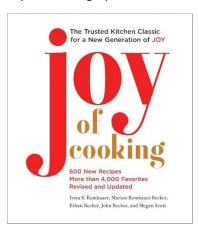
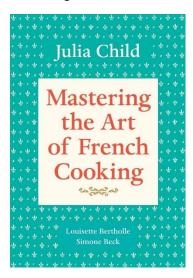
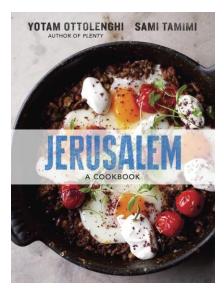
Joy of Cooking by Irma Rombauer



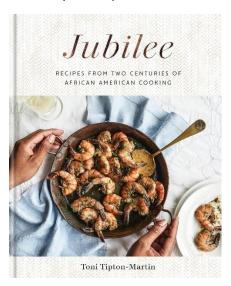
Mastering the Art of French Cooking by Simone Beck, Louisette Bertholle and Julia Child



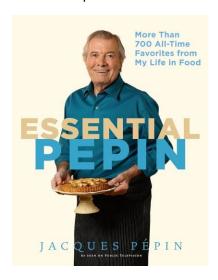
Jerusalem: a cookbook by Yotam Ottolenghi and Sami Tamimi



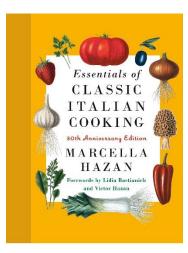
Jubilee by Toni Tipton-Martin



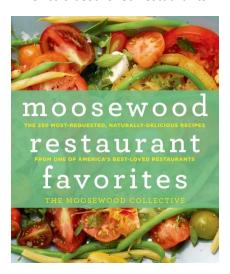
Essential Pépin: more than 700 all-time favorites from my life in food by Jacques Pepin



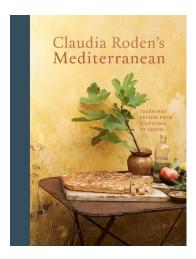
Essentials of classic Italian cooking by Marcella Hazan



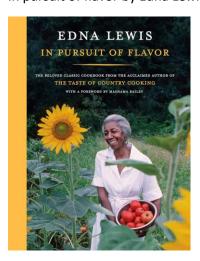
Moosewood Restaurant favorites : the 250 most-requested, naturally delicious recipes from one of America's best-loved restaurants



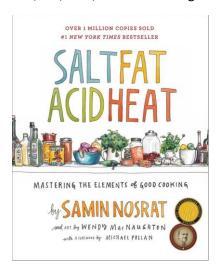
Claudia Roden's Mediterranean: treasured recipes from a lifetime of travel by Claudia Roden



In pursuit of flavor by Edna Lewis



Salt, Fat, Acid, Heat: mastering the elements of good cooking by Samin Nosrat



Better Homes and Gardens New Cook Book (any edition)



For other suggestions, visit the following:

New York Times Style Magazine article: https://www.nytimes.com/2024/11/15/t-magazine/most-influential-cookbooks.html

Food & Wine: https://www.foodandwine.com/lifestyle/books/greatest-cookbooks-all-time-according-chefs

Note: the library does not own all of the cookbooks listed in either of these articles.