

Southern Fried Sushi A Novel

Atsuko's Japanese Kitchen Rika's Modern Japanese Home Cooking Den of Thieves With Love from the Inside Accidentally Amish Ideas in Food Sushi Modoki Sushi Dixieland Sushi Spell Down Board Games in 100 Moves The Fire of Peru Marietta Revisited The Complete Book of Sushi Looker Latin American Street Food Odd Hours Kansha Dancing Shoes Tepper Isn't Going Out An Abundance of Katherines New Orleans Cookbook Edge of Infinity Life of Pi The Southern Vegetarian Cookbook The New Mrs. Collins Southern Living Southern Lady Code The Story of Sushi Cook Like a Local Minor Dramas & Other Catastrophes Touch Maangchi's Big Book of Korean Cooking Every Demon Has His Day Counter Intelligence Paper Towns The California Gold Rush Romance Collection 'Til Grits Do Us Part Where the River Bends Southern Fried Sushi

Atsuko's Japanese Kitchen

From tamales to tacos, food on a stick to ceviches, and empanadas to desserts, Sandra A. Gutierrez's Latin American Street Food takes cooks on a tasting tour of the most popular and delicious culinary finds of twenty Latin American countries, including Mexico, Cuba, Peru, and Brazil, translating them into 150 easy recipes for the home kitchen. These exciting, delectable, and accessible foods are sure to satisfy everyone. Sharing fascinating culinary history, fun personal stories, and how-to tips, Gutierrez showcases some of the most recognized and irresistible street foods, such as Mexican Tacos al Pastor, Guatemalan Christmas Tamales, Salvadorian Pupusas, and Cuban Sandwiches. She also presents succulent and unexpected dishes sure to become favorites, such as Costa Rican Tacos Ticos, Brazilian Avocado Ice Cream, and Peruvian Fried Ceviche. Beautifully illustrated, the book includes a list of sources for ingredients.

Rika's Modern Japanese Home Cooking

Rush to California after the 1848 gold discovery alongside thousands of hopeful men and women. Meet news reporters, English gentry, miners, morticians, marriage brokers, bankers, fugitives, preachers, imposters, trail guides, map makers, cooks, missionaries, town builders, soiled doves, and more people who take advantage of the opportunities to make their fortunes in places where the population swelled overnight. But can faith and romance transform lives where gold is king?

Den of Thieves

Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, and the bizarre behavior of the creatures that compose it Trevor Corson takes us behind the scenes at America's first sushi-chef training academy, as

eager novices strive to master the elusive art of cooking without cooking. He delves into the biology and natural history of the edible creatures of the sea, and tells the fascinating story of an Indo-Chinese meal reinvented in nineteenth-century Tokyo as a cheap fast food. He reveals the pioneers who brought sushi to the United States and explores how this unlikely meal is exploding into the American heartland just as the long-term future of sushi may be unraveling. *The Story of Sushi* is at once a compelling tale of human determination and a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

With Love from the Inside

"Expertly takes readers into a world of Japanese home cooking far from the austere precision of the sushi counter, or the late-night rush of the ramen-ya. . . .This welcome primer goes a long way toward making Japanese cooking accessible to home cooks curious but perhaps intimidated by the cuisine." Publishers Weekly Learn how to make the enigmatic and umami-rich comfort food of Japan, with over 75 recipes straight from Atsuko Ikeda's authentic yet modern Japanese Kitchen. Japanese home-cooking is full of comfort, but a version of comfort food that is stylish, mouth-watering and less unhealthy than most. For those who aspire to recreate the Japanese dishes enjoyed in restaurants or on holiday, and to discover even more about the secrets and techniques involved in Japanese home cooking, you are invited into Atsuko's Kitchen. Learn the subtle art of creating a balanced meal as demonstrated with an easy-to-follow infographic. Learn the basics, such as how to season food the Japanese way, how to prepare dashi stock and how to make variations on basic rice. Choose from the delicious array of main dishes you might be familiar with, such as chicken teriyaki, tonkatsu pork, beef tataki, gyoza, seared tuna with ponzu, vegetable tempura, okonomiyaki, grilled aubergine with sesame sauce, plus recipes from Atsuko's own family and modern creative repertoire. Also featuring 'izakaya' small plates for sharing and sumptuous modern desserts, there is Japanese comfort food for every occasion. With tips on how to present your dishes in the traditional way, anecdotes and cultural explanations of dishes, discover the secrets of Japanese home-cooking for yourself.

Accidentally Amish

Special edition slipcase edition of John Green's *Paper Towns*, with pop-up paper town. From the bestselling author of *The Fault in our Stars*. Quentin Jacobsen has always loved Margo Roth Spiegelman, for Margo (and her adventures) are the stuff of legend at their high school. So when she one day climbs through his window and summons him on an all-night road trip of revenge he cannot help but follow. But the next day Margo doesn't come to school and a week later she is still missing. Q soon learns that there are clues in her disappearance . . . and they are for him. But as he gets deeper into the mystery - culminating in another awesome road trip across America - he becomes less sure of who and what he is looking for. Masterfully written by John Green, this is a thoughtful, insightful and hilarious coming-of-age story.

Ideas in Food

One of Vogue's Best Books of 2019 *Vogue, Best Novels of 2019 *CrimeReads, Best Fiction Debuts of 2019 *Star-Ledger, Top Ten New Jersey Authors of 2019 *EsquireUK, Best Books of 2019 So Far *People, Best New Books of the Week *Southern Living, Best New Books of Winter 2019 *Entertainment Weekly, Hottest Reads of January *CosmoUK, Best New Books of January *Vogue, Lit Hub, and CrimeReads, Most Anticipated Books of 2019 In this taut, arresting debut, a woman becomes fixated on her neighbor—the actress. Though the two women live just a few doors apart, a chasm lies between them. The actress, a celebrity with a charmed career, shares a gleaming brownstone with her handsome husband and three adorable children, while the recently separated narrator, unhappily childless and stuck in a dead-end job, lives in a run-down, three-story walk-up with her ex-husband's cat. As her fascination grows, the narrator's hold on reality begins to slip. Before long, she's collecting cast-off items from the actress's stoop and fantasizing about sleeping with the actress's husband. After a disastrous interaction with the actress at the annual block party, what began as an innocent preoccupation turns into a stunning—and irrevocable—unraveling. Immersive and darkly entertaining, *Looker* is a searing psychological portrait of obsession.

Sushi Modoki

Welcome to the utterly eccentric world of Selby, Georgia, where the folks sprinkle three things liberally over their daily lives: sugar, religion, and the wicked fun of Southern living. Margaret Pinaldi is the quiet daughter of a hell-raising abortion-rights advocate who recently died—bequeathing Margaret a house in Georgia. Finally free from her mother's demanding presence, this transplanted Yankee is finding herself for the first time, courtesy of the Deep South. And, much to her surprise, she likes it. A former International Dogwood Festival Queen, Donna Kabel once had cute male suitors chase her like hounds to the fox. But all that changed after a car accident left her with a huge facial scar. Now Donna works in the produce section of Kroger. But it seems that the scar that could have cost Donna her inner strength has actually spurred her to reinvent herself. Thirty-four-year-old Suzanne Parley, the chardonnay-alcoholic wife of a fifth-generation Selby neurosurgeon named Boone, longs to have the most exquisitely decorated house in the affluent Red Hill Plantation community. Childless and directionless, Suzanne suddenly comes up with a bold plan to make her bored husband love her again: she'll simply fake a pregnancy. On the eve of this year's all-important Dogwood Festival, the disparate lives of these three women will converge in a brilliant comedy of Southern manners like none other. With this funny and poignant novel, Ad Huder joins Fannie Flagg and Adriana Trigiani as one of our best chroniclers of Southern life. From the Trade Paperback edition.

Sushi

Accurate, step-by-step recipes for a multitude of authentic dishes and concoctions, from countryside and city, traditional and contemporary, well-known and exotic, from the main cuisines of New Orleans

Dixieland Sushi

Angela Pisel's poignant debut explores the complex relationship between a mother and a daughter, and their quest to discover the truth and whether or not love can prevail—even from behind bars. Grace Bradshaw knows the exact minute she will die. On death row for murdering her infant son, her last breath will be taken on February 15 at 12:01 a.m. Eleven years, five months, and twenty-seven days separate her from the last time she heard her precious daughter's voice and the final moment she'd heard anyone call her Mom. Out of appeals, she can focus on only one thing—reconnecting with her daughter and making sure she knows the truth. Secrets lurk behind Sophie Logan's big house and even bigger bank account. Every day when she kisses her husband good-bye, she worries her fabricated life is about to come crumbling down. No one knows the unforgivable things her mother did to tear her family apart—not her husband, who is a prominent plastic surgeon, or her “synthetic” friends who live in her upscale neighborhood. Grace's looming execution date forces Sophie to revisit the traumatic events that haunted her childhood. When she returns to her hometown, she discovers new evidence about her baby brother William's death seventeen years ago—proof that might set her mother free but shatter her marriage forever. Sophie must quickly decide if her mother is the monster the prosecutor made her out to be or the loving mother she remembers—the one who painted her toenails glittery pink and plastered Post-it notes with inspiring quotes (“100 percent failure rate if you don't try”) all over Sophie's bathroom mirror—before their time runs out.

Spelldown

Wax on. Jen Nakamura Taylor thought she left behind her awkward past of growing up half-Japanese, half-white in a small Southern town when she moved north to produce a popular Chicago television show. But when she gets word that her Southern Belle cousin is marrying Kevin Peterson, the very boy Jen loved-with-a-capital-L for years, she realizes she can't run from her past forever. Not only does the news conjure up sticky memories of growing up with a mixed heritage in the South (soy sauce on chicken fried steak, anyone?) but now the very single and very busy Jen has got to find a date for the wedding -- a grand affair that could put Scarlett O'Hara to shame. Wax off. Riley -- Jen's cute British friend from work -- seems just the ticket; even his girlfriend thinks it's a good idea. But as Jen and Riley whistle on down to Dixie, sparks start to fly. Add to the fire the grown-up but still charming Kevin Peterson, who appears to have a soft spot for Jen, and, well, whoa. It's going to take everything Jen has (and a lot of help from the Karate Kid-wisdom of her pop culture hero Mr. Miyagi) to survive the meeting of past and present, and of North and Far East and South where Jen finally learns to come to terms with her heritage, her love life, and herself.

Board Games in 100 Moves

Odd Thomas, a young fry cook who has the ability to communicate with the dead, is led by his dreams to a small California coastal town where he is faced with a darkness that seems to be stalking the entire world.

The Fire of Peru

Escape the helter-skelter of the modern culture and join software creator Annie Friesen, hiding at the home of an Amishman. With her high-tech career in jeopardy, Annie runs from fast-paced Colorado Springs—and straight into the hospitality of San Luis Valley's Amish community. There she meets cabinetmaker Rufus Beiler, and the more time she spends with him, the more attracted she becomes. When Annie finds she shares a common ancestor with Rufus, she feels both cultures colliding within her. But is her love for Rufus strong enough for her to give up the only life she's ever known?

Marietta Revisited

ONE GIANT LEAP FOR MANKIND Those were Neil Armstrong's immortal words when he became the first human being to step onto another world. All at once, the horizon expanded; the human race was no longer Earthbound. Edge of Infinity is an exhilarating new SF anthology that looks at the next giant leap for humankind: the leap from our home world out into the Solar System. From the eerie transformations in Pat Cadigan's Hugo-award-winning "The Girl-Thing Who Went Out for Sushi" to the frontier spirit of Sandra McDonald and Stephen D. Covey's "The Road to NPS," and from the grandiose vision of Alastair Reynolds' "Vainglory" to the workaday familiarity of Kristine Kathryn Rusch's "Safety Tests," the thirteen stories in this anthology span the whole of the human condition in their race to colonise Earth's nearest neighbours. Featuring stories by Hannu Rajaniemi, Alastair Reynolds, James S. A. Corey, John Barnes, Stephen Baxter, Kristine Kathryn Rusch, Elizabeth Bear, Pat Cadigan, Gwyneth Jones, Paul McAuley, Sandra McDonald, Stephen D. Covey, An Owomoyela, and Bruce Sterling, Edge of Infinity is hard SF adventure at its best and most exhilarating.

The Complete Book of Sushi

As a mother-less child, beautiful Haven Stunham never could find her place in small-town Alabama, having grown up on the riverbanks with an uneducated father and a housekeeper determined to mold her with Old Testament scripture. After graduation, she shakes off her hometown like a fur coat in July and doesn't stop until she runs out of gas on the flipside of Georgia. While life is good in Sweetgrass, destiny waits for her back home. When she returns to Sugar Bend years later to bury her father, the harsh memories begin to soften around the edges. And amidst the emotion of reconciliation, she makes

a choice that will change her life as well as her eternity. God uses the consequences of an unplanned pregnancy and the ultimate sickness of her young daughter to demonstrate that Jesus is found in more places than a church pew. He's even found where the river bends. Christy Kyser Truitt has lived in the Deep South her entire life and always near a river. The Demopolis, AL, native currently resides in Auburn, AL, with her husband Brian and four children. She is a graduate of Auburn University where she proudly wore her blue jeans with her pearls as a Kappa Delta. Following a career in banking, Christy is currently a public speaker and uses her journalism degree to write full-time. Her first novel, *Serenity Point*, was published in 2006.

Looker

The New York Times Best Cookbooks of Fall 2019 Eater Best Fall Cookbooks 2019 Bon Appetit's "Fall Cookbooks We've Been Waiting All Summer For" Amazon's Pick for Best Fall Cookbooks 2019 Forbes Finds 15 New Cookbooks for Fall 2019 The definitive book on Korean cuisine by "YouTube's Korean Julia Child"* and the author of *Maangchi's Real Korean Cooking* *New York Times Despite the huge popularity of Korean restaurants, there has been no comprehensive book on Korean cooking—until now. *Maangchi's Big Book of Korean Cooking* is a wide, deep journey to the heart of a food-obsessed culture. The book contains the favorite dishes Maangchi has perfected over the years, from Korean barbecue and fried chicken to bulgogi and bibimbap. It explores topics not covered in other Korean cookbooks, from the vegan fare of Buddhist mountain temples to the inventive snacks of street vendors to the healthful, beautiful lunch boxes Korean mothers make for their kids. Maangchi has updated and improved the traditional dishes, without losing their authentic spirit. Among the features: • Spectacular party food, from homemade clear rice liquor to sweet, spicy, sour baby back ribs • Side plates that support and complement every Korean meal • Soups, hotpots, and stews, from bone broth to tofu stews • An array of different kimchis • A detailed photographic chapter on Korean cooking techniques Hundreds of striking, full-color photos by Maangchi show Korean ingredients so the cook knows exactly what to buy, step-by-step techniques for each recipe, and tempting close-ups of every dish.

Latin American Street Food

Life of Pi is a masterful and utterly original novel that is at once the story of a young castaway who faces immeasurable hardships on the high seas, and a meditation on religion, faith, art and life that is as witty as it is profound. Using the threads of all of our best stories, Yann Martel has woven a glorious spiritual adventure that makes us question what it means to be alive, and to believe.

Odd Hours

A beautiful gift edition of the beloved classic about two orphan sisters and their newfound love of theater and dance. After losing their mother, Rachel and her adopted sister Hilary move in with their aunt, Cora Wintle. Cora runs a dancing school in London, and she thinks that Hilary would be perfect for her dancing troupe, Wintle's Little Wonders! The only problem is that Hilary might be as good as Cora's own precious daughter, Dulcie. Still, Cora is determined to make sulky Rachel and sprightly Hilary members of her dance troupe. But Rachel doesn't want to be a Little Wonder! She can't dance and feels silly in her the ruffly costume. Nothing seems to be going as planned, until Rachel discovers her talent for acting. . . . This classic children's book is perfect for kids who dream of being on stage, whether it be dancing or acting. And don't miss the other classic Noel Streatfeild titles, Ballet Shoes, Skating Shoes, and Theater Shoes!

Kansha

Modoki: a Japanese words that means "to mimic" Sushi Modoki: Authentic vegan sushi that tastes—and looks—just like the real thing! No food is more iconically Japanese than sushi. But as any vegan or vegetarian knows, there's only so many cucumber rolls a person can eat! Enter Sushi Modoki—amazing, all-vegan re-creations of classic sushi rolls and bites. At the hands of vegan innovator iina, a cooking instructor in her native Japan, tomatoes transform into “fatty tuna,” mushrooms into “scallops,” and carrots into “salmon”—with mind-boggling results. Clear, step-by-step instructions show you how to make five different styles of sushi with all-natural, whole ingredients—and assemble elegant plates bursting with color and crunch: Nigiri: "fish" over rice Maki: sushi rolls Chirashi: scattered sushi bowls Inari: fried tofu stuffed with "fish" and rice Oshi: pressed sushi Plus, you'll find the full range of traditional sides: salads, soups, sauces, pickled vegetables, and hot and cold drinks. Sushi Modoki is the ultimate guide to becoming a vegan sushi master—with over 50 recipes to “wow” vegans and sushi-lovers alike.

Dancing Shoes

Sushi is the perfect mini sushi cookbook featuring traditional, contemporary and innovative recipes for lovers of this Japanese cuisine. The Japanese say that "You eat with your eyes," and this is certainly true with sushi. An art form in Japan, sushi is not only beautifully presented but healthy and delicious. Fresh and delicious, sushi is one of the healthiest foods you can eat, as it's low in fat and high in essential vitamins and minerals. Aesthetically pleasing, sushi is also surprisingly simple to make. From traditional hand-rolled sushi to the modern sushi in a bowl, this sushi book will show you how to make these elegant dishes with ease. It also provides information on the benefits of sushi, as well as how to use sushi-making tools; cook perfect sushi rice; cut vegetables and decorations; and select fresh sushi fish and other ingredients. With easy-to-follow step-by-step recipes and gorgeous color photographs, Sushi is suitable for your cookbook collection. Delicious sushi recipes include: Sushi rolls Nigiri-sushi Molded sushi Hand-Rolled sushi Vegetarian sushi Chirashi-sushi Wrapped sushi

Sushi rice in fried tofu bags Sushi in a bowl New sushi Drinks, sauces and side dishes

Tepper Isn't Going Out

An ordinary man, Murray Tepper unwittingly turns New York upside down when he engages in the normal activity of reading the newspaper in his car, which always seems to be parked in the same desirable parking spot in Manhattan.

An Abundance of Katherines

In the small town of Carolville, Louisiana, no one knows that Adira Collins inherited mystic powers from her great grandmother. All they know is that she's beautiful, poised, graceful, and ruthless—especially when it comes to love. And no one knows that more than Leena Williams, who was all set to marry the man of her dreams until Adira swooped into town and stole the man's heart. Being left at the altar is bad enough, but Leena and her ex share custody of their son, so she has to see the new Mrs. Collins on a regular basis. And it burns every time she does. But soon, Leena starts to suspect that there is more to Adira Collins than meets the eye. And it's not because she owns some kinky lingerie shop or allegedly insulted the pastor's wife—it's the strange way she can make a door close without touching it, or take one look at something and make it drop dead at her feet. Leena starts digging for answers and soon discovers that, unlike her public persona, Adira's true nature is somewhere on the other side of grace. She also learns, a little too late, that some secrets are better left buried.

New Orleans Cookbook

"I loved it." --Ann Patchett Helen Ellis has a mantra: "If you don't have something nice to say, say something not-so-nice in a nice way." Say "weathered" instead of "she looks like a cake left out in the rain" and "I'm not in charge" instead of "they're doing it wrong." In these twenty-three raucous essays, Ellis transforms herself into a dominatrix Donna Reed to save her marriage, inadvertently steals a Burberry trench coat, avoids a neck lift, and finds a black-tie gown that gives her the confidence of a drag queen. While she may have left Alabama for New York City, Helen Ellis is clinging to her Southern accent like mayonnaise to white bread, and offering readers a hilarious, completely singular view on womanhood for both sides of the Mason-Dixon.

Edge of Infinity

From the #1 bestselling author of *The Fault in Our Stars* Michael L. Printz Honor Book Los Angeles Times Book Prize Finalist

Katherine V thought boys were gross Katherine X just wanted to be friends Katherine XVIII dumped him in an e-mail K-19 broke his heart When it comes to relationships, Colin Singleton's type happens to be girls named Katherine. And when it comes to girls named Katherine, Colin is always getting dumped. Nineteen times, to be exact. On a road trip miles from home, this anagram-happy, washed-up child prodigy has ten thousand dollars in his pocket, a bloodthirsty feral hog on his trail, and an overweight, Judge Judy-loving best friend riding shotgun--but no Katherines. Colin is on a mission to prove The Theorem of Underlying Katherine Predictability, which he hopes will predict the future of any relationship, avenge Dumpees everywhere, and finally win him the girl. Love, friendship, and a dead Austro-Hungarian archduke add up to surprising and heart-changing conclusions in this ingeniously layered comic novel about reinventing oneself.

Life of Pi

The celebration of Japan's vegan and vegetarian traditions begins with kansha—appreciation—an expression of gratitude for nature's gifts and the efforts and ingenuity of those who transform nature's bounty into marvelous food. The spirit of kansha, deeply rooted in Buddhist philosophy and practice, encourages all cooks to prepare nutritionally sound and aesthetically satisfying meals that avoid waste, conserve energy, and preserve our natural resources. In these pages, with kansha as credo, Japan culinary authority Elizabeth Andoh offers more than 100 carefully crafted vegan recipes. She has culled classics from shōjin ryōri, or Buddhist temple cuisine (Creamy Sesame Pudding, Glazed Eel Look-Alike); gathered essentials of macrobiotic cooking (Toasted Hand-Pressed Brown Rice with Hijiki, Robust Miso); selected dishes rooted in history (Skillet-Scrambled Tofu with Leafy Greens, Pungent Pickles); and included inventive modern fare (Eggplant Sushi, Tōfu-Tōfu Burgers). Andoh invites you to practice kansha in your own cooking, and she delights in demonstrating how “nothing goes to waste in the kansha kitchen.” In one especially satisfying example, she transforms each part of a single daikon—from the tapered tip to the tuft of greens, including the peels that most cooks would simply compost—into an array of wholesome, flavorful dishes. Decades of living immersed in Japanese culture and years of culinary training have given Andoh a unique platform from which to teach. She shares her deep knowledge of the cuisine in the two-part *A Guide to the Kansha Kitchen*. In the first section, she explains basic cutting techniques, cooking methods, and equipment that will help you enhance flavor, eliminate waste, and speed meal preparation. In the second, Andoh demystifies ingredients that are staples in Japanese pantries, but may be new to you; they will boost your kitchen repertoire—vegan or omnivore—to new heights. Stunning images by award-winning photographer Leigh Beisch complete *Kansha*, a pioneering volume sure to inspire as it instructs. From the Hardcover edition.

The Southern Vegetarian Cookbook

Perfect for fans of *Where'd You Go, Bernadette* and *Small Admissions*, a wry and cleverly observed debut novel about the

privileged bubble that is Liston Heights High—the micro-managing parents, the overworked teachers, and the students caught in the middle—and the fallout for each of them when the bubble finally bursts. When a devoted teacher comes under pressure for her progressive curriculum and a helicopter mom goes viral on social media, two women at odds with each other find themselves in similar predicaments, having to battle back from certain social ruin. Isobel Johnson has spent her career in Liston Heights sidestepping the community's high-powered families. But when she receives a threatening voicemail accusing her of Anti-Americanism and a liberal agenda, she's in the spotlight. Meanwhile, Julia Abbott, obsessed with the casting of the school's winter musical, makes an error in judgment that has far-reaching consequences for her entire family. Brought together by the sting of public humiliation, Isobel and Julia learn firsthand how entitlement and competition can go too far, thanks to a secret Facebook page created as an outlet for parent grievances. The Liston Heights High student body will need more than a strong sense of school spirit to move past these campus dramas in an engrossing debut novel that addresses parents behaving badly and teenagers speaking up, even against their own families.

The New Mrs. Collins

Marietta is one of the largest and most historic cities in northwest Georgia. Some of that history has been preserved, but much of it, unfortunately, has been lost to "progress," as the photographs in *Then and Now: Marietta Revisited* attest.

Southern Living

Whipping up prize-winning chicken fried steak fighting demonic forces East Texas gals can do it all! In her wildest dreams, Constance Plyd never thought she'd see dead people. Then again, she never thought she'd be hit on by her ex-husband at his own funeral or be the prime suspect in his murder. Fortunately for Constance, irresistibly sexy sheriff Nathan Garrett wants to believe her explanation -- that a card-carrying demon in a black suit killed Jimmy in the garage -- or maybe he wants something more. Either way, all signs are leading to a showdown of hellish proportions, with Constance at the heart of the battle, when the Devil and would-be mother of the Antichrist (a pop princess wannabe) descends on Crockett County. Sure, she'd rather be cooking up a storm for the next state fair, but if she's going to be the Chosen One, at least Constance can give a few demons a Texas-style butt kicking.

Southern Lady Code

With her first U.S. cookbook, internationally celebrated chef and TV personality Rika Yukimasa offers simplified, often healthier versions of popular Japanese dishes and also introduces less-well-known ones. Everyone loves Japanese cuisine--sushi is one of the most popular international foods, and ramen shops are super trendy. What most of us don't

know is how easy it is to make these dishes at home. Rika Yukimasa shares the secrets and shortcuts she has devised for making authentic Japanese food without the fuss. For example, she uses instant dashi stock so cooks are freed from making dashi from scratch. Her recipes--from crabmeat salad with spinach and mushrooms and crunchy edamame to chicken curry and stir-fried udon noodles--call for familiar ingredients, and the only kitchen tool her cooking requires is a good sharp knife. This television chef also leads readers through the fundamentals of Japanese cooking, such as how techniques and ingredients are related. This beautifully designed cookbook includes inspiring photographs of the featured Japanese dishes on gorgeous Japanese tableware.

The Story of Sushi

The Complete Book of Sushi is the definitive collection of traditional, contemporary and innovative recipes for lovers of this Japanese cuisine. Fresh and delicious, sushi is one of the healthiest foods you can eat, being low in fat and high in essential vitamins and minerals. Aesthetically pleasing, sushi is also surprisingly simple to make. This practical book will show you how to create beautiful and elegant sushi dishes with ease. The Complete Book of Sushi features a wide variety of recipes for: * Sushi rolls * Nigiri-zushi * Molded sushi * Hand-rolled sushi * Vegetarian sushi * Chirashi-zushi * Wrapped sushi * Shushi rice in fired-tofu bags * Sushi in a bowl * New sushi * Drinks, sauces and side dishes

Cook Like a Local

Anyone not adequately acquainted with the South's true culinary terrain might struggle with the idea of a Southern vegetarian. Because isn't the South one big feast of meaty indulgence? Don't vegetables play a supporting role to fried chicken and bacon on a Southern table? Justin Fox Burks and Amy Lawrence turn that notion on its head by recasting garden bounty as the headlining act on a plate. In a region distinguished by ideal growing conditions and generations of skilled farmers, Southern-style vegetarian cooking is not only possible, it's a pursuit brimming with vine-ripened possibility. Grab a chair in Burks and Lawrence's kitchen and discover modern recipes that evoke the flavors of traditional Southern cooking, with techniques and ingredients loved so dearly throughout the region: Lemon Zest and Thyme Pimento Cheese Grilled Watermelon and Tomato Salad with Honey Lime Vinaigrette Okra Fritters with Creole Mustard Sauce Vegetarian Red Beans and Rice with Andouille Eggplant Roast Beet Salad with Sea Salt Granola and Honey Tarragon Dressing Grilled Peach Ice Cream Whether you're a devoted plant-eater or a steadfast omnivore, The Southern Vegetarian Cookbook will help you shift vegetables from the outskirts of your plate into main course position. Eating your vegetables has never been more delicious. "True Southern food will always adapt to its surroundings. It is not the stubborn lout that many think it is, rather it's a nimble cheerleader of its region. It revels in vegetables and cherishes seasons. Burks and Lawrence are adding healthy substance to the definition of our Southern food. The Southern Vegetarian is a great addition to any culinary

library." —Hugh Acheson, author of *A New Turn in the South* "Come eat with *The Chubby Vegetarian*. Justin and Amy are the only people I have ever met who can take the hock out of greens and not remove the soul from the pot." —Kelly English, *Food & Wine Best New Chef 2009*, Chef/Owner of Restaurant Iris "What you have in your hands is a gift. It is a fresh, fun, slightly irreverent and joyful new look at Southern vegetarian dishes a look that needed to be taken." —John Currence, James Beard Foundation award for Best Chef South, Chef/Owner, City Grocery Restaurant Group

Minor Dramas & Other Catastrophes

A #1 bestseller from coast to coast, *Den of Thieves* tells the full story of the insider-trading scandal that nearly destroyed Wall Street, the men who pulled it off, and the chase that finally brought them to justice. Pulitzer Prize-winner James B. Stewart shows for the first time how four of the eighties' biggest names on Wall Street—Michael Milken, Ivan Boesky, Martin Siegel, and Dennis Levine—created the greatest insider-trading ring in financial history and almost walked away with billions, until a team of downtrodden detectives triumphed over some of America's most expensive lawyers to bring this powerful quartet to justice. Based on secret grand jury transcripts, interviews, and actual trading records, and containing explosive new revelations about Michael Milken and Ivan Boesky written especially for this paperback edition, *Den of Thieves* weaves all the facts into an unforgettable narrative—a portrait of human nature, big business, and crime of unparalleled proportions.

Touch

Jonathan Gold has eaten it all. *Counter Intelligence* collects over 200 of Gold's best restaurant discoveries--from inexpensive lunch counters you won't find on your own to the perfect undiscovered dish at a beaten-path establishment. He reveals the hidden kitchens where Los Angeles' ethnic communities feed their own, including the best of cuisine from Argentina, Armenia, Brazil, Burma, Canton, Colombia, Cuba, Guatemala, India, Indonesia, Iran, Italy, Japan, Korea, Mexico, the Middle East, Nicaragua, Pakistan, Peru, Thailand, Vietnam and more. Not to mention the perfectly prepared hamburger and Los Angeles' quintessential hot dog. *Counter Intelligence* is the richest and most complete guide to eating in Los Angeles. The listings include where to find it and how much you'll pay (in many cases, not very much) with appendices that cover food types and feeding by neighborhood.

Maangchi's Big Book of Korean Cooking

Surprising stories behind the games you know and love to play. Journey through 8,000 years of history, from Ancient Egyptian Senet and Indian Snakes and Ladders, right up to role-play, fantasy and hybrid games of the present day. More

than 100 games are explored chronologically, from the most ancient to the most modern. Every chapter is full of insightful anecdotes exploring everything from design and acquisition to game play and legacy.

Every Demon Has His Day

“The godfather of Peruvian cuisine” captures the flavors and excitement of his native food, from rustic stews to specialty dishes to fabulous cocktails. Lima-born Los Angeles chef and restaurateur Ricardo Zarate delivers a standout cookbook on the new “it” cuisine—the food of Peru. He perfectly captures the spirit of modern Peruvian cooking, which reflects indigenous South American foods as well as Japanese, Chinese, and European influences, but also balances that variety with an American sensibility. His most popular dishes range from classic recipes (such as ceviche and Pisco sour) to artfully crafted Peruvian-style sushi to a Peruvian burger. With 100 recipes (from appetizers to cocktails), lush color photography, and Zarate’s moving and entertaining accounts of Peru’s food traditions and his own compelling story, *The Fire of Peru* beautifully encapsulates the excitement Zarate brings to the American dining scene. “Ricardo is a great chef and a person with a point of view in his cooking. When you taste his food, you not only taste Peru, but you taste an unmistakable flavor that is totally him.”—Roy Choi, chef and author of *L.A. Son* “Not your usual crop of Tex-Mex recipes at all! You will enjoy *The Fire of Peru* with both the food and the insights into Peruvian culture. Our world is far broader than we often imagine.”—HuffPost

Counter Intelligence

Thirteen-year-old Karlene Bridges is the best speller in her family, her hometown, and maybe even all of Shirley County, South Carolina. The trouble is, every time she makes it to the final round of a spelling bee, she chokes. But when Mrs. Harrison, the new Latin teacher, offers to coach her, Karlene's spelling jinx miraculously disappears. The year 1969 is turning out to be her best ever, especially since she develops a surprising crush on her best friend, Billy Ray. But as soon as Karlene aims to compete in the National Spelling Bee in Washington, D. C., her father's drinking begins to spell trouble. How is a girl supposed to hold her family together, savor her first kiss, and become the best speller in America before the end of eighth grade? Debut novelist Karon Luddy spells out adolescence with unwavering faith and sass in a novel about big dreams and the people who make them happen.

Paper Towns

Ride the rollercoaster of Shiloh Jacobs’s life as her dreams derail, sending her on a downward spiral from the heights of an AP job in Tokyo to penniless in rural Virginia. Trapped in a world so foreign to her sensibilities and surrounded by a quirky

group of friends, will she break through her hardened prejudices before she loses those who want to help her? Can she find the key to what changed her estranged mother's life so powerfully before her death that she became a different woman—and can it help Shiloh too?

The California Gold Rush Romance Collection

Shiloh Jacobs is planning her wedding without family, without money, and without a clue—and trying to make a go of small-town Southern life. Until she stumbles on an unsolved case about a missing woman that makes her run in the opposite direction—right into the would-be killer's web of plans. In the midst of sorting through her tragic past and strained relationships, Shiloh finds herself on the run from a madman—and hoping she can make it to her wedding alive.

'Til Grits Do Us Part

Chris Shepherd, James Beard Award-winning chef of Houston's Underbelly Hospitality, is a champion of that city's incredibly diverse immigrant cuisines. In his restaurant, he calls out the names of the cooks--Vietnamese, Korean, Indian, and others—who have inspired him, and in his book, he teaches you how to work with those flavors and cultures with respect and creativity. Houston's culinary reputation as a steakhouse town was put to rest by Chris Shepherd, the Robb Report's Best Chef of the Year. A cook with insatiable curiosity, he's trained not just in fine-dining restaurants but in Houston's Korean grocery stores, Vietnamese noodle shops, Indian kitchens, and Chinese mom-and-pops. His food, incorporating elements of all these cuisines, tells the story of the city, and country, in which he lives. An advocate, not an appropriator, he asks his diners to go and visit the restaurants that have inspired him, and in this book he brings us along to meet, learn from, and cook with the people who have taught him. The recipes include signatures from his restaurant—favorites such as braised goat with Korean rice dumplings, or fried vegetables with caramelized fish sauce. The lessons go deeper than recipes: the book is about how to understand the pantries of different cuisines, how to taste and use these flavors in your own cooking. Organized around key ingredients like soy, dry spices, or chiles, the chapters function as master classes in using these seasonings to bring new flavors into your cooking and new life to flavors you already knew. But even beyond flavors and techniques, the book is about a bigger story: how Chris, a son of Oklahoma who looks like a football coach, came to be “adopted” by these immigrant cooks and families, how he learned to connect and share and truly cross cultures with a sense of generosity and respect, and how we can all learn to make not just better cooking, but a better community, one meal at a time.

Where the River Bends

Alex Talbot and Aki Kamoza, husband-and-wife chefs and the forces behind the popular blog Ideas in Food, have made a living out of being inquisitive in the kitchen. Their book shares the knowledge they have gleaned from numerous cooking adventures, from why tapioca flour makes a silkier chocolate pudding than the traditional cornstarch or flour to how to cold smoke just about any ingredient you can think of to impart a new savory dimension to everyday dishes. Perfect for anyone who loves food, Ideas in Food is the ideal handbook for unleashing creativity, intensifying flavors, and pushing one's cooking to new heights. This guide, which includes 100 recipes, explores questions both simple and complex to find the best way to make food as delicious as possible. For home cooks, Aki and Alex look at everyday ingredients and techniques in new ways—from toasting dried pasta to lend a deeper, richer taste to a simple weeknight dinner to making quick “micro stocks” or even using water to intensify the flavor of soups instead of turning to long-simmered stocks. In the book's second part, Aki and Alex explore topics, such as working with liquid nitrogen and carbon dioxide—techniques that are geared towards professional cooks but interesting and instructive for passionate foodies as well. With primers and detailed usage guides for the pantry staples of molecular gastronomy, such as transglutaminase and hydrocolloids (from xanthan gum to gellan), Ideas in Food informs readers how these ingredients can transform food in miraculous ways when used properly. Throughout, Aki and Alex show how to apply their findings in unique and appealing recipes such as Potato Chip Pasta, Root Beer-Braised Short Ribs, and Gingerbread Soufflé. With Ideas in Food, anyone curious about food will find revelatory information, surprising techniques, and helpful tools for cooking more cleverly and creatively at home. From the Hardcover edition.

Southern Fried Sushi

The complete Touch Trilogy is available here for the first time! Magic and madness don't always run hand in hand, but there's a reason they call it the Touch.

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