

# Cookbooks to remind you of your travels

By Neece Regis | GLOBE CORRESPONDENT NOVEMBER 18, 2012

Eating. It's one of the great joys of traveling. And what better way to remember a vacation than to re-create your favorite culinary adventures at home? Cookbooks are windows to a sensory world of tastes, aromas, and memories, and are perhaps the best souvenir of all.

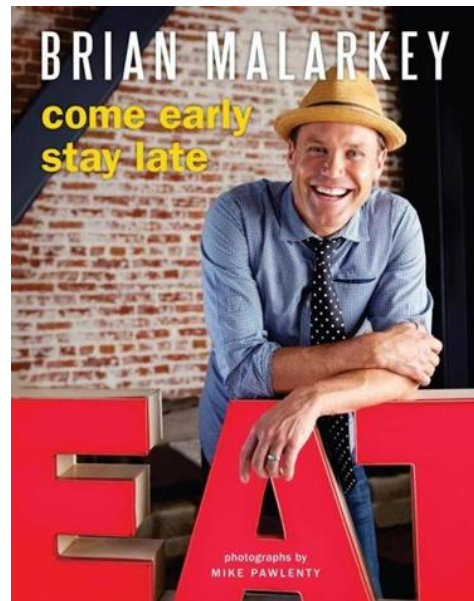
## COME EARLY, STAY LATE

By Brian Malarkey

\$29.95

[www.brianmalarkey.com](http://www.brianmalarkey.com)

If you've been to San Diego you might have dined at one of the five restaurants managed by chef Brian Malarkey: Searsucker, Herringbone, Burlap, Gingham, and Gabardine. Malarkey's first foray into the cookbook biz features a variety of easy-to-do recipes from each dining destination as well as separate chapters for desserts and cocktails. Known for his playful twists on classic recipes, Malarkey's book features dishes as diverse as charred jalapeno tuna ceviche, spam fried rice, shrimp and smoky oxtail grits, grilled pork chops with peach barbecue sauce, and swordfish caponata. This month's book launch coincides with the opening of his new restaurant, Searsucker Scottsdale.



COME EARLY, STAY LATE

## **THE AMERICAN LIGHTHOUSE COOKBOOK: The Best Recipes and Stories From America's Shorelines**

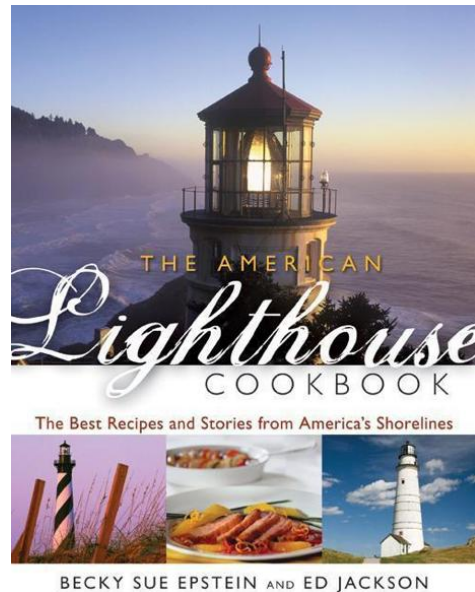
By Becky Sue Epstein and Ed Jackson

\$26.99

[www.sourcebooks.com](http://www.sourcebooks.com)

A celebration of coastal foods and regional recipes, this cookbook also offers the armchair traveler a chance to learn about the history and geography surrounding 47 lighthouses from eight coastal regions of the United States, including Puerto Rico, Hawaii, Alaska, and the Great Lakes.

Interspersed among tales of lighthouse keepers from the 1700s through today, and lovely pencil illustrations, you will find almost 300 recipes that capture the essence of local foods and a way of life. Seasonal recipes include corn chowder and Boston brown bread from the Northeast, elk meatloaf and Dungeness crab and smoked salmon quiche from the Pacific Northwest and Alaska, alligator gumbo from the Gulf Coast, and Wisconsin cheddar cheese and beer soup from the Great Lakes.



**The American Lighthouse Cookbook**  
by Becky Sue Epstein and Ed Jackson.

## **THE HEALTHY VOYAGER'S GLOBAL KITCHEN: 150 Plant-Based Recipes From Around the World**

By Carolyn Scott-Hamilton

\$19.99

[www.healthyvoyager.com](http://www.healthyvoyager.com)

Embark on a vegetarian adventure around the world with author Carolyn Scott-Hamilton as she takes popular international meals and alters them to create 150 recipes that have been “veganized for your enjoyment.” For a taste of Argentina, try churrasco mushrooms with chimichurri sauce. Or make potato and pea samosas from India, spanikopita triangles from Greece, and green curried tofu from Thailand. Every recipe offers gluten-free, low-glycemic, soy-free, low-fat, and raw-food notations, so anyone can enjoy a tasty, global plant-based cuisine.

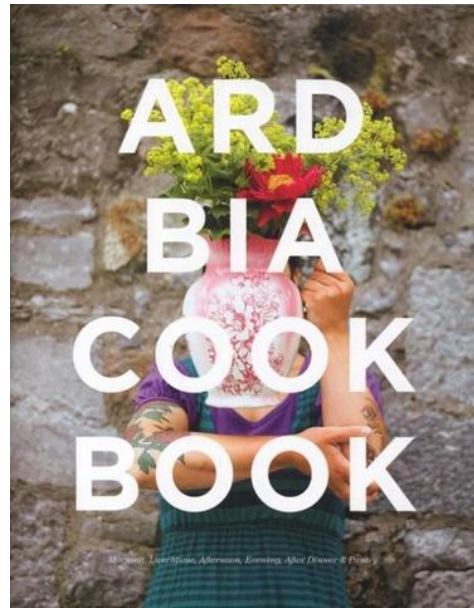
### **ARD BIA COOKBOOK**

By Aoibheann Mac Namara and Aoife Carrigy

\$59.95

[www.slirz.com/dufourEditions/ard-bia-cookbook](http://www.slirz.com/dufourEditions/ard-bia-cookbook)

Travelers who have fallen in love with Ard Bia, the little restaurant near the Spanish Arch along the quay in Galway, can now re-create its dishes at home. Divided into chapters that reflect the time of day, the recipes feature local ingredients with exotic twists from the Middle East and beyond, including harissa-spiced lamb rump with bean tabouleh, seared hake with roast beets and wilted greens, Turkish borek of squash, sage, and fennel, and a simple seafood chowder. Ard Bia’s signature baked goods are included as well, with recipes for scones, bread and butter pudding, seeded oatcakes, and more. One-third of the tome details secrets to keeping a well-stocked pantry, and drawings and photos complete the package.



HANDOUT

**Ard Bia Cookbook by Aoibheann Mac Namara and Aoife Carrigy.**

### **FLAVOURS OF PRINCE EDWARD ISLAND: A Culinary Journey**

By Jeff McCourt, Allan Williams, and Austin Clement

\$39.95

[www.whitecap.ca/books/flavours-prince-edward-island](http://www.whitecap.ca/books/flavours-prince-edward-island)

Three chefs collaborated on this award-winning cookbook that is divided into chapters that emphasize the island's bounties: Beef, Mussels, Oysters, Lobsters, Pork, Cranberries, Gardens, Cheese, and more. Through stunning photos and interviews with farmers, fishermen, and chefs, you can learn how each product makes its way from farm, field, or ocean to the table. Menus include local favorites like lobster bouillabaisse, Acadian meat pie, braised pork belly with spiced apple chutney, and chocolate potato cakes.

### **FEATURED RESTAURANTS, CHEFS AND RECIPES FROM THE JW MARRIOTTRESORTS PORTFOLIO**

Free online

[www.jwresortscookbook.com](http://www.jwresortscookbook.com)

JW Marriott recently debuted its first-ever online cookbook featuring recipes from 10 resorts in this country and Mexico, including properties in Scottsdale, Ariz., Los Angeles, Orlando, San Antonio, and Cancún. Each resort's chef has highlighted dishes unique to the region and contributed recipes that at-home chefs can easily download and print, including soba noodle salad, red pork posole, shrimp bisque, and prickly pear chocolate cake.

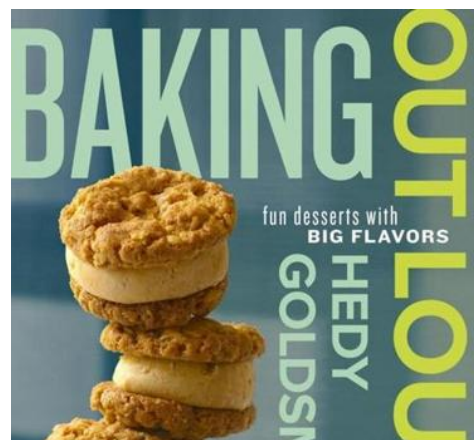
### **BAKING OUT LOUD: Fun Desserts With Big Flavors**

By Hedy Goldsmith

\$27.50

[www.hedygoldsmith.com](http://www.hedygoldsmith.com)

If you've swooned over dessert at Michael's Genuine Food and Drink in Miami's Design District, you have already tasted Hedy



Goldsmith's sweet creative marvels. These big-flavor desserts are reminiscent of childhood sweets but are updated (with a sense of humor) for contemporary palates, such as Red Velvet Twinks — a riff on Twinkies — that combines chocolate cake with a cream cheese and tangy goat cheese filling. The 80 whimsical and inventive recipes include cookies, bars, pies, cakes, tarts, custards, and ice creams.



**Baking Out Loud.**

## **WHAT MAUI LIKES TO EAT**

By Tylun Pang

\$32.95

[www.amazon.com/What-Maui-Likes-Tylun-Pang/dp/1566479363](http://www.amazon.com/What-Maui-Likes-Tylun-Pang/dp/1566479363)

Maui's rich culinary tradition includes influences from Hawaiian, Chinese, Filipino, Portuguese, Korean, and Japanese cultures. One of Maui's culinary leaders, Tylun Pang, turned to his roots when developing the concept for Ko, The Fairmont Kea Lani's recently renovated signature restaurant. You will be transported back to the island when sampling the 140 recipes here that reflect the contemporary island's unique culinary heritage while showcasing fresh local ingredients. Dishes like coconut curry Haleakala Ranch chops with mango salsa and poha berry ginger thumbprint cookies are accompanied by nostalgic photos. Pang donates 100 percent of the profits to the Maui Culinary Academy to train and develop the next generation of Maui chefs.

*Necee Regis can be reached at [neceeregis@gmail.com](mailto:neceeregis@gmail.com) or [www.necee.com](http://www.necee.com).*

---

© 2012 THE NEW YORK TIMES COMPANY

---