

The **STRESS-FREE-HOLIDAY** Issue

Cooking Light

DECEMBER 2013

SLOW COOKER

to the rescue!

10

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Comfort
Dinners**

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**HOLIDAY
TREATS**

**from Our
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30-MINUTE

**Minestrone
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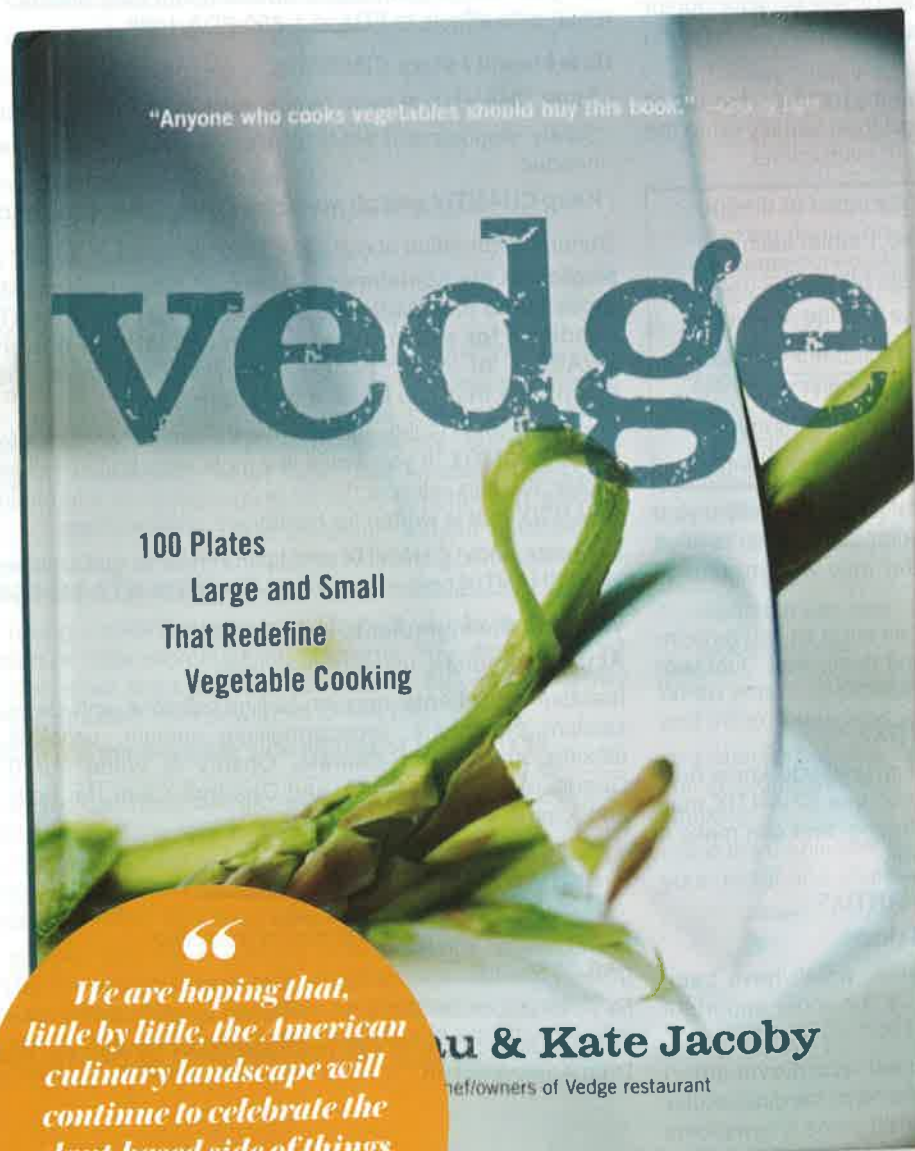
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Books to Give Cooks

Here are some of our favorite cookbooks of 2013, from little guides to coffee table tomes.

BY SCOTT MOWBRAY

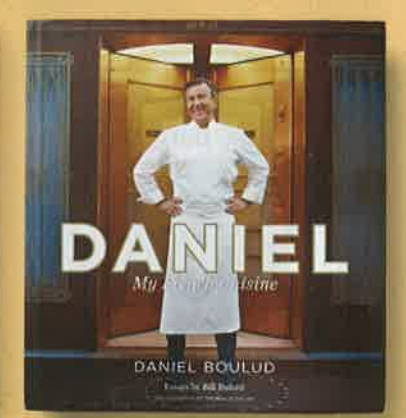
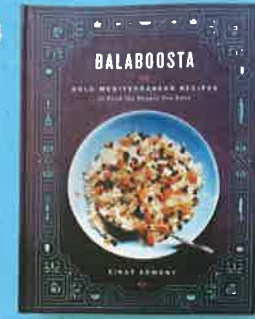


"We are hoping that, little by little, the American culinary landscape will continue to celebrate the plant-based side of things."
—Rich Landau and Kate Jacoby

Landau & Kate Jacoby
chef/owners of Vedge restaurant



EXUBERANT RECIPES FOR EVERY OCCASION FROM A FEMALE CHEF WHO COOKED IN THE ISRAELI ARMY



HERE'S A GREAT GIFT BOOK FOR ANYONE EXCITED BY THE FARMERS' MARKET BOOM.

1. Vedge
By Rich Landau and Kate Jacoby, *The Experiment*, \$25
A gazillion vegan books were published this year, but this one, from the chefs at our favorite Philadelphia restaurant, features breakthrough techniques and flavors for anyone who loves to eat plants year-round.

2. Ottolenghi: The Cookbook
By Yotam Ottolenghi and Sami Tamimi, *Ten Speed Press*, \$35
U.S. release of the first book by the U.K.-Israeli duo whose vibrant cooking made them a transatlantic sensation.

3. The Taste of America
By Colman Andrews, *Phaidon*, \$30
If there's a culinary equivalent of bathroom reading, this fun guide to cowpeas, GooGoo Clusters, and birch beer is it.

PHOTOGRAPHY: RANDY MAYOR



4. Balaboosta
By Einat Admony, *Artisan*, \$30
We don't have an Ottolenghi restaurant in the U.S., but Balaboosta in NYC is in the same exuberant vein, as is Admony's book of Med-inspired, must-try recipes.

5. Daniel: My French Cuisine
By Daniel Boulud, *Grand Central Publishing*, \$60
A gorgeous coffee

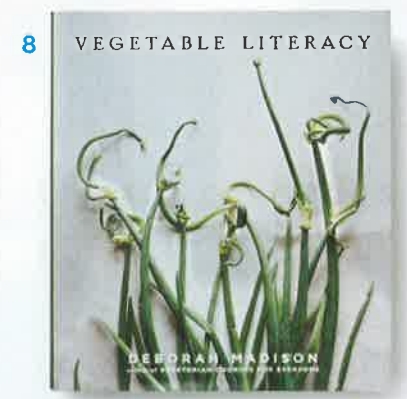
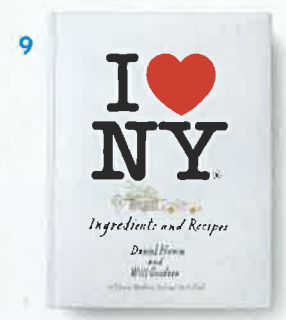


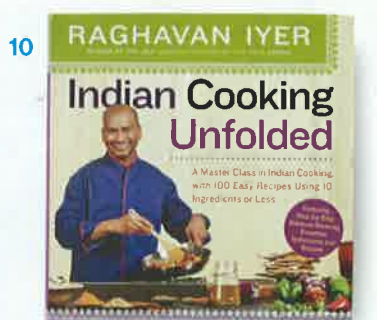
table tome from New York's quintessential French chef—with long, multipart recipes for cooks who like full-weekend projects. Spectacular photos.

6. Little Jars, Big Flavors
By Editors of *Southern Living Magazine*, *Oxmoor House*, \$22
Perfect companion to the home pickling boom, with plenty of adventurous but simple ideas: Asian-Style Carrot and Daikon Pickles, Pickled Cherries, Chunky Lemon-Fig Preserves.



7. Pok Pok
By Andy Ricker and JJ Goode, *Ten Speed Press*, \$35
This book by our most important American cook of Thai food is aimed at true devotees. The recipes match Boulud's in complexity, but boy, is Ricker's studious take on Thai delicious and exciting.

8. Vegetable Literacy
By Deborah Madison, *Ten Speed Press*, \$40
A brilliant take on the vegetable kingdom with scrumptious recipes (Golden Turnip Soup with Gorgonzola Toasts!) that will get more veggies into your diet starting now.



9. I Love NY: Ingredients and Recipes
By Daniel Humm and Will Guidara, *Ten Speed Press*, \$50
Profiles of regional farmers and artisans are woven into a big collection of Humm-Guidara recipes, less complicated than the doctoral-level cooking of *Eleven Madison Park*, but still ambitious.

10. Indian Cooking Unfolded
By Raghavan Iyer, *Workman Publishing Company*, \$20
A perfect book for the beginner who wants to go subcontinental. America's most enthusiastic teacher of Indian cookery commits to recipes with short ingredient lists that won't require a visit to a specialty store. Recipes include dishes like Minty Cardamom Shrimp Salad and Toasted Chile Peanut Spread.

For more gift ideas, see our **Top 100 Cookbooks of the Last 25 Years**: CookingLight.com/CookbookAwards.