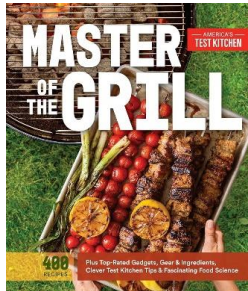


Cookbook Club 2023-2024

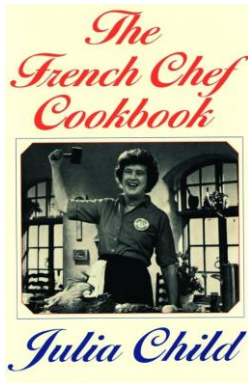
The Cookbook Club meets in person the third Thursday of the month. Join anytime; no registration required. All books available through the Library. For more information, please contact dwinn@minlib.net.



Thursday, September 14; In-person

Master of the Grill by America's Test Kitchen

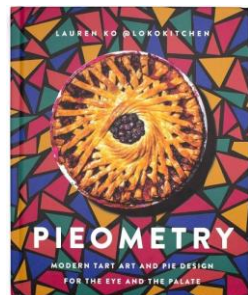
Chefs do not need a fancy grill to appreciate the delicious recipes in this book. The authors spell out simple, clear directions for each dish, discuss techniques, and for many recipes the authors explain “why this works.” Enjoy for example the recipe for #626 “Grilled Pesto Chicken” with step-by-step directions on how to make chicken pockets, or #411 “Grilled Indian Spiced Chicken.”



Thursday, October 19; In-person

The French Chef Cookbook by Julia Child

Learn from Julia Child, the leader in cooking, and serve a beautiful hollandaise sauce or “Suprêmes de Volaille.” We hear her lovely voice on every page, such as the preamble to the “Improvisation” chapter which reads “Here, for example, is a spur-of-the moment main course that turns instant mashed potatoes into a handsome molded edifice...” These recipes are excellent for entertaining.



Thursday, November 16; In-person

Pieometry by Lauren Ko

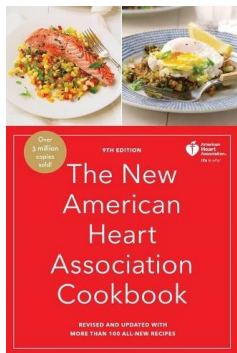
Every work from this book looks like a piece of art! Author Lauren Ko guides us through both sweet and savory pies. Chefs may want to consider test-cooking one for the holiday season. Lauren Ko has an excellent sense of humor and the prose is quite entertaining. The photos make everything look sumptuous. The recipes are delish.



Thursday, December 21; In-person

Back in the Day Bakery: Made with Love by Cheryl and Griffith Day

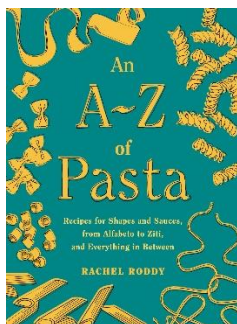
The Days feature indulgent recipes such as the “Shaker Meyer Lemon Pie Bars” and “Razzeberry Crisp” (which calls for strawberries, raspberries, blueberries, and blackberries) to satisfy your sweet tooth. Users will love their excellent introduction that weaves valuable techniques with anecdotes of their business, Back in the Day Bakery, located in Savannah, Georgia.



Thursday, January 18; In-person

The New American Heart Association Cookbook

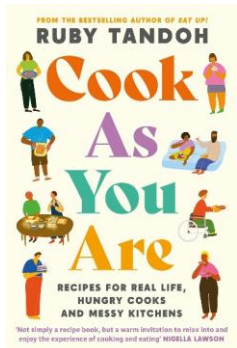
These tasty dishes and simple preparations make for winning combinations, every time. AHA offers helpful nutrition facts on recipes, just like on a product label at the store, which goes a long way to support any chef whose New Year’s resolution may involve food. Recommended without reservation.



Thursday, February 15; In-person

An A-Z of Pasta by Rachel Roddy

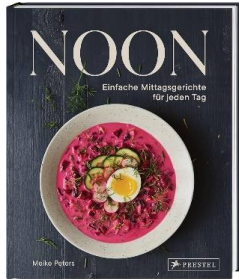
From the award-winning British food writer, the essential book for pasta lovers and fans of all things Italian, featuring a mouth-watering, alphabetical collection of 100 recipes, covering 50 different pasta shapes, from alfabeto to ziti, and everything in between.



Thursday, March 21; In-person

Cook as You Are by Ruby Tandoh

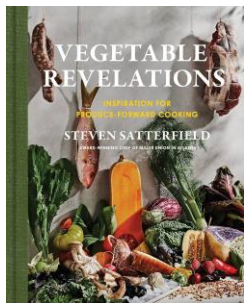
This is a lightly illustrated cookbook for all types of home cooks, with 100+ approachable, accessible recipes. Dishes feature spices, lots of vegetables, grains, some meat, and lots of creativity.



Thursday, April 18; In-person

***Noon* by Meike Peters**

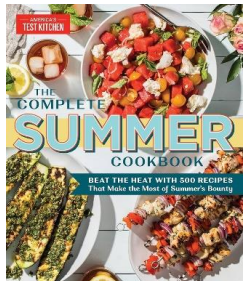
Lunchtime is just as exciting as dinner in this delightful new cookbook that combines Meike Peters’s inventive and craveable recipes with gorgeous photography. These 115 recipes are guaranteed to perk up your day (or your dinner). “Perfect for experienced cooks, who will relish Peters’s imaginative takes on classic dishes as well as her inspired original culinary creations, and those new to the kitchen, who will feel empowered by the clear, easy-to-follow format and welcoming tone of the recipes.” — Library Journal, starred review



Thursday, May 16; In-person

***Vegetable Revelations* by Steven Satterfield**

Discover innovative, adaptable, and delicious ways to serve a wide range of vegetables with this inspired cookbook featuring over 150 recipes from Steven Satterfield, the James Beard Foundation Award-winning chef and author of *Root to Leaf*.



Thursday, June 21; In-person

***The Complete Summer Cookbook* by America’s Test Kitchen**

The only cookbook you’ll need during the year’s warmest months. A hot day and hanging over your stove were never meant to be. When fresh produce beckons but you haven’t much energy to respond, these recipes help you settle into a more relaxed kind of cooking designed to keep you and your kitchen cool.