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- 01 Dedication**
 - 03 Introduction**
 - 05 Food as a Universal Language**
 - 07 Cooking with Purpose**
 - 09 Sourcing**

TABLE of CONTENTS

11 - 22 FALL (sep - nov)

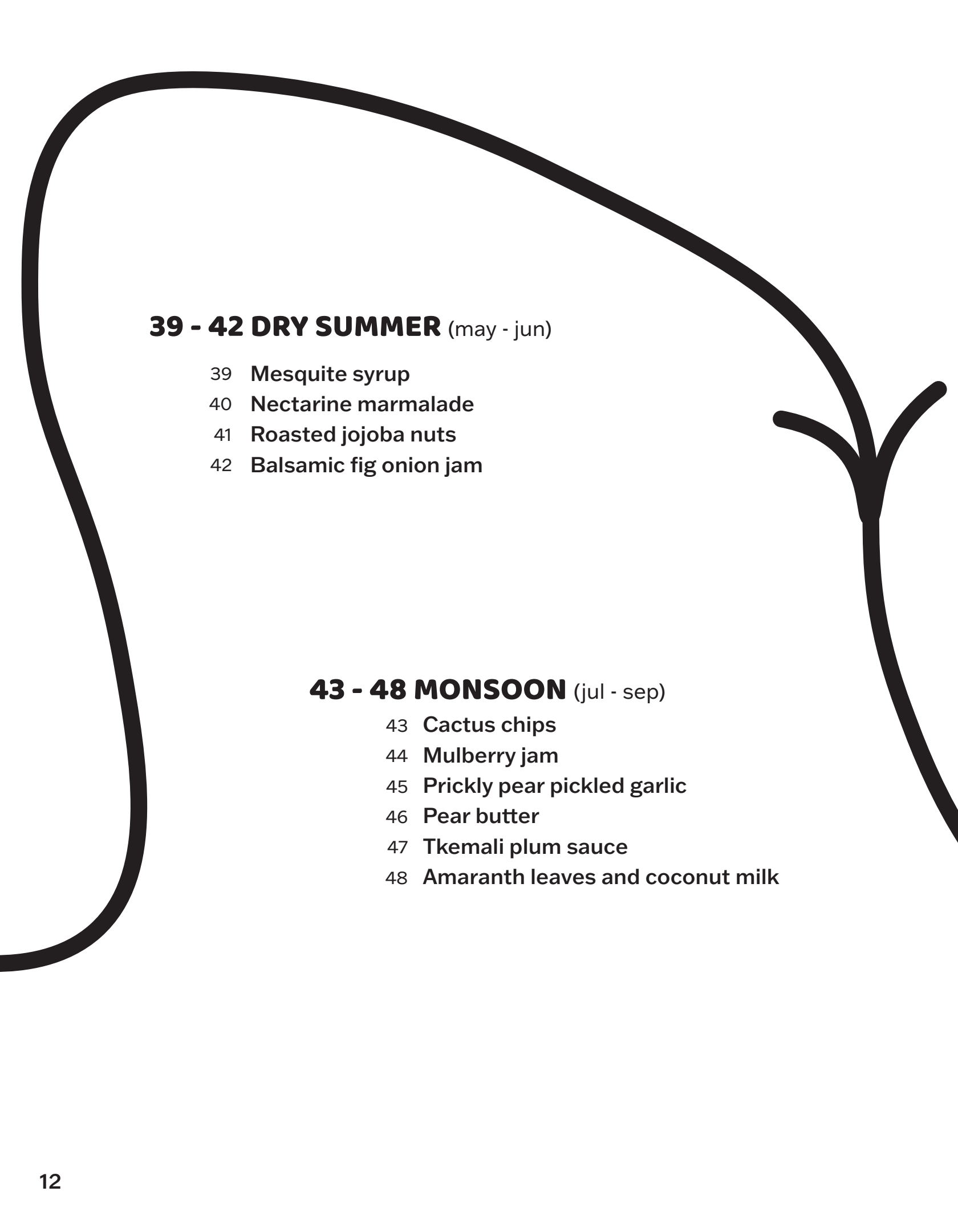
- 11 Sonoran Pixie Sticks
- 12 Iraqi date chews
- 13 Bhutanese pumpkin leaf
- 14 Date onions savory jam
- 15 Parsi ko bien (spice rub)
- 16 Faeza's Iraqi green olives
- 17 Date syrup, date vinegar
- 18 Olive Tapenade
- 19 Harvest chutney
- 20 Amaranth Muchicha Lengalenga
- 21 Peanut and squash stew
- 22 Cushaw desert squash

23-32 WINTER (dec - feb)

- 23 Spicy barrel cactus chutney
- 24 Orange pecan dressing
- 25 Grapefruit barrel cactus dressing
- 26 Orange rosemary syrup
- 27 Orange rosemary glazed salmon or chicken
- 28 Orange glazed pecans
- 29 Chocolate caramel pecans
- 30 Candied barrel cactus fruit

33 - 38 SPRING (feb - apr)

- 33 Cucumber ocotillo salad
- 34 Chilled yucca flower soup
- 35 Arizona citrus-chuparosa salad
- 36 Saguaro seed dressing
- 37 Barrel blossom soup
- 38 Palo verde flower pudding



39 - 42 DRY SUMMER (may - jun)

- 39 Mesquite syrup
- 40 Nectarine marmalade
- 41 Roasted jojoba nuts
- 42 Balsamic fig onion jam

43 - 48 MONSOON (jul - sep)

- 43 Cactus chips
- 44 Mulberry jam
- 45 Prickly pear pickled garlic
- 46 Pear butter
- 47 Tkemali plum sauce
- 48 Amaranth leaves and coconut milk



48 - 55 YEAR - ROUND (jan - dec)

- 48 Calamansi muffins
- 49 Rwandan grapefruit marmalade
- 50 Green tomato relish
- 51 Calamondin lime prickly pear sauce
- 52 Grapefruit gazpacho
- 53 Congolese chicken and tomato stew
- 54 Candied citrus peels (lemon, orange, grapefruit)
- 55 Zitronencreme (lemon-cream dessert)

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SUBHEADER: Baloo Tamma Regular 21 pt

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