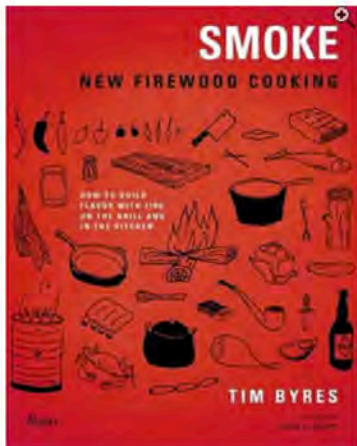
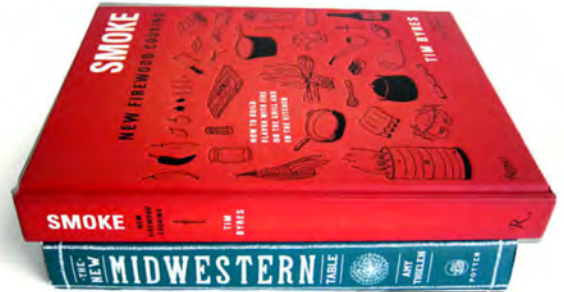


EATER

Eater's 21 Essential Cookbooks of 2013

As 2013 draws to a close, it is time to sort through the mountains (and mountains) of cookbooks published over the course of the year and decide which ones should earn a spot on your bookshelf. Here now, the second annual **Eater Essential Cookbooks** list. (See [2012's picks here](#).) Of the books that fall within Eater's purview — that is, books that are for, by, or about chefs and restaurants — these are the ones that are required reading. Hundreds and hundreds of cookbooks are published every year; the books below separate themselves by offering something original, useful, beautiful, and/or interesting to the culinary conversation.



Smoke

By Tim Byres

Smoke: New Firewood Cooking, the book from Dallas chef **Tim Byres**, is full of all sorts of useful information. If there were scouting badges for adults, *Smoke* would be the guide for the Smoked Foods, Infused Liquors, and Building Backyard Cooking Apparati badges.

While the book does feature dishes from Byres' acclaimed restaurant (including, yes, their Double-Barrel Bloody Mary), the majority of the book focuses

on four feasts: Gulf Coast Seafood Boil, Tejano Barbacoa, Pig Roast, and a Campfire Breakfast. These are huge operations — several of which involve welding — but there's no reason individual recipes can't be lifted out. Check out: [Eater's First Look](#). [[Buy on Amazon](#)]

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