



Holiday Cookbooks

December 10, 2007

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Food town that it is, Philadelphia cookbook authors, who range from chefs and restaurateurs to food historians and food writers, continue each year to claim considerable space on booksellers' shelves everywhere. Here find the latest and greatest cookbooks with local ties.

Mastering the Grill: The Owner's Manual for Outdoor Cooking (Chronicle Books)

Philly natives Andrew Schloss and David Joachim co-authored this "guy's" cookbook. Besides the more than 300 recipes, it offers tons of tips and techniques so that the reader can grill like a pro.

Morimoto: The New Art of Japanese Cooking (DK Publishing)

In his brand new cookbook, The Food Network's Japanese "Iron Chef" and "Iron Chef America" approaches cooking like a theatrical performance, with talent, pressure and demand to deliver something memorable. But fear not--his beautifully designed book is instructive for home chefs wishing to learn the basics of Japanese cooking.

Forklore: Tales and Recipes from an American Bistro (Temple University Press)

Veteran restaurateur Ellen Yin has been a leader in the renaissance of Old City as a dining destination with her classic Fork and, now the gourmet shop, Fork, etc., all part of what she has been able to establish as her own unique culinary signature. She recounts her own philosophy of life, business and 100 favorite recipes in this personal memoir, published on the occasion of her 10th anniversary.

Old Original Bookbinder's Restaurant Cookbook

For the love of seafood of all kinds, *Old Original Bookbinder's Restaurant Cookbook*, self-published by Judith Frazin, preserves the heritage of the restaurant in its original location in historic Old City and the integrity of the classic recipes. The handy size paperback, unlike many of the heftier volumes written about Bookie's, can even serve as a clever holiday stocking stuffer.

Delilah's Everyday Soul: Southern Cooking with Style (Running Press)

Last year's darling of cookbooks was penned by Delilah Winder, African-American chef/owner of Delilah's on Market and Delilah's Southern Cuisine in Reading Terminal, Amtrak 30th Street Station and Philadelphia International Airport. The striking personal memoir of soul food that also paid homage to both the traditional and contemporary experience of preparing and eating Southern style made Winder a national star with her appearance on NBC's Today Show.

Susanna Foo Fresh Inspiration (Houghton Mifflin Company)

The second cookbook by the James Beard and Robert Mondavi award-winning chef/owner Susanna Foo of Susanna Foo Chinese Cuisine. The innovator of extraordinary talent and skill, she reinterprets the most basic and simplest Chinese dishes as she forces us to re-evaluate what Chinese cooking and eating is really all about.

Le Bec-Fin Recipes (Running Press)

Georges Perrier, the pioneer chef who brought the art of fine dining to Philadelphia long before the city ever was considered a major restaurant town, shares his best recipes with home chefs who are up to the challenge of trying to gather as many stars as this award-winning, nationally-acclaimed Frenchman.

Latin Ladles (Ten Speed Press)

How about some comfort food to warm the heart and stomach? Douglas Rodriguez, father of Nuevo Latino cuisine and original executive chef at Stephen Starr's Alma de Cuba, serves up plenty of wonderful soups and stews in *Latin Ladles*. He's even the master chef of his own special ingredients from Central and South America.

Grilling for Life (Scribner)



Food Network celebrity “star” chef Bobby Flay has diners all razzle-dazzle at Bobby Flay Steak at the Borgata Hotel Casino & Spa in Atlantic City. His *Grilling for Life*, with co-authors Stephanie Banyas and Sally Jackson, employs a number of health-minded techniques in the preparation of his recipes. It was voted one of the best 25 cookbooks for 2006 by the editors at Food & Wine Magazine. If you don’t own it, it’s still worth discovering how he creates bold flavors by incorporating herbs, spices and citrus zest to dishes like pork tenderloin with light coconut milk and non-fat yogurt.

Lidia Bastianich Cookbooks (Knopf Publishing Group)

Who doesn’t like Italian food? Blessedly, celebrity chef Lidia Bastianich has compiled a stack of informative and entertaining cookbooks to her credit, including those editions that correspond with her popular PBS series, *Lidia’s Italian Table*, *Lidia’s Italian-American Kitchen* and *Lidia’s Family Table*, for home chefs to recreate her celebrated, authentic and delicious recipes.