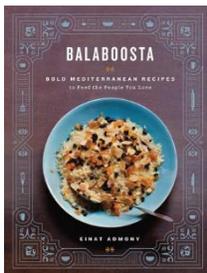


Cookbooks

A good cookbook can inspire you, comfort you, whisk you halfway around the world, or help you enjoy the best of the season right here at home. Either way, cooking and baking are great ways to fill your home with warmth and good smells, and keep you busy through the long winter months. Here are just a few of the many titles available in the WPL cooking section...

Enjoy!



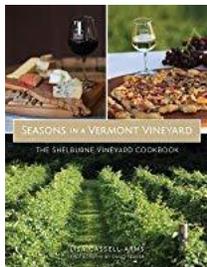
[Balaboosta](#) by Einat Admony

The author's mixed Israeli heritage seamlessly blends with the fresh, sophisticated Mediterranean palate she honed while working in some of New York City's most beloved kitchens. Interesting recipes to switch up the same old routine.



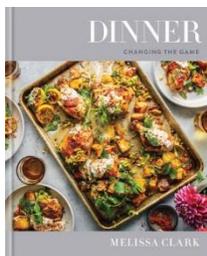
[Honey and Co.](#) by Itamar Srulovich and Sarit Packer

Recipes from one of London's hottest restaurants, including spreads and dips, interesting salads, one-pan dishes, simple fragrant soups, rich Persian entrees, the tagines of North Africa, the Sofritos of Jerusalem, and the herb-infused stews of Iran.



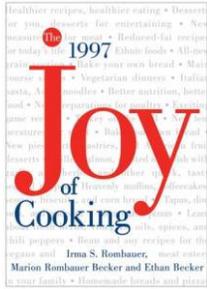
[Seasons in a Vermont Vineyard](#) by Lisa Cassell-Arms

The Shelburne Vineyard Cookbook, and winner of a 2015 Independent Publisher's Award. A cookbook organized around the seasonal cycles of a Vermont vineyard. Maybe start with winter?



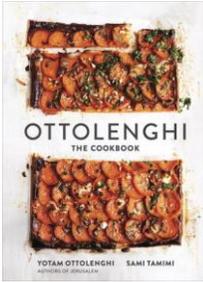
[Dinner: Changing the Game](#) by Melissa Clark

With more than 200 recipes from a James Beard Award Winning Chef, *Dinner* is about options: inherently simple recipes that you can make any night of the week.



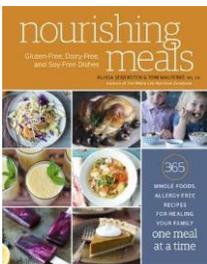
[The Joy of Cooking](#) by Irma Rombauer

The most authoritative cookbook in America. WPL has the 1997 edition, the 2006 edition, and the newly revised 2019 edition. Learn to cook anything.



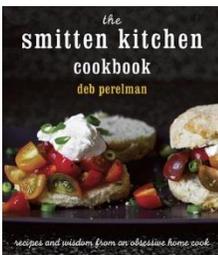
[Ottolenghi](#) collection by Yotam Ottolenghi

An amazing collection of cookbooks from London's popular Ottolenghi restaurants, inspired by the diverse culinary traditions of the Mediterranean. WPL has: *The Cookbook*, *Simple*, *Nopi*, *Jerusalem*, and *Plenty More*. Check them ALL out, one at a time!



[Nourishing Meals: 365 Whole Food, Allergy-Free Recipes for Healing Your Family One Meal at a Time](#) by Alissa Segersten

Every recipe in this book is free of the most common allergens: gluten, soy, eggs, and dairy, as well as refined sugar. And these dishes are designed to appeal to everyone, including vegan, vegetarian, seafood, and meat-eaters!



[Smitten Kitchen](#) by Deb Perelman

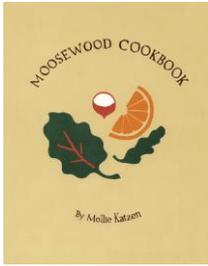
Food-blogger Deb Perelman has dedicated herself to finding the best of the best recipes and adapting them for the everyday cook—the ones with little time to spare, little money to burn on unpronounceable ingredients, and little help in the kitchen.



[Istanbul and Beyond: Exploring the Diverse Cuisines of Turkey](#)

by Robyn Eckhardt and David Hagerman

This book takes you from Istanbul, home to one of the world's great fusion cuisines, to the lesser-known provinces, opening a vivid world of flavors influenced by neighboring Syria, Iran, Iraq, Armenia, and Georgia. It's kinda like traveling...



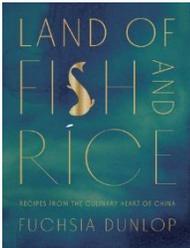
[The Moosewood Cookbook](#) by Mollie Katzen

THE classic vegetarian cookbook, published in the 1970's with hand lettered recipes and illustrations. Want a more modern spin? Check out one of the [Moosewood Collective](#)'s many vegetarian cookbooks, all based on recipes from the famed Moosewood Restaurant in Ithaca, NY. We recommend [New Classics](#).



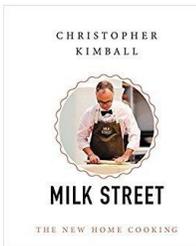
[Love Bake Nourish](#) by Amber Rose

A good baking book for those trying to avoid too much refined sugar. This book will definitely have you dreaming of fresh berry season, but there are some nice options for the colder months as well.



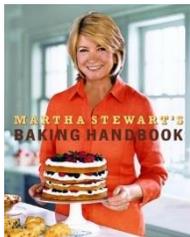
[The Land of Fish and Rice: Recipes from the Culinary Heart of China](#) by Fuchsia Dunlop

Travel to the Jiangnan region of China, to learn the recipes, techniques, and ingredients of "land of fish and rice".



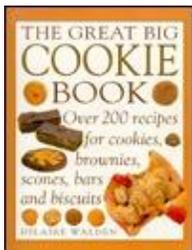
[Milk Street: The New Home Cooking](#) by Christopher Kimball

Recipes from Milk Street, the popular public television show, ranging from grains and salads to simple dinners and desserts. Lots of good stuff in this one.



[Martha Stewart's Baking Handbook](#) by Martha Stewart

From simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, Martha does it all.



[The Great Cookie Book](#) by Hilaire Walden

'Cause sometimes all you need is a cookie.