THESE ARE A FEW OF MY FAVORITE GIFT-GIVING THINGS...

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It's hard to believe, but holiday time is fast approaching! How about enhancing someone's cooking and dining experience with a gift of good quality cooking equipment, specialty ingredients, cookbooks, or of course, wine? I've compiled a list of some of my favorites, and, wow, this list could go on and on! It represents a sampling - some have been around for a while and are tried and true, others are new to the scene. I hope it provides you with a bit of inspiration for any time you are gift giving.

NOTE: I receive no compensation for any listings below. I simply wish to share.

BOOKS Pantry

- Start Simple: Eleven Everyday Ingredients for Countless Weeknight

 Meals by Lukas Volger
- The Essential Pantry: Streamline Your Ingredients, Simplify Your Meals
 or

The Essential Plant-Based Pantry: Streamline Your Ingredients, Simplify Your Meals both by Maggie Green

Preserving and Fermenting

- Foolproof Preserving: A Guide to Small Batch Jams, Jellies, Pickles,
 Condiments & More by America's Test Kitchen
- Jam Session: A Fruit-Preserving Handbook [A Cookbook] by Joyce Goldstein
- Fermented Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes by Christopher Shockey and Kirsten K. Shockey
- Ferment: A Guide to the Ancient Art of Culturing Foods, from Kombucha to Sourdough by Holly Davis and Sandor Ellix Katz

General Interest

- Mediterranean Grains and Greens: A Book of Savory, Sun-Drenched Recipes by Paula Wolfert
- Keeping It Simple: Easy Weeknight One-pot Recipes by Yasmin Fahr
- The Moosewood Cookbook: 40th Anniversary Edition by Mollie Katzen
- Weber's Ultimate Grilling: A Step-by-Step Guide to Barbecue Genius by Jamie Purviance
- California Home Cooking: 400 Recipes that Celebrate the Abundance of Farm and Garden, Orchard and Vineyard, Land and Sea by Michele Jordan
- Indian Instant Pot® Cookbook: Traditional Indian Dishes Made Easy by Urvashi

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- Just Peachy or Let's Brunch: 100 Recipes for the Best Meal of the Week both by Belinda Smith-Sullivan

	Food and Wine
	Tasting Wine and Cheese: An Insider's Guide to Mastering the Principles of
	Pairing by Adam Centamore
	Wine Food: New Adventures in Drinking and Cooking by Dana Frank and
	Andrea Slonecker
	Also, check out these "BEST COOKBOOKS" Lists for recent releases:
	 The 14 Best Cookbooks of Fall 2020 - New York Times
	20 Cookbooks Coming Out This Fall That We Can't Wait to Get Our Hands On -
	the Kitchn
	 23 Cookbooks to Add to Your Shelves - Food & Wine
	The Best Vegetarian and Vegan Cookbooks, According to Vegetarian and Vegan
	Chefs - NY Mag
KITCHEN	Beautiful, Good Quality Wood Cutting Boards - such as <u>John Boos</u> or <u>Proteak</u> or
AND HOME GOODS	Food52 or Etsy
GOODS	Cast Iron Cookware - <u>Le Creuset</u> or <u>Lodge</u>
	Knives - such as <u>Victorinox</u> or <u>Shun</u> or <u>Zwilling J.A. Henckels</u>
	Pots and Pans - such as All-Clad or Tramontina
	Fused Glass Coaster Set by LRC Glassworks
	Herb Gardens Kits - <u>Etsy</u> or <u>The Spruce</u> or <u>Gardener's Supply Company</u>
BALSAMIC	Pour - Charlotte, NC
VINEGARS -	The Olive Grove - Mendota Heights, MN
Traditional Aged and	Navidi's - Camas, WA
Fruit-Infused	The Culinarium - Jacksonville, OR
	Vom Fass - based in Germany; franchises across USA
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SPICES	Chef Belinda Spices
	Golden Fig Fine Foods
	Minnesota Nice Spice (charitable organization)
	Penzy's
	Spicewalla
	The Spice House
WINE	DeLille (Washington)
	The Four Graces (Oregon)
	Macchia (California)
	• Penner-Ash (Oregon)
	• Stoller (Oregon)
	Torii Mor (Oregon; especially their Port)
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