



4 MUST-HAVE COOKBOOKS  
*by* CHICAGO CHEFS

*by*  GRANITE  
SELECTION

In just the last ten years, Chicago has had a food renaissance that brought us into the global culinary spotlight for the first time. New, independent restaurants are experimenting with cuisine, supply chains, and service standards in every neighborhood. Some of the most prestigious chefs in the country today have made their names in Chicago. These cookbooks are more than just recipes, they are stories:

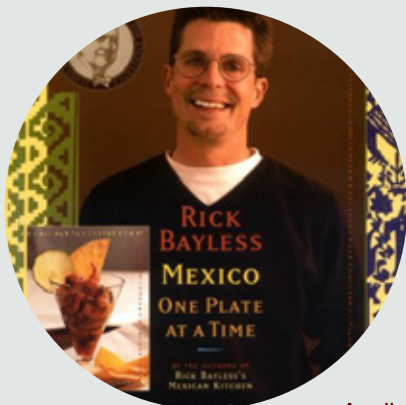
## «The Alinea Cookbook»



Alinea brought culinary legitimacy to Chicago by earning the first 3 star Michelin rating the city has ever seen. Chef Grant Achatz' revolutionary cuisine was more than just a flavor changer; his kitchen-laboratory hybrid developed new gelifying and freezing techniques that have inspired chefs and food scientists alike. The Alinea Cookbook takes the reader through the history of the restaurant dish-by-dish, including inspiration, research, and tasting notes. Their stunning plating is also showcased in full-page, HD photographs on nearly every page.

Available on [Amazon.com](https://www.amazon.com)

## «Mexico One Plate At A Time»



Frontera Grill chef and owner Rick Bayless became a household name in Chicago after his 26-part PBS series Cooking Mexican. His enthusiasm for authentic Mexican food led him to the streets of Mexico City and tasting and learning new recipes every episode. Mexico One Plate At A Time is a collection of the most memorable recipes from the series, as well as some of the plates he features at his own restaurants.

Available on [Amazon.com](https://www.amazon.com)

## «Girl In The Kitchen»



When Stephanie Izard won Top Chef, she was already a culinary icon in her hometown, Seattle. The publicity of her victory catapulted her into the front pages of food headlines around the country, leading her to Chicago to start her empire. Her flagship restaurant, The Girl and the Goat, features an eccentric, eastern-inflected comfort food menu, and has remained one of the most exclusive restaurants in the city since it opened in 2010. Girl In The Kitchen traces her trajectory to success as a woman in a competitive, male-dominated industry.

Available on [Amazon.com](https://www.amazon.com)

## «The Green City Market Cookbook»



Alice Waters once called Chicago's Green City Market "[t]he first place I go when I am in Chicago." This sustainable, organic, local market in Lincoln Park features purveyors from dozens of Midwest farms offering seasonal produce, artisanal breads, cheeses, meats, and more. The Green City Market Cookbook is a love letter to the favorite institution among professional and amateur chefs alike, featuring recipes from local chefs who have been inspired by the market.

Available on [Amazon.com](https://www.amazon.com)



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