

COOKBOOKS

Start Here

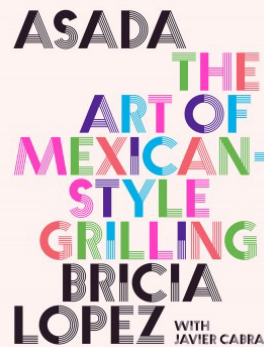
Sohla El-Wayly



Start Here

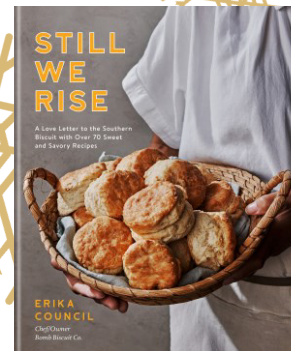
by Sohla El-Wayly

Chef and writer El-Wayly provides tips based in science to help home cooks develop their culinary intuition. With rewarding recipes that require minimal effort, Sohla's guidance will leave you more knowledgeable in the kitchen.



Asada: The Art of Mexican-Style Grilling

by Bricia Lopez with Javier Cabral



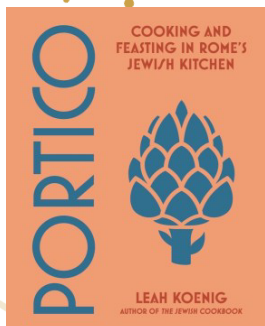
Still We Rise: A Love Letter to the Southern Biscuit

by Erika Council

Portico: Cooking and Feasting in Rome's Jewish Kitchen

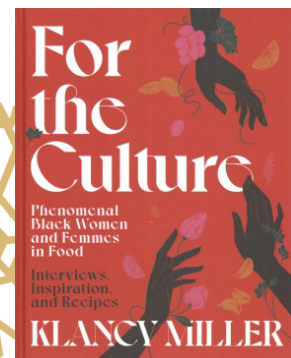
by Leah Koenig

Koenig, a leading authority on Jewish cuisine, explores the historic discrimination faced by Roman Jews and how it impacted their culinary journey. Recipes are simple but delicious.



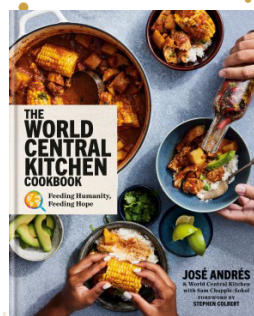
The Secret of Cooking: Recipes for an Easier Life in the Kitchen

by Bee Wilson



For the Culture: Phenomenal Black Women and Femmes in Food

by Klancy Miller



The World Central Kitchen Cookbook

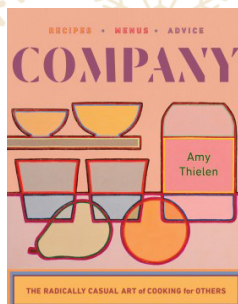
by JosŽ AndrŹs and World Central Kitchen with Sam Chappie-Sokol

WCK is a non-profit led by chefs and organizers who arrive post-disaster to feed victims. Their global approach to relief is translated to both inspiring + delicious home cooking that is inspiring and delicious.

Company: The Radically Casual Art of Cooking for Others

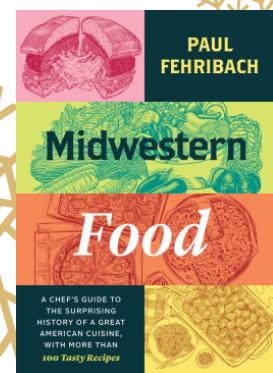
by Amy Thielen

Thielen provides thoughtful menus for the seasoned home cook. If you're longing for more time together, *Company* will inspire you to dine together at home.



Veg-Table: Recipes, Techniques, and Plant Science for Big-Flavored, Vegetable-Focused Meals

by Nik Sharma



Midwestern Food: A Chef's Guide to the Surprising History of a Great American Cuisine

by Paul Fehribach