

COOKING INSPIRATIONS

New books by top chefs and restaurants offer fresh ideas

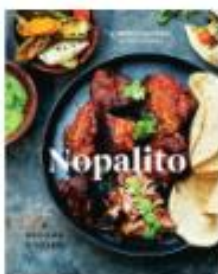
By Amanda Easter

» As food lovers relish the remaining days of summer, and backyard barbecues give way to cozy fall comfort foods, meals at home can be increasingly appealing. The following recent and upcoming releases—many of which highlight chefs and restaurants in Western states—can help you update your go-to chicken dish for the season or bring your pan-searing technique up to par. Their pages are packed with culinary instruction and inspirations for expert home chefs and cooking newcomers alike.



Adventures in Starry Kitchen

By Nguyen Tran; HarperCollins
This cookbook-memoir tells of the launches of LA fusion restaurant Starry Kitchen (started in Tran's apartment) and restaurant-bar-arcade Button Mash. The book features pan-Asian recipes and Tran's culinary adventures.



Nopalito

By Gonzalo Guzmán with Stacy Adimando; Ten Speed Press
Inspired by the popular San Francisco restaurant of the same name, *Nopalito* includes Mexican-cuisine fundamentals, history and recipes, with an emphasis on bold, full flavors.



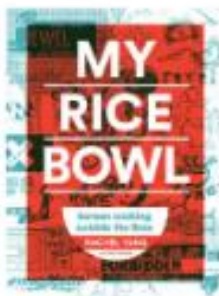
America: The Cookbook

By Gabrielle Langholtz; Phaidon
This 768-page tome celebrates America's delicious diversity by exploring favorite regional dishes from across the country. It includes guest essays and recipe contributions from chefs and food experts in every U.S. state.



Portland Cooks

By Danielle Centoni; Figure 1 Publishing
Chefs from 40 of Portland's top restaurants guide this culinary tour of the city, offering recipes from their own menus that solidify Portland's status as a foodie paradise.



My Rice Bowl

By Rachel Yang and Jess Thomson; Sasquatch Books
Diners at acclaimed Seattle restaurants Jule and Revel have already sampled James Beard Award-nominated Yang's Korean-fusion cooking; now they can re-create those flavors at home with this recipe-filled guide.



State Bird Provisions

By Stuart Brioza and Nicole Krasinski, with JJ Goode; Ten Speed Press
The chefs of San Francisco hot spot State Bird Provisions divulge tips and techniques for crafting remarkable meals, with recipes for some of the restaurant's most popular dishes.

More Food Books

- **Bianco**, by Chris Bianco; Ecco. Pizzamaking tips from the award-winning chef-owner of Phoenix's Pizzeria Bianco.
- **Lure**, by Ned Bell with Valerie Howes; Figure 1 Publishing. Bell, executive chef at the Vancouver Aquarium and a sustainable-seafood advocate, issues this vibrant collection of ocean-friendly, delicious recipes.
- **On Vegetables**, by Jeremy Fox; Phaidon. A flavorful vegetarian cookbook by the celebrated "Vegetable Whisperer."
- **Salt, Fat, Acid, Heat**, by Samin Nosrat, illustrated by Wendy MacNaughton; Simon & Schuster. Making quality meals by mastering four fundamentals.
- **Tartine All Day**, by Elisabeth Prueitt; Ten Speed Press. A book of recipes for each meal of the day, from the co-founder of San Francisco's famed Tartine Bakery.



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HOME COOKING

TOP CHEF CHAMP
BROOKE WILLIAMSON,
AND NICK ROBERTS