

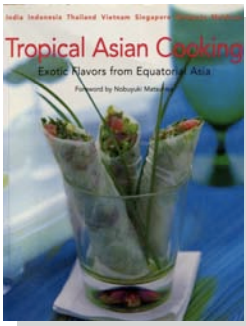
# Cuisine & Passion

Eat well. Save time.

2297 St. Joseph Blvd., Orléans, ON  
T: 613.845.1090 • www.cuisinepassion.ca

## BOOK CATALOGUE

Stock up the kitchen—they make great gifts, too!



### ***Tropical Asian Cooking: Exotic Flavors from Equatorial Asia***

by Wendy Hutton

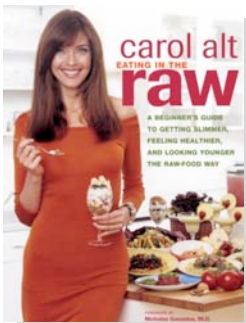
*Featuring 27 recipes from Cuisine & Passion's Chef Marc Miron*

This book truly represents the contemporary flavors of tropical South and Southeast Asia. It is unashamedly Asian without being traditional—reflecting the fascinating blend of peoples and cultures

found in the region. What is particularly fascinating is the interaction between the cuisines that expand upon, and yet preserve, the distinctive character and strength of the indigenous dishes and ingredients. **\$45.00**

### **From *Simply Ming*:**

*As you'll see these dishes are the real thing, made super-approachable by the use of a wide and inventive range of master ingredients.*



### ***Eating in the Raw***

by Carol Alt

Ten years ago, Carol Alt was feeling bad. Really bad. She had chronic headaches, sinusitis, and stomach ailments; she was tired and listless. And then Carol started eating raw—and changed her life. Eating in the Raw begins with her story and then presents practical, how-to information on every-

thing you need to know about the exciting movement that's been embraced by Demi Moore, Pierce Brosnan, Sting, Edward Norton, and legions of other health-minded people. **\$19.95**



### ***World on a Plate: Featuring Chef Marc Miron***

For this publication, Meat and Livestock Australia invited five of Australia's favourite chefs—including Cuisine & Passion's Chef Marc Miron, the Executive Chef of the Sydney Four Seasons at the time—to share with you their inspiring recipes using Australian beef, lamb, veal, goat and offal. Each chef has chosen a particular cuisine style from around the world, and their recipes are a wonderful celebration of Australian meat within these styles: French, Moroccan, Thai, Tuscan and Cuisine Sensoria. **\$15.00**

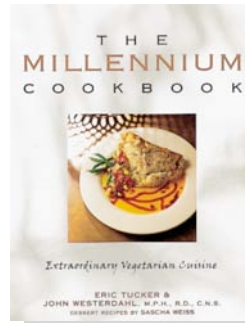


### ***Simply Ming: Easy Techniques for East-Meets-West Meals***

by Ming Tsai and Arthur Boehm

As the chef and owner of the acclaimed Blue Ginger restaurant, and an Emmy award-winning television personality, Ming Tsai has become the standard-bearer of East-West cuisine, the innovative blending of Eastern flavors and techniques with Western ingredients and pre-

sentations. Now, in *Simply Ming*, he presents a breakthrough technique for bringing East-West flair to everyday cooking, making it possible to transform a handful of fresh ingredients into a delicious meal in a matter of minutes. **\$45.00**



### ***The Millennium Cookbook: Extraordinary Vegetarian Cuisine***

by Eric Tucker, John Westerdahl and Sascha Weiss

San Francisco's Millennium restaurant is renowned for its elegant, intriguing, and delicious vegetarian fare. Very low-fat, this sophisticated and inviting food draws from a world of culinary influences. With full-color photographs,

an ingredient glossary, and an introduction to the techniques of dairy- and egg-free cooking. **\$29.95**

*This modern, fresh approach to Asian cooking is in demand around the world today—honest food that is easy to put together and guaranteed to please.*

From *Tropical Asian Cooking: Exotic Flavors from Equatorial Asia*  
Featuring recipes from Cuisine & Passion's Chef Marc Miron (see Page 1)

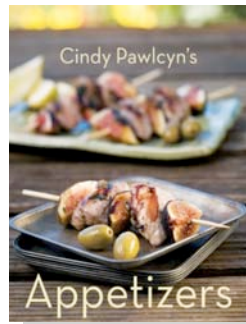


**Simply Mexican**

by Lourdes Castro

From Chile-Glazed Pork Chops to Dos Leches Flan, Lourdes Castro offers clean, vibrant flavors that are the essence of great Mexican food. In *Simply Mexican*, she presents authentic recipes that don't require a fortnight to prepare or extended shopping forays to find rare ingredients. Castro honed her

knowledge of traditional south-of-the-border dishes by teaching the fundamentals to adults and children at her Miami cooking school, and now she's introducing real Mexican fare that works for busy cooks every night of the week. **\$24.95**

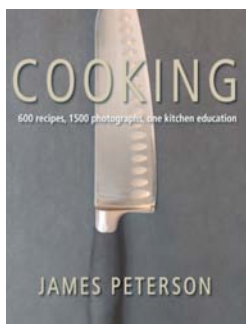


**Appetizers**

by Cindy Pawlcyn

Cindy Pawlcyn's legions of fans have long made meals of her restaurants' sampler-size starters. Bringing home the biggest trend in eating out, *Cindy Pawlcyn's Appetizers* offers a tempting collection of recipes designed to satisfy big appetites as well as grazers—from Grilled Oysters to Gougeres and Pepper

Garlic Wings to Mustards' Famous Onion Rings. Mouthwatering photographs of finished dishes and sun-kissed wine country ingredients and a kitchen-friendly easel format make this portable Pawlcyn an appealing gift package. **\$19.95**



**Cooking**

by James Peterson

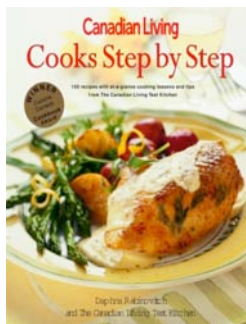
In an era of outfitted home kitchens and food fascination, it's no wonder home cooks who never learned the fundamentals of the kitchen are intimidated. Twenty years ago, James Peterson could relate, and so he taught himself by cooking his way through professional kitchens and stacks of books, log-

ging the lessons of his kitchen education one by one. Now one of the country's most revered cooking teachers, Peterson provides the confidence-building instructions home cooks need to teach themselves to cook with ease and success. **\$49.00**

**Review of *Cooking* by James Peterson:**

*"Peterson's ancillary material at the end of some recipes earns special merit as the most varied and interesting factoids in any books we've seen this year."*

—*Washington Post*



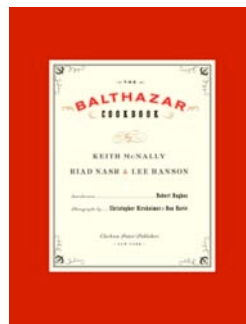
**Canadian Living Cooks Step by Step**

by Daphna Rabinovitch

**Cuisine Canada's Cookbook of the Year 2000!**

Developed, tested and perfected in the Canadian Living Test Kitchen, Canadian Living Cooks Step-by-Step introduces home cooks of all levels to a world of flavours, techniques, methods and ingredients. This one-of-a-kind cookbook

contains a selection of fabulous new recipes, fully illustrated cooking lessons, entertaining ideas, nutritional tips, recipe analysis, menu plans, substitution boxes and a glossary. **\$34.95**



**The Balthazar Cookbook:**

by Keith McNally, Riad Nasr and Lee Hanson

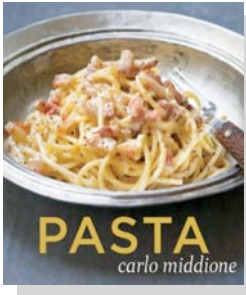
When restaurateur Keith McNally and co-chefs Riad Nasr and Lee Hanson opened Balthazar in 1997, it immediately became one of the hottest restaurants in the country. Famous for its star-studded clientele, a beautiful room in the chic SoHo neighborhood, and

superbly executed food, Balthazar has been embraced by New Yorkers and visitors alike for its perfect evocation of a French brasserie. **\$56.50**

*Versatility of product is something that inspires me. Starting with a single product, I celebrate the freshness of the product, and finish by making it into something fantastic.*

From *World on a Plate*

Featuring recipes from Cuisine & Passion's Chef Marc Miron (see Page 1)

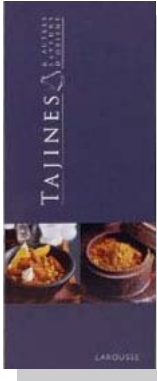


**Pasta**

by Carlo Middione

The low-carb craze is over and pasta is back, with its fresh, robust flavors, everyday convenience and endless versatility. Chef Carlo Middione presents this Italian staple at its most savory and authentic, with 50 traditional preparations for spaghetti, ravioli, lasagna, and

more, as well as favorite sauces like pesto, balsamella, and Bolognese. With timeless dishes such as Cannelloni in Salsa al Pomodoro and Pasta e Fagioli, and modern dishes such as Fettuccine with Vodka, this satisfying cookbook brings home the passion and artistry of true Italian cuisine. **\$18.95**

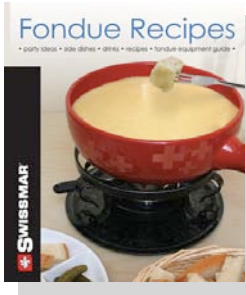


**Tajines & autres saveurs d'Orient**

par Ghillie Basan

Préparer de délicieux tajines aux arômes épicés et fruités, avec de la viande, du poisson ou seulement des légumes. Un voyage en toute simplicité au c?ur de la cuisine marocaine

**\$18.90**

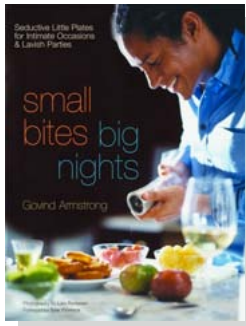


**Fondue Recipes**

by Swissmar Kitchens

Meat, fish, vegetables, stocks, tempura, cheese, chocolate—here's where you will find the best recipes and ideas for delicious and simple fondues! This colorful fondue recipe book is just what you need for a perfect night of delicious fondue! From low-fat stocks to seductive side

dishes, from classic to exotic, *Fondue Recipes* by Swissmar includes a variety of recipes, party ideas, side dishes, drinks and a useful fondue equipment guide. **\$9.99**

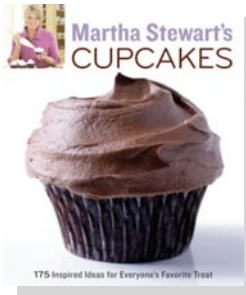


**Small Bites, Big Nights**

by Govind Armstrong

Whether he's setting the scene at his acclaimed restaurant Table 8 in Los Angeles, entertaining the audience on Food Network's Iron Chef America, or designing the menus for Hollywood hot-spots RokBar and L'Scorpion, chef Govind Armstrong knows how to create spectacular menus for occasions of

all sizes. As Govind says, small plates encourage people to be more adventurous, to share food, and to enjoy the mélange of flavors and textures. **\$38.00**

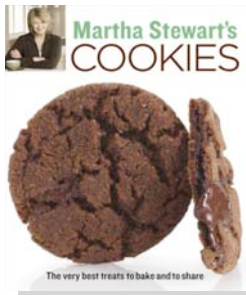


**Martha Stewart's Cupcakes: 175 Inspired Ideas for Everyone's Favorite Treat**

by Martha Stewart Living Magazine

Swirled and sprinkled, dipped and glazed, or otherwise fancifully decorated, cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays, showers,

and holidays, as well as perfect everyday goodies. In *Martha Stewart's Cupcakes*, the editors of Martha Stewart Living share 175 ideas for simple to spectacular creations—with cakes, frostings, fillings, toppings, and embellishments that can be mixed and matched to produce just the right treat for any occasion. **\$29.95**

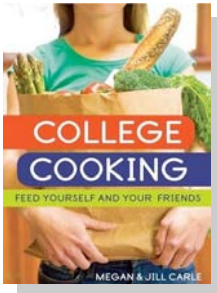


**Martha Stewart's Cookies: The Very Best Treats to Bake and to Share**

by Martha Stewart Living Magazine

Cookies are the treats that never disappoint. Whether you're baking for a party or a picnic, a formal dinner or a family supper—or if you simply want a snack on hand—there is a cookie that's just right. In *Martha Stewart's Cookies*, the editors

of Martha Stewart Living give you 175 recipes and variations that showcase all kinds of flavors and fancies. Besides traditional chocolate chip and oatmeal raisin, there are other sweet surprises, including Peppermint Meringue Sandwiches with Chocolate Filling and Lime Meltaways. **\$29.95**



**College Cooking: Feed yourself and your Friends**

by Megan and Jill Carle

Sisters Megan and Jill Carle know all about leaving Mom's well-stocked kitchen to face an empty apartment fridge with little time to cook and very little money. From cheap eats to midnight sweets, the siblings teach starving students everything they need to know to

cook and feed themselves well—and have fun while they're at it. Filled with mouthwatering home-style dishes and easy-to-make study-break snacks, *College Cooking* shows how to impress a date, plan parties and feed a household of roommates, making this the only kitchen textbook a student will need. **\$24.99**

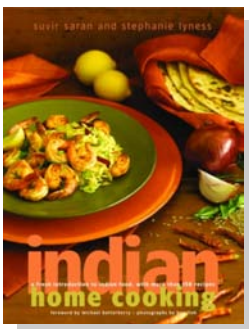


**Tapas: A Taste of Spain in America**

by José Andrés

Tapas are Spain's gift to the world of great cooking: a fresh and fun way to eat with friends and family—and easy to make at home. Using simple Mediterranean ingredients, a tapas feast is a perfect combination of little dishes packed with big flavors. Tapas by José

Andrés is the first major book in a generation to celebrate this world-renowned way of eating, from a man who is the best possible authority: an award-winning Spanish chef in America, with seven highly acclaimed restaurants to his name. **\$50.00**

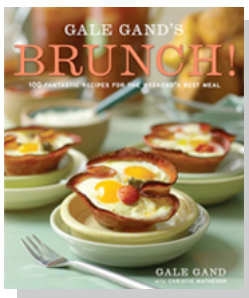


**Indian Home Cooking: A Fresh Introduction to Indian Food**

by Suvir Saran and Stephanie Lyness

With its exotic aromas and complex flavors, Indian cuisine is one of the world's best. It's no wonder that so many people adore it—and also no surprise that it could seem daunting to cook Indian food at home. Now, acclaimed chef and cooking teacher

Suvir Saran cuts out the fuss, sharing casual, home-style Indian dishes that are perfect for everyday cooking. **\$48.50**



**Gale Gand's Brunch! 100 Fantastic Recipes for the Weekend's Best Meal**

by Gale Gand and Christie Matheson

Every weekend is worth celebrating when you can relax over a good brunch. Food Network host, cookbook author, celebrated chef and mother of three, Gale Gand has long made brunch a part of her life because it's the easiest

way to gather around the table with family and friends. Now, in *Gale Gand's Brunch!* she shares 100 recipes for scrumptious brunch fare, all destined to become household favorites. **\$32.00**

**Cooking classes now on!**

Imagine...

Sitting down with your guests to enjoy a meal of warm lentil and duck salad, gratin dauphinois, steak au poivre and, for dessert, a beautiful crème brûlée—all of which you made yourself!



I can show you how.

Sign up now for our regularly scheduled Wednesday or Friday night classes or book a private cooking party for 6-10 people. Whether you prefer New Orleans-style Cajun cookin', fabulous French fare or you just want to "Thai" one on, Chef Marc Miron has a cooking class that fits the bill. Just **\$90 per person**, it includes a three-course meal that that's as much fun to eat as it is to prepare!

Call 613.845.1090 to book your class NOW!

Cuisine & Passion

Eat well. Save time.

2297 St. Joseph Blvd., Orléans, ON K1C 1E7

Tel.: 613-845-1090 • Fax: 613.845.1091

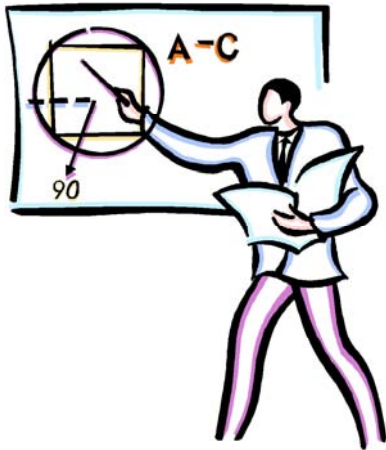
chefmarc@cuisinepassion.ca • www.cuisinepassion.ca

Open Monday to Friday: 10-7 and Saturday: 10-6 (Closed Sundays)

## Seminars never tasted so good!

### Imagine...

Great food always adds an extra element of value to any training session, presentation or seminar. Hold yours at **Cuisine & Passion** and you will leave your participants smarter and full!!



### I can show you how.

Sign up now for our regularly scheduled Wednesday or Friday night classes or book a private cooking party for 6-10 people. Whether you prefer New Orleans-style Cajun cookin', fabulous French fare or you just want to "Thai" one on, Chef Marc Miron has a cooking class that fits the bill. Just **\$90 per person**, it includes a three-course meal that that's as much fun to eat as it is to prepare!

Call 613.845.1090 to book your class NOW!

*Cuisine & Passion*

Eat well. Save time.

2297 St. Joseph Blvd., Orléans, ON K1C 1E7  
Tel.: 613-845-1090 • Fax: 613.845.1091

chefmarc@cuisinypassion.ca • www.cuisinypassion.ca

Open Monday to Friday: 10-7 and Saturday: 10-6 (Closed Sundays)



### *Raclette: Entertaining with style*

by Claudia Schmidt

The time-honoured Swiss meal of raclette is taken to new culinary heights here with mouth-watering combinations of melted cheese with meats, seafood, vegetables and bread—all made right at your table. A must-have for cheese lovers. **\$9.99**



### *Cook'in box*

(39 recettes + 6 moules en silicone)

### *Mini cakes : apéritifs et gourmandises*

par Ilona Chovancova

Mini cakes, qu'ils soient salés ou sucrés, pour l'apéro ou pour goûter, vous les adorerez ! À tartiner, à

décorer, à dévorer... **\$29.99**



### *Cook'in box*

(45 recettes + 4 verres à tapas)

### *Mes petites verrines*

par José Maréchal

Oublies les apéritifs ennuyeux et les desserts vus mille fois! Ce livre vous propose près de cinquante recettes, sucrées ou salées, et autant d'alliances de couleurs et de textures, le tout dans un simple verre... pour charmer vos pupilles avant de ravir vos papilles. Alors à vos cuillères... prêt... partez **\$29.99**

*For dining on the lighter side, fish and shellfish are always welcome on the menu. Exotic combinations such as mango and shrimp will tickle your taste buds.*

**From Raclette: Entertaining with style**

Simply delicious recipes and practical hints for a truly wonderful and entertaining culinary experience.



### *jam it, pickle it, cure it and other cooking projects*

by Karen Solomon

Do you relish the joys of hot toast spread with your own homemade butter and jam? Love to dazzle your friends with jars and tins of choice goodies—all created by you? The kitchen is a paradise for crafty cooks, and whether you're a newcomer to the realm of amateur artisanal edibles or a seasoned food crafter on the prowl for your next batch of appetizing challenges, JAM IT, PICKLE IT, CURE IT has recipes just for you. **\$29.99**

To order by fax, simply fill out this form and fax it back to 613-845-1091 and, depending on your choice, we will either put the books aside for you or deliver them to you.

1. Contact information

Name: \_\_\_\_\_  
 Company: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City: \_\_\_\_\_  
 Province: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
 Telephone: \_\_\_\_\_  
 Email: \_\_\_\_\_

Yes, sign me up to receive the weekly menus and monthly newsletter from *Cuisine & Passion!*

2. Payment method

VISA       MasterCard       American Express

Name on card: \_\_\_\_\_

Address where credit card statement is sent

Same as at left, or

Cardholder Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

Cardholder Signature: \_\_\_\_\_

3. Titles

<input type="checkbox"/> <i>Tropical Asian Cooking</i> by Wendy Hutton	_____ copies	x	\$45.00	=	_____
<input type="checkbox"/> <i>World on a Plate</i> by Meat and Livestock Australia	_____ copies	x	\$15.00	=	_____
<input type="checkbox"/> <i>Simply Ming</i> by Ming Tsai and Arthur Boehm	_____ copies	x	\$45.00	=	_____
<input type="checkbox"/> <i>Eating in the Raw</i> by Carol Alt	_____ copies	x	\$19.95	=	_____
<input type="checkbox"/> <i>Millennium Cookbook</i> by Eric Tucker, John Westerdahl and Sascha Weiss	_____ copies	x	\$29.95	=	_____
<input type="checkbox"/> <i>Simply Mexican</i> by Lourdes Castro	_____ copies	x	\$24.95	=	_____
<input type="checkbox"/> <i>Appetizers</i> by Cindy Pawlcyn	_____ copies	x	\$19.95	=	_____
<input type="checkbox"/> <i>Cooking</i> by James Peterson	_____ copies	x	\$49.00	=	_____
<input type="checkbox"/> <i>Canadian Living Cooks Step by Step</i> by Daphna Rabinovitch	_____ copies	x	\$34.95	=	_____
<input type="checkbox"/> <i>The Balthazar Cookbook</i> by Keith McNally, Riad Nasr and Lee Hanson	_____ copies	x	\$56.50	=	_____
<input type="checkbox"/> <i>Pasta</i> by Carlo Middoio	_____ copies	x	\$18.95	=	_____
<input type="checkbox"/> <i>Fondue Recipes</i> by Swissmar Kitchens	_____ copies	x	\$9.99	=	_____
<input type="checkbox"/> <i>Small Bites, Big Nights</i> by Govind Armstrong	_____ copies	x	\$38.00	=	_____
<input type="checkbox"/> <i>Martha Stewart's Cupcakes</i> by Martha Stewart Living Magazine	_____ copies	x	\$29.95	=	_____
<input type="checkbox"/> <i>Martha Stewart's Cookies</i> by Martha Stewart Living Magazine	_____ copies	x	\$29.95	=	_____
<input type="checkbox"/> <i>College Cooking</i> by Megan and Jill Carle	_____ copies	x	\$9.99	=	_____
<input type="checkbox"/> <i>Tapas</i> by José Andrés	_____ copies	x	\$50.00	=	_____
<input type="checkbox"/> <i>Indian Home Cooking</i> by Suvir Saran and Stephanie Lyness	_____ copies	x	\$48.50	=	_____
<input type="checkbox"/> <i>Gale Gand's Brunch!</i> by Gale Gand and Christie Matheson	_____ copies	x	\$32.00	=	_____
<input type="checkbox"/> <i>Raclette: Entertaining with style</i> by Claudia Schmidt	_____ copies	x	\$9.99	=	_____
<input type="checkbox"/> <i>Cook'in box—Mini cakes : appétitifs et gourmandises</i> par Ilona Chovancova	_____ copies	x	\$29.99	=	_____
<input type="checkbox"/> <i>Cook'in box—Mes petites verrines</i> par José Maréchal	_____ copies	x	\$29.99	=	_____
<input type="checkbox"/> <i>Tanjines &amp; autres saveurs d'Orient</i> par Ghillie Basan	_____ copies	x	\$18.90	=	_____
<input type="checkbox"/> <i>Jam it, pickle it, cure it</i> by Karen Solomon	_____ copies	x	\$29.99	=	_____

Subtotal \_\_\_\_\_

5% GST \_\_\_\_\_

Total \_\_\_\_\_

4. Delivery

- Please call me when they are ready to be picked up.  
 I would like them delivered. (We will call you to confirm delivery costs.)