



Celebrating Food, Art & Community

Summer Solstice  
June 2026  
Edition No. 138



Summer-solstice cookbook sampler



# Summer-solstice cookbook sampler

Hungry for some new seasonal cuisine? Find inspiration in the pages of these cookbooks.



## **Le Sud**

by Rebekah Pepler

Pepler distills the flavors, techniques and spirit of the South of France into this collection of summer recipes, photographs and stories spanning the snow-capped Southern Alps to the French Mediterranean. The 80 recipes, accentuated by witty introductions and luscious photography, highlight ratatouille, two versions of salad Niçoise to homemade tapenades, pesto and aioli.

## **The Meathead Method**

By Meathead Goldwyn

In this follow-up to his New York Times best-seller, *Barbecue Hall of Famer Meathead* presents a definitive grilling guide with 114 creative and inspiring recipes, built on cutting-edge cooking science. Techniques covered include grill frying, tea smoking, tandoori cooking and pizza making, all while busting popular barbecue myths along the way.

## **Project Griddle**

By Steven Raichlen

Coveted for their accessibility and versatility, griddles are exceeding popular, and "Project Griddle: The Versatile Art of Grilling on a Flattop" features Raichlen's trademark approach with practical cooking techniques and nearly 80 recipes. It chronicles the history and geography of griddling, from the teppan of Japan to champa grilling in South America.

## **Salsa Daddy**

By Rick Martínez

James Beard Award-winning author Rick Martínez presents 70 salsa recipes alongside 24 salsa-based meals. Raw, cooked, historic, avant-garde, basic, complex, earthy and spicy: The salsas are a diverse representation of the flavors of Mexico. Martínez explores using salsas as glazes, marinades, soups and barbecue sauces - each one perfect for summer cooking.

## **ArnieTex**

by Arnie Segovia

Champion pitmaster Arnie Segovia shares the recipes behind his millions of loyal fans. A traditional blend of Southwest, Texas and Norteño cooking techniques in the kitchen and over open fire, Segovia's book features Mexican and Texas-Mexican favorites like fajitas, tamales, tacos al pastor, smoked brisket, authentic Texas chili and a Texas-size carne asada feast.

## **The Salad Lab: Whisk, Toss, Enjoy!**

By Darlene Schrijver

This vibrant guide treats salad-making with the curiosity of a scientist and the creativity of a chef. Schrijver breaks down the building blocks of exceptional salads - from greens and grains to dressings and toppings - with simple, endlessly adaptable recipes designed to inspire home cooks to build a singular seasonal salad every day of summer.

---

**About this issue:** Six cookbooks, loads of inspiration. Published nine times per year, *Unity* is exclusively distributed to clients of Thompson Hospitality and Compass Group, both world leaders in foodservice. To contact us, send an email to [marketing@thompsonhospitalityjv.com](mailto:marketing@thompsonhospitalityjv.com). ©2026 Thompson Hospitality and Compass Group. Produced by [Content Spectrum](#).

