

want to cook something fresh from scratch for a partner or friend. Here Orlando Murrin not only brings you original recipes but sets out the different ‘rules’ to consider when cooking for two. He suggests ways to shop sensibly to minimize waste and shares ingenious tips for shortcuts and techniques, gleaned from working with professional chefs and food stylists.

Korean Home Cooking and Street Food

Regular Expressions Cookbook

Bold Mediterranean Recipes to Feed the People You Love

A Comic Book with Recipes

K-Food

All Under Heaven

Jack Daniel's Cookbook

Step up your barbecue game. Pitmaster is the definitive guide to becoming a barbecue aficionado and top-shelf cook from renowned chefs Andy Husbands and Chris Hart. Barbecue is more than a great way to cook a tasty dinner. For a true pitmaster, barbecue is a way of life. Whether you're new to the grill or a seasoned vet, Pitmaster is here to show you what it takes to truly put your barbecue cooking Memphis-style ribs, and expand to smoking whole hogs North Carolina style. There is no single path to becoming a pitmaster. Barbecue lovers are equally inspired by restaurants with a commitment to regional traditions, competition barbecue champions, families with a multi-generational tradition of roasting whole hogs, and even amateur backyard fanatics. This definitive collection of barbecue expert chefs and backyard cooks alike eat, live, and breathe barbecue. Pitmaster features: Specific tips and techniques for proper smoker operation—the cornerstone of all successful barbecue recipes—using Weber, Offset, Kamado, and other classic smoker styles A backyard cooking chapter offering the basics of becoming a successful barbecue cook Spotlights on specific regional barbecue styles which set the stage for more advanced barbecue techniques and recipes, such as Butterfly Pork Butt Burnt Ends and Central Texas Beef Ribs An exploration of new styles of barbecue developing in the North Chris and Andy's secret competition barbecue recipes that have won them hundreds of awards Regional side dishes, cocktails, and simple desserts A guest pitmaster in each chapter who is cooking. Guest pitmasters include: Steve Raichlen (author and host of Project Smoke on PBS), Jake Jacobs, Sam Jones (Skylight Inn and Sam Jones Barbecue), Elizabeth Karmel (Carolina Cue To Go), Tuffy Stone (Q Barbecue), Rod Gray (eat bbq), John Lewis (Lewis Barbecue), Jamie Geer (owner of Jambo Pits) and Billy Durney (Hometown Bar-B-Que)

Named one of the Ten Best Books About Food of 2018 by Smithsonian magazine MAD Dispatches: Furthering Our Ideas About Food Good food is the common ground shared by all of us, and immigration is fundamental to good food. In eighteen thoughtful and engaging essays and stories, You and I Eat the Same explores the ways in which cooking and eating connect us across cultural and political boundaries about cuisine as a collective human effort in which we all benefit from the movement of people, ingredients, and ideas. An awful lot of attention is paid to the differences and distinctions between us, especially when it comes to food. But the truth is that food is that rare thing that connects all people, slipping past real and imaginary barriers to unify humanity through deliciousness. Don't believe it? Try these (and not so subtle) bonds created by the ways we eat. Everybody Wraps Meat in Flatbread: From tacos to dosas to pancakes, bundling meat in an edible wrapper is a global practice. Much Depends on How You Hold Your Fork: A visit with cultural historian Margaret Visser reveals that there are more similarities between cannibalism and haute cuisine than you might think. Fried Chicken Is Common Ground: The crunchy fried birds. Shouldn't we share the implications as well? If It Does Well Here, It Belongs Here: Chef René Redzepi champions the culinary value of leaving your comfort zone. There Is No Such Thing as a Nonethnic Restaurant: Exploring the American fascination with “ethnic” restaurants (and whether a nonethnic cuisine even exists). Coffee Saves Lives: Arthur Karuletwa recounts the remarkable story of coffee and back again.

Slow-roasted meats, marinated vegetables, surprising flavor combinations, this is not your mother's sandwich. With acclaimed restaurants located across the United States, and a high-profile job as head judge of the hit show Top Chef, Tom Colicchio is one of the best-known chefs and personalities in the culinary world today. His popular chain of ‘wichcraft sandwich shops is known for crafting sandwiches prepared to Colicchio's exacting standards. And since the first ‘wichcraft opened in 2003, diners can't seem to get enough. In ‘wichcraft, Colicchio shares the shops' secrets with step-by-step recipes for all their best-loved offerings. You'll learn how to create new classics like Roasted Turkey with Avocado, Bacon, Onion Marmalade, and Mayonnaise, and Sicilian Tuna with Fennel, Black Olives, and Capers, and imaginative combinations like Smoked Ham with Avocado and Butter, and Salami with Marinated Cauliflower and Bitter Greens. Routine staples are refashioned into unforgettable meals, like Onion Frittata with Roasted Tomato and Cheddar, and Slow-Roasted Pork with Red Cabbage, Jalapeños, and Mustard. ‘wichcraft is stuffed with sandwiches like these, and many more, that will add something new to your sandwich repertoire.

With 100 full-color photographs, recipes for pantry items including dressings and condiments, and a host of sandwich cookies and ice cream treats to round out your meals, this is the book to get a little ‘wichcraft magic going in your own kitchen.

A collection of more than one hundred delectable recipes by the chef of Oliveto Restaurant is accompanied by a dozen literary essays that reflect on the timeless mysteries of food and food preparation. By the author of Chez Panisse Cooking. 50,000 first printing.

A Super Upsetting Cookbook About Sandwiches

More Than You've Ever Wanted to Know about Making and Eating America's Favorite Food

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

Dining in

101 Recipes to Feed Your Face [A Cookbook]

Thug Kitchen 101

Cooking by Hand

From a classic PB&J to a triple-decker club, discover everything you've ever wanted to know (and MORE) about America's favorite food: SANDWICHES! In this cookbook meets guidebook, kids and adults will learn to assemble -- and enjoy -- a variety of delicious breakfast, lunch, dinner, and dessert sandwiches. With fun factoids and trivia, plus an array of vegetarian sandwiches and regional specialties, this truly is the ultimate guide to what takes place between the bread.

Sugar and spice and everything sexy make the perfect recipe for romance in this brand-new series by Peggy Jaeger. Look for exclusive recipes in each book! Kandy Laine built her wildly popular food empire the old-fashioned way—starting with the basic ingredients of her grandmother ’ s recipes and flavoring it all with her particular brand of sweet spice. From her cookbooks to her hit TV show, Kandy is a kitchen queen—and suddenly someone is determined to poison her cup. With odd accidents and threatening messages piling up, strong-willed Kandy can ’ t protest when her team hires someone to keep her safe—but she can ’ t deny that the man for the job looks delicious. . . Josh Keane is a private investigator, not a bodyguard. But with one eyeful of Kandy ’ s ebony curls and dimpled smile, he ’ s signing on to uncover who ’ s cooking up trouble for the gorgeous chef. As the attraction between them starts to simmer, it ’ s not easy to keep his mind on the job, but when the strange distractions turn to true danger, he ’ ll stop at nothing to keep Kandy safe—and show her that a future together is on the menu. . .

Live a joyful, compassionate life, every day of the year with Colleen Patrick-Goudreau's guide, Vegan's Daily Companion! Mondays: For the Love of Food – A celebration of familiar and not-so-familiar foods to spark enthusiasm for eating healthfully. Tuesdays: Effective Communication – Techniques and tactics for speaking on behalf of veganism effectively and compassionately.

Wednesdays: Optimum Health for Body, Mind, and Spirit – Care and maintenance for becoming and remaining a joyful vegan. Thursdays: Animals in the Arts: Literature, Film, Painting – Inspiration across the ages that reflects our consciousness of and relationship to non-human animals. Fridays: Stories of Hope, Rescue, and Transformation – Heartening stories of people who have become awakened and animals have found sanctuary. Saturdays + Sundays: Healthful Recipes – Favorite recipes to use as activism and nourishment.

A Super Upsetting Cookbook about SandwichesClarkson Potter

A Super Upsetting Cookbook about Sandwiches

Cooking with Kandy

How to Cook a Sandwich

And How to Break Them

The Drunken Cookbook

American Sfoglino

Eat Me

With nothing more than a panini grill, a toaster oven, and a few simple ingredients, Jennifer and Jason Denton bring the fresh, robust flavors of Italy to your home table in Simple Italian Sandwiches. Eating in Italy is all about simple pleasures, relaxing with good company, and savoring fresh, no-frills foods like traditional toasted panini, crustless tramezzini, and crunchy bruschetta. In Simple Italian Sandwiches, Jennifer and Jason Denton offer up a collection of recipes for these classic bread-based dishes, plus condiments, antipasti, and salads that are easy enough for the novice cook yet tasty enough for anyone with a sophisticated palate. From Soppressata, Fontina, and Arugula Panini, to Mozzarella and Basil Pesto Tramezzini, to Roasted Butternut Squash, Walnut, and Asiago Bruschetta, the dishes can be prepared in minutes and require minimal cooking. With simplicity the governing rule for today's busy schedules, Simple Italian Sandwiches is the ideal cookbook for anyone who wants to prepare vibrant, flavorful food for family and friends, and then sit down and enjoy it with them.

“The Julia Child of Weed” (Daily Beast) presents a foodie’s guide to cannabis: a smart, sophisticated, and inviting lifestyle cookbook, featuring 100 delectable recipes and 75 full-color photos, that teaches at-home chefs how to safely create and experience edibles. JeffThe420Chef is revolutionizing the world of edibles. He first began cooking with cannabis to help a close friend’s mother manage the pain, nausea, and discomfort of cancer treatments. Along the way, he developed an intricate process that effectively neutralizes the taste of cannabis when infusing it into butters and oils—opening the door to a new understanding of edibles. In The Ganja Gourmet, JeffThe420Chef teaches home cooks how to safely create and experience healthy cannabis edibles. He begins with his signature “light tasting” CannaButter and CannaOils, which are the secret to his outrageously delicious and truly unique recipes. By mastering these staples, you can easily incorporate cannabis into everyday dishes—and the pot-sibilities are endless! From Eggs Canna-dict and Gnocchi with Hazelnut Canna-Pesto to Fish Tacos with Chipotle Canna-aioli and Pot-zah Ball Soup, these mouthwatering recipes take cooking with cannabis beyond midnight munchies, delighting the taste buds of recreational and medicinal users alike. The Ganja Gourmet covers everything from brunch and small plates to salads and gourmet dinners, offering gluten free, vegetarian, vegan, and kosher options along the way. These recipes are fully adaptable to your needs, whether you want a full course meal for pain management or a quick snack to help you focus, relax, and enhance creativity. JeffThe420Chef combines his fun-loving approach to cooking with practical information about marijuana—including specifics about dosing, the principal strains, and the ingredient’s medical and recreational benefits. Whether you’re new to edibles or a long-time medicinal user, The Ganja Gourmet will educate and entertain you, all while serving as your ultimate guide to cannabiss. Gourmet sandwiches that are easy to make for even the beginner chef! Author is a frequent guest chef on Good Morning America

A wryly whimsical culinary parody of E. L. James' Fifty Shades trilogy combines epicurean double entendres, 50 chicken recipes and the story of a young free-range chicken who finds herself at the mercy of a kinky and dominating chef, in a parody that includes such dishes as "Sticky (Chicken) Fingers" and "Bound Wings."

Pitmaster

Simple Italian Sandwiches

125 Recipes to Win Everyone Over

Recipes from America's Favorite Panini Bar

Vegan's Daily Companion

Hot for Food Vegan Comfort Classics

Stories and Kitchen Secrets from Miss Mary Bobo's Boarding House

"[This cookbook] collects trendsetting, quality recipes for home cooks, including such dishes as crispy kimchi and cheddar omelette, clam pasta with chorizo and walnuts, and cumin lamb chops with charred scallions and peanuts."--

Melted cheese between slices of toasted bread—the ultimate in comfort food. This mouthwatering cookbook features 39 grilled cheese recipes created by Heidi Gibson, winner of seven grilled cheese championships and the co-owner (with husband Nate) of the American Grilled Cheese Kitchen in San Francisco. The classic Mousetrap is dripping with three kinds of cheese. The Piglet wows with its thinly sliced ham and sharp cheddar. And grilled cheese makes a great breakfast—just add an egg! With 40 additional recipes for great accompaniments and side dishes—including hearty soups, many varieties of mac & cheese, spicy pickles, and tangy spreads—plus tips on choosing the best bread and cheese and techniques for grilling each sandwich at just the right temperature, anyone can create the perfect grilled cheese sandwich.

Shredded chicken, pulled pork, BLT's...we've got all your favorite sandwiches, including some for dessert! You'll find quick & easy meal ideas in our Sandwiches cookbook like hearty Sunday morning sandwiches, chicken-cheddar wraps, bbq meatloaf sandwiches, over-stuffed pockets, deluxe ice cream sandwiches and more. In the back, you'll find a fun recipe card to copy & color plus a sweet gift tag for tucking thoughtful notes into lunch bags.

In The Bulletproof Diet, Dave Asprey turned conventional diet wisdom on its head, outlining the plan responsible for his 100-pound weight loss, which he came to by "biohacking" his body and optimizing every aspect of his health. Asprey urges you to skip breakfast, stop counting calories, eat high levels of healthy saturated fat, work out less, sleep better, and add smart supplements. In doing so, he promises, you'll gain energy, build lean muscle, and watch the pounds melt off--just as he and so many of his devoted followers already have. Bulletproof: The Cookbook picks up where the diet plan leaves off, arming you with 125 recipes to stay bulletproof for life and never get bored.

Famous for his butter-laden Bulletproof Coffee, Asprey packs the book with the other delicious, filling meals he uses to maintain his weight loss and sustain his vibrant health.

The Laws of Cooking

A Book about Cheese: How to Choose It, Serve It and Eat It

On the Countless Ways Food and Cooking Connect Us to One Another (MAD Dispatches, Volume 1)

Share

Scrumptious Sandwiches to Make You Smile

The Up-to-date Sandwich Book

Two's Company

A comprehensive, contemporary portrait of China's culinary landscape and the geography and history that has shaped it, with more than 300 recipes. Vaulting from ancient taverns near the Yangtze River to banquet halls in modern Taipei, All Under Heaven is the first cookbook in English to examine all 35 cuisines of China. Drawing on centuries' worth of culinary texts, as well as her own years working, eating, and cooking in Taiwan, Carolyn Phillips has written a spirited, symphonic love letter to the flavors and textures of Chinese cuisine. With hundreds of recipes--from simple Fried Green Onion Noodles to Lotus-Wrapped Spicy Rice Crumb Pork--written with clear, step-by-step instructions, All Under Heaven serves as both a handbook for the novice and a source of inspiration for the veteran chef. -- Los Angeles Times: Favorite Cookbooks of 2016

THE SUNDAY TIMES BESTSELLER "GENIUS ... CHANGED THE WAY I'M GOING TO EAT FROM NOW ON ... THESE SANDWICHES ARE EPIC!" THE HAIRY BIKERS Max's Sandwich Book is the perfect guide to an exciting lunch and the perfect gift for the sandwich lover in your life (even if it's you). Max Halley owns Britain's most amazing sandwich shop. After working in some of the country's best restaurants, he realised that the sandwich, humanity's greatest invention, was due a renaissance. So Max decided to open his own place and reinvent the sandwich forever. Inside this book you will find: · Award-winning creations from his shop · Inspired variations on classic sandwiches · Brilliant, delicious ways to use your leftovers · Sandwiches for breakfast · Sandwiches for dinner · Sandwiches for dessert · And more than 100 recipes for making your own ingenious creations at home. Ham, Egg & Chips never tasted so good. Max is the owner of Max's Sandwich Shop in Crouch End, winner of the Observer Food Monthly Award for Best Cheap Eat in 2015. "Amazing" Russell Norman, author of Polpo "Max is a sensation!" Meera Sodha "The Ham, Egg & Chips is the best sandwich I've ever eaten in my life" Simon Rimmer, Sunday Brunch "Very, very good" Evening Standard

A fun and irreverent take on vegan comfort food that's saucy, sweet, sassy, and most definitely deep-fried, from YouTube sensation Lauren Toyota of Hot for Food. In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as Lauren Toyota shares her favorite recipes and creative ways to make Philly cheesesteak, fried chicken, and mac 'n' cheese, all with simple vegan ingredients. Never one to hold back, Lauren piles plates high with cheese sauce, ranch, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, craveworthy food - like Southern Fried Cauliflower, The Best Vegan Ramen, and Raspberry Funfetti Pop Tarts - made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

Time-honored recipes from the Jack Daniel's family cookbook. Deep in Tennessee's tiniest county (Moore County) rests the internationally acclaimed Jack Daniel Distillery. Each year, more than 250,000 visitors find their way there from across the world. Many end up sitting down for dinner (known outside the South as "lunch") at Miss Mary Bobo's Boarding House, welcomed by the hospitality of Lynne Tolley. In Jack Daniel's Cookbook, Tolley and her cowriter Mindy Merrelloffer two hundred recipes, many never before shared with the legions of fans ofTolley's Great-Grand Uncle Jack and his Old No. 7 that made Lynchburg famous. Recipes such as: Cornbread Barrel Bungs Blueberry Buckle Skillet Cake Bobo's Carrot-Raisin Salad Sauer Mash Smoked Sausage Pot Shade Tree Beef Brisket Jack and Coke Pudding Cake In Lynchburg they have a saying: a little Jack makes a whole lot of things taste better. From cocktails to desserts andevery snack in between,let the Lynchburg tradition guide you.

A Master Class in Handmade Pasta

Cook Korean!

The 420 Gourmet
The Elevated Art of Cannabis Cuisine
The Food and Philosophy of Kenny Shopsin
Balaboosta