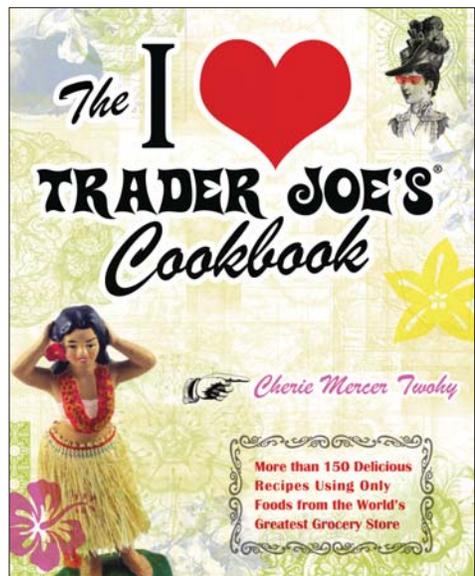


150 Delicious Recipes Using Only Foods from the World's Greatest Grocery Store



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COOKING

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### About the Author

Cherie Mercer Twohy received her Professional Culinary Arts diploma from the California School of Culinary Arts. She has received instruction at the renowned Culinary Institute of America Greystone campus in the Napa Valley.

Twohy is a member of the International Association of Culinary Professionals and recently joined Julia Child and Jacques Pépin as a Certified Culinary Professional.

She can be seen as a recurring Guest Chef on Home & Garden Television.

## One-Stop Shopping at Trader Joe's with New Cookbook

Creative ideas for turning Trader Joe's grocery offerings into quick, easy and scrumptious meals

Before she owned a cooking school, Cherie Twohy's dinner guests would often ask, "Where did you get this fabulous cheese?" or, "What's that great spread?" The answer almost always included the magic words "Trader Joe's." This happened so frequently that friends even started asking to go to Trader Joe's with her.

"It was a bit embarrassing," Twohy says. "After all, I did spend a couple years in culinary school." This understatement is characteristic of Twohy's wit: She's one of only 300 culinarians worldwide to be designated a Certified Culinary Professional.

Twohy has just published *The I Love Trader Joe's Cookbook*, based on her wildly popular, standing-room-only workshops. Since every ingredient can be purchased at Trader Joe's, it is a one-stop shopping guide for simplifying one's busy schedule.

The book presents her top 150 recipes for everything from crowd-pleasing hors d'oeuvres and tasty, quick meals to gourmet entrées and world-class desserts. From advice on topping a cracker with the best possible cheese, spread or tapenade to far more involved recipes (as in actual cooking!), the book is packed with quick tips and simple suggestions as well as full-meal ideas. Twohy says she didn't want to do a cookbook that consisted of "Open carton A, stir in contents of package B." It includes both general tips (like how to make the perfect al dente pasta) and Trader Joe's-specific hints (like which products to hoard away in case they are discontinued).

"Teaching folks to cook is what I love," says Twohy. "There are more ideas for actual cooking than for heating up a Trader Joe's pizza. Sure, those pizzas can be great, but even though we may not have met, I have full confidence in your ability to read the package directions and complete that task successfully."

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To interview the author or review *The I Love Trader Joe's Cookbook*, please contact Karma Bennett at 510-601-8301 x108 or [karmabennett@ulyssespress.com](mailto:karmabennett@ulyssespress.com).

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