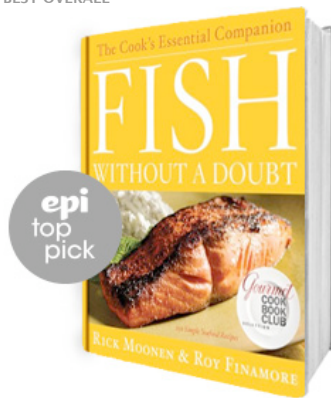


The Best Cookbooks of 2008

Our top picks—to give as gifts or to keep for yourself—in nine categories
by Regina Schrambling

The one upside to an economic downturn is that cooking at home starts to seem so much more appealing. Tackling it with a trove of new recipes makes it fun, too. Whether you're doing it yourself or just inspiring friends and family with gifts this season, these cookbooks will justify the investment. And at a time when travel is both painful and prohibitively expensive, let these books transport you to places both near and far.

BEST OVERALL



[Fish Without a Doubt](#)

by Rick Moonen & Roy Finamore
(Houghton Mifflin Harcourt)

Recipe to try: [Steamed West Coast Oysters](#)

These days it's not only what you eat but where it came from that matters, especially with seafood—the oceans are desperately very overfished and aquaculture is creating a whole new set of problems. Trust chef/restaurateur Rick Moonen to navigate through the confusion in the fish store; he has long been not just an advocate of sustainable seafood but a genius at bringing out the best in every variety. Moonen made his name with his inspired flavor combinations, starting at Oceana and rm in New York City, and these days, at RM Seafood in Las Vegas. And while he is prone to the occasional indulgent truffle vinaigrette, he definitely knows his way around proletarian catfish and everyday canned salmon.



BEST ENTERTAINING

[Eat Feed Autumn Winter](#)