



The Homemade Vegan Pantry

The Blender Girl

Rebar Modern Food Cookbook

A Visual Exploration of 75 Additives & 25 Food Products

Eat Clean, Party Hard

Thug Kitchen started their wildly popular website to inspire people to eat some Goddamn vegetables and adopt a healthier lifestyle. Beloved by Gwyneth Paltrow (This might be my favorite thing ever) and with half a million Facebook fans and counting, Thug Kitchen wants to show everyone how to take charge of their plates and cook up some real f\*cking food. Yeah, plenty of blogs and cookbooks preach about how to eat more kale, why ginger fights inflammation, and how to cook with microgreens and nettles. But they are dull or pretentious as hell - and most people can't afford the hype. Thug Kitchen lives in the real world. In their first cookbook, they're throwing down more than 100 recipes for their best-loved meals, snacks and sides for beginning cooks to home chefs. (Roasted Beer and Lime Cauliflower Tacos? Pumpkin Chili? Grilled Peach Salsa? Believe that sh\*t.) Plus they're going to arm you with all the info and techniques you need to shop on a budget and go and kick a bunch of ass on your own. This book is an invitation to everyone who wants to do better to elevate their kitchen game. No more ketchup and pizza counting as vegetables. No more drive-thru lines. No more avoiding the produce corner of the supermarket. Sh\*t is about to get real.

From bestselling author and the star of Food Network's The Kitchen, It's Not Complicated offers recipes designed to simplify cooking (and life!) After years of throwing lavish, carefully planned dinner parties, hosting numerous food shows, and jet-setting across the globe, Katie Lee has settled down. Having recently married the love of her life, Lee prefers quiet dinners with her family to multi-day cooking affairs for dozens of guests. Pasta every Sunday. Thick cut rib eyes. Ideas for cooking vegetables that go beyond roasting. A perfect brownie. In short, her life is guided by a new principle: Things don't need to be complicated to be good. In It's Not Complicated, Katie Lee, author, influencer, and Food Network star, offers 100 of her favorite recipes that are easy, yet exciting/and always delicious. Written for the veteran chef and kitchen novice alike, Lee's recipes have few ingredients and simple steps that are meant to ease up your life. Perfect for weeknights, but special enough for having people over. It's Not Complicated shares the recipes people really want: classic, unfussy sure-things. \*for full directions on the Creamy Spinach Artichoke Pasta, visit <https://www.abramsbooks.com/errata/craft-errata-its-not-complicated/>

A guide to creating vegan versions of pantry staples--from dairy and meat substitutes such as vegan yogurt, mayo, bacon, and cheese, to dressings, sauces, cookies, and more. Kitchen crafters know the pleasure of making their own staples and specialty foods, whether it's cultured sour cream or a stellar soup stock. It's a fresher, healthier, more natural approach to eating and living. Now vegans who are sick of buying over-processed, over-packaged products can finally join the homemade revolution. Studded with full-color photos, The Homemade Vegan Pantry celebrates beautiful, handcrafted foods that don't take a ton of time, from ice cream and pizza dough, to granola and breakfast sausage. Miyoko Schinner guides readers through the techniques for making French-style buttercreams, roasted tomatoes, and pasta without special equipment. Her easy methods make "slow food" fast, and full of flavor. The Homemade Vegan Pantry raises the bar on plant-based cuisine, not only for vegans and vegetarians, but also for the growing number of Americans looking to eat lighter and healthier, and anyone interested in a handcrafted approach to food.

What's black and white and red all over? The Deadpool Coloring Book when you've finished with it! Say goodbye to your scarlet pens and crimson pencils as you bring to life page after page of pinups featuring the claret-clad clown who's one-in-a-vermilion! Or if you're feeling anarchic, why not conduct your own Crayon X experiment and take an all-hue, all-different approach? Whether you're embellishing a Jade Wilson or a Merc With the Mauve, you have the power to usher Deadpool into a bold new fuchsia. With 60 pages of line art by some of the finest illustrators ever to regenerate your favorite degenerate, hours of fun await. Grab yourself a chimichanga in one hand, a coloring implement in the other, and go wild!

It's Not Complicated

65 Low-Carb, High-Fat, No-Fuss Ketogenic Recipes: A Keto Diet Cookbook

For Social Motherf\*ckers: a Vegan Cookbook

Exciting Flavors from Europe's Western Coast: A Cookbook

Fast as F\*ck

Foolproof Plant-Based Recipes for Breakfast, Lunch, Dinner, and In-Between

Over 60 Recipes from Every Mead Style

*With more than a million copies sold, the cookbook phenomenon (previously published as Thug Kitchen Eat Like You Give a F\*ck The Official Cookbook) that inspired people to eat some goddamn vegetables and adopt a healthier lifestyle. Bad Manners started their wildly popular website to show everyone how to take charge of their plates and cook up some real f\*cking food. Now beloved by millions, their first cookbook has become a must-have in every kitchen. Yeah, plenty of blogs and cookbooks preach about eating clean, why ginger fights inflammation, and how to cook with only the most expensive super foods. But they are dull or pretentious as hell--and most people can't afford the hype. Bad Manners lives in the real world. It offers more than 100 recipes for their best-loved meals, snacks and sides for beginning cooks to home chefs. (Roasted Beer and Lime Cauliflower Tacos? Pumpkin Chili? Grilled Peach Salsa? Believe that sh\*t.) Plus this cookbook arms you with all the info and techniques you need to shop on a budget and get comfortable in the kitchen. Bad Manners is an invitation to everyone who wants to do better to elevate their kitchen game. No more ketchup and pizza counting as vegetables. No more drive-thru lines. No more avoiding the produce corner of the supermarket. Sh\*t is about to get real.*

*Focused on the art of crafting complete, balanced meals that deliver sustained energy and nourishment, this book features 100 compelling and delicious recipes that just happen to be vegan. These 100 recipes for wholesome and nourishing vegan food from blogger, nutritionist, and Food52 author Gena Hamshaw help you make delicious vegan meals that deliver balanced and sustained energy. Every recipe contains the key macronutrients of healthy fats, complex carbohydrates, and proteins, which together make for a complete meal--things like Smoky Red Lentil Stew with Chard, and Falafel Bowls with Freekah and Cauliflower. Photographs accompany each recipe, showing how Gena's simple techniques and fresh ingredients yield delicious meals. Additional tips and tricks for making food on the go, and for cooking ahead on the weekend for quick weekday lunches and dinners, round out the collection.*

*Color Your Own Deadpool*

*For Social Motherf\*ckers: A Vegan Cookbook*