



**tablehopper™**

The most useable (for the home chef) cookbook we've received lately is Eric Gower's *The Breakaway Cook*. The recipes are almost fusion, but with a twist: they combine everyday staples with a few international ingredients to create easy recipes with zing. Rice flakes add some pop to an otherwise straightforward rock cod in reduced citrus. The Maccha Poached Eggs are also pretty simple, but delicately and scrumptiously flavored with maccha salt (easily made from salt and green tea powder). The "exotic" ingredients that give this book its angle are all available locally — most of them can be found at the Asian markets on Clement Street.

Bonus: Gower's now a local (after 15 years in Japan), so buying his book helps keep another food-obsessed San Francisco full of pie! If he doesn't open a restaurant or score his own cooking show soon, we'll be very surprised. Great concept: easy recipes with international flavor that really pop!