

## *Gran Cocina Latina The Food Of Latin America*

**A vibrant collection of recipes celebrating the traditional cuisines and flavors of Argentina honors culinary traditions ranging from the grasslands of the Pampas to the foothills of the Andes.**

**These authentic recipes will bring classic Chilean flavors to your doorstep! The Spanish phrase *quédate un poquito*, or “stay a while,” is the essence of Chilean hospitality—one does not “stop by for a quick bite” in Chile. Comprised of more than seventy authentic Chilean recipes, organized seasonally for maximum freshness, and tweaked ever-so-slightly to fit neatly into the US market, this book creates an accessible, authentic, and uniquely Chilean cooking experience. It marries Pilar’s family recipes and Eileen’s astute writings, which make even those who have never visited Chile feel like they have found home. Seasonality is the backbone of the Chilean table—each of the four seasonal sections will include a short opening essay to prepare the reader for the bounty of the season. A unique fifth section is included for *La Once*, or tea time, which transcends the seasons but is quintessentially and irrevocably Chilean. Mouthwatering recipes include: Caramelized onion empanadas Double crusted spinach pie Grilled steak soup Pickled chicken thighs Spicy pork ribs Tomato shrimp stew Dulce de leche thousand layer cake Chilean white sangria So many more!**

**James Beard Award Winner: A low-carb Indian cookbook “with delicious, healthy, and healing recipes [and] wonderful stories” (Mark Hyman, MD, New York Times–bestselling author of *Eat Fat Get Thin* and director of Cleveland Clinic Center for Functional Medicine). This blend of memoir and cookbook is a journey from old traditions to modern Indian cooking with deliciously simple, gut-healing recipes to leave you feeling fulfilled—rather than full. Upon learning that rice and bread were the culprits for her husband’s Type 2 diabetes, Deepa Thomas deconstructed and reinvented her native Indian cuisine. she made anew seventy slow carb recipes, incorporating time-saving Western cooking techniques, breaking-news research on gut health and weight loss, and Ayurvedic wisdom (“When diet is right, medicine is of no need; and when diet is wrong, medicine is of no use.”). After six months of cooking and eating “New Indian,” Deepa lost twenty pounds and freed her husband from a ten-year routine of insulin shots. Deepa’s *Secrets* introduces breakthrough slow carb and gut-healing recipes that are simple and nutrient-packed, without sacrificing rich South Asian flavors. On a mission to demystify and make healthy an “exotic” cuisine, Deepa shares shortcuts and techniques that will make New Indian everyday fare. Included are such East-to-West recipes as: *Ralph’s Garlicky Spinach a la Dal* \* *Ammachi’s Claypot Fish Molee* \* *General Joseph’s Five-Star Chicken Batons* \* *New Indian Cacciatore* \* *Masala Omelet* \* and more! “Engaging personal stories combined with artfully scattered notes and hints make this book reminiscent of the earliest *Moosewood Cookbook* in its tone and inviting narrative.” —Publishers Weekly Winner, World Gourmand Cookbook Award \* Finalist, IACP Awards \* Shortlisted for the NCIBA Book Awards, Best Cookbook The author is donating her royalties to FoodCorps, a nonprofit that connects children to healthy food in American schools.**

**Provides over one hundred recipes and cooking tips involving chocolate, ranging from "intensely chocolate" to "a hint of chocolate," along with a history of chocolate, chocolate**

farming, and the origins of the Scharffen Berger chocolate business.

Gran Cocina Latina The Food of Latin America W. W. Norton

Gran Cocina Latina

The Best Flavors of Markets, Beaches, and Roadside Stands from Mexico to Argentina

Oaxaca al Gusto

A Taste of Latin America

Recipes, Stories, & Sweet Traditions

Delicious El Salvador

Dulce de Leche

The Food of Latin America

*A detailed guide to the culinary traditions of the Parsi population of India features 165 tempting recipes that capture one of India's most colorful regional cuisines and offers a personal overview of the ideas, tastes, ingredients, and cooking techniques of Parsi cuisine. This "long overdue tribute to the richly sensuous food of Turkey" is "handsome, intriguing, and beautifully illustrated" (Mimi Sheraton, former New York Times food critic). Engin Akin shares her culinary mastery and describes the evolution of Turkey's diverse culture of food in Essential Turkish Cuisine. Complete with two hundred recipes found across the country, including traditional dolmas, kebabs, halva, and more, this definitive book offers rare insight into the myriad influences on modern Turkish cooking. Featuring a wide range of large and small plates—from Stuffed Peppers and Eggplant to Lamb with Quince, Fresh Sour Cherry Hosaf to Crepes with Tahini and Pekmez—Akin includes expert instruction for each dish. Through these recipes and the gorgeous photographs of Turkey—its bustling markets, its food, and its traditions—Akin shares the country's rich heritage and brings the spirit of Turkey into your kitchen. "Here is a lifetime of culinary wisdom shared with English-speaking cooks looking for a key to unlock one of the world's most seductive cuisines." —Maricel E. Presilla, culinary historian "A reference. A treasure. A culinary tour de force." —Steven Raichlen, author of the Barbecue Bible cookbook series*

*The Cuban Table is a comprehensive, contemporary overview of Cuban food, recipes and culture as recounted by serious home cooks and professional chefs, restaurateurs and food writers. Cuban-American food writer Ana Sofia Pelaez and award-winning photographer Ellen Silverman traveled through Cuba, Miami and New York to document and learn about traditional Cuban cooking from a wide range of authentic sources. Cuban home cooks are fiercely protective of their secrets. Content with a private kind of renown, they demonstrate an elusive turn of hand that transforms simple recipes into bright and memorable meals that draw family and friends to their tables time and again. More than just a list of ingredients or series of steps, Cuban cooks' tricks and touches hide in plain sight, staying within families or being passed down in well-worn copies of old cookbooks largely unread outside of the Cuban community. Here you'll find documented recipes for everything from iconic Cuban sandwiches to rich stews with Spanish accents and African ingredients, accompanied by details about historical context and insight into cultural nuances. More than a*

*cookbook, The Cuban Table is a celebration of Cuban cooking, culture and cuisine. With stunning photographs throughout and over 110 deliciously authentic recipes this cookbook invites you into one of the Caribbean's most interesting and vibrant cuisines.*

*Delicious El Salvador is a new and exciting cookbook, written by Alicia Maher, about authentic recipes for traditional Salvadoran home cooking. In this cookbook you will find more than seventy-five authentic dishes passed down in the author's family for generations. Learn how to cook pupusas, chorizo and egg soup, red bean and vegetable soup, and many other Salvadoran dishes. Each recipe is clearly written with easy-to-follow instructions and accompanied by a stunning color photograph, shot on location in San Salvador. Your family and friends will love these fresh, delicious, and authentic Salvadoran flavors. Delicious El Salvador has been invited to participate in the prestigious Gourmand World Cookbook Awards for 2014, and is entered in three categories; First Cookbook, Photography, and Best Cookbook in the World.*

*Puerto Rican Cookery has become the standard reference on traditional native cookery (cocina criolla). According to the San Juan Star, "the cookbook is seen and is more likely better read in some homes than the religious tome. . . . [it] is considered a primer for beginning cooks . . . a textbook for home economists and it is a guide for the gourmet as well."*

*75 Authentic Recipes for Traditional Salvadoran Cooking*

*Slow Carb New Indian Cuisine*

*The Cuban Table*

*South American Food and Cooking*

*Mexico One Plate At A Time*

*A History of Food, Culture, and Identity*

*Bar 44 Tapas Y Copas*

*Irresistibly Crispy, Creamy, Crunchy, Spicy, Sticky, Sweet Recipes*

The Latin Road Home is the essential book for experiencing the joy of sitting down to dinner in a Latin household. Capture the vibrant regional flavors of Latin America and Spain with ease in your home kitchen with Jose Garces as your guide. Jose celebrates the cuisines of Ecuador, Cuba, Mexico, Peru, and Spain with signature menus for weekday cooking and festive celebrations.

TAKING FLAVOUR FROM ORDINARY TO EXTRAORDINARY After 20 years of making award-winning Halen Môn sea salt, the Lea-Wilson family have put together a collection of recipes on how to showcase this often misunderstood and misused ingredient. Learning to season properly is what separates a good cook from a great one. It isn't a simple added but the case of how much also when these crystals are used: at the beginning of meal prep to help sunny tomatoes sing; coating your meat just before cooking to help the salty char form and the meat stay juicy; or right at the very end, scattered over a chocolate torte to make it all the more chocolate-y. Brine, cure and pickle your way through this book, learning to use salt in new ways to make everyday food more vibrant and flavourful. From a sophisticated fennel and almond lasagne to toasted milk cookies, delicate salt marsh lamb to juicy black pepper brined corn, this book brings new techniques and a breath of fresh inspiration to your plate.

With every bit as much attention paid to vegetables and sweet dishes, as well as meat and fish, and beautiful photography shot on location on the wild island of Anglesey throughout, this book celebrates the most important ingredient in your kitchen. Available for the first time in English, Cruz Miguel Ortiz Cuadra's magisterial history of the foods and eating habits of Puerto Rico unfolds into an examination of Puerto Rican society from the Spanish conquest to the present. Each chapter is centered on an iconic Puerto Rican foodstuff, from rice and cornmeal to beans, roots, herbs, fish, and meat. Ortiz shows how their production and consumption connects with race, ethnicity, gender, social class, and cultural appropriation in Puerto Rico. Using a multidisciplinary approach and a sweeping array of sources, Ortiz asks whether Puerto Ricans really still are what they ate. Whether judging by a host of social and economic factors--or by the foods once eaten that have now disappeared--Ortiz concludes that the nature of daily life in Puerto Rico has experienced a sea change. A fabulous collection of 70 vibrant and accessible recipes, illustrated in over 400 photographs, that capture the rich and exotic culinary culture of the South American continent.

An IACP Cookbook Award-winning survey of 200 types of peppers and more than 40 pan-Latin recipes from a three-time James Beard Award-winning author and chef-restaurateur. From piquillos and shishitos to padrons and poblanos, the popularity of culinary peppers (and pepper-based condiments, such as Sriracha and the Korean condiment gochujang) continue to grow as more consumers try new varieties and discover the known health benefits of Capsicum, the genus to which all peppers belong. This stunning visual reference to peppers now seen on menus, in markets, and beyond, showcases nearly 200 varieties (with physical description, tasting notes, uses for cooks, and beautiful botanical portraits for each). Following the cook's gallery of varieties, more than 40 on-trend Latin recipes for spice blends, salsas, sauces, salads, vegetables, soups, and main dishes highlight the big flavors and taste-enhancing capabilities of peppers. Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Reference & Technical" category

The New Taste of Chocolate

The Four & Twenty Blackbirds Pie Book

65 Traditional Recipes from the Heart of South America

Susan Feniger's Street Food

LIMA Cookbook

Ingredients, Techniques and Signature Recipes from the Undiscovered Traditional Cuisines of Brazil, Argentina, Uruguay, Paraguay, Chile, Peru, Bolivia, Ecuador, Mexico, Colombia and Venezuela

Recipes and Recollections

Traditional and Modern Parsi Home Cooking

***"Dulce de leche is the happy essence of Argentina, the aura of every childhood. This book is its romantic flag." --Francis Mallmann No matter where you come from, there will always be one food that is a part of your life—the flavor of comfort, where just a taste represents home. Without question, the humble boiled milk and sugar jam known as dulce de leche is just such a cultural phenomenon in many countries, from Argentina and Chile***

to Mexico and Brazil. In *Dulce de Leche*, you'll discover the sweet soul of real dulce de leche, learning how to make the traditional recipe as well as several variations. The taste is pure ambrosia—far superior to most store-bought brands, with a light yet creamy texture. Then cook your way through the day with your dulce de leche, from breakfast muffins, medialunas, and panqueques to cocktail-hour picadas and dinner entrees to pies, alfajores, and show-stopping layer cakes. Creamy and gently sweet, you'll see how just a couple spoonfuls of dulce de leche enhances the flavor of a variety of foods: grains, fruits, vegetables, cheese, and even poultry. In fact, you might find it becomes a new family tradition.

This book includes 150 unique recipes as well as a memoir of growing up in a culture where eating is taken quite seriously. The recipes presented in this book are easy to make and, although some of the ingredients are not readily available, the author provides substitutions to achieve similar results. Bolivian cuisine is quite distinct from that of many Latin American countries, both in preparation and ingredients. It incorporates foods developed by the Incas, such as quinoa and chuno (freeze-dried potato). Among the recipes included is a Bolivian pastry called salernas; its warm golden crust, when broken open, releases a pungent smell of exotically spiced meat, vegetables and raisins.

Winner, James Beard Foundation Best Cookbook of the Year Award, 2015 James Beard Foundation Best International Cookbook Award, 2015 The Art of Eating Prize for Best Food Book of the Year, 2015 The Yucatán Peninsula is home to one of the world's great regional cuisines. With a foundation of native Maya dishes made from fresh local ingredients, it shares much of the same pantry of ingredients and many culinary practices with the rest of Mexico. Yet, due to its isolated peninsular location, it was also in a unique position to absorb the foods and flavors of such far-flung regions as Spain and Portugal, France, Holland, Lebanon and the Levant, Cuba and the Caribbean, and Africa. In recent years, gourmet magazines and celebrity chefs have popularized certain Yucatecan dishes and ingredients, such as Sopa de lima and achiote, and global gastronomes have made the pilgrimage to Yucatán to tantalize their taste buds with smoky pit barbecues, citrus-based pickles, and fiery chiles. But until now, the full depth and richness of this cuisine has remained little understood beyond Yucatán's borders. An internationally recognized authority on Yucatecan cuisine, chef David Sterling takes you on a gastronomic tour of the peninsula in this unique cookbook, *Yucatán: Recipes from a Culinary Expedition*. Presenting the food in the places where it's savored, Sterling

*begins in jungle towns where Mayas concoct age-old recipes with a few simple ingredients they grow themselves. He travels over a thousand miles along the broad Yucatán coast to sample a bounty of seafood; shares "the people's food" at bakeries, chicharronerías, street vendors, home restaurants, and cantinas; and highlights the cooking of the peninsula's three largest cities—Campeche, Mérida, and Valladolid—as well as a variety of pueblos noted for signature dishes. Throughout the journey, Sterling serves up over 275 authentic, thoroughly tested recipes that will appeal to both novice and professional cooks. He also discusses pantry staples and basic cooking techniques and offers substitutions for local ingredients that may be hard to find elsewhere. Profusely illustrated and spiced with lively stories of the region's people and places, *Yucatán: Recipes from a Culinary Expedition* is the long-awaited definitive work on this distinctive cuisine.*

*This book has over 450 recipes from 10 countries for everything from tamales, ceviches, and empanadas that are popular across the continent to specialties that define individual cuisines. The co-owner of two Latin restaurants in Hoboken, New Jersey, presents 500 recipes from the Latin world ranging from Mexico to Argentina and all the Spanish-speaking countries of the Caribbean including adobos, sofritos, empanadas, tamales, ceviches, moles and flan. 30,000 first printing.*

*My Bombay Kitchen*

*A Perfectly Seasoned Cookbook*

*A Celebration of Food, Flavors, and History*

*Secrets of Colombian Cooking*

*The Food and Cooking of Argentina*

*The Smitten Kitchen Cookbook*

*A Complete Guide to Mastering Authentic German Cooking*

*My Mother's Bolivian Kitchen*

*An authority on Mexican cuisine shares his wisdom and experience on cooking south of the border in this collection of 120 recipes that includes classics as well as some of his own creations.*

*From the proprietors of the renowned Brooklyn shop and cafe comes the ultimate pie-baking book for a new generation of bakers. Melissa and Emily Elsen, the twenty-something sisters who are proprietors of the wildly popular Brooklyn pie shop and cafe *Four & Twenty Blackbirds*, have put together a pie-baking book that's anything but humble. This stunning collection features more than 60 delectable pie recipes organized by season, with unique and mouthwatering creations such as *Salted Caramel Apple*, *Green Chili Chocolate*, *Black Currant Lemon Chiffon*, and *Salty Honey*. There is also a detailed and informative techniques section. Lavishly designed, *Four & Twenty Blackbirds Pie Book* contains 90 full-color photographs by Genti & Hyers, two of the most sought-after food photographers working today. With its new and creative*

***recipes, this may not be you mother's cookbook, but it's sure to be one that every baker from novice to pro will turn to again and again.***

***Presents over eight hundred Southern cooking recipes organized into sections for over eighty five different ingredients, from almonds to zucchini.***

***A comprehensive, contemporary portrait of China's culinary landscape and the geography and history that has shaped it, with more than 300 recipes. Vaulting from ancient taverns near the Yangtze River to banquet halls in modern Taipei, All Under Heaven is the first cookbook in English to examine all 35 cuisines of China. Drawing on centuries' worth of culinary texts, as well as her own years working, eating, and cooking in Taiwan, Carolyn Phillips has written a spirited, symphonic love letter to the flavors and textures of Chinese cuisine. With hundreds of recipes--from simple Fried Green Onion Noodles to Lotus-Wrapped Spicy Rice Crumb Pork--written with clear, step-by-step instructions, All Under Heaven serves as both a handbook for the novice and a source of inspiration for the veteran chef. -- Los Angeles Times: Favorite Cookbooks of 2016***

***A popular television chef shares eighty-three of her favorite recipes culled during visits to eateries throughout the world, offering insights into spice and ingredient combinations.***

***The Essence of Chocolate***

***The German Cookbook***

***The Latin Road Home***

***Recipes from the 35 Cuisines of China***

***The Flavor and Soul of Authentic Home Cooking from Patagonia to Rio de Janeiro, with 450 Recipes***

***Mola***

***Heirloom Family Recipes***

***Peru: The Cookbook***

My name is Robert Wessely, and this is a true story about a relentless journey of one man's will to survive on the streets as a homeless man. That man was me. My childhood was the typical American story. I was raised by loving parents and my father was a respected police officer. I wasn't raised to be homeless, nor was I ever taught about the struggles that would come along with living on the streets. How did I get here? When was my next meal or warm shower going to come? Where will I sleep? Everything I had was gone, and the fears associated with my new way of life made it appear like there was no way out. Then it happened, and a way out did come along, but it didn't take long to end up right back where I left off. Unfortunately, I found myself homeless with the love of my life and our children this time. The addictions we had were too controlling to recognize the grasp it had on our lives. Every day that we were on the streets could've been the last day we were spending with our children. It wasn't until a man named Chuck, stepped into our lives on Christmas Eve, to show our family the true glory behind the grace of God. Hold on tight for this journey, and see how we went, "From the Curb to a Castle."

Updated with new chapters on the environmental and geopolitical impact of cacao production and the latest health findings, a visual reference incorporates new photography and 30 original or revised recipes for chocolate foods ranging from the sweet to the savory.

Presents recipes for more than 200 authentic Mexican dishes, as well as introducing the major components of Mexican food

Christine Manfield's ode to Indian cooking quickly immerses you in the colour, spice, strong flavours and glorious chaos of the sub-continent ... a cookbook that's practical, yes, but also full of heart. Gourmet Traveller 'This is my story of India, a story gathered across many visits, connecting with people in various walks of life. The recipes I've collected along the way reflect the stories of countless mothers, grandmothers, daughters, sons of daughters, brothers, sisters and aunts, as told to me during my travels.' Tasting India is a gastronomic odyssey through home kitchens, crowded alleyways, fine restaurants and street shacks to explore the masterful, complex and vibrant tapestry of Indian cuisine. Along the way, this captivating country comes alive as Christine Manfield describes its food, landscape, culture and traditions with her trademark passion, curiosity and expertise. This award winning cookbook has been fully revised in paperback and includes three new chapters on the Punjab, Gujarat and Hyderabad, plus Christine's insider tips on where to sleep, eat and shop throughout India. AWARDS International Cookbook of the Year, 2012 International Association of Culinary Professionals, New York Best Culinary Travel Book, 2012 IACP awards, New York Best Illustrated Book, 2012 Australian Book Industry Awards Finalist, Andre Simon 2012 Book Awards, London

The definitive Peruvian cookbook, featuring 500 traditional home cooking recipes from the country's most acclaimed and popular chef, Gastón Acurio. One of the world's most innovative and flavorful cuisines, Peruvian food has been consistently heralded by chefs and media around the world as the "next big thing." Peruvian restaurants are opening across the United States, with 20 in San Francisco alone, including Limon and La Mar. Acurio guides cooks through the full range of Peru's vibrant cuisine from popular classics like quinoa and ceviche, and lomo saltado to lesser known dishes like amaranth and aji amarillo. For the first time, audiences will be able to bring the flavors of one of the world's most popular culinary destinations into their own kitchen.

Peppers of the Americas

Yucatán

Essential Turkish Cuisine

The Chilean Kitchen

Eating Puerto Rico

Puerto Rican Cookery

From the Curb to a Castle

The Remarkable Capsicums That Forever Changed Flavor [A Cookbook]

**NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light**  
**Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb**

presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

A James Beard Foundation Award-winning record of the traditional regional cuisines of Oaxaca, from one of the world's foremost authorities on Mexican cooking. No one has done more to introduce the world to the authentic, flavorful cuisines of Mexico than Diana Kennedy. Acclaimed as the Julia Child of Mexican cooking, Kennedy has been an intrepid, indefatigable student of Mexican foodways for more than fifty years and has published several classic books on the subject, including *The Cuisines of Mexico* (now available in *The Essential Cuisines of Mexico*, a compilation of her first three books), *The Art of Mexican Cooking*, *My Mexico*, and *From My Mexican Kitchen*. Her uncompromising insistence on using the proper local ingredients and preparation techniques has taught generations of cooks how to prepare—and savor—the delicious, subtle, and varied tastes of Mexico. In *Oaxaca al Gusto*, Kennedy takes us on an amazing journey into one of the most outstanding and colorful cuisines in the world. The state of Oaxaca is one of the most diverse in Mexico, with many different cultural and linguistic groups, often living in areas difficult to access. Each group has its own distinctive cuisine, and Diana Kennedy has spent many years traveling the length and breadth of Oaxaca to record in words and photographs “these little-known foods, both wild and cultivated, the way they were prepared, and the part they play in the daily or festive life of the communities I visited.” *Oaxaca al Gusto* is the fruit of these labors—and the culmination of Diana Kennedy's life's work. Organized by regions, *Oaxaca al Gusto* presents some three hundred recipes—most from home cooks—for traditional Oaxacan dishes. Kennedy accompanies each recipe with fascinating notes about the ingredients, cooking techniques, and the food's place in family and communal life. Lovely color photographs illustrate the food and its

preparation. A special feature of the book is a chapter devoted to the three pillars of the Oaxacan regional cuisines—chocolate, corn, and chiles. Notes to the cook, a glossary, a bibliography, and an index complete the volume.

Superstar chef Alex Stupak's love of real Mexican food changed his life; it caused him to quit the world of fine-dining pastry and open the smash-hit Empellón Taqueria in New York City. Now he'll change the way you make--and think about--tacos forever. Tacos is a deep dive into the art and craft of one of Mexico's greatest culinary exports. Start by making fresh tortillas from corn and flour, and variations that look to innovative grains and flavor infusions. Next, master salsas, from simple chopped condiments to complex moles that simmer for hours and have flavor for days. Finally, explore fillings, both traditional and modern--from a pineapple-topped pork al pastor to pastrami with mustard seeds. But Tacos is more than a collection of beautiful things to cook. Wrapped up within it is an argument: Through these recipes, essays, and sumptuous photographs by Evan Sung, the 3-Michelin-star veteran makes the case that Mexican food should be as esteemed as the highest French cooking.

Now in a celebratory fiftieth anniversary edition, *The German Cookbook* is the definitive authority on German cuisine, from delicious soups and entrees to breads, desserts, and the greatest baking specialties in the world. In addition to easy-to-follow recipes, renowned food writer Mimi Sheraton also includes recommendations for restaurants at home and abroad, as well as tips on ordering traditional fare. Historically, German influence on the American diet, from hamburgers and frankfurters to jelly doughnuts and cakes, has been enormous. But, as the author writes in a brand-new Preface, "Americans have begun to realize that Austrian and German cooks have long been adept at preparing foods that are newly fashionable here, whether for reasons of health, seasonality, economy or just pure pleasure." Many standards foreshadowed the precepts of new cooking, such as pickling, and combining sweet with savory. Alongside old Bavarian favorites, *The German Cookbook* includes recipes for nose-to-tail pork, wild game, and organ meats; hearty root vegetables and the entire cabbage family; main-course soups and one-pot meals; whole-grain country breads and luscious chocolate confections; and lesser-known dishes worthy of rediscovery, particularly the elegant seafood of Hamburg. Since Mimi Sheraton first began her research more than fifty years ago, she has traveled extensively throughout Germany, returning with one authentic recipe after another to test in her own kitchen. Today, *The German Cookbook* is a classic in its field, a testament to a lifetime of spectacular meals and gustatory dedication. So Prosit and gut essen: cheers and good eating!

**The growing popularity of Peruvian cuisine throughout the world has made Lima, the capital of Peru, a destination city for food lovers. Virgilio Martinez is the most famous young chef in Peru. His restaurant Central, in Lima, is among the best in the world and he has opened two LIMA restaurants in the heart of London. With this collection of more than 100 of Virgilio's fuss-free, contemporary recipes you can cook this fresh, vibrant, healthy food at home using your local fish, meat and vegetables - plus the superfoods for which Peruvian food is renowned.**

**The South American Table**

**Rick Bayless Mexican Kitchen**

**Savoring the Foods of Ecuador, Spain, Cuba, Mexico, and Peru  
Recipes from a Culinary Expedition**

**Tasting India**

**Tacos**

**Recipes for Baking and Cooking with Fine Chocolate**

**Recipes and Provocations: A Cookbook**

*The most comprehensive and varied selection of recipes ever published from one of the most fascinating and diverse regions of the world - under the expert tutelage of globally renowned Peruvian chef, Virgilio Martinez*

*Colombia is a country of vast exotic culinary creations and diverse territories that range from the Caribbean Sea to the Pacific Ocean, producing a plentiful variety of seafood; to the Amazon, Magdalena and Cauca rivers that bathe its soils with fertility; and to the Andean mountains that present colder climates. The author travelled throughout these regions to collect the most authentic dishes. With over 175 recipes and a glossary of ingredients, cooks will become acquainted with many of Colombia's indigenous foods, such as cilantro, tamarind, tree tomatoes, gooseberries and sweet and hot peppers. From tamales to tacos, food on a stick to ceviches, and empanadas to desserts, Sandra A. Gutierrez's Latin American Street Food takes cooks on a tasting tour of the most popular and delicious culinary finds of twenty Latin American countries, including Mexico, Cuba, Peru, and Brazil, translating them into 150 easy recipes for the home kitchen. These exciting, delectable, and accessible foods are sure to satisfy everyone. Sharing fascinating culinary history, fun personal stories, and how-to tips, Gutierrez showcases some of the most recognized and irresistible street foods, such as Mexican Tacos al Pastor, Guatemalan Christmas Tamales, Salvadorian Pupusas, and Cuban Sandwiches. She also presents succulent and unexpected dishes sure to become favorites, such as Costa Rican Tacos Ticos, Brazilian Avocado Ice Cream, and Peruvian Fried Ceviche. Beautifully illustrated, the book includes a list of sources for ingredients.*

*With over 100 recipes elevating traditional Spanish food and drink to new heights, Bar 44 Tapas y Copas is a celebration of things Spanish.*

*Restaurateurs Owen and Tom Morgan's recipes and stories of their experiences in Spain are accompanied by beautiful food photography and design by Spanish artist Andi Rivas, in a book in a class of its own.*

*Latin American food is steeped in history and tradition. From Peru's spicy and citrusy ceviche to hearty Colombian beef, pork, and seafood stews to Argentina's silky, sweet dulce le leche desserts, cooks of all skill levels are invited to discover what make this region's cuisine incomparable. Complete with four-color photographs, expertly crafted recipes and additional insight on the background and customs of each country featured, budding chefs and seasoned experts alike will be enticed by this authentic and unique compilation.*

*Culinary Traditions and Classic Recipes from Argentina, Brazil, Chile, Colombia, Costa Rica, Cuba, Mexico, Peru, Puerto Rico & Venezuela  
Latin American Street Food*

*More Than 800 of the Most Delicious, Down-home Recipes*

*75 Seasonal Recipes for Stews, Breads, Salads, Cocktails, Desserts, and More*

*Deepa's Secrets*

*The Complete Southern Cookbook*

*An Infinite Gastronomy*

*All Under Heaven*

Provides a brief introduction to the Cuna Indians, and the unique fabric art form created by the Cuna women called molas

*This Is Our Spain*

*A Cultural and Natural History of Cacao with Recipes*

*Sea Salt*

*Cuna Life Stories and Art*

*Uncommon Recipes from the Celebrated Brooklyn Pie Shop*

*The Latin American Cookbook*