

Mezze Small Plates To Share

100,000+ COPIES SOLD! TURN SIMPLE FOODS INTO BEAUTIFUL BOARDS WITH MORE THAN 100 EASY RECIPES AND IDEAS. Sharing food on boards is the perfect way to entertain family and friends. With minimum effort and maximum impact you can casually host in style, while focusing on spending time together, rather than being stuck in the kitchen. No cooking skills are required to make these boards (and you!) shine! In On Boards, food stylist Lisa Bolton has put together 50 ideas for instantly approachable boards, all with effortless entertaining in mind, as well as 52 recipes for delectable savory and sweet additions like Beet Hummus, Bourbon Bacon Jam, Mashed Potato Dip and Chocolate Salami. The boards can be pulled together in very little time, and each includes presentation and styling tips to impress your guests. Any assortment of food can be pulled into a beautiful board, so you will be able transform whatever is in your fridge and pantry when unexpected guests arrive! With chapters on Everyday Boards, Holiday & Special Occasion Boards, Seasonal Occasion Boards, Seasonal Boards and Around the World Boards, you will find inspiration for every gathering. Whether you are looking for a breakfast or brunch board, a board for Christmas Day, Superbowl Sunday or New Year's Eve, a huge celebration or a cozy date night for two, it is included in this collection of gorgeously curated boards. On Boards is the gift people give again and again—perfect for those who love to entertain, but not the stress that goes with it!

Back in print – the ultimate guide to the most-loved Spanish food, from the authors of the bestselling Spain: The Cookbook With its appetizing dishes of bite-sized food, usually eaten before dinner, tapas and tapas culture are a Spanish way of life... and the most popular and convivial way to enjoy Spanish food. Served in bars all over Spain, good tapas comes from the perfect marriage of food, drink, and conversation. This complete guide contains over 250 easy-to-follow authentic recipes to serve with drinks in typical Spanish style, or to combine as a feast to share.

Food writing at its best, a moving and beautiful book! Nigella Lawson Food and travel writer Yasmin Khan travels through Greece, Turkey and Cyprus sharing vibrant recipes and powerful stories from a region that has long stood as a meeting point between Europe and the Middle East. Traveling by boat and land, Yasmin Khan traces recipes that have spread from the time of Ottoman rule, to the influence of recent refugee communities. At the kitchen table, she explores what borders and identity mean in an interconnected world. Featuring more than 80 delicious, easy-to-cook recipes that pull vegetables centre stage and unite around thickets of dill and bunches of oregano, zesty citrus and sour pomegranates, sweet dates and soothing tahini and include dishes such as tomato and zaatar salad, courgette and feta fritters, pumpkin and cardamom soup, and pomegranate and sumac chicken. Illustrated with stunning food and location photography, Ripe Figs is a dazzling collection of recipes and stories that celebrate an ever-diversifying region and imagine a world without borders. ‘Once again, Yasmin Khan invites her readers to the table for both the dishes she serves and the stories she tells’ Yotam Ottolenghi

Grazing is an enchanting way to eat. It means skipping from dish to dish, tasting different things without committing to a single one. It 's about creating multiple dishes that work together as a meal, that all share a theme, an aesthetic. When she entertains, or even pulls together a quick dinner for just two, food stylist Suzanne Lenzer enjoys this tapas-style of eat–and–go with her guidance, you can too. When it comes to making small plates at home, start with cheese and charcuterie, but then combine this classic with a few easy dishes that make a meal special. Try your hand at fun, fast recipes like chickpea fries with Meyer lemon-scented aioli; roasted beet tartare with cheese and pistachios; kale, spinach, and Pecorino pizza slivers; sardine bruchetta with fennel and preserved lemons; scallop and plum ceviche with tarragon; and lemon-lavender posset–to name just a few. Making delicious, beautiful dishes and snacks for grazing, whether for two or twelve, doesn' t have to be difficult or time-consuming. Graze is full of tips to help you prepare healthy, wholesome, and appetizing food without spending hours in the kitchen.

Julie Taboulie’s Lebanese Kitchen

Morito

Recipes and Stories from the Eastern Mediterranean

Japanese Food Made Easy

Hors D’Oeuvres

Street Food, Comfort Food, Meze - informal eating in the Middle East & beyond

Flavors of Summer

OBSERVER RISING STAR IN FOOD 2018 ‘a book that is infused with the flavours of Morocco and is as accessible as it is inspiring’ - Nigella Lawson ‘It practically sings with aromatic spices and ingredients’ - Delicious. ‘Breathes new life into Moroccan food’ - BBC Good Food Morocco is one of the top destinations in the world. This beautiful North African country lies on the border of Europe and the rest of the Arab world, drawing people in with its colourful souks, vibrant landscapes, cheerful hospitality and, most importantly, the food. Casablanca is the exciting debut from Moroccan chef Nargise Benkabbou. This book features recipes for simple and satisfying dishes such as Artichoke, baby potato & preserved lemon tagine, Sticky ras el hanout & peach short ribs and Buttermilk chicken kebabs. Also featured are tasty western classics with a unique Moroccan twist: try your hand at Orange blossom, beetroot & goats’ cheese galette, roasted almond & rainbow couscous stuffed pousin and Moroccan mint tea infused chocolate pots. Nargise breathes new life into Moroccan cuisine, blending that authentic Moroccan spirit and the contemporary to create accessible recipes for the everyday.

A vibrant collection of exciting, exotic, and sharing-plate recipes from across the Middle East More than 135 home-cooking recipes in this book explore the regional diversity of Middle Eastern sharing dishes, from Lebanon and Iran to Turkey and Syria. Divided by style of dish, the book features both meat-based and vegetarian dishes, along with suggested mezze-style menus and a glossary of ingredients. From Roasted Cauliflower with Tahini and Smoked Paprika to Pistachio and Pomegranate Cracks, The Mezze Cookbook is packed with both traditional and modern takes on this age-old way to share food. This cookbook is filled with vegetarian, meat-based, and fish recipes for everyone to enjoy. From the author of the acclaimed The Lebanese Kitchen and the James Beard Award-winning The Middle Eastern Vegetarian Cookbook, also published by Phaidon.

A collection of recipes inspired by the vibrant and diverse culture of the Levant, the region of the Middle East that stretches along the shores of the eastern Mediterranean. The Levant is a place with a wide palate of tastes embracing numerous cultures in the southeast corner of the Mediterranean, the ‘fertile crescent’ that was the cradle of civilisation. When it comes to the food of the region (kebabs, tahini, feta, halloumi, Aubergine, peppers, courgette, olives, pomegranates, mint, lemon and yogurt are among the staple ingredients. Dishes also call on nuts and seeds, as well as beans and pulses, plus the magic of fresh herbs and spices. Some of these spices are familiar ? cumin, cinnamon, turmeric, caraway, nutmeg and cardamom. Others are unique to the Levant, such as baharat, an Arabic mixed spice, or the lemony tag of sumac. Small plates to relish (relish being the original meaning of the Persian word maza from which the term mezze derives) include popular dips, salads and small bites – hummus, baba ganoush, tabbouleh and falafel – as well as less familiar recipes. Freshly grilled fish and seafood, served with yogurt dips flavoured with spicy harissa paste, or a simple coupling of mint and cucumber, are just the start of an ocean odyssey of tastes. For carnivores, chicken dishes are enhanced by all manner of spicy marinades, such as paprika and lemon-infused touk; or how about grilled skewers of beef with a tahini-based tarator sauce; or one of the great of Levantine feasting, a slow-roasted lamb shoulder steeped in spices and served with a pomegranate, yogurt and pistachio sauce. You’ll want to return to these delicious dishes time and again.

Washington D.C.’s culinary landscape is celebrated in the 14th annual Fall Dining Guide. From the Pulitzer Prize-winning Washington Post comes the food critic’s essential guide to the D.C. dining scene. For his 14th Fall Dining Guide, Tom Sietema selects his 40 favorite Washington D.C.-area restaurants, reflecting a much-changed dining scene with exciting new flavors. From bars and taco joints to four star local legends, the FALL DINING GUIDE has a dinner for everyone.

The Middle Eastern Vegetarian Cookbook

Vibrant Middle Eastern Recipes from Sofra Bakery and Cafe [A Cookbook]

Casablanca

A Taste of Ojai

Ottolenghi Simple

Ripe Figs

The Defined Dish

JAMES BEARD AWARD FINALIST • The New York Times bestselling collection of 130 easy, flavor-forward recipes from beloved chef Yotam Ottolenghi. In Ottolenghi Simple, powerhouse author and chef Yotam Ottolenghi presents 130 streamlined recipes packed with his signature Middle Eastern–inspired flavors, all simple in at least (and often more than) one way: made in 30 minutes or less, with 10 or fewer ingredients, in a single pot, using pantry staples, or prepared ahead of time for brilliantly, deliciously simple meals. Brunch gets a make-over with Braised Eggs with Leeks and Za’atar; Cauliflower, Pomegranate, and Pistachio Salad refreshes the side-dish rotation; Lamb and Feta Meatballs bring ease to the weeknight table; and every sweet tooth is sure to be satisfied by the spectacular Fig and Thyme Clafoutis. With more than 130 photographs, this is elemental Ottolenghi for everyone.

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

A classic Spanish cookbook from José Andrés, a humanitarian, James Beard Award winner, New York Times bestselling author, and one of TIME’s 100 Most Influential People. Tapas are Spain’s gift to the world of great cooking: a fresh and fun way to eat with friends and family—and easy to make at home. Using simple Mediterranean ingredients, a tapas feast is a perfect combination of little dishes packed with big flavors. Tapas by José Andrés is the first major book in a generation to celebrate this world-renowned way of eating, from a man who is the best possible authority: an award-winning Spanish chef in America, with seven highly acclaimed restaurants to his name. Named Bon Appétit’s Chef of the Year, José is a star in American cooking, as well as the nation’s leading expert on Spanish cuisine. Having worked as a chef in the United States for two decades, he’s also a thoroughly American cook who draws on American ingredients for his inspiration, and is a master at translating his native Spanish cooking for this country’s kitchens. His simple and delicious recipes include: • Fish such as American Red Snapper Baked in Salt; Monkfish with Romesco Sauce; and Basque-Style Stuffed Maryland Blue Crabs • Chicken including Catalan-Style Chicken Stew; Chicken Sautéed with Garlic; and Chicken with Lobster • Pork such as Chorizo Stewed in Hard Cider; Figs with Spanish Ham; and Roasted Pork Tenderloin with Apples • Rice dishes including Lobster Paella; Black Rice with Squid and Shrimp; and Traditional Rice with Clams All these recipes are full of tremendous flavor and creativity, as well as in-depth ingredient notes and a rich atmosphere that will transport you to the lush countryside, hip cafés, and sun-drenched coasts of Spain—and back again to dinner at home.

A mouthwatering collection of recipes for small bites and fingerfood – ideal for serving at parties or any social gathering, large or small.

A Father-daughter Journey from Craoigh Patrick to Santiago de Compostela

More than 60 delicious Spanish small plates to share

Tapas

Sultan’s Kitchen

Orexil

Souk

Inspiration for Small Plates and Meandering Meals: A Charcuterie Cookbook

A mouth-watering collection of dips, bites, salads and other small plates to share from the Mediterranean and Middle East, to enjoy as appetizers or light meals. Mezze features a mouth-watering collection of Mediterranean and Middle Eastern dips, bites, salads and other small plates to share, to enjoy as appetizers or light meals. An ancient tradition, mezze is the heart and soul of modern culinary life in Turkey and the Middle East. The word ‘mezze’ (‘meze’ in Turkey and ‘maza’ in Syria and Lebanon) is thought to have derived from the Persian ‘maza’ meaning ‘taste’ or ‘relish’ which is exactly what it is - something tasty - designed to be savored with a glass of tea, wine or beer, a sherbet, or a yogurt drink with the aim of pleasing the palate, not to fill the belly. At its simplest, mezze can be represented by a bowl of gleaming olives marinated in lemon juice and crushed coriander seeds, or a mixture of roasted nuts and seeds tossed in salt and dried thyme. At its most elaborate, it can be presented as an entire feast comprising a myriad of little colorful dishes, each the bearer of something savoury or sweet but always utterly delicious. In this book, you’ll discover such exciting recipes as Purple Carrots and Saffron Pears; Savory Pastries filled with Feta and Herbs; Cinnamon-flavored Meatballs; Aromatic Stuffed Mussels; Parsley and Bulgur Salad;

Refreshing Cucumber Strips sprinkled with Sa

The debut cookbook from the creator of EyeSwoon features 100 seasonal recipes for meals as gorgeous as they are delicious. In Cook Beautiful, Athena Calderone reveals the secrets to preparing and presenting unforgettable meals. As ‘The modern girl’s Martha Stewart’, Athena cooks with top chefs, hosts incredible dinners, and designs stunning tablescapes—all while balancing the visual elements of each dish with incredible flavors. In her debut cookbook, she shows us how to achieve her impeccable yet approachable cooking style (New York Times T Magazine). Included are 100 recipes with step-by-step advice on everything from prep to presentation—from artfully layered peach and burrata salad to searing a perfect steak. Recipes include Grilled Zucchini Flatbread with Ramp-Pistachio Pesto, Stewed Pork with Squash and Walnut Gremolata, Blood Orange Bundt Cake with Orange Bitters Glaze, and more. Organized by season, each section closes with a tablescape inspired by nature, along with specific table décor and entertaining tips.

As the little sister of Moro, Morito has been serving delicious and innovative tapas and mezze in the heart of London’s Exmouth Market for over three years. This title features over 150 simple and seasonal recipes arranged in 10 chapters.

A collection of vegetarian dishes influenced by Middle Eastern flavors from Salma Hage, author of the bestselling classic, The Lebanese Kitchen, also published by Phaidon. A definitive, fresh and approachable collection of 150 traditional recipes from an authoritative voice on Middle Eastern home cooking, Salma Hage’s new book is in line with the current Western trends of consciously reducing meat, and the ancient Middle Eastern culture of largely vegetarian, mezze style dining. Traditionally, the Middle Eastern diet consisted largely of vegetables, fruits, herbs, spices, pulses, grains and legumes. Salma simplifies this fast becoming popular cuisine with easily achievable recipes, many with vegan and gluten-free options. Drawing inspiration from ancient and prized Phoenician ingredients, from grassy olive oil to fresh figs and rich dates, this book offers an array of delicious breakfasts and drinks, mezze and salads, vegetables and pulses, grains and desserts. Salma shows how to easily make the most of familiar everyday fruits and legumes, as well as more exotic ingredients now widely available outside of the Middle East, with nourishing recipes so flavourful and satisfying they are suitable for vegetarians and meat-eaters alike.

A Collection of Small Plates

Healthy and Wholesome Weeknight Recipes

Buen Camino!

The Food and Cooking of Lebanon, Jordan and Syria

Persiana

Saffron & Sumac

On Boards

Create a culinary mosaic with this Middle Eastern cookbook! When Faith Gorsky married her Syrian husband, she was introduced to a cultural and culinary world that would forever change how she experienced food and cooking. Gorsky’s mother-in-law took her under her wing, and in 6 months gave her a thorough course in Middle Eastern cooking that became the basis for her popular website, An Edible Mosaic—and now this book. The growth and success of her website and her growing interest in dishes from the Middle East led to even more trips to the area, where she deepened her knowledge of the food and acquired more recipes to cook and share with her husband and the online community. In this Syrian cookbook, Gorsky shares her favorite recipes from throughout the region: Lamb or Beef Kebab, Several Ways (Mashawi) Creamy Chickpea and Yogurt Casserole (Feteh) Parsley Salad with Bulgur Wheat (Tabbouleh) Sumac-Spiced Chicken (Musakhan) Pan Seared White Cheese And 75 more, paired with 175 color photographs Her love for the cuisine of her husband’s homeland comes across in her enthusiasm for putting together these Syrian recipes, and in the awareness that Middle Eastern cooking is more than just a means of sustenance—it lies at the epicenter of gatherings with family and friends. The souk, or marketplace, is the beating heart of Arabic cuisine and culture—this book celebrates the generosity of this rich food culture. The word mezze stems from the Arabic term tamazza—a single word that broadly embraces the idea of enjoying small portions of food and taking the time to indulge one’s taste buds, eyes, and nose by exposing them to a wide range of aromas and flavors. A complete mezze table is formed when many of these warm and cold dishes are presented together, as a meal in itself. The mezze culture originated in the Ottoman Empire and can be found in the whole of the Levantine Mediterranean: from Greece and Cyprus to Turkey, Palestine, Jordan, and Syria. But it is Lebanon, the cultural home of the authors, which has really developed and is famed for the richest, most extensive, and most sophisticated mezze culture. In addition to the 100 classic and contemporary mezze recipes, Souk also delves into the personal stories and reminiscences about this food tradition and the families and friends the authors met along the way. Eating mezze is a social event, wrapped in warmth and coziness, and spiced with waves of laughter and noisy chatter.

From the aromatic tagines of Morocco, to the sweet and sticky pastries that are a legacy of the Ottoman empire, explore the food and rich culinary traditions of the Middle East and the Maghreb with 65 authentic recipes. The fragrant flavors of the Middle East are steeped in a fascinating history of ancient empires and dynasties, wars, and diverse religions, and the east-west trade routes, all of which have had a lasting influence on the culinary cultures of this vast and turbulent region. The book by award-winning food writer Gillie Basan chronicles the foods that you would encounter should you travel these ancient lands—they are the recipes that have truly stood the test of time. Recipes include small mezze plates for sharing; meat, poultry, and fish dishes that indulge all of your senses with sumptuous aromas and flavors; vibrant jewel-bright salads, vegetable dishes, and grain bowls, and lastly sweet mouthfuls and drinks influenced by the opulence of the Persian and Ottoman courts make the perfect ending to your Middle Eastern feast.

Chef & Butcher, owner and chef of iconic Peckham-based café and grocery shop, Persepolis, as she shares her take on Middle Eastern street fare, snacks and meze. Increasingly, formal dining is being nudged aside in favour of meze-style spreads, and street food has come of age. Mezze picks out the Middle East’s most exciting street food and snacks including a range of kebabs, nuts, nibbles and sweet halwah, to bring together for family and friends. From Aubergine-wrapped Chicken, and Rabbit and Fig Kebabs, to Lebanese Street Pizza Bread and Sudanese Mashed Broad Beans. With drinks to serve alongside such as Iced Turkish Delight Coffee or Kashmiri Tamarnid Cooler, without forgetting puddings for a sweet finish, you too can create the home shawarma experience and the definitive Middle Eastern meze. Packed with recipes from across the region and Sally’s trademark wit and informed anecdotes, this is a burst of intoxicating flavours for all Middle Eastern food enthusiasts.

A Compendium of One-Plate Salad Meals and Mix-and-Match Dressings

Authentic Recipes for Fresh and Flavorful Mediterranean Home Cooking

Small Planet, Small Plates

Feasting at the Mezze Table

Snacks, small plates and street food from the Middle East

Mezze

The Book of Tapas, New Edition

MezzeSmall Plates to Share

A mouth-watering collection of dips, bites, salads, and other small plates to share from the Mediterranean and Middle East, to enjoy as appetizers or light meals. Mezze features a mouth-watering collection of Mediterranean and Middle Eastern dips, bites, salads, and other small plates to share, to enjoy as appetizers or light meals. At its simplest, mezze can be represented by a bowl of gleaming olives marinated in lemon juice and crushed coriander seeds, or a mixture of roasted nuts and seeds tossed in salt and dried thyme. At its most elaborate, it can be presented as an entire feast comprising a myriad of little colorful dishes, each the bearer of something savory or sweet but always delicious. In this edition you’ll discover such exciting recipes as Orange and Date Salad with Chiles and Preserved Lemon; Hot Hummus with Pine Nuts and Chili Butter; Baby Saffron Squid stuffed with Bulgur and Zahtar; and Stuffed Dates in Clementine Syrup—nothing beats the magic of meze.

This charming collection of 100 recipes for everyday cooking and entertaining from Cambridge’s Sofra Bakery and Cafe, showcases modern Middle Eastern spices and flavors through exotic yet accessible dishes both sweet and savory. Ana Sortun and Maura Kilpatrick have traveled extensively throughout Turkey and the Middle East, researching recipes and gaining inspiration for their popular cafe and bakery, Sofra. In their first cookbook together, the two demystify and explore the flavors of this popular region, creating accessible, fun recipes for everyday eating and entertaining. With a primer on essential ingredients and techniques, and recipes such as Morning Buns with Orange Blossom Glaze, Whipped Feta with Sweet and Hot Peppers, Eggplant Manousse with Labne and Za’atar, and Sesame Caramel Cashews, Soframiz will transport readers to the markets and kitchens of the Middle East.

The three countries that make up the Fertile Crescent, Lebanon, Syria and Jordan, share many culinary traditions and are justifiably famous for their exquisite and complex cuisines. Once all part of the Ottoman Empire, the countries are bound by a common language and ancient cultural heritage, but they also have distinct regional dishes influenced by the vibrant tapestry of ethnic groups and the amazing array of local ingredients, spices and flavourings. Located in the eastern Mediterranean, this region has benefited from the wonderful natural resources of land and sea. The culture is ancient, absorbing many influences throughout its history of invasion and foreign rule, all of which have contributed to a cuisine rich in variety and taste. This beautiful book presents a mouth-watering selection of classic regional recipes. The world-renowned favourites are all present, with tempting mezze dishes and richly roasted meats and baked fish, as well as spiced couscous and rice dishes. There are also less known, but equally delicious recipes to discover such as Armenian Jewelled Bulgur, White Bean Puree with Feta and Olives, Grilled Fish with dates, and Braised Rabbit with Aubergines. A meal from these countries is often completed with little sweets, and here you can learn how to prepare Stuffed Red Date Preserve, Sweet Pancakes with Scented Syrup, Little Walnut Cakes and Lebanese Coffee with Cardamom. An evocative introduction looks at the impact of history, geography, climate, religion and festivities on the foods and how these influences have created such different dishes across the region. With more than 600 sumptuous specially commissioned photographs, this inspiring book captures the essence of Lebanese, Syrian and Jordanese cooking, and offers you the chance to explore a rich and varied cuisine in your own kitchen.

Feasting at the modern Greek table

Earth-Friendly Vegetarian Recipes

Fall Dining Guide

My Moroccan Food

Spirit and Spice

Meze

Graze

Japanese home cooking is simple - no need for the difficult techniques or hard-to-find produce sometimes used in restaurants. All you need are the well-selected ingredients and seasonings that elevate a dish to something truly special. Japanese Food Made Easy showcases favourite recipes such as ramen, gyoza, teriyaki and tonkatsu, as well as Japanese dishes generally eaten at home, such as grilled peppers with bonito flakes, kakiage fritters and homemade fried tofu. You'll discover how to make your own teriyaki sauce, tonkatsu sauce, miso dressing and shichimi togarashi (seven chilli mix) - these homemade versions are a healthier alternative to store-bought and will bring instant flavour to the simplest dish. There are also recipes for making dashi broth, sushi or sashimi from scratch, for those who want to try making more traditional Japanese food.

In Turkish Delights John Gregory-Smith brings his passion for Turkey and its food to your kitchen. He celebrates the best of the country’s traditional food with 100 regional dishes, giving each one his simple, modern spin. Forget greasy late-night doner kebabs, John offers the Iskender kebab from the city of Bursa in Northwest Turkey, filled with finely sliced tender lamb, hot tomato and garlic sauce and yogurt. Other tempting dishes include the Ilgın Bezi Kotta (pepper and parsley spiked beef from the Central Anatolian region) or his Ottoman-inspired Stuffed Pepper Dolma. With chapters on Breakfast, Meze, Pide and Kolla, Kebabs, Salads, Meat, Seafood, Vegetables and Desserts and Drinks, it is crammed full of exciting flavours and inspiring ideas.

Since she was six years old, Julie Ann Sapeer (nicknamed Julie Taboulie by her close-knit family) has had a passion for cooking the meals of her Lebanese heritage. Just like in her Emmy-nominated cooking show Cooking with Julie Taboulie, each of her recipes comes with hands-on instructions, tips, and tricks for making homemade Middle Eastern dishes using heaps of fresh, seasonal ingredients. Here you’ll find dishes that range from classics like falafel, shawarma, and (of course) taboulie, to warming Bagnaia—a stew of tomato, green pea, and lamb—to honey and rosewater-infused desserts. In these 125 recipes, you’ll learn how easy it is to make such Lebanese staples as fresh labneh (strained yogurt) and how to put together your own delicious, multi-purpose spice mixes. In addition to the delicious meat and chicken dishes, Lebanese cuisine offers a wide variety of vegetarian, pescatarian, vegan, and gluten-free dishes, usually with no substitutions whatsoever! Every chapter includes a multitude of dishes for eaters of all kinds and preferences, from meat-lovers to veggie-heads and everything in between.

Turkish Delights

A Cookbook

Stunning regional recipes from the Bosphorus to the Black Sea

Sharing Plates from the Middle East

A Taste of Spain in America: A Cookbook

Party-Perfect Bites

The Mezze Cookbook

The only cookbook you will need this summer celebrates the joy to be had when eating and entertaining in summer. Featuring over 150 delicious recipes and evocative images of sun-dappled dining, this book provides all the inspiration you need to create memorable occasions in the warmer months. Whether you are having an impromptu picnic on the beach with the kids, an al fresco lunch with a friend on a shaded verandah or a romantic dinner under a canopy of stars, you will find just the recipe you need here. The book features the very best dishes that summer’s bounty of seasonal produce can create. Chapters include Snacks and Plates to Share—a selection of Mediterranean-style small dishes to share—perfect for serving with drinks on a warm evening. In Salads & Summer Soups, you’ll find Courgette, Feta and Mint Salad, Spiced Thai Noodle Salad and Iced Gazpacho. Best-Ever BBQ shows you how to get the best from cooking outdoors over charcoal. Try Olive-infused Chicken with Charred Lemons or Sicilian-spiced Seabass with Grilled Tomatoes and Baby Fennel. Sunshine Lunches features great ideas for light meals and picnics. Al Fresco has simple yet stunning ideas for more substantial fare for feeding a crowd in the fresh air, from simple pastas, such as Penne with Melted Ricotta and Herb Sauce to Oven-roasted Peppers with Anchovies and Basil. Finally, a chapter of fresh ideas for Desserts & Drinks includes Watermelon Sorbet, Caramelized Figs with Vanilla Mascarpone Cream, and Peach Iced Tea.

A collection of over 80 classic and modern recipes from MasterChef semi-finalist The Michaels; paying homage to his heritage by championing new modern dishes inspired by the flavours of Greece and Cyprus. Kail orexi is the Greek equivalent of bon appétit and this enticing book will certainly whet your appetite! Organized in chapters entitled Meze, Sea, Land, Sun and Fire, Theo’s recipes evoke a sense of connection to nature, seasonality, abundance and sociable eating. Fresh ingredients sing from the plate, from juicy watermelon and glossy kalamata olives, to fragrant oregano-roasted lamb and delicate vine-leaf-baked sea bass. Meze features mouth-watering small plates for sharing from whizzed dips to meatballs. The sea is woven into Greek culture and seafood is a staple; enjoy the freshest fish and shellfish cooked simply and served with a squeeze of lemon juice. Meat is a huge part of the Greek diet - rabbit, goat, chicken, lamb are the mainstay with pork enjoyed at Easter celebrations. Cooking over charcoal is part of daily life. The Cypriots use a large rottiserie famous for its souvla (long skewer), while mainland Greece make souvlaki and both BBQ and oven-roasted dishes are included here. Greek yogurt, along with artisan cheeses (feta, halloumi etc.) can be eaten hot (saganaki) or shaved into vibrant salads and the traditions of ‘horta’ means there are plenty of vegetable dishes to enjoy. Finally, Greek desserts are often just a sweet note to savour with a bitter black coffee or you may prefer a Greek-

A Greek native shares the wonders of Meze, its rituals, and traditions, introducing eighty easy recipes that can be used as appetizers or to create a complete meal, including olive dishes, cheeses, bread salads, eggplant dips and other Mediterranean-inspired delights.

Introduces detailed recipes for canapés and appetizers, along with menu suggestions for a wide range of occasions, advice on portion allocation, tips on planning ahead, and step-by-step instructions.

Washington DC Area, 2013

Recipes from the Middle East & beyond

Simple & Inspiring Recipe Ideas to Share at Every Gathering

The Levantine Table

An Edible Mosaic

Delicious recipes for canapés, finger food and party snacks

Middle Eastern Fare with Extraordinary Flair [Middle Eastern Cookbook, 80 Recipes]

Gluten-free, dairy-free, and grain-free recipes that sound and look way too delicious to be healthy from The Defined Dish blog, fully endorsed by Whole30.

A treasury of main-course salad recipes is complemented by mix-and-match dressing ideas and complementary tips for enhancing healthy basic salads with exotic international flavors in accordance with favorite tastes.

Hot on the heels of Veggiestan, Sally Butcher brings us Snackistan: a fictitious land where tummies are always full, and there’s a slightly naughty smile on every face. Snackistan does not, of course, exist, any more than Veggiestan does. It is, rather, a borderless confederation of the Middle East’s favourite foodstuffs. The simple fare that people actually eat on a daily basis: dishes they prepare at home, or cook to share with friends, or look forward to indulging in at the end of the week. We all like to snack – increasingly, formal dining is being nudged aside in favour of meze-style spreads. And, at the same time, street food has come of age. In malls and farmers markets across the world, food on the hoof has become a stylish and popular way to feed. This book picks out the Middle East’s most exciting street foods and meze dishes, together with a range of homely and simple snack recipes elicited from family and friends. Chapters comprise Nuts and Nibbles, Fishy Things, Meat on Sticks, Meat Not on Sticks, Sluffy Stuff, Hot Veggie Dishes, Mostly Craks, Puds, & Something to Pick it Down With. The burst of flavours is intoxicating, as is Sally’s trademark wit and attention to detail – a must-buy for all Middle Eastern food enthusiasts.

‘Theo’s book is brilliant. What you would call a delightful sunny Mediterranean day on a plate’ Jean-Christophe Novelli Create a brand new dining experience in your own home with 75 recipes from MasterChef UK’s Theo Michaels, presented as themed menus on stunning sharing boards. Here you will discover delicious food, presented with maximum visual appeal and designed to be shared by a group of people. Theo has been presenting his creative cooking this way at events of all sizes and styles for some time, his aim to create an interactive and relaxed dining experience that brings people together. Now he brings his unique vision to your home. Downsize to feed six to eight people and easily achievable, these exciting sharing menus are perfect for modern, communal eating. The book opens with a sharing board comprised of bought-in deli-style foods to get you started, with expert pointers on how to create a visually stunning presentation. Next, each of the themed boards is dedicated to one concept and features recipes as well as suggestions for aromatic and edible garnishes to help you create a feast for the eyes, senses and taste buds. Menus include a relaxed brunch, a summer picnic, an indulgent feast, treats to satisfy a sweet tooth, plus plenty for vegans, pescatarians and meat-lovers.

Small Plates to Savor and Share from the Mediterranean Table

Feasting at the Middle Eastern Table

Mediterranean Fresh

Simply delicious food to enjoy on warm days

Soframiz

Share: Delicious Sharing Boards for Social Dining

"Not to be missed...a gem. This is real Old World cooking...devotees of Mediterranean cuisine would be remiss not to add this book to their collection."–Boston Globe Ranging from favorites such as chickpea pilaf to richly stewed lamb on a bed of eggplant, today's Turkish cuisine is fresh, distinctive, and flavorful—the result of over five centuries of culinary tradition. Whether you want to warm up with a tangy Peasant Soup (a hearty chicken soup), or top off a meal with a mouthwatering Pistachio Semolina Cake, The Sultan's Kitchen will show you how to produce the exotic tastes and aromas of Turkish food in your own kitchen. It offers over 125 healthy, delicious recipes that are both easy to prepare and based on readily available ingredients. The Sultan's Kitchen also shows you how to prepare a complete Turkish dinner, and features stunning images by photographer Carl Tremblay. This Turkish cookbook is sure to inspire you to create meals fit for a Sultan!

Bring an authentic taste of Spain to your table with this collection of more than 60 mouth-watering recipes for small plates to share. Traditionally served as a bar snack with a glass of sherry or a cold beer, tapas has become a firm favorite thanks to its wide variety and versatility. Whether you are serving an appetizer before a meal, enjoying some small bites with drinks, or going all out and filling the table with multiple dishes to feast on, there is no bad time to indulge in these flavor-filled dishes. This book includes all the classics from the perennially popular Patatas Bravas and Spanish Omelette to Chorizo in Red Wine and Peppers Stuffed with Salt Cod. Many of these dishes can be made in advance for ease, so you too can enjoy time with your friends—Buen Provecho!

A global selection of delicious low-impact dishes to further vegetarian cooking, whether it's one day a week or forever. Moving toward a more vegetable-based diet is the only sustainable and healthy way to feed the world. The extraordinary abundance of nutritious plant foods gives great opportunities to conjure them into delicious, planet-friendly meals. Some of the best non-meat dishes come from Africa, Asia, Latin America, and the Middle East and presented here is a variety of highlights. This cookbook has intriguing tastes for every palate. ¿ Over 100 vegetarian recipes from all parts of the globe ¿ Recipes presented in mezze-style¿with suggestions of a number of small dishes that combine to make a full meal ¿ Easy to follow recipes with suggestions for substitute ingredients ¿ Useful facts and helpful hints ¿ Tips on sourcing fair trade and local ingredients ¿ Full-color recipe photographs throughout

Snackistan

Cook Beautiful

A Turkish Cookbook

Small Plates to Share