

Where Chefs Eat A Guide To Chefs Favorite Restaurants

“From kimchi to bibimbap, Joo—who hosts a show on the Cooking Channel—breaks down intimidating dishes.”—Entertainment Weekly In Korean Food Made Simple, Judy Joo, host of the Cooking Channel’s show of the same name and Food Network regular, brings Korean food to the masses, proving that it’s fun and easy to prepare at home. As a Korean-American, Judy understands how to make dishes that may seem exotic and difficult accessible to the everyday cook. The book has over 100 recipes including well-loved dishes like kimchi, sweet potato noodles (japchae), beef and vegetable rice bowl (bibimbap), and Korean fried chicken, along with creative, less-traditional recipes like Spicy Pork Belly Cheese Steak, Krazy Korean Burgers, and Fried Fish with Kimchi Mayo and Sesame Mushy Peas. In addition, there are chapters devoted to sauces, desserts, and drinks as well as a detailed list for stocking a Korean pantry, making this book a comprehensive guide on Korean food and flavors. Enjoying the spotlight as the hot Asian cuisine, Korean food is on the rise, and Judy’s bold and exciting recipes are go-tos for making it at home. “This is a stunning book. Forget for a moment it’s about the food of Korea. It’s just so impressive on many levels. I already crave the Disco fries and Korean eggplant and I won’t rest until I have the Korean fried chicken! Judy has written a beautiful, timely, and truly impressive tome, both mouthwatering and so very informative. Julia Child just got a new and wonderful neighbor on my bookshelf.”—Geoffrey Zakarian, Iron Chef

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker’s Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Susan Schadt s fourth book chronicling and celebrating the bounty and spirit of American sporting life and culinary culture. Through photographs, recipes and voices of seasoned chefs, REEL MASTERS: CHEFS CASTING ABOUT WITH TIMING AND GRACE tells the stories through narrative and stunning photography of fishing backwaters, bayous and bays and the lure of fishing in unspoiled beauty, fierce and fun. Featuring James Beard Award Winners, Semifinalists & Nominees, Food & Wine Best New Chefs & participants on Top Chef, Top Chef Masters & Food Network. Part cookbook, part guidebook. This time we are going fishing along the coastlines and inland shores of the sporting south, including Birmingham, Charleston, Richmond, Pensacola, Venice, Grande Isle & Port Sulphur and Toledo Bend LA. We employ a cookbook anthology model similar to the acclaimed Wild Abundance, (2010)"

Gather round an open fire. Share delicious food inspired by the outdoors and infused with age-old wisdom. This is living. This is the way of the wilderness chef. Ray Mears has spent his life travelling the world, living with and learning from trackers, adventurers and indigenous peoples in the desert, the rainforests and the Arctic north. In this book he presents us with a delicious array of his most popular and enduring recipes, tried-and-tested for all levels of skill and in all conditions, from quick and tasty meals to opulent gourmet feasts. Opening with advice on setting up your outdoor kitchen and essential cooking techniques, Ray shows how to assess your ingredients, light a fire, cook in ashes and leaves, steam, smoke, and build a ground oven. He then shares his fabulous and enjoyable recipes, including: - easy ideas that children and grownups can try out (campfire s'mores, wilderness hot dog, egg on a stick, lemon chicken wrapped in dock leaves) - gourmet meals (Italian hunter's rabbit, succulent split-stick roasted salmon) - recipes learned from bushmen and indigenous peoples around the world (potjiekos, canoe country pancakes, fragrant and intense Gurkha curry) Woven throughout are colourful stories of Ray's cooking around the world, from baking a birthday cake using ingredients sourced in the rainforest, to steaming fish Maori-style using bags crafted from Bull Kelp, and pulling a giant Emu leg drumstick out of a ground oven built by a Pitjantjatjara elder in the Central Australian desert. This is a practical and inspiring book drawing on the love of the outdoors, cooking in the open air and creating delicious food from scratch.

A story about the trials and triumphs of a Black chef from Queens, New York, and a White media entrepreneur from Staten Island who built a relationship and a restaurant in the Deep South, hoping to bridge biases and get people talking about race, gender, class, and culture. “Black, White, and The Grey blew me away.”—David Chang In this dual memoir, Mashama Bailey and John O. Morisano take turns telling how they went from tentative business partners to dear friends while turning a dilapidated formerly segregated Greyhound bus station into The Grey, now one of the most celebrated restaurants in the country. Recounting the trying process of building their restaurant business, they examine their most painful and joyous times, revealing how they came to understand their differences, recognize their biases, and continuously challenge themselves and each other to be better. Through it all, Bailey and Morisano display the uncommon vulnerability, humor, and humanity that anchor their relationship, showing how two citizens commit to playing their own small part in advancing equality against a backdrop of racism.

As seen on ITV's Save Money and Lose Weight and This Morning. ‘This is a brilliant book’ Phillip Schofield 'The book to turn to for advice you can trust.' Mail on Sunday ‘If you want to lose weight then this book is for you.’ Dietician Nichola Ludlam-Raine (as seen on BBC, ITV & Channel 4) Ditch the January diet and make 2020 the year you lose weight for good. No gimmicks, no rules, no tough exercise regime. Just a simple, proven calorie deficit plan. Guilt foods are a myth. Discover how to make small simple changes to your lifestyle and eating habits and slim down for the long-term. Cook over 70 easy, lower-calorie versions of your favourite foods - including curries, fry ups and even fish and chips and get dramatic results! Graeme Tomlinson, a.k.a. The Fitness Chef, has amassed over half a million instagram followers thanks to his myth-busting health-and-diet infographics. In this digestible infographic guide, you will discover: how to lose weight and keep it off forever; why you don’t need a complicated new diet, slimming-club rules or a personal trainer; How you can still eat everything you love and feel great about it. You don’t need to ban foods (you can still eat your favourite biscuits) or stop eating food groups (enjoy carbs, fats and sugar). After reading this book you will be able to make informed food choices for the rest of your life and succeed at any weight-loss goal. Empower yourself to make informed food choices. You don't need another new diet. You just need this book.

Hot on the heels of his highly successful *Chefs Eat Toasties Too*, Darren Purchase is sharing his take on Christmas with us in his 2nd book in the *Chefs... Too* series. With **Chefs Host Christmas Too** there's no need to be stressed about Christmas – at least not when it comes to hosting and feasting.

It's time to play with Christmas – and we don't mean having a starring role in a pageant, but being the star of your own show. The approach here is fresh, fun, lighthearted and accessible, with an enticing and cleverly put-together line up of Christmas greats, and new twists on how to prepare them.

Chefs Host Christmas Too includes everything you need to keep the throng fed and entertained during this festive time, including family favourites, all the chef tips and tricks, and new takes on some classic fare.

The completely revised new edition of the best-selling restaurant guidebook, which sold over 100,000 copies. This is the ultimate restaurant guide written by the real experts: more than 600 of the world's best chefs, including recommendations from René Redzepi, David Chang, Jason Atherton, Shannon Bennett, Helena Rizzo, Massimo Bottura, Yotam Ottolenghi, Yoshihiro Narisawa and hundreds more. The book features more than 3,000 restaurants in more than 70 countries, including detailed city maps, reviews, reservation policies, key information and honest comments from the chefs themselves. Where Chefs Eat will once again be available as an App released to coincide with publication.

A Chef's Book of Favorite Culinary Quotations features over 200 fun and inspirational quotes for anyone who loves to cook, eat, and entertain, or simply loves to dream about all of the above. Food is a major part of our lives. We all have to eat and most of us have to cook. But even though Julia Child and Irma Rombauer and other visionaries inspired us to think of cooking as a joy, most of us still need to be reminded that cooking and eating can be fun and inspirational as well as essential! A Chef's Book of Favorite Culinary Quotations highlights words of wisdom from a wide variety of people, including those in the food world and beyond. This scrumptious collection is a perfect gift for the food lover in all of us.

"Finally! A restaurant guide for people who know there's life outside Manhattan". -- Bank Director magazine If you're heading to a big city, you'll have choices galore, all types of restaurants located in all parts of town. If your destination is a medium-sized city, you'll have a variety of great restaurants from which to choose. And even if you're passing through a smaller town, Where The Locals Eat identifies the best that town has to offer. Where The Locals Eat is the directory you'll need when you travel anywhere in the United States. It's for people who care about food, and want to sample the best restaurants, wherever they travel. Who knows better than the locals where to get a great meal? It's so logical, it's amazing no one thought of it before: Ask them where they eat! The researchers at Magellan Press spent more than two years talking to local -- business and professional people -- in nearly one thousand towns and cities, and finding where they go out to eat. What's the best place for barbecue? Where's a great place to take the family when relatives come to town? What restaurant hits the spot for pizza? For hamburgers? Or for impressing the boss? Where The Locals Eat is the most comprehensive and reliable restaurant guide on the market. It features the very best food America has to offer. With nearly 10,000 recommended restaurants, no other directory even comes close. And, unlike many guides, it's not limited to gourmet restaurants or big cities. Where The Locals Eat will point you to the best restaurants in Boise, Idaho and Trenton, New Jersey, as well as those in New York and Los Angeles. You'll want Where The Locals Eat with you wherever you go. If you drive, put it in the glove compartment. If you fly, slip it in your briefcase. Whether you're heading to Austin or Boston, pack it before you go. And if you want to eat where the locals eat...this is the book for you.

A food critic chronicles four years spent traveling with René Redzepi, the renowned chef of Noma, in search of the most tantalizing flavors the world has to offer. "If you want to understand modern restaurant culture, you need to read this book."--Ruth Reichl, author of *Save Me the Plums* Hungry is a book about not only the hunger for food, but for risk, for reinvention, for creative breakthroughs, and for connection. Feeling stuck in his work and home life, writer Jeff Gordinier happened into a fateful meeting with Danish chef René Redzepi, whose restaurant, Noma, has been called the best in the world. A restless perfectionist, Redzepi was at the top of his game but was looking to tear it all down, to shutter his restaurant and set out for new places, flavors, and recipes. This is the story of the subsequent four years of globe-trotting culinary adventure, with Gordinier joining Redzepi as his Sancho Panza. In the jungle of the Yucatán peninsula, Redzepi and his comrades go off-road in search of the perfect taco. In Sydney, they forage for sea rocket and sandpaper figs in suburban parks and on surf-lashed beaches. On a boat in the Arctic Circle, a lone fisherman guides them to what may or may not be his secret cache of the world's finest sea urchins. And back in Copenhagen, the quiet canal-lined city where Redzepi started it all, he plans the resurrection of his restaurant on the unlikely site of a garbage-filled lot. Along the way, readers meet Redzepi's merry band of friends and collaborators, including acclaimed chefs such as Danny Bowien, Kylie Kwong, Rosio Sánchez, David Chang, and Enrique Olvera. Hungry is a memoir, a travelogue, a portrait of a chef, and a chronicle of the moment when daredevil cooking became the most exciting and groundbreaking form of artistry. Praise for Hungry "In Hungry, Gordinier invokes such playful and lush prose that the scents of mole, chiles and even lingonberry juice waft off the page."--Time "This wonderful book is really about the adventures of two men: a great chef and a great journalist. Hungry is a feast for the senses, filled with complex passion and joy, bursting with life. Not only did Jeff Gordinier make me want to jump on the next flight (to Mexico, Copenhagen, Sydney) in search of the perfect meal, but he also reminded me to stop and savor the ride."--Dani Shapiro, author of *Inheritance*

This welcome follow-up to Esquire's wildly popular Eat Like a Man cookbook is the ultimate resource for guys who want to host big crowds and need the scaled-up recipes, logistical advice, and mojo to pull it off whether they're cooking breakfast for a houseful of weekend guests, producing an epic spread for the playoffs, or planning the backyard BBQ that trumps all. With tantalizing photos and about 100 recipes for lazy breakfasts, afternoon noshing, dinner spreads, and late-night binges-including loads of favorites from chefs who know how to satisfy a crowd, such as Linton Hopkins, Edward Lee, and Michael Symon-this is the only cookbook a man will ever need when the party is at his place.

!--StartFragment--Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine !--EndFragment-- Prepared by a James Beard Award-winning author team, "What to Drink with What You Eat" provides the most comprehensive guide to matching food and drink ever compiled--complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

The world's top 500 food experiences – ranked! We asked the planet's top chefs and food writers to name their favourite gastronomic encounters. Discover Japanese bullet train bento boxes, Israeli shakshuka, San Sebastian pintxos bars and 497 more mouth-watering destinations in this must-own bucket list for foodies and those who love to travel.

Winner of the 2009 James Beard Book Award for Best Book: Reference and Scholarship A groundbreaking guide to modern flavor pairings that will revolutionize the way you cook. Great cooking goes beyond following a recipe -- it's knowing how to season ingredients to coax the

greatest possible flavor from them. Drawing on dozens of leading chefs' combined experience in top restaurants across the country, Karen Page and Andrew Dornenburg present the definitive guide to creating "deliciousness" in any dish. Thousands of ingredient entries, organized alphabetically and cross-referenced, provide a treasure trove of spectacular flavor combinations. Readers will learn to work more intuitively and effectively with ingredients; experiment with temperature and texture; excite the nose and palate with herbs, spices, and other seasonings; and balance the sensual, emotional, and spiritual elements of an extraordinary meal. Seasoned with tips, anecdotes, and signature dishes from America's most imaginative chefs, The Flavor Bible is an essential reference for every kitchen.

Part of the Traveler's Handbook series, The Food Traveler's Handbook provides a compelling argument for why it is important to use food as a lens through which you see the world. Using this handbook as a guide, you will learn how to eat safely in developing countries, source cheap but delicious streetside meals and discover how to make food a tool for understanding a new place and connecting to its local culture. A guide to some of the world's most fascinating places, as seen and experienced by writer, television host, and relentlessly curious traveler Anthony Bourdain Anthony Bourdain saw more of the world than nearly anyone. His travels took him from the hidden pockets of his hometown of New York to a tribal longhouse in Borneo, from cosmopolitan Buenos Aires, Paris, and Shanghai to Tanzania's utter beauty and the stunning desert solitude of Oman's Empty Quarter—and many places beyond. In World Travel, a life of experience is collected into an entertaining, practical, fun and frank travel guide that gives readers an introduction to some of his favorite places—in his own words. Featuring essential advice on how to get there, what to eat, where to stay and, in some cases, what to avoid, World Travel provides essential context that will help readers further appreciate the reasons why Bourdain found a place enchanting and memorable. Supplementing Bourdain's words are a handful of essays by friends, colleagues, and family that tell even deeper stories about a place, including sardonic accounts of traveling with Bourdain by his brother, Christopher; a guide to Chicago's best cheap eats by legendary music producer Steve Albini, and more. Additionally, each chapter includes illustrations by Wesley Allsbrook. For veteran travelers, armchair enthusiasts, and those in between, World Travel offers a chance to experience the world like Anthony Bourdain.

Founded in November 2015 by a brother and sister who came to New York from the Middle East, Eat Offbeat is a unique catering company staffed by refugee and immigrant chefs who have found a new home, and new hope, for their lives. Now, in 70 authentic, nourishing recipes, with roots and soul that run as deep as their flavors, The Kitchen without Borders brings the culinary traditions of fourteen chefs from around the world including Syria, Iran, Eritrea, and Venezuela, right to our tables. Discover delicious, unexpected flavor combinations, and ingredients—like sumac, pomegranate molasses, tahini—that will enhance the repertoire of any home cook or adventurous eater. Here is Iraqi Biryani, a rice dish combining vegetables and plump dried fruits with warming spices. Or an irresistibly cooling yogurt and fresh mint drink native to Afghanistan, known as doogh. Gorgeously smooth Syrian hummus, the original inspiration for Eat Offbeat. And Chari Bari, hand-formed meatballs simmered in a Nepali-spiced tomato and cashew sauce. More than a celebration of delicious foods from around the world, this recipe collection—with its intimate chef profiles and photographic portraits—allows people who have been displaced to share their cherished cuisines, in their own words. And it makes a thoughtful, inspiring gift for any home cook, for anyone concerned about or affected by the world's refugee crisis, or for anyone who understands the profound link between food, home, and keeping traditions vibrantly alive. From May 15, 2020, to May 15, 2021, (including any preordered copies that ship during this period), Workman Publishing will donate 2% of the cover price for every copy of The Kitchen without Borders cookbook sold in the United States and its territories, the United Kingdom, Canada, Australia and European Union member states, to the IRC, a not-for-profit organization dedicated to providing humanitarian aid, relief and resettlement to refugees and other victims of oppression or violent conflict, with a minimum contribution of \$25,000 USD. For more information, visit rescue.org/cookbook and <https://www.workman.com/kwob>. No portion of the purchase price is tax-deductible. For additional information about the IRC, see rescue.org.

A New York Times Bestseller! From the creators of the #1 New York Times bestselling cookbook for kids comes the ultimate baking book. America's Test Kitchen once again brings their scientific know-how, rigorous testing, and hands-on learning to KIDS! BAKING ISN'T JUST FOR CUPCAKES Want to make your own soft pretzels? Or wow your friends with homemade empanadas? What about creating a showstopping pie? Maybe some chewy brownies after school? From breakfast to breads, from cookies to cakes (yes, even cupcakes!), learn to bake it all here. You can do this, and it's fun! Recipes were thoroughly tested by more than 5,000 kids to get them just right for cooks of all skill levels—including recipes for breakfast, breads, pizzas, cookies, cupcakes, and more Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen test cooks will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters. The all-new, completely revised third appearance of the global restaurant guidebook that has sold more than 200,000 copies Forget the restaurant guides with entries chosen by a panel of 'experts'. This 1,184-page guide is by the real specialists, featuring over 7,000 recommendations for more than 4,500 restaurants in more than 70 countries from more than 650 of the world's best chefs, including: Jason Atherton, Shannon Bennett, Helena Rizzo, Stephen Harris, Yotam Ottolenghi, Yoshihiro Narisawa, and hundreds more. And, with a new international slate of editors, this third version is more comprehensive than ever.

2017 Gourmand Award Winner of “US National Cookbook of the Year” You are what you eat. And what you're eating isn't good. With the proliferation of artificial additives, hormones, antibiotics, and the thousand other man-made substances and chemical cocktails lurking in our grocery bags, eating healthy, natural foods is trickier than ever. It's no coincidence that America's health is flagging, with obesity and type 2 diabetes now at epidemic levels. Taking control of your diet doesn't have to be a challenge. Pure Food will show you how easy—and how much healthier—it is to cook clean, delicious foods. Kurt Beecher Dammeier, chef, restaurateur, food entrepreneur, retailer, and educator has spent the past 30 years of his life working to rid his own diet of food additives, and nearly 20 creating and selling pure, unadulterated foods through his Seattle-based family of food businesses (including Beecher's Handmade Cheese, Pasta & Co, and Bennett's Restaurant). In Pure Food, Kurt shares his own story, as well as providing a roadmap for readers to forge a diet based on pure, additive-free foods. Part handbook and part cookbook, Pure Food contains more than 70 delicious and natural recipes for pure living. Unlike most cookbooks, Pure Food's recipes are organized in threads—which start with a primary meal component like chicken, and progress through a series of dishes that use the primary ingredient in different ways—to help you get the most from your cooking. Make Braised Beef Chuck Roast for Sunday supper, followed up by Monday night Beef Chili, and Beef and Mushroom Lasagna to use up the leftover roast on Tuesday. It also contains an assortment of sauces and sides, from Red Fresno Sriracha and 4 Year Flagship Aioli to Red Cabbage Peperonata

and Wilted Collard Greens. And leave room for dessert, like Apple Pear Crisp and Beecher's No-Bake Super-Light Cheese Cake. Whether you're a serial dieter or trying for the first time to improve the way you eat, Pure Food will revolutionize how you approach food and lead you down the path to a healthier life.

This ain't no cookbook. This ain't no memoir. This is Action Bronson's devotional, a book about the overwhelming power of delicious—no, f*cking amazing—food. Bronson is this era's Homer, and F*ck, That's Delicious is a modern-day Odyssey, replete with orgiastic recipes, world travel, siren songs, and weed. Illustrated, packed with images, and unlike any book in the entire galaxy, Bronson's F*ck, That's Delicious includes 40-plus recipes inspired by his childhood, family, tours, and travels. Journey from bagels with cheese that represent familial love to the sex and Big Macs of upstate New York fat camp and ultimately to the world's most coveted five-star temples of gastronomy. And: the tacos in LA. The best Dominican chimis. Jamaican jerk. Hand-rolled pasta from Mario. Secrets to good eating from Massimo. Meyhem Lauren's Chicken Patty Potpie. And more! more! more!

It's the most important meal of the day ... and the most memorable one too.

This epic collection of breakfast recipes will have you going to bed early in anticipation.

Darren Purchase may be the sweetest chef in town, but you'll love his savoury side as well, with perfect eggs, delicious breakfast bowls and even breakfast pizza or chicken congee with crispy doughnuts. And then of course there's the best way to start (or end) your day: Bressert (Breakfast Dessert). Who wouldn't be tempted by chocolate streusel brioche or chocolate and vanilla glazed doughnuts?

So get up and get creative in the kitchen.

From romantic spots like Le Bernardin to beloved holes-in-the-wall like Corner Bistro, John Donohue renders people's favorite restaurants in a manner that captures the emotional pull a certain place can have on the hearts of New Yorkers. All the Restaurants in New York is a collection of these drawings, characterized by their appealingly loose and gently distorted lines. These transportive images are intentionally spare, leaving the viewer room to layer on their own meaning and draw connections to their own memories of a place, of a time, of an atmosphere. Featuring an eclectic mix of 100 restaurants—from Minetta Tavern to Frankies 457 and River Café—this charming collection of drawings is accompanied by interviews with the owners, chefs, and loyal patrons of these much-loved restaurants.

Where Chefs EatA Guide to Chefs' Favorite RestaurantsPhaidon Press

From sinking a seed into the soil through to sitting down to enjoy a meal made with vegetables and fruits harvested right outside your back door, this gorgeous kitchen gardening book is filled with practical, useful information for both novices and seasoned gardeners alike. Grow Cook Eatwill inspire people who already buy fresh, seasonal, local, organic food to grow the food they love to eat. For those who already have experience getting their hands dirty in the garden, this handbook will help them refine their gardening skills and cultivate gourmet quality food. The book also fills in the blanks that exist between growing food in the garden and using it in the kitchen with guides to 50 of the best-loved, tastiest vegetables, herbs, and small fruits. The guides give readers easy-to-follow planting and growing information, specific instructions for harvesting all the edible parts of the plant, advice on storing food in a way that maximizes flavor, basic preparation techniques, and recipes. The recipes at the end of each guide help readers explore the foods they grow and demonstrate how to use unusual foods, like radish greens, garlic scapes, and green coriander seeds.

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In The Food Lab, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

NEW YORK TIMES BESTSELLER • From the chef behind Momofuku and star of Netflix's Ugly Delicious—an intimate account of the making of a chef, the story of the modern restaurant world that he helped shape, and how he discovered that success can be much harder to understand than failure. "David puts words to so many of the things we all feel, sharing generously of his own journey so we can all benefit in the process."—Chrissy Teigen **NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR • Fortune • Parade • The New York Public Library • Garden & Gun** In 2004, Momofuku Noodle Bar opened in a tiny, stark space in Manhattan's East Village. Its young chef-owner, David Chang, worked the line, serving ramen and pork buns to a mix of fellow restaurant cooks and confused diners whose idea of ramen was instant noodles in Styrofoam cups. It would have been impossible to know it at the time—and certainly Chang would have bet against himself—but he, who had failed at almost every endeavor in his life, was about to become one of the most influential chefs of his generation, driven by the question, "What if the underground could become the mainstream?" Chang grew up the youngest son of a deeply religious Korean American family in Virginia. Graduating college aimless and depressed, he fled the States for Japan, hoping to find some sense of belonging. While teaching

English in a backwater town, he experienced the highs of his first full-blown manic episode, and began to think that the cooking and sharing of food could give him both purpose and agency in his life. Full of grace, candor, grit, and humor, *Eat a Peach* chronicles Chang's switchback path. He lays bare his mistakes and wonders about his extraordinary luck as he recounts the improbable series of events that led him to the top of his profession. He wrestles with his lifelong feelings of otherness and inadequacy, explores the mental illness that almost killed him, and finds hope in the shared value of deliciousness. Along the way, Chang gives us a penetrating look at restaurant life, in which he balances his deep love for the kitchen with unflinching honesty about the industry's history of brutishness and its uncertain future.

Over 1,000 food experts and aficionados from around the world reveal their insider tips on finding a perfect slice of pizza. From the publishers of the bestselling *Where Chefs Eat* comes the next food-guide sensation on the most popular dish - pizza! The world over, people want the inside scoop on where to get that ultimate slice of pizza. With quotes from chefs, critics, and industry experts, readers will learn about secret ingredients, special sauces, and the quest for the perfect crust. The guide includes detailed city maps, reviews, key information and honest comments from the people you'd expect to know. Featuring more than 1,700 world-wide pizzerias, parlours, and pizza joints listed. All you need to know - where to go, when to go, and what to order.

From acclaimed Philadelphia chef Marc Vetri comes a celebration of handcrafted, regional Italian cooking that advocates a hands-on, back-to-the-basics approach to cooking. Slow-cooked meats, homemade breads, and flavorful pastas are the traditional comfort-food classics that Italians have been roasting, baking, curing, and making in their own kitchens for generations--dishes that people actually want to cook and eat. Home cooks of every skill level will revel in the 120 recipes, such as sweet Fig and Chestnut Bread, rich Spinach and Ricotta Gnocchi, savory Slow-Roasted Lamb Shoulder, and fragrant Apple Fritters. But *Rustic Italian Food* is much more than just a collection of recipes. With detailed, step-by-step instructions for making terrines, dry-cured salami, and cooked sausage; a thorough guide to bread and pasta making; and a primer on classic Italian preserves and sauces, *Rustic Italian Food* is also an education in kitchen fundamentals. In this book Marc Vetri connects us directly to the essence of Italian food.

Do you know how much food waste you create every day? Probably not. But it's much more than you think. *Surplus: The food waste guide for chefs* is a thought-provoking book for every chef that wants to effectively reduce and prevent food waste in a restaurant's kitchen. Written by the founder of the first zero-waste vegan restaurant in the world, it includes a few short stories from the restaurant, and covers the topic of food waste and plant-based cooking from motivation and mindset tips, to practical steps of food waste prevention. Believing that the food waste problem can be solved by combining a mindset change with technical knowledge, this book includes words of motivation and also an ingredient directory with tips on how to use every part of an ingredient, and a few zero-waste and plant-based recipes for inspiration. The methods and steps described in the book can be applied in every professional kitchen, whether it's a small bistro or a large restaurant. While this book is focused on the hospitality industry and professional chefs, the content provides a different viewpoint on the food waste solutions that can be valuable to anyone interested in reducing food waste or introducing plant-based options on the menu.

Thirteen states, 100 chefs, and 134 recipes later, one thing is clear: the food of the American South tells a story that spans the distance from New Orleans to Louisville, Little Rock to Charleston, Nashville to Dallas, and every city in between. *The Southern Foodie* explores a hearty swath of the South's culinary culture, following its roots and exploring its evolution in the region's best restaurants. Meet the people who are keeping the tradition alive and reinventing the flavors of the South. Swing on down to the Gulf Coast, and wade into a chef's wonderland of fresh seafood and spicy heat. Check out the culinary creativity in the Carolinas, where you'll find traditional smoked pork barbecue alongside Southern favorites made with fresh, local produce. Explore the restaurant kitchens of Atlanta and Nashville, where the chefs aren't shy about fusing comfort food standards with international flair and unexpected techniques. Join Chris Chamberlain for access to the South's best recipes and the kitchens where they were developed. Jalapeño-and-Cheese-Stuffed Grit Cakes from Mason's Grill, Baton Rouge, LA Roasted Heirloom Pumpkin with Mulled Sorghum Glaze from Capitol Grille, Nashville, TN Country Ham Fritters from Proof on Main, Louisville, KY Blue Crab Cheesecake from Old Firehouse Restaurant, Hollywood, SC Apricot Fried Pies from Penguin Ed's Bar-B-Q, Fayetteville, AR *The Southern Foodie* shows you where the South eats and how to create those distinct flavors at home. You're sure to rediscover old favorites and get a closer look at the delicious new traditions in Southern cuisine.

Originally published in Great Britain in 2017 by Oneworld Publications as *The angry chef*.

Ravneet studied at Le Cordon Bleu before taking over the pastry sections at St John, Llewelyn's and Wild by Tart. Now a freelance chef, she set up industry networking forum Countertalk in May

From chef and food activist Alice Waters, an impassioned plea for a radical reconsideration of the way each and every one of us cooks and eats. In *We Are What We Eat*, Alice Waters urges us to take up the mantle of slow food culture, the philosophy at the core of her life's work. When Waters first opened Chez Panisse in 1971, she did so with the intention of feeding people good food during a time of political turmoil. Customers responded to the locally sourced organic ingredients, to the dishes made by hand, and to the welcoming hospitality that infused the small space—human qualities that were disappearing from a country increasingly seduced by takeout, frozen dinners, and prepackaged ingredients. Waters came to see that the phenomenon of fast food culture, which prioritized cheapness, availability, and speed, was not only ruining our health, but also dehumanizing the ways we live and relate to one another. Over years of working with regional farmers, Waters and her partners learned how geography and seasonal fluctuations affect the ingredients on the menu, as well as about the dangers of pesticides, the plight of fieldworkers, and the social, economic, and environmental threats posed by industrial farming and food distribution. So many of the serious problems we face in the world today—from illness, to social unrest, to economic disparity, and environmental degradation—are all, at their core,

connected to food. Fortunately, there is an antidote. Waters argues that by eating in a “slow food way,” each of us—like the community around her restaurant—can be empowered to prioritize and nurture a different kind of culture, one that champions values such as biodiversity, seasonality, stewardship, and pleasure in work. This is a declaration of action against fast food values, and a working theory about what we can do to change the course. As Waters makes clear, every decision we make about what we put in our mouths affects not only our bodies but also the world at large—our families, our communities, and our environment. We have the power to choose what we eat, and we have the potential for individual and global transformation—simply by shifting our relationship to food. All it takes is a taste.

A New York City chef who is also a novelist recounts his experiences in the restaurant business, and exposes abuses of power, sexual promiscuity, drug use, and other secrets of life behind kitchen doors.

Chefs Eat Toasties Too is a celebration of that most enduring of comfort foods, the toasted sandwich - but taken to new heights by internationally renowned chef Darren Purchase. While crafting elaborate dessert and pastry confections by day, by night Darren secretly perfects the art of the toasted sandwich. In this book, he reveals 50 of his masterful creations: from the the perfect Maple Bacon, Pear & Camembert on Sourdough, to his Pulled Pork, Fennel Slaw & Chilli Mayo Sliders on Brioche Buns. He has also developed sweet recipes for the ultimate in comforting indulgence, such as Dark Chocolate, Olive Oil & Salt on Olive Bread, Apple, Vanilla & Lemon Parcels and Salted Caramel on Sourdough. For those wishing to take their toasties to truly cheffy heights, there are even recipes to make the condiments from scratch, including pear dressing, pickled onions & chutney, chilli caramelised onions, vanilla cherries and rose raspberries. Chefs Eat Toasties Too caters for all manner of cooking methods: from grill, to pan, to sandwich press, to oven. Now, the guiltiest foodie pleasure can be perfected with pride!

In the footsteps of bestsellers Where Chefs Eat and Where to Eat Pizza – where the best bartenders go for the best drinks Where Bartenders Drink is THE insider’s guide. The best 300 expert drink-makers share their secrets – 750 spots spread across 60 countries – revealing where they go for a drink throughout the world when they’re off-duty. Venues range from late-night establishments and legendary hotel bars to cosy neighbourhood ‘locals’ – and in some surprising locales. The 750 expert recommendations come with insightful reviews, key information, specially commissioned maps, and an easy-to-navigate geographical organization. It’s the only guide you need to ensure that you get the best drinks in the most memorable global locations.

Complemented by step-by-step, demonstrative photographs, a collection of rustic recipes instructs readers on traditional methods of field-dressing, butchering and preparing fish and game while explaining how to responsibly combine sustainable and ethical hunting practices and support local farmers.

The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don’t need a recipe. Really, you don’t. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You’ll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S’Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

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