

Once Upon a Chef: Weeknight/Weekend

A New York Times bestseller and one of the most praised Korean cookbooks of all time, you'll explore the foods and flavors of Koreatowns across America through this collection of 100 recipes. This is not your average "Journey to Asia" cookbook. Koreatown is a spicy, funky, flavor-packed love affair with the grit and charm of Korean cooking in America. Koreatowns around the country are synonymous with mealtime feasts and late-night chef hangouts, and Deuki Hong and Matt Rodbard show us why through stories, interviews, and over 100 delicious, super-approachable recipes. It's spicy, it's fermented, it's sweet and savory and loaded with umami: Korean cuisine is poised to break out in the U.S., but until now, the cookbooks have been focused on taking readers on an idealized Korean journey. Koreatown, though, is all about what's real and happening right here: the foods of Korean American communities all over our country, from L.A. to New York City, from Atlanta to Chicago. We follow Rodbard and Hong through those communities with stories and recipes for everything from beloved Korean barbecue favorites like bulgogi and kalbi to the lesser-known but deeply satisfying stews, soups, noodles, salads, drinks, and the many kimchis of the Korean American table.

"Mexican food has always been my go-to comfort food. And with Salud! Vegan Mexican Cookbook, Eddie shows us that we can enjoy the rich flavors of Mexico in a healthful way that not only nourishes the soul, but our entire body." -Mara Celeste Arrars Tamales, Enchiladas, Churros. There are so many delicious reasons to love Mexican food. Salud! Vegan Mexican Cookbook takes a twist that's both mouthwatering and healthy on these classic dishes. Renowned chef Eddie Garza combines his innovative cooking techniques with traditional Mexican staples. As a leading voice on Latino health and nutrition, Garza is committed to finding healthier ways to enjoy delicious Mexican fare without animal ingredients--and with Salud! Vegan Mexican Cookbook he does exactly that. Enjoy such tantalizing dishes as: Spicy Eggplant Barbacoa Tacos Jackfruit Guisado Tortas Oaxacan Style Mushroom Tamales Classic Chile Relleno Black Bean and Guacamole Sopas Chicken-Style Enchiladas with Green Mole Sauce Rajas con Crema Horchata

Starting Strength: Basic Barbell Training is the new expanded version of the book that has been called "the best and most useful of fitness books." It picks up where Starting Strength: A Simple and Practical Guide for Coaching Beginners leaves off. With all new graphics and more than 750 illustrations, a more detailed analysis of the five most important exercises in the weight room, and a new chapter dealing with the most important assistance exercises, Basic Barbell Training offers the most complete examination of the most effective way to exercise.

Build muscle, burn fat, and chisel your physique with 100 delicious recipes and customized bodybuilding meal plans. Ever wonder how professional bodybuilders get that herculean look? Well, you might be surprised to know it's as much about what happens in the kitchen as it is about what happens in the gym. Professional bodybuilders fuel their bodies with specific nutrients delivered at precise intervals to achieve their sculpted physiques, and now you can too! The Bodybuilder's Kitchen provides expert guidance on when to eat and when to eat it, and helps you understand how your body uses what you eat to burn fat and build lean, strong muscle. What are you waiting for? Dive right in to discover: - 100 delicious recipes for every mealtime with key macronutrients and nutrition panels provided for every recipe - 5 custom-designed meal plans for bulking and cutting phases, as well as plans for ketogenic dieting, calorie cycling, and carb cycling - Strategic guidance on when to eat, what to eat, and how to manage your nutrition for optimal burning and muscle-building results With five weekly meal plans, 100 mouth-watering recipes, and expert insight from champion bodybuilder Erin Stern, this much-needed nutrition book will provide you with everything you need to fuel your workouts and achieve the bodybuilder physique. From salads to sides, meal prep planning to protein bars, this body-building book will be your one-stop guide to bulking up! Feel like having a more chiseled physique this New Year? Whether it's a New Year's Resolution to be more musclebound, or you're simply seeking expert guidance on fueling your body to meet your fitness needs, this all-encompassing strength-training guide may be exactly what you're looking for! Join the journey to becoming your strongest self today!

123 Everyday Recipes for the Healthy Home Cook
Muscle for Life

Six Hundred Recipes for Meatless Dishes

120 Shortcut Recipes for Dinners, Desserts, and More

Bigger Leaner Stronger

A Beginner's Guide to Making Traditional Tamales [A Cookbook]

Recipes Inspired by Home and Travels

100 Muscle-Building, Fat Burning Recipes, with Meal Plans to Chisel Your Physique

#1 New York Times bestseller Bring the family together—and take it easy on yourself! Between my family, my website, my cookbooks, and my TV show, I make a lot of food around here! And as much as I've always loved cooking (and of course, eating!), it seems that more and more these days, I'm looking for ways to simplify my life in the kitchen. I find myself gravitating toward recipes that are delicious but don't require a lot of prep or fuss, because they free me up to have more time (and energy) for other areas of my life. This also makes cooking less of a chore and more of a pleasure—exactly what cooking should be! The Pioneer Woman Cooks—Super Easy! will free you up and transform your cooking life as well, with 120 recipes that range from effortless breakfasts to breezy skillet meals to speedy soups to ready-in-minutes Tex-Mex delights, so you'll have lots of options for any given meal. Many recipes in this cookbook call for step-saving (and sanity-saving) shortcuts that will revolutionize the time you spend making meals for your family, and all of them are utterly scrumptious! I've absolutely fallen in love with this new generation of recipes, including Butter Pecan French Toast, Buffalo Chicken Totchos, Speedy Dumpling Soup, Broccoli-Cheese Stromboli (so great for kids!), and an entire section of pastas and grains, such as One-Pot Sausage Pasta and colorful and fresh Hawaiian Shrimp Bowls. You'll find yummy meals such as Pepperoni Fried Rice, Chicken-Fried Steak Fingers, and ultra-tasty Chicken Curry in a Hurry . . . as well as assemble-in-the-baking-dish casseroles, throw-together sheet pan suppers, and simply decadent desserts such as Mug Cakes, Coconut Cream Pie, and Brownie 3'Mores Bars that you'll dream about. There's something for everyone in this cookbook, and not a single recipe, ingredient, or step is complicated or difficult. Now that's the kind of cooking we can all get behind!

The debut cookbook from the creator of EyeSwoon features 100 seasonal recipes for meals as gorgeous as they are delicious. In Cook Beautiful, Athena Calderone reveals the secrets to preparing and presenting unforgettable meals. As “The modern girl's Martha Stewart”, Athena cooks with top chefs, hosts incredible dinners, and designs stunning tablescapes—all while balancing the visual elements of each dish with incredible flavors. In her debut cookbook, she shows us how to achieve her impeccable yet approachable cooking style (New York Times T Magazine). Included are 100 recipes with step-by-step advice on everything from prep to presentation—from artfully layering a peach and burrata salad to searing a perfect steak. Recipes include Grilled Zucchini Flatbread with Ramp-Pistachio Pesto, Stewed Pork with Squash and Walnut Gremolata, Blood Orange Bundt Cake with Orange Bitters Glaze, and more. Organized by season, each section closes with a tablescape inspired by nature, along with specific table décor and entertaining tips.

Provides an abundance of recipes for high-nutrition foods designed to promote peak performance, offering numerous healthy adaptations of favorite dishes by popular chefs including Seamus Mullen, Eric Ripert and Mark Vetri while sharing advice on topics ranging from healthy eating and barbecuing to faster clean-ups and cooking for crowds.

Discover the joy of cooking for yourself with more than 160 perfectly portioned, easy-to-execute recipes, flexible ingredient lists to accommodate your pantry, and ideas for improvising to your taste. Taking care to prepare a meal for yourself is a different experience than cooking for others. It can be a fun, casual, and (of course) delicious affair, but there are challenges, from avoiding a fridge full of half-used ingredients to ending up with leftovers that become boring after the third reheat. Cooking for One helps you make cooking for yourself special without becoming a chore with unfussy yet utterly appealing meals that rely on ingredients you already have on hand, like Garam Masala Pork Chop with Couscous and Spinach and Weeknight Chicken Cacciatore. Don't have exactly the right ingredients? Never fear—with a “Kitchen Improv” box on every page, we offer ideas for altering the dish so it works for you. And for those weeks you didn't make it to the supermarket, we use a “Pantry Recipe” icon to clearly mark recipes that rely entirely on our checklist for a well-stocked pantry. We show you when it's worth making two servings (but never more) with our “Makes Leftovers” icon, and suggest how to transform those leftovers into a whole new meal. (We love our Spice-Rubbed Flank Steak with Celery Root and Lime Yogurt Sauce served over arugula as a hearty salad the next day.) Ingredients themselves often lead you to another exciting meal—when you're left with half an eggplant from Simple Ratatouille, we direct you to Broiled Eggplant with Honey-Lemon Vinaigrette as the perfect way to use it up. And if the thought of a sink full of dishes keeps you out of the kitchen, there are plenty of appealing one-pan dinners like Sheet Pan Sausages with Sweet Potatoes, Broccoli Rabe, and Mustard-Chive Butter or Couscous with Shrimp, Cilantro, and Garlic Chips that are here to save the day.

Cooking for One

The Simple Science of Building the Ultimate Male Body

Recipes and Strategies for Doing Less in the Kitchen

The Unofficial Hunger Games Cookbook

The Year One Challenge for Men

The Year One Challenge for Women

Guy Gourmet

If you want to know how to build muscle and burn fat by eating healthy, delicious meals that are easy to cook and easy on your wallet, then you want to read this book. Let me ask you a few questions... Do you lack confidence in the kitchen and think that you just can ' t cook great food? Are you not sure of how to prepare food that is not only delicious and healthy but also effective in helping you build muscle and lose fat? Are you afraid that cooking nutritious, restaurant-quality meals is tootime-consuming and expensive? Do you think that eating healthy means having to force down the same boring, bland food every day? If you answered " yes " to any of those questions, don ' t worry—you ' re not alone. And this book is going to help. Inside you ' ll find 15 fast, healthy and tasty meals that will help you build muscle or lose weight, regardless of your current skills. Not only that, but you ' re also going to learn how to eat right without having to obsess over every calorie. These 9 scientifically proven rules for eating are the foundation of every great physique, and they have nothing to do with following weird diets or depriving yourself of everything that tastes good. Download this book now and learn how to escape the dreadful experience of " dieting " and how to cook nutritious, delicious meals that make burning fat or building muscle easy and enjoyable!

The Official Workout Journal for the Bigger Leaner Stronger Program is this a bodybuilding book that can help you pack on brain-shrinking amounts of muscle in 30 days flat? No. Is it a fitness book full of dubious diet and exercise " hacks " and " shortcuts " for melting belly fat faster than a roided hornet? Absolutely not. But is it an exercise book that ' ll show you exactly what to do in the gym to gain 25-to-35 pounds of lean muscle? Yes. And faster than you probably think possible, or your money back. The Year One Challenge for Men is a workout journal companion to the bestselling workout book for men, Bigger Leaner Stronger. This workout book contains a full year's worth of Bigger Leaner Stronger workouts for building a full chest, wide back, powerful legs, and built arms... in only 3-to-5 hours of weight training per week. This workout journal also provides you with a comprehensive Bigger Leaner Stronger " cheatsheet " that lists and demonstrates all exercises in the program, and explains how to choose the right routine for you, how to progress in your workouts, how to make exercise substitutions, and more. It ' s also backed by a " No Return Necessary " money-back guarantee, too, that works like this: if you ' re unsatisfied with this workout journal or program for any reason, let the author know, and you ' ll get a full refund on the spot. So, imagine... just 12 weeks from now... looking at the changes in your physique and thinking, "I did that. That's awesome. I'm awesome." And believing it. The bottom line is you can get that head-turning " Hollywood hunk " body without doing exhausting weightlifting workouts you hate. And this strength training program shows you how. Get your copy now, and start your journey to a bigger, leaner, and stronger you.

120 Recipes for Building Muscle, Getting Lean, and Staying Healthy

100 Delicious Seasonal and Organic Recipes for Under \$8 Per Person

The Golden Rule Cook Book