

If you like...

Ethnic Cookbooks

you might like ...

Koreatown by Deuki Hong (641.595 HON)

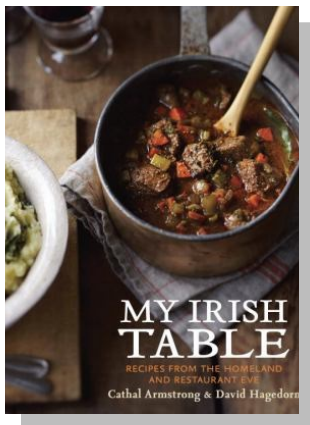
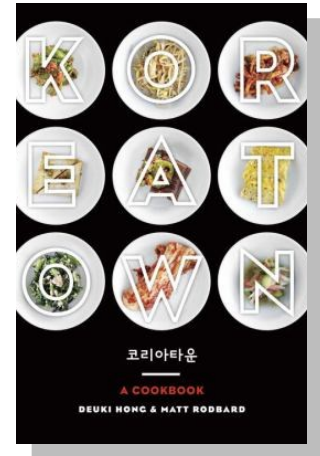
This is not your average soft-focus "journey to Asia" kind of cookbook. Koreatown is a spicy, funky, flavor-packed love affair with the grit and charm of Korean cooking in America.

The Enchilada Queen Cookbook by Sylvia Casares (641.592 CAS)

In *The Enchilada Queen Cookbook*, you'll get kitchen wisdom from a lifetime of learning recipes from madres and abuelas who make food specific to their border towns on the Rio Grande.

Pheonix Claws and Jade Trees by Kian Lam Kho (641.5951 KHO)

Kho, a New York City chef, culinary instructor, and James Beard Award-winning blogger, parlays his expertise into this superb tutorial on Chinese cooking. Part instruction manual and part cookbook, this collection demystifies Chinese cuisine by focusing on cooking technique.



How to Eataly by Natalie Danford (641.5945 DAN)

The secrets to Italian cooking, straight from the source--the wildly popular food emporium that is founded in Italy. "The more you know, the more you will enjoy" is the philosophy behind Eataly, and it is the idea behind this essential compendium of Italian cooking.

Gran Cocina Latina by Maricel E. Presilla (641.592 MIL)

Gran Cocina Latina unifies the vast culinary landscape of the Latin world, from Mexico to Argentina and all the Spanish-speaking countries of the Caribbean. In one volume it gives home cooks, armchair travelers, and curious chefs the first comprehensive collection of recipes from this region. .

The German Kitchen by Christopher Knuth (641.5943 KNU)

Christopher and Catherine Knuth take you into Oma's German kitchen, sharing traditional comfort food to warm your heart.

My Irish Table by Cathal Armstrong (641.594 ARM)

Cooking with Italian Grandmothers by Jessica Theroux (641.5945 THE)

A Taste of Madras by Rani Kingman (641.5954 KIN)

Baking Chez Moi by Dorie Greenspan (641.86 GRE)

With her groundbreaking bestseller *Around My French Table*, Dorie Greenspan changed the way we view French food.

Jamie Oliver's food escapes by Jaime Oliver (641.59 OLI)

Oliver has taken some of the most famous and exciting dishes from beautiful places and tweaked them so you can recreate the paellas of Spain, the tagines of Morocco and the risottos of Italy easily, and authentically, in your own kitchen.

