

## Lancashire Hot Pot Slow Cooker

*The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'*

*'I'm excited to share over 120 irresistible, no-fuss recipes that I hope will bring happiness into your kitchen. Each beautifully photographed dish celebrates the delicious ingredients and flavours I love, and which make cooking at home such a joy.' In this brand-new tie-in book to the BBC series, Love to Cook, Mary Berry will help you see your meals in an entirely new light. Every recipe is infused with her love of simple home cooking and fresh ingredients that feed the body and mind. Whether you're trying your hand at Mary's fragrant Kashmiri chicken curry or baking her mouth-watering Lemon limoncello pavlova, it's hard to beat the unique pleasure of making a dish from scratch and enjoying food with family and friends.*

*500 Slow-Cooker Dishes is a comprehensive guide to all the varying ways you can employ your slow cooker to make your life easier, and your cooking more cost efficient. There are recipes to suit vegetarians and meat eaters. You can even make bread in your slow cooker, and this book shows you how.*

*Live well and feel great - go vegan in 15... Full of flavour and character, and containing all the nutrients you need for optimum health, Kate Ford's irresistible recipes will inspire you to get the most out of a vegan lifestyle, whether you are an established green eater or simply looking for a way to begin.*

*100 Home-Style Recipes for Health and Weight Loss*

*Best-ever Slow Cooking*

*120 joyful recipes from my new BBC series*

*Mary Berry's Family Sunday Lunches*

*100 simple and delicious recipes to fire up your favourites!*

*Easy Everyday Family-Friendly Meals*

*Cooking and Eating*

Cook with confidence and find inspiration with Gordon Ramsay's fun, delicious recipes for novice cooks and experienced chefs alike. Based on a new cooking show, this book will give experienced as well as novice cooks the desire, confidence and inspiration to get cooking. Ramsay will offer simple, accessible recipes with a "wow" factor. Gordon has travelled the world from India and the Far East to LA and Europe, and the recipes in this book will draw all these culinary influences together to show us simple, vibrant and delicious recipes that reflect the way we eat today. For example: Miso braised salmon fillet with Asian vegetables, Pork and Bacon slider with home made bbq sauce, Curried Sweetcorn Soup, Wild Mushroom Risotto Arrancini, and Baked Lemon Cheesecake with Raspberries. Each chapter will concentrate on a different area of cooking--from the classics to the secret of cooking with Chili and spice, through roasting, baking, and helpful sections on cooking good food for less and cooking for a crowd. Woven into the book will be useful tricks and tips--from ways to save time and money, to cleaning and prepping ingredients, to pan frying like a pro. Stuffed full of delicious recipes, invaluable tips and lashings of Gordon's trademark cheeky wit, Gordon Ramsay's Home Cooking is the ultimate cooking lesson from the ultimate chef.

Sunday lunch is one of the great British traditions and in Family Sunday Lunches Mary Berry brings together the classics and her own family favourites to create an invaluable all-year-round cookbook. Full of reliable and delicious recipes to suit cosy informal meals and show-stopping feasts for friends, this is more than just a Sunday roast book. Mary brings Sunday lunch right up to date and shares her springtime starters, autumnal fruit pies, slow-cooked casseroles and light summer salads - winter curries, garden buffets, moreish vegetarian meals and divine desserts are included, too. Mary hasn't forgotten the classic roast, though, and has fine-tuned the essential information for each and every one, as well as including all the traditional roast accompaniments - find out how to make the perfect Yorkshire puddings, homemade cranberry sauce and your very own knock-out stuffing. With prepare-ahead tips and Aga cooking instructions, Mary Berry's Family Sunday Lunches is an invaluable addition to every kitchen shelf.

Slow cooker recipes are an essential for any home cook - time saving, low cost and reliably delicious. The Good Food kitchen has produced hundreds of brilliant recipes over the years, and this collection gathers 150 of the very best. Slow cookers allow anyone to create mouth-watering dishes that can be cooked overnight or while you're at work so that you can enjoy your meal as soon as you enter the door. From family favourites like curries, chillis, soups and puddings, through to fresh ideas for stews, fish and tasty vegetarian meals, Good Food Ultimate Slow Cooker Recipes has something for everyone. All recipes are short and simple with easy-to-follow steps, and all are accompanied by a full-colour photograph of the finished dish.

Offers an array of gluten-free slow-cooking recipes with tips and advice on eliminating wheat derivatives.

The Unofficial Harry Potter Cookbook

Mincespiration!

A Cook's Companion

Pinch of Nom

## Triple-tested Recipes

### The Ponzi Vineyards Cookbook

#### Walking with the Wounded on the Expedition of a Lifetime

In April 2011, four soldiers - each a veteran of recent conflicts, who suffered devastating injuries in the line of duty - set out on an extraordinary challenge: a two-hundred mile trek, unsupported, to the North Pole. Joined by patron Prince Harry, the charity founders, a polar guide and a film crew, the team achieved their goal despite facing hurdles an able-bodied athlete would balk at, and having seen their resilience tested to the limit. They returned with a story that proves strength of mind can be every bit as powerful as strength of body, and as an inspiration to us all.

"Comprising information for the mistress, housekeeper, cook, kitchen-maid, butler, footman, coachman, valet, upper and under house-maids, lady's maid, maid-of-all-work, laundry-maid, nurse and nurse-maid, monthly wet and sick nurses, etc. etc." (From the title page.).

Part travel diary, part memoir, part history, and all cookbook, *Lavender & Lovage* is an invitation from Karen Burns-Booth to join her on a personal culinary journey through the memories of the places she has lived and visited. Born from her eponymous award winning blog this book contains 160 unique recipes, all beautifully photographed by the author. They showcase the breadth and depth of her travel. Karen has lived and travelled all over the world and has brought some of her favourite recipes, experiences, and memories to share here with her readers. Karen focuses on the best of traditional recipes, preserving the ways of eating that kept our ancestors healthy, a vital contribution to the modern food landscape. If you would like to see the old made new again, to taste slow food instead of fast, to make food personal yet international, you will find it here.

A collection of 100 favorite recipes from the successful blog and YouTube channel Kitchen Sanctuary Putting dinner on the table every night should be fun but can be stressful. Often thinking what to make is harder than actually cooking it, especially when you factor in all family members. This is where Kitchen Sanctuary comes in. This cookbook contains some of the brand's most popular recipes, from both YouTube and the blog. While Kitchen Sanctuary's online presence is still extremely in-demand, searching for what you want when you don't really know yourself can be hard. Having the recipes gathered in one place makes them easier to follow in the kitchen and also brings them to a whole new audience who are yet to find them online. What started as a blog has now become a trusted brand, with over 2.5 million monthly page views and a rapidly growing YouTube channel - from 6k subscribers in January 2020 to 261k and counting.

#### 5 Ingredients

### The Gilbert Scott Book of British Food

#### A Culinary Notebook of Memories & Recipes from Home & Abroad

## Global Recipes, Cooking Tips, and Lifestyle Inspiration

### Casserole Cookery

#### The Hairy Dieters

The Hairy Bikers have lost almost 6 stone between them and you can lose weight too... Si King and Dave Myers are self-confessed food lovers. Food isn't just fuel to them, it's their life. But, like many of us, they've found that the weight has crept on over the years. So they've made a big decision to act before it's too late and lose some pounds. In this groundbreaking diet book, Si and Dave have come up with tasty recipes that are low in calories and big on flavour. This is real food for real people, not skinny minnies. There are ideas for family meals, hearty lunches and dinners, even a few knock-out bakes and snacking options. The Hairy Bikers will always love their food - pies and curries won't be off the menu for long! - but using these recipes, and following their clever tips and heartfelt advice, you can bake your cake, eat it, and lose the pounds.

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, *Skinnytaste*. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, *Skinnytaste* is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The *Skinnytaste* Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started *Skinnytaste* when she wanted to lose a few pounds herself. She turned to *Weight Watchers* for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, *The Skinnytaste Cookbook* is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

THE FANTASTIC NEW SUNDAY TIMES BESTSELLER. Big flavours. Good ingredients. Uncomplicated food. That's what Si King and Dave Myers, AKA the Hairy Bikers, are known and loved for. Now the kings of comfort, and nation's favourite cooking duo, bring you everyday cooking at its best. For this book, Si and Dave have conducted a survey to ask you, their fans, what you all love to eat at home. You answered in your thousands, sharing so many great ideas for go-to dinners, puddings and bakes. Inspired by these, the Bikers have created 100 new triple-tested recipes for easy and delicious ways to elevate these everyday family favourites into taste sensations. From hearty roasts to mouth-watering curries, speedy stir-fries to easy-to-cook pastas and pies, and irresistible puds and bakes, *EVERYDAY WINNERS* is packed full of ideas to make every meal memorable. Enjoy mega-satisfying recipes include Chicken Kiev Pasta Bake, Tex Mex Beef Chilli, Sausage Risotto and Lamb Kofta Vindaloo, or tempting puds like Pineapple & Rum Sticky Toffee Pudding and Cherry & Dark Chocolate Cheesecake. With each dish bursting with the Hairy Bikers' trademark big flavours, these are just some of the many tasty delights in this cracking new cookbook. It's time to mix things up in the kitchen, so get stuck in and add a little Bikers' magic to your cooking - whatever day it is!

' A warming cosy treasure trove of a book ' Nigella Lawson ' A sumptuous volume of recipes that urges you to linger in the kitchen. ' The Telegraph Food worth taking time over  
Damn Delicious  
My Halal Kitchen

Embracing an Entirely New System of Plain Cookery and Domestic Economy

Gordon Ramsay ' s Great British Pub Food

from the UK ' s number 1 food blog a real mum ' s 100 easy everyday recipes for the whole family

Appalachian Home Cooking

The Whole Beast: Nose to Tail Eating

*A beautifully conceived cookbook representing the best of Italian cooking brought to us by the trusted host of the longest-running television cooking show in America On Ciao Italia, which has been airing on PBS for more than twenty years, Mary Ann Esposito has taught millions of fans how to cook delicious, authentic Italian dishes. In her previous books, she has shown us how to make a quick meal with just five ingredients, helped us get dinner on the table in just thirty minutes, and encouraged us to slow down and take it easy in the kitchen while re-creating the rich aromas of Italy. Now Mary Ann returns to her family's humble beginnings to bring us a treasure trove of more than 200 time-honored recipes. They represent traditional, everyday foods that she regards as culinary royalty—always admired, respected, and passed down through generations. Even better, they are easy to make and guaranteed to please. You'll be dog-earring the pages to try such classics as: - Sicilian Rice Balls - Spaghetti with Tuna, Capers, and Lemon - Risotto with Dried Porcini Mushrooms - Lasagna Verdi Bologna Stylegnese - Homemade Italian Sweet Sausage - Veal Cutlet Sorrento Style - Roasted Sea Bass with Fennel, Oranges, and Olives - Almond Cheesecake - Orange-Scented Madeleines Georgeously designed with appetizing full-color photographs of recipes and homespun essays about Italian cooking and family traditions throughout, Ciao Italia Family Classics will have fans old and new pulling it off the shelf again and again.*

*The Whole Beast: Nose to Tail Eating is a certified "foodie" classic. In it, Fergus Henderson -- whose London restaurant, St. John, is a world-renowned destination for people who love to eat "on the wild side" -- presents the recipes that have marked him out as one of the most innovative, yet traditional, chefs. Here are recipes that hark back to a strong rural tradition of delicious thrift, and that literally represent Henderson's motto, "Nose to Tail Eating" -- be they Pig's Trotter Stuffed with Potato, Rabbit Wrapped in Fennel and Bacon, or his signature dish of Roast Bone Marrow and Parsley Salad. For those of a less carnivorous bent, there are also splendid dishes such as Deviled Crab; Smoked Haddock, Mustard, and Saffron; Green Beans, Shallots, Garlic, and Anchovies; and to keep the sweetest tooth happy, there are gloriously satisfying puddings, notably the St. John Eccles Cakes, and a very nearly perfect Chocolate Ice Cream.*

*For those of us with busy lifestyles and little time to spare, slow cookers are a priceless helping hand in the kitchen - with as little as 10 minutes spent preparing a dish at the beginning of the day, you can enjoy delicious food a few hours later without slaving away at a hot stove. That's why the trusted experts at Good Food magazine, the UK's best-selling cookery magazine, have put together this essential guide to making the most of your slow cooker. With recipes for comfort food favourites like curries, chillis, soups and puddings, through to fresh ideas for meaty stews, braised fish and melt-in-the-mouth vegetarian meals, there is a slow-cooked meal to suit every taste and occasion. Accompanied throughout with full-colour photographs and a nutritional breakdown of every recipe, this collection of Good Food's favourite triple-tested slow cooker recipes will work first time, every time. A blend of timeless classics, clever twists and irresistible flavours, Slow Cooker Favourites is packed with recipe ideas for a whole host of mouth-watering treats.*

*Next to the hustle and bustle of London's St Pancras station, The Gilbert Scott, Marcus Wareing's latest venture, is one of the hottest restaurants in town. Situated in the recently restored architectural gem that is the Renaissance Hotel, critics and food lovers alike have flocked to this stunning new brasserie and bar. The aim of the menu is simple: to pay tribute to the historic charm of the building with rediscovered and re-imagined traditional British classics. Yorkshire fishcakes, Dorset jugged steak, cock-a-leekie pie, Mrs Beeton's barbecue chicken, London Pride battered cod, gingerbread pudding, Kendal mint cake choc ices and the best lemon drizzle cake you'll ever taste are just some of the 130 recipes in the book. With stunning photography throughout, The Gilbert Scott Book of British Food allows you to celebrate these recipes at home, be it for brunch, lunch, a weekend feast, an afternoon baking or a terrific cocktail to ease you into your meal. Above all, it is a glorious tribute to some of Britain's greatest traditional dishes.*

500 Slow-Cooker Dishes

Muy Bueno

Love to Cook

Vegan in 15

Author\_320429

The Skinnytaste Cookbook

My Fussy Eater

"A beautiful book, and one which makes me want to cultivate my garden just as much as scurry to the kitchen." — Nigella Lawson "At its core this book is about cooking an essential and valuable resource for folk who love to grow their own herbs and cook. Sorted by individual herbs with detailed notes on how to grow and use them, it's a book I will turn to a lot over the years." — Nik Sharma Herb is a plot-to-plate exploration of herbs that majors on the kitchen, with just enough of the simple art of growing to welcome the reader to welcome a wealth of home-grown flavours into their kitchen. Author Mark Diacono is a gardener as well as a cook. Packed with ideas for enjoying and using herbs, Herb is much more than your average recipe book. Mark shares the techniques at the heart of sourcing, preparing and using herbs well, enabling you to make delicious dishes that are as rewarding in the process as it is in the end result. The book explores how to use herbs, when to deploy them, and how to capture those flavours to use when they are not seasonally available. The reader will become familiar with the differences in flavour intensity, provenance, nutritional benefits and more. Focusing on the familiar ingredients like thyme, rosemary, basil, chives and bay, Herb also opens the door to a few lesser-known flavours. The recipes build on bringing your herbs alive – whether that's a quick

swizzed parsley pesto when short of time on a weekday evening, or in wrapping a crumbly Lancashire cheese in lovage for a few weeks to infuse it with bitter earthiness. This guide to sowing, planting, feeding and propagating herbs, there are also full plant descriptions and their main culinary affinities. Mark then looks at various ways to preserve, including making oils, drying, vinegars, syrups and freezing, before offering over 100 innovative recipes that make the most of your new herb knowledge.

Now available in a hardcover gift edition! Spanning three generations, this book offers traditional old-world northern Mexican recipes from grandmother Jeusita's kitchen, comforting south of the border home-style dishes from mother Evangelina; and innovative Latin fusion recipes from daughters Yvette and Veronica. "Muy Bueno" has become one of the most popular Mexican cookbooks available. This new hardcover edition features a useful guide to Mexican pantry ingredients. Whether you are hosting a casual gathering or an elegant dinner party, Muy Bueno has the perfect recipes for entertaining with Latin flair! You'll find classics like Enchiladas Montadas ("Stacked Enchiladas"), staples like Homemade Tortillas and Toasted Chile de Arbol Salsa; and light seafood appetisers like Shrimp Ceviche and Scallop and Cucumber Cocktail. Don't forget tempting Coconut Flan and daring, dazzling cocktails like Blood Orange Mezcal Margaritas and Persimmon Mojitos. There is truly something in Muy Bueno for every taste! This edition features more than 100 easy-to-follow recipes, a glossary of chiles with photos and descriptions of each variety, step-by-step instructions with photos for how to roast and make Red Chile Sauce, and assemble tamales, a rich family history shared through anecdotes, photographs, personal tips, and more, and stunning colour photography throughout.

Yvonne Maffei is the founder of the hugely popular cooking blog and Islamic lifestyle website My Halal Kitchen. Her new book, My Halal Kitchen: Global Recipes, Cooking and Lifestyle Inspiration, celebrates halal cooking and shows readers how easy it can be to prepare halal meals. Her cookbook collects more than 100 recipes from a variety of culinary traditions, proving that halal meals can be full of diverse flavors. Home cooks will learn to make classic American favorites and comfort foods, as well as international dishes that previously may have seemed out of reach: Coq without the Vin, Shrimp Pad Thai, Chicken Tamales, and many more. The book also includes resources that break down the basics of halal cooking and outline common non-halal ingredients, their replacements, and how to purchase (or make) them. As Maffei often says to her millions of social media followers, halal cooking elegantly dovetails with holistic living and using locally sourced, organic ingredients. In the halal tradition, every part of the farm-to-table process has importance. This book is an ideal resource not only for Muslim home cooks, but also for any home cook looking to find delicious and healthy recipes from around the world. Winemaker Nancy Ponzi shares her love for the culinary arts, blending her expert cooking techniques that range from Latin American fare to Italian cuisine, while exploring a wide range of complementary wines. Through these inspired recipes, this innovative cookbook expresses the Ponzi family's love of food, wine, and family. Ponzi Vineyard's first commercial wine was four barrels of Pinot Noir in 1974. Since then, Ponzi Vineyards has become internationally acclaimed for its limited production Pinot Noir, Chardonnay, Gris, Pinot Blanc, Arneis, Dolcetto and White Riesling. The recipes are organized by course and include holiday and celebration menus as well as harvest menus for feeding a large crowd. There is also a meatless entree section. Included are sidebars with entertaining tips and rich historical notes on the Ponzi Vineyard.

Our Favourite Slow Cooker Recipes

Light on Calories, Big on Flavor

From Cauldron Cakes to Knickerbocker Glory--More Than 150 Magical Recipes for Wizards and Non-Wizards Alike

More than 200 Treasured Recipes from Three Generations of Italian Cooks

How to Love Food and Lose Weight

Simple Recipes for Ultimate Mind-Body Balance

The Only Compendium of Slow-Cooker Dishes You'll Ever Need

*WINNER OF THE JAMES BEARD FOUNDATION COOKBOOK AWARD FOR BEST SINGLE SUBJECT BOOK 2019 WINNER OF THE GUILD OF FOOD WRITERS' BEST SPECIALIST/SINGLE SUBJECT BOOK AWARD 2019 'James knows an awful lot about goats.' - Hugh Fearnley-Whittingstall We should all be eating more goat! It's sustainable, ethical, highly nutritious and low in calories. Why, then, does it remain so underused and misunderstood? This book tells the story of how food and farming culture developed in the west without the help of this staple of global agriculture, and showcases the best recipes from around the world using this fabulous beast. Utterly delicious cooked fast and lean, or slow-cooked in curries, stews, braises and roasts, from kebabs to stir-fries to sausages, goat is the one meat we should all be eating more of. With 100 dishes created by Cabrito's founder James Whetlor, plus a foreword by Hugh Fearnley-Whittingstall, and guest recipes from world-renowned chefs including Yotam Ottolenghi, Gill Meller, Neil Rankin and Jeremy Lee, Goat is a ground-breaking, bold cookbook. Essential reading for anyone with even a passing interest in food and the way we eat today, and set to be the definitive guide on the subject for years to come, Goat is a genre-defining book. 50 per cent of the royalties from the book will be donated to Farm Africa.*

*Pizzas, pasties, curries, cobblers, hotpots, stroganoffs, burgers and pies. Soups, salads, koftas, kebabs, pilafs, moussakas, wraps and melts... Mighty mince has long been a handy and budget-friendly standby found in fridges and freezers up and down the country. But there's more to this tasty staple than spag bol and shepherd's pie . . . In this, his first collection of easy-to-follow recipes bursting with big*

flavours, TV chef Dean Edwards takes inspiration from all over the world to whip up super-quick, versatile meals with mince for every day of the week. Chili beef hotpot Chicken and chorizo burgers Thai lamb and tomato curry Sizzling beef pizza Smokey turkey fajitas Moroccan meatball tagine You'll never again be left wondering what to cook for dinner . . .

"A fun way to get kids interested in Harry Potter also interested in food." –New York magazine Conjure up feasts that rival the Great Hall's, sweets fit for the Minister of Magic, snacks you'd find on the Hogwarts Express, and more! This bestselling unofficial Harry Potter cookbook is perfect for chefs of all ages, from new readers to longtime fans—no wands required! Bangers and mash with Harry, Ron, and Hermione in the Hogwarts dining hall. A proper cuppa tea and rock cakes in Hagrid's hut. Cauldron cakes and pumpkin juice on the Hogwarts Express. With this cookbook, dining a la Hogwarts is as easy as Banoffee Pie! With more than 150 easy-to-make recipes, tips, and techniques, you can indulge in spellbindingly delicious meals drawn straight from the pages of your favorite Potter stories, such as: Treacle Tart—Harry's favorite dessert Molly's Meat Pies—Mrs. Weasley's classic dish Kreacher's French Onion Soup Pumpkin Pasties—a staple on the Hogwarts Express cart With a dash of magic and a drop of creativity, you'll conjure up the entrees, desserts, snacks, and drinks you need to transform ordinary Muggle meals into magical culinary masterpieces, sure to make even Mrs. Weasley proud!

Janet Ennis tragically died five years ago in what the police labeled an accidental fire. But Janet's mother, Nora, believes it to be murder and arson. And she's hoping ex-cop Michael McLaren can prove it quickly, for she's losing her memory to dementia. As McLaren pokes through the case details, he becomes emotionally involved with the dead woman. Yet, Janet isn't the only person who threatens his mental well-being. A series of arsons on his own property hint that he's upset someone connected with this case. Motives for Janet's murder rise like the smoky tendrils of a fire. And, motive aside, the murder scene seems a bit too pat: a drought-stricken landscape eager to lap up flames and a conveniently locked door barring Janet's escape. Will McLaren solve the case while Nora can still comprehend the resolution, or will Harvester's plans see McLaren's career go up in smoke?

The Slow Cooker Recipe Book

Includes Butternut Squash with Walnuts and Vanilla, Peruvian Roast Chicken with Red Potatoes, Lamb with Garlic, Lemon, and Rosemary, Crustless Lemon Cheesecake, Maple Pumpkin Spice Lattes...and Hundreds More!

Harry's Arctic Heroes

History, Culture, & Recipes

Shadow in the Smoke

Over 150 One-pot Dishes for No-fuss Preparation and Delicious Eating

The Book of Household Management

**Winner of the 2018 Hearst Big Books Award (Women's Health and Wellbeing) East by West is the first solo cookbook from bestselling author, cook and TV presenter Jasmine Hemsley, co-founder of Hemsley + Hemsley. Featuring 140 delicious recipes from around the world, East by West champions the ancient Ayurvedic philosophy of eating to nourish, sustain and repair for ultimate mind-body balance. Jasmine continues her passion for balancing body, mind and spirit amidst the challenges of our fast-paced day-to-day lives, through real food and tasty home cooking. With a focus on listening to your body, eating when you're hungry, being conscious of what you're eating when you're eating it and choosing foods that are right for your mood from day to day, East by West is a modern take on the Ayurvedic principles. With classic Ayurvedic comfort dishes from Golden Milk to Kitchari and great family sharing dishes Sesame Roast Chicken to Saffron Millionaire Cheesecake, the book has something for every taste (bringing to life store cupboard basics to create dishes) from super simple to simply special. A global range of recipes, together with simple mindful rituals and a classic cleanse to revisit when your energy levels need a boost help the book bring Ayurveda to life in a fresh and friendly way. Packed with beautiful colour photography and inspired by Jasmine's personal journey with food and healthy living, East by West represents a delicious evolution of the ideas explored in Hemsley + Hemsley bestsellers Good + Simple and The Art of Eating Well.**

**Untitled Book.**

**NEVER COOK SEPARATE MEALS AGAIN! 100 yummy recipes from the UK's number 1 food blog. Most parents have to deal with the fateful 'Fussy Eater' at some point in their lives - let My Fussy Eater show you the easy way to get your children eating a variety of healthy, delicious foods. Packed full of family-friendly recipes, entire meal plans and the all-important tips on dealing with fussy eaters, you'll be guided every step of the way. You'll no longer need to cook separate meals for you and your children - saving time, money and stress. The never-seen-before recipes will take 30 minutes or less to prepare and cook, using simple, everyday ingredients. Make in bulk for easy meal times, and get your fussy eaters finally eating fruit and vegetables! My Fussy Eater provides practical, easy and delicious solutions for fussy eaters the whole family can enjoy!**

**Love to Cook 120 joyful recipes from my new BBC series Random House**

**Gordon Ramsay's Home Cooking**

**The Hairy Bikers' Everyday Winners**

**Lavender & Lovage**

**It's All about Dinner**

***100 Super Easy, Super Fast Recipes***

***East by West***

***Delicious Plant-Based Recipes You Can Cook in 15 Minutes or Less***

In his outstanding new cookbook, Gordon Ramsay teams up with Mark Sargeant to showcase the best of British cooking. Packed full of sumptuous and hearty traditional recipes, Gordon Ramsay's Great British Pub Food is perfect for relaxed, homely and comforting cooking.

Jamie Oliver--one of the bestselling cookbook authors of all time--is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

The must-have cookbook from the UK's most popular food blog, Americanized for a US audience! For breakfast, lunch, dinner, and desserts, Kate Allinson and Kay Featherstone's pinchofnom.com has helped millions of people cook delicious food and lose weight. With over 100 incredible recipes, the Pinch of Nom cookbook can help beginner and experienced home-cooks alike enjoy exciting, flavorful, and satisfying meals. From Chicken Fajita Pie and Vegetable Tagine to Cheesecake Stuffed Strawberries and Tiramisu, this food is so good you ' ll never guess the calorie count. Each recipe is labeled with icons to guide you toward the ones to eat tonight—whether you ' re looking for a vegetarian dish, hoping to create a takeout meal, want to feed a family of four or more, or have limited time to shop, prep, and cook. Pinch of Nom is the go-to home cookbook for mouthwatering meals that work for readers on diet plans like Weight Watchers, counting carbs and calories, or following any other goal-oriented eating program.

“ The 80 recipes are important, but really, this is a food-studies book written for those who feel some nostalgia for, or connection to, Appalachia. ” —Lexington Herald-Leader Mark F. Sohn ' s classic book, Mountain Country Cooking, was a James Beard Award nominee in 1997. In Appalachian Home Cooking, Sohn expands and improves upon his earlier work by using his extensive knowledge of cooking to uncover the romantic secrets of Appalachian food, both within and beyond the kitchen. Shedding new light on Appalachia ' s food, history, and culture, Sohn offers over eighty classic recipes, as well as photographs, poetry, mail-order sources, information on Appalachian food festivals, a glossary of Appalachian and cooking terms, menus for holidays and seasons, and lists of the top Appalachian foods. Appalachian Home Cooking celebrates mountain food at its best. “ When you read these recipes for chicken and dumplings, country ham, fried trout, crackling bread, shuck beans, cheese grits casseroles, bean patties, and sweet potato pie your mouth will begin to water whether or not you have a connection to Appalachia. ” —Loyal Jones, author of Appalachian Values “ Offers everything you ever wanted to know about culinary mysteries like shucky beans, pawpaws, cushaw squash, and how to season cast-iron cookware. ” —Our State “ Tells how mountain people have taken what they had to work with, from livestock to produce, and provides more than recipes, but the stories behind the preparing of the food . . . The reading is almost as much fun as the eating, with fewer calories. ” —Modern Mountain Magazine

The Everything Gluten-Free Slow Cooker Cookbook

Herb

Everything You Need to Know to Make Fabulous Food

Ciao Italia Family Classics

Good Food: Slow Cooker Favourites

A Shilling Cookery for the People

Good Food: Ultimate Slow Cooker Recipes