

Pumpkin Soup And Cherry Bread A Steiner Waldorf Kindergarten Cookbook

The Complete Slow Cooker is America's Test Kitchen's definitive guide to how to cook using a slow cooker. It builds on the success the test kitchen has had from years of testing and retesting slow cooker recipes and pushing the limits of what a slow cooker can do. Packed with 450 recipes, this blockbuster collection is for both new and experienced slow cooker cooks. The Complete Slow Cooker is a comprehensive collection of recipes for everything from Appetizers to Desserts. The 450 recipes include the stellar must-have recipes from our previous books as well as 80 all-new recipes. They cover an amazing range of food, from the expected, pasta sauce and beef stew, to the unexpected, wheat berry salad and crème brûlée. This new cookbook continues to raise the bar for slow cooker food with sophisticated foolproof recipes as only America's Test Kitchen can provide. ATK's test cooks continue to develop recipes that explore new ground; exciting new recipes include tuna braised in olive oil, brown bread, and granola. Provides full-color photographs and simple instructions for 250 delicious ideas for lunch, including soups such as Vegetable, Fennel, and Walnut, sandwiches such as Tuna and Avocado, and Peach Cream Croissants.

Gathers together such traditional American country recipes as blueberry sour cream pancakes, peach cobbler, pot roast, and Southern fried chicken livers.

More than 150 delicious and innovative recipes that shatter preconceived notions about what can be made in a slow cooker Elevating slow cooker meals beyond the basics, this smart book includes 150 innovative, delicious recipes for family dinners, creative desserts, holiday meals, and effortless entertaining. More than 100 gorgeous photos accompany the foolproof recipes and techniques. Recipes include slow-cooker stalwarts such as soups, stews, and roasts, but go beyond to dishes not thought of as slow-cooker fare, including cheesecake, lasagna, yogurt, party mix, and steel-cut oats. Each chapter contains clever tips, features, and secrets for getting the most from this favorite kitchen appliance, such as how to layer food and flavors for ideal doneness and taste. Special chapters on entertaining and holiday cooking show party hosts how to use the slow cooker to simplify food prep for special gatherings.

The Healthy Home Cookbook

Soup

The Woman's Guide to Being Healthy and Fit on a Plant-Based Diet

500 Treasured Country Recipes

Revised and Updated with More Than 100 All-New Recipes

Supercharge Your Health with Powerful Foods

The Hot Detox Plan

Bring farmhouse favorites to your kitchen with this heirloom cookbook, featuring more than 500 recipes for mouthwatering country classics. Martha Storey presents easy-to-follow recipes for comforting family favorites like apple pie, roast chicken, blueberry pancakes, strawberry shortcake, sourdough bread, and hand-churned ice cream.

Storey also provides simple instructions for the old-fashioned arts of making your own cheese, yogurt, pickles, and cordials. You're sure to hear calls for seconds when serving these time-tested crowd-pleasers.

Have your cake—and stay keto too! With Everyday Keto Baking, there's no need to deprive yourself of the breads, muffins, and other treats you love. Instead, learn to make keto-friendly (low-carb, high-fat) versions of your favorite baked goods using real-food ingredients. This is the only keto baking book you'll ever need. Inside you'll find more than 80 recipes specifically geared to the keto diet. Most recipes rely on coconut flour and almond flour, two of the most popular alternative flours on the market. Coconut flour is an all-natural flour made only from coconut; contains no gluten and no grain; and is low in digestible carbs and high in fiber, making it a favorite among keto, gluten-free, grain-free, nut-free, and low-glycemic lifestyles. Its pure, slightly sweet taste is subtle enough that even coconut haters won't be able to detect it, and it lends itself perfectly to baked goods, creating results far superior to many other "healthy" treats. Alongside other healthy ingredients like eggs and low-carbsweeteners, the recipes in this book have been carefully created to not only taste delicious, but also help you meet your macros (your target ratio of protein, fat, and carbs on keto). Enjoy all the special treats you once thought were off-limits, such as: Fluffy Pancakes Cheesy Bagels Garlic Cauliflower Breadsticks Chocolate Zucchini Bread Cinnamon Streusel Cake Strawberry Rhubarb Cobbler Chocolate Chip Cookies Red Velvet Cupcakes Cheesecake Brownies Spinach Feta Quiche Everyday Keto Baking gives you limitless options for enjoying baked goods without guilt. The only thing you need to worry about now is keeping them away from everyone else!

"With Color Me Vegan, Colleen Patrick-Goudreau takes veganism to a whole new level. This is exactly what people need to eat more compassionately, experience superior health, and enjoy out-of-this-world flavors. Get ready to taste the real rainbow!"—Rory Freedman, author of the #1 New York Times bestseller Skinny Bitch "In Color Me Vegan, Colleen Patrick-Goudreau makes assembling balanced meals as easy as painting by numbers. With the publication of her third book, Patrick-Goudreau remains one of the most endearing and innovative vegan chefs."—Bryant Terry, author of Vegan Soul Kitchen "Taking 'nutrient-dense' to a whole new level, Color Me Vegan provides a mouthwatering palette of simple but delectable recipes. We should make a point to eat the rainbow, and this book is the pot of gold at the end that is sure to brighten any diet!"—Dr. Michael Greger, Director of Public Health at the Humane Society of the United States Eat by color for more flavorful meals and extraordinary health! In Color Me Vegan, author and vegan extraordinaire Colleen Patrick-Goudreau brings an edible rainbow of plant-based cuisine to your kitchen table with 150 flavorful recipes designed to boost your health and perk up your palate. With color as the guiding principle behind each section, Colleen shows vegetarians, vegans, and everyone in between exactly how phytonutrients—the most powerful, pigmented antioxidants on earth, found in everything from select fruits and vegetables, to grains, legumes, nuts, and seeds—can be expertly incorporated into your meals for the greatest nutritional punch. From the “Color Me Blue” chapter, for example, you’ll be treated to recipes such as: —Radicchio Fennel Salad with Caper Dressing —Chilled Blueberry Mango Soup —Lavender-Roasted Purple Onions —Eggplant with Dengaku (Sweet Miso) Sauce —Purple Plum Pie with Crumble Topping From sensational starters and salads, to filling mains and sides, to crave-worthy desserts—in every color—each recipe is not just a feast for your stomach, but a feast for your eyes as well!

More than one hundred recipes combine vegetarian cooking with wine and spirits to create a fascinating and unique exploration of meatless cuisine, from classic recipes to modern creations, all of them sure to impress with their style and sophistication. Original. 25,000 first printing.

301 Delicious, Nutritious Recipes the Whole Family Will Love!

What's Left on the Menu

How I lost my job, buried a marriage, and found my way by keeping chickens, foraging, preserving, bartering, and eating locally (all on \$40 a week)

200 Recipes That Celebrate the Flavors of Oregon and Washington

150 Delicious, Surprising Recipes

Taste of the Country

The New American Heart Association Cookbook, 9th Edition

Take healthy eating to a whole new level. With the declining popularity of fad diets, many people are turning to sensible, moderate eating habits that include foods that go beyond basic nutrition. Inside, readers will find recipes for the super fruits and vegetables, protein, and spices and flavors.
* One of the superfoods, blueberries, have been ranked No. 1 in antioxidant activity compared with 40 other fresh fruits and vegetables
* Wild Oats, a chain of health food stores, is promoting 20 different superfoods, from berries to seeds and yogurt

Since 1997, a weekly column has appeared in the Rocky Mountain News publishing recipes requested by readers from many of the Denver area's best restaurants. Each recipe is scaled for the home kitchen. All 165 recipes have been tested and include both simple comfort food and the latest trendy dishes. A complete restaurant listing and chef's tips are also included. Meitus is the author of Fun Places to Go With Children in Colorado. Original.

Within a single week in 2009, food journalist Robin Mather found herself on the threshold of a divorce and laid off from her job at the Chicago Tribune. Forced into a radical life change, she returned to her native rural Michigan. There she learned to live on a limited budget while remaining true to her culinary principles of eating well and as locally as possible. In The Feast Nearby, Mather chronicles her year-long project: preparing and consuming three home-cooked, totally seasonal, and local meals a day--all on forty dollars a week. With insight and humor, Mather explores the confusion and needful compromises in eating locally. She examines why local often trumps organic, and wonders why the USDA recommends white bread, powdered milk, and instant orange drinks as part of its “low-cost” food budget program. Through local eating, Mather forges connections with the farmers, vendors, and growers who provide her with sustenance. She becomes more closely attuned to the nuances of each season, inhabiting her little corner of the world more fully, and building a life richer than she imagined it could be. The Feast Nearby celebrates small pleasures: home-roasted coffee, a pantry stocked with home-canned green beans and homemade preserves, and the contented clucking of laying hens in the backyard. Mather also draws on her rich culinary knowledge to present nearly one hundred seasonal recipes that are inspiring, enticing, and economical--cooking goals that don't always overlap--such as Pickled Asparagus with Lemon, Tarragon, and Garlic; Cider-Braised Pork Loin with Apples and Onions; and Cardamom-Coffee Toffee Bars. Mather's poignant, reflective narrative shares encouraging advice for aspiring locavores everywhere, and combines the virtues of kitchen thrift with the pleasures of cooking--and eating--well.

Discover the Wonders of (Naturally Gluten-Free) Coconut Flour! Coconut flour is quickly becoming one of the most popular flours on the market today, and deservedly so. It contains no gluten and no grain, and is low in digestive carbs and high in fiber, making it a favorite among Paleo, gluten-free, grain-free, nut-free, and low-glycemic dieters. In addition to what coconut flour doesn't contain, what it does contain is just as impressive. Not only is it packed with protein, but it also contains four times more fiber than oat bran; just a few tablespoons provides you with between 25 to 50 percent of your daily required intake! Unlike gluten-free flour mixes, however, coconut flour may be used on its own and contains only one, all-natural ingredient coconut. Yet its pure, slightly sweet taste is subtle enough that even coconut haters won't be able to detect it, and it lends itself perfectly to baked goods, creating results far superior to many other gluten-free treats. One bite of light and moist coconut flour bread is sure to have you addicted! Inside, you'll learn how to bake wonderful muffins, cakes, cookies, savory bites and more with this amazing flour, which is now easy to find in most grocery stores and online. No fillers, additives, and gums here - just simple, all-natural treats such as:
* Cheddar Biscuits
* Skillet Cornbread
* Chocolate Chip Scones
* Spiced Pumpkin Bread
* Carrot Cake
* Chocolate Layer Cake
* Red Velvet Cupcakes
* Pesto Flatbread Pizza
* Garlic-Cauliflower Breadsticks
* Spinach Mushroom Feta Crêpes
* Coconut Shrimp with Sweet Chili Dipping Sauce
Author and blogger Erica Kerwien (www.comfybelly.com) will walk you through everything you need to know for using the flour with great results. You'll also find a handy icon guide for those recipes that are (or can be made) Paleo, grain-free, gluten-free, dairy-free, nut-free and more, so in no time you'll be whipping up new favorites that will please everyone (and every diet) at your table.

The Cookbook

Over 100 Recipes Made Lively with Wine and Spirits

Mouthwatering, Time-honored, Tried & True, Handed-down, Soul-satisfying Dishes

A Steiner-Waldorf Kindergarten Cookbook

The \$7 a Meal Slow Cooker Cookbook

Maximize Your Nutrient Intake and Optimize Your Health by Eating Antioxidant-Rich, Fiber-Packed, Col

Recipes for hearty chowders, satisfying stews, and scrumptious breads to serve with them. More than 350 recipes and nearly 250 mouth-watering color photos.

"Game is ultimately the most American ingredient, the only possible food capable of establishing itself as a defining element in a true American cuisine." So writes Rebecca Gray in the Preface of *The New Gray's Wild Game Cookbook*, and for the next 61 menus and 180 individual recipes she gives us what amounts to a celebration of wild game as the ultimate gourmet food. Here, in abundance, is the joy and exhilaration of preparing exquisitely matched accompaniments to beautifully prepared main dishes of venison, wild fowl, upland birds and other choice meats brought to the table by the North American hunter. Laid to rest, through anecdote, personal experience and technical exposition, is any vestige of the intimidation a cook might feel when faced with a just-bagged bird. Extensively revised and updated from the original, *The New Gray's Wild Game Cookbook*, in addition to separate, menu-filled chapters on Venison, Water Fowl, Upland Birds and Mixed Bag (a collection of menus for such diverse prizes as wild sheep, mountain goat, bear, wild boar and rabbit), contains detailed and stylishly-written chapters on Game Care (not the usual field-dressing and cutting instructions, but a carefully-researched and wittily-presented discussion of what matters most to the cook) and A Few Suggestions (advice and opinion that respects the reader's own experience while passing along nearly thirty years of absorbed interest in fine preparation of tasteful wild game meals). *The New Gray's Wild Game Cookbook* treats wild game in its truest and broadest context. Wild game is that rarest of culinary ingredients: something that, quite literally, money cannot buy. Rebecca Gray knows this, and every recipe here celebrates it. So will anyone lucky enough to be served its menus.

Collects dozens of recipes from the past decade, covering everything from comfort food to exotic international specialties, including dishes from Alice Waters, Paula Wolfert, and Jamie Oliver.

Pumpkin Soup and Cherry BreadA Steiner-Waldorf Kindergarten Cookbook

125 Simple and Satisfying Recipes, from ""Mac and Cheese"" to Chocolate Cupcakes

Color Me Vegan

In a Snap!

Pleyn Delit

Recipe, Please

The Feast Nearby

Pumpkin Soup and Cherry Bread

Cooking.

Here is the ultimate resource for anyone looking to improve cardiac health and lose weight, offering 800 recipes—100 all new, 150 refreshed—that cut saturated fat and cholesterol. The American Heart Association's cornerstone cookbook has sold more than three million copies and it's now fully updated and expanded to reflect the association's latest guidelines as well as current tastes, with a fresh focus on quick and easy. This invaluable, one-stop-shopping resource—including updated heart-health information, strategies and tips for meal planning, shopping, and cooking healthfully—by the most recognized and respected name in heart health is certain to become a staple in American kitchens.

Recipes from every region of the country accompany advice on planning and preparing an entire full-course meal that capitalizes on a wide variety of ingredients. Among the 42 recipes are Buffalo Chicken Wings, Chesapeake Crab Cakes, Short Rib and Beer Stew, and Bourbon Pecan Pie. 100 color photos.

Whether it's a holiday celebration, an after-church family get-together, or just a small dinner party among friends, food is central to almost any gathering of family and friends. Designed around the notion that everyone should enjoy hearty family favorites or adventurous party bites, Barbara Seelig-Brown has pulled together a collection of healthy dishes and festive recipes that everyone in a group can enjoy. Each recipe is designed to be flavorful and satisfying yet healthy. The days of separate foods for partygoers are a thing of the past. Now anyone looking to entertain can feature a full spread with dishes that everyone can enjoy guilt-free. From small bites to get-togethers, full courses for a dinner party, to satisfying favorites for a Sunday football marathon, *The Healthy Home Cookbook* is packed with recipes and meal-planning tips that will have everyone wanting more.

The Healthy Coconut Flour Cookbook

Recipes and Ideas to Celebrate the Season

The New Gray's Wild Game Cookbook: A Menu Cookbook

Soups, Stews & Breads

500 Treasured Country Recipes from Martha Storey and Friends

Medieval Cookery for Modern Cooks

The Bikini Body Motivation & Habits Guide

Adapts over one hundred authentic medieval recipes to the ingredients and equipment of the modern kitchen, providing an abundance of simple and elaborate soups, side and main dishes, stews, and desserts

Matt Preston's simple, hearty recipes have been finding their way into family repertoires for more than a decade now. This latest collection brings together nearly 200 of his favourite dishes, from slow-cooked roasts and tasty braises to mouth-watering desserts and tea-time treats. But it's not all twice-cooked sticky ribs and croissant b... killer kale recipes, fresh, Asian-inspired starters and more delicious salads than you can shake a stick at! Scattered throughout are handfuls of food 'hacks': 2-ingredient cakes, sneaky cheats' tips and tricks to make everyday cooking even faster. This is a specially formatted fixed layout ebook that retains the look and feel of the print book.

"First published in Danish as: Mad og nrvr by Frydenlund in 2014."--Page facing title page.

Food personality Tammy Algood shares more than 180 recipes for Southern comfort food, combined with forty funny and heartwarming stories from preachers about Sunday dinners in the home of church members. Delving deep into the South’s romance with dinnertime after church, Sunday Dinner in the South serves up the recipes and stories of hospitality of parishioners for generations. Weaving together the South’s two greatest traditions—cooking and storytelling—Algood brings readers to the Sunday table of Southern homes. And while Sunday dinner is often the most indulgent meal of the week, Algood devotes a portion of the book to recipes for health-conscious readers. You’ll find recipes of Southern Sunday dinner with dishes such as... Spicy Sweet Potato Soup with Greens, Fresh Corn Polenta with Cherry Tomatoes, and Roasted Brisket with Country Vegetables This book is not just a cookbook but also a collection of memories where one dish stands out among the many offered on the most sacred days and the most cherished occasions. Algood honors those who feed us spiritually from the pulpit and those who do the same for our physical needs from the kitchen.

Recipes and Techniques for Edible Plants from Garden, Field, and Forest

Diabetes-friendly Recipes for Holidays, Parties, and Everyday Celebrations

The Complete Slow Cooker

Recipes to Keep Them Coming Back for More

Vegetarian Homestyle Cooking

A Heart-Healthy Guide to Lowfat Eating

Cook Book

Spark Your Digestion, Safely Cleanse Your Body, and Speed HealingThe Hot Detox Plan unifies soothing cooking techniques, scientific rigor, and Eastern food wisdom to create a revolutionary breakthrough in how you can fire up your digestive power and cleanse and heal your body. You ’ ll discover how . . .
•warming your food and drink can dramatically increase the digestibility of a meal and the absorption of vital nutrients
•chopping or blending foods such as broccoli can make them more detoxifying
•cooking and dressing your vegetables with oil makes their phytonutrients more bioavailable
•using culinary herbs in your cooking can kill yeast and negative bacteria that may be the cause of bloating and indigestion
•warming spices like turmeric cleanse the liver and has been shown to reduce pain as effectively as over-the-counter medications
•warming up your body ’ s core will boost low immunity, alleviate IBS and chronic pain, balance hormones, and help spur weight lossThe Hot Detox Plan is the sanest and smartest way to cleanse, with easy-to-follow 3-, 10- and 21-day plans, proven techniques for crushing cravings, and over 125 delicious and easy-to-prepare recipes you ’ ll want to enjoy every day!

You know how it goes. You get caught at work past six in a meeting that doesn ’ t seem to end. And your son has baseball practice, while your daughter forgot about a science fair project that ’ s due tomorrow; and in the middle of it all, everyone is starving. There can ’ t possibly be an option that doesn ’ t involve a crackly drive-thru loudspeaker, can there? Tammy Algood says there can! In a Snap! is your playbook of ideas for fabulous meals that materialize with ease on the most time-crunched of days, all without surrendering the delicious results your family demands. Organized in chapters of 5-, 10-, 15-, and 30-minute meals, this collection accommodates your ever-changing schedule and ensures that a home-cooked meal is always an option in your household—no matter how thinly you may be stretched. Deliver a batch of Algood ’ s Spicy Chicken Tenders to the table, alongside her Quick-Smoked Baked Beans the next time you need to feed your crew in less than 15 minutes. Or try serving up the delicious Crawfish Macaroni and Cheese and a Pineapple Orange Cheesecake for dessert, and you ’ ve got a 30-minute meal elegant enough for unexpected dinner guests. How about throwing together a 10-minute Smoked Almond Blue Cheese Dip for an appetizer that ’ s sure to impress on game day? Need some breakfast ideas tasty enough to entice your family to partake of the day ’ s most important meal? Offer up some Orange Praline Breakfast Bread or Pumpkin Pancakes with Pecan Butter, and watch priorities change around your house. Interspersed throughout these delicious meals, Algood provides tips and suggestions that will help to organize your cooking process and de-stress mealtime at your house. In a Snap! makes it happen!

“ In this remarkable new cookbook, Bergo provides stories, photographs and inventive recipes. ” —Star Tribune As Seen on NBC’s The Today Show! "With a passion for bringing a taste of the wild to the table, [Bergo ’ s] inspiration for experimentation shows in his inventive dishes created around ingredients found in his own backyard."—Tastemade From root to flower—and featuring 180 recipes and over 230 of the author ’ s own beautiful photographs—explore the edible plants we find all around us with the Forager Chef Alan Bergo as he breaks new culinary ground! In The Forager Chef ’ s Book of Flora you ’ ll find the exotic to the familiar—from Ramp Leaf Dumplings to Spruce Tip Panna Cotta to Crisp Fiddlehead Pickles—with Chef Bergo ’ s unique blend of easy-to-follow instruction and out-of-this-world inspiration. Over the past fifteen years, Minnesota chef Alan Bergo has become one of America ’ s most exciting and resourceful culinary voices, with millions seeking his guidance through his wildly popular website and video tutorials. Bergo ’ s inventive culinary style is defined by his encyclopedic curiosity, and his abiding, root-to-flower passion for both wild and cultivated plants. Instead of waiting for fall squash to ripen, Bergo eagerly harvests their early shoots, flowers, and young greens—taking a holistic approach to cooking with all parts of the plant, and discovering extraordinary new flavors and textures along the way. The Forager Chef ’ s Book of Flora demonstrates how understanding the different properties and growing phases of roots, stems, leaves, and seeds can inform your preparation of something like the head of an immature sunflower—as well as the lesser-used parts of common vegetables, like broccoli or eggplant. As a society, we ’ ve forgotten this type of old-school knowledge, including many brilliant culinary techniques that were borne of thrift and necessity. For our own sake, and that of our planet, it ’ s time we remembered. And in the process, we can unlock new flavors from the abundant landscape around us. “ [An] excellent debut. . . . Advocating that plants are edible in their entirety is one thing, but this [book] delivers the delectable means to prove it.”—Publishers Weekly "Alan Bergo was foraging in the Midwest way before it was trendy."—Outside Magazine

Vegan for Her, a blueprint for optimal health and wellness at any age, will show you how to: lower your risk for breast cancer and heart disease; manage conditions like arthritis and migraines; diminish PMs and cramps; build strong bones for life; enhance fertility; make an easy transition to a vegan diet; and incorporate principles of both fashion and compassion into your home and wardrobe.

Better Homes and Gardens I Didn't Know My Slow Cooker Could Do That

5-Ingredient Slow Cooker Recipes

Favorite Recipes from Colorado Restaurants : from the Popular Column in the Rocky Mountain News

The Forager Chef's Book of Flora

Everyday Keto Baking

More than 100 *Grain-Free *Gluten-Free *Paleo-Friendly Recipes for Every Occasion

Healthy Low-Carb Recipes for Every Occasion

From wild chanterelle mushrooms and Walla Walla onions to marionberries and hazelnuts, the Pacific Northwest produces some of the country’s most delicious food. The Northwest Vegetarian Cookbook features 200 fresh, accessible recipes that celebrate these unique flavors. It also profiles twelve growers and beekeepers of Oregon and Washington through inspiring essays that transport the reader to the farm where food is picked from trees, bushes, and vines. Debra Daniels-Zeller has created a great culinary reference and an introduction to the bounty of local markets, with tips on how to buy and store seasonal produce. Includes breakfast foods, year-round salads, soups and breads, starters and sides, entrees, and desserts. Readers will walk away from this book - and straight to the local farmers' market - with recipes for each season and every part of the day.

More than two hundred recipes to satisfy seasonal appetites

237 tantalizing appetizers, savory soups, full-flavored stews, main dishes, meatless options, healthful choices, and luscious desserts. No more than 5 ingredients per recipe, each of which coaxes the most flavor from the least effort. A special bonus chapter features simple and quick-to-prepare 5-ingredient side-dish serve-alongs.

Favorite cuisines: Asian, Italian, Mexican and Mediterranean, plus comfort food, vegetarian choices and more All recipes list ingredients needed, cook times, nutrition information, and calorie counts.

Recipes & stories from 100 of the most creative and inspiring women in food today It's the first-ever cookbook from the team behind Cherry Bombe, the hit indie magazine about women and food, and the Radio Cherry Bombe podcast. Inside are 100+ recipes from some of the most interesting chefs, bakers, food stylists, pastry chefs, and creatives on the food scene today, including: Mashama Bailey, chef of The Grey Jeni Britton Bauer, founder of Jeni’s Splendid Ice Creams Melissa Clark, New York Times columnist and cookbook author Amanda Cohen, chef/owner of Dirt Candy Angela Dimayuga, executive chef of Mission Chinese Food Melissa & Emily Elsen, founders of Four & Twenty Blackbirds Karlie Kloss, supermodel and cookie entrepreneur Jessica Koslow, chef/owner of Sqirl Padma Lakshmi, star of Top Chef Elisabeth Prueitt, pastry chef and co-founder of Tartine and Tartine Manufactory Chrissy Teigen, supermodel and bestselling cookbook author Christina Tosi, chef and founder of Milk Bar Joy Wilson, of Joy the Baker Molly Yeh, of my name is yeh The Cherry Bombe team asked these women and others for their most meaningful recipes. The result is a beautifully styled and photographed collection that you will turn to again and again in the kitchen. 2018 IACP Cookbook Award nominee for Compilations.

Tasty Southern Recipes You Can Make in 5, 10, 15, or 30 Minutes

Chloe's Vegan Italian Kitchen

Vegan for Her

Wholesome, Seasonal, Fresh

Mouthwatering, Time-Honored, Tried-And-True, Handed-Down, Soul-Satisfying Dishes

The Ultimate Book of Soups and Stews

From Appetizers to Desserts - 400 Must-Have Recipes That Cook While You Play (or Work)

Covering everything from drinks and appetizers to entrées and desserts, a festive collection of recipes that are perfect for the holiday season, from Rosh Hashanah to New Year’s, is accompanied by a host of tips and tricks for no-stress, stylish entertaining, homemade gift ideas, wine and cheese pairing notes, and more. Original. 26,500 first printing.

Features more than one-hundred comfort food recipes that satisfy both the gluten-free and vegan lifestyles, covering breakfast, kids' favorites, soups and salads, ethnic foods, and desserts.

"Vegan chef Chloe Coscarelli creates more than 150 recipes inspired by Italian cuisine."--

The recipes are all proven family favorites...conveniently organized into 11 useful categories...and call only for ingredients most cooks have right on hand. More than that, though, these recipes - over 350 of them - come from the best cooks all across the country. Preparing them is like taking your family on a taste tour. So have a terrific trip!

187 recipes that will make you incredibly popular

Soup and Sandwiches Cookbook

The 150 Best American Recipes

Sunday Dinner in the South

Cherry Bombe

Cleanse Your Body and Heal Your Gut with Warming, Anti-inflammatory Foods

The Northwest Vegetarian Cookbook

Use the power of motivation and good habits to become fitter, healthier, and stronger, for life! Bikini Body Guides (BBG) co-creator Kayla Itsines, named the world's number one fitness influencer by Forbes, shows you how to harness the power of motivation and build good habits around health and fitness. Drawing on more than 40,000 survey responses from her global online community, as well as extensive research and her experience as a trainer, Kayla addresses what stops us from following through on our health and fitness goals. In her second book, The Bikini Body Motivation & Habits Guide, Kayla explores how you can overcome those obstacles, set goals and stick to a long-term plan for better health. Inside, you'll find helpful checklists and templates, a 28-day meal plan, more than 200 simple and delicious recipes, shopping lists and a pull-out 28-day workout poster. Let global fitness phenomenon Kayla show you how YOU can stick to a plan for long-term health. "In this book, I give you the keys to achieving your goals and show you how to use motivation to create healthy habits that will stick."

A homestyle collection of 175 easy-to-prepare, culturally-diverse vegetarian recipes that abound with heart-healthy, lowfat and cholesterol-free dishes to nourish the body and soul. Nutrient analysis and diabetcic exchanges included.

This beautifully illustrated book is packed full of recipes the entire family will love. With chapters such as Pasta and Noodles, Meat, and Winter Vegetables, you can turn any surplus items in your refrigerator into a delicious meal. In a handy, compact format, this book is perfect for taking with you to the farmer's market or supermarket.

“With Chef Derek Bissonnette in your kitchen you have casual, approachable, and electric cooking. Soups will bring pure joy, warmth, and flavor to the table, and the beautiful photography will transport you to a dream workplace.” – Daniel Boulud, Chef/Owner of The Dinex Go way beyond the basics with this gorgeous chef’s compendium of delicious, satisfying soups and stews! Snap out of your same old soup and stew recipe routine with hundreds of new and exciting takes on the classics—and some creative concoctions that will surely become family favorites. Inspired by both his home state of Maine and global cuisines, Chef Derek Bissonnette’s Soup features: – 300+ Easy-to-Follow Recipes that will guide you to remarkable results – Mouth-Watering Photography and detailed illustrations that walk you through culinary tools and techniques – Recipes for all Palates – it doesn’t matter if you’re an omnivore, gluten-free, vegetarian, or vegan – Family-Friendly Recipes designed to be ready in 30 minutes or less – 20+ Chilled and Dessert Soups – A Comprehensive History of Soup Whether you are planning a casual family dinner, or a formal dinner for 20—this cookbook will help elevate your meal from “Ho, hum,” to “HEY NOW!”

150 Pizzas, Pastas, Pestos, Risottos, & Lots of Creamy Italian Classics

Gluten-Free Vegan Comfort Food

Williams-Sonoma Collection: American

The Northern Heartland Kitchen

The Spirited Vegetarian

Seriously Simple Holidays

The Complete Idiot's Guide to the Superfood Cookbook