

## Pimp My Rice

In 2014, barrister Nisha Katona had a nagging obsession to build a restaurant serving the kind of food Indians eat at home and on the street. The first Mowgli restaurant opened in Liverpool in late 2014, blowing away the critics forming legions of fans. The simple dishes of a Mowgli menu are a million miles away from the curry stereotype. These dishes convey the truth that real Indian food is extremely healthy, often vegan, and always packed with fresh flavour. She gave up her 20 year career as a full time barrister to build Mowgli Liverpool and opened Manchester Mowgli less than a year later. There are now three restaurants with two more venues about to open, and plans for further expansion. Nisha, a dedicated curry evangelist, has fond hopes for Mowglis growth and she still insists on hand picking curry virgins for her kitchens, hand training each new Mowgli chef.

Anne Casale invites you into her kitchen to share the special secrets behind hundreds of home-style recipes that have been part of her family's heritage for years and years. A second-generation Italian American and the head of her own cooking school, she takes you by the hand and shows you how to make her father's succulent veal roast, her Nonna Louisa's very own homemade pasta, savory soups based on her mother's perfect broth, sumptuous desserts from her pastry-chef father-in-law, and scores of her own wonderful originals. Best of all, she explains the recipes so carefully and clearly that you are sure to start your own new tradition of delicious Italian Family Cooking -- Clam-Stuffed Mushrooms -- Melt-in-Your-Mouth Fried Mozzarella -- Linguine with Tomato-Garlic Sauce -- Penne with Mushrooms and Prosciutto -- Delectable Five Layer Pasta Pie -- Pan-Fried Lamb Chops with Lemon Juice -- Chicken Legs Stuffed with Sausage and Scallions -- Fillets of Sole Florentine -- Mussels with Hot Tomato Sauce -- Zucchini with Roasted Peppers -- Fluffy Potato Pie -- Ricotta Mousse with Raspberry Sauce -- Espresso Cream Tart -- Sicilian Cassata with Chocolate Frosting ...and many more! For beginners and experts alike, here's a cookbook full of old-fashioned warmth, wisdom, and goodness -- updated for you and your kitchen.

In *Recipes from a Normal Mum*, Holly Bell transforms the daily chore of cooking for the whole family with her collection of inventive, economical and simple recipes. With colour photographs of every dish (in response to the feedback Holly always hears from mums!), this is the must-have book for any mum who is short of time but still wants to cook delicious food for her family. Each recipe is written in straightforward steps and made with ingredients that you can buy at the supermarket. Split into 8 chapters including *The More the Merrier*, *Dinner for 2 in A Flash*, *Switch to Baking Mode* and *Food for the Great British Outdoors*, Holly has recipes to fit every family occasion. And no longer will you be stumped when you are left with a little-used ingredient or an excess amount of a dish as Holly has supplied ideas for using up the surplus, ensuring you waste absolutely nothing. Recipes include the *Mix It Up Breakfast Muffins*, *Lemony Salmon Pasta with Courgettes & Peas*, *Tortilla Traybake* and *Lemon Button Biscuits*. Holly is a real mum cooking in real time and 'normal' mums of every variety regularly turn to her blog for advice and fail-safe recipes.

Whether it is a speedy recipe for feeding little people, cooking for a hungry crowd, baking for children's parties, or conjuring up grown-up weeknight suppers, this is a book to which you can turn no matter what aspect of family life you're approaching that day. The chef behind the popular *Mowgli Street Food* cookbook shares over 100 global rice recipes to spice up your kitchen Across continents, rice is the dramatic centerpiece of the table and at the heart of life. In *Pimp My Rice*, food writer and chef Nisha Katona shares recipes from her home kitchen and around the globe, from *Pimped Rice Piri Piri* to *Beefed-Up Bibimbap* and even *Black Rice & Coconut Sorbet*. Showcasing a rainbow of types and explaining how to cook them perfectly every time, Nisha takes the fear out of the world's greatest cereal killer. Nisha Katona is a rice evangelist. Why? It does not need peeling, it does not need soaking, it likes to be left to cook without a watchful gaze. It has an eternally long life, waiting long in dark cupboards, bidden to warm musky life when fridges are empty and potatoes are sullenly sprouting. Far from being an understudy, rice is the most virile, muscular weapons of mass construction in the busy working kitchen. Nisha, who runs a fantastically popular *Curry Clinic* on Twitter, is on a mission to demystify rice and to show the enormous breadth of rice recipes that can be created simply and quickly. As a second generation Indian, she shows how to marry different cuisines together, to create vibrant, exciting dishes. In other words, this is a book of pimped-up rice recipes.

Kafka Tamura runs away from home at fifteen, under the shadow of his father's dark prophesy. The aging Nakata, tracker of lost cats, who never recovered from a bizarre childhood affliction, finds his pleasantly simplified life suddenly turned upside down. As their parallel odysseys unravel, cats converse with people; fish tumble from the sky; a ghost-like pimp deploys a Hegel-spouting girl of the night; a forest harbours soldiers apparently un-aged since World War II. There is a savage killing, but the identity of both victim and killer is a riddle - one of many which combine to create an elegant and dreamlike masterpiece. 'Wonderful... Magical and outlandish' *Daily Mail* 'Hypnotic, spellbinding' *The Times* 'Cool, fluent and addictive' *Daily Telegraph*

Many people are intimidated at the idea of cooking Japanese food at home. But in *JapanEasy*, Tim Anderson reveals that many Japanese recipes require no specialist ingredients at all, and can in fact be whipped up with products found at your local supermarket. In fact, there are only seven essential ingredients required for the whole book: soy sauce, mirin, rice vinegar, dashi, sake, miso and rice. You don't need any special equipment, either. No sushi mat? No problem - use just cling film and a tea towel! *JapanEasy* is designed to be an introduction to the world of Japanese cooking via some of its most accessible (but authentic) dishes. The recipes here do not 'cheat' in any way; there are no inadequate substitutions for obscure ingredients: this is the real deal. Tim starts with some basic sauces and marinades that any will easily 'Japanify' any meal, then moves onto favourites such as gyoza, sushi, yakitori, ramen and tempura, and introduces readers to new dishes they will love. Try your hand at a range of croquettes, sukiyaki and a Japanese 'carbonara' that will change your life. Recipes are clearly explained and rated according to difficulty, making them easy to follow and even easier to get right. If you are looking for fun, simple, relatively quick yet delicious Japanese dishes that you can actually make on a regular basis – the search stops here.

The *Curry Guy* aka Dan Toombs is back, and this time he is taking on Thai takeaway and restaurant favourites. Dan has spent over two decades working with chefs and eateries to research and create recipes that taste just like the takeaway. Thai cuisine is known for its light dishes that are packed with diverse flavours and textures, and which make the most of a fine balance of sour, sweet and salt. In *The Curry Guy Thai*, Dan offers up his own versions of those much-loved dishes, including beef massaman curry, red duck curry, pad Thai, fishcakes and summer rolls. With over over 100 recipes, beautiful colour photography throughout, plus store cupboard tips and advice, you'll learn how to create your own classic dishes at home.

Rice is one of the most versatile and delicious foods in the world. From risottos to nasi goreng, pilaf to pies, puddings to snack bars, this extraordinary grain is an essential ingredient in so many classic dishes. *Posh Rice* offers over 70 brand new recipe ideas for rice, with sections on soups & snacks (pakoras, béchamel fritters, sticky rice summer rolls), salads & bowls (sesame, avocado

and salmon rice bowl, chicken burrito bowls, Persian rice salad), main courses (bibimbap, risi e bisi, lamb Hyderabadi biryani, seafood paella, Hong Kong claypot rice), side dishes (coconut and cashew rice, mudajahhra) and desserts and sweets (Belgian rice tart, Balinese black rice pudding, summer berry rice cream). With tips on storecupboard essentials and a guide to types of rice, and with a photograph of every single recipe, Posh Rice gives you a wealth of fast and tasty meal solutions.

Since his New York Times op-ed column debuted in 2011, Mark Bittman has emerged as one of our most impassioned and opinionated observers of the food landscape. The Times' only dedicated opinion columnist covering the food beat, Bittman routinely makes readers think twice about how the food we eat is produced, distributed, and cooked, and shines a bright light on the profound impact that diet—both good and bad—can have on our health and that of the planet. In *A Bone to Pick*, Mark's most memorable and thought-provoking columns are compiled into a single volume for the first time. As abundant and safe as the American food supply appears to be, the state of our health reveals the presence of staggering deficiencies in both the system that produces food and the forces that regulate it. Bittman leaves no issue unexamined; agricultural practices, government legislation, fad diets, and corporate greed all come under scrutiny and show that the issues governing what ends up in our market basket and on our tables are both complex and often deliberately confusing. Unabashedly opinionated and invariably thought provoking, Bittman's columns have helped readers decipher arcane policy, unpack scientific studies, and deflate affronts to common sense when it comes to determining what "eating well" truly means. As urgent as the situation is, Mark contends that we can be optimistic about the future of our food and its impact on our health, as slow-food movements, better school-lunch programs, and even "healthy fast food" become part of the norm. At once inspiring, enraging, and enlightening, *A Bone to Pick* is an essential resource for every reader eager to understand not only the complexities inherent in the American food system, but also the many opportunities that exist to improve it.

Wiseguys called him "the Keith Richards of the American Mafia" and JFK hero Jim Garrison denounced him as "one of the most notorious vice operators in the history of New Orleans" ... but you can just call him MR. NEW ORLEANS. Mr. New Orleans tells the incredible story of Frenchy Brouillette, a redneck Cajun teenager who stole his big brother's motorcycle and embarked on a 60-year vacation to New Orleans, where he became a legendary gangster and the underworld political fixer for his cousin, Louisiana Governor Edwin Edwards. Written by Crescent City native Matthew Randazzo V, the wickedly funny Mr. New Orleans is the first book to ever break the code of secrecy of the New Orleans Mafia Family, the oldest and most mysterious criminal secret society in America. "Mr. New Orleans is a rollicking, disturbing ride through the underbelly of a bygone New Orleans, lined with moments of dark, side-splitting hilarity. If you're a fan of James Lee Burke, drop what you're reading and pick this one up. In an era when popular wisdom tells us T.V. has stolen all depth from the literary true-crime narrative, Matthew Randazzo has found a way to beat that trend mightily; he's gone straight to the source and captured the singular, confounding voice of the New Orleans' mafia's top political fixer with fast-paced, riveting prose and a fine journalist's eye for detail." Chris Rice, New York Times Bestselling Author "Mr. New Orleans is a total knockout: Take everything you ever imagined about the sleazy good times to be had in New Orleans -- the sleazy good times capital of America -- and quadruple it, and you have a hint of what's inside these sticky pages." Bill Tonelli, Author of *The Italian American Reader* and Editor for *Esquire* and *Rolling Stone*

A handbook, a cookbook, an eggbook: this quasi-encyclopedic ovarian overview is the only tome you need to own about the indispensable egg. Eggs: star of the most important meal of the day, and, to hear billions of cooks and chefs tell it, quite possibly the world's most important food. Does that make Lucky Peach's *All About Eggs* the world's most important book? Probably yes. In essays, anecdotes, how-tos, and foolproof recipes, this egg-centric volume celebrates everything an egg can be and do. Whether illuminating the progress of an egg through a chicken, or teaching you how to poach the perfect egg, *All About Eggs* bursts with facts to deploy at your next cocktail party—then serves up a killer deviled egg recipe to serve while you're doing it. *All About Eggs* is for anyone who has ever delighted in the pleasures of an omelet, marveled at the snowflake patterns on a century egg, or longed to make a sky-high soufflé.

Travis Maddox, Eastern University's playboy, makes a bet with good girl Abby that if he loses, he will remain abstinent for a month, but if he wins, Abby must live in his apartment for the same amount of time.

Much more than a cookbook, here is a fun, fact-filled guide to the vegan world of grocery shopping, understanding nutrition, meal planning, dining out, and more. This complete resource for cooking mouthwatering, inexpensive soul-food dishes offer recipes made without white sugar, white flour, white rice, or animal or dairy products. Delicious and nutritious versions of classic recipes sure to satisfy vegans and meat eaters alike include: Sweet Potato Pie, Potato Salad, Tofu Buffalo "Wings", Corn Bread, Collard Greens, and Candied Yams. An instructional cooking DVD, *Pimp My Tofu*, is included to help take the guesswork of tofu.

Hailing from Hawaii, poke (or POH-key] is best described as laid-back sushi bowls, and is THE hottest food trend of the moment. Traditionally made from chunks of fresh, raw fish, anything goes when it comes to ingredients: select your fish, cube it, layer it on rice and pile it high with any topping you like. Simple! Start with the vibrant Tropical Ahi Poke, dressed with a zingy pineapple and chilli salad, or for something that packs a real flavour-punch try the wonderfully refreshing Lomi Lomi Salmon served on a bowl of crushed ice. Poke bowls are extremely customisable: if catering for vegetarians sub out the fish for chopped tempeh, tofu or even cubes of avocado and sweet potato. Complete with helpful instructions on how to prep fish and cook rice, you'll also find inspired ways to pimp up your bowls: from crunchy pickles and mouthwatering marinades to awesome sides and snacks and more! And whatever you do, make sure you leave room for the sweet stuff and drinks – this is seriously tasty comfort food that everyone will love.

*Puffin Plated: A Book-to-Table Reading Experience* A deluxe, full-color hardback edition of the perennial Jane Austen classic featuring a selection of recipes for tea-time treats by the one and only Martha Stewart! Have your book and eat it, too, with this clever edition of a classic novel, featuring delicious recipes from celebrity chefs. In this edition of Jane Austen's regency classic *Pride and Prejudice*, plan a fancy tea party or book club gathering with recipes for sweet confections and pastries. From maple glazed scones and delicate sugar and spice cake, to berry tartlets and French macarons. Bring your friends and family together with a good meal and a good book! Book includes full, unabridged text of Jane Austen's *Pride and Prejudice*, interspersed with recipes, food photography, and special food artwork.

WINNER OF THE POLITICAL BOOK AWARDS POLITICAL HISTORY BOOK OF THE YEAR 2014. Published to coincide with the fiftieth anniversary of the Profumo scandal, *An English Affair* is a sharp-focused snapshot of a nation on the brink of social revolution.

Due to the fantastic reception of the paperback edition, now by popular demand, comes a new stunning keepsake hardback

edition! Drawing on Sevtap Yu ?ce's rich heritage, this popular book, contains over eighty delicious Turkish recipes - from classics to more modern interpretations, but always with Sevtap's nod to flavour and simplicity. Organised into chapters including breakfast, mezze, salads, mains and desserts, Turkish Flavours contains all the favourite Turkish dishes, including hummus, dukkah, dolmades, lamb koftes and smoked eggplant, as well as delectable sweets, such as caramelised figs, semolina halva and Turkish yoghurt and olive oil cake. This book is for anyone with an interest in Turkish food - it is straightforward, delicious and the recipes work every time.

Cook quick and easy delicious meals to enjoy at home. The perfect gift for busy people who want to make simple but satisfying home cooked dinners. The Roasting Tin has recipes for 75 delicious one-dish dinners ranging from chicken traybakes to supergrains. The concept is simple: easy ingredients, a few minutes prep, and let the oven do the work. Each chapter also includes a helpful infographic for how to build you own roasting tin dinner using whatever is in your fridge tonight. These recipes are for anyone who wants to eat nutritious food made from scratch. 'A brilliant buy for anyone who wants to cook with minimal effort, equipment or cooking knowledge' Independent THE SWEET ROASTING TIN, THE LATEST IN THE MILLION-COPY-SELLING ROASTING TIN SERIES, IS OUT NOW \*\*AS SEEN ON CHANNEL 4\*\*

The Italian's one-night heir

Two babies are left in a Tokyo station coin locker and survive against the odds, but their lives are forever tainted by this inauspicious start. As they grow up, they join the ranks of Toxtown: a district of addicts, freaks and prostitutes. One becomes a bisexual rock star and looks for his mother, while the other one, an athlete, seeks revenge. This savage and stunning story unfolds in a surrealistic whirl of violence.

Learn the secret to incredible homemade curries for National Curry Week. From the founder of Mowgli and BBC's Top of the Shops and Recipes That Made Me. Cook authentic curries at home with Nisha's 4 simple steps and delicious, family recipes. Nisha's infographic spice trees show you which spices and ingredients always go together in the Indian kitchen while Nisha's recipes for generous, flavoursome food bring the flavour pairings to life. 'Nisha's book is brilliant - stunning recipes' Tom Kerridge 130+ recipes all suitable from 6 months old Wean your baby and feed your family at the same time by cooking just one meal in under 30 minutes that everyone will enjoy! Say goodbye to cooking multiple meals every day and the fuff of making special little spoonfuls for your baby, plainer dishes for fussy older siblings, and something different again for the grown-ups. With this ingenious new way to introduce solid food to your baby, you'll cook a single meal and eat it together as a family where baby will learn how to eat from watching you. Each recipe is quick to prepare and easy to adapt for different ages and dietary requirements. So forget 'baby food' and make light work of weaning with What Mummy Makes!

This "smart, confident, and necessary" (Shea Serrano, New York Times bestselling author) first cultural biography of rap superstar and "master of storytelling" (The New Yorker) Kendrick Lamar explores his meteoric rise to fame and his profound impact on a racially fraught America—perfect for fans of Zack O'Malley Greenburg's Empire State of Mind. Kendrick Lamar is at the top of his game. The thirteen-time Grammy Award-winning rapper is just in his early thirties, but he's already won the Pulitzer Prize for Music, produced and curated the soundtrack of the megahit film Black Panther, and has been named one of Time's 100 Influential People. But what's even more striking about the Compton-born lyricist and performer is how he's established himself as a formidable adversary of oppression and force for change. Through his confessional poetics, his politically charged anthems, and his radical performances, Lamar has become a beacon of light for countless people. Written by veteran journalist and music critic Marcus J. Moore, this is much more than the first biography of Kendrick Lamar. "It's an analytical deep dive into the life of that good kid whose m.A.A.d city raised him, and how it sparked a fire within Kendrick Lamar to change history" (Kathy Landoli, author of Baby Girl) for the better.

Learn the secret to incredible homemade curries for National Curry Week. From the founder of Mowgli and BBC's Top of the Shops and Recipes That Made Me. Cook authentic curries at home with Nisha's 4 simple steps and delicious, family recipes. Nisha's infographic spice trees show you which spices and ingredients always go together in the Indian kitchen while Nisha's recipes for generous, flavoursome food bring the flavour pairings to life. 'Nisha's book is brilliant - stunning recipes' Tom Kerridge In this enthusiastic, heartfelt, and sometimes humorous ode to bookshops and booksellers, 84 known authors pay tribute to the brick-and-mortar stores they love and often call their second homes. In My Bookstore our greatest authors write about the pleasure, guidance, and support that their favorite bookstores and booksellers have given them over the years. The relationship between a writer and his or her local store and staff can last for years or even decades. Often it's the author's local store that supported him during the early days of his career, that continues to introduce and hand-sell her work to new readers, and that serves as the anchor for the community in which he lives and works. My Bookstore collects the essays, stories, odes and words of gratitude and praise for stores across the country in 81 pieces written by our most beloved authors. It's a joyful, industry-wide celebration of our bricks-and-mortar stores and a clarion call to readers everywhere at a time when the value and importance of these stores should be shouted from the rooftops. Perfectly charming line drawings by Leif Parsons illustrate each storefront and other distinguishing features of the shops.

A comic book cookbook with accessible ramen recipes for the home cook, including simple weeknight bowls, weekend project stocks, homemade noodles, and an array of delicious accompaniments, with insights and tips from notable ramen luminaries. LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE • ONE OF THE YOUNG ADULT LIBRARY SERVICES ASSOCIATION'S GREAT GRAPHIC NOVELS FOR TEENS Playful and instructive, this hybrid cookbook/graphic novel introduces the history of ramen and provides more than 40 recipes for everything you need to make the perfect bowl at home including tares, broths, noodles, and toppings. Authors Hugh Amano and Sarah Becan present colorful, humorous, and easy-to-follow comics that fully illustrate the necessary steps and ingredients for delicious homemade ramen. Along the way, they share preparation shortcuts that make weeknight ramen a reality; provide meaty tidbits on Japanese culinary traditions; and feature words of wisdom, personal anecdotes, and cultural insights from eminent ramen figures such as chef Ivan Orkin and Ramen Adventures' Brian MacDuckston. Recipes include broths like Shio, Shoyu, Miso, and Tonkotsu, components such as Onsen Eggs, Chashu, and Menma, and offshoots like Mazemen, Tsukemen, and Yakisoba. Ideal for beginners, seasoned cooks, and armchair chefs alike, this comic book cookbook is an accessible, fun, and inviting introduction to

one of Japan's most popular and iconic dishes.

When you want a feast in a flash, noodles are the obvious choice – quick, filling and utterly delicious. Pimp My Noodles shows you how, with just a few extra minutes and ingredients, you can elevate this store cupboard staple to a level you never thought possible. With over 50 imaginative noodle upgrades, this book is the ultimate guide to instant gourmet dishes. Not sure what to have for dinner? Why not whip-up the 10-Minute Ramen, topped with a yolky soft-boiled egg. Transport yourself to Italy with the Cacio e Pepe noodles or conquer your hanger with street food favourite, the Ramen Burger. For those of you with a sweet tooth, treat yourself to a Nutella® Swirl Cheese cake Pot with Crispy Spider Noodles or for ultimate indulgence, get stuck into the Butternut & Noodle Spiced Pancakes with Pecan and Maple. Fresh, fast and bursting with flavour, Pimp My Noodles will teach you how to transform the humble instant noodle into a tasty and impressive feast. Noodles just got pimped!

Abruptly fired while pursuing a career-making story and scarred by a failed relationship, young journalist Adam Murphy is left adrift in West Hollywood, until he encounters mystery novelist James Wilton, with whom he follows a dark and deadly trail of sexual perversion, vengeance, and murder as they investigate the disappearances of a number of young gay men. Reprint.

An award-winning collection of over 50 delicious Indian recipes featuring the popular staple. Dal is to India what pasta is to Italy. Cheap to produce, highly nutritional, suitable for long storage and capable of being cooked in a basic pot on an open fire, dal has been providing nourishment to millions of Indians for millennia. It truly is a pan-Indian dish consumed by rich and poor alike. It is high protein and has practically no sugar—in fact, it is known as “poor man’s meat” in India—hence doctors now include this as an essential item in a diet for diabetics. Dal is a genuinely impressive dish of infinite variety—there are at least 50 recipes for this humble food. There are multiple ways of cooking it, wide-ranging seasonings are used and there are diverse supplements to serve with it. Over the centuries, Indian cooks became innovative and with locally available ingredients they dished out dal to satisfy a regional palate. In the process they also invented new dishes using dal lentils such as kedgeriee (khichari – a risotto made with lentil), dosas (pancakes mixed with lentil flour), vadas (lentil cakes), dhokla (baked lentil cakes), papadam (dried lentil snack) and pakoras (fritters dipped in lentil batter). 2015 Gourmand Award Winner, Best Indian Cuisine Praise for The Dal Cookbook “A huge success with budget- and health-conscious cooks . . . . A collection of more than 50 exquisite dal dishes, made using a variety of different pulses, vegetables, fish, seafood, and meat. Even the biggest lentil-phobes will find a recipe to satisfy them in this book.” —Culture Trip

Parveen is passionate about her culture as well as her cuisine, as a wife and mum of three, she is a keen advocate of Indian home cooking as well as a TV Chef. After leaving the corporate world a decade ago, Parveen began demonstrating and teaching cooking around the UK, as well as Europe. She is a firm believer that with the right method and the right spices, anyone can create the most delicious authentic food. With this modern kitchen cookbook, Parveen demystifies the art of Indian cooking with simple step by step instructions, top tips on how to get the best from her recipes and beautiful clear images. Every recipe has a light hearted and personal anecdote, giving an insight into Parveen's family life and Asian culture... But, the real beauty of her recipes is that they really work. If you love Indian food and have always wanted to learn how to cook it then this is the perfect book for you!

Winner of the James Beard Award for Best American Cookbook “Between Harlem and Heaven presents a captivatingly original cuisine. Afro-Asian-American cooking is packed with unique and delicious layers of flavor. These stories and recipes lay praise to the immense influence the African Diaspora has had on global cuisine.” — Sean Brock “This is more than just a cookbook. Alexander and JJ take us on a culinary journey through space and time that started more than 400 years ago, on the shores of West Africa. Through inspiring recipes that have survived the Middle Passage to seamlessly embrace Asian influences, this book is a testimony to the fact that food transcends borders.” — Chef Pierre Thiam In two of the most renowned and historic venues in Harlem, Alexander Smalls and JJ Johnson created a unique take on the Afro-Asian-American flavor profile. Their foundation was a collective three decades of traveling the African diaspora, meeting and eating with chefs of color, and researching the wide reach of a truly global cuisine; their inspiration was how African, Asian, and African-American influences criss-crossed cuisines all around the world. They present here for the first time over 100 recipes that go beyond just one place, taking you, as noted by The New Yorker, “somewhere between Harlem and heaven.” This book branches far beyond "soul food" to explore the melding of Asian, African, and American flavors. The Afro Asian flavor profile is a window into the intersection of the Asian diaspora and the African diaspora. An homage to this cultural culinary path and the grievances and triumphs along the way, Between Harlem and Heaven isn't fusion, but a glimpse into a cuisine that made its way into the thick of Harlem's cultural renaissance. JJ Johnson and Alexander Smalls bring these flavors and rich cultural history into your home kitchen with recipes for... - Grilled Watermelon Salad with Lime Mango Dressing and Cornbread Croutons, - Feijoada with Black Beans and Spicy Lamb Sausage, - Creamy Macaroni and Cheese Casserole with Rosemary and Caramelized Shallots, - Festive punches and flavorful easy sides, sauces, and marinades to incorporate into your everyday cooking life. Complete with essays on the history of Minton's Jazz Club, the melting pot that is Harlem, and the Afro-Asian flavor profile by bestselling coauthor Veronica Chambers, who just published the wildly successful Yes, Chef by Marcus Samuelsson, this cookbook brings the rich history of the Harlem food scene back to the home cook.

Rice recipes to spice up your kitchen! Across continents, rice is the dramatic centerpiece of the table and at the heart of life. In Pimp My Rice, Nisha Katona shares recipes from her home kitchen and around the globe, from Pimped Rice Piri Piri to Beefed-Up Bibimbap and even Black Rice & Coconut Sorbet. Showcasing a rainbow of types and explaining how to cook them perfectly every time, Nisha takes the fear out of the world's greatest cereal killer. Nisha Katona is a rice evangelist. Why? It does not need peeling, it does not need soaking, it likes to be left to cook without a watchful gaze. It

is eternally long life, waiting long in dark cupboards, bidden to warm musky life when fridges are empty and potatoes are sullenly sprouting. Far from being an understudy, rice is the most virile, muscular weapons of mass construction in the busy working kitchen. Nisha, who runs a fantastically popular Curry Clinic on Twitter, is on a mission to demystify rice and to show the enormous breadth of rice recipes that can be created simply and quickly. As a second generation Indian, she shows how to marry different cuisines together, to create vibrant, exciting dishes. In other words, this is a book of pimped-up rice recipes.

In her own words, the life of the beautiful young model and dancer who helped to bring down the Tory government of Harold Macmillan - the 'Profumo Affair' remains the greatest political sex scandal in recent British history. Following Christine Keeler's death in December 2017, it is now possible to update her book to include revelations that she did not wish to be published in her lifetime. The result is a revised and updated book containing material that has never been officially released, which really does lift the lid on just how far the Establishment will go to protect its own. Published to coincide with the BBC's major new six-part TV drama series, The Trial of Christine Keeler, starring Sophie Cookson as Keeler and James Norton as Stephen Ward

New cookbook from Tom Kerridge coming December 2018. More details soon ...

**THERE'S ONLY ONE THING THAT COOLIO'S BEEN DOING LONGER THAN RAPPING: COOKING** Coolio started making thirty-minute meals when he was ten years old and has since developed a whole new cuisine: Ghetto Gourmet. His recipes are built around solid comfort foods with a healthy twist that don't break the bank. Start your Ghetto Gourmet adventure with some "Soul Rolls," follow-up with "Finger-Lickin', Rib-Stickin', Fall-Off-the-Bone-and-into-Your-Mouth Chicken," and finish off with "Banana Ba-ba-ba-bread" sweetened with golden honey. Chapters such as "How to Become a Kitchen Pimp," "Chillin' and Grillin'," and "Pasta Like a Rasta" will guide you through creating 5 star meals at a 1 star price. You can't find fusions like Blasian (black Asian) or Ghetttalian (ghetto Italian) in restaurants, but you can have them cooking away in your kitchen faster and easier than ordering takeout. As Coolio says, "All you need is a little bit of food, and a little bit of know-how."

Best-selling book, More Than Rice by author Pamala Kennedy has done more than just captivate readers young and old alike. Pamala Kennedy recently inked a deal with Quadrant2 Productions and Titlecard Pictures to produce a movie based on the story. More Than Rice has captured the hearts of readers across the country, chronicling the story of Gabriela, Maylin, and Karima, who are victims of the human sex trafficking industry. Kennedy's story highlights a very frightening reality: each year three million women and children are abducted into human trafficking each year. It is this reality that director Aaron Au wanted to illustrate, and began his search for fictional books about human sex trafficking that would support a full feature film. More Than Rice caught his eye, compelling him with its intricate tapestry of plot, characters, and thematic elements.

Pimp My Rice Spice It Up, Dress It Up, Serve It Up Watkins Media Limited

We all love a takeaway. It's one of life's little pleasures, and a great way to try food from around the world in the comfort of our own homes. But when hankering after a plant-based treat, the takeaway menu isn't always the easiest thing to navigate. Vegan Fakeaway offers 70 recipes that deliver fast, easy, vegan takeaway classics that will make sure that you're able to indulge, whenever the craving strikes. Divided into chapters on American, Chinese, Indian, Italian and Middle Eastern classics you'll find recipes which take just fifteen minutes to cook, slow-cooker recipes that do the hard work for you, and menus that will feed up to four people. From All-in-one biryani or Sesame spring rolls, to Sicilian-style pizza, Falafel flatbreads and Chilli burritos, there's something for every Friday night feast. Using readily available ingredients, standard kitchen equipment and with tips on freezing, cost-saving and ditching single-use plastics, you can enjoy a fuss-free fakeaway with minimal effort and maximum flavour – all without leaving the house.

SLURP. ZING. BANG. Take your noodles to the next level with these 60 simple yet mouth-watering recipes. With dishes covering every type of noodle you can buy, easy swaps to help use the packets you already have, and 5-minute dressings and toppings to bring the recipes you already make to life - there's never been a better time to get cooking. From store-cupboard time-savers to treat-yourself showstoppers, there's a noodle dish for your every mood and occasion. Discover your new go-to dish with recipes covering: · SUPER EASY 10-MINUTE FIXES · FRESH SALADS · SIZZLING STIR FRIES · SOULFUL SOUPS · COMFORTING CURRIES · PIMP TO THE MAX SPECIALS

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