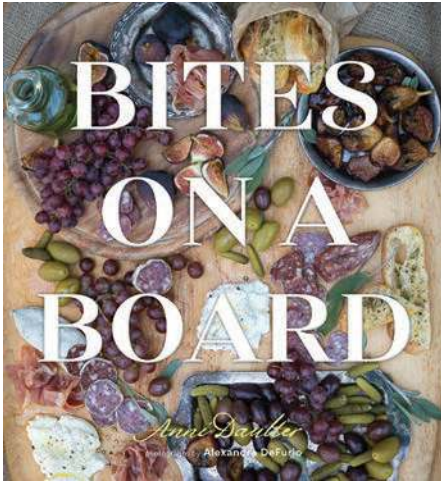


GREAT CULINARY AND ENTERTAINING READS, PLUS RECIPES

Written by Jennifer Bradley Franklin

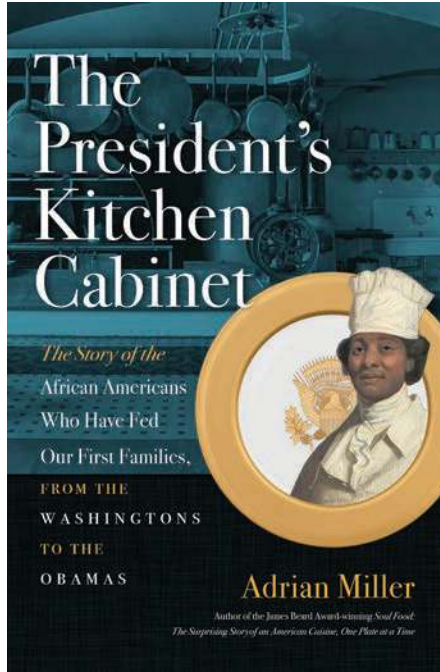


**ABOVE BOARD**

Casual, fun and easy to serve, platters are an entertaining pro's lifesaver. In her new book *Bites on a Board* (Gibbs Smith, 2017), food stylist Anni Daulter offers recipes, styling tips and even ideas for sourcing cool servingware. From building a classic Italian feast with sage-infused ricotta, roasted figs with balsamic glaze, and cured meats arranged on a rustic wooden charcuterie board to crafting a surf-and-turf plate of arugula salad piled with filet mignon and brown butter-drenched scallops piled on a sleek slate plate, Daulter guides readers through every step.



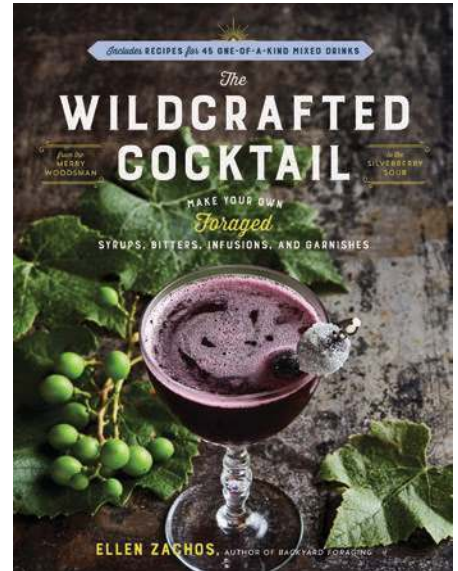
Daulter's Stuffed Mexican Chile Peppers. Find this recipe at [flavorsmagazine.com](http://flavorsmagazine.com).



**ALL HAIL THE CHIEF**

In his new book, *The President's Kitchen Cabinet* (The University of North Carolina Press, 2017), James Beard Award-winning author Adrian Miller explores the stories of African American chefs, cooks, butlers, stewards and servers from every First Family from the Washingtons to the Obamas. Though there are only a handful of recipes (including one for Bill Clinton's favorite Sweet Potato Cheesecake by Atlanta's Sonya Jones of Sweet Auburn Bread Company), the book is meticulously researched, with touching stories.

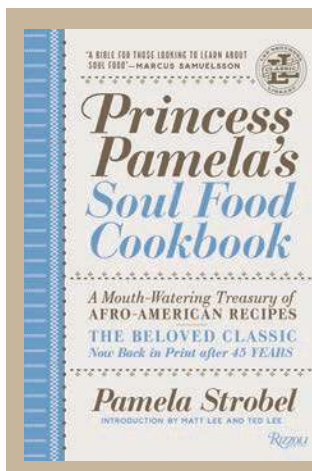
Find the recipe for Minted Green Pea Soup at [flavorsmagazine.com](http://flavorsmagazine.com).



**FORAGED INSPIRATION**

When you order a seasonal cocktail, you want it to be fresh, creative and delicious. In her new book, *The Wildcrafted Cocktail* (Storey Publishing, 2017), foraging expert Ellen Zachos teaches would-be home mixologists to craft their own drinks using ingredients that can be found growing wild. She uses fiddlehead ferns, crabapples, wild ginger, milkweed, bee balm, rose hips, acorns, sassafras and even chanterelle mushrooms to create the syrups, infusions, bitters and garnishes that become alluring cocktails, including her Sumac Spritzer, Frozen Persimmon Margarita, Bee Balm Cobbler, Samurai Sour and Kilty Pleasure. Cheers to that!

Zachos' Stinger in the Rye with Nettle Cordial Soda. Find these recipes at [flavorsmagazine.com](http://flavorsmagazine.com).

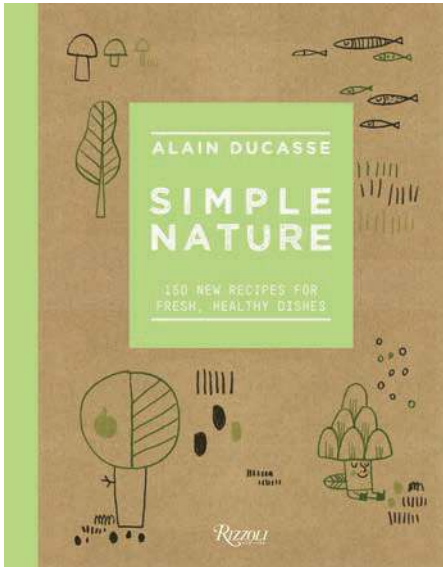


**SOUL FOOD ROYALTY**

After 45 years out of print, *Princess Pamela's Soulfood Cookbook* (Rizzoli, 2017) is getting her day in the spotlight once again. Pamela Strobel, the legendary Southern cook who created a cult following for her particularly alluring soul food at The Little Kitchen in Manhattan's East Village, fell in love with food by watching her mother, who was a pastry chef in Spartanburg, South Carolina. She opened the speakeasy-style eatery (you had to know to ring the buzzer for apartment 2A to gain entrance) in 1965, and after requests from regulars, she penned her book in 1969. Now, paired with a foreword by Matt Lee and Ted Lee, her recipes for Catfish Stew, Fried Ham with Red-Eye Gravy, Pig Tails 'n Beans and Hot Slaw, peppered with plenty of pithy, character-filled quotes, feel like a reincarnation of a beloved personality.

Find Strobel's recipe for Peanut Pie at [flavorsmagazine.com](http://flavorsmagazine.com).





## DUCASSE

Chef Alain Ducasse's name is synonymous with some of the world's best restaurants, often serving dizzyingly complex dishes. But in his new book, *Simple Nature* (Rizzoli, 2017) he's created a sort of a love letter to seasonality, sustainability and responsibility, presented simply enough for a home cook to master. Most of his recipes, including those for Morel Omelet; Pasta and Artichoke Gratin; Charcoal, Onion and Anchovy Tart; and Sugar-Crusted Rhubarb, are no more than a page. Plus, readers get a behind-the-scenes look at the culinary master, thanks to beautiful images of Ducasse shopping for his starring ingredients.

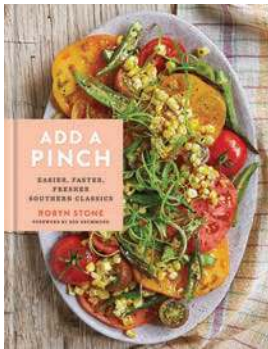
Ducasse's **Spring Vegetable Clafoutis**. Find this recipe at [flavorsmagazine.com](http://flavorsmagazine.com).



Flavors pairing suggestion:  
Ramon Bilbao Valinas Albarino

## SOUTHERN FARE, UPDATED

Georgia-based writer and first-time author Robyn Stone became acutely aware that home cooks are looking for the same feeling as the comfort of the food they grew up with, but with faster, easier and healthier ingredients and methods. Enter *Add a Pinch* (Clarkson Potter, 2017), based on her popular blog of the same name, that leverages handy tools (hello, slow cooker!) and smart ingredient swaps



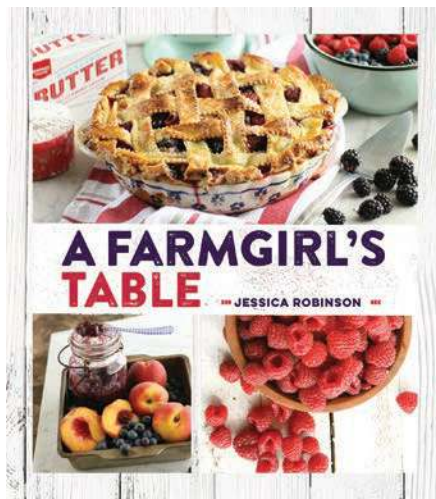
(think protein-packed Greek yogurt in place of mayo) to create updated versions of Southern favorites. We can't wait to try the Coffee-Encrusted Prime Rib and Creamed Collard Greens.



Stone's **Oven Fried Tomato Caprese Stacks**. Find this recipe at [flavorsmagazine.com](http://flavorsmagazine.com).



Flavors pairing suggestion:  
La Delizia Prosecco  
Spumante Extra Dry



## A BUSHEL AND A PECK

Jessica Robinson begins her new book, *A Farmgirl's Table* (Gibbs Smith, 2017), with the words, "Not everyone is fortunate enough to grow up on a farm, but everyone can cook as if they did." The Graham, North Carolina-based (by way of New England) blogger and author lives on a farm, so she's deeply entrenched in the seasonality of her cooking, and she passes that knowledge on to her readers. Each of

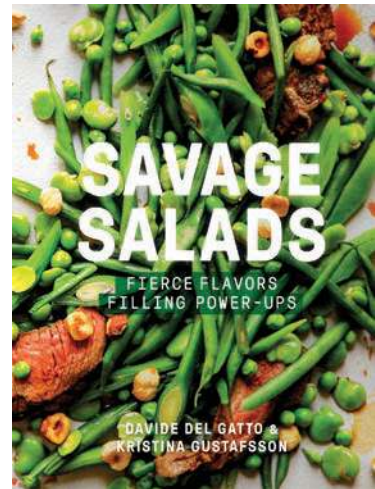


Robinson's **Lemon-Ginger Scones**. Find this recipe at [flavorsmagazine.com](http://flavorsmagazine.com).

her recipes, including those for Blueberry-Lavender Jam, Heirloom Tomato Bruschetta and Brown Sugar Whiskey Steak, are illustrated with lush photography and peppered with helpful insights gleaned from years on the farm and in the kitchen.

## FIERCE GREENS

If the thought of eating a salad doesn't make your pulse quicken and your mouth water, you've never made anything from Davide Del Gatto and Kristina Gustafsson's new book, *Savage Salads* (Gibbs Smith, 2017). The pair runs a food stall of the same name in London's exciting Soho neighborhood, building textured salads with international influences. The book, which features 50 salad recipes with 30 dressings and dips, is organized seasonally. For spring, you'll want to make use of local ingredients to craft Confit Salmon, Snow Peas, Pink Grapefruit, Green Beans and Poppy Seed Salad or one of Asparagus, Poached Egg Yolk, Radish, Pecorino and Speck. Get ready to go wild with your greens.



Find Del Gatto's and Gustafsson's **Five Minute Salad** at [flavorsmagazine.com](http://flavorsmagazine.com).