Some Like It Hot Rising Star Chef 2 Louisa Edwards

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Cooking for Geeks Jeff Potter 2010-07-20 Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Books Magazine 1995
Super Chef Juliette Rossant 2004 Draws on interviews with six top chefs including Wolfgang Puck, Charlie Palmer, Todd English, Tom Colicchio, and the Food Network’s Too Hot Tamales to reveal how they balanced the worlds of cooking, business, and celebrity. 35,000 first printing.
San Francisco Focus 1997
Rising Star Chef Trilogy Louisa Edwards 2018-03-06 Featuring Too Hot to Touch, Some Like it Hot, and Hot Under Pressure together for the first time in one delicious e-bundle you won’t be able to stop devouring over and over again! A dash of gorgeous brothers, with a pinch of forbidden romance, and just a hint of undeniable chemistry, the Rising Star Chef trilogy is the perfect recipe for a sizzling romance. TOO HOT TO TOUCH Master Chef—and sinfully attractive—Max Lunden has spent the past few years winning cooking competitions and traveling around the world, picking up cooking techniques as well as beautiful woman. He doesn’t play well with others, but now he’s cooking in the country’s biggest competition alongside Juliet Cavanaugh, a chef he’s known for years who is every bit as passionate as he is. As the attraction simmers between them, can Max and Juliet keep their cool? SOME LIKE IT HOT Sexy, single, and even sweeter than the treats he bakes, pastry chef Danny Lunden is trying to stay focused on the Rising Star Chef competition and not get hot and bothered over the gorgeous woman he keeps running into. Especially since the woman is Eva Jansen: the billionaire heiress in charge of the cooking competition. But when they share a kiss hot enough to start a kitchen fire, they’ll have to break every rule in the cookbook to indulge in their secret craving, because one bite is never enough... HOT UNDER PRESSURE Former Navy cook Henry Beck thought he’d already faced the toughest challenge of his life...until he learns that his competition for the title of Rising Star Chef is the woman he married—then left—ten years ago. But Skye Gladwell wants more than a win over the man who abandoned her: she wants a divorce. So her sexy almost-ex makes a deliciously dangerous proposition: he’ll give into her demands, but if his team wins, Henry wants one last taste of the only woman he’s ever loved... Hot Under Pressure Louisa Edwards 2012-03-27 Hot Under Pressure Louisa Edwards Prepare to turn up the heat with the final book in the sizzling "Rising Star Chef" trilogy from romance author Louisa Edwards. Henry Beck thought he'd already faced the toughest kitchen challenge of his life. After all, what could top sweating it out as a Navy cook on a
submarine? But when he learns his competition for the title of Rising Star Chef is the sweet hippie girl he married...and left...ten years ago, the heat is on. Now Beck and Skye Gladwell are going head to head in the finals...and sparking up old flames every time they touch. But Skye wants more than a win over the man who abandoned her when she needed him most—she wants a divorce! Then her sexy almost-ex makes a deliciously dangerous proposition. He'll give in to her demands, but if his team wins the RSC, he has a demand of his own...one last taste of the only woman he ever loved.

Too Hot To Touch Louisa Edwards 2011-08-02 When it comes to competitive cooking, Max Lunden is no stranger to winning...though he's never been great at working with a team. A master chef-and major hunk-he's traveled the world, picking up new cooking techniques as well as beautiful women. But when the prodigal chef returns home to his family's Greenwich Village restaurant, he discovers one too many cooks in the kitchen—and she's every bit as passionate as he is... Juliet Cavanaugh used to have a crush on Max when she was just a teenager, hanging out at Lunden & Sons Tavern, hoping to catch a glimpse of the owner's oldest, and hottest, son. Now a chef herself-competing in the biggest culinary contest in the country-Juliet will be cooking side by side with the one man she's always admired...and desired. But despite their simmering attraction, Juliet is determined to keep her cool—no matter how hot it gets...

Everything I Want to Eat Jessica Koslow 2016-10-04 The debut cookbook from Jessica Koslow, award-winning chef of LA’s popular restaurant Sqirl, featuring more than 100 fresh, market-driven, healthy, and flavorful recipes. Jessica Koslow and her restaurant, Sqirl, are at the forefront of the California cooking renaissance, which is all about food that surprises us and engages all of our senses—it looks good, tastes vibrant, and feels fortifying yet refreshing. In Everything I Want to Eat, Koslow shares 100 of her favorite recipes for health-conscious but delicious dishes, all of which always use real foods—no fake meat or fake sugar here—that also happen to be suitable for vegetarians, vegans, or whomever you’re sharing your meal with. The book is organized into seven chapters, each featuring a collection of recipes centered on a key ingredient or theme. Expect to find recipes for dishes Sqirl has become known for, as well as brand-new seasonal flavor combinations, including: Raspberry and cardamom jam Sorrel-pesto rice bowl Burnt brioche toast with house ricotta and seasonal jam Lamb merguez, cranberry beans, roasted tomato, and yogurt cheese Valrhona chocolate fleur de sel cookies Almond hazelnut milk Koslow lives in LA, where everyone is known to be obsessively health-conscious and where dietary restrictions are the norm. People come into Sqirl and order dishes with all sorts of substitutions and modifications—hold the feta, please, add extra kale. They are looking to make their own healthy adventures. Others may tack breakfast sausage, cured bacon, or Olli’s prosciutto on to their order. So Koslow has had to constantly think about ways to modify dishes for certain diets, which in a way has made her a better, more adaptable cook. Throughout this book, Koslow provides notes and thought bubbles that show how just about any dish can be modified for specific tastes and dietary needs, whether it needs to be gluten-free or vegan. Everything I Want to Eat captures the excitement of the food at Sqirl—think of a classic grilled cheese turned playful with the addition of tomato coriander jam—while also offering accessible recipes, like blood orange upside-down cake, that can be easily made in the home kitchen. Moreover, it's an entirely new kind of cookbook and approach to how we are all starting to think about food, allowing readers to play with the recipes, combining and shaping them to be nothing short of everything you want to eat.

Yes, Chef Marcus Samuelsson 2013-05-21 JAMES BEARD AWARD NOMINEE • NAMED ONE OF THE TEN BEST BOOKS OF THE YEAR BY VOGUE • NEW YORK TIMES BESTSELLER “One of the great culinary stories of our time.”—Dwight Garner, The New York Times It begins with a simple ritual: Every Saturday afternoon, a boy who loves to cook walks to his grandmother’s house and helps her prepare a roast chicken for dinner. The grandmother is Swedish, a retired domestic. The boy is Ethiopian and adopted, and he will grow up to become the world-renowned chef Marcus Samuelsson. This book is his love letter to food and family in all its manifestations. Yes, Chef chronicles Samuelsson’s journey, from his
grandmother’s kitchen to his arrival in New York City, where his outsize talent and ambition finally come together at Aquavit, earning him a New York Times three-star rating at the age of twenty-four. But Samuelsson’s career of chasing flavors had only just begun—in the intervening years, there have been White House state dinners, career crises, reality show triumphs, and, most important, the opening of Red Rooster in Harlem. At Red Rooster, Samuelsson has fulfilled his dream of creating a truly diverse, multiracial dining room—a place where presidents rub elbows with jazz musicians, aspiring artists, and bus drivers. It is a place where an orphan from Ethiopia, raised in Sweden, living in America, can feel at home. Praise for Yes, Chef “Such an interesting life, told with touching modesty and remarkable candor.”—Ruth Reichl “Marcus Samuelsson has an incomparable story, a quiet bravery, and a lyrical and discreetly glittering style—in the kitchen and on the page. I liked this book so very, very much.”—Gabrielle Hamilton “Plenty of celebrity chefs have a compelling story to tell, but none of them can top [this] one.”—The Wall Street Journal “Elegantly written . . . Samuelsson has the flavors of many countries in his blood.”—The Boston Globe “Red Rooster’s arrival in Harlem brought with it a chef who has reinvigorated and reimagined what it means to be American. In his famed dishes, and now in this memoir, Marcus Samuelsson tells a story that reaches past racial and national divides to the foundations of family, hope, and downright good food.”—President Bill Clinton

Mike Colameco’s Food Lover’s Guide to New York City Mike Colameco 2009-08-17 The insider’s food guide to New York City—from trusted New York food expert and TV/radio host Michael Colameco New York is the food capital of the United States, with an incredibly rich and diverse dining scene that boasts everything from four-star French restaurants, casual neighborhood bistro, and ethnic restaurants from every corner of the world to corner bakeries, pastry shops, and much more. Now Mike Colameco, the host of PBS’s popular Colameco’s Food Show and WOR-Radio’s "Food Talk", helps you make sense of this dizzying array of choices. He draws on his experience as a chef and New York resident to offer in-depth reviews of his favorite eating options, from high-end restaurants to cheap takeout counters and beyond. His work has given him unprecedented access to the city’s chefs and kitchens, allowing him to tell you things others can’t. He offers inside information about different establishments, giving a detailed and sometimes irreverent sense of the food and the people behind them. Goes beyond ratings-centered guides to offer detailed, opinionated reviews by an experienced chef and longtime New Yorker Recommends restaurants, bakeries, butchers, chocolatiers, cheese stores, fishmongers, pastry shops, wine merchants, and more. Entries include basic facts, contact information, and a thoughtful, personal review. Includes choices in every price range and neighborhood, from Tribeca to Harlem. Whether you’re visiting for a weekend or have lived in New York for years, this guide is your #1 go-to source for the best food the city has to offer.

Chef's Table Lynn Charles 2014-12 Chef Evan Stanford steadily climbed New York City’s culinary ladder, earning himself the Rising Star James Beard award and an executive chef position at an acclaimed restaurant. But in his quest to build his reputation, he forgot what got him there: the lessons on food--and life--from a loving hometown neighbor. Patrick Sullivan is contented keeping the memory of his grandmother’s Irish cooking alive through the food he prepares in a Brooklyn diner. But when Chef Stanford walks in for a meal, Patrick is swept up by his drive, forcing him to reconsider if a contented life is a fulfilled one. The two men begin a journey through their culinary histories, falling into an easy friendship. But even with the joys of their burgeoning love, can they tap into that secret recipe of great love, great food and transcendent joy?

Moon Hawaiian Islands Kevin Whitton 2014-08-19 Each of the Hawaiian Islands offers a world of its own. How can you choose just one? Island hopping is an art, not a science. In this full-color guide, Hawaii resident Kevin Whitton tells you everything you need to know to plan the perfect getaway. The book covers O’ahu, Maui, Lana’i, Moloka’i, Kaua’i, and the Big Island of Hawai’i. Whitton also provides: A strategic two-week itinerary covering all of the islands Tips on how to choose the right island for you Options for extending your stay on each island The perfect island pairings and experiences that complement one another like fine wine added to a
great meal Information on getting from island to island by plane and ferry
Vibrant photos and helpful planning maps Complete with details on
everything from the best beaches and restaurants to when to go for whale
watching, Moon Hawaiian Islands gives travelers the tools they need to
create a more personal and memorable experience.

Eat Dat New Orleans: A Guide to the Unique Food Culture of the Crescent
City Michael Murphy 2014-02-03 An entertaining guidebook celebrating
the food and people of New Orleans, highlighting nearly 250 eating spots,
from sno-cone stands and food carts to famous restaurants. When Mario
Batali was asked his favorite food city, he responded, “New Orleans,
hands down.” No city has as many signature dishes, from gumbo and
beignets to pralines and po boys, from muffuletta and Oysters Rockefeller
to king cake and red beans and rice (every Monday night), all of which
draw nearly 9 million hungry tourists to the city each year. Eat Dat New
Orleans is a guidebook that celebrates both New Orleans’s food and its
people. It highlights nearly 250 eating spots—sno-cone stands and food
carts as well as famous restaurants—and spins tales of the city’s food
lore, such as the controversial history of gumbo and the Shakespearean
drama of restaurateur Owen Brennan and his heirs. Both first-time visitors
and seasoned travelers will be helped by a series of appendixes that list
restaurants by cuisine, culinary classes and tours, food festivals, and
indispensable “best of” lists chosen by an A-list of the city’s food writers
and media personalities, including Poppy Tooker, Lolis Eric Elie, Ian
McNulty, Sara Roahen, Marcelle Bienvenu, Amy C. Sins, and Liz Williams.

Orange Coast Magazine 2006-08 Orange Coast Magazine is the oldest
continuously published lifestyle magazine in the region, bringing together
Orange County’s most affluent coastal communities through smart, fun,
and timely editorial content, as well as compelling photographs and
design. Each issue features an award-winning blend of celebrity and
newsmaker profiles, service journalism, and authoritative articles on
dining, fashion, home design, and travel. As Orange County’s only paid
subscription lifestyle magazine with circulation figures guaranteed by the
Audit Bureau of Circulation, Orange Coast is the definitive guidebook into
the county’s luxe lifestyle.

Food Arts 2001-03
Gimme Some Sugar Kimberly Kincaid 2014-06-03 When a celebrity chef
moves to the Blue Ridge Mountains, she finds a down-home recipe for
love in this romance novel by the USA Today bestselling author.
Desperate to escape the spotlight of her failed marriage to a fellow
celebrity-chef, Carly di Matisse left New York City for a tiny town in the
Blue Ridge Mountains. The restaurant she’s running may not be chic, but
in Pine Mountain she can pretend to be the tough cookie everybody
knows and loves. Then she meets way-too-hot contractor Jackson Carter,
and her tough exterior melts like butter. Jackson wasn’t looking for love.
But he’s not the kind of man to walk away from a worksite--or from a fiery
beauty whose passionate nature provides some irresistible on-the-job
benefits. It’s the perfect temporary arrangement for two commitment-
phobic professionals—except that Jackson and Carly keep coming back for
seconds. . .and thirds. . .and fourths. . . "Kimberly Kincaid knows how to
whip up a delicious love story." –Susan Donovan

Just One Taste Louisa Edwards 2010-08-31 Bad-boy chef Wes Murphy is
dreading his final-semester cooking class—Food Chemistry 101—until he
meets the new substitute teacher. Dr. Rosemary Wilkins is a feast for the
eyes, though her approach to food is strictly academic. So Wes decides to
rattle her Bunsen burner by asking for her hands-on advice—on
aphrodisias... Rosemary is a little wary about working with Wes, whose
casual flirtations make her hot under the collar. But once they begin
testing the love-enhancing power of chocolate, oysters, and strawberries,
it becomes scientifically evident that the brainy science nerd and the
boyish chef have some major chemistry together—and it's delicious...

America’s Rising Star Chefs Presents Crème de la Crème Anthony
Stephen Tiano 1996 Fifteen American chefs share the recipes for over
seventy-five signature dishes

Too Hot To Touch Louisa Edwards 2011-08-02 While visiting his family’s
Greenwich Village restaurant, master chef Max Lunden competes
alongside Juliet Cavanaugh, a childhood friend, in the biggest culinary
contest in the country and soon finds his desire for this beautiful woman
threatening to boil over. Original.
Chefs & Company Maria Isabella 2017-10-10 "What would an award-winning chef cook if they were entertaining at their own home? Seventy-four award-winning chefs share their favorite go-tos for at home entertaining. This book will include recipes from award-winning and celebrity chefs such as Hugh Acheson, Ming Tsai, Lidia Bastianich and Rick Bayless."--Publisher's description.

Skirt Steak Charlotte Druckman 2012-10-24 Explores the lives of women chefs, discussing how they promote themselves and grow their businesses via television and social media, balancing eighteen-hour days and personal lives, and sexism.

Catch a Rising Star Laura Phillips 1991

Some Like It Hot Louisa Edwards 2011-11-29 Sexy, single, and even sweeter than the treats he bakes, New York pastry chef Danny Lunden is trying to stay focused on food—not females. With the Rising Star Chef competition approaching, he doesn't have time to get all steamed up over the gorgeous woman he encounters on the plane to Chicago. Even if she is Eva Jansen—the billionaire heiress in charge of the contest... Danny assumes that "Eva the Diva" is a spoiled rich girl who doesn't share his passion for food. But when the two meet up again in an elevator—alone—they share more than just passion. They share a kiss hot enough to start a kitchen fire—and they're hungry for more. To indulge their new secret craving, Eva and Danny have to break every rule in the cookbook. But—like chocolate and caramel—some ingredients are so sinfully good together, one scrumptious bite is never enough...

New York Magazine 1994-04-11 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

Notes from a Young Black Chef Kwame Onwuachi 2020-03-31 "Kwame Onwuachi’s story shines a light on food and culture not just in American restaurants or African American communities but around the world."

—Questlove By the time he was twenty-seven years old, Kwame Onwuachi had opened—and closed—one of the most talked about restaurants in America. He had sold drugs in New York and been shipped off to rural Nigeria to “learn respect.” He had launched his own catering company with twenty thousand dollars made from selling candy on the subway and starred on Top Chef. Through it all, Onwuachi’s love of food and cooking remained a constant, even when, as a young chef, he was forced to grapple with just how unwelcoming the food world can be for people of color. In this inspirational memoir about the intersection of race, fame, and food, he shares the remarkable story of his culinary coming-of-age; a powerful, heartfelt, and shockingly honest account of chasing your dreams—even when they don’t turn out as you expected.

Life, on the Line Grant Achatz 2012-03-06 An award-winning chef describes how he lost his sense of taste to cancer, a setback that prompted him to discover alternate cooking methods and create his celebrated progressive cuisine.

Portland 2010 Description based on: 2nd ed., (2010); title from title page.

Chef's Special Susan Meagher 2017-01-17 After years of slowly working her way up the ladder, Emily Desjardins is finally poised at the next step—cooking at the kind of restaurant she'd love to one day own. Her new boss is classically trained, has stunningly high standards, and effortlessly designs delicious, creative cuisine. She’s also demanding, inflexible, ridiculously confident and so hot it’s almost silly. Emily is determined to spend her time learning all of the tricks and tools she’ll need to keep moving up. But keeping her mind on the job with the enigmatic Blake Chadwick pervading her thoughts and her dreams proves much harder than she could have ever imagined.

Alinea Grant Achatz 2008 "Debut cookbook from Alinea restaurant in Chicago, with recipes organized by season"--Provided by publisher.

Intercepting the Chef Rachel Goodman 2017-05-01 “Smart, sexy, and funny” (Publishers Weekly) contemporary romance writer Rachel Goodman is back with a brand new series about a quarterback trying to score in the most important game of his life—the game of love. Gwen
Lalonde is a rising star in the eyes of the elite restaurateurs of the world. But when her celebrity chef boss and now ex-boyfriend fires her, she finds herself playing a different game. Forced to flee San Francisco and return home to Denver, Gwen lands a spot as the executive chef at Stonestreet's, a new restaurant owned by NFL golden boy and Colorado Blizzards quarterback Logan Stonestreet. When Logan starts pursuing Gwen romantically, she pulls a classic duck and weave and avoids any advances by throwing herself into reestablishing her reputation in Denver. But Logan Stonestreet is persistent—he didn’t become one of the best football players in the league by throwing in the towel at the first rejection. Something about Logan’s unwavering determination—and amazing body—keeps Gwen around, and soon there’s more that’s sizzling than just the steak on the grill. Things are getting more serious than either side cares to admit, and when Logan suffers a severe injury in the playoffs, they’re both forced to make game-time decisions. The perfect romance for football fans and foodies alike, Intercepting the Chef is a delicious read that’ll have you hooked until the very last play.

Sadie on a Plate Amanda Elliot 2022-03-15 One of Parade’s Favorite Books of Spring! A chef’s journey to success leads to discovering the perfect recipe for love in this delicious romantic comedy. Sadie is a rising star in the trendy Seattle restaurant scene. Her dream is to create unique, modern, and mouthwatering takes on traditional Jewish recipes. But after a public breakup with her boss, a famous chef, she is sure her career is over—until she lands a coveted spot on the next season of her favorite TV show, Chef Supreme. On the plane to New York, Sadie has sizzling chemistry with her seatmate, Luke, but tells him that she won’t be able to contact him for the next six weeks. They prolong their time together with a spontaneous, magical dinner before parting ways. Or so she thinks. When she turns up to set the next day, she makes a shocking discovery about who Luke is.... If Sadie wants to save her career by winning Chef Supreme, she’s going to have to ignore the simmering heat between Luke and her. But how long can she do that before the pot boils over?

Why Some Like It Hot Gary Paul Nabhan 2004-08-10 Do your ears burn whenever you eat hot chile peppers? Does your face immediately flush when you drink alcohol? Does your stomach groan if you are exposed to raw milk or green fava beans? If so, you are probably among the one-third of the world’s human population that is sensitive to certain foods due to your genes' interactions with them. Formerly misunderstood as "genetic disorders," many of these sensitivities are now considered to be adaptations that our ancestors evolved in response to the dietary choices and diseases they faced over millennia in particular landscapes. They are liabilities only when we are "out of place," on globalized diets depleted of certain chemicals that triggered adaptive responses in our ancestors. In Why Some Like It Hot, an award-winning natural historian takes us on a culinary odyssey to solve the puzzles posed by "the ghosts of evolution" hidden within every culture and its traditional cuisine. As we travel with Nabhan from Java and Bali to Crete and Sardinia, to Hawaii and Mexico, we learn how various ethnic cuisines formerly protected their traditional consumers from both infectious and nutrition-related diseases. We also bear witness to the tragic consequences of the loss of traditional foods, from adult-onset diabetes running rampant among 100 million indigenous peoples to the historic rise in heart disease among individuals of northern European descent. In this, the most insightful and far-reaching book of his career, Nabhan offers us a view of genes, diets, ethnicity, and place that will forever change the way we understand human health and cultural diversity. This book marks the dawning of evolutionary gastronomy in a way that may save and enrich millions of lives.
Gillespie. Fire In My Belly celebrates good ingredients with more than 120 hip, accessible recipes presented in a cutting-edge design. This book taps into our national obsession with knowing where our food comes from. Kevin’s southern charm, passion, and funny stories guide readers through one-of-a-kind chapters, like "Foods You Thought You Hated," "When I Want to Eat Healthy," "My Version of Southern Food," "World Classics Revisited," and "Junk Food." Fire in My Belly shows cooks what to do with fresh farmers' market foods while providing a backstage pass to the life of a rising culinary star.

Atlanta Magazine 2007-08 Atlanta magazine’s editorial mission is to engage our community through provocative writing, authoritative reporting, and superlative design that illuminate the people, the issues, the trends, and the events that define our city. The magazine informs, challenges, and entertains our readers each month while helping them make intelligent choices, not only about what they do and where they go, but what they think about matters of importance to the community and the region. Atlanta magazine’s editorial mission is to engage our community through provocative writing, authoritative reporting, and superlative design that illuminate the people, the issues, the trends, and the events that define our city. The magazine informs, challenges, and entertains our readers each month while helping them make intelligent choices, not only about what they do and where they go, but what they think about matters of importance to the community and the region.

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Hungry Sheila Himmel 2009-08-04 A unique eating-disorder memoir written by a mother and daughter. Unbeknownst to food critic Sheila Himmel-as she reviewed exotic cuisines from bistro to brasserie- her daughter, Lisa, was at home starving herself. Before Sheila fully grasped what was happening, her fourteen-year-old with a thirst for life and a palate for the flavors of Vietnam and Afghanistan was replaced by a weight-obsessed, antisocial, hundredpound nineteen-year-old. From anorexia to bulimia and back again-many times-the Himmels feared for Lisa’s life as her disorder took its toll on her physical and emotional wellbeing. Hungry is the first memoir to connect eating disorders with a food-obsessed culture in a very personal way, following the stumbles, the heartbreaks, and even the funny moments as a mother-daughter relationship—and an entire family—struggles toward healing.

Ebony 2001-05 EBONY is the flagship magazine of Johnson Publishing. Founded in 1945 by John H. Johnson, it still maintains the highest global circulation of any African American-focused magazine.

Hot Under Pressure Louisa Edwards 2012-03-27 In this conclusion to the sexy series, Navy cook Henry Beck faces his toughest kitchen challenge yet when he goes head to head for the title of Rising Star Chef with the girl he married and left behind ten years ago. Original. 45,000 first printing.

Chef 2005