

An Invitation To Indian Cooking A Cookbook

Indian Cooking For Dummies
 Madhur Jaffrey's World Vegetarian
 Madhur Jaffrey's Far Eastern Cookery
 A Taste of India
 Simple Indian Cookery
 Modern Indian Cooking
 An Invitation To Indian Cooking
 An Invitation To Indian Cooking Cookbook
 Madhur Jaffrey's Indian Cookery
 Julie Sahni's Introduction to Indian Cooking
 Easy Indian Cooking
 Complete Book of Indian Cooking
 Classic Indian Veget Ck
 Indian for Everyone
 Madhur Jaffrey's Quick & Easy Indian Cooking
 Madhur Jaffrey's Instantly Indian Cookbook
 Eat-taste-heal
 The Madhur Jaffrey Cookbook
 A Taste of the Far East
 The Spice Kitchen
 From Curries to Kebabs: Recipes from the Indian Spice Trail
 Betty Crocker's Indian Home Cooking
 Madhur Jaffrey's Curry Nation
 Eastern Vegetarian Cooking
 An Invitation to Indian Cooking
 Curry Easy
 Climbing the Mango Trees
 Easy Indian Cooking
 Prashad Cookbook
 How to Cook Indian
 Sameen Rushdie's Indian Cookery
 An Invitation to Indian Cooking
 An Invitation to Indian Cooking
 An Invitation to Indian Cooking
 State Bird Provisions
 At Home with Madhur Jaffrey
 Madhur Jaffrey's Cookbook
 Vegetarian India
 Madhur Jaffrey's Ultimate Curry Bible
 Madhur Jaffrey's Indian Cookery

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LILLY NICHOLSON

Indian Cooking For Dummies Headline

Taste the real thing and discover the delights of home-cooked Indian food—delicious, diverse, and not as difficult to cook as you might think! In *Indian Cooking For Dummies*, you'll learn the fundamentals, plus over 100 make-at-home recipes for your Indian favorites. Even newbie cooks will have no trouble making these easy and delectable dishes right at home. With this book, you've got a suite of recipes to suit every dietary need (vegetarians, rejoice!), spice tolerance, and skill level. When you crave a Bengaluru breakfast, Lucknow lunch, or Delhi dinner, *Indian Cooking For Dummies* is for you. Inside, you'll learn the steps and secrets used in all the regions of India, so you can create a perfect, balanced Indian meal in your kitchen. With pro suggestions and tips about key ingredients and dish pairings, you'll be eating healthy, hearty, flavorful food in no time. Imagine your own stay-at-home buffet of rice, Indian breads, curried meats, creamy lentils, aromatic vegetables, raitas, chutneys, relishes, and more. Hungry yet? Cook authentic Indian appetizers, snacks, main courses, desserts, drinks, and popular vegetarian dishes. Discover regional Indian cuisine and the ingredients, techniques, and spices unique to each. Eat healthily and cook from scratch, without spending too much time in the kitchen. Enjoy expert advice on how to make a meal for one or feed a large family, Indian style. For flavor, aroma, variety, and sheer pleasure, Indian food is tops—and you can make it yourself, with this friendly *Dummies* guide!

Madhur Jaffrey's World Vegetarian Ebury Press

"The only Instant Pot cookbook the world still needs ... Full of those timeless Indian recipes Jaffrey is known for ... The flavor to ease factor ratio in these recipes is undoubtedly high, and, as always, Jaffrey's calm, nurturing voice guides you through each step." —Priya Krishna, *Bon Appetit* Master Indian cooking at home with more than seventy recipes from the multi-James Beard Award-winning author who is revered as the "queen of Indian cooking" (Saveur). Here she shares inviting, easy-to-follow recipes—some entirely new, others reworked classics—for preparing fantastic Indian food at home. While these dishes are quick and easy to prepare, they retain all the rich complexity for which Jaffrey's food has always been known, making this the only Indian cookbook with recipes designed for the Instant Pot you'll ever need. RECIPES: From classics like butter chicken and buttery dal to new sure-to-be-favorites like kale cooked in a Kashmiri style and Goan-style clams, these recipes capture the flavorful diversity of Indian cuisine. EASY-TO-FOLLOW: Written with the clarity and

precision for which Jaffrey has always been known, these are flavor-forward recipes that make the most of the Instant Pot's unique functionality. A DIFFERENT KIND OF COOKBOOK: Rather than simply adapting recipes for one-pot cooking, Jaffrey has selected the essential dishes best suited for preparing using the Instant Pot, and created some all-new delectable dishes that make the most of its strengths. BEYOND THE INSTANT POT: Also included are thirteen bonus, no-special-pot needed recipes for the chutneys, salads, and relishes you need to complete any Indian meal. Think avocado-radish salad, fresh tomato chutney, and yogurt and apple raita. SPICES AND SPECIAL INGREDIENTS: Jaffrey provides a list of pantry essentials, from asafetida to whole spices, as well as recipes for her own garam masala blend and more. TIPS: Here too is Jaffrey's advice on the best way to make rice, cook meat and fish in your Instant Pot, and more, based on her own extensive testing.

Madhur Jaffrey's Far Eastern Cookery Ten Speed Press

The renowned Indian chef shares a collection of classic recipes with easy-to-find ingredients—including biryanis, samosas, chutneys and more! Sanjeev Kapoor burst onto India's culinary scene with an easy, no-fuss cooking approach. Now he introduces American audiences to his simple-yet-satisfying style with the only Indian cookbook you'll ever need. *How to Cook Indian* covers the depth and diversity of Indian recipes, including such favorites as butter chicken, palak paneer, and samosas, along with less-familiar dishes that are sure to become new favorites, including soups and shorbhas; kebabs, snacks, and starters; main dishes; pickles and chutneys; breads; and more. The ingredients are easy to find, and suggested substitutions make these simple recipes even easier.

A Taste of India Random House

The "queen of Indian cooking" (Saveur) and seven-time James Beard Award-winning author shares the delectable, healthful, vegetable- and grain-based foods enjoyed around the Indian subcontinent. "The world's best-known ambassador of Indian cuisine travels the subcontinent to showcase the vast diversity of vegetarian dishes. Best of all: She makes them doable for the Western cook." —The Washington Post Vegetarian cooking is a way of life for more than 300 million Indians. Jaffrey travels from north to south, and from the Arabian Sea to the Bay of Bengal, collecting recipes for the very tastiest dishes along the way. She visits the homes and businesses of shopkeepers, writers, designers, farmers, doctors, weavers, and more, gathering their stories and uncovering the secrets of their most delicious family specialties. From a sweet, sour, hot, salty Kodava Mushroom Curry with Coconut originating in the forested regions of South Karnataka to simple, crisp Okra Fries dusted with chili powder, turmeric, and chickpea flour; and from Stir-Fried Spinach, Andhra

Style (with ginger, coriander, and cumin) to the mung bean pancakes she snacks on at a roadside stand, here Jaffrey brings together the very best of vegetable-centric Indian cuisine and explains how home cooks can easily replicate these dishes—and many more for beans, grains, and breads—in their own kitchens. With more than two hundred recipes, beautifully illustrated throughout, and including personal photographs from Jaffrey's own travels, *Vegetarian India* is a kitchen essential for vegetable enthusiasts and home cooks everywhere.

Simple Indian Cookery Abrams

Renowned chefs Nayak and Khanna meld the complexity, history, and flavor of Indian cooking into fresh, simple dishes for a modern aesthetic for today's fast-paced lifestyles, with accessible ingredients and simple cooking methods.

Modern Indian Cooking National Geographic Books

An Invitation To Indian Cooking Cookbook Get your copy of the best and most unique recipes from Carol Ferguson! Do you miss the carefree years when you could eat anything you wanted? Are you looking for ways to relive the good old days without causing harm to your health? Do you want an ideal way to preserve your food? Do you want to lose weight? Are you starting to notice any health problems? Do you want to learn to prep meals like a pro and gain valuable extra time to spend with your family? If these questions ring bells with you, keep reading to find out. *Healthy Weekly Meal Prep Recipes* can be the best answer for you, and how it can help you gain many more health benefits! Whether you want to spend less time in the kitchen, lose weight, save money, or simply eat healthier, meal prep is a convenient and practical option and your family can savor nutritious, delicious, homemade food even on your busiest days. ☆ Purchase The Print Edition & Receive A Digital Copy FREE Via Kindle Matchbook ☆ In this book: This book walks you through an effective and complete anti-inflammatory diet—no prior knowledge required. Learn how to shop for the right ingredients, plan your meals, batch-prepare ahead of time, and even use your leftovers for other recipes. and detailed nutritional information for every recipe, *An Invitation To Indian Cooking Cookbook* is an incredible resource of fulfilling, joy-inducing meals that every home cook will love. In addition, 2 weeks of meals—a 14-day schedule of meals, including step-by-step recipes and shopping lists for each, with tips on what you can prepare ahead of time to get dinner or meal on the table faster. Let this be an inspiration when preparing food in your kitchen with your love ones for the Holiday. It would be lovely to know your cooking story in the comments sections below. Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. I really hope that each book in the series will be always your best friend in your little kitchen. Well, what

are you waiting for? Scroll to the top of this page and click the Add to Cart button to get your copy now!

An Invitation To Indian Cooking HarperCollins

In this James Beard Award-winning cookbook, Madhur Jaffrey draws on more than four decades of culinary adventures, travels, and experimentation to create a diverse collection of more than 650 vegetarian recipes featuring dishes from five continents. Madhur Jaffrey's World Vegetarian exemplifies Madhur's unsurpassed ability to create simple, flavorful homecooking that is well within the reach of every cook. Extensive sections on beans, vegetables, grains, and dairy explore the myriad ways these staples are enjoyed worldwide. Madhur balances appealing, uncomplicated dishes such as sumptuous omelets and rich polentas with less familiar ingredients such as green mangoes, pigeon peas, and spelt. She demystifies the latter with clear-cut explanations so that incorporating new combinations and interesting flavors into everyday cooking becomes second nature. She also offers substantial sections on soups, salads, and drinks, as well as sauces and other flavorings, to help round out a meatless meal and add exciting new flavors to even the most easily prepared dishes. Each section opens with a detailed introduction, where Madhur describes methods for preparation and storage, as well as different cooking techniques and their cultural origins. And a complete glossary of ingredients and techniques clarifies some of the little-known elements of the world's cuisines so that even the uninitiated can bring the flavors of Asia, the Middle East, the Caribbean, and more to their tables. Throughout this extensive collection, Madhur includes personal anecdotes and historical contexts that bring her recipes to life, whether she's remembering field of leeks she saw in the mountains of northern Greece or describing how corn-based dishes arrived in Indonesia through colonial trade. Committed vegetarians will rejoice at the wide variety of meatless fare Madhur offers, and nonvegetarians will enjoy experimenting with her global flavorings. This highly readable resource promises to be a valuable addition to any cook's library, helping everyone make healthful ethnic foods a part of everyday cooking.

An Invitation To Indian Cooking Cookbook Knopf

Since its publication in 1985, Madhur Jaffrey's *A Taste of India* has become the definitive Indian cookbook and is now reissued in a reduced-format paperback edition. Madhur Jaffrey uses her vast knowledge and descriptive skills, together with a wealth of superb photographs to set the foods of her homeland in their regional context. *A Taste of India* is a magnificent book, spiced with anecdotes and personal reminiscences, which conveys all the colour and diversity of India's rich culinary heritage. From the mountains of northern Kashmir she has selected a sweet pumpkin and walnut chutney that is served at wedding banquets; from the dry plains of western Saurashtra a delicious savoury cake made from a batter of rice and split peas. Dishes like these, together with many other sweets, snacks, breads, roasts, skewered kebabs and pilafs, form an exhaustive collection of recipes that will satisfy the most experienced cook and enthusiastic beginner alike.

Madhur Jaffrey's Indian Cookery Picador

Within this volume are 350 user-friendly recipes from all over India, a country whose diverse cultures and religions are reflected in its cuisine. The recipes include background information and are designed to educate cooks in order to make them more comfortable with Indian food.

Julie Sahni's Introduction to Indian Cooking HarperCollins

The classic guide to the foods of India—and a James Beard Foundation Cookbook Hall of Fame inductee—from the “queen of Indian cooking” (Saveur) and author of Madhur Jaffrey's *Instantly Indian Cookbook* and *Vegetarian India*. The book that introduced the rich and fascinating cuisine of India to America and a landmark work of culinary literature, *An Invitation to Indian Cooking* makes clear just how extraordinarily subtle, varied, and delicious the food of the subcontinent can be. From formal recipes for parties to the leisurely making of dals, pickles, and relishes, Jaffrey's “invitation” has proved irresistible for generations of American home cooks.

Easy Indian Cooking John Wiley & Sons

Drawing together the traditional recipes from different Indian cuisines, Sameen Rushdie's invitation to share in the pleasures of Indian cookery is irresistible. In Hindustani a good cook is one that ‘has special taste in their hands’, and the author demonstrates her skill, knowledge and love of the food that is prepared and eaten in homes, bazaars and eating houses of the subcontinent. Bearing the needs of the modern cook firmly in mind, she explains her recipes in full, where the dishes originate, how to use spices, how to balance flavor, color and texture and offers suggestions for menus. Sameen offers a marvelous array of meat, poultry and fish dishes, together with vegetable creations which will give heart to cooks at the end of their vegetarian repertoire. She explains where to find fresh ingredients and how to store, prepare and use them, and makes it clear which recipes are most suitable for the end of a busy day. She takes up the cause of the potato with some sumptuous suggestions, describes the intrinsic part dals play in an Indian meal, gives tips for cooking chawal (rice) in pullao and biryani dishes and provides recipes for chapattis, parathas and pooris. There is an excellent introduction

to spices; which explains their traditional groupings as well as their medicinal value, and a section on relishes, raitas and chutneys. Meethay—or sweet things—hold a special place in Indian cuisine and recipes for these from the elaborate to the simple are included. There is also a discussion of hot and cold drinks. Whatever your degree of experience in the kitchen, Sameen Rushdie offers not only clearly laid-out recipes, but a grasp of the actual thinking behind different cooking methods. Her menu plans and ideas about color, textures and flavors are a delight, and a meal prepared under engaging instruction will be a revelation to all who enjoy Indian cookery. Covering meat, poultry, and fish, as well as vegetables, chutneys, relishes and sweet dishes, Sameen Rushdie's book will be a revelation to all those who enjoy Indian cookery.

Complete Book of Indian Cooking Knopf

Indian cooking is an exciting and exotic cuisine -- now it's easier than ever. This updated edition of Suneeta's bestseller features 8 new additional photos as well as 30 brand new recipes. Each dish is richly flavored but not complicated to create at home. More than 150 recipes are easy for beginners to make while also appealing to experienced home cooks or to those already familiar with Indian cuisine. The authentic flavors flourish in these easy-to-prepare recipes. The author's repertoire of exciting and inspired recipes includes classic recipes from North and South India and her personal favorites that have been adapted for North American kitchens. The delicious recipes in this book range from snacks and appetizers to poultry, fish and vegetarian meals. There are also chapters dedicated to accompaniments like chutneys, sweets and beverages which truly make for an authentic Indian dining experience. Here are just some of the delights: Chicken Tikka Masala, Pork Vindaloo, South Indian Lentil and Vegetable Stew Curried Spinach and Cheese (Saag Panir), Basmati Rice Layered with Fragrant Chicken Coconut Chutney-Coated Fish Parcels, Masala-Coated Baked Chicken, Sindhi Fritters Tomato Raita, Hot Pineapple Chutney, Caramelized Carrot Pudding. In keeping with traditional Indian cooking, there are 75 vegetarian dishes. Vaswani shares her wealth of Indian cooking experience and knowledge by providing insightful cooking tips and techniques throughout the book. She has even provided information on where ingredients can be sourced and, if necessary, how to make substitutions. This is the perfect place for home cooks to begin creating great Indian dishes.

Classic Indian Vegetarian William Morrow Cookbooks

The 40th-anniversary edition of the beloved classic book on Indian home cooking, with 11 new recipes and gorgeous illustrations. Originally published in 1982, Madhur Jaffrey's *Indian Cookery* was the book that accompanied the TV series that inspired a generation to cook real Indian food, not the watered down version of it that had persisted in Britain for years. Now, this stunning updated edition - featuring 11 new recipes and a foreword celebrating the 40th anniversary - will inspire even more home cooks to make real Indian food at home. Recipes include classic dals, curries, chutneys and breads, as well as countless lesser-known traditional recipes and techniques to master Indian cooking for all occasions. Madhur Jaffrey's *Indian Cookery* is a classic cookbook from a trusted and authoritative voice, ready for the next generation to discover these delicious, authentic, failsafe Indian recipes that have stood the test of time.

Indian for Everyone Random House

Madhur Jaffrey is renowned as an international authority on Indian food. In *SIMPLE INDIAN*, now available in paperback, she shares her knowledge and her passion, bringing us classic dishes from this hugely popular culinary region. Madhur demonstrates how to cook 40 well-known recipes with simple step-by-step instructions, proving just how easy it is to serve up delicious Indian meals you've created yourself. The book is divided into the following chapters- Soups and Starters, Fish and Shellfish, Eggs, Meat and Poultry, and Vegetables and Accompaniments. All the dishes use readily available ingredients and there's even a special menu section, so that you can plan your perfect meal. With the clear and easy-to-follow recipe methods and colour photographs accompanying each stage of the recipe, Madhur's simple instructions will guarantee even the novice cook excellent results every time.

Madhur Jaffrey's Quick & Easy Indian Cooking Knopf

As Indians immigrated to different countries, they brought with them ingredients and cooking techniques that resulted in countless delicious hybrids of classic dishes. In this groundbreaking cookbook, bestselling author Madhur Jaffrey illustrates the evolution of curry and its close relative, the kebab, throughout Asia and eastern Africa. Featuring more than 100 enticing recipes, this volume includes not only the finest dishes from India, but a variety of curries from around the world—from Sumatran Lamb Curry from Indonesia to Lobster in Yellow Curry Sauce from Thailand. Twenty easy recipes for delicious spiced kebabs are also included, as well as soups, noodles, breads, chutneys, beans and vegetables to complement every dish. A must-have addition to every curry lover's library, this beautifully illustrated guide will give you a fascinating insight into the art of Indian cooking.

Madhur Jaffrey's Instantly Indian Cookbook Random House

"This is the most comprehensive book ever published on curries,

written by Madhur Jaffrey, the world's bestselling Indian cookery author. The influence of the Indian curry has been far-reaching—Indian immigrants and traders influenced the cooking of many other great cuisines of the world, including those of Sri Lanka, Burma, Thailand, Vietnam, Japan and China. History blends with recipes in this meticulously researched book, which will prove fascinating reading for food lovers everywhere. With over 150 mouthwatering recipes, Madhur starts with the best curry recipes in India today, moves on to Asian curries, and even includes European curry ideas such as French curry sauces. Some recipes have never before appeared in print, such as fish seasoned with tamarind and coconut and lamb braised with oranges. Also included are Madhur's tips for the best accompanying foods - she gives us ideas for rice, bread, chutneys, relishes and sweets - the perfect complement for any curry. Beautifully illustrated throughout, this book is set to become the standard reference book on curries."

Eat-taste-heal Clarkson Potter

For all who love the magical flavors of good Indian cooking and want to reproduce effortlessly some of the delectable dishes from that part of the world, here is a groundbreaking cookbook from the multi-James Beard Award-winning author who is revered as the “queen of Indian cooking” (Saveur). By deconstructing age-old techniques and reducing the number of steps in a recipe, as well as helping us to understand the nature of each spice and seasoning, she enables us to make Indian dishes part of our everyday cooking. • First, she tantalizes us with bite-size delights to snack on with drinks or tea. • A silky soup is mellowed with coconut milk; a spinach-and-ginger soup is perfumed with cloves. • Fish and seafood are transformed by simple rubs and sauces and new ways of cooking. • A lover of eggs and chicken dishes, Jaffrey offers fresh and easy ways to cook them, including her favorite masala omelet and simple poached eggs over vegetables. There's chicken from western Goa cooked in garlic, onion, and a splash of vinegar; from Bombay, it's with apricots; from Delhi, it's stewed with spinach and cardamom; from eastern India, it has yogurt and cinnamon; and from the south, mustard, curry leaves, and coconut. • There is a wide range of dishes for lamb, pork, and beef with important tips on what cuts to use for curries, kebabs, and braises. • There are vegetable dishes, in a tempting array—from everyday carrots and greens in new dress to intriguing ways with eggplant and okra—served center stage for vegetarians or as accompaniments. • At the heart of so many Indian meals are the dals, rice, and grains, as well as the little salads, chutneys, and pickles that add sparkle, and Jaffrey opens up a new world of these simple pleasures. Throughout, Madhur Jaffrey's knowledge of and love of these foods is contagious. Here are the dishes she grew up on in India and then shared with her own family and friends in America. And now that she has made them so accessible to us, we can incorporate them confidently into our own kitchen, and enjoy the spice and variety and health-giving properties of this delectable cuisine.

The Madhur Jaffrey Cookbook Knopf

Eat Taste Heal: An Ayurvedic Cookbook for Modern Living provides modern applications of Ayurveda, humankind's most ancient system of healthy living. A complete guidebook and cookbook in one, *Eat Taste Heal* offers every reader an individualized blueprint for achieving vibrant health. Fulfilling the adage, "Let Food Be Thy Medicine," *Eat Taste Heal* offers recipes that are inviting to both the kitchen novice and master chef. The authors are a unique trio: physician, patient, and chef. Dr. Thomas Yarema M.D., director of the Kauai Center for Holistic Medicine and Research, created for his patients an understandable dietary program rooted in common sense. Daniel Rhoda, a patient who found healing through Ayurveda, demystifies the ancient science that helped restore his health. Chef Johnny Brannigan, an internationally trained Ayurvedic chef, has created more than 150 recipes to empower individual healing through the exploration of taste. Book jacket.

A Taste of the Far East Andrews McMeel Publishing

Easy Indian Cooking is a wonderful collection of easy and authentic Indian recipes anyone can make at home! The 100 recipes found in *Easy Indian Cooking* have been modified to suit a modern lifestyle, and all of them can be prepared with ingredients available at any local supermarket or health food store. The preparation and cooking techniques have been simplified to save time without sacrificing any of the flavors of authentic Indian food. This Indian cookbook contains 101 recipes for any occasion. Breakfast, lunch, or dinner, this book is sure to be a winner. Chef Hari Nayak brings the diverse flavors of Indian cuisine right to your table. This Indian cooking book is loaded with detailed photographs so you can make the recipes just like Chef Nayak. A Culinary Institute of America-trained chef, Chef Hari's recipes are so popular you can find them in Whole Foods, where the Chicken Tikka Masala on the hot bar is from a recipe created by Chef Hari. In *Easy Indian Cooking*, Chef Hari has put together an authentic collection of Indian favorites that are so easy to create and so flavorful you'll wonder why you never tried your hand at cooking Indian at home before! Recipes include such favorites as: Curry Corn Chowder with Roasted Poblanos Basil-infused Crispy Pan Fried Shrimp with Tamarind Glaze Lemon Sage Tandoori Chicken Tikka Cumin Coriander Beef Burger with Plum Tomato Mustard

Dip Flamed Crispy Pappadam Chips Sparkling Ginger Lime Cooler
Cardamom Brownies

The Spice Kitchen Vintage

The bestselling author of *The Indian Slow Cooker* and *Vegan Indian Cooking* serves up a stunning and comprehensive cookbook that “may be her best yet” (Publishers Weekly, starred review). Anupy Singla is America’s favorite authority on Indian home cooking, and her expertise with delicious, healthful recipes has endeared her to fans the world over. This new book opens up the true simplicity and flavor of Indian food for anyone, regardless

of dietary restrictions, expertise, or familiarity. Singla has chosen the cuisine’s most popular dishes and, unlike other Indian cookbooks, embedded different preparation styles and ingredients into every recipe. Included are quick-and-easy adaptations for making a meal vegetarian, vegan, or gluten-free, as well as alternatives for the slow cooker. Beginners appreciate the book’s step-by-step instructions, while veterans find it useful as a reference point for their favorite dishes, including little-known instructions and standard cook times. The book also caters to healthy eaters and folks with allergies and dietary preferences. With deeply personal, detailed stories behind these recipes,

readers see how traditional Indian cooking helped connect Singla and her daughters to their cultural heritage. More than the next great Indian cookbook, this is the next great American cookbook—sure to become a staple of every family’s collection. “Indian for Everyone has recipes for native Indians, non-Indians, vegetarians, vegans, and meat-lovers; it offers dishes from restaurant menus and simpler ones prepared at home.” —The Boston Globe “Only have room for one go-to book for Indian home cooking on your shelf? This is it.” —Booklist, Top Ten Food Books of 2015