

Food52 Mighty Salads: 60 New Ways to Turn Salad into Dinner And Make Ahead Lunches, Too (Food52 Works)

A healthy, customizable way to cook every day with 75 complete bowl recipes and mix-and-match bases, toppings, and sauces Want to cook healthier low-stress dinners, improve your lunch game, and find meals that can be prepped mostly in advance? Bowls are for you! The beauty of building a meal in a bowl is its versatility, and this book helps you compose 75 interesting bowls that incorporate a multitude of flavors and textures, from a Harvest Bowl to a Pork Mojo Quinoa Bowl, all while streamlining prep work to keep them casual and fun. Where to start? Choose your base—we've got chapters based on grains, noodles, greens, and broths—and then peruse options as diverse as Seared Tuna Poke Bowl, Green Fried Rice Bowl, Indian-Spiced Chicken Zoodle Bowl, and Vietnamese Beef Bowl. Components within recipes are frequently interchangeable, so if you've got pre-cooked grains on hand, or a rotisserie chicken, you can easily swap these foods in. (Lunch tip: Most bowl components can also be made the day before and transported.) Feel like improvising? Turn to our Bowl Basics section which offers 100 components, from Quinoa Pilaf to Quick Pickled Carrot Ribbons. Our vibrant Beet Tzatziki sauce or crunchy Savory Seed Brittle might be just the ticket to transform your bowl improvisation into something special, and everything can be made in advance and stored. Looking to eat vegetarian, vegan, or gluten-free? You'll find plenty of options here, plus full nutritional information for every recipe.

Greens, grains, veggies, dressings, and toppings—Salad Party is full of mix-and-match recipes for delicious, fresh, and flavorful salads. With a unique board book format, this playful cookbook makes healthy eating easy. The pages are split into thirds, featuring toppings, dressings, and salad bases. The recipes in this book can be combined into thousands of different salads, with 30 recipes for each component. All you have to do is flip and pick, or open it at random for a unique and delicious dish. • Features everything from leafy greens and hearty grains to roasted vegetables, crunchy toppings, and creamy dressings. • The board pages and flip format make this a one-of-a-kind cookbook • Playful illustrations accompany each ingredient and recipe Salad Party is a fun board book for grown-ups filled with endless ideas to make delicious salads. The 3-paneled board pages allow for endless salad combinations, perfect for lunch, meal prep, or a healthy dinner side. • Salad Party appeals just as much to food lovers as to those who geek out over unique books and formats. • Amateur home cooks, meal-preppers, and healthy eaters can use this fun-to-flip-through cookbook to customize their perfect salad—whether a hearty meal, light lunch, or yummy side dish. • Add it to the collection of books like Salad Samurai: 100 Cutting-Edge, Ultra-Healthy, Easy-to-Make Salads You Don't Have to Be Vegan to Love by Terry Hope Romero; Food52 Mighty Salads: 60 New Ways to Turn Salad into Dinner by Editors of Food52; and Mark Bittman's Kitchen Matrix: More Than 700 Simple Recipes and Techniques to Mix and Match for Endless Possibilities by Mark Bittman.

This innovative collection of recipes will have you grilling deeply flavorful dishes for lunch, dinner, or any time. In Food52's Any Night Grilling, author (and Texan) Paula Disbrow coaches you through the fundamentals of cooking over fire so the simple pleasure of a freshly grilled meal can be enjoyed any night of the week—no low marinades or low-and-slow cook times here. Going way beyond your standard burgers and brats, Disbrow offers up streamlined, surprising recipes for Crackly Rosemary Flatbread, Grilled Corn Nachos, and Porchetta-Style Pork Kebabs, alongside backyard classics like Sweet & Smoky Drumsticks, Gulf Coast Shrimp Tacos, and Green Chile Cheeseburgers. You'll also be charring fruits and vegetables in coals for caramelized sweetness, bringing day-old bread back to life, and using lingering heat to cook ahead for future meals. Filled with clever tips, lush photography, and what will surely become your favorite go-to recipes, Any Night Grilling is the only book you and your grill need.

Food52 Genius Desserts

A Playbook of Recipes and Strategies for the Week Ahead [a Cookbook]

A Cookbook Inspired by Artists

Your Complete Guide to Creating Perfect Salads Every Time

200 Recipes, Season by Season

Everything I Want to Eat

Food52 a New Way to Dinner

Salad for President

An overwhelmingly gorgeous book, packed with simple and delicious recipes for salads and more from Montreal's favourite gourmet salad restaurant! There's nothing a Mandy's salad can't fix. Want an explosion of colour, texture, flavour and fabulousness? Look no further. Inside the pages of this stunning cookbook (and the Mandy's restaurants it's named after) lies everything you need to take a salad game from a meh-maybe, to wooooah, baby! Mandy's gourmet salads are a jewel of Montreal's (jam-packed) food scene. What started as a 3ft counter at the back of Mimi & Coco clothing store is now an 8 location success story, with ongoing expansion in every direction. Behind Mandy's are the irresistible Wolfe sisters, Mandy and Rebecca. Mandy is in charge of menu inspiration and creation. Rebecca leads the design of all their restaurant locations. More is more is the mantra for both: more colour, more texture, more vibrancy, more life! In Mandy's Gourmet Salads, Mandy and Rebecca talk you through how to create their coveted salads at home, including easy prep steps for essential ingredients, how to mix their famous dressings, and how to combine flavours and textures to make a salad that's as fun to make as it is to eat. Also inside are recipes for Mandy's nutritious, filling and fantastic grain bowls (for those who want a bit more sustenance) as well as chapters dedicated to smoothies and sweets (sharing Mandy's famous chocolate chip cookie recipe for the first time...). Perfectly timed for fresh summer living, Mandy's Gourmet Salads is a feast, for the eyes as well as the tastebuds. An award-winning London chef presents a collection of modernized Greek recipes based on traditional flavors, drawing on her experience in village kitchens and gardens to provide such options as Zucchini-Coated Calamari, Watermelon Mahalepi and Marinated Lamb with Feta Curd.

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well. Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving its worth. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her do so and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it "terrific!"; and Michael Pollan, who cited it as a "cool kickstarter." In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

Say "Goodbye" to Sad Salads Gone are the days when salads were disappointing meals made with wilted lettuce and a few standard veggies. In Seriously Good Salads, Nicky Cortisley shares 75 of her favorite salads, all packed with fresh flavor, loaded with exciting toppings and covered with delectable dressings. Salad lovers looking for some extra protein to accompany their veggies will drool over Chipotle Chicken Cobb Salad, Salmon Sushi Salad and Chorizo and Lima Bean Salad. Other favorites, like Cheddar, Apple and Walnut Salad, Thai-Style Slaw with Peanut Dressing and Moroccan Couscous Salad with Orange and Apricot, are piled high with yummy cheeses, grains, nuts and more to keep you feeling full and happy. Nicky even includes fantastic fruit-based salads, like Orange Salad with Pistachios and Pomegranate, and all the tasty salad dressing recipes you could possibly want. With Nicky's innovative flavor combinations and unique ingredients, it's easier than ever to turn a boring side salad into a showstopper of a meal the whole family will enjoy.

More Than 100 Recipes from the Nation's Best Purveyor of Fine Soup

Inspired Dinners to Cook on the Fly: a Cookbook

Asian Salads

Good Housekeeping Super Salads

Food52 Baking

A Fresh Guide to 200+ Vibrant Dishes Using Greens, Vegetables, Grains, Proteins, and More

Greek Flavors Redefined

Saladish

Food52 Your Do-Anything Kitchen

Food52 Mighty Salads60 New Ways to Turn Salad Into Dinner [a Cookbook]

Presents meal plans, shopping lists, and recipes for weekly meals using fresh ingredients for each season of the year.

The debut cookbook from Jessica Koslow, award-winning chef of LA's popular restaurant Sqirl, featuring more than 100 fresh, market-driven, healthy, and flavorful recipes. Jessica Koslow and her restaurant, Sqirl, are at the forefront of the California cooking renaissance, which is all about food that surprises us and engages all of our senses—it looks good, tastes vibrant, and feels fortifying yet refreshing. In Everything I Want to Eat, Koslow shares 101 of her favorite recipes for health-conscious but delicious dishes, all of which always use real foods—no fake meat or fake sugar here—that also happen to be suitable for vegetarians, vegans, or whomever you're sharing your meal with. The book is organized into seven chapters, each featuring a collection of recipes centered on a key ingredient or theme. Expect to find recipes for dishes Sqirl has become known for, as well as brand-new seasonal flavor combinations, including: Raspberry and cardamom jam Sorrel-pesto rice bowl Burnt brioche toast with house ricotta and seasonal Jam Lamb merguez, cranberry beans, roasted tomato, and yogurt cheese Valrhona chocolate fleur de sel cookies Almond hazelnut milk Kozlov lives in LA, where everyone is known to be obsessively health-conscious and where dietary restrictions are the norm. People come into Sqirl and order dishes with all sorts of substitutions and modifications—hold the feta, please, add extra kale. They are looking to make their own healthy adventures. Others may tack breakfast sausage, cured bacon, or Olli's prosciutto to their order. So Koslow has had to constantly think about ways to modify dishes for certain diets, which in a way has made her a better, more adaptable cook. Throughout this book, Koslow provides notes and thought bubbles that show how just about any dish can be modified for specific tastes and dietary needs, whether it needs to be gluten-free or vegan. Everything I Want to Eat captures the excitement of the food at Sqirl—think of a classic grilled cheese turned playful with the addition of tomato coriander jam—while also offering accessible recipes, like blood orange upside-down cake, that can be easily made in the home kitchen. Moreover, it's an entirely new kind of cookbook and approach to how we are all starting to think about food, allowing readers to play with the recipes, combining and shaping them to be nothing short of everything you want to eat.

A game-changing collection of 60 new-fashioned chicken recipes from chef Tyler Kord and Food52, the award-winning online kitchen and home destination. Sautéed, fried, or nestled in a sheet pan, chicken is a clear winner for home cooks around the world—from jerk chicken and chicken adobo to Vietnamese chicken noodle soup, pho ga. But because chicken is so popular, you may feel like you've run out of new ways to love it. That's where Food52 and Tyler Kord come in, bringing you a clever collection of deliciously inventive chicken dishes. In this book, you'll find creative recipes for every occasion: Winning weeknight dinners and ambitious-but-worth-it weekend projects; meals to impress guests and satisfy picky kids; and cozy comfort foods to curl up with. Tyler's new classics will soon join your regular recipe lineup, with dishes like Roast Chicken with All of the Vegetables in Your CSA, Broiled Chicken Thighs with Plum Tomatoes & Garlic, Patrick's Fried Chicken with Spicy Pickles, and Tangy Rose's Lime-Glazed Wings. He throws in a few surprises, too, like Chicken & Kimchi Pierogies and Spicy Parmesan Chicken Potpie, along with an ingenious combination of chicken and lasagna (called Chickensagna, naturally). And thanks to handy how-tos on carving, trussing, spatchcocking, making stock from scratch, and much more, you'll learn every chicken trick in the—well—book. So even if chicken's already your trusty dinner go-to, Dynamite Chicken will have you eating lots more of it, and never getting bored.

Salad of the Day (Revised)

Recipes for Lettuce and Life

The Food52 Cookbook

Salad Love

Eat Well on \$4/Day

Food52 Ice Cream and Friends

Smashing Plates

Bowls

100 Recipes That Will Change the Way You Cook [A Cookbook]

The ultimate guide to the kitchen from Food52—the award-winning kitchen and home destination—filled with ideas for creating, organizing, and enjoying everyone's favorite room in the house. The first step to better, happier cooking? Setting up a tip-top kitchen. We're talking one that's stocked with essential tools and ingredients, organized so everything you need is close at hand, and sparkling-clean from floor to ceiling. Food52 is here to make it happen. Your Do-Anything Kitchen gathers the smartest ideas and savvy tricks from the Food52 community and test kitchen to help you transform your space into its very best self. If you're already ready for a top-to-bottom kitchen revamp, this handbook's got you covered—but it's packed with small-but-mighty upgrades, too. Stick with us, and you'll get to know which cooking tools are must-haves, discover new pantry staples for on-a-whim meals, and learn tons of tips to make your fridge (freezer, too!) work even harder for you. You'll find strategies for tidying storage-container clutter and arranging all your cooking gadgets—and while you're at it, maximizing prep and counter space. Once you've gotten your kitchen in order, you can start cooking with a new spring in your step, thanks to a handy how-to on knife skills and a mini-guide to mise en place. A chapter chock-full of cleaning advice will keep your kitchen at its spiffiest. Throughout, you'll get tours of real-life, super-functional home kitchens from cookbook authors, chefs, bakers, and more. Armed with a choose-your-own-adventure meal-prep planner, helpful charts on the art of speedy, streamlined dinners, and a game-changing cleaning checklist, you'll whiz through your routine like the efficiency expert you now are. So whether you're putting together your very first kitchen or looking to spruce up a well-loved space, Your Do-Anything Kitchen will turn it into the greatest-possible place to cook—and spend time.

A collection of recipes, riffs, toppings, and serving ideas for ice creams of all styles features such options as coffee frozen custard, cinnamon roll ice cream, grilled watermelon cremolada, cherry snow cones, and bashi-bizzo gelato.

An essential collection of hassle-free, vibrant veggie plants, from the author behind Food52's wildly popular The New Veganism and Vegan Lunch columns. Omnivore or vegan (or anywhere in between), we're all looking for memorable, flavorful dishes to cook for ourselves and the people we care about. If those recipes happen to be healthful, nourishing, and friendly to vegetarians and vegans, even better. With her wildly popular New Veganism column on Food52, Gena Hamshaw has inspired home cooks to incorporate plant-based recipes into their everyday routine—and even gained some nutritional yeast and cashew cheese converts. This vibrant collection of all-new recipes plus beloved favorites from the column—along with exquisite photography and helpful tips throughout—will show all of us innovative ways to cook with fresh produce and whole foods. From Savory Breakfast Polenta to Cauliflower and Oyster Mushroom Tacos to Ginger Roasted Pears with Vanilla Cream, these recipes are delicious, dependable, and deeply satisfying. Cook from this book just a couple of times and you'll soon find yourself stocking up on coconut oil, blending your own nut milks, seeking the sweetest tomatoes at the market, and looking at plant-based dishes in a whole new way.

The Best Cooks Are Home Cooks Accomplished food writers and editors Amanda Hesser and Merrill Stubbs had a mission: to discover and celebrate the best home cooks in the country. Each week for fifty-two weeks, they ran recipe contests on their website, Food52.com, and the 140 winning recipes make up this book. They include: Double Chocolate Espresso Cookies Secret Ingredient Beef Stew Simple Summer Peach Cake Wishbone Roast Chicken with Herb Butter A Crunchier, Grainier, Heavier, Heartier, Tastier Way To Vegetables

Food52 Big Little Recipes

60 Ways to Fire Up Dinner (and More) [A Cookbook]

Creative Flavor Combinations for Nutritious, Satisfying Meals

60 Never-Boring Recipes for Your Favorite Bird [A Cookbook]

Includes Raspberry-Cranberry Spinach Salad, Sweet Spring Baby Salad, Dijon Apricot Chicken Salad, Mediterranean Tomato Salad, Sesame Orange Coleslaw

140 Winning Recipes from Exceptional Home Cooks

100 Recipes That Will Change the Way You Bake [A Baking Book]

Salad Samurai

Asian Salads shows you how to prepare the amazing variety of delicious Asian vegetables, herbs, and seasonings found in your local supermarket, farmers market, and world food market. It presents 72 recipes that will excite and awaken your palate—and open up new food horizons! Dozens of fragrant herbs like cilantro, Thai basil, and lemongrass are combined with delicious fresh Asian vegetables like Napa cabbage, spicy kimchi, daikon, and many more! These healthy recipes are simple and very easy to prepare—based on classic dishes found in Vietnam, Thailand, India, China and Korea. Many of the salads have meat or seafood options, and are perfect as side dishes or as complete and satisfying one-dish meals! Easy step-by-step instructions and photos provide shortcuts and substitutes to save you time. Delicious salad recipes include: Marinated Bean Sprouts with Black Vinegar Dressing Cucumber Salad with Yogurt & Garlic Dressing Korean White Fish Carpaccio Crispy Pork with Watercress Salad Pork, Kimchi and Leek Salad Multiple homemade salad dressings and vinaigrettes Simple enough for everyday meals and interesting enough for special occasions, you can't go wrong with these delicious Asian recipes!

Nunn chronicles her quest to overcome the convergence of the sudden loss of her brother, being dumped by her fiancé, and being evicted from her apartment by cooking her way across the country while staying with friends and family. Traveling back home, she revisited scenes from her dysfunctional Southern upbringing, dominated by her dramatic, unpredictable mother and her silent, disengaged father. Nunn came to realize food is a source of connection and identity, and with it came a sense of hope for the future. Includes recipes.

More than 100 of the best soup recipes Boston has to offer accompanied by fun stories and beautiful full-color photography. Marjorie Drucker is passionate about soups. She fell in love with soups when she first heard the story Stone Soup. After attending Johnston & Whales, Marjorie created the menu for the popular Boston Market restaurant chain, and soups were always her favorite. "My niche is taking what people like to eat and turning it into a soup," she says. The New England Soup Factory restaurant has won the Best of Boston award four times. People skip school to eat their soups. A pregnant in labor stopped by the restaurant on the way to the hospital to satisfy a last-minute craving. New England Soup Factory soups are like no other soups. And now you can recreate these delicious soups in your own home. The New England Soup Factory Cookbook contains 100 of Boston's best-tasting traditional and creative soup recipes. The book also includes a chapter on sandwiches and salads to accompany such soups as . . . New England Clam Chowder Wild Mushroom and Barley Soup Curried Crab and Coconut Soup Raspberry-Nettarine Gazpacho Cucumber-Buttermilk Soup

Fewer ingredients, big-time flavors—that's the magic of Big Little Recipes. Inspired by Food52's award-winning column, this clever cookbook features 60 new recipes that'll deliver wow-worthy results in five, four, three . . . or, yep, even two ingredients. Put down the long grocery lists. Food52's Big Little Recipes is minimalism at its absolute best. . . . and most delicious.

From chewy-dreamy oatmeal cookies to pasta sauce you'll want by the gallon, this cookbook is action-packed with crowd pleasers, plus smart techniques (and plenty of tricks!)—showing just how much you can accomplish with essentials you can count on one hand. It answers life's important questions, like: Can long-winded classics like chili or eggplant Parmesan work for busy weeknights? Why, yes. Will chicken noodle soup taste, well, chicken noodle-y enough with just two ingredients? Absolutely. Does subbing in olive oil for butter in lemon bars really make a difference? You won't believe your taste buds. With "Big Little Recipes" columnist Emma Laperriere by your side, you'll learn how to make every single step count and every last ingredient shine. (She'll even prove that water—yes, water!—can be invaluable in everything from extra-tender meatloaf to veggie burgers.) And in the true spirit of getting the most out of every last bit there's no shortage of extras, too. You'll find tons of need-to-know tips, mini-recipe spreads, and choose-your-own-adventure charts to give meal-planning a burst of energy. There are shortcuts for days. A fervent case made for simpler (but just as rich!) homemade stock, a loving ode to canned tuna, a very good reason to always have bananas in your freezer, and more. This'll be your new sidekick for every meal-fresh-as-heck salads and brothy comfort foods, brawny meats, briny fishes, and hearty veggie dishes that'll take center stage.

Big Little Recipes shows busy home cooks how to turn less into more.

60 Recipes and Riffs [A Cookbook]

Vibrant Recipes with Endless Possibilities

Crunchy, Savory, and Filling Meals You Can Make Every Day: A Cookbook

The Lee Bros. Simple Fresh Southern

More than 150 Crowd-Pleasing Recipes for Relaxed, Family-Style Entertaining: A Cookbook

The Trusty Guide to a Smarter, Tidier, Happier Space

Your Astrological Cookbook

The Big Book of Salads

Food52 Mighty Salads

Discover the Way of the Salad Award-winning chef and Veganomicon coauthor Terry Hope Romero knows her veggies. In Salad Samurai, she's back to teach you the way of the veggie warrior, rescuing salads from their bland, boring reputation and "slide" status with more than 100 vibrant, filling entrees. This is your guide to real salad bushido: a hearty base, a zesty dressing, and loads of seriously versatile meatless, dairy-free dishes are organized by season for a full year of memorable meals (yes, salad can rock even the coldest days of winter). Dig in to: Spring Herb Salad with Maple Orange Tempeh Devil'd Kale Caesar Salad Seared Garlic Chickpeas, Spinach, and Farro Seitan Steak Salad with Green Peppercorn Dressing Herbed Pea Ricotta, Tomatoes, and Basil Mushroom, Barley, and Quinoa Holiday Tabouli Scented Bacon Wedge Salad and many more! With designations for gluten-free and raw-ready options and recipes that are food-friendly, weeknight-ready, high-protein, and loaded with superfoods, Salad Samurai shows you the way of the salad: kick dishes that are satisfying, healthy, and scrumptious. Praise for Terry Hope Romero "This is exceptionally good food for vegans and health-conscious eaters." —Christian Science Monitor on Vegan Eats World "Elegant and unapologetic...Moskowitz and Romero's recipes don't skimp on fat or flavor, and the eclectic collection of dishes is testament to the authors' sincere love of cooking and culinary experimentation." —Savour on Veganomicon

In this follow-up to the IACP award-winning, New York Times best-selling cookbook Genius Recipes, Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. IACP AWARD WINNER • Featured as one of the best and most anticipated fall Arts & Letters, Delish, Mercury News, Sweet Paul, and PopSugar. Drawing from her Walnut Beard Award-nominated Genius Recipes column and powered by the cooking wisdom and generosity of the Food52 community, creative director Kristen Migliore set out to imagine the most game-changing dessert recipes from beloved cookbook authors, chefs, and bakers—and collect them all in one indispensable Malda Heatter's East 62nd Street Lemon Cake, François Popay's Flourless Chocolate Walnut Cookies, and Nancy Silverton's Butterscotch Budino. But it also turned up little-known gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius riffs, and mini-recipes, and one indie life.

Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts. Each recipe shines in a different way and teaches you something new, whether it's how to use unconventional ingredients (like Sunset's whole orange cake), how to make the most of brilliant methods (roasted sugar from Stella Parks), or how to embrace stunning Ransom's riveting images throughout. Genius Desserts is destined to become every baker's go-to reference for the very best desserts from the smartest teachers of our time—for all the dinner parties, potlucks, bake sales, and late-night snacks in between.

As an award-winning chef and the owner of six busy restaurants across two continents, Nancy Silverton was a pioneer in the world of food. From Brown Butter Cupcake Brownies to "Gioppa Cuppa Slicka" Peach and Blueberry Cobbler, these sixty reliable, easy-to-execute recipes, dishes, and dinner-party entrees. Every part of the meal is reimagined with a fresh, vegetable obsessed perspective. This compendium of savory recipes will tempt readers in search of diverse offerings from light to hearty. Collard Chiffonade Salad with Roasted Garlic Dressing and Croustion Crumble, Heirloom Tomatoes with Crunchy Polenta Croutons, or Flank Steak and Bean Sprouts with Miso-Kimchi Mint and Triple-Curry, Persimmon Caprese, and fresh Blood Marys. The recipes, while not exclusively vegetarian, are vegetable-forward and focused on high-quality seasonal produce. Sherman also includes insider tips on pantry staples and growing your own salad garden of herbs and greens. Salad—with its infinite possibilities—is a game of endless combinations, not stifling rules. And with that in mind, preparing their favorite dishes. She visits sculptors, painters, photographers, and musicians in their homes and gardens, interviewing and photographing them as they cook. Utterly unique in its look into the worlds of food, art, and everyday practices, Salad for President is at once a practical resource for healthy, satisfying recipes and an inspiring look at creativity.

100 Satisfying salads to get you to mealtime in no time Salads are a great quick, healthy go-to meal—but the same lettuce and dressing options can feel repetitive fast. Toss in some variety with the Simple Salad Cookbook's creative and nourishing recipes. With a few ready-made staples and basic techniques, you can create delicious, fresh salad masterpieces in less than 10 minutes—perfect for busy weeknights. Along with a seasonal eating chart that makes it a snap to set up your kitchen for salad success, 100 recipes require minimal prep and use easy-to-find ingredients with a focus on healthy foods, including both animal and plant-based proteins. Whether you are serving salad as a side dish or the main event, this salad cookbook will bring nourishment—and major flavor—to your table. Simple prep, packaged fresh veggies and other store-bought ingredients—no, do it yourself—with mini bonus recipes that let you start from scratch. 100 Fresh Recipes—This salad cookbook lets you pick from a huge variety of leafy salads, veggie salads and slaws, grain and bean salads, pasta salads, tortu salads, and seafood and meat salads. Flexible and customizable—Helpful labels highlight dietary preferences

100 Cutting-Edge, Ultra-Hearty, Easy-to-Make Salads You Don't Have to Be Vegan to Love

70 Fresh and Simple Recipes

60 Sensational Treats You Can Pull Off in a Snap

100 Recipes That Can Be Made in Minutes

Knockout Dishes with Down-Home Flavor

The Naptime Chef

New England Soup Factory Cookbook

Food52 Vegan

Food52 Any Night Grilling

A stunning collection of hassle-free recipes for baking cakes, cookies, tarts, puddings, muffins, bread, and more, from the editors behind the leading food website Food52. Whether it's the chocolate cake at every childhood birthday, blondies waiting for you after school, or hot dinner rolls smeared with butter at Thanksgiving dinner, homemade baked goods hold a place in many of our best memories. And that's why baking shouldn't be reserved for special occasions. With this book, curated by the editors of Food52, you can have homemade treats far superior to the store-bought variety, even when it feels like you're too busy to turn on the oven. From Brown Butter Cupcake Brownies to "Gioppa Cuppa Slicka" Peach and Blueberry Cobbler, these sixty reliable, easy-to-execute recipes won't have you hunting down special equipment and hard-to-find ingredients or leave you with a kitchen covered in flour and a sink piled high with bowls. They're not ordinary or ho-hum, either: ingredients you've baked with before (and some you haven't - like black sesame, coconut oil, and lavender) come together to create new favorites like Baked Cardamom French Toast and Olive Oil and Sesame Crackers. Filled with generations' worth of kitchen wisdom, beautiful photography, and tips you'll return to, Baking is the new go-to collection for anyone who wants to whip up something sweet every day.

From the James Beard award-winning duo behind The Lee Bros. Boiled Peanut Catalogue comes the ground-breaking cookbook for new Southern cooking, featuring nearly 100 recipes. South Carolina-bred brothers, Matt and Ted Lee were raised on long-simmered greens, slow-smoked meats, and deep-fried everything. But after years of traveling as journalists and with farm fresh foods more available than ever, Matt and Ted had combined the old with the new, infusing family recipes with bright flavors. Using crisp produce, lighter cooking methods, and surprising combinations, these are recipes to make any night of the week.

Discover your inner salad genie with this creative cookbook. Over 230 recipes, ingredient information, and tips, make this the only cookbook you'll ever need to make innovative, stunning, and satisfying salads. What does salad have the potential to be? An exciting mix of color, crunch, and flavor: Peaches over silken burrata; oil spiced with curry leaves on crunchy carrots flavored with lime and cilantro; Southwest Beet Salad with Combred Croutons. Explore the creative possibilities of salads, learn how to build and layer unique flavor combinations and embrace ingredients from barley, octopus, and miso to radicchio, patungyan squash, and pears. These ATK dishes will be the star of the table. Our recipe feature salads like Pea Green Salad with Warm Apricot-Pistachio Vinaigrette and Tomato Salad with Steak Tips as well as Crispy Eggplant Salad, and riffs on classic dishes: Caesar salad with grilled romaine or pasta salad with One-Pot Pasta Salad with Chicken (and tomatoes, olives, pepperoncini, green beans, arugula, feta). Sidebars highlight surprising salad ingredients such as couscous, pearsure, curry powder, and radicchio. You'll also acquire ideas and inspiration to assemble your own salads in The Architecture of a Green Salad, with great tips on mixing and matching ingredients, flavors, and textures. The Salad Bar chapter equips you with an assortment of dressings, toppings, infused oils, and spice blends like za'atar. This is the cookbook you pull out when you want inspiration for dinner and a feast for the eyes.

Creates salads in the tradition to the thrilling " —The New York Times A "saladish" recipe includes a wide range of ingredients, such as Japanese eggplants, broccoli rabe, shirataki noodles, Bosc pears, and chrysanthemum leaves. It emphasizes contrasting textures—oothsome, fluffy, crunchy, crispy, hefty. And marries contrasting flavors—rich, sharp, sweet, and salty, in an irresistible symphony that's at once healthy and utterly delicious. Cooking the saladish way has been Ilene Rosen's genius since she unveiled the first kale salad at New York's City Bakery almost two decades ago, and now she shares 100 fresh and creative recipes, organized seasonally, from the intoxicatingly aromatic (Toasty Broccoli with Curry Leaves and Coconut) to the colorfully hearty (Red Potatoes with Chorizo and Roasted Grapes). Each chapter includes a fun party menu, a timeline of preparation, and an illustrated tablescape to turn a saladish meal into an impressive dinner party spread.

The Comfort Food Diaries

Fitting Great Food into Family Life

Good Food with Minimal Ingredients and Maximal Flavor [a Cookbook]

Salad Party

The Everything Salad Book

Food52 Dynamite Chicken

365 Recipes for Every Day of the Year

The Food52 Cookbook, Volume 2

Seasonal Recipes from Our Kitchens to Yours

Chopped, tossed, shredded, composed—salads are versatile in both form and flavor. They're an appealing and healthy way to showcase favorite seasonal produce. From light starters to protein-rich main course salads to palate-cleansing accompaniments, these much-loved adaptable dishes can play a delicious role in virtually every lunch or dinner, every day of the year. This is a revised and revamped edition of Williams-Sonoma Salad of the Day—the bestselling 2012 title, including new images and over 90 new recipes. Williams-Sonoma Salad of the Day is a calendar-style cookbook that offers 365 enticing salads suited for any mood, occasion, or mood. Vibrant, fresh, and extremely versatile, salads are the ultimate expression of the changing seasons—and make a fantastic meal or side dish any day of the year. New recipes include Warm Gigante Bean Salad with Herb-Roasted Red Onions & Wilted Greens; Crispy Kale & Brussels Sprouts Salad with Anchovies, Parmesan Crusts & Fried Egg; Grilled Calamari Salad with Padron Peppers & Green Horstise; Herb-Grilled Lamb & Grilled Green Onion Salad; Crispy Eggplant & Charred Sungold Tomato Salad; Carrot and Meljool Date Salad with Creamy Gorgonzola Dressing; Noyales and Hominy Salad with Shaved Pork and Pepper Kebabs; Black Olive and Calamari Salad with Parsley and Mini Vinaigrette; Fresh Horseradish Salmon Cakes on Wild Greens, and more. Capture the essence of spring with a pasta salad featuring sugar snap peas and slender asparagus, or a seared salmon salad with pea shoots and watercress. Savor the flavors of summer with juicy ripe tomatoes and sweet corn kernels tossed with piquant blue cheese, or grilled summer squash on a bed of herbal rice. In autumn, enjoy a warm wild mushroom salad dressed in bacon vinaigrette, or tender chicken salad with crisp apples and toasted walnuts. During the winter, pair bright citrus fruits with skirt steak and pepper arugula, or earthy roasted beets and soft farmer cheese. Each recipe includes a complementary dressing recommendation or recipes, and helpful notes on serving and substitution ideas. With this abundance of recipes as your guide, and the garden's yield as your inspiration, you're sure to find an appealing salad that fits the occasion, no matter what the day brings.

Transform your salad from simple to super! The editors of Good Housekeeping have compiled their favorite, most creative recipes for turning salads into showstopping one-dish meals. The salads range from refreshing accompaniments and light starters to protein-rich main courses—including Rotisserie Chicken Cobb and Feta-Dill Greek Caesar. Whichever you choose, you'll discover a delectable combination of ingredients that make healthy eating exciting again.

Discover 260 hours, flavorful, and beautiful salads that can be prepared in a flash with little more than a knife and a cutting board. Determined to eat more vegetables for lunch, David Bez embarked on a personal challenge to create one new salad every day using seasonal, healthy ingredients. In Salad Love, he shares his favorite recipes from his yearlong experience. Crunchy, savory, and incredibly satisfying, these salads go beyond your typical combination of lettuce, protein, and toppings to create vibrant, plant-based meals that offer something for every palate. In summer, try Oak-Smoked Cheddar, Peaches, and Dried Cranberries; and in spring, enjoy Egg, Asparagus, Croutons, and Pecorino. Complemented by 280 full-color photographs, Salad Love invites you to explore inspired salads any day of the year.

Having children changes your life, but it doesn't have to change what you cook. Like her blog, www.TheNaptimeChef.com, Banfield's cookbook is equal parts pragmatic parent and ardent foodie. The result is a tasty playbook of meals, made over to save time without compromising taste. Some favorites are the 45-minute artichoke lasagna, assembled in the morning or afternoon and held in the fridge until dinnertime; a roast chicken that's rubbed down with herbs in the morning; stys moist and flavorful when roasted later in the evening; a French toast casserole that can be tossed together the night before and popped in the oven in the morning for a special breakfast. Soups, salads, veggies, sides, main courses, and desserts are all adapted to the time that you have—whether it's during naptime, before bedtime, in the morning, or on the weekends—without sacrificing quality or flavor. Take back dinner, one dish at a time!

Simple Salad Cookbook

60 Vegetable-Driven Recipes for Any Kitchen [A Cookbook]

Sqirl and the New California Cooking

The Perfect Recipe for Every Sign

Seriously Good Salads

The Complete Salad Cookbook

Mozzo at Home

Back Pocket Pasta

A New Way to Bake

A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these their very best results. A New Way to Bake has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle superfoods are right at home in a quick and easy, granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs, or cacao. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 15

meal . . . salads, such as Endive Salad with Date Anchovy Dressing, composed of sturdy lettuces that won't wilt . . . simple sides, such as Roasted Carrots and Chickpeas with Cumin Vinaigrette, that are just as delicious served at room temperature as they are warm . . . or show-stopping mains such as the Flattened Chicken Thighs with Charred Lemon Salsa Verde—there is something here for everyone. Get the book now!

Mix and Match to Make 3,375 Fresh Creations (Salad Recipe Cookbook, Healthy Meal Prep Ideas)

Classic Recipes Updated with Better-for-You Ingredients from the Modern Pantry: A Baking Book

72 Inspired Recipes from Vietnam, China, Korea, Thailand and India

My Quest for the Perfect Dish to Mend a Broken Heart

Mandy's Gourmet Salads

Food52 Genius Recipes

Good and Cheap

60 New Ways to Turn Salad into Dinner [a Cookbook]

The Soup Book

Make the most of fresh produce all year round with more than 200 homemade soup recipes organized by season. The Soup Book is packed with plenty of nourishing recipes for every season. Try winter warmers such as parsnip and apple soup or French onion soup, enjoy a light summer lunch of chilled cucumber soup with dill, and make a hearty borscht or pumpkin soup in autumn. The recipes are organized first by season, and then by ingredient, so you can easily find the ideal soup to suit the fresh ingredients you have to hand. Featuring recipes from Raymond Blanc, Dan Barber, Alice Waters, and other supporters of The Soil Association, The Soup Book offers plenty of recipe ideas and inspiration to fill your bowl. Each recipe is accompanied by freezing times so that you can prepare your favorite recipes to enjoy later. This updated edition features brand-new and updated photography to accompany the book's refreshed design. Make hearty, wholesome, and healthy soups all year round with The Soup Book.

Stuck in a salad rut? Ready to expand your repertoire beyond Caesar salad and coleslaw? Let the recipes in this book inspire you! With hundreds of quick, tasty, and healthy recipes, it includes such new favorites as: Minty Blueberry Melon Salad Golden Raisin Smoked Turkey Salad Broccoli Ranch Coleslaw Italian Garden Salad Spinach and Orzo Pasta Salad Tex-Mex Bean Salad Creamy Blue Cheese Potato Salad With ideas for more than 300 delicious and creative salads and dressings, this cookbook is sure to jumpstart your creativity in the kitchen. This book will keep you and your family eating fresh, healthy, and satisfying meals--no matter the season! The Food52 Cookbook was named one of the Best Cookbooks of 2011. Now Amanda Hesser and Merrill Stubbs, the pioneers of the online community cookbook return with a second helping of delicious, seasonal recipes from the country ' s most inventive home cooks.

There are good recipes and there are great ones—and then, there are genius recipes. Genius recipes surprise us and make us rethink the way we cook. They might involve an unexpectedly simple technique, debunk a kitchen myth, or apply a familiar ingredient in a new way. They ' re handed down by luminaries of the food world and become their legacies. And, once we ' ve folded them into our repertoires, they make us feel pretty genius too. In this collection are 100 of the smartest and most remarkable ones. There isn ' t yet a single cookbook where you can find Marcella Hazan ' s Tomato Sauce with Onion and Butter, Jim Lahey ' s No-Knead Bread, and Nigella Lawson ' s Dense Chocolate Loaf Cake—plus dozens more of the most talked about, just-crazy-enough-to-work recipes of our time. Until now. These are what Food52 Executive Editor Kristen Miglore calls genius recipes. Passed down from the cookbook authors, chefs, and bloggers who made them legendary, these foolproof recipes rethink cooking tropes, solve problems, get us talking, and make cooking more fun. Every week, Kristen features one such recipe and explains just what ' s so brilliant about it in the James Beard Award-nominated Genius Recipes column on Food52. Here, in this book, she compiles 100 of the most essential ones—nearly half of which have never been featured in the column—with tips, riffs, mini-recipes, and stunning photographs from James Ransom, to create a cooking canon that will stand the test of time. Once you try Michael Ruhlman ' s fried chicken or Yotam Ottolenghi and Sami Tamimi ' s hummus, you ' ll never want to go back to other versions. But there ' s also a surprising ginger juice you didn ' t realize you were missing and will want to put on everything—and a way to cook white chocolate that (finally) exposes its hidden glory. Some of these recipes you ' ll follow to a T, but others will be jumping-off points for you to experiment with and make your own. Either way, with Kristen at the helm, revealing and explaining the genius of each recipe, Genius Recipes is destined to become every home cook ' s go-to resource for smart, memorable cooking—because no one cook could have taught us so much.