

# Modern Sous Vide Cookbook

## 150 Classic Recipes Plus Cocktails

*Cooking with the Firehouse Chef* Keith Young 2021-09-07 Funny and engaging, deeply personal but down-to-earth, *Cooking with the Firehouse Chef* marries more than 100 personal recipes with the compelling story of the late fireman-chef Keith Young of the New York Fire Department. A revered firefighter, Young was also a lauded chef who won numerous television challenges, including a chicken cacciatore cookoff of an episode of “Throwdown with Bobby Flay” on the Food Network and two championship titles on “Chopped.” With varied recipes that are perfect for casual gatherings, barbecues, and busy weeknights, Young’s culinary repertoire features American favorites with crowd-pleasing starters like Manhattan clam chowder, garlic bread, and ceviche; flavorful lunch fare such as vegan hummus sandwiches and beef chili; hearty entrees and pastas like filet mignon, chicken marsala, and penne alla vodka; and classic desserts such as strawberry cheesecake and no-bake rice pudding. The delicious recipes are paired with stories and images from the firehouse, bringing Keith’s firehouse stories and cooking prowess to life.

*The Sous Vide Cookbook* The Williams-Sonoma Test Kitchen 2018-06-28 Jump on the vacuum-sealed bandwagon with this guide that demystifies the French cooking technique that has taken the culinary world by storm. From one of the most trusted names in cooking comes this introduction to sous vide cooking with special sections on vacuum sealing in plastic, water immersion, and cooking times, as well as recipes for a range of dishes featuring meat, poultry, seafood, vegetables, and desserts.

Sample recipes include: Steak-Frites with Rosemary Garlic Butter; Honey-Dijon Salmon with Maple-Glazed Carrots; Pork Chops with Jalapeño-Agave Nectar Salsa; Chicken Thighs with Lemon, Honey & Green Olives; Greek Lamb Chops with Minted Yogurt; Chipotle-Butternut Squash Soup; Risotto with Kale Pesto, Mozzarella & Cherry Tomatoes; Ginger Shrimp with Baby Bok Choy; and Chai-Spiced Apple Pie.

**The Home Cook** Alex Guarnaschelli 2017-09-26 The all-in-one cooking bible for a new generation with 300 recipes for everything from simple vinaigrettes and roast chicken to birthday cake and cocktails. For Alex Guarnaschelli—whose mother edited the seminal 1997 edition of *The Joy of Cooking*, which defined the food of the late twentieth century—a life in food and cookbooks was almost predestined. Now an accomplished chef and author in her own right (and mom to a young daughter), Alex pens a cookbook for the way we eat today. For generations raised on vibrant, international flavors and supermarkets stocked with miso paste, harissa, and other bold condiments and ingredients, here are 300 recipes to replace their parents' Chicken Marbella, including Glazed Five-Spice Ribs, Roasted Eggplant Dip with Garlic Butter Naan, Roasted Beef Brisket with Pastrami Rub, Fennel and Orange Salad with Walnut Pesto, Quinoa Allspice Oatmeal Cookies, and Dark Chocolate Rum Pie.

**The Science of Cooking** Joseph J. Provost 2016-04-29 Written as a textbook with an online laboratory manual for students and adopting faculties, this work is intended for non-science majors / liberal studies science courses and will cover a range of scientific principles of food, cooking and the science of taste and smell. Chapters include: The Science of Food and Nutrition of Macromolecules; Science of Taste and Smell; Milk, Cream, and Ice Cream, Metabolism and Fermentation; Cheese, Yogurt, and Sour Cream; Browning; Fruits and Vegetables; Meat, Fish, and Eggs; Dough, Cakes, and Pastry; Chilies, Herbs, and Spices; Beer and Wine; and Chocolate, Candy and Other Treats. Each chapters

begins with biological, chemical, and /or physical principles underlying food topics, and a discussion of what is happening at the molecular level. This unique approach is unique should be attractive to chemistry, biology or biochemistry departments looking for a new way to bring students into their classroom. There are no pre-requisites for the course and the work is appropriate for all college levels and majors.

**Nostalgic Delights** William Curley 2016-10-06 Join award-winning patissier and chocolatier William Curley as he recreates childhood memories and times gone by, taking classic recipes and modernizing them with his own, unique creations. Bursting with a diverse range of delicious mouthwatering recipes, from the Hazelnut Rocher to the Bakewell Tart, the Black Forest Gateau to the Jammy Dodger, the Blackcurrant Cheesecake to the Arctic Roll, this nostalgic desserts book evokes the decadence of the 70s and 80s whilst also touching on the comfort food that most of us grew up with. With his easy to follow instructions and accessible approach, William will have aspiring pastry chefs whipping up nostalgic timeless treats in no time.

*The 4-hour Chef* Timothy Ferriss 2012 Presents a practical but unusual guide to mastering food and cooking featuring recipes and cooking tricks from world-renowned chefs.

*Newlywed Entertaining* Williams Sonoma 2018-01-09 Sharing your home as newlyweds and hosting friends and families are some of the great joys of married life. *Newlywed Entertaining* provides couples with all the recipes and ideas they need to make each gathering a fun and memorable one. With more than 180 recipes and a wealth of savvy tips, this indispensable volume offers a fresh, inspired approach to hosting an array of get-togethers - from alfresco barbecues and casual suppers to festive cocktail parties and holiday dinners. Inspired recipes and practical advice, including menus, food and beverage pairings, decor and presentation, ensure couples will be hosting friends and family with warmth and style for many years to come.

Introduction features Strategies for Stress-Free Hosts, Wine & Beer for Parties, Casual & Outdoor Parties and Formal Parties to help you get your party started. Newlywed Entertaining includes 192 easy-to-follow recipes, with full-color photographs and step-by-step instructions. Recipes are divided by Daytime Dishes, Alfresco, Dinner Parties, Holiday Celebrations and Cocktail Parties. Recipe highlights include Fresh Canapés, Tiny Cheese Popovers, Guacamole, Oyster Mignonette, Chili con Carne, Cumin-Crusted Halibut with Grilled Tomatillo Salsa, Summer Ceviche with Avocado, Warm Kale Salad with Crispy Bacon & Egg, Fish Tacos, Cider-Brined Spice-Rubbed Turkey, Tandoori-Style Chicken Kebabs, Beef Tenderloin with Wild Mushrooms, Caramel- Nut Tart, Fruit Desserts Four Ways, Savory Bread Pudding with Aged Gouda, Pitcher Martinis, Cherry Rum Punch, Artisanal Cocktails and much more!

The Chicago Food Encyclopedia Carol Haddix 2017-08-16 The Chicago Food Encyclopedia is a far-ranging portrait of an American culinary paradise. Hundreds of entries deliver all of the visionary restaurateurs, Michelin superstars, beloved haunts, and food companies of today and yesterday. More than 100 sumptuous images include thirty full-color photographs that transport readers to dining rooms and food stands across the city. Throughout, a roster of writers, scholars, and industry experts pays tribute to an expansive--and still expanding--food history that not only helped build Chicago but fed a growing nation. Pizza. Alinea. Wrigley Spearmint. Soul food. Rick Bayless. Hot Dogs. Koreatown. Everest. All served up A-Z, and all part of the ultimate reference on Chicago and its food.

**Professional Baking** Wayne Gisslen 2004-04-06 One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference - "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Cordon Bleu in one volume. The revised Fourth Edition offers

complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from Le Cordon Bleu - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics - such as pate brisee and puff pastry -and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

*Modern Sous Vide Cookbook* Tony Oliver 2018-01-11 !!! Best price only today!!! The best book with top SOUS VIDE recipes! This type of cooking is becoming extremely popular. You will not have to worry about your meal or getting an unevenly cooked food! This unique cooking technique allows cooks of all calibers to make delicious meals, including meats that are tender, moist and flavorful and vegetables that retain their original firm texture while being fully cooked! The book will teach you all the techniques you need to know in order to successfully cook sous vide, even without any fancy gadgets! A few samples of Sous Vide Recipes "which are easy and enjoyable to make" within include but not limited to the following: For breakfast: the book includes over 30 Sous Vide Recipes including Poached Eggs to French Herb Omellette or Bacon Omellette dressed in Cheese to either Flavored or Dairy-Free Sandwiches The lovers of Veggies have not been left out. A few samples included are Curried Potatoes and Chicken Peas to Spicy Poached and Buttered Asparagus amongst many others within the book. As for the white meat from both the sea to the ground and skies, the book includes a total of over 60 moist and succulent Sous Vide recipes such as Barbecue Chicken, Chicken Teriyaki, Duck Fillet, Lobster Rolls, and Smoked Prawn to Rib-Eye Steak or Juicy Lamp Chops amongst many more. Also included fruits to desserts and soups too! Each recipe is based on the core product within it, whether that is

meat, fish or vegetables and the sous vide times. This results in moist, succulent, aromatic food, regardless of the shape or thickness of the raw ingredients! The most important thing is you have fun and cooking :) Happy reading!

*Top Secret Recipes Step-by-Step* Todd Wilbur 2015-11-17 The #1 Bestselling Top Secret Recipes Series—With More Than 4 Million Books Sold! A full-color cookbook from America's Clone Recipe King For more than twenty-five years, Todd Wilbur has been obsessed with recreating America's most iconic brand-name foods at home. In his first cookbook with color photos, the New York Times bestselling author brings you 125 new clone recipes: 75 first-time hacks and 50 overhauled all-time favorites. Each recipe comes with easy-to-follow step-by-step photos so that even novice cooks can perfectly recreate their favorite famous foods with everyday ingredients. And your homemade versions cost just a fraction of what the restaurants charge! The result of years of careful research, trial-and-error, and a little creative reverse-engineering, *Top Secret Recipes® Step-by-Step* hacks: • KFC® Original Recipe® Fried Chicken and Cole Slaw • Cinnabon® Classic Cinnamon Roll • IKEA® Swedish Meatballs • Pinkberry® Original Frozen Yogurt • Raising Cane's® Chicken Fingers and Sauce • Arby's® Curly Fries • Lofthouse® Frosted Cookies • Wendy's® Chili • Panera Bread® Fuji Apple Chicken Salad • Starbucks® Cake Pops • Cafe Rio® Sweet Pork Barbacoa • McDonald's® McRib® Sandwich • The Melting Pot® Cheddar Cheese Fondue • P.F. Chang's® Chicken Lettuce Wraps • The Cheesecake Factory® Stuffed Mushrooms • Ben & Jerry's® Chocolate Chip Cookie Dough Ice Cream • Chick-fil-A® Chicken Sandwich • Chili's® Baby Back Ribs • Chipotle Mexican Grill® Adobo-Marinated Grilled Chicken & Steak • Cracker Barrel® Hash Brown Casserole • Mrs. Fields® Chocolate Chip Cookies • Ruth's Chris Steakhouse® Sweet Potato Casserole And over 100 more delicious dishes, from snacks and appetizers to entrees and desserts!

Heston Blumenthal at Home Heston Blumenthal 2014-04-01 Until now, home cooking has remained stubbornly out of touch with technological development but Heston Blumenthal, champion of the scientific kitchen, changes all that with this radical book. With meticulous precision, he explains what the most effective techniques are and why they work. Heston's instructions are precise and easy to follow, with lots of helpful tips, and each chapter is introduced with an explanation of Heston's approach to 1) Stocks 2) Soups 3) Starters 4) Salads 5) Meat 6) Fish 7) Sous-vide 8) Pasta and grains 9) Cheese 10) Sides and condiments 11) Ices 12) Desserts and sweets 13) Biscuits, snacks and drinks. Recipes include Green bean and radish salad; Prawn cocktail; Roast chicken; Shepherd's pie; Sea bass with vanilla butter; Liquorice poached salmon; Carbonara; The ultimate cheese toastie; Strawberry sundae; Liquid centre chocolate pudding and Raspberry sherbert. And, of course, Heston's famous Triple-cooked chips. Heston Blumenthal at Home will change the way you think about cooking forever - prepare for a culinary revolution!

*Cooking for Geeks* Jeff Potter 2010-07-20 Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Sous Vide at Home Lisa Q. Fetterman 2016-11-01 A beginner's guide to sous vide, which has been a popular cooking technique in restaurants for years, offering tender and succulent dishes cooked to perfection. Now, from the creator of Nomiku—the first affordable sous vide machine—comes this easy-to-follow cookbook that clearly illustrates how to harness the power of sous vide technology to achieve restaurant-quality dishes in the comfort of your own kitchen. Discover the stress-free way to cook a delicious (and never dry!) Thanksgiving turkey along with all the trimmings, classics like Perfect Sous Vide Steak and Duck Confit, and next-level appetizers like Deep Fried Egg Yolks. Including

over 100 recipes for everything from Halibut Tostadas, Grilled Asparagus with Romesco, and Chicken Tikka Masala, to Dulce de Leche, Hassle-Free Vanilla Ice Cream, and even homemade Coffee-Cardamom Bitters, Sous Vide at Home has you covered for every occasion.

**Spirit of the North** Selma Slabiak 2018 "Over 30 recipes for an enticing and creative array of artisanal cocktails, mixed drinks (alcoholic and non-alcoholic), and special snacks, utilizing seasonal and locally-sourced ingredients for all seasons and occasions. Incorporates joyous Scandinavian life philosophies such as hygge ('cozy contentment'), lagom ('finding balance'), friluftsliv ('appreciation and engagement of nature and the outdoors'), and fika ('coffee break'). Includes instructive and helpful sidebars on foraging and pickling ingredients - whether from your local wilderness, farmer's market, or grocery store."-- Provided by publisher.

**Ideas in Food** Aki Kamozaawa 2010-12-28 Alex Talbot and Aki Kamozaawa, husband-and-wife chefs and the forces behind the popular blog Ideas in Food, have made a living out of being inquisitive in the kitchen. Their book shares the knowledge they have gleaned from numerous cooking adventures, from why tapioca flour makes a silkier chocolate pudding than the traditional cornstarch or flour to how to cold smoke just about any ingredient you can think of to impart a new savory dimension to everyday dishes. Perfect for anyone who loves food, Ideas in Food is the ideal handbook for unleashing creativity, intensifying flavors, and pushing one's cooking to new heights. This guide, which includes 100 recipes, explores questions both simple and complex to find the best way to make food as delicious as possible. For home cooks, Aki and Alex look at everyday ingredients and techniques in new ways—from toasting dried pasta to lend a deeper, richer taste to a simple weeknight dinner to making quick "micro stocks" or even using water to intensify the flavor of soups instead of turning to long-simmered stocks. In



the book's second part, Aki and Alex explore topics, such as working with liquid nitrogen and carbon dioxide—techniques that are geared towards professional cooks but interesting and instructive for passionate foodies as well. With primers and detailed usage guides for the pantry staples of molecular gastronomy, such as transglutaminase and hydrocolloids (from xanthan gum to gellan), *Ideas in Food* informs readers how these ingredients can transform food in miraculous ways when used properly. Throughout, Aki and Alex show how to apply their findings in unique and appealing recipes such as Potato Chip Pasta, Root Beer-Braised Short Ribs, and Gingerbread Soufflé. With *Ideas in Food*, anyone curious about food will find revelatory information, surprising techniques, and helpful tools for cooking more cleverly and creatively at home.

**Food52 Genius Desserts** Kristen Miglore 2018-09-04 In this follow-up to the IACP award-winning, New York Times best-selling cookbook *Genius Recipes*, Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. IACP AWARD WINNER • Featured as one of the best and most anticipated fall cookbooks by the New York Times, Eater, Epicurious, The Kitchn, Kitchen Arts & Letters, Delish, Mercury News, Sweet Paul, and PopSugar. Drawing from her James Beard Award-nominated *Genius Recipes* column and powered by the cooking wisdom and generosity of the Food52 community, creative director Kristen Miglore set out to unearth the most game-changing dessert recipes from beloved cookbook authors, chefs, and bakers—and collect them all in one indispensable guide. This led her to iconic desserts spanning the last century: Maida Heatter's East 62nd Street Lemon Cake, François Payard's Flourless Chocolate-Walnut Cookies, and Nancy Silverton's Butterscotch Budino. But it also turned up little-known gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee

Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius tips, riffs, and mini-recipes, and the lively stories behind each one. The genius of this collection is that Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts. Each recipe shines in a different way and teaches you something new, whether it's how to use unconventional ingredients (like Sunset's whole orange cake), how to make the most of brilliant methods (roasted sugar from Stella Parks), or how to embrace stunning simplicity (Dorie Greenspan's three-ingredient cookies). With photographer James Ransom's riveting images throughout, Genius Desserts is destined to become every baker's go-to reference for the very best desserts from the smartest teachers of our time—for all the dinner parties, potlucks, bake sales, and late-night snacks in between.

**Italian American** Angie Rito 2021-10-26 IACP AWARD FINALIST

- Reimagine Italian-American cooking, with more than 125 recipes rich with flavor and nostalgia from the celebrated husband-and-wife chef team of Michelin-starred Don Angie in New York City. “Every bit of warmth and hospitality that you feel when you walk into Don Angie pours out of every page of this magical book.”—Michael Symon ONE OF THE BEST

COOKBOOKS OF THE YEAR: New York Post, Minneapolis Star Tribune, Food52, Epicurious, Taste of Home The words “red sauce” alone conjure images of an Italian-American table full of antipasti, both hot and cold, whisked off to make room for decadent baked pastas topped with molten cheese, all before a procession of chicken parm or pork chops all pizzaiola—and we haven't even gotten to dessert. It's old-school cooking beloved by many and imbued with a deep sense of family. In Italian American, Angie Rito and Scott Tacinelli, the chefs of critically acclaimed Don Angie in New York City's West Village, reinvigorate the genre with a modern point of view that proudly straddles the line between Italian and American. They present

family classics passed down through generations side-by-side with creative spins and riffs inspired by influences both old and new. These comforting dishes feel familiar but are far from expected, including their signature pinwheel lasagna, ribs glazed with orange and Campari, saucy shrimp parm meatballs, and a cheesy, bubbling gratin of broccoli rabe and sharp provolone. Full of family history and recipes that will inspire a new generation, Italian American provides an essential, spirited introduction to an unforgettable way of cooking.

The Bar Belle Sara Havens 2011-10 Sara Havens is The Bar Belle for LEO Weekly and writes about everything from the Louisville, Ky., nightlife and hangover cures to the latest in bars, cocktails and watered-down American swill. A personality-driven column that runs every other week in LEO, The Bar Belle was created in 2006, which is, ironically, the year Sara's mother stopped reading the paper. The Bar Belle was named Best Column (for a circulation under 50,000) at the 2011 AltWeekly Awards. This book features 100 of her best columns from 2006-2010.

The Newlywed Cookbook Williams Sonoma 2018-01-09 If there is only one book to include in a couple's kitchen library the first few years after their wedding, the Newlywed Cookbook is it. Designed for both novice and expert cooks alike, it includes inspiring ideas for everything from weeknight suppers to Saturday dinner parties with friends and cozy breakfast in bed. With nearly 200 contemporary, easy-to-follow, seasonal recipes, this essential volume will help make every moment shared in the kitchen special. When most people tie the knot, they probably already have some sense of their way around a kitchen. What makes the newlywed kitchen unique is the way you experience it together and what it says about you as a couple. The Newlywed Cookbook aims to help today's couples inhabit their kitchen. The recipes are infused with global flavors, seasonal ingredients, some retro nostalgia, and lots of flexibility—most can be customized to suit your particular tastes. Introduction includes recommendations for

cooking for two, cooking for a crowd, setting the table and setting up the kitchen, as well as sections about wine and beer. Recipes are divided by Breakfast & Brunch, Starters & Snacks, Soups & Salads, Pasta, Pizza & Risotto, Main Courses, Side Dishes and Desserts, along with Kitchen Essentials, Essential Tools and Basic Recipes. Each recipe is accompanied by step by step instructions and full-color photographs to help guide you through the process. Recipe highlights include Glazed Doughnuts, Raised Waffles with Strawberry-Rhubarb Compote, California Breakfast Bowls, Tomato & Feta Tart, Crab Cakes with Lemon Aioli, Pork Ramen with Bean Sprouts, Chicken Tortilla & Lime Soup, Grain Salads, Pizza Four Ways, Ravioli with Bitter Greens & Toasted Walnut Butter, White Lasagna with Mushrooms & Prosciutto, Lemongrass Shrimp Skewers, Korean Short Ribs, Bacon Wrapped Filet Mignons, Cheese Soufflé, Caramelized Brussels Sprouts, Scalloped Potatoes with Leeks & Gruyère, Individual Tiramisus with Espresso & Rum, Salted Caramel Apple Pie, Fresh Lemon Mousse, Coffee Crunch Ice Cream, Peanut Butter and Sea Salt Cookies, and many more! Nominated for a 2018 IACP (International Association of Culinary Professionals) Cookbook Award!

*What's Gaby Cooking* Gaby Dalkin 2018-04-17 In *What's Gaby Cooking* Everyday California, Gaby Dalkin shares more than 125 of her favorite simple and fresh recipes and offers a glimpse into what it's like to "go coastal." It's about always having something tasty to eat, thanks to handy and delicious pantry staples (avocado oil! quinoa! limes! dark chocolate!), as well as an arsenal of easy and healthy recipes, like Chimichurri Cauliflower Rice Bowl with Grilled Fish, Taco Skillet Bake, and Street Corn Pizza. The book covers all the staples—avocado toast, grain bowls, greens, carbs, healthy mains, cocktails, and more. For Gaby, California is not so much a place but a state of mind, and this cookbook proves that no matter where you live, you can still apply the same philosophy. All it takes is finding the freshest

produce you can, stocking up on some versatile pantry staples, and keeping flavors and techniques simple. After that, the only thing left to do is kick back, pour yourself a California Girl Margarita, and listen for those ocean waves.

**Plant-Based Gourmet** Suzannah Gerber 2020-12-01 A stunning guide brimming with 150 recipes to make high-end plant-based cuisine at home. Plant-based meals can be a cornucopia of colors, shapes, textures, and mouthwatering flavors—a source of boundless opportunities for creativity in the kitchen. In *Plant-Based Gourmet*, 150 original recipes for vegans and the veg-curious will delight nutrition-minded home chefs and foodies alike. Featured inside are dinners and brunches, hors d'oeuvres, sides, drinks, and desserts—items like vegan sushi, charcuteries, roasts, and confits, vegan cheeses and mayos, sous vide truffles, a triple-layer cheesecake, and crèmes brûlées. Also included is guidance for stocking up, allergy substitutions so everyone can enjoy, easy-to-follow instructions for advanced techniques like sous vides and foams, and plating and styling tips, so you can make Instagram-worthy dishes that will have your friends asking what restaurant you dined at. This delicious and richly illustrated volume was created by plant-based gourmet chef Suzannah Gerber, “Chef Suzi,” and features spectacular photographs by food photographer Tina Picz-Devoe and a foreword by Afton Cyrus of America’s Test Kitchen.

*Asian Pickles* Karen Solomon 2014-06-10 From authentic Korean kimchi, Indian chutney, and Japanese tsukemono to innovative combinations ranging from mild to delightfully spicy, the time-honored traditions of Asian pickling are made simple and accessible in this DIY guide. *Asian Pickles* introduces the unique ingredients and techniques used in Asian pickle-making, including a vast array of quick pickles for the novice pickler, and numerous techniques that take more adventurous cooks beyond the basic brine. With fail-proof instructions, a selection of helpful resources, and more than seventy-five of the most sought-after

pickle recipes from the East—Korean Whole Leaf Cabbage Kimchi, Japanese Umeboshi, Chinese Preserved Vegetable, Indian Coconut-Cilantro Chutney, Vietnamese Daikon and Carrot Pickle, and more—Asian Pickles is your passport to explore this region’s preserving possibilities.

The New Air Fryer Cookbook Williams Sonoma Test Kitchen

2019-05-21 Delicious, easy-to-master recipes and expert knowhow for cooking healthier, high-flavor food in a snap with the air fryer.

In this new collection of fantastic recipes designed for the air fryer, discover how easy it is to prepare healthier fried, baked, roasted, and grilled foods with this clever cooking tool. Its patented design uses hot air flow to quickly cook delicious, crisp food—without loads of oil. Along with a great arsenal of lightened-up and quick-cooking recipes—savory and sweet dishes including Za’atar Avocado Fries with Tahini Sauce, Nashville Hot Popcorn Chicken Sandwich, Harissa-Spiced Whole Chicken, and Spiced Apple Pot Tarts—you’ll also find a thorough primer on how to use an air fryer for best-tasting results plus expert tips and tricks.

Whether you’re expanding your recipe repertoire or looking for a well-curated collection, these air fryer delights are sure to become favorites in your home. Table of Contents Herby Hasselback Potatoes Spiralized Patatas Bravas wiht Spicy Tomato Sauce & Aioli Brie Grilled Cheese with Fig Jam & Caramelized Onions Salt & Vinegar Sweet Potato Chips Za’atar Avocado Fries with Tahini Sauce Falafel Wraps with Lemon-Garlic Yogurt Sesame & Ginger Crispy Tofu with Garlicky Green Beans Delicata Squash Rings with Rosemary Corn & Goat Cheese Quesadillas with Tomatillo Salsa Mexican-Style Corn Fritto Misto Coconut Shrimp with Sweet Chili Sauce Hot Fried Chicken Sandwich with Fixings Spiced Meatballs Nashville Hot Popcorn Chicken Pork Tonkatsu wiht Sesame Cabbage Slaw Pea, Spinach & Pancetta Arancini Sesame Scallion Chicken Wings Fish Tacos with Citrus Crema Crab Cake Sliders with Tarragon Tartar Sauce Salmon Fillet with Preserved Lemon & Olive Tapenade Harissa-Spiced

Whole Chicken Banana Bites with Salted Caramel Sauce Spiced  
Apple Pop Tarts Chocolate Chip Cookie Bars

Liquid Intelligence: The Art and Science of the Perfect Cocktail

Dave Arnold 2014-11-10 Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With *Liquid Intelligence*, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, *Liquid Intelligence* begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain

drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. Liquid Intelligence is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, Liquid Intelligence is the ultimate standard—one that no bartender or drink enthusiast should be without.

**Bar Tartine** Nicolaus Balla 2014-11-25 Here's a cookbook destined to be talked-about this season, rich in techniques and recipes epitomizing the way we cook and eat now. Bar Tartine—co-founded by Tartine Bakery's Chad Robertson and Elisabeth Prueitt—is obsessed over by locals and visitors, critics and chefs. It is a restaurant that defies categorization, but not description: Everything is made in-house and layered into extraordinarily flavorful food. Helmed by Nick Balla and Cortney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of Central Europe, Japan, and Scandinavia to deliver a range of dishes from soups to salads, to shared plates and sweets. With more than 150 photographs, this highly anticipated cookbook is a true original.

*La Buvette* Camille Fourmont 2020-07-07 The owner of a beloved Paris wine shop, bar, and café shares the secrets of effortless French entertaining in this lushly photographed guide featuring 50 recipes for simple, grazing-style food. “Camille shows us that keeping it simple, trying new wines, and making food that’s direct is all we need for a great experience.”—Andrew Tarlow, owner of The Marlow Collective Inspired by the stylish, intimate, and laid-back vibes of La Buvette—a tiny wine shop that doubles as a bar and café—in Paris’s 11th Arrondissement, this guide to wine, food, and Parisian lifestyle unlocks the secrets to achieving that coveted *je ne sais quoi* style of entertaining, along with revealing the best of the City of Light. La Buvette’s owner, Camille



Fourmont, offers a look into the wine notes she uses to stock her shop and the incredible recipes she prepares in the shop's miniscule "kitchen" space. She also introduces some of Paris's best wine and food makers in intimate portraits. Included are fifty recipes for easy and delicious snacks and full meals perfect for impromptu grazing-style entertaining—with plenty of wine—such as Camille's "famous" Giant Beans with Citrus Zest; Pickled Egg with Furikake; Canned Sardines and Burnt Lemon; Baguette, Butter, and White Peach and Verbena Jam; and Crème Caramel. With tips on selecting wine and sourcing antique kitchenware, recreating the charm and ease of Parisian-style entertaining has never been so enjoyable. Whether you are traveling to Paris or bringing a piece of the City of Light into your home, you'll learn how to drink, eat, and shop like a true Parisian.

Two in the Kitchen (Williams-Sonoma) Jordan Mackay 2012-11-06

The ultimate gift for newly married or engaged couples, *Two in the Kitchen* features a modern design, sprightly illustrations, lush photography, and 150 recipes for every occasion—from breakfast and brunch to cocktail hour to weeknight dinners for two to dinner parties to holidays. "We both grew up in households in which family mealtime was sacred, and the rituals surrounding eating and drinking have continued to define and unite us. Cooking together is a way of reveling in each other and in our union. We hope that you will find the same bliss in the kitchen that we do." — Christie & Jordan With an elegant design, colorful illustrations, gorgeous photography, and a charismatic young couple, Jordan Mackay and Christie Dufault, writing friendly and helpful text, this title looks and feels like a gift and is filled with classic recipes and resonant information for modern newlyweds. Jordan and Christie draw on their experience—he's a wine and spirits writer and she's a sommelier and instructor at the CIA in Greystone—to add contemporary topics to the mix, such as a focus on drinks, how to set up a home bar, how to cook happily with your spouse and entertain family and friends. Additionally,

five other couples from spanning the country share their secrets and tips for achieving kitchen bliss. Besides a diverse array of 150 recipes for every occasion and taste, each chapter opens with a handful of prose recipes offering inspirational ideas for quick dishes—from smoothies and scrambles to crostini and sparkling drinks—speaking to novice cooks looking for fresh and easy recipes. Practical advice like how to sharpen knives, take care of cutting boards, and store food in the freezer, and fun ideas like creating a music playlist for a dinner party are presented in short, easy-to-read sidebars throughout the front of the book. From dozens of recipes for every occasion to advice and entertaining know-how from couples who cook, this book will lead the way to happiness in the kitchen. Real couples

Six couples from across America share their tricks, first-hand experience, and knowledge gained cooking together. Kitchen advice Includes practical information, from kitchen planning and equipment to stocking the pantry and buying wineglasses. Go-to recipes From breakfast and brunch to cocktail hour and weeknight dinners, a collection of recipes ideal for newlyweds.

*Ma Gastronomie. Fernand Point* Fernand Point 2009 Since its first publication in France in 1969, Fernand Point's 'Ma Gastronomie' has taken its place among the true classics of French gastronomy. It is as celebrated for Point's wise, witty and provocative views on food as for his remarkable, inventive recipes, carefully compiled from his handwritten notes.

*Atelier Crenn* Dominique Crenn 2015-11-03 The debut cookbook from the first female American chef to earn two Michelin stars. Atelier Crenn is the debut cookbook of Dominique Crenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Crenn's rise from her childhood in France to her unprecedented success with her own restaurant, Atelier Crenn, in San Francisco. Crenn's food is centered around organic, sustainable ingredients with an unusual, inventive, and always

stunning presentation. To put it simply, Crenn's dishes are works of art. Her recipes reflect her poetic nature, with evocative names like "A Walk in the Forest," "Birth," and "The Sea." Even the dishes that sound familiar, like Fish and Chips, or Broccoli and Beef Tartare, challenge the expected with their surprising components and her signature creative plating. Her first cookbook is a captivating treat for anyone who loves food. "Atelier Crenn perfectly captures the creativity, talent, and taste of Dominique Crenn." —Daniel Boulud

**Taco Night (Williams-Sonoma)** Kate McMillan 2014-11-04 An engaging, solution-oriented approach to cooking tempting everyday meals for family and friends. This collectible series of cookbooks focuses on simple, yet delicious dinners for any day of the week, with a selection of recipes that are easy to please all ages and palates. Taco night! Music to the ears of busy parents and hungry kids. Offering ideas and recipes as well as inspiration in the form of beautiful photos, this book cover if all. From a wide variety of fillings, toppings, salsas and side dishes, this cook covers it all. It even shows you how to make your own tortillas. Part of a collectible series that focus on simple, yet delicious dinners for any day of the week, with a selection of recipes that are easy to please for all ages and palates. Also available: Chicken Night, Pasta Night and Pizza Night. Sample recipes include: Roasted Squash, SPinach, Black Bean & Feta Summer Vegetable & Queso Fresco Rajas, Poblanos & Ancho Sauce Skirt Steak with Lime & Roasted Poblano Shredded Chicken with Ancho Chili Sauce & Cojita Cheese Tacos al Pastor Black Bean, Bacon & Grilled Red Onion Seafood Tacos Baja-Style Fish Tacos with Halibut Tuna with Avocado, Radish & Cilantro Crema Taco Salad with Chipotle Dressing

**The Culinary Bro-Down Cookbook** Josh Scherer 2017-08-29 The Culinary Bro-Down Cookbook is full of irreverent essays and anecdotes, but running throughout is a deep sense of soul and self that strives to answer the question: Why can't the deep-fried

nonsense you eat with your bros at 2 a.m. have the same emotional gravitas as an intimate family dinner? There was never anything wrong with instant ramen. But there was never anything wrong with not being on the moon, either. That didn't stop Neil Armstrong, Buzz Aldrin, and that other guy\* from changing the course of human history with a few daring steps and a super dope catchphrase. So too shall journalist and blogger Josh Scherer change the course of late-night, often-insane, sometimes-smart-but-always-monstrous munchie food that puts your MSG packet garbage to shame. You'll find more than seventy creations broken into the ten "brossential" food groups like: Beer, Fried Things, Tacos, and Struggle Snacks (because money is hard). Josh's recipes range from indulgent eats like Beer-Poached Bratwurst Party Subs and Mac 'n' Cheese Nachos to hella-classy dishes like Broccolini with Burnt Lemon Hollandaise and Pork Belly Tacos with Fish Sauce Caramel. Sprinkled in are the unholy commandments for bro cooking, such as "bagged wine is the only wine you need," and Josh's expert advice on how to beat a hangover (it's mostly just pastrami and emotionally purging movies). Oh and there's bacon, too. Like, a lot of it.

**Cocktails** The Williams-Sonoma Test Kitchen 2018-05-08 Master the art of creating cocktails at home with 54 timeless recipes and tips on stocking a bar, garnishing, ice, glassware, and hosting a cocktail party. In this compact yet comprehensive book from Williams Sonoma, you'll find a recipe for any occasion. The beautifully photographed chapters include: Gin, Whiskey & Bourbon, Tequila, Vodka, Rum, Frozen, Basic Cocktails, and Bar Snacks. You'll find recipes for Pineapple Orange Gin Rickey, Bee's Knees, Elderflower Rose Collins, Maple Sazerac, Blackberry Lemonade Whiskey Sour, Old Fashioned with Lemon, Orange and Vanilla, Coconut Cream and Lime Margarita, Ancho Reyes and Cucumber, Grapefruit Rosemary Moscow Mule, Peppermint White Russian, Gingerbread Dark & Stormy, Mango Mai Tai, Frozen Hard Pink Lemonade, Lemon Raspberry Sorbet Prosecco

Float, Manhattan, Cosmo, Moscow Mule, Parmesan Twists, Fried Pickles, Devils on Horseback, and many more!

**Cuisine and Culture** Linda Civitello 2011-03-29 An illuminating account of how history shapes our diets—now in a new revised and updated Third Edition Why did the ancient Romans believe cinnamon grew in swamps guarded by giant killer bats? How did African cultures imported by slavery influence cooking in the American South? What does the 700-seat McDonald's in Beijing serve in the age of globalization? With the answers to these and many more such questions, *Cuisine and Culture, Third Edition* presents an engaging, entertaining, and informative exploration of the interactions among history, culture, and food. From prehistory and the earliest societies in the Fertile Crescent to today's celebrity chefs, *Cuisine and Culture, Third Edition* presents a multicultural and multiethnic approach to understanding how and why major historical events have affected and defined the culinary traditions in different societies. Now revised and updated, this Third Edition is more comprehensive and insightful than ever before. Covers prehistory through the present day—from the discovery of fire to the emergence of television cooking shows Explores how history, culture, politics, sociology, and religion have determined how and what people have eaten through the ages Includes a sampling of recipes and menus from different historical periods and cultures Features French and Italian pronunciation guides, a chronology of food books and cookbooks of historical importance, and an extensive bibliography Includes all-new content on technology, food marketing, celebrity chefs and cooking television shows, and Canadian cuisine. Complete with revealing historical photographs and illustrations, *Cuisine and Culture* is an essential introduction to food history for students, history buffs, and food lovers.

[The Instant Pot ® Ultimate Sous Vide Cookbook](#) Jason Lodgson 2018 Make 100 easy, perfectly cooked meals using today's hot appliance: the sous vide As affordable sous vide machines become

widely available, a cooking technique once used only in fine-dining restaurants or on competitive cooking shows has entered home cooks' kitchens. Using a vacuum-sealed bag and temperature-controlled, circulating water, this cooking method cooks food gradually, making it easy and convenient for weeknight cooking. This book contains 100 flavorful recipes with easy-to-follow instructions along with suggestions, variations, and recommended cooking times and temperatures for delicious results every time. Discover how versatile sous vide cooking can be with this essential resource.

*The Japanese Art of the Cocktail* Masahiro Urushido 2021 The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In *The Japanese Art of the Cocktail*, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

**Salad of the Day** Georgeanne Brennan 2015-07-16 The James Beard Award-winning author of *Brunch* presents a collection of delicious salad recipes that cover every season, occasion, and mood. Chopped, tossed, shredded, composed—salads are versatile in both form and flavor. They're an appealing and healthy way to showcase favorite seasonal produce. From light starters to protein-rich main course salads to palate-cleansing

accompaniments, these much-loved adaptable dishes can play a delicious role in virtually every lunch or dinner. Organized by month, and featuring one recipe for each day on the calendar, Williams-Sonoma Salad of the Day includes 365 recipes for salads to match any season, occasion, or mood. Whether it's a simple mixed greens salad with red wine vinaigrette for a dinner party starter, a classic Cobb Salad for a main-course lunch, a quinoa or farro salad perfect for bringing to a potluck or picnic, or a pasta salad to accompany food fresh off the summer grill, the wealth of simple and delicious choices and beautiful full-color photography will provide daily inspiration and satisfy any salad-lover's craving throughout the year. Each recipe includes a complementary dressing recommendations or recipes, and helpful notes offer serving and substitution ideas. With this abundance of recipes as your guide, and the garden's yield as your inspiration, you're sure to find an appealing salad that fits the occasion, no matter what the day brings.

*The Desserts of Jordi Roca* Jordi Roca 2016-07-12 Celebrated pastry chef Jordi Roca, of the award-winning restaurant El Cellar de Can Roca, in Girona, Spain, presents more than 80 tempting dessert recipes that take readers on a journey through the seasons -- from Pineapple, Mango, and Passion Fruit Soup to Sweet Potato with Tangerine Granita. \* Roca's creations exhibit a whirl of imagination, daring, and boldness, making him one of the top international influencers in the pastry scene. \* He aims to give his diners a unique experience, by creating dishes intended to stimulate all the senses. \* Includes a brief history of the Rocas' acclaimed family restaurant. \* Pastry tips and techniques are also provided. Full-color photographs by Becky Lawton throughout.

Bitters Brad Thomas Parsons 2011-11-01 Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American

cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, *Bitters* has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters' diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, *Bitters* is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

*The Great American Slow Cooker Book* Bruce Weinstein

2014-01-07 The ultimate in slow-cooker books--with 500 recipes, each adapted for three sizes of appliance. From breakfast to soups, mains to grains, vegetables to desserts, this guide is the only book you'll ever need to master your slow cooker or crockpot. Millions of people are turning to slow cookers for their weeknight meals yet often can't find recipes that match their



exact machine. Adapting recipes meant for a different-size cooker doesn't work--getting the right level of spice in your Vietnamese soup or keeping pulled pork tender requires having ingredients in the right proportion. But now, Bruce Weinstein and Mark Scarbrough have decoded slow cookers, and each of their recipes includes ingredient proportions for 2-3 quart, 4-5 quart, and 6-8 quart machines, guaranteeing a perfect fit no matter what machine you own. Each recipe is labeled for its level of difficulty and nutritional value, and they cover every kind of dish imaginable: delicious breakfast oatmeals, slow-braised meats, succulent vegetables, sweet jams and savory sauces, decadent desserts. This is the slow cooker book to end them all.

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