

# Cookbooks Etc.

Lee Adkins

July 19, 2019

## References

- [1]
- [2] *Greece and It's Fabulous Foods Region by Region*. Susaeta, Hellas S.A., Athens, GR.
- [3] Hugh Acheson. *A New Turn in the South: Southern Flavors Reinvented for Your Kitchen*. Clarkson Potter, New York, 2011.
- [4] Bruce Aidells and Denis Kelly. *Hot Links and Country Flavors: Sausages in American Regional Cooking*. Knopf, 1990.
- [5] Vefa Alexiadou. *Greece: The Cookbook*. Phaidon, NY, 2016.
- [6] Jean Anderson and Elaine Hanna. *The Doubleday Cookbook: Complete Contemporary Cooking*. Doubleday & Company, Garden City, New York, 1975.
- [7] Pam Anderson. *CookSmart: Perfect Recipes for Every Day*. Houghton Mifflin, Boston, 2002.
- [8] Pepita Aris. *Tapas & Traditional Spanish Cooking: The Authentic Taste Of Spain: 150 Sun-Drenched Classic And Regional Recipes Shown In 250 Stunning Photographs*. Lorenz Books, 2008.
- [9] Cascia Parent Faculty Association. *Gourmet Our Way*. Cascia Parent Faculty Association, Tulsa, OK, 1995.

- [10] Wesley Avila and Richard Parks III. *Guerrilla Tacos: Recipes from the Streets of L.A.* Ten Speed Press, California, 2017. Kindle.
- [11] Lee Bailey. *Lee Bailey's New Orleans: Good Food and Glorious Houses.* Clarkson Potter, New York, 1993.
- [12] Lee Bailey. *Lee Bailey's Cooking for Friends.* Gramercy, 1998.
- [13] Lee Bailey. *The Way I Cook.* Gramercy, 2000.
- [14] Sabrina Baksh and Derrick Riches. *Kebabs: 75 Recipes for Grilling.* Harvard Common Press, Cambridge, 2017.
- [15] Douglas Baldwim. *Sous Vide for the Home Cook Cookbook.* Sous Vide, 2010.
- [16] Janet Ballantyne. *Joy of Gardening Cookbook.* Garden Way, Troy, New York, 1984.
- [17] David Barich and Thomas Ingalls. *The Asian Grill.* Chronicle Books, San Francisco, 1994.
- [18] Michael J. Baruch. *New Polish Cuisine.* Lbcm Publishing, 2007.
- [19] Lidia Matticchio Bastianich and Tanya Bastianich Manuali. *Lidia's Favorite Recipes: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrées.* Knopf, New York, 2012.
- [20] Mario Batali. *Mario Tailgates NASCAR Style.* Sporting News, 2006.
- [21] Mario Batali, Gwyneth Paltrow, and Moses Saman. *Spain : a culinary road trip.* Ecco ; Publishers Group UK [distributor], New York, 1st edition, 2008.
- [22] Rick Bayless. *Rick Bayless's Mexican Kitchen: Capturing the Vibrant flavors of a World-Class Cuisine.* Scribner, 1996.
- [23] Rick Bayless. *Mexican Everyday.* W. W. Norton, 2005.
- [24] Rick Bayless and Lanie Bayless. *Rick and Lanie's Excellent Kitchen Adventures.* Abradale, 2006.
- [25] James Beard. *Beard On Bread.* Knopf, 1973.
- [26] James Beard. *James Beard's Fowl & Game Cookery.* HBJ, New York, 1977.

- [27] James Beard. *James Beard's Theory and Practice of Good Cooking*. Alfred A. Knopf, New York, 1977.
- [28] James Beard. *Beard on Pasta*. Knopf, 1983.
- [29] Daniel Bellino-Zwicke. *Sunday Sauce: When Italian-Americans Cook*. CreateSpace, Charleston, 2013. eBook.
- [30] John Besh. *My New Orleans, the Cookbook: 200 of my favorite recipes & stories from my hometown*. Andrews McMeel Universal, Kansas City, Mo., 2009.
- [31] John Besh. *My Family Table: a passionate plea for home cooking*. Andrews McMeel Pub., Kansas City, Mo., 2011.
- [32] John Besh. *Besh Big Easy: 101 Home Cooked New Orleans Recipes*. Andrews McMeel Publishing, Kansas City, Mo., 2015.
- [33] Better Homes and Gardens. *Better Homes and Gardens New Cookbook*. Meredith Corporation, New York, 1968.
- [34] Marcelle Bienvenu. *Who's Your Mama, Are You Catholic and Can You Make a Roux: A Cajun Family Cookbook*. Times of Acadiana Press, spiral edition, 1992.
- [35] Mark Bittman. *The Best Recipes in the World*. Clarkson Potter, New York, 2005.
- [36] Bon Appétit. *Best Pastas II*, volume 2. Conde Nast Publications, Inc., New York, 1994.
- [37] Bon Appétit. *Best Pastas: Sauces and Toppings for Fresh and Dried Pastas*, volume 1. Conde Nast Publications, Inc., New York, 1994.
- [38] Douglas Bostick and Jason Davidson. *The Boathouse: Tales and Recipes from a Southern Kitchen*. Juggling Board Press, Charleston, SC, second edition, 2006.
- [39] Antoine Bouterin and Joan Schwartz. *Cooking Provence: Four Generations of Recipes and Traditions*. Macmillan, New York, 1994.
- [40] James Briscione and Brooke Parkhurst. *The Flavor Matrix: The Art and Science of Pairing Common Ingredients to Create Extraordinary Dishes*. Houghton Mifflin Harcourt, New York, 2018.

- [41] Jane Butel. *Jane Butel's Hotter Than Hell: Spicy Dishes from Around the World*. HP Books, Los Angeles, 1987.
- [42] Angus Cameron and Judith Jones. *The L.L. Bean Game and Fish Cookbook*. Random House, 1983.
- [43] Sylvia Casares and Dotty Griffith. *The Enchilada Queen Cookbook: Enchiladas, Fajitas, Tamales, and More Classic Recipes from Texas-Mexico Border Kitchens*. St. Martin's Griffin, New York, 2016.
- [44] Cynthia Chen McTernan. *A Common Table: 80 recipes and stories from my shared cultures*. Rodale Books, New York, 2018. Kindle.
- [45] Julia Child. *From Julia Child's Kitchen*. Alfred A. Knopf, New York, 1975.
- [46] Julia Child. *Julia Child & Company*. Alfred A. Knopf, New York, 1978.
- [47] Melissa Clark. *Dinner: Changing the Game*. Clarkson Potter, New York, 2017.
- [48] Melissa Clark. *Dinner in an instant: 75 Modern Recipes for Your Pressure Cooker, Slow Cooker, and Instant Pot*. Clarkson Potter, New York, 2017.
- [49] Marie Clayton. *Asian*. Food Lovers. Trans Atlantic Press, Hertfordshire, 2011.
- [50] Holly Berkowitz Clegg. *The Holly Clegg Trim & Terrific Cookbook*. Running Press Book Publishers, 2002.
- [51] Randy Clemens. *The Sriracha Cookbook: 50 "Rooster Sauce" Recipes that Pack a Punch*. Ten Speed Press, Berkeley, CA, 2011.
- [52] Rima Collin and Richard Collin. *The New Orleans Cookbook: Creole, Cajun, and Louisiana French Recipes Past and Present*. Alfred A. Knopf, New York, 1992.
- [53] Cook's Illustrated Editors. *Here in America's Test Kitchen*. Boston Common Press, Brookline, MA, 2002.
- [54] Cook's Illustrated Editors. *The New Best Recipe*. America's Test Kitchen, Brookline, MA, second edition, 2004.

- [55] Cookshack. *Still Smokin*. Running Press, 2004.
- [56] Helen Corbitt. *Helen Corbitt's Cookbook*. Houghton Mifflin, Boston, 1957.
- [57] Helen Corbitt. *Helen Corbitt Cooks for Company*. Houghton Mifflin, Boston, 1974.
- [58] Erik Cosselmon and Janet Fletcher. *Kokkari: Contemporary Greek Flavors*. Chronicle Books, San Francisco, 2010.
- [59] Julia Della Croce. *Julia della Croce's Pasta Classica*. Chronicle Books, San Francisco, 1987.
- [60] Betty Crocker. *Betty Crocker's Cookbook*. Golden Press, New York, 1973.
- [61] Betty Crocker. *Betty Crocker's International Cookbook*. Random House, New York, 1980.
- [62] Isabel Cruz. *The Latin Table: Easy, Flavorful Recipes from Mexico, Puerto Rico, and Beyond*. Skyhorse Publishing, New York, 2018. Kindle.
- [63] Culinary Institute of America. *The Professional Chef*. John Wiley & Sons, Hoboken NJ, 9th edition, 2011.
- [64] Ardie A. Davis, Kansas City Barbeque Society., Carolyn Wells, and Paul Kirk. *The Kansas City Barbeque Society cookbook: Barbeque—it's not just for breakfast anymore*. Andrews McMeel, Kansas City, MO, 25th anniversary edition, 2010.
- [65] Frank Davis. *The Frank Davis Seafood Cookbook*. Pelican, Gretna, Louisiana, 1986.
- [66] Frank Davis. *Frank Davis Cooks Naturally N'Awlins*. Pelican, Gretna, Louisiana, 1990.
- [67] Giada De Laurentiis. *Everyday Italian: 125 simple and delicious recipes*. Clarkson Potter, New York, 2005.
- [68] Paula Deen and Melissa Clark. *Paula Deen's Southern Cooking Bible*. Simon & Schuster, New York, 2011.

- [69] Sara Desaran and Joe Hargrave. *tacolicious: Festive Recipes for Tacos, Snacks, Cocktails, and More*. Ten Speed Press, New York, 2014.
- [70] Anne Dolamore. *The Essential Olive Oil Companion*. Interlink, New York, 1994.
- [71] Beth Dooley. *Peppers Hot & Sweet*. Garden Way, Palnol, Vermont, 1990.
- [72] Eula Mae Doré and Marcelle Bienvenu. *Eula Mae's Cajun Kitchen: Cooking Through the Seasons on Avery Island*. Harvard Common Press, Boston, Massachusetts, 2002.
- [73] David Downie. *Cooking the Roman Way: Authentic Recipes from the Home Cooks and Trattorias of Rome*. HarperCollins, New York, 2002. eBook.
- [74] Crescent Dragonwagon. *Soup and Bread: A Country Inn Cookbook*. Workman Publishing, New York, 1992.
- [75] Crescent Dragonwagon and Jan Brown. *The Dairy Hollow House Cookbook*. Cato and Martin, Publishers, Eureka Springs, Arkansas, 1992.
- [76] Ree Drummond. *The Pioneer Woman Cooks: Recipes from an Accidental Country Girl*. William Morrow Cookbooks, New York, 2009.
- [77] Ree Drummond. *The Pioneer Woman Cooks: Dinnertime: Comfort Classics, Freezer Food, 16-Minute Meals, and Other Delicious Ways to Solve Supper!* Harper Collins, New York, 2015.
- [78] N. Duguid. *Taste of Persia: A Cook's Travels Through Armenia, Azerbaijan, Georgia, Iran, and Kurdistan*. Artisan, 2016.
- [79] Fuschia Dunlop. *Every Grain of Rice: Simple Chinese Home Cooking*. W. W. Norton & Company, New York, 2013.
- [80] Nathalie Dupree and Marion Sullivan. *Nathalie Dupree's Shrimp & Grits Cookbook*. Wyrick & Co., Charleston, [S.C.], 1st edition, 2006.
- [81] Clotilde Dusoulier. *Tasting Paris: 100 recipes to eat like a local*. Clarkson Potter, New York, 2018.

- [82] Eric Lolis Elie and Frank Stewart. *Smokestack Lightning: Adventures in the Heart of Barbecue Country*. Ten Speed Press, Berkeley, CA, 2005.
- [83] Ryan Farr and with Jessica Battilana. *Sausage Making: The Definitive Guide with Recipes*. Chronicle Books, San Francisco, 2014.
- [84] Dean Fearing. *The Texas Food Bible: From Legendary Dishes to New Classics*. Grand Central Life & Style, 2013. kindle.
- [85] Susan Feniger. *Susan Feniger's Street Food: Irresistibly Crispy, Creamy, Crunchy, Spicy, Sticky, Sweet Recipes*. Clarkson Potter, New York, 2012.
- [86] Lisa Q. Fetterman, Meesha Halm, Scott Peabody, and Monica Lo. *Sous Vide at Home: The Modern Technique for Perfectly Cooked Meals*. Ten Speed Press, New York, 2016.
- [87] Debbi Fields. *Debbi Fields Great American Desserts*. Simon & Schuster, 1996.
- [88] Yolanda Nagy Fintor. *Hungarian Cookbook, Expanded Edition: Old World Recipes for New World Cooks*. Hippocrene Books, New York, 2003.
- [89] Bobby Flay. *Bobby Flay's Burgers, Fries, and Shakes*. Clarkson N. Potter, Inc., New York, 2009.
- [90] Bobby Flay, Shephanie Banyas, and Miriam Garron. *Bobby Flay's Throwdown*. Clarkson Potter, New York, 2010.
- [91] Bobby Flay, Stephanie Banyas, and Sally Jackson. *Bobby Flay's Barbecue Addiction*. Clarkson N. Potter, Inc., New York, 2013.
- [92] John D. Folse. *The Evolution of Cajun & Creole Cuisine*. Chef John Folse & Company, Gonzales, LA, 1989.
- [93] John D. Folse. *The Encyclopedia of Cajun & Creole Cuisine*. Chef John Folse & Company, Gonzales, LA, 2004.
- [94] Ken Forkish. *The Elements of Pizza: Unlocking the Secrets to World-Class Pies at Home*. Ten Speed Press, Berkeley, CA, 2016.
- [95] Aaron Franklin and Jordan Mackay. *Franklin Barbecue: A Meat-Smoking Manifesto*. Ten Speed Press, Berkeley, CA, 2015.

- [96] Amanda Freitag. *The Chef Next Door: A Pro Chef's Recipes for Fun, Fearless Home Cooking*. HarperCollins Publishers Inc, New York, 2015.
- [97] G & R Publishing. *Gifts in a Jar: Muffins & Breads*. G & R Publishing, 2001.
- [98] Jose Garces and Jason Varney. *The Latin Road Home: savoring the foods of Ecuador, Spain, Cuba, Mexico, and Peru*. Lake Isle Press, New York, 2012.
- [99] Garden & Gun Editors. *The Southerner's Cookbook: Recipes, Wisdom, and Stories*. Harper Wave, New York, 1st edition, 2015.
- [100] Ina Garten. *Cook Like a Pro: Recipes and Tips for Home Cooks*. Clarkson Potter, New York, 2018.
- [101] Tony Gemignani. *The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more*. Ten Speed Press, Berkeley, CA, 2014. kindle.
- [102] S. Ghayour and H. Hamilton. *Sirocco: Fabulous Flavors from the Middle East*. Potter/Ten Speed/Harmony/Rodale, 2016.
- [103] Nikki Goldbeck and David Goldbeck. *Nikki & David Goldbeck's American Wholefood Cuisine*. New American Library Books, New York, 1983.
- [104] Meathead Goldwyn and Greg Blonder. *Meathead: The Science of Great Barbeque and Grilling*. Rux Martin/Houghton Mifflin Harcourt, New York, 2016.
- [105] Rosamund Grant. *African: Heartwarming Flavours from a Traditional Cuisine*. Lorenz Books, London, 1999.
- [106] Great Chefs. *Great Chefs of New Orleans, I*. Great Chefs Publishing, 1983.
- [107] Great Chefs. *Great Chefs of New Orleans II*. Great Chefs Publishing, 1984.
- [108] Alex Guarnaschelli. *The Home Cook: Recipes to Know by Heart*. Clarkson Potter, New York, 2017.



- [109] Mary Gubser. *America's Bread Book*. William Morrow and Company, Inc., New York, 1985.
- [110] Mary Gubser. *Quick Breads Soups & Stews*. Council Oak Books, Tulsa, Oklahoma, 1991.
- [111] Karoly Gundel. *Gundel's Hungarian Cookbook*. Corvina, 23rd edition, 2000.
- [112] Gonzalo Guzmán and Stacy Adimando. *Nopalito: A Mexican Kitchen*. Ten Speed Press, Berkeley, CA, 2017.
- [113] Hamlyn. *Complete Thai Cooking*. Hamlyn, 2006.
- [114] Marcella Hazan. *The Classic Italian Cookbook*. Ballantine Books, New York, 1984.
- [115] Marcella Hazan. *More Classic Italian Cooking*. Ballantine Books, New York, 1984.
- [116] Marcella Hazan. *Marcella's Italian Kitchen*. Alfred A. Knopf, New York, 1987.
- [117] Marcella Hazan. *Essentials of Classic Italian Cooking*. Alfred A. Knopf, New York, 1992.
- [118] Marcella Hazan. *Marcella Cucina*. HarperCollins, New York, 1997.
- [119] Beth Hensperger and Julie Kaufmann. *The Ultimate Rice Cooker Cookbook : 250 No-Fail Recipes for Pilafs, Risottos, Polenta, Chilis, Soups, Porridges, Puddings and More, from Start to Finish in Your Rice Cooker*. Harvard Common Press, 2003.
- [120] Jeff Hertzberg and Zoe Francois. *Artisan Bread in Five Minutes a Day: the discovery that revolutionizes home baking*. St. Martin's Press, New York, 1st edition, 2007.
- [121] Gerald Hirigoyen and Lisa Weiss. *Pintxos: small plates in the Basque tradition*. Ten Speed Press, Berkeley, CA, 2009.
- [122] David Hirsch. *The Moosewood Restaurant Kitchen Garden*. Simon & Schuster, New York, 1992.
- [123] Daniel Holzman and Michael Chernow. *The Meatball Shop Cookbook*. Ballantine Books, New York, 2011. Kindle.

- [124] Wallace Yee Hong. *The Chinese Cookbook*. Crown Publishers, Inc., New York, 1952.
- [125] Alan Hooker. *Herb Cookery*. 101 Productions, San Francisco, 1971.
- [126] Vivian Howard. *Deep Run Roots: Stories and Recipes from My Corner of the South*. Little, Brown and Company, 2016.
- [127] Madhur Jaffrey. *An Invitation to Indian Cooking*. Alfred A. Knopf, New York, 1973.
- [128] Madhur Jaffrey. *From Curries to Kebabs: Recipes From the Indian Spice Trail*. Clarkson Potter, New York, 1994.
- [129] Madhur Jaffrey. *Flavors of India: Classics and New Discoveries*. Carol Southern Books, New York, 1995.
- [130] Madhur Jaffrey. *Madhur Jaffrey's Indian Cooking*. Barron's Educational Services, Hauppauge, NY, 1995.
- [131] Madhur Jaffrey. *Madhur Jaffrey's Instantly Indian Cookbook: Modern and Classic Recipes for the Instant Pot*. Knopf, New York, 2019.
- [132] Madhur Jaffrey. *World-of-the-East Vegetarian Cooking*. Alfred A. Knopf, New York, 1981.
- [133] Cheryl Alters Jamison and Bill Jamison. *Smoke & Spice*. Harvard Common Press, Boston, 1994.
- [134] Jack Johns. *Korean Cookbook: 150 Authentic Meals to Cook at Home*. Independently published, Amazon, 2018. kindle.
- [135] Margaret M. Johnson. *The Irish Pub Cookbook*. Chronicle Books, San Francisco, 2006.
- [136] Joyce Jue. *Savoring Southeast Asia: Recipes and Reflections on Southeast Asian Cooking*. Oxmoor House, 2002.
- [137] Junior Charity League of Monroe. *The Cotton Country Collection*. Junior Charity League, The Junior League of Monroe, Inc., Monroe, Louisiana, 1972.
- [138] Junior League of Baton Rouge. *River Road Recipes*. The Cookbook Marketplace, Junior League of Baton Rouge, LA, 1959.

- [139] Junior League of Baton Rouge. *River Road III: A Healthy Collection*. Junior League of Baton Rouge, Baton Rouge, 1994.
- [140] Junior League of Baton Rouge. *River Road Recipes IV: Warm Welcomes*. Favorite Recipes Press, 2004.
- [141] Junior League of Lafayette Louisiana. *Talk About Good II: a toast to Cajun food*. Junior League of Lafayette, Lafayette, La., 1979.
- [142] Junior League of Pasadena. *The California Heritage Cookbook*. Doubleday Publishing, Doubleday & Company, Garden City, New York, 1976.
- [143] Mrs. Simon Kander. *The Settlement Cookbook*. Simon & Schuster, New York, 1965.
- [144] Lynne Rossetto Kasper. *The Italian Country Table: Home Cooking from Italy's Farmhouse Kitchens*. Scribner, New York, 1999.
- [145] Diana Kennedy. *The Art of Mexican Cooking: Traditional Mexican Cooking for Aficionados*. Bantam Books, New York, 1989.
- [146] Diana Kennedy. *The Essential Cuisines of Mexico*. Clarkson Potter, New York, ebook edition, 2014.
- [147] Christopher Kimball. *The Complete Milk Street TV Show Cookbook (2017-2019): Every Recipe from Every Episode of the Popular TV Show*. Little, Brown, and Company, New York, 2014.
- [148] Paul Kirk. *Paul Kirk's Championship Barbecue: Barbecue Your Way to Greatness with 575 Lip-Smackin' Recipes from the Baron of Barbecue*. Harvard Common Press, Boston, Massachusetts, 2004.
- [149] Sealtest Kitchens. *1001 Dairy Dishes - From The Sealtest Kitchens*. National Dairy Products Corp, 1963.
- [150] Tyler Kord. *A Super Upsetting Cookbook About Sandwiches*. Clarkson Potter, New York, ebook edition, 2016.
- [151] Aglaia Kremezi. *The Foods of the Greek Islands: Cooking and Culture at the Crossroads of the Mediterranean*. Houghton Mifflin Harcourt, Boston, 2000.
- [152] Aglaia Kremezi. *Mediterranean Hot and Spicy*. Clarkson Potter, New York, 2009.

- [153] Harumi Kurihara. *Everyday Harumi: Simple Japanese Food for Family and Friends*. Conran Octopus Ltd, London, 2009. Kindle.
- [154] Ryttek Kutas. *Great Sausage Recipes and Meat Curing*. The Sausage Maker, Inc., Buffalo, NY, 4th edition, 2008.
- [155] Viana La Place. *Panini, Bruschetta, Crostini: Sandwiches, Italian Style*. William Morrow Cookbooks, 2002.
- [156] Emeril Lagasse. *Emeril's TV Dinners*. HarperCollins, New York, 1998.
- [157] Emeril Lagasse. *From Emeril's Kitchens: Favorite Recipes from Emeril's Restaurants*. HarperCollins, New York, 2003.
- [158] Emeril Lagasse. *Emeril's Potluck*. William Morrow and Company, Inc., 2004.
- [159] Emeril Lagasse. *Emeril's Delmonico: A Restaurant with a Past*. William Morrow Cookbooks, 2005.
- [160] Emeril Lagasse and Marcelle Bienvenu. *Louisiana Real & Rustic*. William Morrow and Company, Inc., 1996.
- [161] Emeril Lagasse and Marcelle Bienvenu. *Emeril's Creole Christmas*. William Morrow and Company, Inc., 1997.
- [162] Emeril Lagasse and Marcelle Bienvenu. *Every Day's a Party*. William Morrow and Company, Inc., 1999.
- [163] Emeril Lagasse and Jamie Tirsch. *Emeril's New New Orleans Cooking*. William Morrow and Company, Inc., New York, 1993.
- [164] Adam Perry Lang. *Serious Barbecue: Smoke, Char, Baste, and Brush Your Way to Great Outdoor Cooking*. Hyperion, 2009.
- [165] Anita Loh-Yien Lau. *Asian Greens*. St. Martin's Griffin, 2001.
- [166] Jane Lawson. *The Food of Spain: A Journey for Food Lovers*. Whitecap Books, North Vancouver, 2008.
- [167] Nigella Lawson. *Nigellissima: Instant Italian Inspiration*. Clarkson Potter, New York, 2013.

- [168] Josh Lebowitz and Eva Pesantez. *Brother Jimmy's BBQ: more than 100 recipes for pork, beef, chicken, & the essential southern sides*. Stewart, Tabori & Chang, New York, 2012.
- [169] David Leite. *The New Portugese Table: Exciting Flavors from Europe's Western Coast*. Clarkson Potter, New York, 2009. Kindle.
- [170] Chris Lilly. *Big Bob Gibson's BBQ Book: Recipes and Secrets from a Legendary Barbecue Joint*. Clarkson N. Potter, Inc., New York, 2009.
- [171] Donald Link. *Real Cajun: Rustic Home Cooking from Donald Link's Louisiana*. Clarkson Potter, New York, 2009.
- [172] Donald Link and Paula Disbrowe. *Down South: Bourbon, Pork, Gulf Shrimp & Second Helpings of Everything*. Clarkson Potter, New York, 2014.
- [173] J. Kenji Lopez-Alt. *The Food Lab: Better Home Cooking Through Science*. W. W. Norton & Company, New York, 2015.
- [174] Love Food. *Tapas Made Simple*. Paragon Books, Bath, UK, 2011.
- [175] Sheila Lukins. *All Around the World Cookbook*. Workman Publishing, New York, 1994.
- [176] F. Mallmann and P. Kaminsky. *Seven Fires: Grilling the Argentine Way*. Artisan, 2009.
- [177] F. Mallmann and P. Kaminsky. *Mallmann on Fire: 100 Inspired Recipes to Grill Anytime, Anywhere*. Artisan, 2014.
- [178] Abby Mandel. *Cuisinart Classroom*. Cuisinart Cooking Club, Greenwich, Connecticut, 1980.
- [179] Paula Marcoux. *Cooking with Fire: From Roasting on a Spit to Baking in a Tannur, Rediscovered Techniques and Recipes That Capture the Flavors of Wood-Fired Cooking*. Storey Publishing LLC, ebook edition, 2014.
- [180] Stanley Marianski and Adam Marianski. *Home Production of Quality Meats and Sausages*. Bookmagic, LLC, 2012.
- [181] Kitty Maynard and Lucian Maynard. *The American Country Inn and Bed & Breakfast Cookbook*. Rutledge Hill Press, Nashville, Tennessee, 1987.

- [182] Nancie McDermott. *Quick & Easy Thai: 70 Everyday Recipes*. Chronicle Books, San Francisco, 2004.
- [183] Nancie McDermott. *Southern Soups & Stews: More Than 75 Recipes from Burgoo and Gumbo to Etouffe and Fricassee*. Chronicle Books, 2015. Kindle.
- [184] Joshua McFadden and Martha Holmberg. *Six seasons: a New Way with Vegetables*. Artisan, New York, 2017.
- [185] Harold McGee. *On Food and Cooking: The Science and Lore of the Kitchen*. Scribner, New York, 2004.
- [186] Paul McIlhenny and Barbara Hunter. *The Tabasco Cookbook: Recipes with America's Favorite Pepper Sauce*. Clarkson Potter, New York, kindle edition, 2016.
- [187] Gwen McKee. *The Little Gumbo Book*. Quail Ridge Press, Inc., Baton Rouge, 1986.
- [188] Nuno Mendes. *My Lisbon: A Cookbook from Portugal's City of Light*. Ten Speed Press, Berkeley, CA, 2018.
- [189] Becky Mercuri. *Great American Hot Dog Book, The: Recipes and Side Dishes from Across America*. Gibbs Smith, Layton, Utah, 2007.
- [190] Luc Meyer. *Left Bank Celebrity Cookbook*. Peanut Butter Publishing, Mercer Island, Washington, 1982.
- [191] Lyndey Milan. *Lyndey and Blair's Taste of Greece: a Mother and Son Travel Through the Peloponnese*. Hardie Grant Books, Melbourne, 2012.
- [192] Mike Mills. *Peace, Love, & Barbecue: Recipes, Secrets, Tall Tales, and Outright Lies from the Legends of Barbecue*. Rodale Books, Emmaus, PA, 2005.
- [193] Marianthi Milona, editor. *Culinaria Greece: Greek Specialties*. Tandem Verlag GmbH, 2008.
- [194] Samuel Monsour and Richard Chudy. *American Burger Revival: Brazen Recipes to Electrify a Timeless Classic*. Union Park Press, Wellsley, MA, 2015.

- [195] Saiphin Moore. *Rosa's Thai Cafe: The Cookbook*. Octopus, London, 2015. Kindle.
- [196] Coco Morante. *The Essential Instant Pot Cookbook: Fresh and Fool-proof Recipes for Your Electric Pressure Cooker*. Ten Speed Press, Berkeley, CA, 2017.
- [197] Marian Morash. *The Victory Garden Cookbook*. Alfred A. Knopf, New York, 1982.
- [198] Marian Morash. *The Victory Garden Fish and Vegetable Cookbook*. Alfred A. Knopf, New York, 1993.
- [199] Harry Motz. *Great American Burger Book: How to Make Authentic Regional Hamburgers at Home*. Harry N. Abrams, New York, 2016.
- [200] Morgan Murphy. *Southern Living Off the Eaten Path: Favorite Southern Dives and 150 Recipes That Made Them Famous*. Oxmoor House, 2011.
- [201] Nicol Negrin. *The Best Pasta Sauces: Favorite Regional Italian Recipes: A Cookbook*. Ballentine Books, New York, 2014. kindle.
- [202] Andrea Nguyen. *The Banh Mi Handbook: Recipes for Crazy-Delicious Vietnamese Sandwiches*. Ten Speed Press, Berkeley, CA, 2014.
- [203] Andrea Nguyen. *The Pho Cookbook: Easy to Adventurous Recipes for Vietnam's Favorite Soup and Noodles*. Ten Speed Press, Berkeley, CA, 2017.
- [204] Jean Nidetch. *Weight Watchers New Program Cookbook*. New American Library, New York, 1972.
- [205] Jeremy Nolan and Jessica Nolan. *New German Cooking: Recipes for Classics Revisited*. Chronicle Books, San Francisco, 2015.
- [206] Devon O'Day. *My Southern Food: A Celebration of the Flavors of the South*. Thomas Nelson, Nashville, 2010.
- [207] Oklahoma State University Nutritional Sciences Club. *Cowboys in the Kitchen*. Morris Press Cookbooks, 2008.
- [208] Tadashi Ono and Harris Salat. *The Japanese Grill: From Classic Yakitori to Steak, Seafood, and Vegetables*. Ten Speed Press, Berkeley, CA, 2011. kindle.

- [209] Elisabeth Lambert Ortiz. *The Complete Book of Mexican Cooking*. Bantam Books, New York, 1968.
- [210] Yotam Ottolenghi and Sami Tamimi. *Jerusalem: A cookbook*. Ten Speed Press, Berkeley, Calif., 2012.
- [211] Katie Parla and Kristina Gill. *Tasting Rome: Fresh Flavors and Forgotten Recipes from an Ancient City*. Clarkson Potter, New York, 2016.
- [212] Alex Patout. *Patout's Cajun Home Cooking*. Random House, New York, 1986.
- [213] James Peisker and Chris Carter. *Homemade Sausage: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home*. Quarry Books, 2015. kindle.
- [214] Ana Sofia Pelaez and Ellen Silverman. *The Cuban Table: A Celebration of Food, Flavors and History*. St Martin's Press, New York, 2014.
- [215] Jacques Pépin. *Jacques Pépin's Table: The Complete "Today's Gourmet"*. Bay Books, 2003.
- [216] James Peterson. *Sauces: Classical and Contemporary Sauce Making*. Houghton Mifflin Harcourt, Boston, fourth edition, 2017.
- [217] Carolyn Phillips. *All Under Heaven: Recipes from the 35 Cuisines of China*. Ten Speed Press, Berkeley, CA, 2016.
- [218] Panurat Poladitmontri, Judy Lew, and William Warren. *Thailand: The Beautiful Cookbook: Authentic Recipes from the Regions of Thailand*. HarperCollins Publishers, New York, 1991.
- [219] Maria Polushkin. *The Dumpling Cookbook*. Workman Publishing Company, New York, 1977.
- [220] Maricel E. Presilla. *Gran Cocina Latina: the food of Latin America*. Norton & Company, New York, 1st edition, 2012.
- [221] Mary Price and Vincent Price. *A Treasury of Great Recipes, 50th Anniversary Edition: Famous Specialties of the World's Foremost Restaurants Adapted for the American Kitchen*. Dover Publications, calla edition, 2015.



- [222] Paul Prudhomme. *Chef Paul Prudhomme's Louisiana Kitchen*. William Morrow and Company, Inc., New York, 1984.
- [223] Paul Prudhomme. *Chef Paul Prudhomme's Seasoned America*. William Morrow and Company, Inc., New York, 1991.
- [224] Paul Prudhomme. *Chef Paul Prudhomme's Fork in the Road: A Different Direction in Cooking*. William Morrow and Company, Inc., New York, 1993.
- [225] Paul Prudhomme. *Fiery Foods That I Love*. William Morrow, 1995.
- [226] Paul Prudhomme. *Chef Paul Prudhomme's Louisiana Tastes: Exciting Flavors from the State That Cooks*. William Morrow and Company, Inc., New York, 2000. eBook.
- [227] Michael Psilakis. *Live to Eat: Cooking the Mediterranean Way*. Little Brown, NY, 2017.
- [228] L. Punyaratabandhu. *Bangkok: Recipes and Stories from the Heart of Thailand*. Potter/Ten Speed/Harmony/Rodale, 2017.
- [229] Leela Punyaratabandhu. *Simple Thai Food: Classic Recipes from the Thai Home Kitchen*. Ten Speed Press, Berkeley, CA, 2014.
- [230] Jamie Purviance. *Weber's Big Book of Grilling*. Chronicle Books, 2001.
- [231] Jamie Purviance. *Weber's Real Grilling: Over 200 Original Recipes*. Oxmoor House, 2005.
- [232] Jamie Purviance. *Weber's Time to Grill: Get In. Get Out. Get Grilling*. Oxmoor House, 2011.
- [233] Jamie Purviance. *Weber's Smoke: A Guide to Smoke Cooking for Everyone and Any Grill*. Oxmoor House, 2012.
- [234] Jamie Purviance. *Weber's Big Book of Burgers: The Ultimate Guide to Grilling Incredible Backyard Fare*. Oxmoor House, Menlo Park, CA, 2014.
- [235] Steven Raichlen. *Project Smoke*. Workman Publishing, New York, 2016.

- [236] Gordon Ramsay. *Gordon Ramsay makes it easy*. John Wiley, Hoboken, NJ, 2005.
- [237] Mary Urrutia Randelman and Joan Schwartz. *Memories of a Cuban Kitchen*. Macmillan, New York, 1992.
- [238] Rachael Ray. *Rachael Ray 365: No Repeats—A Year of Deliciously Different Dinners*. Clarkson Potter, New York, 2005.
- [239] Charles G. Reavis. *Home Sausage Making*. Garden Way, Pownal, Vermont, 1987.
- [240] Recipe Club of Saint Paul’s Orthodox Cathedral. *The Complete Book of Greek Cooking*. Harper & Row, New York, 1991.
- [241] John Shelton Reed, Dale Volberg Reed, and William McKinney. *Holy Smoke: the big book of North Carolina barbecue*. University of North Carolina Press, Chapel Hill, 2008.
- [242] Paul Richardson. *Williams-Sonoma Foods of the World: Barcelona: Authentic Recipes Celebrating the Foods of the World*. Oxmoor House, 2004.
- [243] Laurel Robertson, Carol Flinders, and Bronwen Godfrey. *Laurel’s Kitchen*. Bantam Books, New York, 1978.
- [244] Claudia Roden. *The New Book of Middle Eastern Food*. Alfred A. Knopf, New York, 2000.
- [245] Claudia Roden. *The Food of Spain*. Ecco, New York, 2011.
- [246] Rick Rodgers and Arlene Ward. *Pressure Cooking for Everyone*. Chronicle Books, San Francisco, 2000.
- [247] Jean Rogers. *Cooking with Healthful Herbs*. Rodale, Emmaus, PA, 1983.
- [248] Margaret Romagnolis and G. Franco Romagnolis. *Romagnolis’ Italian Fish Cookbook: A Large Embrace and a Light Touch*. Henry Holt and Company, New York, 1994.
- [249] Irma S. Rombauer and Marion Rombauer Becker. *Joy of Cooking*. Bobbs-Merrill Company, Indianapolis, 1975.

- [250] Irma S. Rombauer, Marion Rombauer Becker, and Ethan Becker. *Joy of Cooking*. Simon and Schuster, New York, 1997.
- [251] Julee Rosso and Sheila Lukins. *The Silver Palate Cookbook*. Workman Publishing, New York, 1979.
- [252] Julee Rosso and Sheila Lukins. *The New Basics Cookbook*. Workman Publishers, New York, 1989.
- [253] Emily Roux and Giselle Roux. *New French Table: A Fresh Take on Classic Recipes*. Mitchell Beazley, United Kingdom, ebook edition, 2017.
- [254] Nancy Ross Ryan and Chan Patterson. *The Louisiana New Garde*. Great Chefs Publishing, New Orleans, 1995.
- [255] Brinna B. Sands. *The King Arthur Flour 200th Anniversary Cookbook*. Countryman Press, Woodstock, Vermont, 1990.
- [256] Denise D’silva Sankhé. *Beyond Curry Indian Cookbook: A Culinary Journey Through India*. Rockridge Press, Berkeley, CA, 2016.
- [257] Roberto Santibanez, J.J. Goode, and Todd Coleman. *Tacos, Tortas, and Tamales: Flavors from the Griddles, Pots, and Streetside Kitchens of Mexico*. John Wiley & Sons, Hoboken, NJ, 2012.
- [258] Lorna J. Sass. *Cooking Under Pressure*. William Morrow & Company, New York, 1989.
- [259] Holly Schmidt and Allan Penn. *Wieners Gone Wild!: Out-of-the-Ballpark Recipes for Extraordinary Hot Dog*. Hollan Publishing, Philadelphia, 2014.
- [260] Stephen Schmidt. *Master Recipes*. Ballantine Books, New York, 1987.
- [261] Deborah Schneider. *Amor y Tacos: Modern Mexican Tacos, Margaritas, and Antojitos*. Stewart, Tabori & Chang, New York, 2010. Kindle.
- [262] Deborah Schneider. *The Mexican Slow Cooker: Recipes for Mole, Enchiladas, Carnitas, Chile Verde Pork, and More Favorites*. Ten Speed Press, San Francisco, 2012. Kindle.

- [263] Michele Scicolone. *Savoring Italy: Recipes and Reflections on Italian Cooking*. Time-Life Books for Weldon Owen, Inc., 814 Montgomery St., San Francisco, CA, 1999.
- [264] Michelle Scicolone. *A Fresh Taste of Italy*. Broadway Books, New York, 1997.
- [265] Louisa Shafia. *The New Persian Kitchen*. Ten Speed Press, Berkeley, CA, 2013.
- [266] Jim Shirley. *Southern Boy Cooks Good Grits*. Pediment Publishing, Battle Ground, WA, 2005.
- [267] Kristen Shockey and Christopher Shockey. *Fermented Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes*. Storey Publishing LLC, 2014.
- [268] Martha Rose Shulman. *Fast Vegetarian Feasts*. The Dial Press, New York, 1982.
- [269] Martha Rose Shulman. *Mediterranean Light: Delicious Recipes from the World's Healthiest Cuisine*. Bantam Books, New York, 1989.
- [270] Paul Sidoriak. *The Flippin Awesome Backyard Griddle Cookbook: Tasty Recipes, Pro Tips and Bold Ideas for Outdoor Flat Top Grilling*. Ulysses Press, Berkeley, CA, 2018.
- [271] Diane Joy Sisemore. *A Taste of Oklahoma*. Oklahoma Extension Homemakers Council, Inc., 1990.
- [272] Diane Joy Sisemore. *Cafe Oklahoma*. Junior League of Midwest City, Junior Service League of Midwest City, Oklahoma, 1994.
- [273] Daphne Slevin and Gail Straunch. *What's Cooking in Vail 2*, volume 2. Garlic Press, Vail, Colorado, 1977.
- [274] Jeff Smith. *The Frugal Gourmet*. Ballantine Books, New York, 1987.
- [275] Jeff Smith. *The Frugal Gourmet Cooks Three Ancient Cuisines: China, Greece, and Rome*. William Morrow and Company, Inc., New York, 1989.

- [276] Jeff Smith. *The Frugal Gourmet on Our Immigrant Ancestors: Recipes You Should Have Gotten from Your Mother*. William Morrow and Company, Inc., New York, 1990.
- [277] Jeff Smith. *The Frugal Gourmet Cooks Italian: Recipes from the New and Old Worlds, Simplified for the American Kitchen*. William Morrow and Company, Inc., New York, 1993.
- [278] Yan-Kit So. *Yan-kit's Classic Chinese Cookbook*. Dorling Kindersley Limited, London, 1993.
- [279] Meera Sodha. *Made in India: Recipes from an Indian Family Kitchen*. Flatiron Books, New York, 2015.
- [280] Michael Solomonov and Steven Cook. *Zahav: A World of Israeli Cooking*. Houghton Mifflin Harcourt Publishing, New York, 2015.
- [281] Michael Solomonov and Steven Cook. *Israeli Soul: Easym Essential, Delicious*. Houghton Mifflin Harcourt Publishing, New York, 2018.
- [282] Leon E. Soniat. *La bouche Creole*. Pelican Publishing Company, Gretna, La., 1981.
- [283] Leon E. Soniat and June Soniat. *La bouche Creole II*. Pelican Publishing Company, Gretna, 1985.
- [284] Southern Living. *Southern Living Annual Recipes*. Birmingham, Alabama, 1988 edition, 1988.
- [285] Southern Living. *Southern Living Annual Recipes*. Birmingham, Alabama, 1990 edition, 1990.
- [286] Southern Living. *Southern Living Annual Recipes*. Birmingham, Alabama, 1991 edition, 1991.
- [287] Howie Southworth and Greg Matza. *Chinese Street Food: Small Bites, Classic Recipes, and Harrowing Tales Across the Middle Kingdom*. Skyhorse Publishing, New York, kindle edition, 2018.
- [288] Grady Spears and Robb Walsh. *A Cowboy in the Kitchen: Recipes from Reata and Texas West of the Pecos*. Ten Speed Press, Berkeley, CA, 1998.

- [289] Susan Spicer and Paula Disbrowe. *Crescent City Cooking: Unforgettable Recipes from Susan Spicer's New Orleans*. Knopf, New York, 2007.
- [290] Jerry Spinnell. *The Little Wok Cookbook: Stir-fry Recipes from an Oriental Kitchen*. Ultimate Editions, 2000.
- [291] Todd-Michael St. Pierre. *Taste of Tremé: Creole, Cajun, and Soul Food from New Orleans' Famous Neighborhood of Jazz*. Ulysses Press, Berkeley, CA, 2012.
- [292] Todd-Michael St. Pierre. *Southern Po' Boy Cookbook*. Ulysses Press, Berkley, CA, 2013. eBook.
- [293] Spice Islands Home Economics Staff. *The Spice Islands Cookbook*. Special Marketing Division, Dell Publishing, 1976.
- [294] Jane Stern and Michael Stern. *American Gourmet: Classic Recipes, Deluxe Delights, Flamboyant Favorites, and Swank Company Food from the 50s and 60s*. Perennial, 1992.
- [295] Martha Stewart. *Hors d'Oeuvres: The Creation and Presentation of Fabulous Finger Foods*. Clarkson N. Potter, Inc., New York, 1984.
- [296] Shannon Stonger. *Traditionally Fermented Foods: Innovative Recipes and Old-Fashioned Techniques for Sustainable Eating*. Page Street Publishing, 2017.
- [297] C. B. Stubblefield and Kate Heyhoe. *The Stubb's bar-b-q cookbook*. John Wiley & Sons, Hoboken, N.J., 2007.
- [298] Alex Stupak and Jordana Rothman. *Tacos: Recipes and Provocations*. Clarkson Potter, New York, 2015.
- [299] Marilyn Tausend. *Cocina de la Familia: More than 200 Authentic Recipes from Mexican-American Home Kitchens*. Fireside, New York, 1999.
- [300] Marilyn Tausend. *Savoring Mexico: Recipes and Reflections on Mexican Cooking*. Oxmoor House, Inc., Menlo Park, CA, 2001.
- [301] The Editors at Houghton Mifflin Harcourt. *Instant Pot Miracle: From Gourmet to Everyday, 175 Must-Have Recipes*. Houghton Mifflin Harcourt, Boston, 2017.

- [302] The Editors of America's Test Kitchen. *The Complete Mediterranean Cookbook: 500 Vibrant, Kitchen-Tested Recipes for Living and Eating Well Every Day*. America's Test Kitchen, Boston, 2016.
- [303] The Editors of America's Test Kitchen. *The Complete America's Test Kitchen TV Show Cookbook 2001-2019: Every Recipe from the Hit TV Show with Product Ratings and a Look Behind the Scenes*. America's Test Kitchen, Boston, 2019.
- [304] Anna Thomas. *The Vegetarian Epicure*. Vintage Books, New York, 1972.
- [305] John Thorne and Matt Lewis Thorne. *Serious Pig: An American Cook in Search of His Roots*. North Point Press, 2000.
- [306] Jet Tila. *101 Asian Dishes You Need to Cook Before You Die: Discover a New World of Badass Flavors in Authentic Recipes*. Page Street Publishing, Salem, MA, 2017.
- [307] Michael Tong. *The Shun Lee Cookbook: Recipes from a Chinese Restaurant Dynasty*. Morrow Cookbooks, 2007. eBook.
- [308] Linda Tubby. *Spanish Country Kitchen: Traditional Recipes For The Home Cook*. Ryland Peters & Small, London, 2005.
- [309] Alexe van Buren and Dixie Grimes. *The B.T.C. Old-Fashioned Grocery Cookbook: Recipes and Stories from a Southern Revival*. Clarkson Potter, New York, 2014.
- [310] Russell van Kraayenburg. *Haute Dogs: Recipes for Delicious Hot Dogs, Buns, and Condiments*. Quirk Books, Philadelphia, 2014.
- [311] Charles van Over. *The Best Bread Ever: Great Homemade Bread Using your Food Processor*. Broadway, New York, 1997.
- [312] Ivana Veruzabova. *Czech & Slovak Food & Cooking*. Lorenz Books, San Francisco, 2012.
- [313] James Villas. *The Glory of Southern Cooking: Recipes for the Best Beer-Battered Fried Chicken, Cracklin' Biscuits, Carolina Pulled Pork, Fried Okra, Kentucky Cheese Pudding, Hummingbird Cake, and Almost 400 Other Delectable Dishes*. John Wiley & Sons, Hoboken NJ, 9th edition, 2007.

- [314] Anya Von Bremzen and Susan Goldman. *The New Spanish Table*. Workman Pub., New York, 2005.
- [315] Anya Von Bremzen and Megan Fawn Schlow. *Paladares: Recipes Inspired by the Private Restaurants of Cuba*. Abrams, New York, 2017.
- [316] Robb Walsh. *Legends of Texas Barbecue Cookbook: recipes and recollections from the pit bosses*. Chronicle Books, San Francisco, 2002.
- [317] Robb Walsh. *The Chili Cookbook: A History of the One-Pot Classic, with Cook-Off Worthy Recipes from Three-Bean to Four-Alarm and con Carne to Vegetarian*. Ten Speed Press, Berkeley, 2015.
- [318] Todd Wilbur. *Top Secret Restaurant Recipes: Creating Kitchen Clones from America's Favorite Restaurant Chains*. Plume, 1997.
- [319] Williams-Sonoma. *Williams-Sonoma Essentials of Latin Cooking: Recipes & Techniques for Authentic Home-Cooked Meals*. Oxmoor House, 2010.
- [320] Anne Wilson and L'Ecole de Cuisine La Varenne. *French Regional Cooking*. William Morrow and Company, Inc., New York, 1981.
- [321] Victoria Wise and Susanna Hoffman. *The Well-Filled Tortilla*. Workman, New York, 1990.
- [322] Paula Wolfort. *The Food of Morocco*. HarperCollins, New York, 2011. Kindle.
- [323] Trisha Yearwood. *Home Cooking with Trisha Yearwood*. Clarkson Potter, New York, 2010.
- [324] Trisha Yearwood. *Trisha's Table: My Feel-Good Favorites for a Balanced Life*. Clarkson Potter, New York, 2015.
- [325] Daniel Young. *Made in Marseille: Food and Flavors from France's Mediterranean Seaport*. HarperCollins, New York, 2002. eBook.
- [326] Grace Young. *Stir-Frying to the Sky's Edge: The Ultimate Guide to Mastery, with Authentic Recipes and Stories*. Simon & Schuster, New York, 2010.



Attributes, recipes, etc". Date: July 1st, 2014.Â´ knife cookbook show allows not only to dump all cookbook to the console, but also show specific parts like attributes or recipe. That allows inspection of Chef server from console. Inspecting current cookbooks in chef server and all single files in it. After developing the new version of chef cookbook and uploading it I was very eager to know if all uploaded correctly. In the second case I really wanted to know what source a particular recipe on the chef server has. The cookbook is small enough that it won't take up a lot of space on your cookbook shelf but the recipes will definitely add a lot of color and flavor to your dinner table. Go to [www.KittyMorse.com](http://www.KittyMorse.com) or [www.ABiblicalFeast.com](http://www.ABiblicalFeast.com) to learn more about Kitty Morse, the other nine books she has written, and the gourmet tours she arranges.

I have a huge passion for cooking and I love nothing more than a great cookbook. I made this web app so I could easily find the best, newest, and best selling cookbooks. The data is updated daily and new books and categories are added automatically. If you have any comments or questions please feel free to e-mail me.