

## Simon Hopkinson Cooks

Marcia was trying to help her mama. So maybe balancing on top of a tower of chairs to dip candles wasn't such a good idea. And perhaps her biscuits worked better as doorstops than dessert. Still, does her mama really need to hire a mother's helper? Then Fannie Farmer steps into their kitchen, and all of a sudden the biscuits are dainty and the griddle cakes aren't quite so...al dente. As Fannie teaches Marcia all about cooking, from how to flip a griddle cake at precisely the right moment to how to determine the freshness of eggs, Marcia makes a wonderful new friend. Here's the story "from soup to nuts" -- delightfully embellished by Deborah Hopkinson -- of how Fannie Farmer invented the modern recipe and created one of the first and best-loved American cookbooks. Nancy Carpenter seamlessly incorporates vintage engravings into her pen, ink, and watercolor illustrations, deliciously evoking the feeling of a time gone by.

A practical guide to cooking and eating well regardless of financial circumstances explains how to shop and cook with an eye toward future meals while using scraps and leftovers to prepare nutritious, satisfying secondary foods.

100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippable time recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail Book truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

Now in paperback, this landmark, debut cookbook from Richard Olney is brimming with over 150 authentic recipes that capture the flavors and spirit of the French countryside. Originally published in 1970, "The French Menu Cookbook" is one of the most important culinary works of the twentieth century. It has served as a foundational resource and beacon to cooks worldwide--including visionaries like Alice Waters--who redefined American cuisine. Well ahead of his time, Olney champions a seasonal approach to cooking and provides thoughtful, intriguing wine pairings. This revolutionary text offers masterfully arranged menus for every occasion, from casual dinners for two to decadent soirees. In paperback for the first time, this celebrated kitchen classic is a must-have for adventurous home cooks, chefs, gourmets, and Francophiles alike.

Taken from his much-loved columns in The Independent, 'Week In, Week Out' brings together 52 stories about ingredients with their associated recipes.

"First published in Great Britain by Michael Joseph 1960"--T.p. verso.

Presents quick to prepare and satisfying recipes derived from London's The Havelock's menu of Modern British dishes. This book includes winter-warming dishes such as Pot-roast chicken with Leek and Anchovies, delicious tarts including Crab, Tomato and Saffron and family puds such as Steamed Pecan, Maple, Norfolk Apple and Treacle Tart, and more.

The chef-owner of Shopsin's offers reflection on the culinary art, customers, and family bonds and shares more than 120 recipes for such comfort foods as mac n cheese pancakes and blisters on my sisters (sunny-side-up eggs on tortillas).

When in 1998 Marco Pierre White acquired the Mirabelle, a long established restaurant with an illustrious history, his re-opening of it was one

of the most eagerly awaited events in the London calendar. Within weeks the restaurant critics had unanimously acclaimed it, booking were being taken weeks in advance, and a table there had become the most sought after thing in town. The menu is simple and superb, the wine list is phenomenal, and the service, decor and atmosphere are near-perfect. Marco Pierre White, already the youngest chef ever to earn three stars from the Michelin guide, had done it again. In this beautiful book he presents the recipes on which the Mirabelle's astounding success is based, ranging from simple starters through elegant fish and meat courses to irresistible puddings. As in his other books, he provides a wealth of technical expertise and invaluable tips on basic ingredients, preparation in advance, and how to present the food so that it looks its best on the plate.

Presents recipes for a wide variety of dishes, sauces, and desserts representing the full range of French regional cooking.

In *The Irish Cookbook*, traditional Irish dishes are adapted to suit present-day tastes and lifestyles. It includes plenty of modern recipes using our finest fresh seafood, farmhouse vegetables, prime Irish meats and cheeses. The book will be invaluable to the reader for all occasions, whether they want a quick and easy snack, a family meal or are entertaining for a special occasion. The author passionately believes that tasty food that is good for you can be achieved by anyone, once they have a few basic skills and recipes. This is what she provides here, writing simply and clearly and avoiding the use of difficult culinary terms which might confuse the inexperienced cook. This is a revised and updated edition of the bestselling version which was first published in 1971.

An entertaining homage to a Sunday-supper staple packed with thirty recipes (some from notable chefs), as well as tips, stories, photos, and illustrations. Food writer, cookbook author, and brisket zealot Stephanie Pierson contends, "Some foods will improve your meal, your mood, your day, your buttered noodles. Brisket will improve your life." Brisket is so easy to warm up to, no wonder everyone loves it. Families pass brisket recipes down like heirlooms. Chat rooms are full of passionate foodies giving passionate opinions about their briskets—and each one claims to have the best brisket recipe ever! When Angel Stadium of Anaheim introduced a BBQ brisket sandwich, it promptly won a national contest for best ballpark cuisine. This lively book offers everything from brisket cooking tips to chef interviews to butcher wisdom. Color photographs, illustrations, and graphics ensure that brisket has never looked better. The recipes include something for everyone: Beef Brisket with Fresh Tangy Peaches, Scandinavian Aquavit Brisket, Sweet-and-Sour Brisket, Barbecued Brisket Sandwiches with Firecracker Sauce, a Seitan Brisket (even people who don't like meat love brisket), and a 100% Foolproof Bride's Brisket. If brisket does indeed improve your life, then *The Brisket Book* promises to be the ultimate life-affirming resource for anyone who has savored—or should savor—this succulent comfort food. "A fun little book, very entertaining with terrific recipes from friends, family and chefs. It is indeed as intended, "A Love Story with Recipes." —Sara Moulton, author of *Sara Moulton's Home Cooking 101* "The Brisket Book has a recipe for everyone, and it'll turn you into the star of any potluck." —The Jewish Journal of Greater Los Angeles "Packed with history, wit, and expert opinions (including a list of fifty things about brisket that people disagree on), this book presents one of the world's great comfort foods in all its lovable, chameleonlike glory, with recipes for corned beef, smoked brisket, Korean brisket soup, brisket burgers, and myriad Jewish braises, including Nach Waxman's supposedly "most-Google'd brisket recipe" of all, smothered in onions and virtually no liquid." —The Philadelphia Inquirer

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.

The Guardian’s ‘How to Make’ food columnist Felicity Cloake is on a mission to find the perfect recipes for staple dishes, from spag bol to apple pie and from brownies to fish pie, in her first cookbook *Perfect* - 68 essential recipes for every cook’s repertoire. How can I make deliciously squidgy chocolate brownies? Is there a foolproof way to poach an egg? Does washing mushrooms really spoil them? What’s the secret of perfect pastry? Could a glass of milk turn a good Bolognese into a great one? *Perfect* will answer all these questions and many, many more. Having rigorously tried and tested recipes from all the greats - from Elizabeth David and Delia Smith to Nigel Slater and Simon Hopkinson - Felicity Cloake has pulled together the best points from each to create the perfect version of 68 classic dishes. Never again will you have to rifle through countless different books to find the your perfect roast chicken recipe, mayonnaise method or that incredible tomato sauce - it’s all here in this book, based on Felicity’s popular Guardian column, along with dozens of invaluable prepping and cooking tips that no discerning cook should live without. Whether you’re a competent cook or have just caught the bug, *Perfect* has a place on every kitchen shelf. ‘Brilliant. . . finely honed culinary instincts, an open mind and a capacious cookbook collection...Miss Cloake has them all’ Evening Standard Guardian and New Statesman food columnist Felicity Cloake is the winner of the 2011 Guild of Food Writers awards for Food Journalist of the Year and New Media of the Year; follow Felicity on Twitter @FelicityCloake.

‘The nation’s taster-in-chief title belongs unequivocally to Felicity Cloake’ Daily Mail From the Guardian ‘How to Make’ columnist and author of *PERFECT*: an essential compilation of the best tried-and-tested versions of your favourite classic recipes How can I make deliciously squidgy chocolate brownies? Is there a fool-proof way to poach an egg? Does washing mushrooms really spoil them? What’s the secret of perfect pastry? Could a glass of milk turn a good bolognese into a great one? Felicity Cloake has rigorously tried and tested recipes from all the greats - from Nigella Lawson and Delia Smith to Nigel Slater and Simon Hopkinson - to create the perfect version of hundreds of classic dishes. *Perfect* pulls together the best of those essential recipes, from the perfect beef wellington to the perfect poached egg. Never again will you have to rifle through countless different books to find your perfect roast chicken recipe, mayonnaise method or that incredible tomato sauce - it’s all here in this book, based on Felicity’s popular Guardian columns, along with dozens of invaluable prepping and cooking tips that no discerning cook should live without.

Simon is a man who has dedicated his life to searching out the very best recipes. In *Simon Hopkinson Cooks*, he has created 12 menus offering dishes that not only taste good, but also complement each other perfectly. For Simon, cooking is about care, precision and love, and combining his professional skills with his understanding of home cooking, once again, he has created delicious recipes you will enjoy making

- and eating. From the author of the number 1 best-selling book, *The Good Cook*, here are some more seriously good recipes.

Housed in the historic Michelin building, Bibendum Restaurant has been an iconic part of the restaurant scene in London for 25 years. This book brings Simon Hopkinson, original chef and now a very well-respected food writer, back to tell us about 10 of his favourite Bibendum Classics, still on the menu today including Piedmontese Peppers and Fillet Steak au Poivre. Matthew Harris, the Head Chef whose seasonal and uncluttered cooking has won him many accolades, presents more than 40 quality recipes for you to cook at home from Soup de Poisson, Roast Grouse with Bread Sauce and Slow-cooked Pork Belly to Marbled Chocolate Mousse Cake and Passionfruit Tart. This is simple, stylish food at its best - easy to prepare and cook, generous in flavour and convivial to serve and share.

*At Elizabeth David's Table* is the very best from the woman who who changed the face of British cooking. Elizabeth David introduced a dreary post-war Britain to the sun-drenched culinary delights of the Mediterranean; to foods like olive oil and pasta, artichokes and fresh herbs - foods that have become the staples of our diets today. Her recipes brought colour and life into kitchens everywhere, yet her books never contained any photographs. Now, published for the first time, is this beautiful new collection of her most inspiring, everyday recipes with full-colour photography throughout. Published to celebrate the 60th anniversary of Elizabeth's first book, *At Elizabeth David's Table* has twelve chapters guiding the reader from tasty soups and starters, through to meat, fish and desserts. Sections on successful bread making, as well as more extravagant dishes, ensure that this will become the cookery bible that you will turn to, time and time again. Interspersed throughout *At Elizabeth David's Table* are some of Elizabeth's short essays - from how to cook 'fast and fresh' using store cupboard ingredients, to evocative portraits of French and Italian markets. 'Not only did she transform the way we cooked but she is a delight to read' *Express on Sunday* 'Britain's most inspirational food writer' *Independent* '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* 'Not only did she transform the way we cooked but she is a delight to read' *Express on Sunday* Elizabeth David (1913-1992) is the woman who changed the face of British cooking. Having travelled widely during the Second World War, she introduced post-war Britain to the sun-drenched delights of the Mediterranean and her recipes brought new flavours and aromas into kitchens across Britain. After her classic first book *Mediterranean Food* followed more bestsellers, including *French Country Cooking*, *Summer Cooking*, *French Provincial Cooking*, *Italian Food*, *Elizabeth David's Christmas* and *At Elizabeth David's Table*.

A posthumous collection of recipes and articles—recommended by her friends and fans—from “the best food writer of her time” (Jane Grigson, *The Times Literary Supplement*). Before Elizabeth David died in 1992, she and her editor, Jill Norman, had begun work on a volume of “The Best of,” but then her health deteriorated and the project was shelved. The idea was revived in 1996, when chefs and writers and Elizabeth’s many friends were invited to select their favorite articles and recipes. The names of the contributors—who number among some of our finest food writers, such as Simon Hopkinson, Alice Waters, Sally Clarke, Richard Olney, Paul Levy, and Anne Willan—appear after the pieces they had chosen along with their notes. The writings and recipes which make up *South Wind Through the Kitchen* are drawn from all of Elizabeth David’s books, namely *A Book of Mediterranean Food*; *French Country Cooking*; *Italian Food*; *Summer Cooking*; *French Provincial Cooking*; *Spices, Salt and Aromatics in the English Kitchen*; *English Bread and Yeast Cookery*; *An Omelette and a Glass of Wine*; and *Harvest of the Cold Months*. There are over 200 recipes organized around courses and ingredients such as eggs and cheese, fish and shellfish, meat, poultry and game, vegetables, pasta, pulses and grains, sauces, sweet dishes and cakes, preserves, and bread, all interspersed with extracts and articles making it a delightful compendium to dip into as well as cook from. “The doyenne of food writers . . . a touching eulogy compiled

by those who loved her . . . While it contains recipes from France, the Mediterranean, and the Levant, the book is really a collection of Mrs. David's memories of those places." —The Dabbler

Published as the companion volume to the BBC Television show of the same name, *The Good Cook* is a collection of 100 of legendary chef Simon Hopkinson's favorite recipes, drawn from his childhood, his restaurant career, and his most memorable meals. A good cook, for Simon, is someone who cares as much about eating as cooking. A good recipe becomes a great dish when the cook has thought about the ingredients and treated them well. These ingredients do not have to be expensive. Simon's genius lies in his belief that a cheap cut of meat, for example, cooked with care can often taste nicer than a choice one prepared by indifferent hand. Structured around Simon's love of good ingredients and written with his trademark perfectionism and precision, this book is for anyone who loves to cook and wants to learn from one of the best.

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

This is an essential book for people who love cooking and want to sample Hopkinson's innovative recipes which reinvent the often forgotten classics of British cuisine. Recipes such as Roast Goose Stuffed with Mashed Potato, Beetroot Puree with Horseradish and, of course, Gammon and Spinach introduce regional specialities, old favourites and essentials of continental bourgeois cooking with a good smattering of Mediterranean and Eastern flavours. The recipes are easy and accessible and introduced in an engagingly personal style. 'Gammon and Spinach is a book from which I want to eat almost every recipe ... here we have Hopkinson at his award-winning, wide-ranging best.' Clarissa Dickson-Wright, *Night & Day* 'Each paragraph reveals some little insight, some chef's truc, that is new to me' Rowley Leigh, *Sunday Telegraph* 'Fully of homely food of the kind everybody now wants to eat and cook' *You Magazine*

'I get fed up with the number of cookbooks that promise quick and easy meals, those that promise a three-course dinner that can be knocked up in thirty minutes. Most cooking, and certainly most enjoyable cooking, takes a little longer. I can knock something up in a hurry if I have to – there are plenty of quick and easy recipes in this book – but that ability was a long time in the acquisition, and I still prefer to take my time, in order to do it better than I did it last time.' These recipes and essays, first published in the *Financial Times*, are a distillation of Rowley Leigh's forty years as both a professional chef and a home cook. They detail with precision and wit how to cook and enjoy both unusual and familiar ingredients through the seasons. With Leigh's succinct wine recommendations and over 120 recipes, this is a book to get messy with overuse in the kitchen and to pore over in an armchair with a glass of the author's beloved Riesling close to hand.

While Lindsey Bareham was helping Simon Hopkinson put together his best-selling book, *Roast Chicken and Other Stories*, the two of them began to reminisce about hotel and restaurant dishes they had grown up with and always loved; those Cinderellas of the kitchen that we

abandoned in our quest for the wilder shores of gastronomy. Classics such as Duck a l'Orange, Weiner Schnitzel, Moussaka, Garlic Mushrooms and, of course, Prawn Cocktail, have all been slung out like old lovers but when made with fine, fresh ingredients and prepared with care and a genuine love of good eating, these former favourites should grace the most discerning of tables. The Prawn Cocktail Years sets out to rehabilitate the food we once loved and found exciting. In so doing, the authors take us on a cook's tour of the legendary post-war hotels and gentlemen's clubs with their Mulligatawny and Shepherd's Pie, to the bistros of Swinging London where Paté Maison and sizzling Escargots excited the braver palate. Then there were the first Italian trattorias where Saltimbocca and Oranges in Caramel were the order of the day and the 'Continental' restaurants with their exotic offerings of Beef Stroganoff, Chicken Kiev and Rhum Baba. Recipes for all these old favourites have been brought back to life as well as those classics that were once described as the Great British Meal - Prawn Cocktail, Steak Garni with Chips and Black Forest Gateau. Cooked as they should be, this much derided and often ridiculed dinner is still something very special indeed. The prawn cocktail years are staging a comeback . . .

A celebration of a chef like no other. Join the inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food. Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking – they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and stocks, to typically unused parts of the animal (such as the tongue) being made the hero of a dish. Recipes include: Braised rabbit, mustard and bacon Ox tongue, carrots and caper sauce Duck fat toast Smoked cod's roe, egg and potato cake Confit suckling pig shoulder and dandelion The Smithfield pickled cucumbers St. JOHN chutney Butterbean, rosemary and garlic wuzz Honey and bay rice pudding Featuring all the best-loved seminal recipes as well as comprehensive menus and wine recommendations, Fergus and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks.

By the award-winning English food writer of *The Good Cook*, a cookbook full of essays and recipes that offer a fresh, satisfying take on familiar favorites. In England, no food writer's star shines brighter than Simon Hopkinson's, whose breakthrough *Roast Chicken and Other Stories* was voted the most useful cookbook ever by a panel of chefs, food writers, and consumers. At last, American cooks can enjoy endearing stories from the highly acclaimed food writer and his simple yet elegant recipes. In this richly satisfying culinary narrative, Hopkinson shares his unique philosophy on the limitless possibilities of cooking. With its friendly tone backed by the author's impeccable expertise, this cookbook can help anyone—from the novice to the experienced chef—prepare down-right delicious cuisine...and enjoy every minute of it! Irresistible recipes in this book include Eggs Florentine, Chocolate Tart, Poached Salmon with Beurre Blanc, and, of course, the book's namesake recipe, Roast Chicken. Winner of both the 1994 Andre Simon and 1995 Glenfiddich awards (the gastronomic world's equivalent to an Oscar), this acclaimed book will inspire anyone who enjoys sharing the ideas of a truly creative cook and delights in getting the best out of good ingredients. "The man is the best cook in Britain!" —Telegraph UK "Roast Chicken and Other Stories, packed with homely native dishes, was recently voted the country's [UK's] most useful cookbook of all time by a panel of 40 experts." —R.W. Apple Jr., New York Times "The recipes and writing are pure genius, from start to finish. Roast Chicken and Other Stories belongs in every kitchen and on every bedside table." —Nigella Lawson

Want to cook dinner for fifteen? Have fifty people for drinks and canapés? Feed your family comforting food at lunch time? Make an elegant dinner for eight? Transport quantities of food to a picnic so it doesn't spill and crumble? In *You're All Invited*, Margot Henderson, who cooks

for between 30 to 200 people every day, shows you how: using her panache as a caterer for Arnold & Henderson and restaurateur at London's Rochelle Canteen, and drawing on her family life with Fergus Henderson and their three children, she provides 130 easy and delicious recipes for all occasions. There are ideas for breakfast that you can face making first thing in the morning (bacon buns, spicy eggs); recipes for lunch and supper whether it's delicious things on toast or warming soups and stews (chorizo and potato stew), or Sunday roasts with perfect gravy and vegetables for a lingering lunchtime spread. Forthright and refreshing, Margot advises on how to give a drinks party with a Negroni roar - the crescendo a party reaches when everyone's happily drinking cocktails and eating canapés - and gives tips on feasting as well as packing for a picnic (the joy of Tupperware, the heaven of Scotch eggs) and making a seaside barbecue. *You're All Invited* is all you need to make every meal an occasion to remember.

Fill your year with flavour. The official *The Kitchen Cabinet* compendium is here at last, with over 100 hours of dinner table talk distilled into this handy almanac, a year in the life of our kitchens to aid you in yours. Open up to find food tips and tricks, stories, recipes, anecdotes and seasonal fun, all held together with our trademark titbits of history, science and often rather lively debate. Join us as we travel across the country, ready to respond to all your culinary conundrums - as well as sharing lots of things you never even thought to ask.

'I only cook the kind of food I want to eat. Honest food, plain and simple. This is my cookbook.' The long awaited cookbook from Michelin-starred chef and owner of the award-winning *Chez Bruce*.

Celebrating the collaboration between farmer and chef--and the journey from land to table--"*Harvest to Heat*" explores this dynamic relationship and paints beautiful portraits of these often unheralded people, even while it offers up a bounty of 100 recipes.

*The Whole Beast: Nose to Tail Eating* is a certified "foodie" classic. In it, Fergus Henderson -- whose London restaurant, *St. John*, is a world-renowned destination for people who love to eat "on the wild side" -- presents the recipes that have marked him out as one of the most innovative, yet traditional, chefs. Here are recipes that hark back to a strong rural tradition of delicious thrift, and that literally represent Henderson's motto, "Nose to Tail Eating" -- be they *Pig's Trotter Stuffed with Potato*, *Rabbit Wrapped in Fennel and Bacon*, or his signature dish of *Roast Bone Marrow and Parsley Salad*. For those of a less carnivorous bent, there are also splendid dishes such as *Deviled Crab*; *Smoked Haddock, Mustard, and Saffron*; *Green Beans, Shallots, Garlic, and Anchovies*; and to keep the sweetest tooth happy, there are gloriously satisfying puddings, notably the *St. John Eccles Cakes*, and a very nearly perfect *Chocolate Ice Cream*.

A collection of more than one hundred delectable recipes by the chef of *Oliveto Restaurant* is accompanied by a dozen literary essays that reflect on the timeless mysteries of food and food preparation. By the author of *Chez Panisse Cooking*. 50,000 first printing.

A food writer and editor of the *Time-Life* cooking series shares stories and recipes from his friendship with a legendary

Provençal chef and vineyard owner. Of all of the culinary treasures that Richard Olney brought home from France for his American audience, the spritely and commanding Lulu Peyraud is perhaps the most memorable. A second-generation proprietor of Provence's noted vineyard Domaine Tempier, and producer of some of the region's best wines and meals, Lulu has for more than fifty years been Provence's best-kept secret. Mother of seven, Lulu still owns and operates Domaine Tempier with her family, serving up wit and warmth with remarkable food at the vineyard. Hosting American tastemakers like Alice Waters, Paul Bertolli, Gerald Asher, Paula Wolfert, and Kermit Lynch through the years, Lulu has willingly shared her sweeping culinary knowledge, wisdom, and resourcefulness with anyone who stopped by. In Lulu's Provençal Table, Olney, who shared an unguarded friendship with Lulu, relays the everyday banter, lessons, and more than 150 recipes that have emerged from her kitchen. Peppered with more than 75 photographs, Olney's tribute aptly celebrates the spirit and gifts of this culinary legend. "With good-humored admiration, sharp-eyed description and lucid instruction, Olney—and Lulu—bring readers traditional Provençal cooking at its finest." —Publishers Weekly "The tentative giving and taking of recipes quietly evolved into a book so rich in collaboration that Lulu together with Richard seemed to become as one: a magical, culinary love affair." —Simon Hopkinson, The Observer

Simon Hopkinson Cooks Random House

'Simon Hopkinson is a classically trained chef with the heart of a home cook.' – Nigella Lawson 'The Vegetarian Option performs the brilliant feat of being vegetarian without being vegetarian. Without an ounce of quorn or the merest sight of a nut cutlet, every recipe illuminates, and there is nothing you would not want to eat.' – Rowley Leigh Now more than ever, people are turning to vegetarian food. But how to know when to really eat a tomato, or the best way to get flavour from a gifted marrow? Simon Hopkinson's classic, simple recipes will solve any dilemma, accompanied by beautiful essays on subjects from the joy of bay leaves to the enlivening zippiness of a lemon. The key to Simon Hopkinson's cooking is using seasonal ingredients and good-quality produce. With recipes for everything from a quick supper to the perfect cocktail and accompanying snack, The Vegetarian Option is not written exclusively for vegetarians, but as a fresh source of inspiration for all genuine food lovers.

Whether he's working with fire and a pan, your grandpa's slow cooker, or a cutting-edge sous vide setup, Hugh Acheson wants to make your cooking life easier, more fun, and more delicious. And while cooking sous vide--a method where food is sealed in plastic bags or glass jars, then cooked in a precise, temperature-controlled water bath--used to be for chefs in high-end restaurants, Hugh is here to help home cooks bring this rather friendly piece of technology into their kitchens. The beauty of sous vide is its ease and consistency--it can cook a steak medium-rare, or a piece of fish to tender, just-doneness every single time . . . and hold it there until you're ready to eat, whether dinner is in ten minutes or eight hours

away. But to unlock the method's creative secrets, Hugh shows you how to get the best sear on that steak after it comes out of the bath, demonstrates which dishes play best with extra-long, extra-slow cooking, and opens up the whole world of vegetables to a technology most known for cooking meat and fish.

Hundreds of recipes to take you through winter, spring, summer, and fall: "A book no cook should be able to do without."—Nigella Lawson This volume brings the cycles of nature back to the kitchen. It is written for people who care about eating well by using fresh foods in season—and about feeding their families with good meals that are neither elaborate nor time-consuming. Whether it's cold soups for summer or Dutch Apple Squares for an autumn treat, this book offers an extensive collection of recipes organized by the seasons as well as by featured ingredients.

A classic collection of articles, book reviews, and travel essays from "the best food writer of her time" (Jane Grigson, *The Times Literary Supplement*). *An Omelette and a Glass of Wine* offers sixty-two articles originally written by Elizabeth David between 1955 and 1984 for numerous publications including the *Spectator*, *Gourmet* magazine, *Vogue*, and the *Sunday Times*. This revered classic volume contains delightful explorations of food and cooking, among which are the collection's namesake essay and other such gems as "Syllabubs and Fruit Fools," "Sweet Vegetables, Soft Wines," "Pleasing Cheeses," and "Whisky in the Kitchen." Elizabeth David's subjects range from the story of how her own cooking writing began to accounts of restaurants in provincial France, of white truffles in Piedmont, wild risottos on the islands of the Venetian lagoon, and odd happenings during rain-drenched seaside holidays in the British Isles. Here we can share her appreciation of books, people who influenced her, places she loved, and the delicious meals she enjoyed. Casually interspersed with charming black-and-white illustrations and some photographs, *An Omelette and a Glass of Wine* is sure to appeal to the 'Elizabeth David' book collector and readers coming to know Ms. David for the first time, who will marvel at her wisdom and grace. "Savor her book in a comfortable chair, with a glass of sherry." —Bon Appétit "Elizabeth David has the intelligence, subtlety, sensuality, courage and creative force of the true artist." —*Wine and Food* This is the story of pasta. In it, Guardian columnist and award-winning food writer Rachel Roddy condenses everything she has learned about Italy's favourite food in a practical, easy-to-use and mouth-watering collection of 100 essential pasta and pasta sauce recipes. Along with the recipes are short essays that weave together the history, culture and the everyday life of pasta shapes from the tip to the toe of Italy. There is pasta made with water, and pasta with egg; shapes made by hand and those rolled a by machine; the long and the short; the rolled and the stretched; the twisted and the stuffed; the fresh and the dried. The A-Z of Pasta tells you how to match pasta shapes with sauces, and how to serve them. The recipes range from the familiar - pesto, ragù and carbonara - to the unfamiliar (but thrilling). This is the definitive guide to pasta from one of the best food writers of our time.

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'I love this book. Every story is a little gem - a beautiful hymn to each curl, twist and ribbon of pasta.'  
Nigel Slater 'Rachel Roddy describing how to boil potatoes would inspire me. There are very, very few who possess such a supremely uncluttered culinary voice as hers, just now'  
Simon Hopkinson 'Rachel Roddy's writing is as absorbing as any novel'  
Russell Norman, author of *Polpo* 'Roddy is a gifted storyteller, and a masterful hand with simple ingredients' *Guardian Cook*

As the little sister of Moro, Morito has been serving delicious and innovative tapas and mezze in the heart of London's Exmouth Market for over three years. Morito's cracked plaster walls and striking bright orange Formica bar create a space that is relaxed and welcoming but also edgy and cool, described by Times critic Giles Coren as, "simultaneously supercool and modest, and as much like a brilliant little backstreet place in Spain as you'll find in this country." Sam and Sam Clark's little gem of a tapas bar packs a big culinary punch, attracting critical acclaim and constant queues. Now, with the publication of the cookbook of this hugely successful restaurant, Morito's small plates can be cooked, eaten and shared at home. Photographed over the course of two years often by members of the Morito team – the pages of the book invite you in to celebrate and share the special character and atmosphere of Morito, which people often say 'hits you like a wall of joy'. There are over 150 simple and seasonal recipes arranged in 10 chapters. Choose from (Breads) Za'atar Flatbreads, (Pinchos) Anchovy, Pickled Chilli and Olive Gilda, (Montaditos) Crab Toasts with Oloroso Sherry, (Eggs and Dairy) Huevos Rotos – Broken Eggs with Chorizo and Potato, (Vegetables) Beetroot Borani with Feta, Dill and Walnuts or Crispy Chickpeas with Chopped Salad, (Fish) Sea bass Ceviche with Seville Orange, or Black Rice with Preserved Lemon, (Meat) Lamb Chops Mechoui with Cumin or Smoked Aubergine with Spiced Lamb and Chilli Butter, as well as a handful of classic Morito puddings and Drinks. 'You'll want to graze your way around chef Marianna Leivaditaki's food, which takes painstakingly sought-out ingredients (try the pistachios from Gaziantep in Turkey to taste what you've really been missing) and incorporates them into sharing plates you really won't want to share.' - Foodism, June 2016 'Eating at Morito is like a journey of discovery – of flavours, textures and combinations of ingredients.' - Blanche Vaughan, June 2016 'Morito's menu reads like an exotic dream and doesn't disappoint.' - Restaurant Magazine June 2016

Second Helpings of Roast Chicken takes forty-seven of Simon Hopkinson's favourite ingredients as a starting point. There is a section on apples with a perfect apple tart recipe, a section on curry recipes with Constance Spry's original Coronation chicken salad dressing and a section on duck, with recipes for Braised duck with peas and classic Roast duck and apple sauce. There are also recipes for Pear and ginger sponge, 'a good' Waldorf salad, Armenian lamb pilaf, Baked whole plaice with lemon butter sauce and what is, quite simply, the best Bloody Mary. Roast Chicken and Other Stories was voted the most useful cookbook of all time by Waitrose Food Illustrated and also won the Andre Simon and Glenfiddich awards. Second Helpings of Roast Chicken will provide new inspiration the many fans of Simon Hopkinson's sensible, practical, creative approach to cooking and love of good food, prepared to please rather than simply impress.

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