

Tom Kerridge's Proper Pub Food
100 Delicious, Easy Recipes to Enjoy Together
Comfort Food (New York Style)
30 Day Kick Start Plan
Tom's Table

Venison is experiencing an unprecedented growth in popularity with the British public as a delicious, healthy and increasingly available dish. Here are over 50 recipes from Senior chef/Lecturer in Culinary Arts at Westminster Kingsway College, Jose Souto, the game expert who gives masterclasses on preparation and game cookery to other chefs worldwide, as well as teaching a new generation of student chefs how to cook venison. Jose has added to his own repertoire of 30 dishes by inviting guest chefs to add their own favourite venison recipes to this book, opening up a wide range of dishes, from simple venison lasagne to elegant dinner-party show-stoppers. Not just a cookery book, this is a celebration of deer: in stunning pictures, world-renowned photographer Steve Lee showcases British deer, deer-stalking and the delight in harvesting nature's bounty, with a breath-taking array of shots. * over 50 innovative international venison recipes * deer from hillside to table * venison butchery and cuts * smoking and curing venison recipes * over 200 top-quality food-styling and wildlife photos*

Move vegetables into the center of your plate from the realm of sides and salads with this vegetable-cooking bible of more than 250 full-flavor recipes, from James Beard and IACP award winner Christopher Kimball's Milk Street. Chili-spiked carrots, Skillet-charred Brussels sprouts, Mashed potatoes brightened with harissa and pistachios. These are just three ways to put vegetables in the center of your plate. Here in the U.S., meat is cheap and has been in the center of the plate for centuries. The rest of the world, however, knows how to approach vegetables, grains and beans not only with respect but with a fresh, lively approach, one that transforms the ordinary into the extraordinary. To get a vegetable education, we traveled to Athens to learn how winter vegetable stews could taste light and bright, not hearty and heavy. In Cairo, we tasted eggplant and potatoes that punched up flavor with bold pops of texture from whole spices. And in Puglia, Italy, we had a revelatory bite of zucchini enriched by ricotta cheese and lemon. This is a world of high-heat roasts,unctuous braises, drizzles of honey, and stir-fries aromatic with ginger and garlic. And with 250 recipes, the possibilities are nearly endless: A simple head of cauliflower can become Cauliflower Shawarma, Sichuan Dry-Fried Cauliflower, or Curried Cauliflower Rice with Peas and Cashews. Humble cabbage travels the world to become Butter-Roasted Cabbage with Citrus, Hazelnuts and Mustard; Hot and Sour Stir-Fried Cabbage; and Thai-Style Coleslaw with Mint and Cilantro. Mushrooms are transformed into Stir-Fried Mushrooms with Asparagus and Lemon Grass or Miso Soup with Mixed Vegetables and Tofu and greens get the Milk Street treatment in dishes like Pozole with Collard Greens; Hot Oil-Flashed Chard with Ginger, Scallions and Chili; and Persian-Style Swiss Chard and Herb Omelet. It's never too late to get your vegetable PhD.

Mapping Cyberspace is a ground-breaking geographic exploration and critical reading of cyberspace, and information and communication technologies. The book: * provides an understanding of what cyberspace looks like and the social interactions that occur there * explores the impacts of cyberspace, and information and communication technologies, on cultural, political and economic relations * charts the spatial forms of virtual spaces * details empirical research and examines a wide variety of maps and spatialisations of cyberspace and the information society * has a related website at <http://www.MappingCyberspace.com>. This book will be a valuable addition to the growing body of literature on cyberspace and what it means for the future.

Following on from his triumphant TV shows and books James Martin's American Adventure and James Martin's French Adventure, our food hero comes home and brings us what he does best in James Martin's Great British Adventure. The book sees James travel from coast to coast, cooking and eating everywhere from Whitty to Snowdonia, Bristol to Belfast, and Orkney to Padstow. On the way he cooks classic British dishes alongside some more surprising recipes, all with the best ingredients this small island has to offer.//P> It's the culinary journey that's right on your doorstep and here are recipes from the series, along with exclusive photography from behind the scenes on James's extraordinary food trip.

The Big Fat Duck Cookbook
More than 200 Simple Weeknight Suppers that Deliver Bold Flavor, Fast

Ekstedt
Tom Kitchin's Meat and Game
SPUNTINO
Hugh Fearlessly Eats It All
Just a French Guy Cooking