



COOKBOOK

PASSPORT TO FLAVOR

BY ABBY CHESHIRE

In “Passport to Flavor: 100 Global Dishes You Can Make Anywhere,” Chef Abby Cheshire shares the dishes that have delighted her passengers and guests for years – with regional flavor and fresh, local ingredients – from the Mediterranean to the Caribbean, Asia to Europe and elsewhere.

Her worldwide flavor tour includes a menu ranging from breakfast to dinner and dessert, from 14 port cities around the world; tips for cooking in small spaces and in minimally stocked kitchens, and how to shop for fresh ingredients locally; and your go-to “galley” or pantry list for internationally inspired meals.

Recipes include Barbecue Short Rib Vermicelli (Vietnam) · Guinness Beef Stew (Ireland)
Calypso Cracked Lobster (Bahamas) · Beef Bulgogi (South Korea)
Schnitzel Sliders (Germany) · Crab Cake Eggs Benedict (Southern U.S.)
Seared Duck Breast with Poppy Seed Salad (France) · Lomi Lomi Salmon (Hawaii)

Get ready to savor gourmet-level international cuisine and embark on a culinary adventure courtesy of “Passport to Flavor.”

