A Book for Every Cook

Whether you're a kitchen novice or a seasoned pro, you'll find something in this year's crop of cookbooks. —ADAM MARKOVITZ

The Four & Twenty Blackbirds Pie Book
Emily Elsen & Melissa Elsen
Don't worry, there are no actual birds in the pastry recipes from this beloved NYC pie shop—just luscious, Americana-inspired fillings like brown butter pumpkin and sweet corn custard.

Franny's: Simple Seasonal Italian
Andrew Feinberg, Francine Stephens & Melissa Clark
Think Brooklyn Italian food is still all red sauces and floppy pizza slices? Dig into this catalog of inventive crowd-pleasers—from festive crostini to picture-perfect pizza—from the owners of one of the borough's hottest dining spots.

Ivan Ramen: Love, Obsession, and Recipes From Tokyo's Most Unlikely Noodle Joint
Ivan Orkin with Chris Ying
You may never attempt his complex ramen recipes, but reading about Orkin's journey from "middle-aged Jewish guy from Long Island" to Tokyo restaurant star is food for any gourmand's soul.

One Good Dish
David Tanis
Following his hit make-your-own-feast guides Heart of the Artichoke and A Platter of Figs, the New York Times columnist (and former Chez Panisse chef) focuses on homestyle single-plate wonders like Tuscan meatballs and winter minestrone.

Ottolenghi: The Cookbook
Tatam Ottolenghi & Sami Tamimi
Simple yet swanky fare (sweet potato galettes; mixed mushrooms with cinnamon and lemon) abounds in the British-Israeli restaurateurs' debut collection, now available in the U.S. after the surprise success of last year's Jerusalem.

Sauces & Shapes
Oretta Zanini De Vita & Maureen B. Fant
If old-school Italian pasta sauces like sardine and raisin or chicken giblets ragù aren't part of your regular pasta rotation, they will be after you pick up this encyclopedia of cucina italiana.

Spain
Jeff Koehler
Watch your backs, Italy and France. The home of jamón ibérico and paella is fast becoming Europe's new culinary mecca thanks to the kinds of familiar-meets-foreign dishes—artichoke egg tortilla, duck with pears—featured in this book from the Barcelona-based food writer.

Treme: Stories and Recipes From the Heart of New Orleans
Lolis Eric Elie
A staff writer for HBO’s Treme, New Orleans native Elie gives a gourmet tour of his hometown that includes savory gumbo and crawfish recipes from some of the city's greatest chefs.

Vedge: 100 Plates Large and Small That Redefine Vegetable Cooking
Rich Landau & Kate Jacoby
Warm ramp hummus and portobello frites are a few of the vegan showstoppers perfected in the kitchen of award-winning Philadelphia restaurant Vedge.