

## Jane Grigsons Fish Book

In Jane Grigson's Vegetable Book American readers, gardeners, and food lovers will find everything they've always wanted to know about the history and romance of seventy-five different vegetables, from artichokes to yams, and will learn how to use them in hundreds of different recipes, from the exquisitely simple 'Broccoli Salad' to the engagingly esoteric 'Game with Tomato and Chocolate Sauce.' Jane Grigson gives basic preparation and cooking instructions for all the vegetables discussed and recipes for eating them in every style from least adulterated to most adorned. This is by no means a book intended for vegetarians alone, however. There are recipes for 'Cassoulet,' 'Chicken Gumbo,' and even Dr. William Kitchiner's 1817 version of 'Bubble and Squeak' (fried beef and cabbage). ø Jane Grigson's Vegetable Book is a joy to read and a pleasure to use in the kitchen. It will introduce you to vegetables you've never met before, develop your friendship with those you know only in passing, and renew your romance with some you've come to take for granted. ø This edition has a special introduction for American readers, tables of equivalent weights and measures, and a glossary, which make the book as accessible to Americans as it is to those in Grigson's native England.

The beauty and bounty of the sea are captured as never before in this collection of sumptuous recipes. Davidson divides the denizens of the deep into family groups, discusses their natural and social histories, and explores their culinary uses with the enthusiasm of an experienced gourmet. Charlotte Knox's vivid, meticulous paintings perfectly complement the text. 145 recipes. 84 full-color illustrations.

Jane Grigson's unparalleled book on fish cookery takes us through the alphabet from anchovies to zander giving recipes and historical, geographical and culinary information and telling us all we ever need to know about the preparation and cooking of fish. The recipes are taken from all over the world - there is soft-shell crab, salt cod, gravadlax and much much more - and range from the simple to the formal.

Grigson blends the classic, the exotic and the unusual in this collection of recipes from around the world. A selection of dishes from the Mediterranean, America, Asia and Scandinavia, as well as from the author's own imagination. Originally published in 1990 by Michael Joseph. By the author of FOOD FOR FRIENDS and EAT YOUR GREENS. Winner of the Jane Grigson Trust Award 2020 Winners of BBC Radio 4 Food & Farming Award for Best Street Food Welcome to The Seafood Shack, a small food truck in Ullapool in the Scottish Highlands. It's here that Kirsty Scobie and Fenella Renwick take whatever their fishermen friends bring them each day and serve it up for their ever-growing band of loyal customers. Join them and discover how easy it is to cook mouthwatering seafood with over 80 down-to-earth recipes, plus essential tips on how to responsibly source, prepare, dissect, fillet, and cook white fish, smoked fish, and shellfish. The recipes are punctuated with tall tales from the fishermen who go out on fine days and foul to catch this fantastic produce from the clear and icy North Atlantic waters. Whether it's their signature haddock wrap for a mid-week dinner or their garlic & thyme langoustines for a weekend party treat, this is food that is simple and quick, but more importantly fresh, delicious to eat and an absolute joy to cook.

This timeless classic of French cuisine brings age-old mastery of everything pork into your kitchen, one easy-to-follow step at a time. Every town in France has at least one

charcutier, whose windows are dressed with astonishing displays of delicious food: pâté, terrines, galantines, jambon, saucissons, and boudins. The charcutier will also sell olives, anchovies, and condiments, as well as various salads of his own creation, making it an essential stop when assembling picnics or impromptu meals. But the real skill of the charcutier lies in his transformation of the pig into an array of delicacies; a trade which goes back at least as far as classical Rome, when Gaul was famed for its hams. First published in 1969, Jane Grigson's classic *Charcuterie and French Pork Cookery* is a guide and a recipe book. She describes every type of charcuterie available for purchase and how to make them yourself. She describes how to braise, roast, pot-roast, and stew all cuts of pork, how to make terrines, and how to cure ham and make sausages at home.

Soho has always been the gastronomic center of London, attracting those in search of the latest trendy restaurant. Now, chef Alastair Little presents a collection of the very best international recipes from Soho's top kitchens.

Winner of the Jane Grigson Trust Award 2017 and the Aragonese Academy of Gastronomy's 2017 Prize for Research *New Art of Cookery, Drawn from the School of Economic Experience*, was an influential recipe book published in 1745 by Spanish friary cook Juan Altamiras. In it, he wrote up over 200 recipes for meat, poultry, game, salted and fresh fish, vegetables and sweet things in a chatty style aimed at readers who cooked on a modest budget. He showed that economic cookery could be delicious if flavors and aromas were blended with an appreciation for all sorts of ingredients, however humble, and for diverse food cultures, ranging from that of Aragon, his home region, to those of Iberian court and New World kitchens. This first English translation gives guidelines for today's cooks alongside the original text, and interweaves a new narrative portraying 18th-century Spain, its everyday life, and food culture. The author traces links between *New Art's* dishes and modern Spanish cookery, tells the story of her search to identify the book's author and understand the popularity of his book for over 150 years, and takes travelers, cooks, historians, and students of Spanish language, culture, and gastronomy on a fascinating journey to the world of Altamiras and, most important of all, his kitchen.

Celebrated culinary expert Yan-Kit So combines more than 140 colorful Chinese recipes with a comprehensive, step-by-step visual guide to the ingredients, equipment, and techniques that will help you unlock the door to the classic Chinese kitchen. Demystify the art of Chinese cookery with this excellent visual guide. Step-by-step techniques and images of ingredients and equipment provide you with the foundation to create mouthwatering dishes. Impress your guests with your knowledge of the customs for serving authentic Chinese cuisine, or learn how to make dumplings and other enticing dim-sum recipes. You will see just how simple and rewarding cooking Chinese food can be.

Shortlisted for the Jane Grigson Trust Award 2021 *A cookbook with bags of heart* about the redemptive power of baking *Breadsong* tells the story of Kitty Tait who was a chatty, bouncy and full-of-life 14 year old until she was overwhelmed by an ever-thickening cloud of depression and anxiety. Her life changed overnight and she withdrew from the world. Her desperate family tried everything to help her but she slipped further away from them. One day her dad Alex, a teacher, baked a

loaf of bread with her and that small moment changed everything. One loaf quickly escalated into an obsession and Kitty started to find her way out of the terrible place she was in. Baking bread was the one thing that made any sense to her and before long she was making loaves for half her village. And she didn't stop at bread. Learning from other bakers, reading cookbooks and trusting an innate sense of what made the ordinary extraordinary, she began to take her baking in a whole new direction. Demand for Kitty's loaves, buns, cookies and brownies grew and, after a few whirlwind months, she and her dad opened The Orange Bakery, where queues now regularly snake down the street. Breadsong is a cookbook with more than 80 of Kitty's favourite recipes including Happy Bread filled with salted caramel and Comfort Bread made with Marmite, sticky buns galore with flavours such as Cardamom and Orange, and Fig and Honey, and the ultimate Tahini and Milk Chocolate Cookies. It's also a story about mental health, finding joy in unexpected places and being brave enough to change your life.

Jane Grigson's Fish Book Penguin Uk

A celebration of the seasons and the foods they bring, with more than 250 recipes featuring ingredients indigenous to the British Isles. Originally published in 1971, Good Things is "a magnificent book" that was ahead of its time in celebrating recipes built around British locally-sourced food, all presented in Grigson's inimitably witty and stylish food writing (The Guardian). Divided into sections that cover Fish—kippers, lobster, mussels and scallops, trout; Meat and Game—meat pies, salted meat, snails, sweetbreads, rabbit and hare, pigeon, venison; Vegetables—asparagus, carrots, celery, chicory, haricot beans, leeks, mushrooms, parsley, parsnips, peas, spinach, tomatoes; and Fruit—apple and quince, gooseberries, lemons, prunes, strawberries, walnuts. Most importantly, Good Things includes the recipe for Grigson's famous curried parsnip soup.

'Fuchsia Dunlop, our great writer and expert on Chinese gastronomy, has fallen in love with this region and its cuisine – and her book makes us fall in love too'

Claudia Roden 'Fuchsia Dunlop's erudite writing infuses each page and her delicious recipes will inspire any serious cook to take up their wok'

Ken Hom The Lower Yangtze region or Jiangnan, with its modern capital Shanghai, has been known since ancient times as a 'Land of Fish and Rice'. For centuries, local cooks have been using the plentiful produce of its lakes, rivers, fields and mountains, combined with delicious seasonings and flavours such as rice vinegar, rich soy sauce, spring onion and ginger, to create a cuisine that is renowned in China for its delicacy and beauty. Drawing on years of study and exploration, Fuchsia Dunlop explains basic cooking techniques, typical cooking methods and the principal ingredients of the Jiangnan larder. Her recipes are a mixture of simple rustic cooking and rich delicacies – some are famous, some unsung. You'll be inspired to try classic dishes such as Beggar's chicken and sumptuous Dongpo pork. Most of the recipes contain readily available ingredients and with Fuchsia's clear guidance, you will soon see how simple it is to create

some of the most beautiful and delicious dishes you'll ever taste. With evocative writing and mouth-watering photography, this is an important new work about one of China's most fascinating culinary regions.

A beautiful new edition of the classic culinary memoir by Alice B. Toklas, Gertrude Stein's romantic partner, with a new introduction by beloved culinary voice Ruth Reichl. Restaurant kitchens have long been dominated by men, but, as of late, there has been an explosion of interest in the many women chefs who are revolutionizing the culinary game. And, alongside that interest, an accompanying appetite for smart, well-crafted culinary memoirs by female trailblazers in food. Nearly 70 years earlier, there was Alice. When Alice B. Toklas was asked to write a memoir, she initially refused. Instead, she wrote *The Alice B. Toklas Cook Book*, a sharply written, deliciously rich cookbook memorializing meals and recipes shared by Hemingway, Fitzgerald, Wilder, Matisse, and Picasso—and of course by Alice and Gertrude themselves. While *The Autobiography of Alice B. Toklas*—penned by Gertrude Stein—adds vivid detail to Alice's life, this cookbook paints a richer, more joyous depiction: a celebration of a lifetime in pursuit of culinary delights. In this cookbook, Alice supplies recipes inspired by her travels, accompanied by amusing tales of her and Gertrude's lives together. In "Murder in the Kitchen," Alice describes the first carp she killed, after which she immediately lit up a cigarette and waited for the police to come and haul her away; in "Dishes for Artists," she describes her hunt for the perfect recipe to fit Picasso's peculiar diet; and, of course, in "Recipes from Friends," she provides the recipe for "Haschich Fudge," which she notes may often be accompanied by "ecstatic reveries and extensions of one's personality on several simultaneous planes." With a heartwarming introduction from *Gourmet's* famed Editor-in-Chief Ruth Reichl, this much-loved, culinary classic is sure to resonate with food lovers and literary folk alike.

Another hit in the authors' "Hot" cookbook series, this book draws on the world's hottest flavors from Asia, the Mediterranean, the American South, and South America create a uniquely exciting fusion cuisine. Color photos.

Discover the enticing and mouth-watering flavours of Mediterranean cooking with Elizabeth David's classic cookbook 'Britain's most inspirational food writer'

INDEPENDENT \_\_\_\_\_ Having lived in France, Italy, the Greek islands and Egypt, Elizabeth David has perfected the art of Mediterranean cooking. In her classic cookbook she gives us hearty pasta dishes from Italy; aromatic and tangy salads from Turkey and Greece; and tasty seafood and saffron dishes from Spain. With delicious dishes including . . . - Tomato and Shellfish Soup - Greek Spinach Pie - Toulouse-Style Cassoulet - Valencian Paella - Turkish Salad Dressing - Syrian Fish Sauce . . . You will be taken on a tasting tour of the Mediterranean from your own kitchen. Whether it is the simplicity of hummus or the delicious blending of flavours found in plates of ratatouille or paella, Elizabeth David's wonderful recipes in *A Book of Mediterranean Food* are imbued with all the delights of the sunny south. \_\_\_\_\_ 'Not only did she transform the way we

cooked but she is a delight to read' Express on Sunday 'When you read Elizabeth David, you get perfect pitch. There is an understanding and evocation of flavours, colours, scents and places that lights up the page' Guardian

A selection of traditional and modern recipes as well as an informative, evocative discussion of the origins of all kinds of English dishes.

A collection of traditional Sichuanese recipes, drawn from the author's two-year experience with regional chefs and complemented by detailed cooking methods, features a range of dishes and includes an ingredient glossary and a listing of twenty-three key Chinese flavors. 20,000 first printing.

ENGLISH FOOD reveals the richness and surprising diversity of England's culinary heritage. Fully updated and revised by Jane Grigson before her death in 1990, this joyful celebration of our national cuisine is a pleasure to cook from and a delight to read. 'This is the perfect English companion' - Guardian 'ENGLISH FOOD is an anthology all who follow her recipes will want to buy for themselves...enticing from page to page' - Spectator 'She restored pride to the subject of English food' - Evening Standard

Hawaii has one of the richest culinary heritages in the United States. Where else would you find competitions for the best saimin, sushi, Portuguese sausage, laulau, plate lunch, kim chee, dim sum, shave ice, and hamburgers? Hawaii's contemporary regional cuisine (affectionately known as "Local Food" by residents) is a truly amazing fusion of diverse culinary influences. In *The Food of Paradise: Exploring Hawaii's Culinary Heritage*, Rachel Laudan takes readers on a thoughtful, wide-ranging tour of Hawaii's farms and gardens, fish auctions and vegetable markets, fairs and carnivals, mom-and-pop stores and lunch wagons, to uncover the delightful complexities and incongruities in Hawaii's culinary history that have led to such creations as saimin, crack seed, and butter mochi. Part personal memoir, part historical narrative, part cookbook, *The Food of Paradise* begins with a series of essays that describe Laudan's initial encounter with a particular Local Food, an encounter that puzzled her and eventually led to tracing its origins and influence in Hawaii. Representative recipes follow. Like pidgin, the creole language created by Hawaii's early immigrants, Local Food is a creole cuisine created by three distinct culinary influences: Pacific, American and European, and Asian. In her attempt "to decipher Hawaii's culinary Babel", Laudan examines the contributions of each, including the introduction of new ingredients and the adaptation of traditional dishes to Hawaii's way of life. More than 150 recipes, photographs, a bibliography of Hawaii's cookbooks, and an extensive glossary make *The Food of Paradise* an invaluable resource for cooks, food historians, and Hawaiian buffs.

'A reference bible...inspirational in the way that it opens up new possibilities for vegetables' - 'Daily Mail'. This is Jane Grigson's definitive guide to the selection, preparation and cooking of vegetables - from the common potato to the exotic Chinese artichoke. She gives tempting, stimulating ideas for side dishes, main courses and even the odd dessert. This marvellous book has become a classic

work of reference for good cooks everywhere.

Jane Grigson's Fruit Book includes a wealth of recipes, plain and fancy, ranging from apple strudel to watermelon sherbet. Jane Grigson is at her literate and entertaining best in this fascinating compendium of recipes for forty-six different fruits. Some, like pears, will probably seem homely and familiar until you've tried them  $\frac{3}{4}$  la chinoise. Others, such as the carambola, described by the author as looking like a small banana gone mad, will no doubt be happy discoveries. You will find new ways to use all manner of fruits, alone or in combination with other foods, including meats, fish, and fowl, in all phases of cooking from appetizers to desserts. And, as always, in her brief introductions Grigson will both educate and amuse you with her pithy comments on the histories and varieties of all the included fruits. All ingredients are given in American as well as metric measures, and this edition includes an extensive glossary, compiled by Judith Hill, which not only translates unfamiliar terminology but also suggests American equivalents for British and Continental varieties where appropriate.

Cooking methods for mastering the perfect, satisfying texture each and every time. Succulent shrimp, juicy steak, vegetables bursting with fresh flavor—the secret to cooking exceptional food is keeping it luscious and tender. In this technique-focused guide to delectable dishes, Kathy Hunt delivers recipes for global appetizers, mains, sides, desserts, and sweet baked goods. Written for novice and accomplished cooks alike, this masterclass in texture inspires an appreciation for the skills needed to craft exquisite mouthfeel, an often overlooked facet of cooking. From stir-frying noodles and sautéing fish to grilling delicate vegetables and roasting hearty meats, Luscious, Tender, Juicy covers a wealth of preparation techniques. Hunt explains how to keep food tender and flavorful, an essential aspect of delectable food. The final two chapters, "Luxurious Cakes, Pies, and Puddings" and "Velvety Cookies, Pastries, and Breads," focus on sweets that wouldn't be enjoyable (or even edible) if they weren't fluffy, molten, or gooey.

A revolutionary cookbook that moves the humble side dish to centre stage. Whilst writing his food blog, Rocket & Squash, Ed Smith noticed that a key part of our meals was being ignored. On too many occasions, side dishes were being relegated to an overboiled afterthought, or dismissed with a throwaway 'eat with potatoes' or 'serve with seasonal greens' line. But our side dishes have the potential to be as inspirational as the main event itself. In fact, they're often the best bit! Here it's the 'two veg' rather than the meat which are given the spotlight: you'll find 140 inspiring recipes and insightful tips to make your pulses, roots, vegetables and greens dazzle in their own right. Think of garlic oil pea shoots, smoky ratatouille, celeriac baked in a salt and thyme crust, carrots with brown butter and hazelnuts, spelt grains with wild mushrooms, and chorizo roast potatoes. Complete with a recipe directory that will help you find the perfect accompaniment, whatever your cooking, On the Side will brighten and invigorate every meal.

'The Rangoon Sisters taught me everything I know about Burmese food. And now they can teach you too.' Grace Dent 'Amy and Emily's food is vibrant, colourful and packed with flavour. I can't wait to make everything in this book.' Melissa Hemsley Love Thai food? Addicted to Chinese and Indian? Then it is time to discover the flavours of Burma. The Rangoon Sisters is a celebration of the incredible food and flavours that are found throughout Myanmar, including over 80 evocative recipes that have been made easy and accessible for the modern home cook by supper club extraordinaires Emily and Amy Chung. Including chapters such as Snacks, Salads, Curries, Rice, Noodles and Sweets, the simple recipes are perfect for a quick weekday family meal or a comforting slow cook on a weekend. And the food is ideal for sharing and pairing: rich bowls of curry are contrasted with vibrant salads and heaps of steaming rice. Recipes include: Mohinga (fish chowder) Pumpkin curry Pickled tealeaf salad Stuffed aubergine curry Butterbean stew Coconut chicken noodles Mango and lime cheesecake With easy to follow instructions and no specialist equipment or expensive ingredients needed, The Rangoon Sisters is essential for anyone wanting to make delicious, simple Burmese food at home.

Fish is delicious, healthy, and easy to prepare, but there are still many cooks who worry about what to buy and what to do with it. In Fish, these problems are addressed and solved. Sophie Grigson has collected more than 180 marvelous fish recipes, such as Tuna Teriyaki with Soba Noodles, Maryland Crab Cakes, Provenal Fish Soup, Thai Squid Salad, and Yucatan Fish Tortillas. And if anyone can teach you about matters piscine, expert William Black can. Armed with helpful tips on buying, storing, and preparing fish, you will soon share this couple's passion and expertise.

SHORTLISTED FOR THE JANE GRIGSON TRUST AWARD 2019 'The Island Kitchen has lifted my spirits and made me hungry and happy in equal measure' Nigella Lawson This ravishing cookbook will take you on a journey around the Indian Ocean islands, to taste the flavours of the colourful markets of Mauritius, the aromatic spice gardens of the Seychelles, the fishing coasts of the Maldives, the lagoons of Mayotte and the forests of Madagascar. Selina Periapillai, born in London but of Mauritian descent, celebrates the vibrant home-cooking of the islands, with dishes such as Sticky chicken with garlic & ginger, Mustard- & turmeric-marinated tuna, Seychellois aubergine & chickpea cari, and Pineapple upside-down cake with cardamom cream. With 80 simple recipes for everything from quick mid-week suppers to large rum-fuelled gatherings, and beautiful food photography and illustrations, this book will take you straight to the warm, welcoming kitchens of these beautiful islands.

Kehdy's cookbook is an inspired collection of classics and innovative dishes from a part of the world which, at the moment, is enjoying its overdue place in the sun. Her contribution and original, thoughtful and delicious. Go get it! --Yottam Ottolenghi Bethany Kehdy is renowned for the contemporary Middle Eastern and North African recipes that she publishes on her blog ([dirtykitchensecrets.com](http://dirtykitchensecrets.com)). A Lebanese-American born in Houston, Texas and brought up in Lebanon, she spent countless hours learning to cook with her perfectionist teta (grandmother), her vivacious dad and her spirited aunts. Her recipes are a harmonious balance of classic and contemporary, as she draws upon her childhood roots while adding her own personal twist to these iconic recipes. The cuisines from the Middle East and North Africa share many diverse influences and gorgeous key ingredients and spices, such as pomegranates, figs, pine

nuts, saffron and sumac. Passionate about food and her heritage, this former Miss Lebanon showcases the sheer brilliance of the dishes of the Levant. Try a fragrant Fish Tagine with Preserved Lemons with Moroccan flavours; fiery Lamb Shanks with Butterbeans and Tomatoes from Lebanon; or delicately spiced Chicken, Walnuts and Pomegranate Stew with its Persian influences. Cuisines across the region are covered, including Egyptian, Palestinian, Syrian, Turkish, Iraqi and Jordanian. You'll find yourself drawn into a whole new world and a whole new way of cooking.

In Jane Grigson's Vegetable Book American readers, gardeners, and food lovers will find everything they've always wanted to know about the history and romance of seventy-five different vegetables, from artichokes to yams, and will learn how to use them in hundreds of different recipes, from the exquisitely simple "Broccoli Salad" to the engagingly esoteric "Game with Tomato and Chocolate Sauce." Jane Grigson gives basic preparation and cooking instructions for all the vegetables discussed and recipes for eating them in every style from least adulterated to most adorned. This is by no means a book intended for vegetarians alone, however. There are recipes for "Cassoulet," "Chicken Gumbo," and even Dr. William Kitchiner's 1817 version of "Bubble and Squeak" (fried beef and cabbage).

Jane Grigson's book on fish cookery takes the reader through the alphabet from anchovies to zander giving recipes and historical, geographical and culinary information. The text also gives advice about the preparation and cooking of fish. More than 400 recipes—from beloved classic to new inspirations—that celebrate the tomato in its many mouthwatering preparations around the world. Ever been confronted by a couple of unpromising-looking tomatoes and some of yesterday's bread, with nothing else for supper? In The Big Red Book of Tomatoes, Lindsey Bareham will turn them into a delectable dinner for one. And, if you're a gardener, the next time you're stuck with a load of tomatoes that won't ripen, why not try Lindsey's irresistible green tomato tart with zabaglione cream? In this lively, inspirational cookbook featuring more than 400 recipes, the fruit we love to eat as a vegetable is given the star treatment. There are salsas from Mexico, curries from India, Arab tagines, pizzas from Italy, and chutneys from the British Isles. And if you want to know how to make the ultimate Bloody Mary, then this is the book for you. There are innovative dishes such as Tomato Tarte Tatin, Golden Tomato Lasagna with Basil and Vine Tomatoes, classics such as Stuffed Tomatoes and Insalata Tricolore, as well as the more unusual Shaker Tomato Cream Pie, and of course pasta in every guise. Bareham explores the tomato's affinity with eggs, bread and pasta, as well as its ubiquitous appeal in salads and sauces, or paired with meat and fish. For lovers of quick dishes or slow simmering on the back burner, The Big Red Book of Tomatoes is an invaluable addition to the kitchen shelf. Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques



of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

Winner of the Fortnum & Mason Cookery Book Award 2020 Shortlisted for the Guild of Food Writers Award 2020 Shortlisted for the James Beard Award 2020 'Cookbook of the year' Allan Jenkins, OFM 'No one explains the intricacies of Sichuan food like Fuchsia Dunlop. This book remains my bible for the subject' Jay Rayner A fully revised and updated edition of Fuchsia Dunlop's landmark book on Sichuan cookery. Almost twenty years after the publication of Sichuan Cookery, voted by the OFM as one of the greatest cookbooks of all time, Fuchsia Dunlop revisits the region where her own culinary journey began, adding more than 50 new recipes to the original repertoire and accompanying them with her incomparable knowledge of the dazzling tastes, textures and sensations of Sichuanese cookery. At home, guided by Fuchsia's clear instructions, and using just a few key Sichuanese storecupboard ingredients, you will be able to recreate Sichuanese classics such as Mapo tofu, Twice-cooked pork and Gong Bao chicken, or try your hand at a traditional spread of cold dishes comprising Bang bang chicken, Numbing-and-hot dried beef, Spiced cucumber salad and Green beans in ginger sauce. With spellbinding writing on the culinary and cultural history of Sichuan and accompanied by gorgeous travel and food photography, The Food of Sichuan is a captivating insight into one of the world's greatest cuisines. 'This book offers an unmissable opportunity to utilise the wok and cleaver, brave the fiery Mapo tofu and expand your technique with pot-stickers and steamed buns' Yotam Ottolenghi

"Not just a smart memoir about cross-cultural eating but one of the most engaging books of any kind I've read in years." —Celia Barbour, O, The Oprah Magazine After fifteen years spent exploring China and its food, Fuchsia Dunlop finds herself in an English kitchen, deciding whether to eat a caterpillar she has accidentally cooked in some home-grown vegetables. How can something she has eaten readily in China seem grotesque in England? The question lingers over this "autobiographical food-and-travel classic" (Publishers Weekly).

Features one hundred twenty recipes for preparing such fish and seafood dishes as bouillabaisse, fish tacos, pickled herring, and calamari, and includes tips on fish selection, cleaning seafood, and complementary oils, condiments, and stocks.

A timeless literary cookbook with more than 250 recipes and gastronomic treats that celebrate the varieties and culinary pleasures of mushrooms. An indispensable classic for all those who love mushrooms. Truffles . . . ceps . . . morels, they all conjure visions of one of the most intriguing and subtle of all gastronomic treats. Amateur cooks can feel overwhelmed by the many varieties of mushrooms, and mystified by how best to prepare them, while epicures hunger for new ways to expand their repertoires. With more than 250 recipes, Jane Grigson describes simple yet sumptuous preparations for all kinds of delectable

fresh and preserved mushrooms. Included are helpful tips for selecting and preserving the best edible mushrooms (both wild and cultivated), the folklore behind the recipes, a brief history of mushroom cultivation, guides to distinguishing edible from poisonous fungi for those who venture to pick their own, and line drawings of the twenty-one most common species.

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