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KEY=DE - BENTON BLACKBURN

À la di Stasio

[**Montréal**] : **Flammarion Québec**

Cherchez la femme

Québec Amérique « Toutes et tous mettent en question la spécificité féminine en nous racontant une histoire. L’humour, l’ironie, la fantaisie sont au rendez-vous. » Danielle Laurin, Le Devoir « Dix-sept collaborations en tout. Passez le mot, il y a des perles dans le lot. » Danielle Laurin, Le Devoir « Plein de choses formidables, un rythme intéressant […] C’est un bouquin très intéressant! » René Homier-Roy, Radio-Canada - Six dans la cité « Cherchez la femme, est réjouissant : un éventail de points de vue qui esquissent le portrait d’une génération, celle des jeunes femmes autonomes, dont la vie ressemble parfois à une course à obstacles. » Monique Roy, Châtelaine « […] c’est un livre sympathique, rigolo, dans lequel on sent le plaisir des auteurs. » Candide Proulx, Voir « Des gens que vous connaissez bien qui ont merveilleusement écrit dans ce beau volume! » Marie-Christine Michaud, TVA - Salut Bonjour Week-End « Bouquin qui se lit très très agréablement. » René Homier-Roy, Radio-Canada - C’est bien meilleur le matin « Ça m’interpelle ces nouvelles-là! » Geneviève Guérard, Radio-Canada - Six dans la cité « [Nouvelles] savoureuses, tendres, inattendues ou farfelues. » Marie-France Bornais, Le Journal de Québec « L’ensemble est fluide, facile à lire et extrêmement divertissant. La partie de poker de Guy A. Lepage avec sa blonde est savoureuse. » Patrick Cormier, Le Connecteur « Allez-y, courez chez votre libraire, même si vous êtes un homme, vous en ressortirez sous le charme! » Patrick Cormier, Le Connecteur « Au sommaire de ce recueil, India Desjardins vous surprendra par son humour. » Jean Barbe, Canoë « Guy A. Lepage écrit une très bonne nouvelle sur l’espèce de jeu de poker qui préside aux bonnes relations du couple […] Rafaële Germain saisit avec doigté l’angoisse et l’indépendance. » Jean Barbe, Canoë « En cherchant la femme vous vous trouverez peut-être. » Jean Barbe, Canoë « C’est léger, c’est drôle. » Marie-Andrée Poulin, V télé - Le Show du matin « […] très rafraîchissant et différent […] c’est un bon livre. » Marie-Andrée Poulin, V télé - Le Show du matin « […] l’ensemble est d’une tenue étonnamment uniforme pour le genre.» Laura Martin, La Tribune « Dans l’ensemble, le ton est comique, ce qui ne veut pas dire léger. Un pathétisme touchant survole l’ensemble. Certains récits nous entrent brutalement dans le cœur. » Laura Martin, La Tribune « Je félicite India Desjardins pour le choix des auteurs. Les différents styles et perspectives donnent vie au recueil. Je vous suggère fortement de lire les textes dans l’ordre de leur apparition, les choix éditoriaux ont leurs raisons. » Blogue Livresquement boulimique « Des nouvelles originales, tendres, amusantes et touchantes. » Daniel Daignault, Le Lundi « C’est léger, c’est divertissant. » Andrée Poulin, Radio-Canada - Divines tentations « Il y a une très belle histoire d’amour dans ce recueil qui est signée Michel Vézina. C’est moderne, c’est drôle, c’est beau! » Andrée Poulin, Radio-Canada - Divines tentations « […] le résultat surprend agréablement. D’abord par la qualité des textes des écrivains et vedettes au talent confirmé qui arrivent à étonner. On est également ravi par la diversité des styles d’écriture, des tons et des angles. Au final, une belle gamme de sourires et d’émotions. » Monique Lepage, La Semaine « Mais voilà, ce nouveau recueil de nouvelles est tout bonnement savoureux. » Linda Corbo, Le Nouvelliste « […] ce recueil est une vraie belle façon de s’initier au genre [de la nouvelle], quitte à y prendre goût. » Linda Corbo, Le Nouvelliste « […] il y a de quoi sourire et rire. Il y a du bon divertissement, si c’est ce que l’on cherche. Et il y a des trouvailles, des belles surprises. Des perles, même. » Danielle Laurin, Le Devoir « […] aussi éclectique que succulent. » Nuit blanche

Parcours sucré

Éditions LaPresse Patrice Demers nous entraîne dans son parcours sucré, à la découverte de plusieurs produits exceptionnels de notre terroir : petits fruits, champignons, miel, fleurs, lesquels sont admirablement mis en scène par le pâtissier dans une centaine de recettes sucrées et salées. Chemin faisant, nous allons à la rencontre de personnes socialement engagées comme Jean-François Archambault de La Tablée des Chefs, de producteurs artisans comme l’apiculteur Anicet Desrochers et de précurseurs comme les cueilleurs Gérard Mathar et Catherine Jacob qui, tous à leur façon, participent à l’enrichissement de notre culture culinaire. Un parcours jalonné de rencontres, de paysages et de délices, le tout magnifiquement mis en images par le photographe Mickaël Bandassak.

Crème glacée et désenchantement N.E.

Les Éditeurs réunis Yolanda, Dominique, Louise et Annabelle travaillent dans une importante fabrique de crème glacée : c'est tout ce qu'elles semblent avoir en commun. Alors que la saison froide s'installe, les clients troquent la glace pour le chocolat chaud, la folie de Noël quette tout le monde, les pépins de la vie refont surface et, cerise sur le sundae, le rhume se propage à l'intérieur de l'usine. Ce n'est pas la joie pour ces collègues au bec sucré... Lasse de son célibat, Yolanda multiplie les rendez-vous dans l'espoir de rencontrer enfin l'amour, tandis que Dominique invente une histoire rocambolesque et exotique afin de se rapprocher de ses camarades. Louise se lance quant à elle corps et âme dans l'organisation de la fête du bureau, et Annabelle, qui songe déjà à abandonner le navire, est contrainte de l'assister dans ces déprimants préparatifs ! On dit que, lorsqu'elles sont aux prises avec des émotions difficiles à gérer, les femmes tendent à se réfugier dans la crème glacée. Le mois de décembre sera justement fort en frissons pour ces quatre amies insoupçonnées... Sauront-elles résister à l'appel du dessert par excellence ou en mangeront-elles jusqu'à se glacer le cerveau ?

Brunch entre amis - 20 personnalités cassent des œufs pour Les Impatients

Québec Amérique

Passez au salon

150 anecdotes de salons du livre

Québec Amérique Solitude des premiers salons du livre, erreurs sur la personne, séances de dédicaces interminables, cadeaux des lecteurs, témoignages émouvants, insultes et humiliations, séjours à l’étranger, fêtes et durs lendemains de veille, moments décisifs et consécrations, péripéties de tout acabit... Cinquante-huit auteurs, des plus grandes stars de la littérature française et québécoise aux auteurs encore méconnus, nous racontent des anecdotes de salons du livre cocasses et touchantes, véritables fenêtres ouvertes sur leur univers. Caroline Allard – Jean Barbe – Yves Beauchemin – Biz – Bruno Blanchet – Simon Boulerice – Fanny Britt – Chrystine Brouillet – François Cardinal – Pierre Cayouette – André Cédilot – Serge Chapleau – Carle Coppens – Dominique Demers – Tristan Demers – India Desjardins – Alexandra Diaz – Nicolas Dickner – Josée di Stasio – Stéphane Dompierre – Micheline Duff – Benoît Dutrizac – Jacques Duval – Louis Émond – Alain Farah – Steve Galluccio – Georges-Hébert Germain – Pauline Gill – Geneviève Jannelle – Alexandre Jardin – Marie Laberge – Marie-Sissi Labrèche – Claudia Larochelle – Normand Lester – François Lévesque – Marc Levy – Philippe Meilleur – Josélito Michaud – Martin Michaud – Jean-François Nadeau – Gabriel Nadeau-Dubois – Paul Ohl – Bryan Perro – Marie Hélène Poitras – Louise Portal – Michel Rabagliati – Kathy Reichs – Anne Robillard – Sonia Sarfati – Marie-Claude Savard – Éric-Emmanuel Schmitt – Patrick Senécal – Matthieu Simard – Kim Thúy – Gilles Tibo – Michel Tremblay – Guillaume Vigneault

Mes carnets de saison

Un printemps, un été

Livres de France

Joe Beef : Survivre à l'apocalypse

Plus qu'un autre livre de recettes

Éditions LaPresse Dans leur premier ouvrage très apprécié, Frédéric Morin, David McMillan et Meredith Erickson ont initié les lecteurs à l'art de vivre de Joe Beef. Ils nous proposent maintenant un autre livre très personnel, une collection rafraîchissante et sans prétention de 150 nouvelles recettes. Certaines figurent au menu des restaurants montréalais très réputés de Frédéric et David, d'autres sont inspirées des repas rassembleurs du dimanche soir à la maison ou des étés passés à la campagne autour des beaux lacs des Laurentides. Les auteurs offrent également des instructions pour faire son propre savon et des pastilles à l'épinette contre la toux de même que de précieux conseils pour remplir son cellier de préparations essentielles en temps d'apocalypse afin de pouvoir organiser dans son bunker le repas festif le plus couru en ville. Que vous vous terriez à cause d'une apocalypse zombie ou pour le simple plaisir de cuisiner à la maison, ce livre vous apprendra à faire les choses par vous-même et à vivre - ou du moins survivre - avec classe.

Le rêve d'Africa

Les éditions Héritage Cher journal, il y a du suspense et de l'excitation dans l'air! Aujourd'hui c'est le 1er avril. Tout le monde se demande ce que Patrick Drolet, le clown de la classe, a bien pu nous concocter comme blague cette année! Sinon, je suis impatiente de voir mon amie Audrey à la télé! Elle a remporté le concours Ta chambre d'ado, ta déco ! Quand les travaux seront terminés, elle va nous inviter à une pendaison de crémaillère retransmise en direct... Le livre de recettes de maman Tofu, tout fou! vient enfin d'être publié. Je suis fière d'elle mais aussi un peu gênée... si seulement elle avait pu écrire un livre sur le chocolat! Et puis, il y a le projet humanitaire d'Africa pour le Sénégal qui m'inspire énormément. Je suis prête à tout pour aider mon amie... même à chanter devant toute l'école!

Livres hebdo

Bouffe style Blake

10 prétextes pour sortir les chaudrons

Éditions Hurtubise Blake aime la bouffe, les amis et la famille, et que tout ce beau monde se retrouve autour d'une belle table. S'il apprécie les recettes aux saveurs recherchées, il leur préférera toujours une cuisine simple et authentique. Une cuisine comme un prétexte pour partager des moments de vie avec ceux qu'il aime. C'est ça, la bouffe style Blake.

Ma cuisine de tous les jours

Entrez (dan l'univers gourmand et convivial de Josée di Stasio, star de la cuisine au Québec. Découvrez plus d'une centaine de recettes simples : des incontournables du garde-manger (chapelures, mayonnaises et citrons confits...) en passant par les bâtonnets de cheddar, soupe de poulet et nouilles, salade de quinoa et betteraves, poissons confits ou encore viandes rôties et autres cake orange-amandes et tarte-croustade aux pommes. Le plaisir d'une cuisine saine faite maison.

Repère

The Soup Book

200 Recipes, Season by Season

Penguin Make the most of fresh produce all year round with more than 200 homemade soup recipes organized by season. The Soup Book is packed with plenty of nourishing recipes for every season. Try winter warmers such as parsnip and apple soup or French onion soup, enjoy a light summer lunch of chilled cucumber soup with dill, and make a hearty borscht or pumpkin soup in autumn. The recipes are organized first by season, and then by ingredient, so you can easily find the ideal soup to suit the fresh ingredients you have to hand. Featuring recipes from Raymond Blanc, Dan Barber, Alice Waters, and other supporters of The Soil Association, The Soup Book offers plenty of recipe ideas and inspiration to fill your bowl. Each recipe is accompanied by freezing times so that you can prepare your favorite recipes to enjoy later. This updated edition features brand-new and updated photography to accompany the book's refreshed design. Make hearty, wholesome, and healthy soups all year round with The Soup Book.

A la découverte de Jehane Benoit

Les Éditeurs réunis Une vente-débaras chez Jehane Benoit, récemment décédée, incite un journaliste à partir à la recherche de celle qui fut la première vedette de la cuisine au pays. Au fil d'une vaste enquête ponctuée de rencontres, de trouvailles et de questionnements, l'homme rassemble les ingrédients qui constitueront un portrait intimiste de cette gastronomes, cuisinière, écrivaine et animatrice de radio et de télévision. Le regard du journaliste nous montre une femme émancipée, attachante et surprenante à plusieurs égards. Auteur prolifique de quelque vingt-cinq ouvrages de cuisine, Jehane Benoit fera parler d'elle d'un océan à l'autre, et de par le monde. Savoureuse recette mêlant réalité et fiction, avec en toile de fond le Québec des années 1950 et 1960, ce roman biographique original rend un premier hommage au talent, à la détermination et à l'héritage indélébile que nous aura laissé Jeane Benoit.

Joe Beef: Surviving the Apocalypse

Another Cookbook of Sorts

Knopf A new cookbook/survival guide/love letter to Montreal for these apocalyptic times, from the James Beard Award-nominated culinary adventurers and proprietors of the beloved restaurant, Joe Beef. "The first Joe Beef cookbook changed forever what a cookbook could be. Anything that came after had to take it into account. Now, with this latest and even more magnificent beast, the rogue princes of Canadian cuisine and hospitality show us the way out of the numbing, post-apocalyptic restaurant Hell of pretentiousness and mediocrity that threatens to engulf us all. It makes us believe that the future is shiny, bright, beautiful, delicious—and probably Québécois. This book will change your life." —Anthony Bourdain It's the end of the world as we know it. Or not. Either way, you want Joe Beef: Surviving the Apocalypse in your bunker and/or kitchen. In their much-loved first cookbook, Frédéric Morin, David McMillan, and Meredith Erickson introduced readers to the art of living the Joe Beef way. Now, they're back with another deeply personal, refreshingly unpretentious collection of more than 150 new recipes, some taken directly from the menus of Fred and Dave's acclaimed Montreal restaurants, others from summers spent on Laurentian lakes and Sunday dinners at home. Think Watercress Soup with Trout Quenelles, Artichokes Bravas, and seasonal variations on Pot-au-Feu—alongside Smoked Meat Croquettes, a Tater Tot Galette, and Squash Sticky Buns. Also included are instructions for making your own soap and cough drops, not to mention an epic 16-page fold-out gatefold with recipes and guidance for stocking a cellar with apocalyptic essentials (Canned Bread, Pickled Pork Butt, and Smoked Apple Cider Vinegar) for throwing the most sought-after in-bunker dinner party Filled with recipes, reflections, and ramblings, in this book you'll find chapters devoted to the Québécois tradition of celebrating Christmas in July, the magic of public television, and Fred and Dave's unique take on barbecue (Burnt-End Bourguignon, Cassoulet Rapide), as well as ruminations on natural wine and gluten-free cooking, and advice on how children should behave at dinner. Whether you're holing up for a zombie holocaust or just cooking at home, Joe Beef is a book about doing it yourself, about making it on your own, and about living—or at least surviving—in style.

Les Lettres québécoises

From Biba's Italian Kitchen

William Morrow Cookbooks From Biba Caggiano Come all the rich, flavorful recipes and The warm good fun of her sensationally popular cooking show, Biba's Italian Kitchen, which has been called the most delightful cooking show on the air. Following a childhood spent in Bologna, and an adulthood in the bosom of an Italian family in New York, Biba Caggiano found herself in Sacramento, California, in 1968, unable to find the food that was familiar to her palate—and essential to her heritage. Working from memory, Biba recalled her roots and recreated authentic Italian flavor in this most American of cities, and quickly became a local legend for her cooking classes and, ultimately for her famously delicious restaurant, Biba. Biba's fantastic, simple dishes represent what the Italians call la buona cucina casalinga—more commonly known as "good home cooking"—and are now available to all in From Biba's Italian Kitchen. Biba's foolproof method relies on the senses, not on the repetition of rigid recipes. Do the tomatoes at the market look particularly fresh? Then it's time to whip up a quick puttanesca sauce to top practically any pasta or meat dish. Are the porcini mushrooms especially eye-catching today? A tangy and woody sauce of porcini and tomatoes for delicate spinach-ricotta gnocchi is just minutes away. Did a batch of walnuts just arrive from your aunt out West? Walnut pesto is the only proper reply. Biba trusts her (and your) impulses, and encourages a casual but committed approach to food, two hallmarks of la dolce vita, the sweet life that From Biba's Italian Kitchen promotes on every page. Biba starts with a staple of Italian cooking: the elegant, integral antipasti. Simple or sophisticated antipasti show the instruments of the Italian symphony tuning up before the first act. Gorgeous red bell peppers nestle with hunks of Italian bread and are topped by verdant parsley to make luscious bruschetta, plump little artichokes nuzzle with sun-dried tomatoes for sun-drenched carciofini all'olio; and fresh eggs with earthy potatoes and onions blend to create rustic fritatta di patate e cipolle. The harmony continues into the main dishes, a cavalcade of pasta, meat, and fish dishes that catch attention without disrupting a schedule. Prepare in haste and enjoy in leisure such delicacies as seafood cannelloni, delectably bitter pasta with broccoli rabe, succulent osso buco, veal shank with tomatoes and peas, or classic tagliatelle with sweet prosciutto and fresh tomatoes. A chapter on vegetable side dishes (whether grilled, sautéed, baked, stuffed, roasted, braised, or steamed) shows how primizie—the first, freshest produce of the season—bring the vegetable garden to the urban table. Complete sections on pizza (of course!), risotti, the light yet hearty dishes, made from Italian arborio rice, and polenta, the scrumptious cornmeal preparation that is the perfect foil to vegetable and meat alike, round out Biba's memorable tavola calda. And dessert! Italian desserts! Juicy fig and jam tart, sinful mascarpone-zabaglione mousse, juicy strawberries in red wine, and apple and amaretti cake serve as an elegant, graceful cadenza to the mellifluous meals in From Biba's Italian Kitchen. Striking every grace note, Biba conducts her culinary symphony, Biba conducts her culinary symphony with verve, and makes a maestro of every cook.

L'Actualité

Olive + Gourmando

The Cookbook

Ko ?ditions Incorporated

Au Pied de Cochon Sugar Shack

Maple Syrup

RADAR

répertoire analytique d'articles de revues du Québec

The Art of Living According to Joe Beef

A Cookbook of Sorts

Ten Speed Press The debut cookbook from one of the most celebrated restaurants in Canada, featuring inventive twists on French market cuisine, plus spirited anecdotes and lush photography. Earning rave reviews for their unforgettable approach, Joe Beef co-owners/chefs David McMillan and Frédéric Morin push the limits of traditional French cuisine with over 125 recipes (nearly all of them photographed) for hearty dishes infused with irreverent personality. The Strip Loin Steak comes complete with ten variations, Kale for a Hangover wisely advises the cook to eat and then go to bed, and the Marjolaine includes tips for welding your own cake mold. Joe Beef's most popular dishes are also represented, such as Spaghetti Homard-Lobster, Foie Gras Breakfast Sandwich, Pork Fish Sticks, and Pojarsky de Veau (a big, moist meatball served on a bone). The coup de grâce is the Smorgasbord—Joe Beef's version of a Scandinavian open-faced sandwich—with thirty different toppings. Featuring lively stories and illustrations showcasing gangsters, oysters, Canadian railroad dining car food, the backyard smoker, and more, this nostalgic yet utterly modern cookbook is a groundbreaking guide to living an outstanding culinary life.

The Vegetarian Silver Spoon

Classic and Contemporary Italian Recipes

Phaidon Press More than 200 delicious classic and contemporary Italian vegetarian recipes from the acclaimed Silver Spoon kitchen The latest title to join Phaidon's Silver Spoon library features more than 200 recipes for Italian vegetarian dishes, with a particular emphasis on healthy meat-free options for appetizers, main dishes, salads, sides, and desserts. Recipes range from classic dishes that are traditionally vegetarian to contemporary dishes that introduce ingredients borrowed from outside Italy's culinary culture. The book is easy to navigate, thanks to its recipe icons, while gorgeous specially commissioned photographs bring its delicious dishes to life.

Soup

The Ultimate Book of Soups and Stews

Cider Mill Press "With Chef Derek Bissonnette in your kitchen you have casual, approachable, and electric cooking. Soups will bring pure joy, warmth, and flavor to the table, and the beautiful photography will transport you to a dream workplace." – Daniel Boulud, Chef/Owner of The Dinex Go way beyond the basics with this gorgeous chef's compendium of delicious, satisfying soups and stews! Snap out of your same old soup and stew recipe routine with hundreds of new and exciting takes on the classics—and some creative concoctions that will surely become family favorites. Inspired by both his home state of Maine and global cuisines, Chef Derek Bissonnette's Soup features: - 300+ Easy-to-Follow Recipes that will guide you to remarkable results - Mouth-Watering Photography and detailed illustrations that walk you through culinary tools and techniques - Recipes for all Palates - it doesn't matter if you're an omnivore, gluten-free, vegetarian, or vegan - Family-Friendly Recipes designed to be ready in 30 minutes or less - 20+ Chilled and Dessert Soups - A Comprehensive History of Soup Whether you are planning a casual family dinner, or a formal dinner for 20—this cookbook will help elevate your meal from "Ho, hum," to "HEY NOW!"

Household and City Organization at Olynthus

Yale University Press Olynthus, an ancient city in northern Greece, was preserved in an exceptionally complete state after its abrupt sacking by Phillip II of Macedon in 348 B.C., and excavations in the 1920s and 1930s uncovered more than a hundred houses and their contents. In this book Nicholas Cahill analyzes the results of the excavations to reconstruct the daily lives of the ancient Greeks, the organization of their public and domestic space, and the economic and social patterns in the city. Cahill compares the realities of daily life as revealed by the archaeological remains with theories of ideal social and household organization espoused by ancient Greek authors. Describing the enormous variety of domestic arrangements, he examines patterns and differences in the design of houses, in the occupations of owners, and in the articulations between household and urban economies, the value of land, and other aspects of ancient life throughout the city. He thus challenges the traditional view that the Greeks had one standard household model and approach to city planning. He shows how the Greeks reconciled conflicting demands of ideal and practice, for instance between egalitarianism and social inequality or between the normative roles of men and women and roles demanded by economic necessities. The book, which is extensively illustrated with plans and photographs, is supported by a Web site containing a database of the architecture and finds from the excavations linked to plans of the site.

Deceptive Desserts

A Lady's Guide to Baking Bad!

Simon and Schuster "Cover and interior photographs by Christine McConnell"--Title page verso.

A la Distasio

Transcontinental Books A must for everyone who loves to cook simple meals bursting with flavour. Josée di Stasio's television show, à la di stasio, draws a television audience of 500,000 Quebecers each week when it airs on CuisineTV and TV5Monde. Available now in English for the first time, à la di stasio — the cookbook — draws the best recipes and the best tips from her television show. With sidebars, helpful tips and chapters packed full of ideas for brunch, lunch, vegetarian and holiday menus, à la di stasio will be the gift cookbook of the season!

The Martha Stewart Cookbook

Collected Recipes for Every Day

Clarkson Potter A compilation of more than 1,400 recipes from Martha Stewart's cookbooks features appetizers, soups, salads, main courses, desserts, and condiments

Falastin

A Cookbook

Ten Speed Press A soulful tour of Palestinian cooking today from the Ottolenghi restaurants' executive chef and partner—120 recipes shaped by his personal story as well as the history of Palestine. IACP AWARD WINNER • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Forbes • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Food & Wine • The Guardian • National Geographic • Smithsonian Magazine • Publishers Weekly • Library Journal “Truly, one of the best cookbooks of the year so far.”—Bon Appétit The story of Palestine's food is really the story of its people. When the events of 1948 forced residents from all regions of Palestine together into one compressed land, recipes that were once closely guarded family secrets were shared and passed between different groups in an effort to ensure that they were not lost forever. In Falastin (pronounced “fa-la-steen”), Sami Tamimi retraces the lineage and evolution of his country's cuisine, born of its agriculturally optimal geography, its distinct culinary traditions, and Palestinian cooks' ingenuity and resourcefulness. Tamimi covers the territory between the Mediterranean Sea and the Jordan River—East Jerusalem and the West Bank, up north to the Galilee and the coastal cities of Haifa and Akka, inland to Nazareth, and then south to Hebron and the coastal Gaza Strip—recounting his upbringing with eleven siblings and his decision to leave home at seventeen to cook in West Jerusalem, where he met and first worked with Yotam Ottolenghi. From refugee-camp cooks to the home kitchens of Gaza and the mill of a master tahini maker, Tamimi teases out the vestiges of an ancient culinary tradition as he records the derivations of a dynamic cuisine and people in more than 130 transporting photographs and 120 recipes, including: • Hassan's Easy Eggs with Za'atar and Lemon • Fish Kofta with Yogurt, Sumac, and Chile • Pulled-Lamb Schwarma Sandwich • Labneh Cheesecake with Roasted Apricots, Honey, and Cardamom Named after the Palestinian newspaper that brought together a diverse people, Falastin is a vision of a cuisine, a culture, and a way of life as experienced by one influential chef.

The Visual Food Encyclopedia

Québec Amérique

The Cook's Canon

101 Classic Recipes Everyone Should Know

Harper Collins A collection of 101 international classic recipes pairs each with accessible preparation instructions and an essay on the historical, scientific, and cultural significance of the dish.

The Boreal Gourmet

Adventures in Northern Cooking

Lost Moose Publishing "Bring me moose meat! You will not be sorry!" So says Whitehorse author and cook Michele Genest to the hunters in her circle. Wild is wonderful when it comes to Genest's creative treatments for northern viands, with exciting ideas such as moose cooked in Yukon-brewed espresso stout and finished with chocolate, lime and cilantro, Arctic char marinated in grappa and then hot-smoked, or roasted spruce grouse draped in a sour cream and Madeira sauce. As much culinary adventure story as cookbook, The Boreal Gourmet combines a portrait of northern life with an exploration of wild or "country" foods in gourmet recipes for the home cook. These recipes are inspired by a diversity of countries, traditions and kitchens, and spring from a love affair with the indigenous foods that flourish in the boreal forests and river valleys of the Yukon. Whitehorse author and chef Michele Genest has recipes for every season supported with information on such northern plants as Artemisia frigida, or pasture sage, and its effect on the flavour of the wild Dall sheep that graze on it, the mysteries of morel mushrooms and tips on where to find them, and advice from Dawson City's Uncle Berwyn on the proper use of birch syrup. Taking us from salmon, spruce tips and gourmet greens to recipes for artisanal sourdoughs and festive solstice menus, The Boreal Gourmet is an unprecedented collection to inspire both the serious gourmand (who will want to search out wild ingredients in his or her own backyard) and anyone with an appreciation for the culinary delights available north of sixty.

Diabetes

21 Days of Menus

If you're diabetic, watching your diet is essential. Healthy eating habits will help alleviate the symptoms and prevent the onset of diabetes-related complications. This guide will enable you to: understand diabetes and what you can do to regulate your blood sugar level through food meet your energy needs by knowing how to decipher nutritional labels easily identify good and bad foods plan and diversify your meals and snacks with daily menus tailored to your needs Discover tasty and easy to prepare recipes: Cinnamon French Toast, Carrot and Yogourt Muffins, Salmon with Mustard, Spinach Quiche, Salad with Chicken and Quinoa, Egg Burgers, Lemon Bread Pudding, etc.

Grand Livre De Cuisine: Alain Ducasse's Culinary Encyclopedia

Ducasse Books The ultimate recipe collection and food-preparation guide based on the French chef author's philosophies about how good food should stimulate each of the senses shares seven hundred French and Mediterranean recipes that incorporate ten key cooking styles, in a detailed reference that provides for a wide range of ingredients and courses.

Napoleon's Hemorrhoids

And Other Small Events That Changed History

Skyhorse Publishing Inc. A collection of history-shaping minutiae reveals how twists of fate affected famous outcomes, from the hammer-throwing blacksmith who discovered a vein of silver to Charlton Heston's casting in The Ten Commandments because of the effect a broken nose had on his profile. By the author of Mission Accomplished!

Right Behind You

Penguin THE #1 NEW YORK TIMES BESTSELLER! Another twisty bestselling thriller from Lisa Gardner featuring Pierce Quincy and Rainie Conner as they take on a case that hits far too close to home. Eight years ago, Sharlah May Nash's older brother beat their drunken father to death with a baseball bat in order to save both of their lives. Now thirteen years old, Sharlah has finally moved on. About to be adopted by retired FBI profiler Pierce Quincy and his partner, Rainie Conner, Sharlah loves one thing best about her new family: They are all experts on monsters. Then the call comes in. A double murder at a local gas station, followed by reports of an armed suspect shooting his way through the wilds of Oregon. As Quincy and Rainie race to assist, they are forced to confront mounting evidence: The shooter may very well be Sharlah's older brother, Telly Ray Nash, and it appears his killing spree has only just begun. As the clock winds down on a massive hunt for Telly, Quincy and Rainie must answer two critical questions: Why after eight years has this young man started killing again? And what does this mean for Sharlah? Once upon a time, Sharlah's big brother saved her life. Now, she has two questions of her own: Is her brother a hero or a killer? And how much will it cost her new family before they learn the final, shattering truth? Because as Sharlah knows all too well, the biggest danger is the one standing right behind you.

Secrets from My Vietnamese Kitchen

Simple Recipes from My Many Mothers

Appetite by Random House A warm and welcoming introduction to a vibrant cuisine, with more than 50 easy to make recipes from internationally bestselling novelist Kim Thúy. Between careers as a lawyer and an acclaimed novelist, Kim Thúy ran a celebrated restaurant called Ru de Nam in Montreal. Now, in her first cookbook, Kim combines her beautiful storytelling style with simple and wonderful recipes that are full of flavour: surprising yet comforting, and easy enough for every day. Welcoming us into her close-knit circle, she introduces us to her mother and five aunts, each with her story, each with her secrets, told through the food of the country they had to leave, Vietnam. Starting with easily-prepared base ingredients of sauces, quick pickled vegetables and toasted rice flour, we move on to soups, sautés, vegetables, grilled foods, desserts and more. Sample recipes include: Stuffed Squash Soup; Vermicelli Bowls; Caramel Pork; Calamari, Pork and Pineapple Stir-fry; Fried Lemongrass Fish; and Vietnamese Tapioca and Banana. Also, in collaboration with sommelier Michelle Bouffard, Kim suggests wine pairings for these Vietnamese dishes. Kim says that Vietnamese often display their affection more easily with food than with words. This exquisite book deliciously demonstrates that every meal is an opportunity to show love, and to be grateful for those who sit down to eat with us.

A Short Course in Intellectual Self Defense

Find Your Inner Chomsky

Seven Stories Press What is the relationship between democracy and critical thinking? What must a citizen in a democracy know to make the word democracy meaningful? In *A Short Course in Intellectual Self-Defense*, historian and educator Normand Baillargeon provides readers with the tools to see through the spin and jargon of everyday politics and news reporting in order to decide for themselves what is at stake and how to ask the necessary questions to protect themselves from the manipulations of the government and the media. Whether the issue be the call to what we're told will be a bloodless war, the "debate" around Intelligent Design, or the meaning of a military expenditure, Baillargeon teaches readers to evaluate information and sort fact from official and media spin.