

# Sunday Book Review

WEB EXTRA

## 25 More Cookbooks

Published: June 2, 2011

**ANCIENT GRAINS FOR MODERN MEALS.** *By Maria Speck. (Ten Speed Press, \$29.99.)* Mediterranean whole-grain recipes for barley, farro, kamut, polenta, wheat berries and more.

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(June 5, 2011)

cookbook that touts “absolutely unbeatable knock-’em-dead recipes for the very best dishes.”

**BEAT THIS! COOKBOOK.** *By Ann Hodgman. (Houghton Mifflin Harcourt, paper, \$14.95.)* A revised and updated edition of a 1993

**BOLD AND HEALTHY FLAVORS: 450 Recipes From Around the World.** *By Steven Raichlen. (Black Dog & Leventhal, paper, \$19.95.)* The first paperback edition of a collection derived from Raichlen’s award-winning High-Flavor, Low-Fat cookbook series.

**FRESH AND FAST VEGETARIAN: Recipes That Make a Meal.** *By Marie Simmons. (Houghton Mifflin Harcourt, paper, \$17.95.)* Light, fast menus from a noted cooking teacher who is the author of more than a dozen cookbooks.

**GOAT: Meat, Milk, Cheese.** *By Bruce Weinstein and Mark Scarbrough. (Stewart, Tabori & Chang, \$29.95.)* The world’s favorite red meat gets what’s billed as its first full-scale American cookbook.

**THE JAPANESE GRILL: From Classic Yakitori to Steak, Seafood and Vegetables.** *By Tadashi Ono and Harris Salat. (Ten Speed Press, paper, \$25.)* Traditional Japanese grilling recipes assembled for American cooks by the executive chef at New York’s Matsuri restaurant.

**JEKKA’S HERB COOKBOOK.** *By Jekka McVicar. (Firefly Books, \$29.95.)* A British herbalist presents detailed information on her 50 favorite cooking herbs, with 250 recipes. Foreword by Jamie Oliver.

**JENI’S SPLENDID ICE CREAMS AT HOME.** *By Jeni Britton Bauer. (Artisan, \$23.95.)* A hundred signature recipes from the founder of a well-regarded mini-chain of Ohio ice cream parlors.

**MAIDA HEATTER’S CAKES.** *By Maida Heatter. (Andrews McMeel, paper, \$19.99.)* A classic baking book, first published in 1997, back in paperback for a new generation of readers.

**MAIDA HEATTER’S COOKIES.** *By Maida Heatter. (Andrews McMeel, paper, \$19.99.)* A collection of 225 recipes from one of America’s great home bakers. Available for the first time in paperback.

**THE MAINE SUMMERS COOKBOOK.** *By Linda Greenlaw and Martha Greenlaw.*

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(*Viking Studio*, \$30.) A fishing-boat captain and her mother offer readers their favorite recipes.

**MAN WITH A PAN: Culinary Adventures of Fathers Who Cook for Their Families.** Edited by John Donohue. (*Algonquin*, paper, \$15.95.) Essays and recipes from professionals like Mario Batali and amateurs like Stephen King (whose contribution is called “Pretty Good Cake”).

**MICHAEL’S GENUINE FOOD: Down-to-Earth Cooking for People Who Love to Eat.** By Michael Schwartz and JoAnn Cianciulli. (*Clarkson Potter*, \$35.) The chef whose Miami restaurant, Michael’s Genuine Food & Drink, has won national praise now adapts his recipes for home cooks.

**THE NEW SOUTHERN GARDEN COOKBOOK: Enjoying the Best From Homegrown Gardens, Farmers’ Markets, Roadside Stands, and CSA Farm Boxes.** By Sheri Castle. (*University of North Carolina Press*, \$35.) A celebration of fresh seasonal fruits and vegetables, from apples and asparagus to winter squash and zucchini.

**NEW VEGETARIAN KITCHEN: Raw, Broil, Fry, Steam, Simmer, Bake.** By Nicola Graimes. (*Duncan Baird*, \$24.95.) Several hundred recipes, organized by preparation method, from the former editor of *Vegetarian Living* magazine.

**PAELLA.** By Alberto Herráiz. (*Phaidon Press*, \$39.95.) A home cooking manual from a Spanish chef whose Paris restaurant has earned a Michelin star.

**PLENTY: Vibrant Vegetable Recipes From London’s Ottolenghi.** By Yotam Ottolenghi. (*Chronicle Books*, \$35.) Ottolenghi has four restaurants in London and a widely read weekly newspaper column — all inspirations for this vegetarian cookbook.

**PURPLE CITRUS AND SWEET PERFUME: Cuisine of the Eastern Mediterranean.** By Silvena Rowe. (*Ecco*, \$34.99.) A popular British chef draws on recipes passed along by her Turkish father. Foreword by Heston Blumenthal.

**SALAD AS A MEAL: Healthy Main-Dish Salads for Every Season.** By Patricia Wells. (*Morrow*, \$34.99.) Inspired by her Provençal garden and by the students in her cooking classes, *The International Herald Tribune*’s former restaurant critic offers more than 150 recipes for healthy yet hearty meals.

**THE SIMPLE ART OF EATING WELL COOKBOOK.** By Jessie Price and the *Eating Well* test kitchen. (*Countryman Press*, \$35.) Recipes and advice culled from nearly 20 years of articles in *Eating Well* magazine.

**SIMPLY GREAT BREADS: Sweet and Savory Yeasted Treats From America’s Premier Artisan Baker.** By Daniel Leader with Lauren Chattman. (*Taunton*, \$22.) Essential recipes from an award-winning Hudson Valley artisanal baker.

**A SOUTHERLY COURSE.** By Martha Hall Foose. (*Clarkson Potter*, \$32.50.) Recipes and stories from the Mississippi Delta, gathered by the author of “Screen Doors and Sweet Tea.”

**SUPER NATURAL EVERY DAY: Well-Loved Recipes From My Natural Foods Kitchen.** By Heidi Swanson. (*Ten Speed Press*, paper, \$23.) More healthy recipes from the Northern California cook whose blog, *101 Cookbooks*, has earned a devoted following.

**TART AND SWEET: 101 Canning and Pickling Recipes for the Modern Kitchen.** By Kelly Geary and Jessie Knadler. (*Rodale*, \$24.99.) A modern tutorial on small-batch canning and preserving.

**TENDER: A Cook and His Vegetable Patch.** *By Nigel Slater. (Ten Speed Press, \$40.)* A seriously hefty and seriously engaging homage to the garden, from one of Britain's foremost food authorities.

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