

What's Cooking?

Dig Into These Cookbooks from Austin Restaurants By Cindy Brzostowski

When you're in need of some inspiration in the kitchen, why not look to the cookbooks of some of the most popular restaurants around Austin? Here are a few mouthwatering reads from beloved local eateries to get the juices flowing.



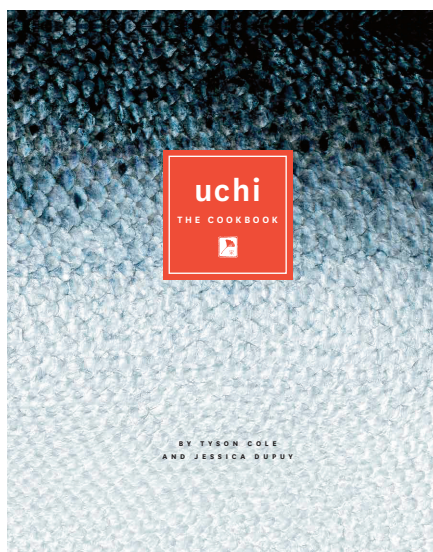
Fonda San Miguel: Forty Years of Food and Art

*By Tom Gilliland and
Miguel Ravago*

Open since 1975, Fonda San Miguel has earned plenty of acclaim for its regional Mexican cuisine, which celebrates food from Oaxaca, Puebla, Veracruz and Yucatan. But it's not just the refined dishes that the restaurant is known for; Fonda San Miguel also has a stunning, colorful interior decorated with art and antiques fit for a museum.

You can bring a bit of the restaurant to your own kitchen with this cookbook, which won an IACP Cookbook Award. In addition to diverse recipes like Ceviche Veracruzano and Enchiladas Suizas, you'll also find notes on the restaurant's artwork and the artists behind the pieces.

\$39.95 at [barnesandnoble.com](https://www.barnesandnoble.com)



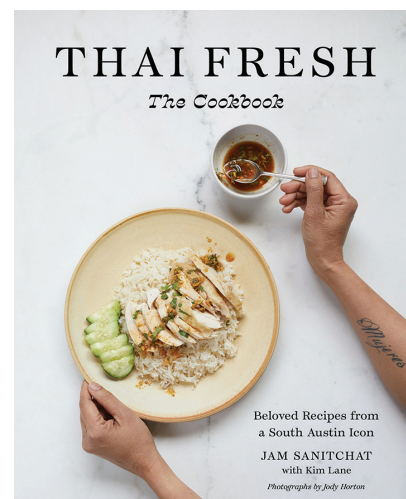
Uchi: The Cookbook

By Tyson Cole and Jessica Dupuy

Uchi has long been considered one of the best restaurants in all of Austin—no easy feat in a city known for its top-notch culinary scene. Since 2003, this restaurant, located in a cute bungalow in South Austin, has served up innovative takes on Japanese food under the direction of James Beard Award-winning chef Tyson Cole.

Perfect for anyone who loves expanding their culinary skills and trying out new recipes in the kitchen, this beautiful cookbook features sophisticated recipes for sushi, sashimi, specialty entrees and desserts. Think dishes like Wagyu Momo (Wagyu short ribs with peach kimchee and garlic chips) and Tuna and Goat Cheese Sashimi.

\$39.95 at utpress.utexas.edu



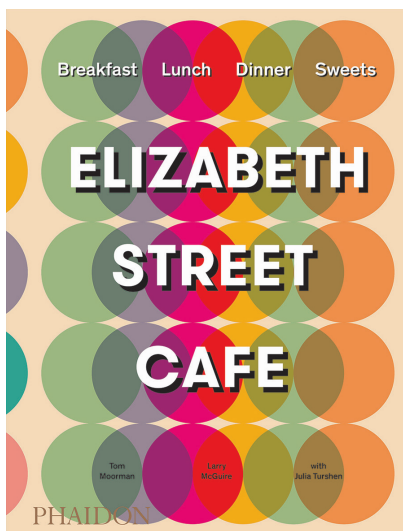
Thai Fresh: The Cookbook

By Jam Sanitchat with Kim Lane

At Thai Fresh, it's all about using simple, fresh and local ingredients to create delicious Thai meals. The restaurant's pride in working with Austin producers is evident in how they name their sources on their website and menu, and you can taste the difference due to quality ingredients in their dishes that range from noodles to stir-fries to curries.

For those interested in exploring more Thai cooking on their own, this cookbook is a trustworthy guide with recipes like their popular Chicken Rice and bestselling Tom Kha, a spicy, sour coconut soup.

\$40 at thai-fresh.com



Elizabeth Street Café

By Tom Moorman and
Larry McGuire with Julia Turshen

A French Vietnamese-style café and bakery, Elizabeth Street Café is one of the stars in Austin's South First Street neighborhood. The bright, bustling restaurant draws in diners with its bánh mì (baguette sandwiches), pho (rice noodle soup) and bún (rice vermicelli bowls) along with its classic French pastries.

With this vibrant cookbook in hand, you can re-create some of the restaurant's signature dishes, like the Crispy Pork and Shrimp Crêpe with Bean Sprouts, whenever it suits your fancy. Prepare yourself for plenty of flavor whether you're making one of the savory recipes or a sweet one.

\$34.24 at abebooks.com



The Peached Tortilla: Modern Asian Comfort Food from Tokyo to Texas

By Eric Silverstein

The Peached Tortilla started as a lone food truck and has since grown into a brand with multiple brick-and-mortar restaurants and a full-service catering company. The food that helped pave their way to fame and garnered legions of devoted fans? Asian street food with a distinct Southern/Southwestern spin.

This cookbook is chock-full of their iconic comfort-food dishes, just the thing to satisfy your hearty cravings. We're talking things like their famous Bahn Mi Taco (with Vietnamese braised pork belly) and the JapaJam Burger (made with tomato jam, pepper jack cheese, a fried egg, tempura onion strings and Chinese barbecue sauce).

\$27.95 at barnesandnoble.com



Franklin Barbecue: A Meat-Smoking Manifesto

By Aaron Franklin and Jordan Mackay

Austin has no shortage of top-notch barbecue joints, and Franklin Barbecue is one of the best of the best. It's so good, in fact, that it's normal to see people queued up for hours early in the morning just to get a taste. Past patrons have included no less than Barack Obama and Anthony Bourdain.

This New York Times bestselling cookbook from the restaurant shares the secrets and expert tips behind their world-famous barbecue so you too can level up your pitmaster skills at home. No waiting in line required.

\$29.99 at barnesandnoble.com

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— **Franklin Barbecue: A Meat-Smoking Manifesto**