

Some Like It Hot Rising Star Chef 2 Louisa Edwards

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Nobody's Perfect Charlotte Chandler 2002
A portrait of controversial Hollywood legend Billy Wilder introduces readers to the man behind the camera that shot "Some Like It Hot" and "Sunset Boulevard," among other classic American films.

America's Rising Star Chefs Presents Crème de la Crème Anthony Stephen Tiano 1996 Fifteen American chefs share the recipes for over seventy-five signature dishes

White Heat Marco Pierre White 2015-02-02
Once in a blue moon a book is published that changes irrevocably the face of things. *White Heat* is one such book. Since it was originally produced in 1990, it has gone on to become one of the most enduring classic cookbooks of our time. With its unique blend of outspoken opinion, recipes and dramatic photographs by the late legendary photographer Bob Carlos Clarke, *White Heat* captures the magic and spirit of Marco Pierre White in the heat of his kitchen. This 25th anniversary edition features brand new material, including photographs from the late Bob Carlos Clarke and contributions from James Steen, Lindsey Carlos Clarke and a host of high-profile chefs: Jason Atherton, Sat Bains, Mario Batali, Raymond Blanc, Anthony Bourdain, Adam Byatt, David Chang, Phil Howard, Tom Kerridge, Paul Kitching, Pierre Koffmann, Gordon Ramsay and Jock

Zonfrillo.

Makan Elizabeth Haigh 2021-07-13 A love letter to Singaporean cooking and family traditions. Southeast Asian cuisine is a proud mix of migrants and influences from all across Asia, which fuses together to create something even greater than the original. In this beautiful new collection, rising star Elizabeth Haigh draws together recipes that have been handed down through many generations of her family, from Nonya to Nonya, creating a time-capsule of a cuisine. Growing up, it was through food that Elizabeth's mother demonstrated her affection, and the passion and love poured into each recipe is all collated here; a love letter to family cooking and traditions. Recipes include: Nonya-spiced braised duck stew pickled watermelon and radish salad beef rendang Singapore chilli crab fried tofu with spicy peanut sauce spicy noodle soup nasi goreng (spicy fried rice) Miso apple pie ... and many more! Adapting these traditional recipes to ensure ingredients are easily sourced in the West, Elizabeth Haigh brings a taste of Singapore to your own kitchen. *Why Some Like It Hot* Gary Paul Nabhan 2004-08-10 Do your ears burn whenever you eat hot chile peppers? Does your face immediately flush when you drink alcohol? Does your stomach groan if you are exposed to raw milk or green fava beans? If so, you are probably among the one-third of

the world's human population that is sensitive to certain foods due to your genes' interactions with them. Formerly misunderstood as "genetic disorders," many of these sensitivities are now considered to be adaptations that our ancestors evolved in response to the dietary choices and diseases they faced over millennia in particular landscapes. They are liabilities only when we are "out of place," on globalized diets depleted of certain chemicals that triggered adaptive responses in our ancestors. In *Why Some Like It Hot*, an award-winning natural historian takes us on a culinary odyssey to solve the puzzles posed by "the ghosts of evolution" hidden within every culture and its traditional cuisine. As we travel with Nabhan from Java and Bali to Crete and Sardinia, to Hawaii and Mexico, we learn how various ethnic cuisines formerly protected their traditional consumers from both infectious and nutrition-related diseases. We also bear witness to the tragic consequences of the loss of traditional foods, from adult-onset diabetes running rampant among 100 million indigenous peoples to the historic rise in heart disease among individuals of northern European descent. In this, the most insightful and far-reaching book of his career, Nabhan offers us a view of genes, diets, ethnicity, and place that will forever change the way we understand human health and cultural diversity. This book marks the dawning of evolutionary gastronomy in a way that may save and enrich millions of lives.

Rising Star Chef Trilogy Louisa Edwards 2018-03-06 Featuring *Too Hot to Touch*, *Some Like it Hot*, and *Hot Under Pressure* together for the first time in one delicious e-bundle you won't be able to stop devouring over and over again! A dash of gorgeous brothers, with a pinch of forbidden romance, and just a hint of undeniable chemistry, the *Rising Star Chef* trilogy is the perfect recipe for a sizzling romance. *TOO HOT TO TOUCH* Master Chef—and sinfully attractive—Max Lunden has spent the past few years winning cooking competitions and traveling around

the world, picking up cooking techniques as well as beautiful woman. He doesn't play well with others, but now he's cooking in the country's biggest competition alongside Juliet Cavanaugh, a chef he's known for years who is every bit as passionate as he is. As the attraction simmers between them, can Max and Juliet keep their cool? *SOME LIKE IT HOT* Sexy, single, and even sweeter than the treats he bakes, pastry chef Danny Lunden is trying to stay focused on the *Rising Star Chef* competition and not get hot and bothered over the gorgeous woman he keeps running into. Especially since the woman is Eva Jansen: the billionaire heiress in charge of the cooking competition. But when they share a kiss hot enough to start a kitchen fire, they'll have to break every rule in the cookbook to indulge in their secret craving, because one bite is never enough... *HOT UNDER PRESSURE* Former Navy cook Henry Beck thought he'd already faced the toughest challenge of his life...until he learns that his competition for the title of *Rising Star Chef* is the woman he married—then left—ten years ago. But Skye Gladwell wants more than a win over the man who abandoned her: she wants a divorce. So her sexy almost-ex makes a deliciously dangerous proposition: he'll give into her demands, but if his team wins, Henry wants one last taste of the only woman he's ever loved... [New York Magazine](#) 1996-11-25 *New York Magazine* was born in 1968 after a run as an insert of the *New York Herald Tribune* and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

Everything I Want to Eat Jessica Koslow 2016-10-04 **Selected as *Eater's* 2016 Cookbook of the Year** **iBooks Best of 2016 Selection** The debut cookbook from Jessica Koslow, award-winning chef of LA's

popular restaurant Sqirl, featuring more than 100 fresh, market-driven, healthy, and flavorful recipes. Jessica Koslow and her restaurant, Sqirl, are at the forefront of the California cooking renaissance, which is all about food that surprises us and engages all of our senses—it looks good, tastes vibrant, and feels fortifying yet refreshing. In *Everything I Want to Eat*, Koslow shares 100 of her favorite recipes for health-conscious but delicious dishes, all of which always use real foods—no fake meat or fake sugar here—that also happen to be suitable for vegetarians, vegans, or whomever you're sharing your meal with. The book is organized into seven chapters, each featuring a collection of recipes centered on a key ingredient or theme. Expect to find recipes for dishes Sqirl has become known for, as well as brand-new seasonal flavor combinations, including: Raspberry and cardamom jam Sorrel-pesto rice bowl Burnt brioche toast with house ricotta and seasonal jam Lamb merguez, cranberry beans, roasted tomato, and yogurt cheese Valrhona chocolate fleur de sel cookies Almond hazelnut milk Koslow lives in LA, where everyone is known to be obsessively health-conscious and where dietary restrictions are the norm. People come into Sqirl and order dishes with all sorts of substitutions and modifications—hold the feta, please, add extra kale. They are looking to make their own healthy adventures. Others may tack breakfast sausage, cured bacon, or Olli's prosciutto on to their order. So Koslow has had to constantly think about ways to modify dishes for certain diets, which in a way has made her a better, more adaptable cook. Throughout this book, Koslow provides notes and thought bubbles that show how just about any dish can be modified for specific tastes and dietary needs, whether it needs to be gluten-free or vegan. *Everything I Want to Eat* captures the excitement of the food at Sqirl—think of a classic grilled cheese turned playful with the addition of tomato coriander jam—while also offering accessible recipes, like blood orange upside-down cake, that can be easily

made in the home kitchen. Moreover, it's an entirely new kind of cookbook and approach to how we are all starting to think about food, allowing readers to play with the recipes, combining and shaping them to be nothing short of everything you want to eat.

Ritz and Escoffier Luke Barr 2018-04-03
In a tale replete with scandal and opulence, Luke Barr, author of the New York Times bestselling *Provence, 1970*, transports readers to turn-of-the-century London and Paris to discover how celebrated hotelier César Ritz and famed chef Auguste Escoffier joined forces at the Savoy Hotel to spawn the modern luxury hotel and restaurant, where women and American Jews mingled with British high society, signaling a new social order and the rise of the middle class. In early August 1889, César Ritz, a Swiss hotelier highly regarded for his exquisite taste, found himself at the Savoy Hotel in London. He had come at the request of Richard D'Oyly Carte, the financier of Gilbert & Sullivan's comic operas, who had modernized theater and was now looking to create the world's best hotel. D'Oyly Carte soon seduced Ritz to move to London with his team, which included Auguste Escoffier, the chef de cuisine known for his elevated, original dishes. The result was a hotel and restaurant like no one had ever experienced, run in often mysterious and always extravagant ways—which created quite a scandal once exposed. Barr deftly re-creates the thrilling Belle Epoque era just before World War I, when British aristocracy was at its peak, women began dining out unaccompanied by men, and American nouveaux riches and gauche industrialists convened in London to show off their wealth. In their collaboration at the still celebrated Savoy Hotel, where they welcomed loyal and sometimes salacious clients, such as Oscar Wilde and Sarah Bernhardt, Escoffier created the modern kitchen brigade and codified French cuisine for the ages in his seminal *Le Guide culinaire*, which remains in print today, and Ritz, whose name continues to grace the

finest hotels across the world, created the world's first luxury hotel. The pair also ruffled more than a few feathers in the process. Fine dining would never be the same--or more intriguing.

Night+Day New Orleans Todd A. Price 2007-01-10 Today's New Orleans isn't quite the city it once was, but its legacy lives on in the hundreds of restaurants, nightclubs, and hotels that have been rebuilt since the hurricane. NIGHT+DAY New Orleans celebrates the spirit of this spectacular city by taking you inside the old-school jazz joints, the hip new restaurants, and the neighborhood bars that make this city great. Today's savvy travelers rely on NIGHT+DAY New Orleans -- with its opinionated listings, insightful descriptions, and witty, intelligent writing -- to get the sophisticated edge in travel. From the trendiest tables, hippest hotels, top shops and galleries to the hottest nightspots and coolest attractions, NIGHT+DAY New Orleans is packed with expert recommendations and insider tips. For discerning travelers, it's the details that make the difference. Night+Day signature sections include the "99 Best" of the city, three unique "Perfect Plan" itineraries, a "Cheat Sheet" of city essentials, a "Black Book" index, maps, and more.

Intercepting the Chef Rachel Goodman 2017-05-01 "Smart, sexy, and funny" (Publishers Weekly) contemporary romance writer Rachel Goodman is back with a brand new series about a quarterback trying to score in the most important game of his life—the game of love. Gwen Lalonde is a rising star in the eyes of the elite restaurateurs of the world. But when her celebrity chef boss and now ex-boyfriend fires her, she finds herself playing a different game. Forced to flee San Francisco and return home to Denver, Gwen lands a spot as the executive chef at Stonestreet's, a new restaurant owned by NFL golden boy and Colorado Blizzards quarterback Logan Stonestreet. When Logan starts pursuing Gwen romantically, she pulls a classic duck and weave and avoids any advances by throwing herself

into reestablishing her reputation in Denver. But Logan Stonestreet is persistent—he didn't become one of the best football players in the league by throwing in the towel at the first rejection. Something about Logan's unwavering determination—and amazing body—keeps Gwen around, and soon there's more than sizzling steak on the grill. Things are getting more serious than either side cares to admit, and when Logan suffers a severe injury in the playoffs, they're both forced to make game-time decisions. The perfect romance for football fans and foodies alike, *Intercepting the Chef* is a delicious read that'll have you hooked until the very last play.

Cocky Chef J. D. Hawkins 2017-07-14 You can call me arrogant as much as you want. But when you're the best at what you do and have the hottest restaurant on the west coast, with enough Michelin stars to make Gordon Ramsay's head spin, you've earned the right to your confidence. When I give an instruction in the kitchen, it's not a suggestion--it's an order. So when a new chef thinks she can do things her way, and dares to say so to my face, even her sharp wit and gorgeous pouty lips don't make it okay. But I have to admit, she's got talent. She's creative in the kitchen and not even that double-breasted chef jacket can hide her perfect body. As I get to know her, I can't help wanting to know everything she thinks. I've never met a more talented chef. And I've never met a sassier and sexier woman in my life. There's only one way this push and pull can end. With her in my bed, begging for more.

Ebony 2001-05 EBONY is the flagship magazine of Johnson Publishing. Founded in 1945 by John H. Johnson, it still maintains the highest global circulation of any African American-focused magazine.

Skirt Steak Charlotte Druckman 2012-10-24 Explores the lives of women chefs, discussing how they promote themselves and grow their businesses via television and social media, balancing eighteen-hour days and personal lives, and sexism.

Some Like It Spicy Robbie Terman

2013-07-15 After months of empty tables, Ashton Grey's restaurant is in trouble and she's afraid bankruptcy is just around the corner. But a chance encounter could give Ashton the publicity she needs to save her restaurant—if she's willing to compete on a reality cooking show. In order to win, she needs to stay focused. No problem...until she meets the head judge. Anxious to get back in the kitchen where he belongs, Ty Cates has one more PR commitment—being head judge on a reality show. But the minute he meets fiery Ashton he knows he's in trouble. Head judges dating contestants is about as taboo as putting ketchup on filet mignon, but from the moment they meet, there's a simmering heat between them that neither can ignore. As the competition heats up, so do the feelings between them and they both fear it could be a recipe for disaster. It's either get out of the kitchen or turn up the heat. Each book in the Perfect Recipe series is
STANDALONE: * Some Like It Spicy * Some Like It Sinful * Some Like It Sizzling

Gimme Some Sugar Kimberly Kincaid
2014-06-03 When a celebrity chef moves to the Blue Ridge Mountains, she finds a down-home recipe for love in this romance novel by the USA Today bestselling author. Desperate to escape the spotlight of her failed marriage to a fellow celebrity-chef, Carly di Matisse left New York City for a tiny town in the Blue Ridge Mountains. The restaurant she's running may not be chic, but in Pine Mountain she can pretend to be the tough cookie everybody knows and loves. Then she meets way-too-hot contractor Jackson Carter, and her tough exterior melts like butter. Jackson wasn't looking for love. But he's not the kind of man to walk away from a worksite-or from a fiery beauty whose passionate nature provides some irresistible on-the-job benefits. It's the perfect temporary arrangement for two commitment-phobic professionals—except that Jackson and Carly keep coming back for seconds. . .and thirds. . .and fourths. . . "Kimberly Kincaid knows how to whip up a delicious love story." -Susan Donovan

New York Magazine 1994-04-11 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

Orange Coast Magazine 2006-08 Orange Coast Magazine is the oldest continuously published lifestyle magazine in the region, bringing together Orange County's most affluent coastal communities through smart, fun, and timely editorial content, as well as compelling photographs and design. Each issue features an award-winning blend of celebrity and newsmaker profiles, service journalism, and authoritative articles on dining, fashion, home design, and travel. As Orange County's only paid subscription lifestyle magazine with circulation figures guaranteed by the Audit Bureau of Circulation, Orange Coast is the definitive guidebook into the county's luxe lifestyle.

New York Magazine 1996-11-25 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

Dwell 2004-12 At Dwell, we're staging a minor revolution. We think that it's possible to live in a house or apartment by a bold modern architect, to own furniture and products that are exceptionally well designed, and still be a regular human being. We think that good design is an integral part of real life. And that real life has been conspicuous by its absence in

most design and architecture magazines. **Slippurinn** Gísli Matt 2021-10-13 The debut from rising star chef Gísli Matt of Slippurinn, the international destination restaurant in Iceland's Westman Islands Chef Gísli Matt built Slippurinn with his family in a historic shipyard building of a small town whose landscape was changed forever by the lava flow from a 1973 erupted volcano. In this most incredible environment, where plants grow on mountains created out of lava, Matt created a menu that both respects the local and traditional and pushes boundaries of contemporary cuisine. His first book takes the reader right to the heart of Matt's fascinating culinary world and island life.

Notes from a Young Black Chef Kwame Onwuachi 2019-04-09 "Kwame Onwuachi's story shines a light on food and culture not just in American restaurants or African American communities but around the world." —Questlove By the time he was twenty-seven years old, Kwame Onwuachi had opened—and closed—one of the most talked about restaurants in America. He had sold drugs in New York and been shipped off to rural Nigeria to "learn respect." He had launched his own catering company with twenty thousand dollars made from selling candy on the subway and starred on Top Chef. Through it all, Onwuachi's love of food and cooking remained a constant, even when, as a young chef, he was forced to grapple with just how unwelcoming the food world can be for people of color. In this inspirational memoir about the intersection of race, fame, and food, he shares the remarkable story of his culinary coming-of-age; a powerful, heartfelt, and shockingly honest account of chasing your dreams—even when they don't turn out as you expected.

Salt, Fat, Acid, Heat Samin Nosrat 2017-04-25 Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients

to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

Fire in My Belly Kevin Gillespie 2012-10-16 "Cooking is figuring out the great qualities of any food and making those qualities shine." That's the inspiring message of Fire in My Belly by Top Chef fan favorite Kevin Gillespie. Fire In My Belly celebrates good ingredients with more than 120 hip, accessible recipes presented in a cutting-edge design. This book taps into our national obsession with knowing where our food comes from. Kevin's southern charm, passion, and funny stories guide readers through one-of-a-kind chapters, like "Foods You Thought You Hated," "When I Want to Eat Healthy," "My Version of Southern Food," "World Classics Revisited," and "Junk Food." Fire in My Belly shows cooks what to do with fresh farmers' market foods while providing a backstage pass to the life of a rising culinary star.

Hot Under Pressure Louisa Edwards 2012-03-27 Hot Under Pressure Louisa Edwards Prepare to turn up the heat with the final book in the sizzling "Rising Star Chef" trilogy from romance author Louisa Edwards. Henry Beck thought he'd already faced the toughest kitchen challenge of his life. After all, what could top sweating it out as a Navy cook on a submarine? But when he learns his competition for the title of Rising Star Chef is the sweet hippie girl he married...and left...ten years ago, the heat is on. Now Beck and Skye Gladwell are going head to head in the finals...and sparking up old flames every time they touch. But Skye wants more than a win over the man who abandoned her when she needed him most—she wants a divorce! Then her sexy almost-ex makes a deliciously dangerous proposition. He'll give in to her demands, but if his team wins the RSC, he has a demand of his own...one last taste of the only woman he ever loved.

Kitchen Confidential Deluxe Edition

Anthony Bourdain 2018-10-23 A new, deluxe edition of *Kitchen Confidential* to celebrate the life of Anthony Bourdain. The book will feature a brand new introduction, a Q&A with Ecco publisher and Bourdain's long-time editor Daniel Halpern. Interior pages are hand-annotated by Anthony Bourdain himself. The interior will also feature a brand new drawing by Ralph Steadman. Almost two decades ago, the *New Yorker* published a now infamous article, "Don't Eat before You Read This," by then little-known chef Anthony Bourdain. Bourdain spared no one's appetite as he revealed what happens behind the kitchen door. The article was a sensation, and the book it spawned, the now classic *Kitchen Confidential*, became an even bigger sensation, a megabestseller with over one million copies in print. Frankly confessional, addictively acerbic, and utterly unsparing, Bourdain pulls no punches in this memoir of his years in the restaurant business—this time with never-before-published material.

Just One Taste Louisa Edwards 2010-08-31 Bad-boy chef Wes Murphy is dreading his final-semester cooking class—Food Chemistry 101—until he meets the new substitute teacher. Dr. Rosemary Wilkins is a feast for the eyes, though her approach to food is strictly academic. So Wes decides to rattle her Bunsen burner by asking for her hands-on advice—on aphrodisiacs... Rosemary is a little wary about working with Wes, whose casual flirtations make her hot under the collar. But once they begin testing the love-enhancing power of chocolate, oysters, and strawberries, it becomes scientifically evident that the brainy science nerd and the boyish chef have some major chemistry together—and it's delicious...

[Mike Colameco's Food Lover's Guide to New York City](#) Mike Colameco 2009-08-17 The insider's food guide to New York City—from trusted New York food expert and TV/radio host Michael Colameco New York is the food capital of the United States, with an incredibly rich and diverse dining scene that boasts everything from four-star

French restaurants, casual neighborhood bistros, and ethnic restaurants from every corner of the world to corner bakeries, pastry shops, and much more. Now Mike Colameco, the host of PBS's popular *Colameco's Food Show* and WOR-Radio's "Food Talk", helps you make sense of this dizzying array of choices. He draws on his experience as a chef and New York resident to offer in-depth reviews of his favorite eating options, from high-end restaurants to cheap takeout counters and beyond. His work has given him unprecedented access to the city's chefs and kitchens, allowing him to tell you things others can't. He offers inside information about different establishments, giving a detailed and sometimes irreverent sense of the food and the people behind them. Goes beyond ratings-centered guides to offer detailed, opinionated reviews by an experienced chef and longtime *New Yorker* Recommends restaurants, bakers, butchers, chocolatiers, cheese stores, fishmongers, pastry shops, wine merchants, and more. Entries include basic facts, contact information, and a thoughtful, personal review. Includes choices in every price range and neighborhood, from Tribeca to Harlem. Whether you're visiting for a weekend or have lived in New York for years, this guide is your #1 go-to source for the best food the city has to offer.

[Cooking for Geeks](#) Jeff Potter 2010-07-20 Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Chefs & Company Maria Isabella 2017-10-10 At Home with the Biggest Names in Food This incredible, never-before-assembled collection of recipes offers a rare and exciting glimpse into the private home kitchens of 75 culinary superstars as they prepare show-stopping meals for their own last-minute guests in an hour or less. For example, Curtis Stone whips up delicious Charcoal-Grilled Rib Eye Steaks & Boccolini, while Stephanie Izard prepares a fabulous Stir-Fried Eggplant and

Sesame Cucumber Salad. For her choice, Naomi Pomeroy makes a mouthwatering Pasta Amatriciana. These aren't complicated, fussy recipes. They're stress-free dishes the chefs fall back on to impress those closest to them—and ones you can easily duplicate in your own home kitchen. With more than 180 personal recipes, secret tips, inside advice, beverage pairings, and music playlists—plus gorgeous full-color photos—you're set up for success no matter the occasion. It's only a matter of time before someone special drops by. Chefs include: MING TSAI CURTIS STONE STEPHANIE IZARD NAOMI POMEROY HUGH ACHESON LIDIA BASTIANICH RICK BAYLESS MICHELLE BERNSTEIN JOHN BESH SUSAN FENIGER ANDY HUSBANDS SEAN BROCK EDWARD LEE ANITA LO JENN LOUIS TIM LOVE JONATHAN WAXMAN MARC MURPHY CHARLIE PALMER CARLA PELLEGRINO ERIC RIPERT AARÓN SÁNCHEZ DANIEL BOULUD ROBERT DEL GRANDE KATIE BUTTON SHAUN HERGATT GAVIN KAYSEN KRISTEN KISH MICHAEL WHITE ANDREW ZIMMERMAN JODY ADAMS ZOI ANTONITSAS NYESHA J. ARRINGTON CLARK BARLOWE JOEY BEATO EMMA BENGTTSSON JONATHAN BENNETT DANTE BOCCUZZI STUART BRIOZA & NICOLE KRASINSKI ZACK BRUELL CESARE CASELLA JIM CHRISTIANSEN SONYA COTÉ GREG DENTON & GABRIELLE QUIÑÓNEZ DENTON TIFFANY DERRY TRACI DES JARDINS RON DUPRAT FORD FRY KENNY GILBERT MARIA HINES CHRIS HODGSON LINTON HOPKINS MATT HOYLE MIKE ISABELLA JENNIFER JASINSKI JOSEPH "JJ" JOHNSON JEAN JOHO DOUGLAS KATZ TONY MAWS RYAN MCCASKEY TORY MILLER BRUCE MOFFETT MATT MOLINA KEVIN SBRAGA BARTON SEAVER ALON SHAYA BRYCE SHUMAN ANA SORTUN ANGELO SOSA SUSAN SPICER ETHAN STOWELL BILL TELEPAN BART VANDAELE JOANNE WEIR ERIC WILLIAMS

Can't Stand The Heat Louisa Edwards
2009-09-01 For sharp-tongued food critic

Miranda Wake, the chance to spend a month in Adam Temple's kitchen to write an exposé is a journalistic dream come true. Surely Miranda can find a way to cut the hotshot chef down to size once she learns what really goes on at his trendy Manhattan restaurant. But she never expected Adam to find out her most embarrassing secret: she has no idea how to cook. Adam's not about to have his reputation burned by a critic who doesn't even know the difference between poaching and paring. He'll just have to give the tempting redhead a few private lessons of his own—teaching her what it means to cook with passion...and doing more with his hands than simply preparing sumptuous food.

Some Like It Hot Louisa Edwards
2011-11-29 Sexy, single, and even sweeter than the treats he bakes, New York pastry chef Danny Lunden is trying to stay focused on food—not females. With the Rising Star Chef competition approaching, he doesn't have time to get all steamed up over the gorgeous woman he encounters on the plane to Chicago. Even if she is Eva Jansen—the billionaire heiress in charge of the contest... Danny assumes that "Eva the Diva" is a spoiled rich girl who doesn't share his passion for food. But when the two meet up again in an elevator—alone—they share more than just passion. They share a kiss hot enough to start a kitchen fire—and they're hungry for more. To indulge their new secret craving, Eva and Danny have to break every rule in the cookbook. But—like chocolate and caramel—some ingredients are so sinfully good together, one scrumptious bite is never enough...

Chef 2005
Eat Dat New Orleans: A Guide to the Unique Food Culture of the Crescent City
Michael Murphy 2014-02-03 Highlights 250 places to eat in New Orleans, from food carts to famous restaurants, that are a part of the city's lore and allure and features appendices that list establishments by cuisine and "best of" lists from local media personalities. Original.
Sadie on a Plate Amanda Elliot 2022-03-15

A chef's journey to success leads to discovering the perfect recipe for love in this delicious romantic comedy. Sadie is a rising star in the trendy Seattle restaurant scene. Her dream is to create unique, modern, and mouthwatering takes on traditional Jewish recipes. But after a public breakup with her boss, a famous chef, she is sure her career is over—until she lands a coveted spot on the next season of her favorite TV show, Chef Supreme. On the plane to New York, Sadie has sizzling chemistry with her seatmate, Luke, but tells him that she won't be able to contact him for the next six weeks. They prolong their time together with a spontaneous, magical dinner before parting ways. Or so she thinks. When she turns up to set the next day, she makes a shocking discovery about who Luke is.... If Sadie wants to save her career by winning Chef Supreme, she's going to have to ignore the simmering heat between Luke and her. But how long can she do that before the pot boils over?

Catch a Rising Star Laura Phillips 1991

Too Hot To Touch Louisa Edwards 2011-08-02 When it comes to competitive cooking, Max Lunden is no stranger to winning...though he's never been great at working with a team. A master chef-and major hunk-he's traveled the world, picking up new cooking techniques as well as beautiful women. But when the prodigal chef returns home to his family's Greenwich Village restaurant, he discovers one too many cooks in the kitchen-and she's every bit as passionate as he is... Juliet

Cavanaugh used to have a crush on Max when she was just a teenager, hanging out at Lunden & Sons Tavern, hoping to catch a glimpse of the owner's oldest, and hottest, son. Now a chef herself-competing in the biggest culinary contest in the country-Juliet will be cooking side by side with the one man she's always admired...and desired. But despite their simmering attraction, Juliet is determined to keep her cool-no matter how hot it gets...

Books Magazine 1995

Food Arts 2001-03

Sanctuary Island Lily Everett 2013-07-30
SANCTUARY ISLAND Lily Everett When Ella's sister decides to reunite with their estranged mother, Ella goes along for the ride—it's always been the two Preston girls against the world. But Sanctuary Island, a tiny refuge for wild horses tucked off the Atlantic coast, is more inviting than she ever imagined. And it holds more than one last opportunity to repair their broken family—if Ella can open her carefully guarded heart, there is also the chance for new beginnings. Grady Wilkes is a handyman who can fix anything...except the scars of his own past. When he accepts the task of showing Ella the simple beauties of the island that healed him, he discovers a deep sense of comfort he thought he'd lost. But now he must convince the woman who never intended to stay that on Sanctuary Island, anything is possible—forgiving past mistakes, rediscovering the simple joys of life, and maybe even falling in love.