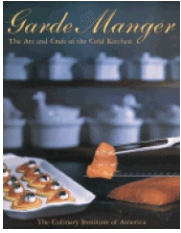


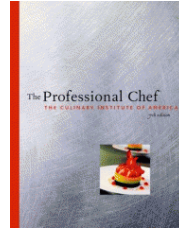
# Imported from My Lists: cooking

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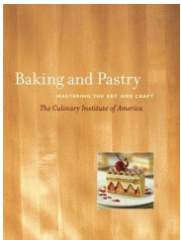
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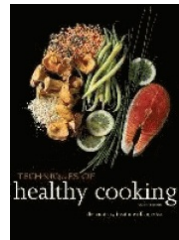
**Garde manger**  
the Culinary Institute of America.



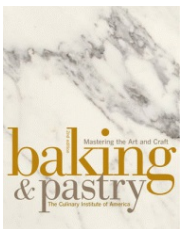
**The professional chef**  
the Culinary Institute of America.



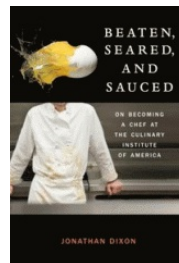
**Baking and pastry**  
Culinary Institute of America.



**Techniques of healthy cooking**  
The Culinary Institute of America.



**Baking & pastry**  
the Culinary Institute of America.

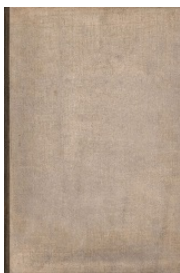


**Beaten, seared, and sauced**  
Jonathan Dixon.

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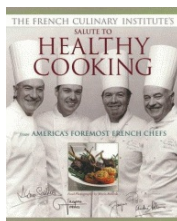
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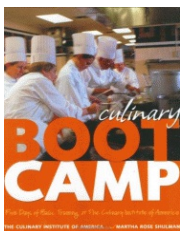
## Culinary Arts Institute encyclopedic cookbook.

Associate editors: Edna L. Gaul [and others]



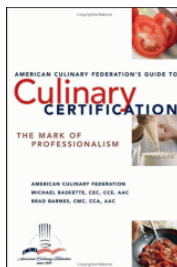
## The French Culinary Institute's salute to healthy cooking

by Alain Sailhac ... [et al.] ; food photography by Maria Robledo.



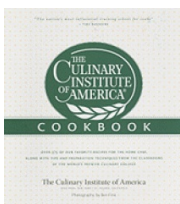
## Culinary boot camp

The Culinary Institute of America and Martha Rose Shulman.



## American Culinary Federation's guide to culinary certification

American Culinary Federation ; Michael Baskette, Brad Barnes.



## The Culinary Institute of America Cookbook

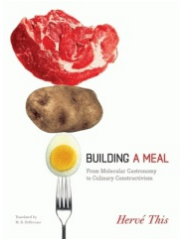


## The professional chef

# Imported from My Lists: cooking

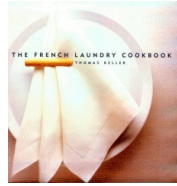
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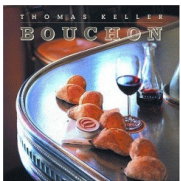
## Building a meal

translated by M.B. DeBevoise with interviews by Marie-Odile Monchicourt.



## The French Laundry cookbook

Thomas Keller with Susie Heller and Michael Ruhlman ; photographs by Deborah Jones.



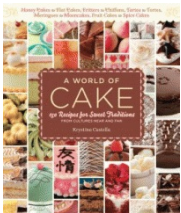
## Bouchon

Thomas Keller with Jeffrey Cerciello ; along with Susie Heller and Michael Ruhlman ; photographs by Deborah Jones.



## Jam it, pickle it, cure it

Karen Solomon ; photography by Jennifer Martinæ.



## A world of cake

Krystina Castella.



## The complete photo guide to cake decorating

[Autumn Carpenter].