Cookbooks: All-American Recipes

From Southern comfort food, soul food, burgers, and grilling guides, these books cover a range of classic American foods. To order any of these titles, contact the library by email, phone, mail, in person, or order through our [online catalog](https://www.btbl.library.ca.gov/). Most titles can be [downloaded from BARD](https://bard.loc.gov/).

# Food for Life: Delicious & Healthy Comfort Food from my Table to Yours! by Laila Ali and Leida Scheintaub

Read by Jean Cochran

9 hours, 8 minutes

Collection of recipes by former world champion boxer. Draws on her experience as an elite athlete to provide healthy meals that emphasize the use of whole foods. Sections include breakfast, soups and salads, thirty-minute meals, make-ahead main dishes, one-pot suppers, kid-pleasing foods, side dishes, snacks, and more. 2017.

[Download from BARD: Food for Life: Delicious & Healthy Comfort Food…](https://hdl.loc.gov/loc.nls/db.90687)

Also available on digital cartridge DB090687

# 100 Years, 100 Chefs, 100 Recipes: a Culinary Tribute Celebrating Arizona’s Centennial, 1912-2012 by Nikki Buchanan and Michele Laudig

Read by Laurie Campbell

7 hours, 55 minutes

Recipes from Arizona restaurants highlight the culinary creativity of local chefs.

[Download from BARD: 100 Years, 100 Chefs, 100 Recipes: a Culinary…](https://hdl.loc.gov/loc.nls/dbc.04996)

Also available on digital cartridge DBC04996

# The Anheuser-Busch Cookbook: Great Food, Great Beer; 185 Flavorful Recipes for Pairing Beer with Food by. August A. Busch

Read by Gary Tipton

9 hours 16 minutes.

In this cookbook for beer lovers, each recipe--for courses from appetizers to desserts--comes with a serving recommendation for a suitable beer such as lager, pilsner, ale, porter, or stout. Features grilling, roasting, and one-pot dishes. Includes some recipes listing beer as an ingredient. 2007.

[Download from BARD: The Anheuser-Busch Cookbook Great Food…](http://hdl.loc.gov/loc.nls/db.67702)

Also available on digital cartridge DB067702

# Betty Crocker's Cookbook: Everything You Need to Know to Cook Today by Betty Crocker

Read by Janis Gray

51 hours, 15 minutes

Updated edition of fifty-year classic cookbook with more than nine hundred recipes for delicious eating. Includes information on techniques, terminology, and ingredients. Offers favorite American foods and ideas for vegetarian fare, grilling, slow cookers, bread machines, and low-fat cuisine. 2001.

[Download from BARD: Betty Crocker’s Cookbook: Everything You Need…](http://hdl.loc.gov/loc.nls/db.56070)

Also available on digital cartridge DB056070

# The Fannie Farmer Cookbook by Marion Cunningham

Read by Kerry Cundiff

48 hours, 15 minutes

Thirteenth revised edition celebrating the one hundredth anniversary of America's great classic cookbook. Includes chapters on outdoor grilling and preparing vegetarian dishes. Also contains some 325 ethnic and about 50 microwave recipes, in addition to the standard favorites. 1996.

[Download from BARD: The Fanny Farmer Cookbook](http://hdl.loc.gov/loc.nls/db.55788)

Also available on digital cartridge DB055788

# Christmas with Paula Deen: Recipes and Stories from my Favorite Holiday by Paula Deen

Read by Erin Jones

4 hours, 21 minutes

Television chef presents recipes for the Christmas holiday including ideas for giving gifts of food and for hosting an open house. Also covers baking traditional cookies and preparing breakfast and dinner on the special day. Shares her memories of celebrating the season with family and friends. Bestseller. 2007.

[Download from BARD: Christmas with Paula Deen: Recipes and Stories…](https://hdl.loc.gov/loc.nls/db.65761)

Also available on digital cartridge DB065761

[Download from BARD as Electronic Braille BR17449](https://bard.loc.gov)

Also available in braille BR017449

# Now Eat This: 150 of America's Favorite Comfort Foods, All Under 350 Calories by Rocco DiSpirito

Read by Mike Stefanelli

8 hours, 7 minutes

Award-winning chef and cookbook author uses techniques he developed during his own weight loss and while making over favorite dishes for The Biggest Loser television show contestants to create healthier versions of high-calorie dishes and sauces. Recipes include before-and-after nutritional information. Bestseller. 2010.

[Download from BARD Now Eat This: 150 of American’s Favorite…](https://hdl.loc.gov/loc.nls/db.71109)

Also available on digital cartridge DB071109

# The Pioneer Woman Cooks Recipes from an Accidental Country Girl by Ree Drummond

Read by Jill Fox

4 hours, 26 minutes

Award-winning blogger (www.ThePioneerWoman.com) relates her transformation from a city girl to a rancher's wife after meeting and marrying a cowboy she calls Marlboro Man. Provides step-by-step recipes from appetizers to dessert. Includes vignettes of Oklahoma country living. 2009.

[Download from BARD: The Pioneer Woman Cooks Recipes from an…](https://hdl.loc.gov/loc.nls/db.72395)

Also available on digital cartridge DB072395

# Super Sandwiches Wrap'em, Stack'em, Stuff'em by Rose Dunnington

Read by Cundiff, Kerry. Cundiff, Kerry

2 hours, 17 minutes

Forty-five recipes for mixing and matching sandwich flavors and ingredients. Gives breakfast, lunch, dinner, and snack ideas--from hamburgers and tuna melt-in-your-mouth to raisin bread triple-decker and pizzazz pizza pita. Covers kitchen procedures, safety tips, and advice on preparation and substitutions. Includes vegetarian fare. For grades 6-9. 2006. 65035

[Download from BARD: Super Sandwiches Wrap'em, Stack'em, Stuff'em](https://hdl.loc.gov/loc.nls/db.65035)

Also available on digital cartridge DB065035

# Magnolia Table: a Collection of Recipes for Gathering by Joanna Gaines with Marah Stets

Read by Faith Potts

8 hours, 7 minutes

Collection of recipes for gatherings of all sizes. Includes a list of pantry staples, tools, and universal conversion chart. Recipes cover breakfast, lunch, soups and salads, appetizers and starters, side dishes, dinner, and desserts. Instructions include a brief introduction, timing, ingredients, and tips for specific preparation methods. 2018.

[Download from BARD: Magnolia Table: a Collection of Recipes for…](https://hdl.loc.gov/loc.nls/db.95673)

Also available on digital cartridge DB095673

[Download from BARD as Electronic Braille BR22783](https://bard.loc.gov)

Also available in braille BR022783

# The White House Family Cookbook by Henry Haller with Virginia Aronson

Read by Frank Coffee

18 hours, 4 minutes

The White House executive chef presents recipes for informal first-family gatherings and state occasions. Haller includes the Johnsons’ Texas-style barbecued ribs, the poached egg and hash President Nixon requested for his farewell breakfast, the Fords’ chocolate angel food cake, the Carters’ fried fish with hush puppies, and President Reagan’s favorite macaroni and cheese. Personal memories embellish text.

[Download from BARD: The White House Family Cookbook](https://hdl.loc.gov/loc.nls/db.35379)

Also available on digital cartridge DB035379

[Download from BARD as Electronic Braille BR13484](https://bard.loc.gov)

Also available in braille BR013484

# Not Your Mother's Slow Cooker Cookbook by Beth Hensperger

Read by Mary Kane

21 hours, 55 minutes

Collection of recipes featuring the use of a slow cooker. Includes a discussion of cooking using moist or dry heat, information on the components of a slow cooker, and advice on using one. Recipes include an introductory paragraph and notes on serving size, type of cooker, setting, and cook time. 2016.

[Download from BARD: Not Your Mother's Slow Cooker Cookbook](https://hdl.loc.gov/loc.nls/db.87396)

Also available on digital cartridge DB087396

[Download from BARD as Electronic Braille BR22079](https://nlsbard.loc.gov/)

Also available in braille BR022079

# American Home Cooking Over 300 Spirited Recipes Celebrating Our Rich Tradition of Home Cooking by Cheryl Alters Jamison

Read by Dukin, Kerry

22 hours, 9 minutes

Award-winning authors present more than three hundred recipes reflecting over four centuries of the culinary innovations and adaptations of immigrants and natives. The collection focuses on what's "flavorful, fun, and practical" and on the use of fresh ingredients and time-honored techniques. Includes appetizers, sandwiches, soups, meats, vegetables, grains, desserts, drinks, and technique tips. 1999.

[Download from BARD: American Home Cooking Over 300 Spirited...](https://hdl.loc.gov/loc.nls/db.52029)

Also available on digital cartridge DB052029

# Chicken Salads: 60 Scrumptious Recipes for an American Classic by Carole Lalli

1 volume of braille

Lalli offers hints on buying and storing chicken, as well as on handling chicken safely. She covers basic methods for preparing chicken for use in salads and provides recipes for salads that are mainly chicken and for others with vegetables, pasta, beans, and grains.

[Download from BARD as Electronic Braille BR10704](https://nlsbard.loc.gov)

Also available in braille BR010704

# Southern Living-- 40 Years of Our Best Recipes by Jane Elizabeth Lorberau

Read by Kerry Cundiff

12 hours 1 minute.

Cookbook presents Southern Living's top recipes and test-kitchen secrets since 1966. Reviews four decades of the magazine's culinary history and includes over two hundred fifty recipes for everyday meals, one-dish wonders, party starters, grilled selections, light fare, holiday favorites, desserts, and, of course, southern classics. 2007.

[Download from BARD: Southern Living--40 Years of Our Best Recipes](http://hdl.loc.gov/loc.nls/db.67322)

Also available on digital cartridge DB067322

# The Best American Recipes, 2005-2006 by Fran McCullough and Molly Stevens

Read by Frank Coffee

9 hours, 21 minutes

Celebrity chef and two cookbook editors select more than one hundred recipes from a wide range of food writers and illustrious cooks. Choosing dishes for being tasty, intriguing, and easy to make, they include starters, soups, salads, brunches, main dishes, breads, desserts, and drinks. Recipes provide test kitchen notes. 2005.

[Download from BARD: The Best American Recipes, 2005-2006](https://hdl.loc.gov/loc.nls/db.62553)

Also available on digital cartridge DB062553

# Fifty-Two Meat Loaves by Michael McLaughlin

2 volumes of braille

The author believes that sooner or later everyone feels the need for a little tender, loving care in the form of the delectable meat loaf. His recipes include the Classic Interstate Meat Loaf found in truck stops and diners across the country, meat loaves with an international flavor, and meat-loaf meals for health-conscious cooks. There are also gourmet-style creations and celebrity favorites.

[Download from BARD as Electronic Braille BR010425](https://nlsbard.loc.gov)

Also available in braille BR010425

# Tortillas, Tiswin, & T-Bones: a Food History of the Southwest by Gregory McNamee

Read by Bruce Herr

9 hours, 47 minutes

This book explores the many ethnic and cultural food traditions of the Southwest. Regional cuisine is traced to arrival of humans in the Americas, the work of the earliest farmers of Mesoamerica, and the most ancient trade networks joining peoples of the coast, plains, and mountains. From the ancient chile pepper and agave to the comparatively recent fare of sushi and Frito pie, this complex culinary journey involves many players.

[Download from BARD: Tortillas, Tiswin, & T-Bones: a Food History of…](https://hdl.loc.gov/loc.nls/dbc.10227)

Also available on digital cartridge DBC10227

# Kitchen Diva! The New African-American Kitchen by Angela Shelf Medearis

Read by Kerry Cundiff

8 hours 24 minutes

PBS cooking-show host presents recipes inspired by her African American culinary heritage, including offerings from West Africa, the Caribbean, Central America, and the American South. Features dishes such as fried green tomatoes, jerk pork, and hoecakes. Provides historical commentary and a section on meals for people with diabetes. 2008.

[Download from BARD: Kitchen Diva! The New African-American…](http://hdl.loc.gov/loc.nls/db.68563)

Also available on digital cartridge DB068563

# The 150 Best American Recipes Indispensable Dishes from Legendary Chefs and Undiscovered Cooks by Frances Monson McCullough

Read by Annie Wauters

9 hour, 29 minutes

Wide-ranging dishes created by chefs both noted (Jamie Oliver, Alice Waters) and obscure, selected from various sources such as cookbooks, magazines, newspapers, and supermarket fliers. The recipes, chosen by the editors for taste, simplicity, and uniqueness, include starters, salads, soups, main courses, breads, breakfasts, and desserts. Features helpful tips. 2006.

[Download from BARD The 150 Best American Recipes Indispensable…](http://hdl.loc.gov/loc.nls/db.64309)

Also available on digital cartridge DB064309

# Al Roker’s Big Bad Book of Barbecue 100 Easy Recipes for Backyard Barbecue and Grilling by Al Roker

Read by Barry Bernson

4 hours, 57 minutes

Television weatherman on the Today show shares his recipes for outdoor charcoal-grilling meat as well as preparing easy sauces, appetizers, salads, drinks, and desserts in the kitchen. 2002.

[Download from BARD: Al Roker’s Big Bad Book of Barbecue 100 Easy…](https://hdl.loc.gov/loc.nls/db.56188)

Also available on digital cartridge DB056188

# Dishing up Maryland: 150 Recipes from the Alleghenies to the Chesapeake Bay by Lucie L. Snodgrass

Read by Beth Bugnaski

8 hours, 39 minutes

From the Chesapeake to the Alleghenies, Maryland offers a rich diversity of native foods and traditions. Lucy L. Snodgrass’s compilation of 150 delicious recipes from the Old Line State’s most celebrated chefs will have you feasting on Corn and Quinoa Salad with Lemon Mint Dressing, Smith Island Cake, and ’of course’ crab cooked every which way. Add Southern favorites to your repertoire with recipes for fried chicken, boiled dressing, corn fritters, and strawberry shortcake with biscuits. Savor seasonal produce in fresh recipes for soups, salads, and side dishes, and learn how to clean and fry a soft-shell crab. It’s all here for your dining pleasure!

[Download from BARD: Dishing up Maryland: 150 Recipes from the…](https://hdl.loc.gov/loc.nls/dbc.05306)

Also available on digital cartridge DBC05306

# The Bubba Gump Shrimp Co. Cookbook by Southern Living

Read by Jamie Horton

2 hours, 41 minutes

More than seventy-five shrimp recipes from Southern Living and reflections ("Bubba was my best good friend, and even I know that’s something you can’t just find around the corner") from a Winston Groom novel that became a popular movie about a very simple, very likeable person--Forrest Gump (DB 38876), who started the Bubba Gump Shrimp Company. Includes shrimp dishes to bake, barbecue, boil, fry, saute, and combine with sauce or slaw.

[Download from BARD: The Bubba Gump Shrimp Co. Cookbook](https://hdl.loc.gov/loc.nls/db.39877)

Also available on digital cartridge DB039877

[Download from BARD as Electronic Braille BR09835](https://bard.loc.gov)

Also available in braille BR009835

# Blue Plate Specials & Blue Ribbon Chefs: the Heart and Soul of America’s Great Roadside Restaurants by Jane and Michael Stern

Read by Faith Potts

8 hours, 3 minutes

Celebrated food writers travel across the country to find the tastiest down-home dishes America’s blue-collar chefs have to offer. Going from the busiest truck stop diners to the friendliest greasy spoons, the Sterns introduce a cast of café characters, profile the chefs, and give their favorite recipes. 2001.

[Download from BARD: Blue Plate Specials & Blue Ribbon Chefs…](https://hdl.loc.gov/loc.nls/db.57410)

Also available on digital cartridge DB057410

# The Martha Stewart Cookbook: Collected Recipes for Every Day by Martha Stewart

Read by Annie Wauters

32 hours, 44 minutes

More than 1,600 recipes and adaptations collected from the nine previous cookbooks by the celebrity hostess. Recipes range from simple to involved but are marked for their elegance. In addition to the usual cookbook favorites, such as soups, salads, fish and shellfish, and meats, sections are devoted to potatoes, ice cream and sorbets, wedding cakes, and entertaining crowds. Bestseller.

[Download from BARD: The Martha Stewart Cookbook: Collected…](https://hdl.loc.gov/loc.nls/db.42087)

Also available on digital cartridge DB042087

# A New England Table by Ainslie Turner

Read by Laura Giannarelli

12 hours, 33 minutes

Collection of 450 traditional New England recipes gathered from members and friends of the Mystic Seaport community. Includes recipes for crab, shrimp, mussels, clams, and other North Atlantic seafoods; for soups, stews, and chowders; for breads, biscuits, and muffins; for chicken, beef, and pork dishes; and for a variety of vegetables, fruits, and desserts. 2000.

[Download from BARD: A New England Table](https://hdl.loc.gov/loc.nls/db.53284)

Also available on digital cartridge DB053284

# The Cooking Gene: a Journey Through African American Culinary History in the Old South by Michael W. Twitty

Read by Bob Moore

16 hours, 26 minutes

Historian examines the crossroads of food, culture, and racism by way of his own family’s history. Discusses tracing his family tree through research and DNA analysis, the tension between the "South" of black and white Americans, ways food can connect and open discussion pathways, and more. Some strong language. 2017.

[Download from BARD: The Cooking Gene: a Journey Through African…](https://hdl.loc.gov/loc.nls/db.88916)

Also available on digital cartridge DB088916

# The Sweet Magnolias Cookbook 150 Favorite Southern Recipes by Sherryl Woods

Read by Madelyn Buzzard

6 hours, 56 minutes

Novelist Sherryl Woods and chef Teddi Wohlford offer classic Southern recipes created to accompany Woods's Sweet Magnolia book series set in South Carolina. Character Dana Sue Sullivan, a cook, supplies gossip in addition to cocktails, appetizers, brunch, vegetables, main courses, and dessert. Also includes holiday favorites and low-calorie specialties. 2012.

[Download from BARD: The Sweet Magnolias Cookbook 150 Favorite…](https://hdl.loc.gov/loc.nls/db.77632)

Also available on digital cartridge DB077632

# Georgia Cooking in an Oklahoma Kitchen: Recipes from My Family to Yours by Trisha Yearwood

Read by Kerry Cundiff

5 hours 42 minutes

Grammy Award-winning country and western singer Trisha Yearwood and her mother and sister compile their family's Georgia recipes. Trisha, who is married to fellow entertainer Garth Brooks and lives in Oklahoma, shares personal anecdotes along with ideas for the beginning cook. Includes simple steps and supermarket shortcuts. Bestseller. 2008.   
 [Download from BARD: Georgia Cooking in an Oklahoma Kitchen…](https://hdl.loc.gov/loc.nls/db.67657)

Also available on digital cartridge DB067657

# Pittsburgh Chef’s Table: Extraordinary Recipes From the Steel City by Laura Zorch, Sarah Sudar, et. al

Read by Eric Kresh

7 hours, 4 minutes

Pittsburgh was once a beleaguered steel town, but has transformed into a place that people are talking about in only the best ways possible. The cuisine here is also evolving. Pittsburgh restaurant legends have laid a solid culinary foundation, encouraging a continuous stream of newbies to take risks applauded by stomachs everywhere. Creativity and sustainability are on the rise, but most importantly, the Pittsburgh food scene has remained unpretentious, affordable and relatable. Included in this foodie’s guide to Pittsburgh are recipes and chef’s/owner’s biographies. 2013.

[Download from BARD: Pittsburgh Chef’s Table: Extraordinary Recipes…](https://hdl.loc.gov/loc.nls/dbc.06551)

Also available on digital cartridge DBC06551