

Interlink Publishing

International Cookbook Collection 2009



The Spice Kitchen

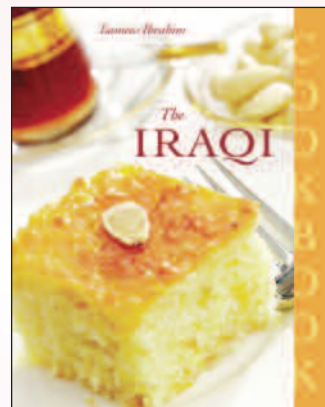
Flavorful Recipes from Around the World

Michal Haines

photography by Jacqui Blanchard

Since the days of the Silk Road and the Spice Trail, adventurers have traversed uncharted territories purely to get their hands on spices. From cumin-tinged curries to cardamom-laced soups; from ginger-drenched stir-fries to cinnamon-enriched desserts, Michal Haines shares her passion for spices in this beautiful book.

192 pgs. • full-color photos • ISBN 978-1-56656-754-1 • \$29.95 hb



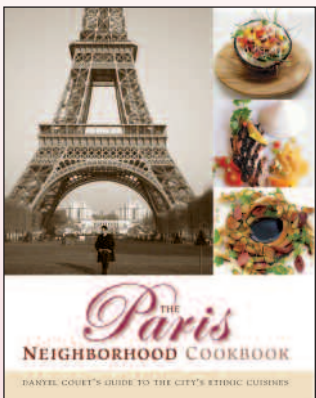
The Iraqi Cookbook

by Lamees Ibrahim

photography by Terry McCormick

The true richness of Iraqi culture has been hidden for many years, overshadowed by political conflict and war. *The Iraqi Cookbook*, the first of its kind to be published in North America, is full of authentic recipes that have been handed down through the generations, developed and enriched over time, and infused with cultures of different eras. The result is a rich mixture of history, health, culture, and storytelling.

312 pgs. • full-color photos • ISBN 978-1-56656-748-0 • \$35.00 hb



Paris Neighborhood Cookbook

Danyel Couet's Guide to the City's Ethnic Cuisines

by Danyel Couet

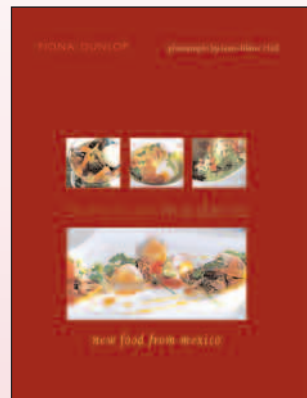
photography by David Loftus

Through eight neighborhoods and just as many kitchens, via markets, shops and restaurants – and approximately 90 recipes – Couet takes you with him to his Paris.

"Most of us will never have the opportunity to explore the City of Lights as widely or know it as intimately as does award-winning restaurateur Danyel Couet, but losing yourself in this enchanting book is the next best thing."

—Fine Cooking, "Books for Cooks" featured title

264 pgs. • full-color photos • ISBN 978-1-56656-723-7 • \$35.00 hb



Mexican Modern

by Fiona Dunlop

photography by Jean-Blaise Hall

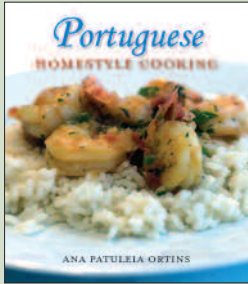
From Mexico City to Veracruz, from Michoacán to Puebla and from Oaxaca to the Yucatán, Fiona Dunlop has sought out 12 chefs at the forefront of Mexican cooking to discover the recipes at the heart of the culinary revolution in Mexico. Among the recipes, you will find inventive new dishes as well as modern versions of classics.

"An impressive and highly useful book that could only be improved if it came with a plane ticket to Mexico...Aptly for such a cookbook, it's richly colored with gorgeous photography." —Time Out

192 pgs. • full-color photos • ISBN 978-1-56656-744-2 • \$29.95 hb

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recently published



Portuguese Homestyle Cooking

revised and updated edition
by Ana Patuleia Ortins

"[A] lavishly photographed tribute to the dishes of Portugal... Thorough in scope as well as technique... an indispensable guide."

—Publishers Weekly

350 pgs. • full-color photos • ISBN 978-1-56656-726-8 • \$30.00 hb



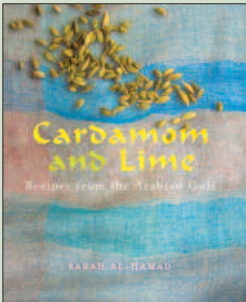
Cucina Napoletana

100 Recipes from Italy's Most Vibrant City
by Arturo Iengo

photography by Hannah Mornement & Frank Wieder

The Neapolitan cuisine makes maximum use of fruits and vegetables grown on the rich volcanic soil, mono-cultivar olive oils, and creamy buffalo mozzarella. *Cucina Napoletana* includes an extensive selection of the best of the region's classic and innovative recipes.

160 pgs. • full-color photos • ISBN 978-1-56656-724-4 • \$29.95 hb



Cardamom and Lime

Recipes from the Arabian Gulf
by Sarah al-Hamad
WINNER OF GOURMAND COOKBOOK AWARDS 2008 — ARABIC CUISINE

The cuisine of the Arabian Gulf is diverse yet individual and has long been associated with companionship and tradition. Rice features heavily, as do grains and pulses, while chicken, lamb and fish are also found in traditional dishes. Dates are an essential part of any

chapter on desserts, but you will also find aromatic cardamom cake, rose-scented rice pudding and teas.

128 pgs. • full-color photos • ISBN 978-1-56656-725-1 • \$26.95 hb



The Indonesian Kitchen

Recipes and Stories
by Sri Owen
photography by Gus Filgate

In this landmark book, renowned author Sri Owen provides a unique insight into the ancient, exotic and varied cuisine of the Indonesian archipelago. Over 120 mouthwatering and easy-to-follow recipes take

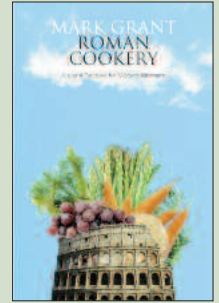
us from staples and basics to food for festivals and special occasions, with fascinating introductions that place the dishes in their regional and cultural settings.

288 pgs. • full-color photos • ISBN 978-1-56656-739-8 • \$35.00 hb

Roman Cookery

Ancient Recipes for Modern Kitchens
by Mark Grant

Roman Cookery unveils one of Europe's last great culinary secrets—the food eaten by the ordinary people of ancient Rome. Based on olive oil, fish, and fresh vegetables, it was the origin of the Mediterranean diet as we know it today and, in particular, of classic Italian cooking.



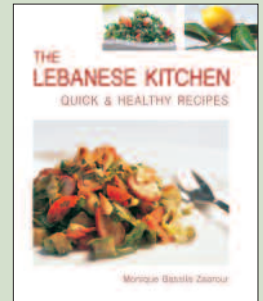
192 pgs. • b&w illustrations • ISBN 978-1-897959-60-2 • \$17.95 pb

The Lebanese Kitchen

Quick and Healthy Recipes
by Monique Bassila Zaarour
photography by Reine Mahfouz

WINNER OF GOURMAND WORLD COOKBOOK AWARDS 2007

This practical and comprehensive cookbook opens up a world of delightful dishes and provides numerous, inspiring ideas for healthy eating.



144 pgs. • full-color photos • ISBN 978-1-56656-677-3 • \$20.00 pb

The Eastern and Central European Kitchen

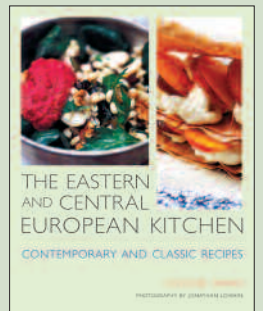
Contemporary and Classic Recipes
by Silvena Rowe
photography by Jonathan Lovekin

WINNER OF THE GLENFIDDICH BEST PHOTOGRAPHY AWARD

"A timeless guide to both the traditions and the trends of Eastern and Central European cooking... A fresh look at an exciting, often-overlooked cuisine."

—Kirkus Reviews

192 pgs. • full-color photos • ISBN 978-1-56656-678-0 • \$20.00 pb



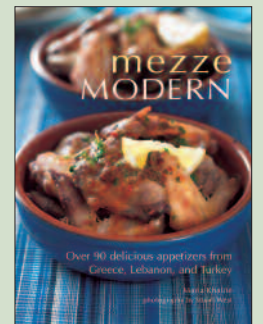
Mezze Modern

Over 90 Delicious Appetizers from Greece, Lebanon, and Turkey

by Maria Khalifé
photography by Stuart West

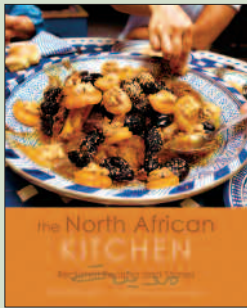
WINNER OF GOURMAND COOKBOOK AWARDS 2008

Fun and easy contemporary recipes for a variety of cold and hot mezze, including: stuffed vine leaves, hot chili tahini dip, stuffed mussels, moussaka, parsley salad and kebab in pastry.



128 pgs. • full-color photos • ISBN 978-1-56656-713-8 • \$24.95 hb

selected backlist



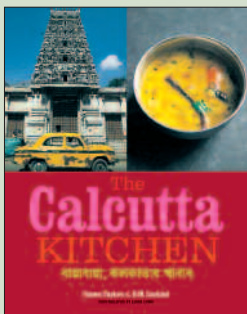
The North African Kitchen

Regional Recipes and Stories

by Fiona Dunlop
photography by Simon Wheeler

Dunlop visits eight of the best home cooks in Morocco, Tunisia, and Libya, shopping and cooking with them, and learning their favorite recipes and cooking tricks. The exotic fuses with the domestic to produce dishes that are highly flavored yet quick and easy to prepare.

192 pgs. • full-color photos • ISBN 978-1-56656-712-1 • \$29.95 hb



The Calcutta Kitchen

by Simon Parkes and Udit Sarkhel
photography by Jason Lowe

INDEPENDENT PUBLISHER BOOK AWARD 2008,
GOLD MEDAL WINNER

"The authentic, inviting and unimposing recipes, excellent commentary and photography reminiscent of movie stills helped me finally get my hands around what hitherto seemed an enigmatic and formal cuisine..."

—The Los Angeles Times

192 pgs. • full-color photos • ISBN 978-1-56656-679-7 • \$20.00 pb



Fairy Tale Feasts

A Literary Cookbook for Young Readers and Eaters

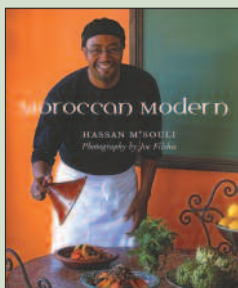
tales retold by Jane Yolen
recipes by Heidi E. Y. Stemple
illustrations by Philippe Béha

AN iPARENTING MEDIA AWARD WINNER

Caldecott-winning author Jane Yolen and her daughter, Heidi Stemple, imagine their readers as co-conspirators. About the creation of the stories and the history of the foods they share fun facts and anecdotes designed to encourage

future cooks and storytellers to make up their own versions of the classics.

200 pgs. • full-color illustrations • ISBN 978-1-56656-643-8 • \$24.95 hb



Moroccan Modern

by Hassan M'Souli
photography by Joe Filshie

The cuisine of Morocco is rated among the best in the world. In *Moroccan Modern*, Hassan M'Souli, executive chef and owner of Out of Africa restaurant on Sydney's northern beaches, shares over 100 of his favorite recipes.

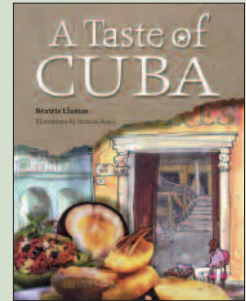
224 pgs. • full-color photos • ISBN 978-1-56656-612-4 • \$29.95 hb

A Taste of Cuba

by Beatriz Llamas
illustrations by Ximena Maier

"A glorious gastronomic tour of Cuba and its culinary history, with easy-to-follow recipes for authentic dishes, illustrated not only by the expected 'gorgeous plate' type of photos, but also by wonderful original illustrations."

—Caribbean Compass



144 pgs. • full-color photos • ISBN 978-1-56656-575-2 • \$20.00 pb

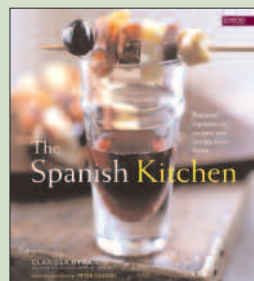
The Spanish Kitchen

Ingredients, Recipes, and Stories from Spain

by Clarissa Hyman
photography by Peter Cassidy

"Lavishly illustrated... a great resource for those who'd like to learn more about the fresh, approachable food of this country... This is a great book."

—New York Daily News



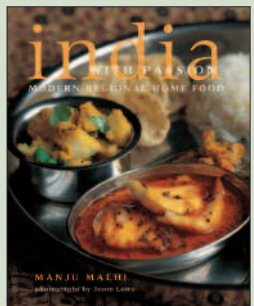
288 pgs. • full-color photos • ISBN 978-1-56656-599-8 • \$20.00 pb

India with Passion

Modern Regional Home Food

by Manju Malhi
photography by Jason Lowmer

Some of the dishes in India with Passion are steeped in tradition, while others are based on new creations that Manju has enjoyed in India's homes, cafes, and restaurants. But all are authentically Indian, rich in flavor, and simple to cook.



256 pgs. • full-color photos • ISBN 978-1-56656-609-4 • \$35.00 hb

Modern Caribbean Cuisine

by Wendy Rahamut
photography by Michael Bonaparte

Each section of the book features a range of easy-to-follow recipes and enticing photography, and is introduced with a useful short discussion of the role and importance of the various ingredients and their place in Caribbean kitchens.



328 pgs. • full-color photos • ISBN 978-1-56656-676-6 • \$24.95 pb

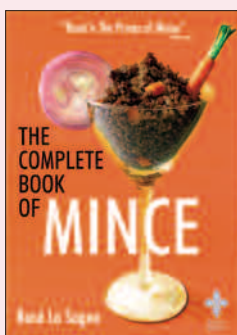
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From Scotland & Ireland



The Complete Book of Mince

by René LaSagne

"A new, tasty title from Waverley Books, with tongue-in-cheek chuckles, The Complete Book of Mince combines hotpots and humour and meatballs and merriment – a 21st century tribute to Scotland's other national dish. A really mincey book!"

—The Scots Magazine

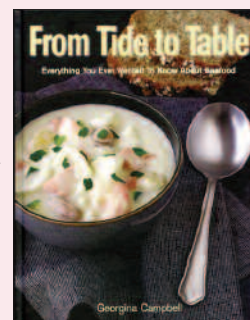
160 pgs. • full-color photos • ISBN 978-1-902407-74-6 • \$19.95 hb

From Tide to Table

Everything You Ever Wanted to Know About
Seafood

by Georgina Campbell

Designed to help even the most reluctant of home cooks to feel comfortable, *From Tide to Table* offers a complete user guide to buying, preparing and cooking a wide variety of fish and seafood. The range of over 60 tantalizing recipes is illustrated with specially commissioned photographs.



204 pgs. • full-color illustrations • ISBN 978-1903164-27-3 • \$25.00 hb

Maw Broon's Cookbook For Every Day and Special Day

WINNER OF GOURMAND WORLD COOKBOOK
AWARDS 2007

Launched in 1936 in the "Sunday Post" in Scotland, The Broons are undoubtedly Scotland's first family – the Nation's favorites – with a readership covering all generations. This is a facsimile of Maw Broon's very own cookbook, which we borrowed from the sideboard at No. 10 Glebe Street.



192 pgs. • full-color illustrations • ISBN 978-1-902407-45-6 • \$24.95 pb

Maw Broon's But an' Ben Cookbook

The sequel to *Maw Broon's Cookbook*, these are new recipes from Maw. Traditional cooking with organic, nutritious ingredients, as well as some good, old-fashioned full-fat favorites! Plus gardening tips and recipes for home-grown produce from Granpaw's vegetable patch.



192 pgs. • full-color illustrations • ISBN 978-1-902407-61-6 • \$19.95 hb