, emotional, mental, and spiritual aspects of cooking and serving an extraordinary meal. Seasoned with tips, anecdotes, and signature dishes from the country's most respected chefs and pastry chefs, The Flavor Bible is an essential book for every kitchen library. For more flavor inspiration, look for The Vegetarian Flavor Bible

365 Easy and Delicious Down-Home Recipes

The Hot Sauce Bible

Let There Be Meat

The Essential Hot Spice Guide

225 Extraordinary Sauces, Rubs, Marinades, Mops, Bastes, Pastes, and Salsas, for Smoke-Cooking Or Grilling

The Essential Chile Sauce Guide

Barbecue Bible

A collection of short stories too controversial for publishing agents. He Ate the Satanic Bible, With Hot Sauce is just the beginning, NightShift Stories presents...

Of all the civilizations the Spanish explorers found in the New World, the one that loved the native chile peppers the most was the Aztecs. Theirs was a culture in which the hot and tasty treats were revered almost as much as sex. Over the centuries, Aztec cookery grew and spread to become the basis for the Mexican food of today, and many Aztec dishes have lasted through the years basically unchanged. Usually, these foods were roasted, boiled, or cooked in sauces, in a legacy that Dave DeWitt, the noted Pope of Peppers, has compiled into this wonderful addition to his scintillating Pepper Pantry series.

They're everywhere! Thirty years ago, the only liquid hot stuff you could find outside Louisiana was Tabasco Sauce, but now hundreds of brands are falling off the shelves and being sold online. The love of spicy foods has become a full-fledged movement, and hot sauces are at the molten core of this major culinary change. Now, Dave DeWitt has gone global to assemble this gourmet guide to the tastiest ways to indulge. From the nation's hotbeds through Latin American lava and the steamy Caribbean to the sauces of the spice route, DeWitt's rich range of recipes makes clear why hot sauces are more than a trend, more than a cuisine—they're a way of life!

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

425 Fiery Recipes from All Across America

A Couple Cooks - Pretty Simple Cooking

Paula Deen's Southern Cooking Bible

The One & Only Book for Every Cook

Hot Chili Eggs, Buffalo Wings, Sriracha Shrimp, Harissa Shawarma, and More!

The New Bible for Barbecuing Vegetables over Live Fire

The Ultimate Barbecue Bible

Steven Raichlen, a national barbecue treasure and author of The Barbecue! Bible, How to Grill, and other books in the Barbecue! Bible series, embarks on a quest to find the soul of American barbecue, from barbecue-belt classics-Lone Star Brisket, Lexington Pulled Pork, K.C. Pepper Rub, Tennessee Mop Sauce-to the grilling genius of backyards, tailgate parties, competitions, and local restaurants. In 450 recipes covering every state as well as Canada and Puerto Rico, BBQ USA celebrates the best of regional live-fire cooking. Finger-lickin' or highfalutin; smoked, rubbed, mopped, or pulled; cooked in minutes or slaved over all through the night, American barbecue is where fire meets obsession. There's grill-crazy California, where everything gets fired up - dates, Caesar salad, lamb shanks, mussels. Latin-influenced Florida, with its Chimichurri Game Hens and Mojo-Marinaded Pork on Sugar Cane. Maple syrup flavors the grilled fare of Vermont; Wisconsin throws its kielbasa over the coals; Georgia barbecues Vidalias; and Hawaii makes its pineapples sing. Accompanying the recipes are hundreds of tips, techniques, sidebars, and pit stops. It's a coast-to-coast extravaganza, from soup (grilled, chilled, and served in shooters) to nuts (yes, barbecued peanuts, from Kentucky). From veteran cookbook author Robb Walsh, this definitive guide to the world's most beloved condiment is a must-have for fans of dishes that can never be too spicy. Here's a cookbook that really packs a punch. With dozens of recipes for homemade pepper sauces and salsas—including riffs on classic brands like Frank's RedHot, Texas Pete, Crystal, and Sriracha—plus step-by-step instructions for fermenting your own pepper mash, The Hot Sauce Cookbook will leave you amazed by the fire and vibrancy of your homemade sauces. Recipes for Meso-american salsas, Indonesian sambal, and Ethiopian berbere showcase the sweeping history and range of hot sauces around the world. If your taste buds can handle it, Walsh also serves up more than fifty recipes for spice-centric dishes—including Pickapeppa Pot Roast, the Original Buffalo Wing, Mexican Micheladas, and more. Whether you're a die-hard chilehead or just a DIY-type in search of a new pantry project, your cooking is sure to climb up the Scoville scale with The Hot Sauce Cookbook.

This book has been completely updated. A 500-recipe celebration of sizzle and smoke. It's got everything how to grill internationally, the appropriate drinks to accompany grilled food, appetizers, and revered American traditions such as Elizabeth Karmel's North Carolina-Style Pulled Pork and the great American hamburger. Raichlen also includes a host of non-grilled salads and vegetables to serve as worthy foils to the intense flavors of food hot from the fire.

This BBQ Cookbook is a collection of 25 delicious BBQ Sauce Recipes. This book can be considered as a Barbecue Bible for the lovers of BBQ recipes, as it includes 25 different varieties of BBQ Sauce Recipes that can be prepared easily at home.

America's Burning Obsession

Barbecue Sauces, Rubs, and Marinades--Bastes, Butters & Glazes, Too

The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs

Sweet Heat

A 12-Week Study

Ancho and Poblano Chiles

BBQ USA

Expand your recipe repertoire with hot sauce: every spicy food lover's favorite condiment! Addicted, obsessed, devoted. No meal is safe from a hot sauce addict. They've got it everywhere--in their fridge, in their pantry, even in their bag, swag! These 60 recipes are sure to satiate cravings at every mealtime. So, dive into this cookbook for fantastically fiery dishes including: Chili-fried eggsHot Sauce Buffalo WingsSriracha Buttered ShrimpHarissa Chicken Shawarma WrapsCrunchy Thai SaladChili Chocolate BrowniesMexican Hot ChocolateAnd more! No longer relegated to the side of the plate, hot sauce is now the star of the show! With The Hot Sauce Cookbook, you can impress all your friends with recipes that will have them both begging for water and begging for more.

A must-have cookbook for every red-hot lover of spicy food, The Hot Sauce Bible is packed with detail on more than 1,700 sauces and brims with folklore, anecdotes, and more.

As the foods and recipes of Mexico have blended over the years into New Mexico's own distinctive cuisine, the chile pepper has become its defining element and single most important ingredient. Though many types were initially cultivated there, the long green variety that turned red in the fall adapted so well to the local soil and climate that it has now become the official state vegetable. To help chefs and diners get the most from this unique chile's great taste--without an overpowering pungency--Dave DeWitt, the noted Pope of Peppers, has compiled a complete guide to growing, harvesting, preserving and much more--topped off with dozens of delicious recipes for dishes, courses, and meals of every kind. It's one of the most popular chile peppers in the world, and the number of ways it can transform a meal--and be transformed--is endless. Now, Dave DeWitt, the acknowledged Pope of Peppers, has harvested his decades of experience to create a mouth-watering combination of knowledge and delightful, delectable recipes. The ways you can enjoy these delicious peppers are virtually infinite, and DeWitt knows them all: from breakfast through dinner and dessert; in sauces, soups, side dishes, and salads. Planning them, growing them, preserving them, and--best of all--devouring them, jalapeños have never been so interesting and delicious as Dave DeWitt makes them here.

The Chile Pepper Bible

Jewelry, Contemporary Design and Technique

Lamentations, Habakkuk, and Zephaniah

Turn Up the Heat with 60+ Pepper Sauce Recipes

Microfarming for Profit

Jalapenos

The Home Preserving Bible

"A fantastic resource for the home cook and an extensive collection of recipes for adding exciting flavors to any dish." —Eric Ripert, chef and co-owner, Le Bernardin, New York In Mastering Sauces, Susan Volland teaches home cooks how to make sauces like Homemade Sriracha, the Endlessly Adaptable Stir-Fry Sauce, Dan's "Instant" Canned Tomato Salsa, and Thai Coconut Curry Sauce. Including extensive reference tables for selecting thickeners, alternative seasonings, and expert advice on how to recover a sauce gone wrong, Mastering Sauces is "a must buy, and an essential one, for any serious cook." (James Peterson, James Beard Award-winning author of Sauces: Classical and Contemporary Sauce Making.) A Washington Post best cookbook of 2015.

Now the biggest and the best recipe collection for the grill is getting better: Announcing the full-color edition of The Barbecue! Bible, the 900,000-copy bestseller and winner of the IACP/Julia Child Cookbook Award. Redesigned inside and out for its 10th anniversary, The Barbecue! Bible now includes full-color photographs illustrating food preparation, grilling techniques, ingredients, and of course those irresistible finished dishes. A new section has been added with answers to the most frequently asked grilling questions, plus Steven's proven tips, quick solutions to common mistakes, and more. And then there's the literal meat of the book: more than 500 of the very best barbecue recipes, inventive, delicious, unexpected, easy-to-make, and guaranteed to capture great grill flavors from around the world. Add in the full-color, and it's a true treasure.

Poultry enthusiasts unite! ATK has you covered from the basic to the spectacular with 500 recipes that deliver low-key dinners, game-day favorites, simple sandwiches, special-occasion showstoppers, and beyond. You can call chicken a lot of things. Blank canvas, weeknight go-to, lean protein, we've heard it all. But boring? That's where we draw the line. Sure, it might have started to feel a bit redundant. But that's not the chicken's fault. ATK is here with the inspiration you need. It's time those chicken pieces in your freezer got the respect they deserve. Chicken is the go-anywhere, eat-with-anything, highly transformable crowd favorite that always fills the bill. Find exactly what you're looking for (and more!) with a wide breadth of themed chapters, including Easy Dinners, Classic Braises, Breaded and Fried, Pasta and Noodles, Savory Pies and Casseroles, and appliance-specific recipes. There's even a dedicated chapter of recipes for cooking for two. And with an introduction detailing how to prep any chicken part, from pounding breasts and preparing cutlets, to whole bird skills like butterflying or breaking down a chicken, you'll be a poultry pro in no time. Cozy up to succulent roast chickens with sauces made from pan drippings, sink your teeth into the crispiest, crunchiest fried chicken you've ever had, try your hand at sous vide for unbelievably moist chicken, or fire up the grill for anything from kebabs to beer can chicken. Feel like wingin' it? Us too. Our favorite is our game-changing Korean Fried Chicken Wings, double-fried so they stay extra-crispy under their blanket of spicy, salty, slightly-sweet sauce. With over 500 recipes, you could eat chicken every night and never tire of it. (And yes, that's a challenge.)

The genius of Raichlen meets the magic of vegetables. Celebrating all the ways to grill green, this mouthwatering,

ground breaking cookbook from America's master griller" (Esquire) shows how to bring live fire or wood smoke to every imaginable vegetable. How to fire-blister tomatoes, cedar-plank eggplant, hay-smoke lettuce, spit-roast brussels sprouts on the stalk, grill corn five ways—even cook whole onions caveman-style in the embers. And how to put it all together through 115 inspired recipes. Plus chapters on grilling breads, pizza, eggs, cheese, desserts and more. PS: While vegetables shine in every dish, this is not a strictly vegetarian cookbook—yes, there will be bacon. "Raichlen's done it again! I am so happy that he has turned his focus to the amazingly versatile yet underrated world of vegetables, creating some of the most exciting ways to use live fire. If you love to grill and want to learn something new, then this is the perfect book for you. Steven is truly the master of the grill!" –Jose Andres, Chef and Humanitarian "Destined to join Steven Raichlen's other books as a masterpiece. Just thumb through it, and you'll understand that this is one of those rare must-have cookbooks—and one that planet Earth will welcome." –Nancy Silverton, Chef and Owner of Mozza restaurants

Mastering Sauces: The Home Cook's Guide to New Techniques for Fresh Flavors

Good and Cheap

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food

How to Grill Vegetables

The Kitchen Shortcut Bible

The Chicken Bible

New Mexican Chiles

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it "Terrific!"; and Michael Pollan, who cited it as a "cool kickstarter." In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

Two experts on grilling and smoking offer this collection of 225 recipes for finger-licking barbecue sauces, rubs and marinades that combine the traditions of American BBQ flavors with international flair for a variety of meats, fish and seafood and vegetables. Original. 10,000 first printing.

A full-length recipe collection by the Food Network star and author features comprehensive coverage for more than three hundred Southern-inspired recipes and related cooking techniques.

Barbecue sauces, rubs, and marinades are every griller's secret weapon—the flavor boosters that give grilled food its character, personality, depth, and soul. Steven Raichlen, America's "master griller" (Esquire), has completely updated and revised his bestselling encyclopedia of chile-fired rubs, lemony marinades, buttery bastes, pack-a-wallop sauces, plus mops, slathers, sambals, and chutneys. It's a cornucopia of all the latest flavor trends, drawing from irresistible Thai, Mexican, Indian, Cajun, Jamaican, Italian, and French cuisines, as well as those building blocks from America's own barbecue belt. There are over 200 recipes in all, including a full sampler of dinner recipes using the sauces. And the book now has full-color photographs throughout. It's the essential companion cookbook for every at-home pitmaster looking to up his or her game.

The New Classic Guide to Delicious Dishes with More Than 300 Recipes

A Global History

A Step-By-Step Guide to Making Hot Sauce from Scratch

Chile Peppers

Eat Well on \$4/Day

Say Goodbye to Boring Chicken with 500 Recipes for Easy Dinners, Braises, Wings, Stir-Fries, and So Much More

Some days just call for the comforting flavors of the South. And while those days are often the busiest, your slow cooker is ready to do nearly all the work for you! Tammy Algood's *The Southern Slow Cooker Bible* serves up 365 recipes, covering a year's worth of dishes that let you effortlessly pair the flavors of the South with the convenience of slow cooking. Algood covers all the favorites—from whole chapters devoted to Southern mainstays such as grits, macaroni and cheese, stuffed peppers, and pulled pork, you'll find yourself returning to this collection over and over again. Learn what every good Southern cook knows—that the proper cooking technique can yield positively succulent results for just about any cut of meat. Algood's *Barbecued Roast Beef Sandwiches* are evidence enough of that. Discover desserts that will have you sharing the recipe with anyone lucky enough to try the mouthwatering *Is It Done Yet Peach Cobbler*. Have a crowd to feed for breakfast? Be sure to include *Late Brunch Hash Brown Casserole on the Menu... the Maple Sausage and Cheese Strata* too! Keep going, and your oven will be jealous! This collection shows you how easy it can be to savor the flavors of those classic Southern recipes your whole family has long adored. Discover new ways to do *Chicken and Dumplings* or *Squash Casserole*, and enjoy the extra time you gain by making *Andouille Sausage Gumbo* the easy way. If you're looking for a moist and delicious dessert with a kick of Southern charm, the *Sorghum Spiced Spoon Cake* is the perfect pick. Need a knockout side dish to round out your next cookout? What could possibly be more Southern than *Macaroni and Pimiento Cheese*? No matter where you start, *The Southern Slow Cooker Bible* will keep you eager to work your way through the entire mouthwatering collection.

A complete contemporary reference on the subject of stocks and sauces, including complete instructions for creating "arabesques" of sauce paintings. Features anecdotes, miniature biographies regarding several major and minor contributors to modern cooking techniques as well as historical and linguistic references to specific dishes. Numerous sauces and accompaniments created by other culinary professionals are also included. People have been spicing up their foods ever since cooking began. And it's a trend that's heating up all across the country. Now, Dave DeWitt, the esteemed Pope of Peppers, presents his must-have guide to the tastiest and healthiest combos from the worlds of powerful plants and creative cuisine.

The new *Pepper Pantry* series being published now by Terra Nova Books continues Dave DeWitt's decades of reading treats with a delightful look at Ancho and Poblano chiles. In this book, he wraps together in his unique style a lifetime of learning on their history and cultivation, combined with fascinating botanical and culinary information, and topped off with dozens of recipes bringing to the table the special taste of these special foods in a limitless variety of mouth-watering ways. "The pope of peppers" digs into *The Wide One*, starting with the Spaniards' amazed discovery of the Aztecs' fiery cuisine almost five hundred years ago. Regardless of the varying names that various places bestow on the ancho/poblano, its distinctive shape tells you there's a taste treat to come, and Dave's wide-ranging recipes make the most of its uniqueness—not too hot but oh so delicious!

The Flavor Bible

The Barbecue Lover's Big Book of BBQ Sauces

Hot Sauce Nation

The Sauce Bible

The Barbecue! Bible

Jalapeños

Fermented Hot Sauce Cookbook

The ultimate collection of recipes to make real food, real fast—with hundreds of ways to cook smarter, not harder. The *Kitchen Shortcut Bible* is for all of us who love to cook, but never seem to have enough time. Rather than a book of way-too-clever hacks, this is a collection of more than 200 ingenious recipes that supercharge your time in the kitchen without sacrificing high quality or fresh flavor. Bruce Weinstein and Mark Scarbrough come to this, their definitive guide to shortcut cooking, after twenty-nine cookbooks and decades of experience in the kitchen. Not only do they know about putting great meals on the table, they also know that most people's nightly question isn't "what's for dinner," but "what's for dinner in the next half hour?" They've got risotto in minutes, no-fry chicken parm, and melted ice cream pound cake. But these recipes aren't merely "semi-homemade." They've also got slow cooker confits, no-boil stuffed cabbage, and a fine holiday turkey straight out of the freezer, as well as new ways to think about sheet pan suppers, Asian noodle dishes without a wok, and no-churn ice creams. And no MacGuyver-ing either! There are lots of new ways to use the kitchen tools you already own, imparting concrete shortcuts that save time and make something good into something great. When dinner is a problem to be solved, this is your cheat sheet.

LET THERE BE MEAT is the must-have companion for anyone interested in the art of barbecue and smokehouse; wood-smoked, slow cooked pork and beef, sausages, burgers, ribs, seafood feasts and all the mouth-watering sides that go with them. James Douglas and Scott Munro provide their unique insight into the American BBQ culture, gleaned from seven years travel and hard study in the Deep South, with instructions on how to get the most from your meat. Including matching cocktails, sides, sweet stuff and even how to make your own pig roaster and home brew IPA. *LET THERE BE MEAT* is the carnivore's bible, crammed with over 100 melt-in-the-mouth recipes that have made Red's True Barbecue a phenomenon.

The Hot Sauce Bible

It's one of the most popular chile peppers in the world, and the number of ways it can transform a meal—and be transformed—is endless. Now, Dave DeWitt, the acknowledged Pope of Peppers, has harvested his decades of experience to create a mouth-watering

combination of knowledge and delightful, delectable recipes. The ways you can enjoy these delicious peppers are virtually infinite, and DeWitt knows them all: from breakfast through dinner and dessert; in sauces, soups, side dishes, and salads. Planning them, growing them, preserving them, and—best of all—devouring them, jalapeños have never been so interesting and delicious as Dave DeWitt makes them here.

More than 200 Recipes to Make Real Food Real Fast

A Complete Guide to Every Type of Food Preservation with Hundreds of Delicious Recipes

Guide to the Saucier's Craft

He Ate the Satanic Bible, With Hot Sauce

Tamasin's Kitchen Bible

A Nightshift Stories Collection

1,001 Best Hot and Spicy Recipes

Most cooks long for an all-encompassing cookbook that will show how to make everything from a basic biscuit to a poached salmon, advise on different cuts of meat and types of potatoes, and explain how to rescue a split sauce along the way. This is that book. through those first, experimental recipes, giving confidence to progress to more sophisticated dishes. The student or cook on a budget will find a repertoire of economical recipes, and the experienced cook will find inspiration in the comprehensive classics and new favourites chapters. There is an entire chapter on Christmas with a timetable for Christmas day plus 35 recipes that will inspire you between Christmas and New Year.

The books of Lamentations, Habakkuk, and Zephaniah are rich with God's truth concerning our need of redemption. But hope and mercy have the final word as God promises to bless those who turn back to him in faith and repentance. This accessible study takes readers through these books over the course of 12 weeks. The prophecies, though far removed from our historical context, are deeply relevant and applicable to today's contemporary issues—offering hope for restoration in our fallen world. Part of the Knowing the Bible series.

"This comprehensive lavishly illustrated book offers all the information needed to create handmade jewelry and other metal objects. More than 65 metalworking techniques are clearly and concisely explained, supported by detailed step-by-step photographs. Special features are detailed sections on anodizing aluminum, wire overlay -- inlay, coloration of titanium, lightweight thin-walled castings, twisted wire lamination and much more. --P. [4] of cover.