

## Tanyas Christmas Make Bake And Celebrate

*Crafting together the power of words and womanhood, writer Tanya Markul has written a completely unique poetry collection fit for the phenomenal readers of today. In Tanya's words, "May we raise the bar for how we live our lives. May we ridiculously increase the amount of peace, play, creativity, beauty, love, and joy in everything we do. May we all sip from the wisdom of our suffering. And awaken with the courage to share our stories that can heal our inner and outer worlds."*

*For home cooks hungry for make-again recipes, here is an impeccably curated collection from Epicurious with more than 250 of their "4-fork" recipes, conveniently compiled in a book with new photography, new headnotes, and informative user tips. Epicurious is, undisputedly, the most respected website for people who like to cook. In their first-ever cookbook, the Epicurious editors have culled their extraordinary database of 180,000 recipes and selected their most popular recipes. Organized seasonally and by meal type, *The Epicurious Cookbook* offers everything from 30-minute weeknight dinners to weekend warrior show-stoppers. Also included are comfort food favorites, small dishes perfect for parties and plenty of repertoire-building mains and sides, plus breakfasts, breads, and desserts. All new stunning four-color photography shows Epicurious at its most irresistible. Throughout are Epicurious member suggestions for tweaking recipes, ideas for menu planning, smart substitutions, and homespun recipes from dozens of Epicurious members newly tested for this cookbook. Recipes include: Easy comfort foods: Chicken and Fall Vegetable Pot Pie, Beef Short Ribs Tagine, Spicy Mac and Cheese with Pancetta, Deviled Fried Chicken, Chili con Carne with Chili Cheddar Shortcakes Fast Weeknight Dinners: Quick Paella, Wild Rice with Pecans, Raisin, and Orange Essence, Brussels Sprouts Hash with Caramelized Shallots, Rosemary Lamb Chops with Swiss Chard and Balsamic Syrup, Pan-Fried Spicy Orange Tilapia Please-Everyone Vegetarian and Vegan Dishes: Chilled Soba with Tofu and Sugar Snap Peas, Spiced Lentil Tacos with Chipotle Sour Cream, Roasted Eggplant Salad Special occasion show-stoppers: Tom Colicchio's Herb-Butter Turkey, Beef Brisket with Merlot and Prunes, Wine-Braised Duck Legs American Classics Updated—Burgers, Pizzas, Salads, Pastas, and Grilled Cheese: Coffee-Rubbed Cheeseburger with Texas Barbeque Sauce; Hearty Asparagus, Fingerling Potato, and Goat Cheese Pizza; Lobster Pasta in a Roasted Corn Sweet Bacon Cream; Grilled Cheese with Onion Jam, Taleggio, and Escarole Breakfast and Brunch Stars: Extreme Granola with Dried Fruit, Kitchen Sink Frittata, Crème Brulee French Toast, and Ultimate Sticky Buns Decadent Desserts: Double Layer Chocolate Cake, Apple Tart with Caramel Sauce, Frozen Lemon Ginger Snap Pie, Peanut Butter and Fudge Brownies with Salted Peanuts Destined to be that classic you'll turn to daily, *The Epicurious Cookbook* enhances the very best online content in a gorgeous cookbook.*

*Simple verses challenge readers to identify the everyday objects used to construct nine three-dimensional Christmas scenes, including a cathedral, Nutcracker ballet, and Santa's workshop.*

*He had a plan... She changed it all! Major Aidan Murphy arrives in the charming small town of Hollydale to take full guardianship of his six-year-old nephew. Only there's a slight problem—his vivacious, fiery co-guardian. School teacher Natalie Harrison has no intention of letting Aidan take her best friend's heartbroken little boy away. Now Aidan must convince Natalie that blood is stronger than love...even if his heart tells him otherwise.*

*The Song of the Nightingale*

*Eat Pie, Love Life*

*100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees: A Cookbook*

*Coloring, Cooking, Poetry, Traditions, Games and Creativity*

*The Official Downton Abbey Christmas Cookbook*

*A Woman's Garden*

*Lidia's Italy in America*

From the Emmy award-winning chef and bestselling author, a collection of wonderful, uncomplicated recipes from little-known parts of Italy, celebrating time-honored techniques and elemental, good family cooking. Penetrating the heart of Italy—starting at the north, working down to the tip, and ending in Sardinia—Lidia unearths a wealth of recipes: • From Trentino—Alto Adige: Delicious Dumplings with Speck (cured pork); apples accenting soup, pasta, salsa, and salad; local beer used to roast a chicken and to braise beef • From Lombardy: A world of rice—baked in a frittata, with lentils, with butternut squash, with gorgonzola, and the special treat of Risotto Milan-Style with Marrow and Saffron • From Valle d' Aosta: Polenta with Black Beans and Kale, and local fontina featured in fondue, in a roasted pepper salad, and embedded in veal chops • From Liguria: An array of Stuffed Vegetables, a bread salad, and elegant Veal Stuffed with a Mosaic of Vegetables • From Emilia-Romagna: An olive oil dough for making the traditional, versatile vegetable tart erbazzone, as well as the secrets of making tagliatelle and other pasta doughs, and an irresistible Veal Scaloppine Bolognese • From Le Marche: Farro with Roasted Pepper Sauce, Lamb Chunks with Olives, and Stuffed Quail in Parchment • From Umbria: A taste of the sweet Norcino black truffle, and seductive dishes such as Potato-Mushroom Cake with Braised Lentils, Sausages in the Skillet with Grapes, and Chocolate Bread Parfait • From Abruzzo: Fresh scrippelle (crêpe) ribbons baked with spinach or garnishing a soup, fresh pasta made with a “guitar,” Rabbit with Onions, and Lamb Chops with Olives • From Molise: Fried Ricotta; homemade cavatelli pasta in a variety of ways; Spaghetti with Calamari, Shrimp, and Scallops; and Braised Octopus • From Basilicata: Wedding Soup, Fiery Maccheroni, and Farro with Pork Ragù • From Calabria: Shepherd's Rigatoni, steamed swordfish, and Almond Biscottini • From Sardinia: Flatbread Lasagna, two lovely eggplant dishes, and Roast Lobster with Bread Crumb Topping This is just a sampling of the many delights Lidia has uncovered. The 175 recipes she shares with us in this rich feast of a book represent the work of the local people and friends with whom she made intimate contact—the farmers, shepherds, foragers, and artisans who produce local cheeses, meats, olive oils, and wines. And in addition, her daughter, Tanya, takes us on side trips in each of the twelve regions to share her love of the country and its art.

From one of America's most beloved chefs and authors, a road trip into the heart of Italian American cooking today—from Chicago deep-dish pizza to the Bronx's eggplant parm—celebrating the communities that redefined what we know as Italian food. As she explores this utterly delectable and distinctive cuisine, Lidia shows us that every kitchen is different, every Italian community distinct, and little clues are buried in each dish: the Sicilian-style semolina bread and briny olives in New Orleans Muffuletta Sandwiches, the Neapolitan crust of New York pizza, and mushrooms (abundant in the United States, but scarce in Italy) stuffed with breadcrumbs, just as peppers or tomatoes are. Lidia shows us how this cuisine is an original American creation and gives recognition where it is long overdue to the many

industrious Italians across the country who have honored the traditions of their homeland in a delicious new style. And of course, there are Lidia's irresistible recipes, including · Baltimore Crab Cakes · Pittsburgh's Primanti's Sandwiches · Chicago Deep-Dish Pizza · Eggplant Parmigiana from the Bronx · Gloucester Baked Halibut · Chicken Trombino from Philadelphia · authentic Italian American Meatloaf, and Spaghetti and Meatballs · Prickly Pear Granita from California · and, of course, a handful of cheesecakes and cookies that you'd recognize in any classic Italian bakery This is a loving exploration of a fascinating cuisine—as only Lidia could give us.

How did the nightingale get its golden voice? A beautiful creation story answers the question. The mountains, trees, and plants are young and full of color, but the animals are dull and drab, so the painter gets to work. She dabs dots on ladybugs and spots on butterflies, stripes on zebras and pentagons on giraffes. Finally, she comes to the very last creature--a patient beetle--and uses her special pot of gold paint. The painter is about to pack up to go home when a little gray bird flies out of the forest. The paint box is empty, but on the tip of the painter's brush remains a tiny bit of gold, which she drops at the back of the bird's throat. And when the painter asks the bird to sing, golden notes tumble from its beak. This timeless tale, with its stylish and striking illustrations, will appeal to children and adults alike.

Find inspiration for reconnecting to the earth by creating the garden-based handicrafts, edible and medicinal recipes, and beauty care products found in *A Woman's Garden*.

Scandikitchen Christmas

Cordially Invited

Sweetie-licious Pies

50+ Fantastic Recipes from Barbie & Her Friends

Cordially Invited: A seasonal guide to celebrations and hosting, perfect for festive planning, crafting and baking in the run up to Christmas!

Mennonite Girls Can Cook

Tanya's Christmas

Located a long way from any ports of call, Wichita is perhaps the last place where you'd expect to find a diverse culinary scene. From its early days as a rough-and-tumble cow town on the Chisholm Trail, the city first achieved dining sophistication through the efforts of the Thursday Afternoon Cooking Club, now the oldest such club in the United States. Steakhouses in the north end invented and popularized what some consider the city's signature dish: garlic salad. Waves of immigrants from three parts of the world--Mexico, Lebanon and Vietnam--stamped the dining habits of residents with dishes such as piratas, shawarma and Saigon Oriental Restaurant's famous No. 49. Author Joe Stumpe tells these stories and more while providing nearly two hundred prize recipes from restaurants and home cooks.

Following the phenomenally successful *Love, Tanya*, Tanya Burr is back with her very first cookbook. In *Tanya Bakes*, she shares her passion for baking along with all her favourite recipes. As well as cakes and bakes, readers will love Tanya's delicious and simple puddings, loaves and pastries. From everyday staple bakes to sweet treats for special occasions, Tanya's got the perfect recipe, every time: - Tanya's Ultimate Celebration Cake - Banoffee Pie - Salted Caramel Cheesecake - Rhubarb and Custard Muffins - Earl Grey Tea Loaf - Tanya's Nanny's Apple Pie - Smarties Flapjacks So make yourself at home in the kitchen with Tanya and treat yourself, your friends and family to something delicious!

Part diary, part beauty manual, *Love, Tanya* is brimming with ideas and advice about life, love, fashion and friendship. Hi everyone and welcome to *Love, Tanya*! this book is really close to my heart, because it is inspired by my journey to becoming confident and feeling happy about who I am. I wanted to write a book to share the things I've learnt with you - to reveal my top tips on fashion, beauty, love, friendship, YouTube... and loads more! Plus, there is room for you to list your own hopes and dreams alongside mine - so get creative and get involved! I'd love it if this book became a keepsake you can turn to whenever you need some guidance or even a little pick me up. I hope you enjoy it! *Love, Tanya*

INCLUDES NEVER-BEFORE-SHARED PROJECTS, RECIPES AND INSPIRATION, ALONG WITH STUNNING NEW

PHOTOGRAPHY For as long as Zoe Sugg can remember she has loved welcoming friends & family into her home, whether it's to celebrate someone else's big day or just being with friends, there is nothing she enjoys more than putting her energy into making any occasion special. In Zoe's eyes the best thing about getting people together is there really is no right or wrong way: maybe you want to plan a throw-everything-at-it shindig, or simply make a special effort for one guest. Mostly it's about how people feel when they're in your company. How the smallest of gatherings can feel momentous, and the biggest of parties can feel intimate. Over the years Zoe has shared glimpses of this side to her in her videos, with millions of viewers taking daily inspiration from her life. In *Cordially Invited* she shares her best and never seen before ideas in print. Divided into seasons, and woven through with Zoe's own stories and memories, this book reveals her favourite events - big or small - throughout the year and how to celebrate them in style. From practical ideas for how to feed your guests and hacks for unexpected get-togethers to simple but impressive DIYs and those personal touches people will remember, *Cordially Invited* is Zoe's blueprint for making an event and a memory out of each day.

Decadent Bites for Every Occasion

Iconic Eats of Wichita: Surprising History, People and Recipes

All You Knead Is Love

A Clean Romance

Lidia Cooks from the Heart of Italy

Lidia's Favorite Recipes

***Brown Sugar Kitchen is more than a restaurant. This soul-food outpost is a community gathering spot, a place to fill the belly, and the beating heart of West Oakland, a storied postindustrial neighborhood across the bay from San Francisco. The restaurant is a friendly beacon on a tree-lined parkway, nestled low and snug next to a scrap-metal yard in this Bay Area rust belt. Out front, customers congregate on long benches and sprawl in the***

*grass, soaking up the sunshine, sipping at steaming mugs of Oakland-roasted coffee, waiting to snag one of the tables they glimpse through the swinging doors. Deals are done, friends are made; this is a community in action. In short order, they'll get their table, their pecan-studded sticky buns, their meaty hash topped with a quivering poached egg. Later in the day, the line grows, and the orders for chef-owner Tanya Holland's famous chicken and waffles or oyster po'boy fly. This is when satisfaction arrives. Brown Sugar Kitchen, the cookbook, stars 86 recipes for re-creating the restaurant's favorites at home, from a thick Shrimp Gumbo to celebrated Macaroni & Cheese to a show-stopping Caramel Layer Cake with Brown Butter–Caramel Frosting. And these aren't all stick-to-your-ribs recipes: Tanya's interpretations of soul food star locally grown, seasonal produce, too, in crisp, creative salads such as Romaine with Spring Vegetables & Cucumber-Buttermilk Dressing and Summer Squash Succotash. Soul-food classics get a modern spin in the case of B-Side BBQ Braised Smoked Tofu with Roasted Eggplant and a side of Roasted Green Beans with Sesame-Seed Dressing. Straight-forward, unfussy but inspired, these are recipes you'll turn to again and again. Rich visual storytelling reveals the food and the people that made and make West Oakland what it is today. Brown Sugar Kitchen truly captures the sense—and flavor—of this richly textured and delicious place.*

*DIV"Eat pie, Love life!" This warm-hearted, heirloom-style cookbook pairs innovative pie recipes with beautiful color photography enhanced by vintage family photos, all presented by Linda Hundt, National Pie-Baking Champion and owner of the award-winning Sweetie-licious Bakery & Cafe in Dewitt, MI./div 'inspiring stories ... alongside beautifully illustrated sweet and savoury recipes.' BBC GOOD FOOD '[An] inspiring London bakery ... empowering tales are interspersed with illustrated recipes.' DELICIOUS. Inspirational stories. Irresistible bakes. From the perfect sponge cake to a foolproof focaccia, discover Luminary Bakery in over 70 delicious recipes. A social enterprise founded to support women experiencing disadvantage by teaching them how to bake, it has become a hub of creativity and community. Learn to create their iconic cinnamon buns, perfect pastries or a banoffee birthday cake. From simple bakes to showstoppers, the secrets of each bread, cake or stress-free dessert are accompanied by stories from the Luminary family. Heartwarming, joyful and above all, inspiring, every recipe in this classic collection is a story of Rising Hope.*

**Tanya's Christmas**

**50+ Treats for a Festive Season**

**The Cookie Book**

**A Cookbook**

**A Daily Creative Companion**

**Felidia**

**Home Baked Comfort (Williams-Sonoma) (revised)**

**The She Book**

A collection of decadent, crave-worthy baked goods featuring beloved classics and new flavor pairings. Includes favorite recipes from top bakeries and bloggers from across the country. In this book you'll discover just how fun it is to transform the simplest ingredients—flour, sugar, eggs, butter—into irresistible baked foods. With over 100 recipes, starring family favorites and tempting creations from seasoned bakers and popular baking bloggers, this enticing book will become your go-to source for the baked treats you crave. Whether you are new to baking or a pro, or lean toward sweet or savory, there's something inside for everyone. Sample recipes include: -Bite-size bacon and cheese scones -Lemon-blueberry drizzle bread -Whoopie pies -Cherry pot pies -Savory goat cheese soufflés

Mind-Blowing Cookies for Every Craving Up your cookie game to out-of-this-world incredible with DisplacedHousewife founder Rebecca Firth's amazing, all-new gourmet recipes. Whether you're looking for a cookie that can be mixed and baked in under an hour or something a little more complex, these desserts will dazzle your taste buds like never before. Choose from over 75 indulgent recipes, including: • Everything Chocolate Chip Cookies • Red Velvet Madeleines • Stuffed Pretzel Caramel Skillet Cookie • A Sugar Cookie for Every Occasion • Lemony White Chocolate Truffles • Peanut Butter Cup Meringues • The Holy Sh\*t S'more Cookie • Ooey Goey Fudgy Brownies • Cold Brew Cookies • Gavin's Salted Caramel Blondies With insider tips and tricks to creating the best baked goods around, you'll be rocking the bake sale, delighting your coworkers and impressing your in-laws in no time. Cookie connoisseurs, rejoice!

A charming holiday baking cookbook brimming with delicious, indulgent recipes, cozy winter photography, and lots of holiday cheer from Sarah Kieffer. Here's a festive holiday baking book to celebrate this very special time of year. Sarah Kieffer, author of 100 Cookies, beloved baker behind The Vanilla Bean Blog, and creator of the "bang-the-pan" method offers more than 50 delicious recipes for seasonal brunches, cookie swaps, and all those Christmas, Hanukah, and New Year's Eve parties. Delight family and friends with edible gifts and whip up some delicious baked goods to treat yourself through the long winter months after the holidays have ended. Recipes include: Triple Chocolate Peppermint Bark, Meyer Lemon–White Chocolate Scones, Pear-Almond Danish Bread, Hot Chocolate Cake, and Pumpkin Pie with Candied Pepita Streusel. With cozy holiday imagery, a lovely, clean aesthetic, and easy yet innovative recipes, this is a go-to cookbook for baking enthusiasts, anyone who loves the holiday season, and, of course, fans of Sarah Kieffer and her hugely popular cookie book, 100 Cookies. GREAT GIFT OPPORTUNITY: With happy, festive photography and anyone-can-do-it recipes, this is a perfect holiday gift alongside a cute apron or baking product. It's sure to please anyone in your life who loves to while away the winter months in their warm and cozy kitchen. BELOVED, ACCOMPLISHED BLOGGER AND AUTHOR: Sarah Kieffer is the beloved blogger behind The Vanilla Bean Baking Blog, which won the SAVEUR Reader's Choice Best Baking & Desserts Blog in 2014. Her pan-banging cookie technique went viral on the New York Times website. She has written two cookbooks and been featured by Food52, The Today Show, Mashable, The Kitchn, America's Test Kitchen, Huffington Post, and more. Perfect for: • Bakers of all ages • Holiday bakers • Fans of Sarah's bang-the-pan cookies, 100 Cookies, and The Vanilla Bean Blog • Holiday gift givers

Mennonite Girls Can Cook is a blog about recipes, hospitality, relationships, encouragement and helping the hungry—and now it's a book, too! Like the blog, Mennonite Girls Can Cook—the book—is about more than just recipes. It's about hospitality, versus entertaining; about blessing, versus impressing. It's about taking God's Bounty and co-creating the goodness from God's creation into something that can bless family and friends, and help sustain health and energy. "No matter which way you look at it, wonderful things happen when people are given the opportunity to gather around the table—a chance to nurture and build relationships, fellowship and encourage one another and create a place of refuge for those who have had a stressful day."—Charlotte Penner, Mennonite Girls Can Cook

Barbie Bakes!

Recipes from My Flagship Restaurant: A Cookbook

Countdown to Christmas Journal and Coloring Book

Lidia's Celebrate Like an Italian

The F-Factor Diet

A Feast of 175 Regional Recipes: A Cookbook

Baking for the Holidays

**Tanya Guerrero's All You Knead Is Love** is a contemporary middle grade coming-of-age novel about a twelve-year-old multiracial Filipino and Spanish girl who goes to live with her grandmother for the summer, gaining confidence through a newly discovered passion for baking, perfect for fans of *Hello, Universe* and *Merci Suarez Changes Gears*. Sometimes you find home where you least expect it. Twelve-year-old Alba doesn't want to live with her estranged grandmother in Barcelona. She wants to stay with her mom, even if that means enduring her dad's cutting comments to them both. But in her new home, Alba forms a close relationship with her grandmother, gains a supportive father figure and new friends, and even discovers a passion and talent for baking. And through getting to know the city her mother used to call home, Alba starts to understand her mother better—and may just be able to make their family whole again.

**Eating With History: Ancient Trade-Influenced Cuisines of Kerala** is an invaluable compendium of a culinary tradition and variety of food recipes that evolved out of Kerala's kitchens. The food trail is extensive and as varied as it can get. The proximity to the sea and the natural beauty and resources of the state—especially the fragrant spices which grew in abundance—attracted inhabitants of foreign soils and inspired them to initiate overseas trade along what was later known as the Spice Route. In a state with fish, other sea food and vegetables dominating people's food habits, the various kinds of meats, foreign cooking techniques and exotic flavours were carried to life from foreign trade influences and became significant foods. There are numerous recipes in each foreign-influenced community in Kerala, well represented in this book, in meticulous detail. These recipes were cherished by the families and handed down generations via cross-cultural interactions within Jews of the Paradesi and Malabari sects, Syrian Christians, Muslims, Anglo-Indians, Latin Catholics and others who mingled with and evolved from the local populace. The book provides a well-researched and rich cultural history of foreign food culture, tracing how the new elements adapted to local food traditions and evolved as a parallel line of foods, creating new textures, flavours and tastes.

Now available for the first time as an e-book, the classic cake-baking reference from award-winning author Rose Levy Beranbaum

“A festival of beautiful bakes and stunning photos.” Review of *ScandiKitchen: Fika & Hygge*, *Good Housekeeping Magazine*. Let Brontë Aurell of

**The ScandiKitchen Café** show you how to celebrate your Christmas Scandi-style by sharing her delicious recipes and family traditions with you.

Anyone who has ever been in Scandinavian in December will know that Scandinavians really love Christmas. From huddling up in candlelit snowed-in cottages to consuming glögg at every opportunity, Christmas is peak-hygge season all over Norway, Sweden and Denmark. Everything reverts back to tradition once Advent Sunday has come along. From saffron scented bakes to ‘gingerbread spice in everything!’, Christmas is the time to break the never-ending darkness with edible treats and joyful feelings. Scandinavians visit friends and families taking along something home baked to share. They have Jul-Smörgåsbord parties where old and young celebrate with a spread of traditional dishes and delicacies.

Everything they do for Jul is centred around food, tradition and home comforts. Join Bronte and feel the warmth, even when it's cold outside!

**Ancient Trade-Influenced Cuisines of Kerala**

**The Cake Bible**

**Recipes from the Streets of L.A. [A Cookbook]**

**Look-Alikes Christmas**

**The Epicurious Cookbook**

**A seasonal guide to hosting any occasion and making a memory out of every day**

**Brown Sugar Kitchen**

INCLUDES NEVER-BEFORE-SHARED PROJECTS, RECIPES AND INSPIRATION, ALONG WITH STUNNING NEW PHOTOGRAPHY For as long as Zoe Sugg can remember she has loved welcoming friends & family into her home, whether it's to celebrate someone else's big day or just being with friends, there is nothing she enjoys more than putting her energy into making any occasion special. In Zoe's eyes the best thing about getting people together is there really is no right or wrong way: maybe you want to plan a throw-everything-at-it shindig, or simply make a special effort for one guest. Mostly it's about how people feel when they're in your company. How the smallest of gatherings can feel momentous, and the biggest of parties can feel intimate. Over the years Zoe has shared glimpses of this side to her in her videos, with millions of viewers taking daily inspiration from her life. In *Cordially Invited* she shares her best and never seen before ideas in print. Divided into seasons, and woven through with Zoe's own stories and memories, this book reveals her favorite events - big or small - throughout the year and how to celebrate them in style. From practical ideas for how to feed your guests and hacks for unexpected get-togethers to simple but impressive DIYs and those personal touches people will remember, *Cordially Invited* is Zoe's blueprint for making an event and a memory out of each day.

This delightful Christmas will inspire the whole family to think about the true meaning of Christmas while learning about how families celebrate Christmas. The poems share stories about the many special traditions that families share. The book does not mention Santa Clause, but does talk about celebrating the Nativity of Jesus Christ. The theme is one of family togetherness, holiday music, comforting foods, winter fun, decorating, Christmas heirlooms, ice and snow, cocoa, gifts, angels, animals, and Jesus. The author tells the poetic story of how her loving Christian family made Christmas very special through sharing the joy of many traditions. This book can be shared with siblings, friends, parents and grandparents.

The beloved chef presents her most accessible and affordable cookbook to date, a gathering of more than 100 Italian recipes that have become Lidia's go-to meals for her very own family—the best, the most comforting, and the most delicious dishes in her repertoire. In *Lidia's Favorite Recipes*, you'll find a fresh take on more than 100 of Lidia's signature and irresistibly reliable dishes, including: • Fried Mozzarella Skewers—Spiedini alla Romana • Escarole and White Bean Soup—Zuppa di Scarola e Cannellini • Ziti with Broccoli Rabe and Sausage—Ziti con Broccoli Rabe e Salsicce • Baked Stuffed Shells—Conchiglie Ripiene al Forno • Eggplant Parmigiana—Melanzane alla Parmigiana • Savory Seafood Stew—Zuppa di Pesce • Chicken Cacciatore—Pollo alla Cacciatore • Veal Ossobuco with Barley Risotto—Ossobuco di Vitello con Risotto d'Orzo • Cannoli Napoleon—Cannolo a Strati • Limoncello Tiramisù—Tiramisù al Limoncello From the classic sauces to the delicious desserts, these recipes have been revised and updated to be more concise and clear, but just as soul-satisfying as ever. With new information about the affordability, seasonality, and nutritional value of the ingredients, this book shows there is no question why these dishes are the easiest and most enjoyable to bring to the family table for your most memorable moments. Beautifully illustrated throughout with full-color photographs, *Lidia's Favorite Recipes* will give both new cooks and longtime fans something extraordinary to celebrate.

The beloved TV chef offers the only cookbook you'll need to give any gathering--from a dinner for two to a wedding--a delectable, welcoming Italian flavor. No one throws a party like Lidia Bastianich! And now, in this delightful new cookbook, she gives us 220 fantastic recipes for entertaining with that distinctly Bastianich flare. From Pear Bellinis to Carrot and Chickpea Dip, from Campanelle with Fennel and Shrimp to Berry Tiramisu--these are dishes your guests will love, no matter

the occasion. Here, too, are Lidia's suggestions for hosting a BBQ, making pizza for a group, choosing the perfect wine, setting an inviting table, and much more. Beautifully illustrated throughout with full-color photographs and filled with her trademark warmth and enthusiasm, this is Lidia's most festive book. Whether you're planning a romantic picnic for two, a child's birthday party, a holiday gathering, or a simple weeknight family dinner, Lidia's flavorful, easy-to-follow recipes and advice will have you calling to your guests: "Tutti a tavola a mangiare!"

Discover the Secret to Permanent Weight Loss

The Magic of Christmas

Rising Hope

Grow Beautiful Plants and Make Useful Things

New-Style, Down-Home Recipes from Sweet West Oakland

Guerrilla Tacos

The Great Scandinavian Baking Book

**It's Christmas and the air is full of whispers and giggles. But what is the magic of Christmas that everyone is so excited about, wonders Little Mouse? One by one, the other mice tell him what they love most about this time of the year.**

**This elegant coffee table cookbook highlights the luxe and elegance of the Christmas at Downton Abbey and features a collection of traditional British holiday recipes, from appetizers to desserts, that were popular during the Edwardian period. Take a seat at the Christmas table of Downton Abbey, the historic British estate at the heart of the popular PBS series. Downton fans will appreciate this enticing collection of classic British holiday recipes from the Edwardian era, evocative narratives about Christmas traditions, and seasonal anecdotes from the award-winning series. Colorful photographs of finished dishes, fan-favorite moments from the Christmas episodes, and excerpts of character quotes bring the spirit of the holidays to life. "Things are what you make of them ... Every day is a chance to create something new for yourself ... Each of the 365 prompts in 1 Page at a Time will encourage you to draw, write, list, reflect, and share"--**

**Updated with must-have new recipes, diet tips, and research. Discover the simple secret to permanent weight loss and optimal health, as seen on Dr. Oz. Fad diets come and go, but after more than two decades of success stories and media attention, The F-Factor Diet has stood the test of time. Now hailed as the go-to lifestyle program for anyone who wants to improve their health and lose weight for good, F-Factor's scientifically proven approach allows you to achieve results without hunger, deprivation, or denial. Change your life without disrupting your lifestyle: dine out, drink alcohol, eat carbs, and work out less from Day 1. Now revised and updated with new recipes, diet tips, and research, The F-Factor Diet includes:**

- An easy to follow 3-step program to shed pounds, boost energy, and increase longevity, on which men lose an average of 15 lbs., and women 10 lbs., in just one month.
- More than 75 quick and delicious F-Factor approved recipes plus a complete set of guidelines for dining out and ordering in.
- Proven tips, tools, and solutions to keep you motivated, inspired, and on track. It's time to change your life forever and join the F-Factor movement. Your journey to a happier, healthier you begins now!

**Tanya Bakes**

**Recipes and Stories from Luminary Bakery**

**A Ranger for the Twins**

**Corduroy's Christmas**

**Make, Bake and Celebrate**

**More Than 250 of Our Best-Loved Four-Fork Recipes for Weeknights, Weekends & Special Occasions Eating With History**

The beloved chef and best-selling author shares, for the first time, the timeless recipes that have made her flagship restaurant, Felidia, a New York City dining legend for almost four decades. Ever since it opened its doors on Manhattan's Upper East Side in 1981, Felidia has been revered as one of the best Italian restaurants in the country. In these pages, Lidia and longtime Executive Chef Fortunato Nicotra share 115 of the recipes that capture the spirit of the Felidia menu past and present. From pastas and primi to appetizers and meats, and from breads and spreads to sides and soups, these are some of Lidia's absolute favorite dishes, lovingly adapted for home cooks to re-create in their own kitchens. Here are recipes for old-school classics such as Pasta Primavera and Linguine with White Clam Sauce and Broccoli. Contemporary favorites include Pear and Pecorino Ravioli, Chicken Pizzaiola, Short Ribs Braised in Barolo, and Eggplant Flan with Tomato Coulis. Exquisite dessert recipes include Warm Nutella Flan, Open Cannolo and Limoncello Tiramisù, while Passion Fruit Spritz and Frozen Peach Bellini come from the restaurant's lively bar. Felidia is a beautifully illustrated, full-color cookbook that takes readers behind the scenes of the restaurant's storied history and is filled with the same warmth and hospitality that are the hallmark of all of Lidia's cookbooks. It's the next-best thing to enjoying an evening out at this award-winning eatery!

"Tanya definitely hasn't let getting older spoil the magic of Christmas - for her, it brings with it a unique, magical feeling like no other time of year. So in Tanya's Christmas, she is excited to share all of her tips and suggestions for creating THE

perfect Christmas. Discover her tips on: \* How to celebrate in style at Christmas parties \* Hosting the ultimate yuletide gathering \* Finding the perfect gift \* How to make a Christmas wreath, scented decorations and personalised stockings \* Preparing for the brand-new year ahead! Tanya will also share her favourite Christmas recipes: try out her scrumptious traditional mince pies, Christmas roast and cocktails, as well as some baking recipes with a twist! Beautifully illustrated and jam-packed with Tanya's own festive recipes and craft ideas, Tanya's Christmas promises to be a magical tradition for homemakers, bakers and Christmas lovers everywhere. This is the go-to book for festive inspiration, for this Christmas and those still to come!"--

A holiday story starring the classic teddy bear beloved by children for 50 years Celebrate Christmas with everyone's favorite bear and this charming lift-the-flap book. Join in all of Corduroy's holiday activities, from trimming the tree to baking Christmas cookies. Discover the magic of Christmas with Corduroy in this festive tale, perfect for even the youngest reader.

In this fun and color-charged cookbook, Barbie teaches kids how to bake and make good choices while creating intergenerational experiences in the kitchen. Barbie tells kids, "You can do anything if you dare to dream!" In this cookbook, Barbie teaches kids how to bake yummy, easy-to-make treats, including chewy granola bars, gluten-free-meringues, fresh fruit pie pockets, Barbie's very special birthday cake, and mid-morning snacks like scones and banana bread. Appealing to five- to eleven-year-old Barbie fans and budding bakers, Barbie Bakes! fosters an intergenerational cooking experience while simultaneously educating kids on essential baking techniques and making healthy choices. With fifty recipes presented alongside stylized, colorful images and inviting illustrations, Barbie creates an engaging and inspiring atmosphere for kids to learn, setting them up for a lifetime of rewarding experiences in the kitchen. Praise for Barbie Bakes! "Chock full of . . . family faves. . . Not only can bakers pour over the bright photos and easy-to-understand recipes, but they can also learn from the pantry staples and substitution sections that make baking a breeze." -Red Tricycle "Barbie Bakes! fosters an inter-generational cooking experience while simultaneously educating kids on essential baking techniques and making healthy choices." -The Suburban

1 Page at a Time (Red)

Love, Tanya

Recipes and traditions from Scandinavia

220 Foolproof Recipes That Make Every Meal a Party

The Soldier's Unexpected Family

More than 100 over-the-top delicious baked creations from your own kitchen plus tales of the sweet life from bakers across the country

The More You Look, the More You See!

She fell from grace... Before falling for himWhen her husband defrauded the town of Hollydale, now-divorced mom Lucie Decker went from being the town darling to total pariah. Now she's launching a new business and needs ranger Caleb Spindler's help. And her twins adore Caleb. After all, he's a genuine hero—even if he is hiding a secret. But while Lucie's heart has forgotten how to trust, it still remembers how to fall in love...

The definitive word on tacos from native Angeleno Wes Avila, who draws on his Mexican heritage as well as his time in the kitchens of some of the world's best restaurants to create taco perfection. In a town overrun with taco trucks, Wes Avila's Guerrilla Tacos has managed to win almost every accolade there is, from being crowned Best Taco Truck by LA Weekly to being called one of the best things to eat in Los Angeles by legendary food critic Jonathan Gold. Avila's approach stands out in a crowded field because it's unique: the 50 base recipes in this book are grounded in authenticity but never tied down to tradition. Wes uses ingredients like kurobata sausage and sea urchin, but his bestselling taco is made from the humble sweet potato. From basic building blocks to how to balance flavor and texture, with comic-inspired illustrations and stories throughout, Guerrilla Tacos is the final word on tacos from the streets of L.A.

A beautiful celebration of Christmas from bestselling author Tanya Burr, crammed with festive recipes and craft projects. 'My wish for you all is to have the most wonderful Christmas imaginable and I hope this book becomes your go-to read for festive inspiration, not just for this Christmas but for all those magical ones to come. Love, Tanya x' Tanya's Christmas is a pure celebration of the season. Within its pages, Tanya Burr shares everything you need to make the most of Christmas. From finding the perfect gift, decorating your home and hosting a party to remember, to cooking roast turkey with all the trimmings, baking indulgent festive treats and her own hair and make-up tips. Presented as a countdown to the main event and into the new year, this beautiful book has over 50 sumptuous recipes and thoughtful craft projects. At every step, bestselling author Tanya suggests easy ways for you, your family and friends to create special memories together that will last a lifetime.