

Zoes Ghana Kitchen

Recipes to match every mood, situation, and vibe from the James Beard Award–winning author of *Where Cooking Begins* Great food is an achievable part of every day, no matter how busy you are; the key is to have go-to recipes for every situation and for whatever you have on hand. The recipes in *That Sounds So Good* are split between weekday and weekend cooking. When time is short, turn to quick stovetop suppers, one-pot meals, and dinner salads. And for the weekend, lean into lazy lunches, simmered stews, and hands-off roasts. Carla's dishes are as inviting and get-your-attention-good as ever. All the recipes—such as Fat Noodles with Pan-Roasted Mushrooms and Crushed Herb Sauce or Chicken Legs with Warm Spices—come with multiple ingredient swaps and suggestions, so you can make each one your own. *That Sounds So Good* shows Carla at her effortless best, and shows how you can be, too. Winner 'Best Arab Cuisine Book' - Gourmand World Cookbook Awards 2016. Palestinian food is not just found on the streets with the ka'ak (sesame bread) sellers and stalls selling za'atar chicken and mana'eesh (za'atar sesame bread), but in the home too; in the kitchens all across the country, where families cook and eat together every day, in a way that generations before them have always done. *Palestine on a Plate* is a tribute to family, cooking and home, made with the ingredients that Joudie's mother and grandmother use, and their grandmothers used before them. - old recipes

created with love that bring people together in appreciation of the beauty of this rich heritage. Immerse yourself in the stories and culture and experience the wonderful flavours of Palestine through the food in this book.

Simply Seasonal is a vibrant, visual recipe guide inspired by nature's endless bounties. Choosing to cook and eat seasonally places a fresh spotlight on what's being produced in our immediate surroundings. It encourages us to buy local, making us aware of what smaller producers are offering in our neighbourhoods. Seasonal ingredients are given star status in the over 80 recipes, which range from starters to side dishes and from main courses to desserts. Each recipe is accompanied by a glorious full-colour photograph. Discover the seasons wherever you live and keep home cooking simple, local, joyful and unapologetically personal.

Remix classic Ghanaian dishes for the modern kitchen in a cookbook that is "bright, bold, and bursting with flavor" (Bryant Terry) and "provides a new perspective and a sense of wonder for Ghanaian cooking" (Sicily Sierra) Celebrated cook and writer Zoe Adjonyoh passionately believes we are on the cusp of an African food revolution. First published to widespread acclaim in the United Kingdom, Zoe's Ghana Kitchen began as a pop-up restaurant in London featuring dishes such as Pan-Roasted Cod with Grains of Paradise, Nkruma (Okra) Tempura, Cubeb-Spiced Shortbread, and Coconut and Cassava Cake. Soon those dishes evolved into this tempting and celebratory cookbook, newly revised and updated for American cooks. Join Zoe as she shares the

beauty of Ghana's markets, culture, and cuisine, and tells the evocative story of using these tastes and food traditions to navigate her own identity. Whether you are familiar with the delights of Ghanaian cuisine or new to the bold flavors of West Africa, this book contains inspiration for extraordinary home cooking, in dishes such as: Simple Fried Plantains Red Red Stew Red Snapper and Yam Croquettes Bofrot Doughnuts Nkatsenkwan (Peanut Butter Stew with Lamb) Jollof Fried Chicken Ghana-fied Caesar Salad and more With flexible recipes for hearty salads, quick and wholesome dinners, flavorful feasts, and much more, Zoe's Ghana Kitchen brings truly exciting and flavor-packed dishes into your kitchen. This is contemporary African food for simply everyone. New York Times bestseller The pie-making genius behind the popular Instagram account @lokokitchen reveals the secrets of her mind-blowing creations in this gorgeous full-color cookbook featuring 50 incredible sweet and savory pie and tart designs In a few short years, Lauren Ko made all hell bake loose, going from novice pie baker to internet star and creator of today's most surprising and delightful pie and tart designs. Her unique geometric style uses fruit and dough cut and woven into stunning shapes to highlight color and texture. With an elegant symmetry that matches their knockout flavor, her dazzlingly intricate and inventive designs look difficult to produce, but can be achieved with little more than a knife, ruler, and some patience. In Pieometry, Lauren reveals her secrets, sharing stories about her designs and the inspiration behind them. Warm and funny, she recounts the spectacular piesasters that

led to some of her best creations, and breaks down her most beautiful designs, describing how to make naturally-colored dough, intricate weaves, and striking cut-out patterns. Pieometry provides clear, step-by-step instructions, accompanied by helpful photographs, which any patient baker can follow to build these pies from bottom crust to top in their own kitchens. Lauren makes it easy to mix and match doughs, fruits, fillings, and designs, and each recipe includes suggestions for alternative ingredients. Best of all, the beautiful finished pie and tart photos are just as much of a treat to look at as the pies are to eat. But even if you make a mistake here and there, her flavors save the day! When it comes to flavor, Pieometry offers a balance of sweet and savory pies that are a feast for the senses, including: Of a Shingle Mind: Honey ricotta tart with an herbed pastry shell and beets Berried Treasure: Lavender blackberry cream with a shortbread crust and berries Wave of Wonders: Cardamom coffee cream with a shortbread crust and pear Once in a Tile: Pumpkin black sesame pie with a black sesame crust C and Easy: Butternut bacon macaroni and cheese pie with a whole wheat cheddar chive crust Squiggle Room: Grilled cinnamon pineapple pie with a basic butter crust Whether you want to impress at the holidays or just spruce up a family meal, Pieometry is your guide to transforming a rustic traditional dessert into a modern masterpiece.

Chetna Makan is known for her unique recipes, which introduce colourful spices, aromatic herbs and other Indian ingredients into traditional Western baked favourites.

Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenugreek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, Chetna's Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary. Discover rare but precious traditional bakes from India, as well as new spice-infused recipes. Delve into the history of Indian herbs and spices and learn how to match foods and flavours.

"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

Zoe's Ghana Kitchen was a pop-up restaurant in the UK that grew into a huge success by word-of-mouth. Here Zoe takes traditional Ghanaian recipes and re-mixes them for the modern kitchen. From Pan-roasted Cod with Grains of Paradise and Nkruma (Okra) Tempura to Coconut and Cassava Cake and Cubeb Spiced Shortbread, Ghanaian food is always fun, always relaxed and always tasty! These fabulous Ghanaian dishes are homemade favorites, focusing on traditional flavors with Zoe's twist. Simple to cook and very edible - you can take the basic principles and adapt them easily to what you have available in your cupboard or fridge - you can prepare your own wonderful vibrant Ghanaian dishes.

wagamama restaurants are a global brand with restaurants worldwide in the UK, USA, Austria, Belgium, Bulgaria, Denmark, France, Italy, Netherlands, Norway, Slovakia, Spain and Sweden as well as UAE and New Zealand. Feed your Soul includes more than 70 tempting recipes inspired by restaurant favourites. The dishes have been designed for every occasion, from rapid weekday meals, to slow-cooked ramens and the art of making gyoza. Sections include The Basics, Lighter Meals, Nourish your Soul and Small Plates. Recipes range from basic sauces and accompaniments such as soy sauce, sriracha, wasabi, pickled ginger and Japanese curry paste to delicious salads such as harusame, packed with protein and crunch, or the ever popular yaki soba and bang bang cauliflower. With original food photography by Howard Shooter and evocative shots of Japanese food emporia and lifestyle shots of noodles, ramen and ingredients, with all new vegan and healthy recipe that reflect current trends for plant-based ingredients and Asian flavor. Feed your Soul is set to become the new classic wagamama cookbook.

"Uju Asika has written a necessary book for our times."—Chika Unigwe, author of *On Black Sisters' Street* You can't avoid it, because it's everywhere. In the looks Black kids get in certain spaces, the manner in which some people speak to them, the stuff that goes over their heads. Stuff that makes them cry even when they don't know why. How do you bring up your kids to be kind and happy when there is so much out there trying to break them down? *Bringing Up Race* is an important book, for all families whatever

their race or ethnicity. It's for everyone who wants to instill a sense of open-minded inclusivity in their kids, and those who want to discuss difference instead of shying away from tough questions. Uju Asika draws on often shocking personal stories of prejudice along with opinions of experts, influencers, and fellow parents to give prescriptive advice in this invaluable guide. *Bringing Up Race* explores: When children start noticing ethnic differences (hint: much earlier than you think) What to do if your child says something racist (try not to freak out) How to have open, honest, age-appropriate conversations about race How children and parents can handle racial bullying How to recognize and challenge everyday racism, aka microaggressions *Bringing Up Race* is a call to arms for all parents as our society works to combat white supremacy and dismantle the systemic racism that has existed for hundreds of years. *Leadership in Post-Colonial Africa* examines the leadership concepts and lessons that emerged during and after the attainment of independence with insightful studies of Africa's first female presidents, gangster elitism, Nelson Mandela, and beyond. Iconic chef and world-renowned opera singer Alexander Smalls marries two of his greatest passions—food and music—in *Meals, Music, and Muses*. More than just a cookbook, Smalls takes readers on a delicious journey through the South to examine the food that has shaped the region. Each chapter is named for a type of music to help readers understand the spirit that animates these recipes. Filled with classic Southern recipes and twists on old favorites, this cookbook includes starters such as Hoppin'

John Cakes with Sweet Pepper Remoulade and Carolina Bourbon Barbecue Shrimp and Okra Skewers, and main dishes like Roast Quail in Bourbon Cream Sauce and Prime Rib Roast with Crawfish Onion Gravy. Complete with anecdotes of Smalls's childhood in the Low Country and examinations of Southern musical tradition, *Meals, Music, and Muses* is a heritage cookbook in the tradition of Edna Lewis's *A Taste of Country Cooking*.

Three teens ride a car across the universe and back. Look out for the flying saucers! "Tipping his hat to Thomas Pynchon, Jack Kerouac, and Douglas Adams, Rucker immerses readers in a fantastical roadtrip adventure that's a wild ride of unmitigated joy. . . . he ties everything together with internal consistency, playful use of language that keeps his ideas alien yet accessible, and a solid grounding in fourth-dimensional math. This wacky adventure is a geeky reader's delight."—Publishers Weekly, starred review

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.

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 Nyeshia 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.

OBSERVER RISING STAR OF FOOD, 2019 Rachel is vegan goals. Find brilliant plant-based dishes that make cooking and enjoying delicious vegan food every day genuinely easy – and fun - in Rachel Ama's Vegan Eats. No bland or boring dishes, and forget all-day cooking. Rachel takes inspiration from naturally vegan dishes and cuisines as well as her Caribbean and West African roots to create great full-flavour recipes that are easy to make and will inspire you to make vegan food part of your daily life. Rachel's recipes are quick and often one-pot; ingredients lists are short and supermarket-friendly; dishes can be prepped-ahead and, most importantly, she has included a song with each recipe so that you have a banging playlist to go alongside every plate of delicious food. Cinnamon French toast with strawberries Chickpea sweet potato falafel Peanut rice and veg stir-fry Caribbean fritters Plantain burger Tabbouleh salad Carrot cake waffles with cashew frosting So if you share Rachel's attitude that vegan food should fit into your life with ease and pleasure – whether you are a fully fledged vegan looking for new ideas, want to reduce your meat intake, make more environmentally friendly food choices, or just keen to eat more veg – Rachel's genius cookbook is for you.

World Music: The Basics gives a concise introduction to popular musical styles found around the world. Organized alphabetically by region and then by country, it provides essential background information on the cultural and musical history of each area.

Styles featured include: Celtic Djeridou Bossa Nova Reggae Bluegrass Covering key artists and recordings and with guides to further listening, this is the perfect introduction for the student, scholar or general listener.

Selected for Jamie Oliver's Cookbook Club In Vietnamese, Uyen Luu demonstrates that Vietnamese food is just as easy to whip up as a bowl of pasta – all you need is a good bottle of fish sauce and a little enthusiasm! Uyen shares over 85 of her tastiest recipes – some traditional, some with a modern twist – using ingredients that are available at your local supermarket. Recipes include noodle soups, salads, family-style sharing plates, one-pot wonders and dinner-party showstoppers, which are all easy to prepare, adapt and enjoy. The recipes are impressive yet simple: try the Crispy Roast Pork Belly; Sea Bass in Tomato, Celery & Dill Broth; or Fried Noodles & Greens. Vietnamese is filled with fuss-free, delicious recipes that are quick to prepare, and will have you eating Vietnamese meals on a regular basis.

“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 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

'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 Ghanian 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.

She believes one of the greatest assets of Middle Eastern cuisine is its inherent fluidity, its remarkable capacity to adapt and transform over time. In Levant, she offers more than 100 recipes that represent a new modern style. These are the very best of the dishes she has developed over the last twenty years in her New York City restaurant for the contemporary palate. Relying on a traditional pantry (including olive oil, tahini, za'atar, sumac), she updates classic flavour profiles to dazzling effect. The Mediterranean diet has always been a healthy one, with so many of what we now call 'superfoods' at its base. But here Rawia takes it a step further by focusing on dishes that are naturally vegetarian or vegan and gluten-

free, as well as meat dishes where vegetables take the leading role. These recipes represent the way more and more people eat and cook today. Among them are Cauliflower `Steak' with Pomegranate Molasses, Roasted Beetroot Hummus, Jerusalem Artichoke and Beef Stew, Peppers with Walnut Stuffing and Freekeh and Butternut Squash Salad. *Levant* explores the sensational cross-cultural possibilities of culinary exchange; it sets the path for the future of Middle Eastern cooking.

Designed as an introductory, but comprehensive cooking course that builds on basic flavors, textures, and cooking principles, and seasons them with stories, photography, and cultural explanations.

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate,

cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

Over 100 deliciously fuss-free recipes from The Dumpling Sisters' Kitchen. Amy and Julie Zhang have been entertaining and educating their thousands of followers on Youtube with their recipes for deliciously easy homemade Chinese food - now THE DUMPLING SISTERS COOKBOOK brings you more of the easy Chinese recipes and advice that those fans have been clamouring for. Dedicated to and destined to be adored by every Chinese food lover, this book is full of Chinese-food favourites, impressive sharing dishes and even sweet treats that have been little acknowledged in a western understanding of Chinese food - until now. This is Chinese home cooking at its best. The recipes are structured as to give a gradual introduction to Chinese dishes, beginning with the simple; Best Ever Fried Rice, and working up to the more elaborate Cracking Five-Spice Roast Pork Belly, and are interspersed with the insider tips and tricks that the girls' Youtube fans adore. There is also a focus on Chinese culture and eating etiquette (for perfecting those chopstick skills), including sharing menu planner and a guide to shopping at the Chinese supermarket. Amy and Julie write with wit and gusto - they are the perfect cooks to take any food lover on a journey to

discover real Chinese cooking.

"Reimagine Italian American cooking with more than 125 big-hearted recipes from the celebrated husband-and-wife chef team of Don Angie in New York City. Old-school, Italian American "red sauce" is a beloved style of cooking that is rich with nostalgia, a deep sense of family, and the promise of irresistible food--copious amounts of it. Offerings may include an endless assortment of antipasti at the start of every meal, multi-layered chicken and eggplant parms, enormous casseroles of luscious baked pastas laden with molten cheese--and don't forget dessert. In their debut cookbook, Angie Rito and Scott Tacinelli, the chefs of Don Angie in New York City's West Village, reinvigorate the genre with a modern point of view that includes multicultural influences inspired by New York City and updated dishes that proudly straddle the line between Italian and American. Italian American is organized by the backbones of the cuisine, including cold and hot antipasto, ragus, pastas, and even entire chapters dedicated to lasagna and meatballs. Inspired by influences both old and new, these comforting dishes feel familiar but are far from expected, including Campari & Orange Sticky Ribs, Eggplant Pinwheel Lasagna, Shrimp Parm Meatballs, and Spiced Lamb Ragu alla Marsala. Rich with family history from Scott and Angie's immigrant grandparents and great-grandparents, Italian American provides an

essential, spirited introduction to an unforgettable way of cooking"--

"Can I just be Marissa, please? I want to be hilarious and sexy and smart and insanely knowledgeable about wine." —Mindy Kaling A fresh, fun, and unpretentious guide to wine from Marissa A. Ross, official wine columnist for Bon Appétit. Does the thought of having to buy wine for a dinner party stress you out? Is your go-to strategy to pick the bottle with the coolest label? Are you tired of choosing pairings based on your wallet, instead of your palate? Fear not! Bon Appétit wine columnist and Wine. All The Time. blogger Marissa A. Ross is here to help. In this utterly accessible yet comprehensive guide to wine, Ross will walk you through the ins and outs of wine culture. Told in her signature comedic voice, with personal anecdotes woven in among its lessons, Wine. All the Time. will teach you to sip confidently, and make you laugh as you're doing it. In Wine. All The Time., you'll learn how to:

- Describe what you're drinking, and recognize your preferences
- Find the best bottle for you budget and occasion
- Read and understand what's written on a wine label
- Make the perfect pairings between what you're drinking and what you're eating
- Throw the best damn dinner party your guests will ever attend
- And much more

A tribute to the spirits and drinking traditions of the South through a leading barwoman's glass, with 80 recipes and photos. IACP AWARD WINNER Craft cocktail maven Alba Huerta succinctly tells the story of drinking in the South through themes such as "Trading with the Enemy," "the Rural South," "the Drinking Society," "the Saltwater South," and others that anchor the menu at her destination bar, Julep. With historical overviews, 15 bar snack recipes, and 65 bespoke cocktail recipes, ranging from the iconic Mint Julep (and variations such as Rye Julep and Sparkling Julep) to modern inventions like the Snakebit Sprout, Liquid

Currency, and Hot July, Huerta recounts the tales and traditions that define drinking culture in the American South today. Approximately 80 evocative cocktail and location photographs convey the romance and style that distinguish Julep and serve to inspire beverage enthusiasts to relive Southern history via the bar cart.

'Barberries, fresh herbs, date molasses, dried limes, saffron; Yasmin's Persian pantry staples are a roll call of my favourite ingredients. Her recipes are a mouthwatering showcase of a beautiful country' Yotam Ottolenghi 'Not just a great cookbook but a book full of stories – a love letter to Iran and its people' Diana Henry Armed with little more than a notebook and a bottle of pomegranate molasses, British-Iranian cook Yasmin Khan traversed Iran in search of the country's most delicious recipes. Her quest took her from the snowy mountains of Tabriz and the paddyfields of Gilan to the cosmopolitan cafés of Tehran and the pomegranate orchards of Isfahan, where she was welcomed into the homes of artists, farmers, electricians and teachers. Through her travels, she gained a unique insight into the culinary secrets of the Persian kitchen and the lives of ordinary Iranians today. In *The Saffron Tales*, Yasmin weaves together a tapestry of stories from Iranian home kitchens with exclusive photography and fragrant, modern recipes that are rooted in the rich tradition of Persian cooking. All fully accessible for the home cook, Yasmin's recipes range from the inimitable fesenjoon (chicken with walnuts and pomegranates) tokofte berenji (lamb meatballs stuffed with prunes and barberries) and ghalieh maygoo (prawn, coriander and tamarind stew). She also offers a wealth of vegetarian dishes, including tahcheen (baked saffron and aubergine rice) and domaj (mixed herb, flatbread and feta salad), as well as sumptuous desserts such as rose and almond cake, and sour cherry and dark chocolate cookies. With stunning photography from all corners of Iran

and gorgeous recipe images, this lavish cookbook rejoices in the land, life, flavours and food of an enigmatic and beautiful country.

Dinner at Matloha's is about bringing family and friends together around the table. As dishes are passed from hand to hand and plates are piled high, it is not only food that is shared. Conversation starts to flow, people smile, and stories are told. The act of sharing a communal meal provides a moment of unity in our often fragmented daily lives. Liziwe's food is unpretentious and flavourful. She values authenticity and loves to find new ways to showcase ingredients that reflect her culinary heritage. In Dinner at Matloha's, Liziwe shares her passion for good food that is easy to prepare, budget friendly and appeals to the whole family. You'll find recipes for all times of the day and every season. Start with savoury mince or a bacon-and-egg pizza, indulge in amagwinya with your morning coffee, choose a salad or soup for lunch, snack on hot-and-crispy chicken wings while watching the game, or savour a hearty oxtail stew on a cold winter's night. For bakers, there are biscuits, breads and cakes, while desserts include favourites such as cheese cake, trifle and pancakes. Fancy an Asian feast? We've got you covered. And when you crave a taste of home, turn to the Heritage chapter for isijingi, umnqusho, umleqwa, dikgwata and a traditional 'seven colours'.

BEST COOKBOOK OF THE YEAR - Observer Food Monthly Awards 2014 Persiana: the new must have cookbook. Sabrina Ghayour's debut cookbook Persiana is an instant classic.... The Golden Girl - Observer Food Monthly A celebration of the food and flavours from the regions near the Southern and Eastern shores of the Mediterranean Sea, with over 100 recipes for modern and accessible Middle Eastern dishes, including Lamb & Sour Cherry Meatballs; Chicken, Preserved Lemon & Olive Tagine; Blood Orange & Radicchio Salad; Persian

Flatbread; and Spiced Carrot, Pistachio & Coconut Cake with Rosewater Cream.

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

"Beautiful, inspiring, but above all authoritative. Mandy Yin holds all the secrets to exquisite Malaysian cooking... It is a rare treat that she's chosen to share them." – Grace Dent, restaurant critic for the Guardian A soulful tribute to Malaysian cuisine, from snacks, soups and salads, to rice and noodle dishes, curries and sweet things. Sambal Shiok is a brilliant collection of over 90 accessible recipes that were handed down from Mandy Yin's mother as well as those that she has developed for her critically acclaimed, award-winning London

restaurant. The recipes – such as her signature curry laksa, Penang assam laksa, Malaysian fried chicken, prawn fritters, spiral curry puffs, flaky roti canai, beef rendang, KL golden fragrant clams, sambal mapo tofu, and the perfect steamed rice – can be made for a weekday family meal, a dinner party or celebration. Malaysian food results from the unique merger over centuries of indigenous Malay ingredients with Indian spices and Chinese techniques. Every dish delicately balances sweet, sour, salty with chilli heat and a hint of bitter. With Mandy's evocative look at Malaysian food culture, her recipes, and the basics of a Malaysian pantry (shrimp paste, lemongrass, tamarind and coconut milk), you can easily enjoy the most delicious Malaysian meals at home.

Senegal will transport you deep into the country's rich, multifaceted cuisine. You'll feel the sun at your back and the cool breeze off the Atlantic, hear the sizzle of freshly caught fish hitting the grill, and bask in the tropical palm forests of Casamance. Inspired by the depth of Senegalese cooking and the many people he's met on his culinary journey, these recipes are Pierre Thiam's own creative, modern takes on the traditional. Learn to cook the vibrant, diverse food of Senegal, such as soulful stews full of meat falling off the bone; healthy ancient grains and dark leafy greens with superfood properties; fresh seafood grilled over open flame, served with salsas singing of bright citrus and fiery peppers; and lots of fresh vegetables and salads bursting with West African flavors. Pierre's first book, *Yolele*, introduced Senegalese food to the world, and now Senegal takes a deeper dive, showcasing the ingredients and techniques elemental to Senegalese cooking, the food producers at the heart of its survival, and the unique cultural and historical context it exists in. You'll meet local farmers, fishermen, humble food producers, and home cooks each with stories to tell and recipes to share and savor. You

won't just be learning to make a few dishes, you'll learn about the Senegalese people, the stories of their past, and importantly, the issues they face today and tomorrow. This is the food of Senegal, from the source to the bowl."

Zoe's Ghana Kitchen Octopus Books

Named a Best Baking Book of Fall 2021 by Eater Named a Top 10 Most Anticipated Cookbook of Fall 2021 by Stained Page News There is nothing more satisfying or comforting than tying on a favorite apron and baking something delicious. And nowhere has this been so woven into life than in the American South, where the attitude is that every day is worthy of a special treat from the kitchen. Cheryl Day, one of the South's most respected bakers, a New York Times bestselling author, and co-owner—with her husband, Griff—of Savannah's acclaimed Back in the Day Bakery, is a direct descendent of this storied Southern baking tradition. Literally: her great-great-grandmother was an enslaved pastry cook famous for her biscuits and cakes. Now Cheryl brings together her deep experience, the conversations she's had with grandmothers and great-aunts and sister-bakers, and her passion for collecting local cookbooks and handwritten recipes in a definitive collection of over two hundred tried-and-true recipes that celebrate the craft of from-scratch Southern baking. Flaky, buttery biscuits. Light and crisp fritters. Muffins and scones with a Southern twist, using ingredients like cornmeal, pecans, sorghum, and cane syrup. Cookies that satisfy every craving. The big spectacular cakes, of course, layer upon layer bound by creamy

frosting, the focal point of every celebration. And then the pies. Oh, the pies! The book steeps the baker in not only the recipes, ingredients, and special flavor profiles of Southern baking but also the very nuances of how to be a better baker. With Cheryl as your guide, it's like having generations of Southern bakers standing over your shoulder, showing you just how to cream butter and sugar, fold whipped egg whites into batter, adjust for the temperature and humidity in your kitchen, and master those glorious piecrusts by overcoming the thing that experienced bakers know—a pie dough can sense fear! Time to get out that apron.

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.

The Groundnut Cookbook is an African cookbook by friends Duval Timothy, Jacob Fodio Todd and Folayemi Brown. They are three energetic, imaginative Londoners set to change the face of African food with their cookbook packed full of gorgeous full-colour photography and easy-to-follow, fresh and healthy recipes. Learn how to prepare classics like their namesake Groundnut Stew, and Jollof Rice, alongside innovative offerings like their Avocado Ice Cream or Puna Yam Cake. The Groundnut Cookbook will make you wonder why it's taken you this long to explore Africa's culinary gems

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