



Haley's Book'd Lists

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Sage Advice: Best Cookbooks Your Library Card Can Buy

Created by **Haley** - Updated on August 01st 2017

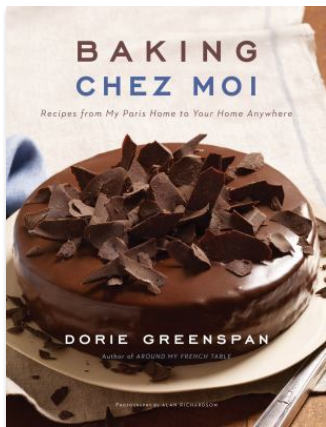
Recipe for Finding Cookbooks

Ingredients:

- 1 Non-Fiction Section
- 1 MCL Library Card
- Free Thyme Time

Process:

1. Set Non-Fiction Section to 641-642
2. Separate unwanted books from wanted books
3. Whip through wanted books thoroughly to ensure actual wanting
4. Let set in arms or bag until ready for check out
5. Check out and enjoy!



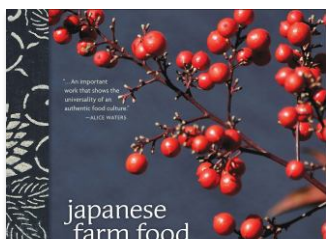
Baking chez moi : recipes from my Paris home to your home anywhere Greenspan, Dorie, author.

From the Publisher

Greenspan "explores the ... world of French desserts, bringing together a ... mix of contemporary recipes, including original creations based on traditional and regional specialties, and drawing on seasonal ingredients, market visits, and her travels throughout the country"-- Provided by publisher.

My Thoughts

This was given to me and I absolutely love it. Everything turns out beautiful looking and is absolutely delicious, but you may want to take the entire afternoon to make these. While they aren't complicated, they can be lengthy feeling.



Japanese farm food Hachisu, Nancy Singleton.

From the Publisher

Japanese Farm Food offers a unique look into life on a Japanese farm through 165 simple, clear-flavored recipes along with personal

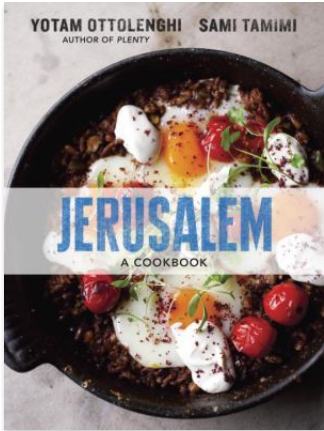
My Thoughts

Asian cuisine and culture have always been fascinating to me. This book ties the two together and shows you not only how to make the



stories and over 350 stunning photographs. It is a book about love, community, and life in rural Japan.

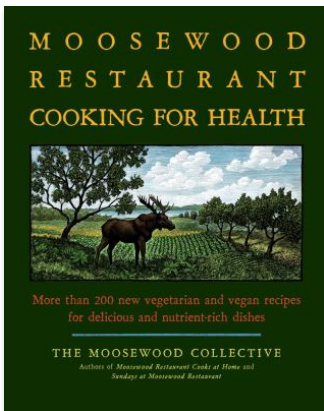
recipes, but where the ingredients come from.



Jerusalem : a cookbook Ottolenghi, Yotam.

From the Publisher

"A collection of 120 recipes exploring the flavors of Jerusalem from the "New York Times "bestselling author of "Plenty," one of the most lauded cookbooks of 2011. In "Jerusalem," Yotam Ottolenghi and Sami Tamimi explore the vibrant cuisine of their home city--with its diverse Muslim, Jewish, and Christian communities."--Provided by publisher.



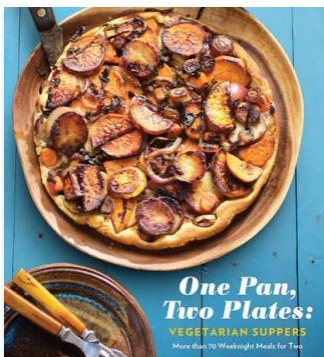
Moosewood Restaurant cooking for health : more than 200 new vegetarian and vegan recipes for delicious and nutrient-rich dishes

From the Publisher

Motivated by the simple principle that eating more vegetables, fruits, and whole grains keeps people healthier longer, the Moosewood Collective presents this all-new collection of more than 200 recipes that make whole foods wholly delicious. In this latest book, the Collective has carefully crafted recipes that celebrate local and environmentally sustainable food and that reflect the latest thinking on good nutrition.

My Thoughts

My mother-in-law turned me on to the Moosewood cookbooks, and so I checked out just about every Moosewood cookbook MCL had. I wound up buying this book after checking it out because I loved every single recipe.



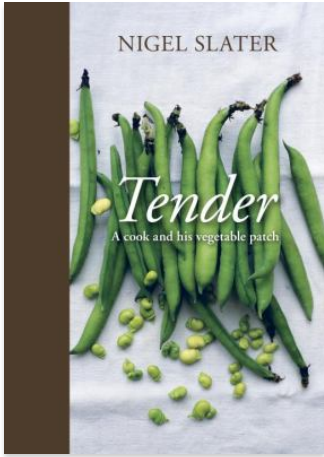
One pan, two plates : vegetarian suppers : more than 70 weeknight meals for two Snyder, Carla, author.

From the Publisher

With an emphasis on reducing prep time and the usual sinkful of dishes, cooking instructor Carla Snyder serves up the ideal couple's guide to simple, complete, and truly delicious meals that can be made in one skillet, in less than 60 minutes.

My Thoughts

One of the difficulties I have when cooking is leftovers because I always forget about them or they just are never good on the second day. Then I found this book. They also have a meat version for you carnivores.



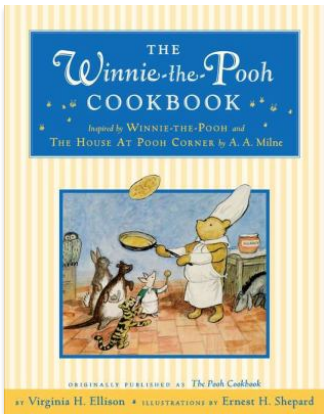
Tender : a cook and his vegetable patch Slater, Nigel

From the Publisher

"A comprehensive, deeply personal, and visually stunning guide to growing and cooking vegetables from Britain's foremost food writer, with more than 400 recipes and extensive gardening notes. In the tradition of Roast Chicken and Other Stories comes Tender, a passionate guide to savoring the best the garden has to offer. an instant classic when it was first published in the UK, Tender is a cookbook, a primer on produce, and above all, a beloved author's homage to his favorite vegetables....

My Thoughts

Everything you didn't know you wanted to know about vegetables. Truly.



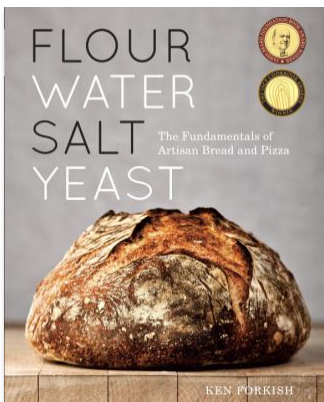
The Winnie-the-Pooh cookbook : inspired by Winnie-the-Pooh and the House at Pooh corner by A.A. Milne Ellison, Virginia H.

From the Publisher

Inspired by "Winnie-the-Pooh" and "The House at Pooh Corner" by A.A. this delightful collection has been thoroughly updated since its first publication 40 years ago, and contains over 50 recipes. Full color.

My Thoughts

While it may not be in every chef's kitchen, cookbooks inspired by books are some of my favorites and have surprisingly good recipes. I especially like this one because it's perfect for tea time nostalgia.



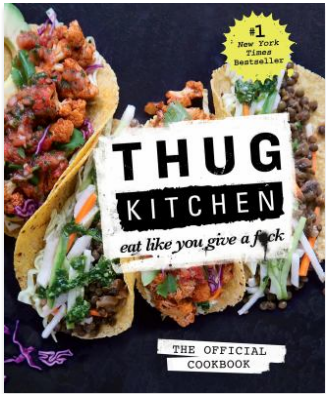
Flour water salt yeast : the fundamentals of artisan bread and pizza Forkish, Ken.

From the Publisher

From Portland baker, Ken Forkish, comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker.

My Thoughts

If you want to learn how to bake bread this is THE book to read in my opinion.



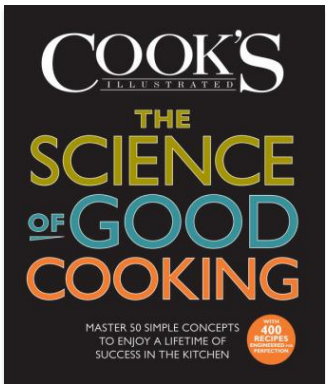
Thug Kitchen : eat like you give a f*ck : the official cookbook.

From the Publisher

"Thug Kitchen started their wildly popular web site to inspire people to eat some Goddamn vegetables and adopt a healthier lifestyle. Beloved by Gwyneth Paltrow ("This might be my favorite thing ever") and named Saveur's Best New Food blog of 2013--with half a million Facebook fans and counting--Thug Kitchen wants to show everyone how to take charge of their plates and cook up some real f*cking food. Yeah, plenty of blogs and cookbooks preach about how to eat more kale, why ginger fights...

My Thoughts

A modern, inspirational and intimidating cookbook. It does have a ton of swears, but sometimes the food is so good you have to curse.



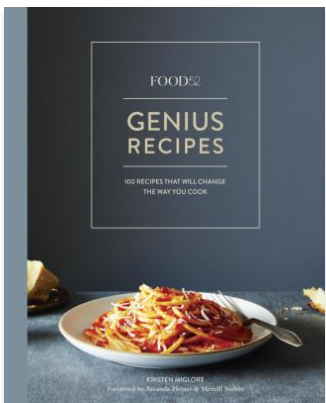
The science of good cooking : master 50 simple concepts to enjoy a lifetime of success in the kitchen

From the Publisher

Organized around 50 core principles our test cooks use to develop foolproof recipes, The Science of Good Cooking is a radical new approach to teaching the fundamentals of the kitchen. Fifty unique experiments from the test kitchen bring the science to life, and more than 400 landmark Cook's Illustrated recipes illustrate each of the basic principles at work.

My Thoughts

Ever had a batch of cookies come out flat and crispy instead of fluffy and chewy? That's SCIENCE at work! And, this book will tell you all about it.



Food52 genius recipes : 100 recipes that will change the way you cook Miglore, Kristen, author.

From the Publisher

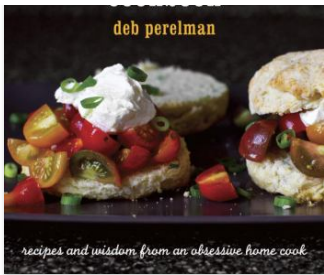
"An essential collection of more than 100 foolproof recipes from food luminaries such as Julia Child, Alice Waters, and David Chang--curated, introduced, and photographed by the team behind the leading food website Food52. This debut title from Food52 Works, a new imprint from Ten Speed Press, draws from Food52's James Beard Award-nominated Genius Recipes column, which features inventive recipes that rethink cooking tropes and, simply put, are nothing short of genius. In this inspired book for...

My Thoughts

"Food52" is a fantastic cooking blog and this is the cookbook that came from that. The author has quite a few interesting tips to provide!

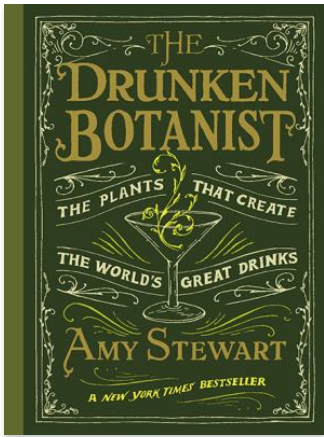


The smitten kitchen cookbook Perelman, Deb.



From the Publisher

"The long-awaited cookbook from the food blogging phenom, Deb Perelman -- home cook, mom, photographer, and celebrated author of SmittenKitchen.com." -- Provided by publisher.



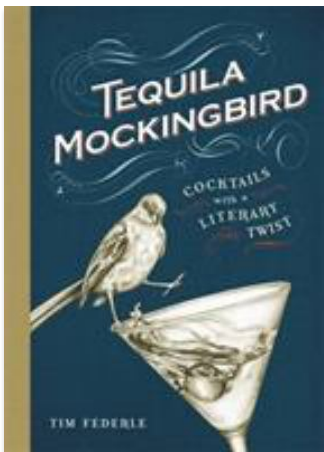
The drunken botanist : the plants that create the world's great drinks Stewart, Amy.

From the Publisher

In The Drunken Botanist, Amy Stewart explores the dizzying array of herbs, flowers, trees, fruits, and fungi that humans have, through ingenuity, inspiration, and sheer desperation, contrived to transform into alcohol over the centuries.

My Thoughts

So, I like science, and I like knowing where things come from. This is a super interesting read if you're also into that. And, if you're not, then hey! There's some cocktail recipes in here, too.



Tequila mockingbird : cocktails with a literary twist Federle, Tim.

From the Publisher

Features 65 drink recipes inspired by history's most loved novels.

My Thoughts

I like books (duh). I like themes. And, I like cocktails. So book-themed cocktails? Yes, please!



Baking for two : the small-batch baking cookbook for sweet and savory treats Yabiku, Tracy, author.

From the Publisher

Baking for Two has reengineered your favorite baking recipes to

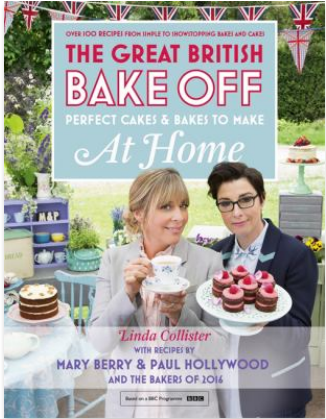
My Thoughts

Ever get a craving for brownies, so you make some and then eat the



achieve the same delicious results in perfectly sized portions. With Baking for Two you'll create foolproof, scaled-down versions of your favorite sweet and savory baked goods.

entire pan because you made them and why share? This book can help make that pan smaller!



The great British bake off : perfect cakes and bakes to make at home Collister, Linda, author.

From the Publisher

Be inspired by the action inside the Bake Off tent and make brilliant bakes at home with this companion cookbook to the 2016 series. You'll find recipes for simple classics that will become your very own signature bake, as well as showstopping creations to wow your audience of family and friends.

My Thoughts

So I obviously love GBBO, so I ordered their cookbooks because everything they make has to be fancy and fabulous. I also ordered the books by the contestants, so keep an eye out for those!