



Salsa: Fine Food With Flair, Rhys Bawden, Bill Conway, New Holland Publishers Pty, Limited, 2009, 1741108373, 9781741108378, 224 pages. A beautifully designed book with outstanding photography, Salsa is a cookbook with a difference. The internationally trained chefs of award-winning Port Douglas restaurant Salsa Bar & Grill reveal to readers how to reproduce more than 50 of the popular dishes their loyal customers rave about and keep coming back for. A fusion of modern cuisine from around the world, Salsa's fine food looks as delicious as it tastes on the pages of this 224-page book. From Citrus and Sichuan-crusting Mahi-Mahi with Coconut and Kaffir Lime Sauce and Thai Capsicum Jam to Mango and Chilli Crème Brûlée, these recipes will have you cooking like a pro in no time. With clear, step-by-step instructions and tips, these failsafe recipes will never fail to impress..

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The Too Many Tomatoes Cookbook Classic & Exotic Recipes from Around the World, Brian Yarvin, Jul 6, 2009, , 224 pages. Chef and photographer Brian Yarvin provides over one hundred easy recipes to ensure that extra tomatoes will not go to waste, in a cookbook that instructs readers on how to

World Heritage Sites A Complete Guide to 878 UNESCO World Heritage Sites, , Sep 1, 2009, Travel, 832 pages. Each site has an entry explaining its historical and cultural significance, with a description and location map..

Shannon Bennett's France A Personal Guide to Fine Dining in Regional France, Shannon Bennett, 2013, Cooking, . Shannon and friends review all their favourites, from three-star restaurants to local bistros, from luxury hotels to rooms with a view. This unique guide includes Shannon's

Food of India , Priya Wickramasinghe, Carol Selva Rajah, 2005, Cookery, Indic, 296 pages. Each recipe is accompanied by pictures of techniques, equipment and ingredients, while stunning photographs shot on location in each country evoke their distinctive cultures

The Great Salsa Book , Mark Charles Miller, Mark Kiffin, John Harrison, 1994, Cooking, 148 pages. Gathers recipes for salsas that feature tomatoes, chili peppers, fruit, corn, beans, nuts, seafood, and tropical combinations.

Fine Dining Tennessee Style , John M. Baily, 2000, Cooking, 200 pages. .

Letters to a Young Chef , Daniel Boulud, 2006, Biography & Autobiography, 166 pages. From the most successful and influential chef in America comes a meditation on the delights and obsessions of a life dedicated to making and experiencing great food..

Cooking with Johnny Vee International Cuisine with a Modern Flair, John Vollertsen, 2008, Cooking, 216 pages. With its rich culinary history, Santa Fe, serves as Mecca for "foodies" worldwide and Chef and Las Cosas Cooking School Director, Johnny Vee, is no exception. His new book Las

Feed Me Now Food for Modern Families, Bill Granger, 2009, , 224 pages. Kogebog med ideer til hurtig sund morgenmad, nD"Â|rende frokost, traktement ved tetid, middag med familien og middag med venner. Indeholder ogsD"Ò• afsnit med opskrifter pD"Ò• billige

Simply Bishop's Easy Seasonal Recipes, John Bishop, Dennis Green, Apr 1, 2009, Cooking, 170 pages. Draws on the author's philosophies about the benefits of simple and elegant food carefully prepared using local ingredients, sharing a range of seasonally organized recipes for

World Vegetarian Classics , Celia Brooks Brown, 2005, Cooking, 304 pages. Bringing together over 220 authentic recipes, this is the definitive collection of vegetarian cuisine from around the globe. Organized by geographical area, every continent is

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