

Adventures in Cooking

Let's get adventurous in our kitchens! Cookbooks with fun recipes, memoirs of master chefs, and a bakery mystery or two.

Greg Atkinson's in Season: Culinary Adventures of a Pacific Northwestern Chef by Greg Atkinson

[DBC06952](#)

Before revitalizing the menu at Canlis restaurant, Seattle chef Greg Atkinson learned an appreciation for local ingredients and gratifying meals on lovely San Juan Island, WA. In this reissued book of essays and recipes, Greg describes his appreciation the passage of the seasons, the joys of young family life, and, of course, local food. Atkinson is a gifted and passionate writer, observant of all the senses and emotions when it comes to great meals--whether a holiday spread or a picnic on the beach. Share one truly delicious year with chef Greg Atkinson. Nonfiction.

Koshersoul: the faith and food journey of an African American Jew by Michael Twitty

[DB110375](#)

Twitty considers the marriage of two of the most distinctive culinary cultures in the world today: the foods and traditions of the African Atlantic and the global Jewish diaspora. To Twitty, the creation of African-Jewish cooking is a conversation of migrations and a dialogue of diasporas offering a rich

background for inventive recipes and the people who create them. Exploring how food has shaped the journeys of numerous cooks, including Twitty's own passage to and within Judaism, this remarkable book teases the senses as it offers sustenance for the soul. Nonfiction.

Garlic and Sapphires: The Secret Life of a Critic in Disguise

by Ruth Reichl

[DB060333](#)

Ruth Reichl, world-renowned food critic and former editor in chief of Gourmet magazine, knows a thing or two about food. She also knows that as the most important food critic in the country, you need to be anonymous when reviewing some of the most high-profile establishments in the biggest restaurant town in the world--a charge she took very seriously, taking on the guise of a series of eccentric personalities. In *Garlic and Sapphires*, Reichl reveals the comic absurdity, artifice, and excellence to be found in the sumptuously appointed stages of the epicurean world and gives us--along with some of her favorite recipes and reviews--her remarkable reflections on how one's outer appearance can influence one's inner character, expectations, and appetites, not to mention the quality of service one receives. Nonfiction.

Yes, Chef: A Memoir by Marcus Samuelsson

[DB075131](#)

Samuelsson, who was born in a small Ethiopian village and adopted by a Swedish couple, recounts the ways his grandmother instilled in him a love of cooking. Describes personal challenges and career highlights, including becoming executive chef of New York City's Aquavit and winning the Beard Award. Nonfiction.

Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat

[DB109225](#)

Chef and writer Samin Nosrat has taught everyone from professional chefs to middle school kids to author Michael Pollan to cook using her revolutionary, yet simple, philosophy. Master the use of just four elements—Salt, which enhances flavor; Fat, which delivers flavor and generates texture; Acid, which balances flavor; and Heat, which ultimately determines the texture of food—and anything you cook will be delicious. Echoing Samin's own journey from culinary novice to award-winning chef, Salt, Fat Acid, Heat immediately bridges the gap between home and professional kitchens. Nonfiction.

Notes from a Young Black Chef by Kwame Onwuachi

DB102141

Autobiography of chef who was a contestant on Top Chef in 2015 and named the 2019 James Beard Award Rising Star Chef of the Year. Describes growing up in New York City and Nigeria, educational challenges, and his journey through the restaurant business. Nonfiction.

Hungry Monkey: A Food-Loving Father's Quest to Raise an Adventurous Eater by Matthew Amster-Burton

[DBC19227](#)

Former restaurant critic and stay-at-home father Matthew Amster-Burton shares his battle to feed his daughter Iris, describing the daily battles to get Iris to eat a balanced, nutritious meal, the joys he felt as he rediscovered favorite foods with her, and the highs and lows of raising an adventurous eater. Nonfiction.

Flavors of the sun : the Sahadi's guide to understanding, buying, and using Middle Eastern ingredients by Christine Sahadi Whelan

[DB108968](#)

Sumac. Urfa pepper. Halvah. Pomegranate molasses. Preserved lemons. The seasonings, staples, and spice blends used throughout the Middle East offer

deliciously simple ways to transform food--once you know how to use them. In *FLAVORS OF THE SUN*, the people behind the iconic Brooklyn market Sahadi's showcase the versatility of these ingredients in over 120 everyday dishes, including starters, salads, soups, family-friendly meals, and desserts. With sections devoted to recipes boasting Bright, Savory, Spiced, Nutty, and Sweet accents, it offers inspiration, techniques, and intensely flavorful ways to use everything from Aleppo pepper to za'atar with confidence. Throughout, "no-recipe recipes" help build up your flavor intuition so you can effortlessly incorporate any of the featured spices, condiments, and preserves into your daily repertoire. Nonfiction.

Serious Pig: An American Cook in Search of His Roots by John Thorne

[DBC15607](#)

The Thornes grew up on Yankee cooking, and they were moved to find that culinary tradition alive in saltwater Maine. In "Here," the first section of the book, they renew their acquaintance with familiar dishes - lobster stew, baked beans, blueberry bread-and-butter pudding - in both Down East vernacular eating places and home kitchens. The second part of the book, "There," traces Thorne's love affair with the cooking - New Orleans Creole and bayou Cajun - of southern Louisiana. Although his visits there were all too brief, la cuisine de Louisiane has continued to enchant him, as has the experience of being a stranger in a strange land. Finally, in the third section, "Everywhere," Thorne takes the measure of an American cuisine that, more and more, is learning to

survive without any real roots at all. He comes to terms with white bread and American cheese, explicates the erotics of the hamburger and the chocolate chip cookie, follows the evolution of the barbecue out of the decline of the pig, and examines the role of cornbread in the formation of the American character. Cooks will find fresh inspiration in the book's many detailed recipes, from home-fried potatoes, fresh pea pie, and Moosehead gingerbread to an amazing concatenation of rice-and-bean dishes that reach from the American South through the Caribbean and all the way back to Africa. Nonfiction.

Three Many Cooks: One Mom, Two Daughters; Their Shared Stories of Food, Faith, and Family by Pam Anderson

[DB082652](#)

When the women behind the popular blog Three Many Cooks gather in the busiest room in the house, there are never too many cooks in the kitchen. Now acclaimed cookbook author Pam Anderson and her daughters, Maggy Keet and Sharon Damelio, blend compelling reflections and well-loved recipes into one funny, candid, and irresistible book. Together, Pam, Maggy, and Sharon reveal the challenging give-and-take between mothers and daughters, the passionate belief that food nourishes both body and soul, and the simple wonder that arises from good meals shared. Three Many Cooks ladles out the highs and lows, the kitchen disasters and culinary triumphs, the bitter fights and lasting love. Of course, these stories would not be complete

without a selection of treasured recipes that nurtured relationships, ended feuds, and expanded repertoires, recipes that evoke forgiveness, memory, passion, and perseverance: Pumpkin-Walnut Scones, baked by dueling sisters; Grilled Lemon Chicken, made legendary by Pam's father at every backyard cookout; Chicken Vindaloo that Maggy whipped up in a boat galley in the Caribbean; Carrot Cake obsessively perfected by Sharon for the wedding of friends; and many more. Sometimes irreverent, sometimes reflective, always honest, this collection illustrates three women's individual and shared search for a faith that confirms what they know to be true: The divine is often found hovering not over an altar but around the stove and kitchen table. So hop on a bar stool at the kitchen island and join them to commiserate, laugh, and, of course, eat! Nonfiction