

The Africa Cookbook Tastes Of A Continent

The debut cookbook by the creator of the wildly popular blog [Damn Delicious](#) proves that quick and easy doesn't have to mean boring. Blogger [Chungah Rhee](#) has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In [Damn Delicious](#), she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

[Minna Rose](#) enjoys travelling and loves exploring different cultures through food. She adds her own twists to the recipes she discovers and loves to experiment on her family and friends. African food is vibrant, spicy and colourful, utilising the most tantalising flavours from the many cultures who have settled on the continent over the centuries, and creating new and wonderful combinations, combined with traditional foods and cooking methods. Fresh and nutritious food is very important for a healthy life, just as tasty food, shared in good company, is essential for a happy and enjoyable life. [Minna Rose's](#) cookbooks combine the two in her recipes, all of which are easy to follow and recreate.

A collection of traditional and modern African recipes; easy to prepare meals featuring the ingredients, flavors, textures and aromas of African cooking.

Winner of The IACP 2019 First Book Award presented by The Julia Child Foundation Like [Madhur Jaffrey](#) and [Marcella Hazan](#) before her, [Naz Deravian](#) will introduce the pleasures and secrets of her mother culture's cooking to a broad audience that has no idea what it's been missing. America will not only fall in love with Persian cooking, it'll fall in love with Naz." - [Samin Nosrat](#), author of [Salt, Fat, Acid, Heat: The Four Elements of Good Cooking](#) [Naz Deravian](#) lays out the multi-hued canvas of a Persian meal, with 100+ recipes adapted to an American home kitchen and interspersed with [Naz's](#) celebrated essays exploring the idea of home. At eight years old, [Naz Deravian](#) left Iran with her family during the height of the 1979 Iranian Revolution and hostage crisis. Over the following ten years, they emigrated from Iran to Rome to Vancouver, carrying with them books of Persian poetry, tiny jars of saffron threads, and always, the knowledge that home can be found in a simple, perfect pot of rice. As they traverse the world in search of a place to land, [Naz's](#) family finds comfort and familiarity in pots of hearty aash, steaming pomegranate and walnut chicken, and of course, tahdig: the

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crispy, golden jewels of rice that form a crust at the bottom of the pot. The best part, saved for last. In *Bottom of the Pot*, Naz, now an award-winning writer and passionate home cook based in LA, opens up to us a world of fragrant rose petals and tart dried limes, music and poetry, and the bittersweet twin pulls of assimilation and nostalgia. In over 100 recipes, Naz introduces us to Persian food made from a global perspective, at home in an American kitchen.

Women of African descent have contributed to America's food culture for centuries, but their rich and varied involvement is still overshadowed by the demeaning stereotype of an illiterate "Aunt Jemima" who cooked mostly by natural instinct. To discover the true role of black women in the creation of American, and especially southern, cuisine, Toni Tipton-Martin has spent years amassing one of the world's largest private collections of cookbooks published by African American authors, looking for evidence of their impact on American food, families, and communities and for ways we might use that knowledge to inspire community wellness of every kind. *The Jemima Code* presents more than 150 black cookbooks that range from a rare 1827 house servant's manual, the first book published by an African American in the trade, to modern classics by authors such as Edna Lewis and Vertamae Grosvenor. The books are arranged chronologically and illustrated with photos of their covers; many also display selected interior pages, including recipes. Tipton-Martin provides notes on the authors and their contributions and the significance of each book, while her chapter introductions summarize the cultural history reflected in the books that follow. These cookbooks offer firsthand evidence that African Americans cooked creative masterpieces from meager provisions, educated young chefs, operated food businesses, and nourished the African American community through the long struggle for human rights. *The Jemima Code* transforms America's most maligned kitchen servant into an inspirational and powerful model of culinary wisdom and cultural authority.

Spiced with color photos, history, and folktales, Dorinda Hafner--widely known for her PBS-TV cooking show--presents recipes from African and beyond.

A renowned culinary historian offers a fresh perspective on our most divisive cultural issue, race, in this illuminating memoir of Southern cuisine and food culture that traces his ancestry—both black and white—through food, from Africa to America and slavery to freedom. Southern food is integral to the American culinary tradition, yet the question of who "owns" it is one of the most provocative touch points in our ongoing struggles over race. In this unique memoir, culinary historian Michael W. Twitty takes readers to the white-hot center of this fight, tracing the roots of his own family and the charged politics surrounding the origins of soul food, barbecue, and all Southern cuisine. From the tobacco and rice farms of colonial times to plantation kitchens and backbreaking cotton fields, Twitty tells his family story through the foods that enabled his ancestors' survival across three centuries. He sifts through stories, recipes, genetic tests, and historical documents, and travels from Civil War battlefields in Virginia to synagogues in Alabama to Black-owned organic farms in

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Georgia. As he takes us through his ancestral culinary history, Twitty suggests that healing may come from embracing the discomfort of the Southern past. Along the way, he reveals a truth that is more than skin deep—the power that food has to bring the kin of the enslaved and their former slaveholders to the table, where they can discover the real America together. Illustrations by Stephen Crotts

Among the staple foods most welcomed on southern tables—and on tables around the world—rice is without question the most versatile. As Michael W. Twitty observes, depending on regional tastes, rice may be enjoyed at breakfast, lunch, and dinner; as main dish, side dish, and snack; in dishes savory and sweet. Filling and delicious, rice comes in numerous botanical varieties and offers a vast range of scents, tastes, and textures depending on how it is cooked. In some dishes, it is crunchingly crispy; in others, soothingly smooth; in still others, somewhere right in between. Commingled or paired with other foods, rice is indispensable to the foodways of the South. As Twitty's fifty-one recipes deliciously demonstrate, rice stars in Creole, Acadian, soul food, Low Country, and Gulf Coast kitchens, as well as in the kitchens of cooks from around the world who are now at home in the South. Exploring rice's culinary history and African diasporic identity, Twitty shows how to make the southern classics as well as international dishes—everything from Savannah Rice Waffles to Ghanaian Crab Stew. As Twitty gratefully sums up, "Rice connects me to every other person, southern and global, who is nourished by rice's traditions and customs."

A celebration of African American cooking with 109 recipes from the National Museum of African American History and Culture's Sweet Home Café Since the 2016 opening of the National Museum of African American History and Culture, its Sweet Home Café has become a destination in its own right. Showcasing African American contributions to American cuisine, the café offers favorite dishes made with locally sourced ingredients, adding modern flavors and contemporary twists on classics. Now both readers and home cooks can partake of the café's bounty: drawing upon traditions of family and fellowship strengthened by shared meals, Sweet Home Café Cookbook celebrates African American cooking through recipes served by the café itself and dishes inspired by foods from African American culture. With 109 recipes, the sumptuous Sweet Home Café Cookbook takes readers on a deliciously unique journey. Presented here are the salads, sides, soups, snacks, sauces, main dishes, breads, and sweets that emerged in America as African, Caribbean, and European influences blended together. Featured recipes include Pea Tendril Salad, Fried Green Tomatoes, Hoppin' John, Sénégalaise Peanut Soup, Maryland Crab Cakes, Jamaican Grilled Jerk Chicken, Shrimp & Grits, Fried Chicken and Waffles, Pan Roasted Rainbow Trout, Hickory Smoked Pork Shoulder, Chow Chow, Banana Pudding, Chocolate Chess Pie, and many others. More than a collection of inviting recipes, this book illustrates the pivotal--and often overlooked--role that African Americans have played in creating and re-creating American foodways. Offering a deliciously new perspective on African American food and culinary culture, Sweet Home Café Cookbook is an absolute must-have.

This cookbook includes 100 easy-to-follow recipes, adapted for the North American kitchen, a section of staple ingredients, and

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the author's introduction and comments throughout regarding the history, traditions and culture of Eritrea.

Wild krauts and kimchis, fermented forest brews, seawater brines, plant-based cheeses, and more One of the most influential tastemakers of our time invites you on an extraordinary culinary journey into the lacto-fermentation universe of common wild edibles. Used for thousands of years by different cultures all around the world, lacto-fermentation is the easiest, safest, and most delicious way to preserve food. And nature provides all the necessary ingredients: plants, salt, and the beneficial lactic acid bacteria found everywhere. In *Wildcrafted Fermentation*, Pascal Baudar describes in detail how to create rich, flavorful lacto-ferments at home from the wild and cultivated plants in your local landscape or garden. From sauerkrauts and kimchis to savory pastes, hot sauces, and dehydrated spice blends, Baudar includes more than 100 easy-to-follow, plant-based recipes to inspire even the most jaded palate. Step-by-step photos illustrate foraging, preparation, and fermentation techniques for both wild and cultivated plants that will change your relationship to the edible landscape and give you the confidence to succeed like a pro. So much more than a cookbook, *Wildcrafted Fermentation* offers a deeply rewarding way to reconnect with nature through the greens, stems, roots, berries, fruits, and seeds of your local terroir. Adventurous and creative, this cookbook will help you rewild your probiotic palate and “create a cuisine unique to you and your environment.”

This delicious collection of tasty regional recipes, intriguing cultural tidbits, and drool-worthy photos will tempt food lovers everywhere to embark on a culinary journey. Each chapter is filled with beautiful and sensual memories, like the smell of roasting coffee and the perfume of baking bread on a cool Italian morning; cultural highlights, such as the reason Romanians from Bucovina add potatoes to their polenta; insights into deeply rooted traditions, like the origins of the famous Argentine asado; and, of course, scrumptious recipes, many of which, like the South African bobotie, have been handed down for generations. So grab your skillet! We are heading to the kitchen to explore the world!

Provides African-style recipes for soups, sauces, snacks, appetizers, chicken, meat, seafood, vegetables, salads, desserts and beverages

Presents the culinary traditions of Caribbean Africans and offers more than one hundred recipes, including curried coconut shrimp with sweet potato fries and salt beef pilaf

Gathers information on the unique foods of Africa and the lands they come from, and provides more than two hundred traditional and new recipes

The East African Cookbook boasts a selection of recipes that reflects a cuisine that is modern and yet rooted in the traditional methods and tastes of East Africa. Author Shereen Jog is a fifth-generation Tanzanian national who shares her recipes for delicious soups, salads, main dishes and desserts. Bursting with the flavours of East African and Indian spices, these recipes will inspire everyone to cook mouth-watering meals for family and friends alike. Shereen is known for her creativity as she experiments and plays with flavours, using the abundance of fresh organic produce and the influence of a multi-cultural environment to prepare dishes that reflect the traditions of Arab, Swahili, Indian and colonial cuisines.

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Journey through Africa with chef and founder of The Africa Cafe, Portia Mbau. In 1992 Portia started the first African restaurant in South Africa, serving food inspired by her travels across the continent. The Africa Cookbook is a compilation of her tried-and-tested recipes, designed to bring the flavours and techniques of Africa into your home kitchen. With Portia's added flair, the dishes go beyond tradition into innovation. Part of her signature is the use of healthy and organic ingredients that still evoke the authentic, much-loved flavours of Africa.

Grandmothers from eight eastern African countries welcome you into their kitchens to share flavorful recipes and stories of family, love, and tradition in this transporting cookbook-meets-travelogue. “Their food is alive with the flavors of mangoes, cinnamon, dates, and plantains and rich with the history of the continent that had been a culinary unknown for much too long.”—Jessica B. Harris, food historian, journalist, and public speaker IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The New York Times Book Review • The Washington Post • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Vogue • Delish • The Guardian • Smithsonian Magazine • Salon • Town & Country In this incredible volume, Somali chef Hawa Hassan and food writer Julia Turshen present 75 recipes and stories gathered from bibis (or grandmothers) from eight African nations: South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. Most notably, these eight countries are at the backbone of the spice trade, many of them exporters of things like pepper and vanilla. We meet women such as Ma Shara, who helps tourists “see the real Zanzibar” by teaching them how to make her famous Ajemi Bread with Carrots and Green Pepper; Ma Vicky, who now lives in suburban New York and makes Matoke (Stewed Plantains with Beans and Beef) to bring the flavor of Tanzania to her American home; and Ma Gehennet from Eritrea who shares her recipes for Kicha (Eritrean Flatbread) and Shiro (Ground Chickpea Stew). Through Hawa’s writing—and her own personal story—the women, and the stories behind the recipes, come to life. With evocative photography shot on location by Khadija Farah, and food photography by Jennifer May, In Bibi's Kitchen uses food to teach us all about families, war, loss, migration, refuge, and sanctuary.

Explores Brazil's culinary heritage with a collection of recipes for appetizers, soups and salads, vegetables, meat, poultry, seafood, desserts, and beverages, and lists essential ingredients

The author of The Africa Cookbook presents a history of the African Diaspora on two continents, tracing the evolution of culturally representative foods ranging from chitlins and ham hocks to fried chicken and vegan soul.

A vast region of climactic and geographic extremes, East Africa is often characterized as a wasteland of the tastebuds, where harsh conditions lead to basic, flavorless food. This vegan cookbook dispells that myth, showcasing East Africa's hearty, healthy, and delectable ingredients—from sweet potatoes and cassava to sorghum, spices, and savory curries. Italian, Indian, and Portuguese influences combine with native African traditions and tastes to create a truly unique regional flavor. The cookbook's adventurous recipes sample the best animal-free ingredients of the region to create easy-to-make and easy-to-enjoy vegan meals. The rising star chef, food activist and author of The Inspired Vegan remixes foods of the African diaspora to outline creative but

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comprehensive vegan recipes for such options as Corn Maque Choux-Stuffed Jamaican Patties, Groundnut Stew and Crispy Teff-Grit Cakes. 17,500 first printing.

In this captivating new memoir, award-winning writer Jessica B. Harris recalls a lost era—the vibrant New York City of her youth, where her social circle included Maya Angelou, James Baldwin, and other members of the Black intelligentsia. In the Technicolor glow of the early seventies, Jessica B. Harris debated, celebrated, and danced her way from the jazz clubs of the Manhattan's West Side to the restaurants of the Village, living out her buoyant youth alongside the great minds of the day—luminaries like Maya Angelou, James Baldwin, and Toni Morrison. *My Soul Looks Back* is her paean to that fascinating social circle and the depth of their shared commitment to activism, intellectual engagement, and each other. Harris paints evocative portraits of her illustrious friends: Baldwin as he read aloud an early draft of *If Beale Street Could Talk*, Angelou cooking in her California kitchen, and Morrison relaxing at Baldwin's house in Provence. Harris describes her role as theater critic for the *New York Amsterdam News* and editor at then burgeoning *Essence* magazine; star-studded parties in the South of France; drinks at Mikell's, a hip West Side club; and the simple joy these extraordinary people took in each other's company. The book is framed by Harris's relationship with Sam Floyd, a fellow professor at Queens College, who introduced her to Baldwin. More than a memoir of friendship and first love *My Soul Looks Back* is a carefully crafted, intimately understood homage to a bygone era and the people that made it so remarkable.

The tastes of North Africa represent one of the world's most exotic and tantalising cuisines. Having assimilated the influences of many regional cuisines, they encapsulate a rich cultural infusion. When the Moors conquered the lands around the Mediterranean over a thousand years ago, they brought with them foods that were to fashion western cooking for years to come. Spices from the caravan trade, rice from India, citrus fruit, aubergines, spinach and sugar cane were all introduced to Spain, Portugal, Sicily and Provence by the Arab invaders. In turn, when later expelled from their beloved Al-Andaluz, they took back to Morocco the culinary lessons the Iberian peninsula had taught them and maintained close links across the Gibraltar Straits, trading in tomatoes and peppers from Columbus' travels in the New World. Sarah Woodward is a fascinating guide to this culinary map, showing you how to combine vegetables, fruits, meats, nuts and spices and taste each dish as a delicious and intriguing slice of history.

NAACP IMAGE AWARD NOMINEE • “Phenomenal . . . transforms the kitchen into a site for creating global culinary encounters, this time inviting us to savor Afro-Asian vegan creations.”—Angela Y. Davis, distinguished professor emerita at the University of California Santa Cruz NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY *The New Yorker* • *The Washington Post* • *Vogue* • *San Francisco Chronicle* • *Forbes* • *Food & Wine* • *Salon* • *Garden & Gun* • *Delish* • *Epicurious* More than 100 beautifully simple recipes that teach you the basics of a great vegan meal centered on real food, not powders or meat substitutes—from the James Beard Award-winning chef and author of *Afro-Vegan Food* justice activist and author Bryant Terry breaks down the fundamentals of plant-based cooking in *Vegetable Kingdom*,

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showing you how to make delicious meals from popular vegetables, grains, and legumes. Recipes like Dirty Cauliflower, Barbecued Carrots with Slow-Cooked White Beans, Millet Roux Mushroom Gumbo, and Citrus & Garlic-Herb-Braised Fennel are enticing enough without meat substitutes, instead relying on fresh ingredients, vibrant spices, and clever techniques to build flavor and texture. The book is organized by ingredient, making it easy to create simple dishes or showstopping meals based on what's fresh at the market. Bryant also covers the basics of vegan cooking, explaining the fundamentals of assembling flavorful salads, cooking filling soups and stews, and making tasty grains and legumes. With beautiful imagery and classic design, *Vegetable Kingdom* is an invaluable tool for plant-based cooking today. Praise for *Vegetable Kingdom* "In the great Black American tradition of the remix and doing what you can with what you got, my friend Bryant Terry goes hard at vegetables with a hip-hop eye and a Southern grandmama's nature. To paraphrase Maya Angelou, Bryant wants us to know that once we know vegetables better, we will cook vegetables better. He ain't lyin'."—W. Kamau Bell, comedian, author, and host of the Emmy Award–winning series *United Shades of America* "[Terry's] perspective is casual and family-oriented, and the book feels personal and speaks to a wide swath of cooks . . . each dish comes with a recommended soundtrack, completing his mission to provide an immersive, joyful experience."—*Publishers Weekly* (starred review)

Savor the food, flavor, rhythm, and romance of the Caribbean. A truly authentic guide to down-home traditional Caribbean cooking, the kind you'd find at roadside stands, *Sky Juice and Flying Fish* captures the feel of the Islands, bringing the blue-green sea, the tropical breeze, and the exotic scents of the Caribbean into the American kitchen. A culinary history of each of the Islands provides the perfect introduction to the 150 mouth-watering recipes for appetizers and soups, entrees, side dishes, and desserts, all featuring the distinctly exotic seasonings -- ginger, garlic, chili, coconut, curries, and rum -- of the Caribbean. Begin your meal with plantain chips and a rum-spiked 'ti-punch. Go on to Bajan Fried Chicken from Barbados, complemented by a banana-ginger chutney and served with Jamaican Rice and Peas. Finish up with a sumptuous coconut pudding. A glossary lists ingredients from achiote (small reddish berries) to z'yeux noirs (black-eyed peas), which can be found in grocery stores, Caribbean markets, or through the mail-order source list provided in the appendix.

Shares recipes for salads, appetizers, soups, stews, meat, chicken, seafood, vegetables, drinks, and desserts
Offers more than 130 colorful authentic Swahili recipes appropriate for even the greenest of at-home cooks. While most ingredients can be found in grocery stores, this book offers alternatives for those that may be more commonly available in Africa. In addition, many of the delicious recipes call for the freshest of ingredients, offering healthy and flavorful options for the everyday diet. The food taste is unique and simple to prepare. Original.

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'Zoe's Ghana Kitchen introduces you to dishes - sweet with peanuts and hot with chillies - that have big flavours and are satisfyingly no-nonsense. Cooking out of it has left me yearning for pork ribs in sticky plantain sauce and lamb and peanut butter stew as well as simple grilled fish. And I had no idea how easy it was to pair smoked fish with yams, squash and ginger. Chalé, the basic hot tomato sauce (spiked with ginger and a little curry powder), which is used as the base for many of the recipes, is a godsend.' - Diana Henry "I believe we are on the cusp of an African food revolution. There is a longing to try something that is actually new, not just re-spun, and African cuisines are filling that gap. It's the last continent of relatively unexplored food in the mainstream domain. For too long Africans have kept this incredible food a greedy secret." - Zoe Adjonyoh Ghanaian food is always fun, always relaxed and always tasty! From Pan-roasted Cod with Grains of Paradise and Nkruma (Okra) Tempura to Coconut & Cassava Cake and Cubeb Spiced Shortbread, this is contemporary African food for simply everyone. If you're already familiar with good home-cooked Ghanaian food, you'll find new ways to incorporate typical flavours - such as plenty of fresh fish and seafood, hearty salads and spices with a kick. If you're new to it, you'll no doubt be surprised and delighted at the relative ease of cooking these tempting dishes. Most of the ingredients are easy to come by at supermarkets or local shops, and the recipes are super flexible - you can take the basic principles and adapt them easily to what you have available in your cupboard or fridge. Zoe's Ghana Kitchen will help you bring something truly exciting and flavour-packed to the kitchen. Get ready to bring African food to the masses.

North African Cooking is an exciting collection of regional recipes encompassing Morocco, Egypt, Algeria and Tunisia. Unique specialties such as Moroccan Chicken with Apricots and Honey and Algerian Fish Tagine with Charmoula and Tomato are joined by better-known recipes such as Spiced Roast Lamb and Nut Shortbread Cookies. With a sumptuous range of dishes from simple street fare to elaborate banquet food, this book is a wonderful introduction to North African cooking.

A collection of 175 Creole recipes reflects flavors from a range of influences, cites the health benefits of the Creole diet, and provides accompanying cultural and historical anecdotes.

Over the past few centuries, the influences of Portuguese, Spanish, and French cuisines have created an entirely new cuisine across the African continent, while African influences have simultaneously traveled across the Atlantic to countries such as Brazil, Cuba, Jamaica, and the United States. Written by bon vivant and storyteller Dorinda Hafner, "A Taste of Africa" is a tantalizing introduction to some of the most exciting, dynamic food in the world. In over 100 traditional and modern recipes from ten countries in Africa, the Caribbean, and South America, Dorinda lovingly shows readers how to prepare a wide range of African delights, such as the Moroccan classic Tagine of Lamb with Pumpkins,

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Vegetables, and Fruit and Fried Plantains. This guide to wholesome and tasty cooking the African way, illustrated with maps and enlivened folk tales and history, will find a valued place in kitchens everywhere.

Flavors of Africa Discover Authentic Family Recipes from All Over the Continent Page Street Publishing

An Eater Best Cookbook of Fall 2020 • This groundbreaking new cookbook from chef, bestselling author, and TV star Marcus Samuelsson celebrates contemporary Black cooking in 150 extraordinarily delicious recipes. It is long past time to recognize Black excellence in the culinary world the same way it has been celebrated in the worlds of music, sports, literature, film, and the arts. Black cooks and creators have led American culture forward with indelible contributions of artistry and ingenuity from the start, but Black authorship has been consistently erased from the story of American food. Now, in *The Rise*, chef, author, and television star Marcus Samuelsson gathers together an unforgettable feast of food, culture, and history to highlight the diverse deliciousness of Black cooking today. Driven by a desire to fight against bias, reclaim Black culinary traditions, and energize a new generation of cooks, Marcus shares his own journey alongside 150 recipes in honor of dozens of top chefs, writers, and activists—with stories exploring their creativity and influence. Black cooking has always been more than “soul food,” with flavors tracing to the African continent, to the Caribbean, all over the United States, and beyond. Featuring a mix of everyday food and celebration cooking, this book also includes an introduction to the pantry of the African diaspora, alongside recipes such as: Chilled corn and tomato soup in honor of chef Mashama Bailey Grilled short ribs with a piri-piri marinade and saffron tapioca pudding in homage to authors Michael Twitty and Jessica B. Harris Crab curry with yams and mustard greens for Nyesha Arrington Spiced catfish with pumpkin leche de tigre to celebrate Edouardo Jordan Island jollof rice with a shout-out to Eric Adjepong Steak frites with plantain chips and green vinaigrette in tribute to Eric Gestel Tigernut custard tart with cinnamon poached pears in praise of Toni Tipton-Martin A stunning work of breadth and beauty, *The Rise* is more than a cookbook. It’s the celebration of a movement.

“A celebration of African American cuisine right now, in all of its abundance and variety.”—Tejal Rao, *The New York Times* JAMES BEARD AWARD WINNER • IACP AWARD WINNER • IACP BOOK OF THE YEAR • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY *The New York Times* Book Review • *The New Yorker* • NPR • *Chicago Tribune* • *The Atlantic* • BuzzFeed • Food52 Throughout her career, Toni Tipton-Martin has shed new light on the history, breadth, and depth of African American cuisine. She’s introduced us to black cooks, some long forgotten, who established much of what’s considered to be our national cuisine. After all, if Thomas Jefferson introduced French haute cuisine to this country, who do you think actually cooked it? In *Jubilee*, Tipton-Martin brings these masters into our kitchens. Through recipes and stories, we cook along with these pioneering figures, from enslaved chefs to middle- and upper-class writers and entrepreneurs. With more than 100 recipes, from classics such as Sweet Potato Biscuits, Seafood Gumbo, Buttermilk Fried Chicken, and Pecan Pie with Bourbon to lesser-known but even more decadent dishes like Bourbon & Apple Hot Toddies, Spoon Bread, and Baked Ham Glazed with Champagne, *Jubilee* presents techniques, ingredients, and dishes that show the roots of African American cooking—deeply beautiful, culturally diverse, fit for celebration. Praise for *Jubilee* “There are precious few feelings as nice as one that comes from falling in love with a cookbook. . . . New techniques, new flavors, new narratives—everything so thrilling you want to make the recipes over and over again . . . this has been my experience with Toni Tipton-Martin’s *Jubilee*.”—Sam Sifton, *The New York Times* “Despite their deep roots, the recipes—even the oldest ones—feel fresh and modern, a testament to the essentiality of African-American gastronomy to all of American cuisine.”—*The New Yorker* “*Jubilee* is part-essential history lesson, part-brilliantly researched culinary artifact, and wholly functional, not to

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mention deeply delicious.”—Kitchn “Tipton-Martin has given us the gift of a clear view of the generosity of the black hands that have flavored and shaped American cuisine for over two centuries.”—Taste

Over the past few centuries, the influences of Portuguese, Spanish, and French cuisines have created an entirely new cuisine across the African continent, while African influences have simultaneously travelled to countries such as Brazil, Cuba, Jamaica and the United States. In the 1960s Claudia Roden introduced Americans to a new world of tastes in her classic *A Book of Middle Eastern Food*. Now, in her enchanting new book, *Arabesque*, she revisits the three countries with the most exciting cuisines today—Morocco, Turkey, and Lebanon. Interweaving history, stories, and her own observations, she gives us 150 of the most delectable recipes: some of them new discoveries, some reworkings of classic dishes—all of them made even more accessible and delicious for today’s home cook. From Morocco, the most exquisite and refined cuisine of North Africa: couscous dishes; multilayered pies; delicately flavored tagines; ways of marrying meat, poultry, or fish with fruit to create extraordinary combinations of spicy, savory, and sweet. From Turkey, a highly sophisticated cuisine that dates back to the Ottoman Empire yet reflects many new influences today: a delicious array of kebabs, fillo pies, eggplant dishes in many guises, bulgur and chickpea salads, stuffed grape leaves and peppers, and sweet puddings. From Lebanon, a cuisine of great diversity: a wide variety of mezze (those tempting appetizers that can make a meal all on their own); dishes featuring sun-drenched Middle Eastern vegetables and dried legumes; and national specialties such as kibbeh, meatballs with pine nuts, and lamb shanks with yogurt. Claudia Roden knows this part of the world so intimately that we delight in being in such good hands as she translates the subtle play of flavors and simple cooking techniques to our own home kitchens.

Explore Africa's Spices, Tastes and Time-Honored Traditions In *Flavors of Africa*, Evi Aki shares the traditional Nigerian dishes she grew up enjoying, as well as typical eats from all across the continent. She introduces customary recipes from each of Africa’s different regions, including meals from Ethiopia, Ghana, South Africa, Kenya, Morocco, Egypt, Angola and more, all of which she collected with the help of relatives and family friends. Sample tried-and-true staples that have survived generations, like Nigerian Red Stew, Jollof Rice, Moroccan Spiced Lamb and Eritrean Red Lentils with Berbere Spice Mix. Enjoy Evi’s unique spin on classics like West African Egusi Soup and Ewa Oloyin (a vegetarian bean dish), in addition to her lighter and healthier take on traditional African street foods like Zanzibar Pizza. Whether you’re a foodie, a spicy food aficionado or simply looking for a colorful new cuisine to try, *Flavors of Africa* is an excellent map for your culinary journey.

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