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Cookbooks for Under the Tree

My shelves are bulging with cookbooks. They've spread to create stacks on my kitchen table, and have migrated to my living room coffee table and the desk in my office. And yet I continue to indulge in more and more of them. There's always that special, must-make recipe. The gorgeous photos. The worthy technique or unusual ingredient combination. The riveting stories. This year, I found myself in a bread-baking mode and discovered some new takes on ethnic cuisines and even standard fare that has me wanting to simply move into my kitchen and never leave. Here are some that particularly caught my fancy and that you might want to give as gifts to your favorite foodies:



Flying Pans: Two Chefs, One World by Bernard Guillas and Ron Oliver. What a wonderful concept this is by two chefs local to San Diego. Guillas and Oliver are mainstays at [The Marine Room](#), but they are also globe trotters, who realized that between them they've been to 40 countries. So, they wrote a cookbook that reflects and was inspired by their journeys. The collaboration resulted in a gorgeously photographed book with a fascinatingly eclectic collection of recipes meant to be made by the home cook. Hurray for the Apricot Ginger Glazed Tasmanian Salmon with its pistachio and Madras curry crust. I'm still enjoying the memory of the Isla de Vieques Vanilla Spiced Shrimp with Chickpea Salad and Annatto Pineapple Emulsion. And, oh, the Amarula Creme Brulee. I'll be returning to this book again and again.