



December 6, 2009

WEB EXTRA

25 More Cookbooks

BAKING: 350 Recipes, 2000 Photographs, One Baking Education. By James Peterson. (Ten Speed Press, \$40.) An illustrated master course in the fundamentals. If you need to know what the "soft ball stage" looks like or are seeking the perfect genoise recipe, look no further.

THE BLACKBERRY FARM COOKBOOK: Four Seasons of Great Food and the Good Life. By Sam Beall, with an introduction by Molly O'Neill. (Clarkson Potter, \$60.) The good life indeed. The Relais & Châteaux hotel in Tennessee serves up some serious lifestyle porn (truffle farm, anyone?), along with elegant takes on seasonal Southern cooking to which anyone can aspire.

COCO: 10 World-Leading Masters Choose 100 Contemporary Chefs. By the editors of Phaidon Press. (Phaidon, \$49.95.) World-beating chefs Mario Batali, Ferran Adrià, Alice Waters, Alain Ducasse, René Redzepi and others each choose 10 of their favorites. Although every profile is accompanied by recipes, this is more of a culinary yearbook and fantasy travel guide than a cookbook.

COOKIN' WITH COOLIO: 5 Star Meals at a 1 Star Price. By Coolio. (Atria, \$16.) The rap star offers fast, healthy recipes in this mind-bending, read-out-loud (but not in front of the kids) cookbook. Sample: In the "Long, Strong Spinach Salad," he writes: "Popeye ain't got nothing on me. That's one of the reasons I took Olive Oyl and put her right in this recipe."

THE DUMPLING: A Seasonal Guide. By Wai Hon Chu and Connie Lovatt. (Morrow/HarperCollins, \$35.) Whether dropped, rolled, stuffed or wrapped, there's a dumpling for every month and cuisine, as this lively, widely varied book details. If it's July, it must be time for Malaysian banana cupcakes, Austrian "napkin" bread dumplings with cherries and Chinese bottlenecked pork and shrimp dumplings!

FOOD FOR THOUGHT, THOUGHT FOR FOOD. By Ferran Adrià, Richard Hamilton and Vicente Todolí. (Actar, \$44.95.) The great Spanish chef collaborates with the artist and the director of the Tate Modern to explore the connections between food and art with both deep thought and playfulness. Brush up on your art-speak.

FORKING FANTASTIC: Put the Party Back in Dinner Party. By Zora O'Neill and Tamara Reynolds. (Gotham, \$20.) Are underground-restaurant cookbooks the new food-blogger memoir? The women behind a Queens supper club offer a frank and fearless guide to throwing a panic-free dinner party, whether it's the Baby-Step Menu, the Fall Means Ham menu or the Amazing Cassoulet menu.

FRENCH FEASTS: 299 Traditional Meals for Family Meals and Gatherings. By Stéphane Reynaud. (Stewart, Tabori & Chang, \$40.) The prolific French chef behind the books "Pork & Sons" and "Terrines" is back with a big fat feast of hearty classics, designed with his usual flair. Female Francophiles will rejoice at the cutesiness (minus the chapter on tripe), while men might find it de trop.

HOT AND HOT FISH CLUB COOKBOOK: A Celebration of Family, Friends and Traditions. By Chris Hastings, Idie Hastings and Katherine Cobbs. (Running Press, \$35.) The beloved Birmingham, Ala., restaurant shares its recipes and seasonal, regional philosophy in recipes like duck breast on crawfish risotto and the well-named Bog Sucker cocktail.

HOW TO ROAST A LAMB: New Greek Classic Cooking. By Michael Psilakis and Barbara Kafka. (Little, Brown, \$35.) After single-handedly changing New Yorkers' perception of Greek cuisine, the chef of Anthos and Kefi turns his attention to the home cook with this highly personal book.

THE KIND DIET: A Simple Guide to Feeling Great, Losing Weight, and Saving the Planet. By Alicia Silverstone and Neal D. Barnard. (Rodale, \$29.99.) Forget fame: the "Clueless" actress's life REALLY changed when she dropped meat and dairy. Now she wants you to, too. This animal-rights pep talk of a book also includes some really yummy recipes. Vegan cupcakes are not the enemy.

LAROUSSE GASTRONOMIQUE: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated. By Librairie Larousse. (Clarkson Potter, \$90.) The exhaustive culinary reference gets a makeover, including mentions of non-French chefs. Mon dieu!

THE LEE BROS. SIMPLE FRESH SOUTHERN: Knockout Dishes With Down-Home Flavor. By Matt Lee and Ted Lee. (Clarkson Potter, \$35.) The New York Times contributors redefine Southern food for the farmers'-market generation. Instructions for easy pickling, stovetop smoking and quick cheese-making only add to the pleasures of pimiento-cheese potato gratin and reinvented ambrosia.

LIDIA COOKS FROM THE HEART OF ITALY: A Feast of 175 Regional Recipes. By Lidia Bastianich and Tanya Bastianich Manuali. (Knopf, \$35.) The doyenne of Italian cooking, assisted by her daughter, digs up some delicious and unusual finds that go beyond Bolognese. Strangozzi with chard and almond sauce and flatbread lasagna make for excellent travel companions.

MAD HUNGRY: Feeding Men and Boys. By Lucinda Scala Quinn. (Artisan, \$27.95.) The editorial director of food and entertaining of Martha Stewart Omnimedia focuses her cooking chops on feeding the hungry, impatient, picky men and boys in her life. She satisfies with hearty, peacekeeping fare like savory chicken pocket pies and Thai-style fried rice, dispensing helpful tips along the way.

MEDITERRANEAN CLAY POT COOKING: Traditional and Modern Recipes to Savor and Share. By Paula Wolfert. (Wiley, \$34.95.) Wolfert, an expert on Mediterranean cuisine, is also an incorrigible pot collector. Now you can put those dusty tagines, cazuelas and guvecs you've bought on your travels to proper use with recipes that run from orange-glazed pork belly to chicken with red-wine vinegar, tomato and shallots.

MY NEW ORLEANS: The Cookbook. By John Besh. (Andrews McMeel, \$45.) The award-winning Besh has put his stamp all over New Orleans. He repays the city with this glossy love letter to Cajun cuisine.

NEW AMERICAN TABLE. By Marcus Samuelsson. (Wiley, \$40.) The Ethiopian-born chef was raised in Sweden and has spent almost two decades dazzling New York diners at Aquavit. He's also managed to tour the country extensively, picking up inspiration from America's melting pot. Here he hopscotches from jerk-spiced catfish with green papaya salad to monkfish with sauerkraut-apple salad.

NEW CLASSIC FAMILY DINNERS. By Mark Peel and Martha Rose Shulman. (Wiley, \$34.95.) The Campanile chef offers some solid Sunday suppers, like lasagna with Bolognese sauce, creamed spinach and poached egg, bacon-wrapped meatloaf and grasshopper pie.

PASTA SFOGLIA: From Our Table to Yours, More Than 100 Fresh, Seasonal Pasta Dishes. By Ron Suhanosky and Colleen Marnell-Suhanosky. (Wiley, \$29.95.) You can't get a reservation at this Upper East Side restaurant, so you might as well make their food at home. Thorough instructions for fresh pasta are bolstered by recipes like ricotta cavatelli with broccoli rabe and walnut pesto.

THE PHYSIOLOGY OF TASTE: Or, Meditations on Transcendental Gastronomy. By Jean-Anthelme Brillat-Savarin, translated by M.F.K. Fisher. With an introduction by Bill Buford. (Everyman's Library, \$25.) Perhaps more fascinating for Fisher's footnotes, Brillat-Savarin's essays on the pleasures of the table have not been out of print since they first appeared in 1825.

ROSE'S HEAVENLY CAKES. By Rose Levy Beranbaum. (Wiley, \$39.95.) The author of "The Cake Bible" returns with more beautiful incentives to become a serious baker.

SALT TO TASTE: The Key to Confident, Delicious Cooking. By Marco Canora and Cathy Young. (Rodale, \$35.) The chef of New York's Hearth shares his recipe for beef Bolognese, which is worth the price alone. A hundred rustic recipes like ribollita and pappardelle with duck ragu are laid out with lots of hand-holding insight.

STIR: Mixing It up in the Italian Tradition. By Barbara Lynch and Joanne Smart. (Houghton Mifflin Harcourt, \$35.) The feisty Boston chef offers insights into her elegant interpretation of Italian food. Restaurant-y recipes range from prune-stuffed gnocchi with foie gras sauce to brioche pizza with fried pistachios and honey.

WHY ITALIANS LOVE TO TALK ABOUT FOOD. By Elena Kostioukovitch, translated by Anne Milano Appel. (Farrar, Straus & Giroux, \$35.) Umberto Eco's translator shares cultural, historical and sociopolitical wisdom in this charming gastronomic survey of the food of her adopted country.

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