

2015 New Cookbooks and Other Favorites, with a Favored Recipe from Each. Enjoy!

By Page Harty, Partner, Director of SignatureWOMEN

For some, a wonderful day is cooking for the ones we love. For those of you who love to cook, we have done the research for you and found some of the best new cookbooks in 2015, plus some favorites from previous years. We asked colleagues, clients and friends to share a favorite recipe for the summer. Most of the recipes are healthy and light, perfect for a summer evening.

Don't see your favorite cookbook on the list? Let us know about your go-to recipes, and we may share them on our next summer cookbook list.

Southern Made Fresh: Vibrant Dishes Rooted in Homegrown Flavor

By Tasia Malakasis, March 2015

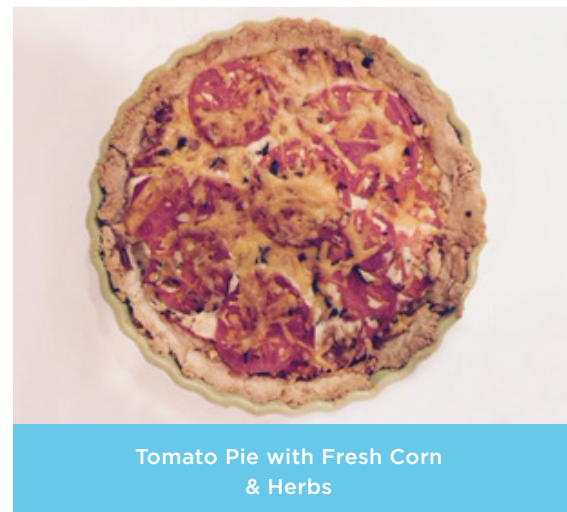
Get this delicious recipe courtesy of *Birmingham Home & Garden*.

Tomato Pie with Fresh Corn & Herbs

A tomato pie is a delicious creation—almost as good as the first tomato sandwich of the season. Every summer, I look forward to it. If you've never heard of a tomato pie, think of it as an eggless quiche. Trust me, it will become your new favorite.

[Get the recipe.](#)

[Buy the book.](#)



Food52 Genius Recipes: 100 Recipes That Will Change the Way You Cook

By Kristen Miglore, April 2015

Find this recipe on the Food52 website. We think the following readers' reviews captured our thoughts about the dish perfectly.

Cauliflower Steaks with Cauliflower Purée

EXCELLENT! So simple, yet so satisfying.

The contrasting textures are just wonderful ... silky purée and nutty, caramelized "steak."

Note: You may need to cook the steaks longer on the stovetop and in the oven to get the consistency you want.

[Get the recipe.](#) [Buy the book.](#)

The Sprouted Kitchen Bowl and Spoon: Simple and Inspired Whole Foods Recipes to Save and Share

By Sara Forte and Hugh Forte, March 2015

Enjoy this recipe adapted from the cookbook on the website A Thought for Food.

Ahi Tuna Poke Bowl

Needless to say, when I came across a recipe for Ahi Tuna Poke, in Sara Forte's striking new book, The Sprouted Kitchen: Bowl and Spoon, I was sold on making it. The whole thing came together so easily, I had to wonder why I'd never tried it before. It's basically a giant sushi roll bowl!

[Get the recipe.](#) [Buy the book.](#)



Cauliflower Steaks with
Cauliflower Purée



Ahi Tuna Poke Bowl

Giada's Feel Good Food: My Healthy Recipes and Secrets

By Giada De Laurentiis, November 2013

Find this recipe from the *Giada at Home* host on the Food Network website. It gets great reviews from readers.

Grilled Vegetables

It was so good, it was light and tasty, we couldn't stop eating the vegetables.

Delicious, beautiful and impressive on a large platter.

[Get the recipe.](#) [Buy the book.](#)



Grilled Vegetables

True Food: Seasonal, Sustainable, Simple, Pure

By Andrew Weil and Sam Fox, April 2014

Get this recipe on the *Washingtonian* site.

Spaghetti-Squash-and-Zucchini Parmesan

This Dr. Andrew Weil-approved recipe from Fairfax's True Food Kitchen is packed with flavor, thanks to zesty tomato sauce, sweet caramelized onions, and gooey mozzarella cheese.

[Get the recipe.](#) [Buy the book.](#)



Spaghetti-Squash-and-Zucchini Parmesan

The Skinnytaste Cookbook: Light on Calories, Big on Flavor

By Gina Homolka, September 2014

Find this recipe on Gina Homolka's website.

Bangin Good Shrimp

This is a bangin' good slimmed down copycat recipe of Bonefish Grill's very popular Bang Bang shrimp. Takes about 10 minutes to prepare which makes this perfect for lunch, as an appetizer or even a light meal.

[Get the recipe.](#) [Buy the book.](#)



Bangin Good Shrimp

The Smitten Kitchen Cookbook

By Deb Perelman, October 2012

Find this recipe adapted from *The Smitten Kitchen Cookbook* on the KosherEye website.

Zucchini Ribbons with Almond Pesto

On those hot days in the summer, this is a great cold refreshing side dish.

[Get the recipe.](#) [Buy the book.](#)

The French Market Cookbook: Vegetarian Recipes from My Parisian Kitchen

By Clotilde Dusoulier, July 2013

The site with this recipe is in German, but the recipe is in English, so you'll have no problem enjoying it.

Curried Leek Tart Tatin

[Get the recipe.](#) [Buy the book.](#)

Barefoot Contessa Foolproof: Recipes You Can Trust

By Ina Garten, October 2012

This recipe by Ina Garten can be found on Food Network's website. Readers raved about the recipe in their reviews.

Slow-Roasted Filet of Beef and Basil Parmesan Mayonnaise

This recipe is simply amazing—it makes the most incredibly tender beef we've ever had!

[Get the recipe.](#) [Buy the book.](#)



Zucchini Ribbons with Almond Pesto



Curried Leek Tart Tatin



Slow-Roasted Filet of Beef and Basil Parmesan Mayonnaise

Ani's Raw Food Kitchen: Easy, Delectable Living Foods Recipes

By Ani Phyo, May 2007

Find this recipe on the Crazy Raw Vegan website.

Confetti Salad with Orange-Cucumber Dressing

I was inspired yesterday to make my favorite salad dressing ... Ani Phyo's Orange-Cucumber Dressing is simply amazing! It's in her Raw Food Kitchen book, which was my first raw (un)cook book and I really like it.

[Get the recipe.](#)

[Buy the book.](#)



Confetti Salad with
Orange-Cucumber Dressing

About SignatureWOMEN

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