

350 Big Taste Recipes For The 15 Quart Mini Slow Cooker All American Favorites Adapted For The Mini Slow Cooker With An Emphasis On Healthy Eating

Whether you're heading to a friendly brunch, family barbecue, church picnic or holiday office party, the perfect crowd-pleasing contribution is at your fingertips! No more worrying about what you can bring to the block party, bake sale or baby shower. Taste of Home Make It, Take It Cookbook is packed with more than 375 simply impressive bring-a-dish classics. Each recipe is guaranteed to travel well, come together easily and satisfy everyone at the party. In fact, these dishes are so incredible, you'll want to serve them at home for your own gang to enjoy!

Fully adapted for UK home cooks with metric measurements This complete and authorised guide to your Instant Pot has more than 350 recipes for breakfasts, lunches, dinners, snacks and even desserts - for every size and model of Instant Pot, including the Instant Pot MAX. More than five million people worldwide use Instant Pots to get food onto their table fast. But only The Instant Pot Bible has everything you need to revolutionise the way you cook with your favorite machine. Every one of the 350+ recipes gives ingredients and timings for all sizes and models of Instant Pot, including the Instant Pot MAX, which cooks even more quickly. And you get exciting new recipes that utilise the MAX's unique Sous Vide setting. The Instant Pot Bible is the most comprehensive Instant Pot book ever published, with recipes for everything from hearty breakfasts to healthy sides, from centrepiece stews and roasts to decadent desserts. Bestselling authors and pressure-cooking experts Bruce Weinstein and Mark Scarbrough offer customised directions and timings for perfect results every time. And many recipes can also use the slow-cook setting to let the machine cook while you do other things. These innovative 'road map' recipes for classics such as vegetable soup, chili, pasta casseroles, porridge and more let you customise flavours and ingredients to make each of your family members' favourites. Need dinner in an instant? No problem - more than 175 recipes come together in just a few minutes or just a few steps. Not to mention vegan and vegetarian, keto-friendly, and gluten-free options galore. The Instant Pot changed the way you cook. The Instant Pot Bible helps you make the most of it.

Bubbling cheese, golden bread crumbs, tender vegetables, and succulent meats - what's not to like about casseroles? Comfort food just doesn't get any cozier, or more convenient. Now, thanks to Maryana Vollstedt, busy cooks don't have to call up Mom in order to make delicious one-dish meals for family and friends. The Big Book of Casseroles boasts over 250 recipes (including low-fat and vegetarian dishes), plus handy planning, freezing, and storage tips. For hot-from-the-oven dinners equally at home in the dining room or on the kitchen table, cooks need look no further than The Big Book of Casseroles, because serious comfort food never goes out of style.

Inspired by her viral New York Times article "Why Do Cooks Love the Instant Pot(R)? I Bought One to Find Out," Melissa Clark's Dinner in an Instant has all new recipes that bring her signature flavor-forward dishes to everyone's favorite countertop appliance. Dinner in an Instant gives home cooks recipes for elevated dinners that never sacrifice convenience. Beloved for her flawless recipes, Melissa Clark turns her imagination to the countertop appliances that have won American hearts from coast to coast. Recipes include Fresh Coconut Yogurt, Japanese Beef Curry, Osso Buco, Smoky Lentils, Green Persian Rice with Tahdig, and Lemon Verbena Crème Brûlée. Dinner in an Instant provides instructions when possible for making the same dish on both the pressure cooker and slow cooker settings, allowing home cooks flexibility. Symbols guide the reader toward Paleo, Vegan, Vegetarian, and Gluten Free dinners. Fresh, approachable, and classic, Dinner in an Instant is Melissa Clark's most practical book yet.

With [this book], you'll explore an inspiring variety of healthy, easy-to-make pressure cooker recipes-- from savory breakfasts to hearty stews to decadent desserts, and more. Packed with nutritious, family-friendly pressure cooker recipes-- plus vegetarian, gluten-free, and Paleo-friendly options-- [this book] is your go-to guide for fuss-free, all-in-one cooking.

Grilled Deliciousness at Home: Here's How to Prepare the Tastiest Blackstone Griddle Meals & Become a Master Chef In No Time - 350+ Recipes Included Grilled food is as delicious as it is healthy. The best part is, grilling is a relatively simple cooking technique that everyone can master, even the inexperienced, amateur chefs. But, if cooking on the griddle is so simple, why is the home-grilled meat tough, we can't achieve the perfect finish, the fish breaks, and the vegetables are raw or burnt? Because there are a few secret techniques everyone keeps for themselves, but this book is about to lay it all out! Would you like to: Have your favorite restaurant-quality grilled meals ready in no time? Improve the quality of your food and therefore lead a healthier lifestyle? Be the life and soul of great barbecues among friends and have them wondering what your secret is? Improve your cooking skills and learn a variety of delicious recipes to put into practice? With this one-of-a-kind cookbook, you can! Why is it that we save grilling for big family celebrations or friends get-togethers - exclusively for special occasions? It's about time that changed! With the help of this book, you'll be able to enjoy the best grill recipes, but with a different and extraordinary flavor - any time you crave it!

Through the pages of this cookbook, you'll discover: How to set up a griddle, learning the controls, and the entire griddling process explained in layman's terms; Great tips and tricks that are guaranteed to turn you into a master chef in almost no time; A wide selection of delicious breakfast recipes - classic steak and eggs, toad in a hole, fluffy pancakes, potato bacon hash, etc.; 25+ different burger recipes - beef burgers, croque madame, spiced lamb burger, turkey burger, ultimate griddle cheese, etc.; Over 45 vegetable and side dishes - Italian zucchini slices, easy fried rice, stir fry mushrooms, smoked tomato and mozzarella dip, etc.; The tastiest poultry, beef, and pork recipes - roast turkey orange, hoisin turkey wings, sweet and spicy pork kabobs, etc.; Healthy seafood recipes - pesto shrimp, blackened salmon, spiced crab legs, flavorful Mexican shrimp, wine brined salmon, etc.; Game recipes, appetizer and sides, desserts, snacks recipes, and much more! You don't have to wait any longer to enjoy a good barbecue. Get ready to make the most delicious meals once you master the art of griddling, and this book will show you how to do so. It's time to fire up the grill & savour the flavors of life! Scroll up, click on "Buy Now with 1-click", and Get Your Copy Now!

NEW YORK TIMES BESTSELLER Create easy and delicious meals for two with Slow Cooking for Two. If you're short on time, few in numbers, and craving the comfort of a home-cooked meal, Slow Cooking for Two is here to save the day. Slow Cooking for Two offers 101 easy recipes meant for just two people, including soups, stews, casseroles, desserts, and more. Slow Cooking for Two will save you time and money with simple and delicious meals that are flavorful without requiring hours of preparation. Slow Cooking for Two will give you all the tools you need to start enjoying slow cooking for two people, with: 101 easy slow cooker recipes specifically designed for 1½ and 2-quart slow cookers Comforting Slow Cooking for Two recipes, including Minestrone Soup, Beef Bourguignon, Chicken Pot Pie, Mac and Cheese, and Turtle Brownies Easy one-pot meals, including Short Ribs with

Polenta and Meat Loaf with Potatoes Practical techniques for slow cooking for two, including shopping lists, and food preparation and storage tips Slow Cooking for Two will make it easy for you (and one more!) to enjoy delicious and hassle-free meals.

"Eat your favorites while managing your diabetes; every recipe 350 calories or less"--Cover.

Instant Pots are the hottest appliances on the market today, and they are changing the way we cook. The Taste of Home Instant Pot Cookbook will give you the essential recipes you want to make in your Instant Pot to feed your family and capture the flavor of the Instant Pot & electric pressure cooker craze! For fast-to-fix dinners, you can't beat the convenience of an Instant Pot! That's why these electric pressure and multi-cookers are the latest rage in homes across the country. Now you can make the most of this timesaving tool with Taste of Home Instant Pot Cookbook! Inside you'll find a mouthwatering assortment of appetizers, entrees, sides and more—all made easy in the Instant Pot. Need a hearty weeknight dinner in a hurry? Whip up Saucy Mesquite Ribs. Looking for a meal-in-one dish that beats the clock? Whip up Apple Balsamic Chicken. You'll find these recipes as well as easy breakfast dishes, finger-licking sandwiches and no-stress sides...all made quick in the Instant Pot. Dig into the comforting goodness you crave any day of the week. With the 111 recipes in Taste of Home Instant Pot Cookbook, it's never been easier! You will also find key recipe hacks to help make use of the quick cooking feature of the Instant Pot like hard-boiled eggs, rice, beans, oatmeal, soups and bone broths, even cheesecakes and more. Great for breakfast, lunch or dinner plus appetizers and desserts. Satisfy your meat-lovers or your vegetarians. Find out why the Instant Pot has so many obsessive fans (who call themselves, "Pot Heads"), and why you will soon be one among them. Instant Pots can be used as an electric pressure cooker, slow cooker, yogurt maker, rice cooker and more. Plus, a How to Use Your Instant Pot informational opening chapter so you will have Instant Pot success from the start!

Now it's easier than ever to cook smart and eat smart thanks to the new title from Taste of Home—Skinny Slow Cooker! Today's home cooks care about serving healthy meals but struggle to find time to prepare foods that satisfy yet pare down calories, fat and sodium. With the 350+ recipes in Skinny Slow Cooker, however, setting a heart-smart meal on the table is a snap! With a little planning, a few everyday ingredients and a slow cooker, family cooks can easily create meals so hearty, no one will realize they are eating light! Based on the tremendous success Taste of Home Books experienced with best-selling titles "Slow Cooker," "Slow Cooker Throughout the Year," Casseroles, Slow Cooker & Soups," "Comfort Food Diet" and "Comfort Food Makeovers," it seemed like a natural fit to offer today's family cooks a collection of slow-cooked dishes that make healthy eating a priority. Inside this collection, readers will find common ingredients, Nutrition Facts with every recipe, Diabetic Exchanges where applicable and, most important, mouthwatering meals that come together in a slow cooker and satisfy the entire family! A special icon notes dishes that call for five ingredients or fewer and prep and cook timelines make meal planning simple. Two "Bonus Chapters" help family cooks round out menus with garden-fresh salads and light desserts that skim back on calories, sugar and fat. Best of all, these recipes come from real home cooks who know how to serve healthy family meals and save time in the kitchen. These are the dishes they rely on most...and the foods that received thumbs-up approval at the dinner table. Cooking smart, eating smart, losing weight and feeling great has never been more delicious than with Taste of Home Skinny Slow Cooker! CHAPTERS Lighten Up (Intro) Soups & Sandwiches Beefy Entrees Chicken & Turkey Pork, Ham & More Seafood & Meatless Classics Slow-Cooked Sides Bonus: Salads Bonus: Low-Fat Desserts

A collection of delicious recipes from local restaurant experts and the author's own original recipes, all inspired by the rich culture of Southern Arizona. A cookbook dedicated to the foods inspired by the region's beauty and diversity, Taste of Tucson discovers through recipes and photos the unique mix of cultures that create Southern Arizona's incredible cuisine. Award-winning photographer and cookbook author Jackie Alpers shares her own inspired food creations in this book as well as her favorite restaurants' dishes, while incorporating the history of the Sonora region, the mysticism and lore, and how it has contributed to the food of the people who live there. Building from tried-and-true basics and tutorials on tacos, enchiladas, carne asada, and huevos rancheros, she divulges secrets to making Sonora's most unique savorys and sweets, including Chicken Mole Amarillo, Adobo Pulled Pork, Red Pozole, Dark Chocolate and Coffee Figgy Pudding Cakes, and more. For cooks of all levels, from anywhere in the world who loves to dine on this Southwestern region's foods, this cookbook welcomes you to bring Sonora's best and most iconic tastes into your own kitchen.

Taste of Home 201 Recipes You'll Make Forever All the classic, must-have recipes that every home cook should know! Meatloaf. Brownies. Fried chicken. Chocolate cake. Lasagna. Pot roast. Gingerbread. Apple pie. Chicken Noodle Soup. These are the recipes that every home cook relies on—the classics that form the cornerstone of American family cooking. Whether you're a newlywed starting your own family, a graduate soon to be out on your own or an experienced cook who simply wants all the greatest hits—tested and perfected—in one convenient place, this volume is a must have. These recipes are the ones you'll turn to time and again, and Taste of Home 201 Recipes You'll Make Forever is the book will be the one you continuously reach for. Whether sinking your teeth into crispy Southern Fried Chicken, enjoying a Philly Cheese Steak or sampling a slice of Ozark Mountain Berry Pie, you simply can't beat the comfort of iconic American foods. Now, it's easier than ever to sample the flavors of the country with Taste of Home Recipes Across America. This keepsake collection offers 655 recipes that deliver regional flair from all 50 states. Grill up a fiery Southwestern barbecue, stir together a little Texas Caviar, host a New England clam bake or share a Chicago deep dish pizza! You'll find everything from no-fuss snacks and quick supper ideas to weekend menu items and impressive desserts...each of which left a delicious mark on its part of the country! Divided into five regions (Northeast, South, Midwest, Southwest and West), Recipes Across America offers all the mouthwatering specialties enjoyed by locals, including unforgettable dishes featuring regional produce. You'll even discover ethnic favorites passed-down through generations of cultures who established roots in various cities throughout the nation. As a bonus, you'll enjoy fun food facts and folklore sprinkled throughout the pages. (For example, did you know that Chef George Crum of Saratoga, NY is rumored to have created the potato chip after a customer complained about the chef's fried potatoes?) There are even colorful photos and notes regarding regional landmarks, infamous restaurants and more. With so many recipes, photos and kitchen tidbits, Taste of Home Recipes Across America makes it a snap to take your senses on a culinary vacation you'll cherish for years to come. Recipes NORTHEAST: New England Boiled Dinner, Pennsylvania Dutch Pork Chops, Maple Syrup Corn Bread, Vermont Baked Beans, Brooklyn Blackout Cake, Joe Froggers SOUTH: Barbecued Sticky Ribs, Bourbon Baked Ham, Low Country Boil, Andouille-Shrimp Cream Soup, Pimiento Cheese Spread, Hummingbird Cake, Southern Sweet Potato Pie, Benne Wafers MIDWEST: Chicago Deep-Dish Pizza, Rolled Swedish Pancakes, Howard's Sauerbraten, Beer Margaritas, Kansas Whole Wheat Bread, State Fair Cream Puffs, Lemon Kolaches SOUTHWEST: Sizzling Tex-Mex Fajitas, Chicken Tamales, Award-Winning Chuck Wagon Chili, Armadillo Eggs,

Daiquiris, Texas Caviar, Chunky Fresh Mango Cake, Mexican Ice Cream WEST: Pacific Rim Salmon, Pork with Artichokes and Capers, Plum Chicken Wraps, Baked Potato Cheddar Soup, California Sushi Rolls, Champagne Cocktail, Habanero Apricot Jam, Sourdough French Bread, Hawaiian Cake, Wyoming Cowboy Cookies With this collection the country is yours from coast to coast. You can plan a Southern summertime barbecue, feed hungry hands with Tex-Mex, enjoy the silky smoothness of maple syrup pie, have a German feast for Oktoberfest, juicy fruits from the Pacific Northwest or a Classic Cobb Salad. Enjoy! For 20 years, Taste of Home has been the world's most popular cooking publication. Through the pages of the flagship magazine, popular cookbooks and online community, Taste of Home offers a friendly exchange of family-favorite recipes, cooking tips and personal stories from genuine home cooks. Because professional food staff tests and evaluates every recipe in the Taste of Home Test Kitchen, readers are guaranteed success every time.

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake It's been the super food of the East for at least two millennia, and it's finally made a name for itself here. No matter what dish it's added to--from soups to desserts--tofu makes the meal healthier and better. On its own, this soft, white beancurd has virtually no taste, but it has a remarkable ability to "drink up" the flavors and seasonings it's marinated in. Plus, tofu comes in different textures, so it's a perfect substitute for meat, fish, cheese, or eggs. You've probably heard of its almost miraculous ability to lower the risks for heart disease, cancer, and according to the newest research, Alzheimer's, but you may not have known how to prepare it. This comprehensive, all-vegetarian tofu cookbook celebrates tofu's versatility 350 ways, with easy-to-follow recipes that will expand your horizons and tickle your tastebuds: Tofruitty smoothies, Tofu huevos rancheros, banana bread, mock tuna salad, tofu "crab" cakes, tropical cheesecake escape, and even pecan pie!

For quick, healthy, no-fuss recipes, home cooks count on Cooking Light The Essential Dinner Tonight Cookbook--the ultimate dinner guide for making, healthy tasty dishes in minutes using game plans, nutritional analyses, and over 350 recipes. Features: Over 350 everyday recipes that are tasty, healthful, and easy-to-make. Over 350 big, bold color images. Each meal comes with a beautiful, brightly colored photograph, showcasing rich, delicious recipes at your fingertips. All entrée recipes are complete with a menu and "serve with" suggestions, along with a detailed and thorough game plan for preparing meals quickly and efficiently. New and revised with new text and complete index!

Discover hundreds of satisfying main dishes, quick-fix sandwiches, comforting soups and family-favorite desserts...all of which come together with a handful of kitchen staples! You'll even find five-ingredient side dishes, salads and breads that round out meals in a flash. These clever recipes come from savvy home cooks who know how to pump up flavor with just a few ingredients, and now we're sharing those secrets in this brand-new collection. For many family cooks, it's a challenge to set a hot and hearty meal on the table. After all, kitchen time usually competes with jobs, after-school activities, and other tasks and errands. Luckily, Taste of Home 5-Ingredient Cookbook is here to help! Inside, readers will find 400+ fast and fabulous recipes—each of which calls for five ingredients or fewer! It's never been easier (or tastier) for home cooks to whip up a comforting dinner while saving time and cutting the grocery bill! Taste of Home's trademark indexes get an update with an index organized by common kitchen staples, and numerous tip boxes offer shortcuts that other home cooks took when preparing the recipes. CHAPTERS Breakfast Appetizers & Beverages Soups & Sandwiches Beef Pork Poultry Fish & Seafood Meatless Salads & Salad Dressings Sides & Condiments Breads & Rolls Cakes, Pies & Desserts Cookies, Bars & Candies Recipes Nutty Waffle Sandwiches Easy Black Bean Salsa Italian Meatball Buns Simple Chicken Soup Brisket with Cranberry Gravy Ham with Ruby-Red Glaze Chicken Enchilada Bake Thai Shrimp Pasta Jazzy Mac 'n' Cheese Mediterranean Orange Salad Freezer Raspberry Sauce Fresh Herb Flatbread Golden Pound Cake Caramel Cashew Clusters

In their debut cookbook, the Trim Healthy Mamas share hundreds of delicious, healthy recipes to help readers successfully slim down while eating well. This companion cookbook to the bestselling Trim Healthy Mama Plan is just what readers have been waiting for. It features simple, mouthwatering, recipes for breakfast, lunch and dinner--including slow cooker and one-pot meals, hearty soups and salads, omelets and waffles, pizzas, breads and more. No Trim Healthy Mama should be deprived, so there are also favorite snacks, delectable desserts, and the smoothies, sippers and teas fans love. With pantry-stocking advice, time-saving tips, and information on how to cook for the entire family, the Trim Healthy Mama Cookbook offers a delicious and nutritious way to make trim and healthy meals with less stress--so you have more time with your loved ones.

#1 NEW YORK TIMES BESTSELLER • Fried chicken, macaroni and cheese, brownies, and 147 other favorite recipes under 350 calories! In this delectable cookbook, award-winning chef Rocco DiSpirito transforms America's favorite comfort foods into deliciously healthy dishes—all with zero bad carbs, zero bad fats, zero sugar, and maximum flavor. What's more, Rocco provides time-saving shortcuts, helpful personal advice, and nutritional breakdowns for each recipe from a board-certified nutritionist. So prepare your favorite foods without the guilt. Finally, a world-class chef has made healthy food taste great!

"A new kind of foundational cookbook, this thoroughly modern guide to becoming a smarter, faster, more creative cook serves up clear and uncomplicated recipes that make cooking fun and will inspire a new generation to find joy in the kitchen."--Publisher's description.

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores

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Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction. This mouth-watering cookbook, showcasing the very best that Southern cooking has to offer, presents 60 soulful, comforting and simple recipes for such Southern favorites as Black Eyed Peas with Stewed Tomatoes to Country-Style Pork Ribs and Molasses Gingerbread. Original.

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

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Farcountry Press and Seabring Davis invite you to sample Montana's definitive cuisine in A Taste of Montana: Favorite Recipes from Big Sky Country. Davis has compiled 109 recipes from Montana's finest restaurants, resorts, guest ranches, and bed-and-breakfasts. Mouthwatering color photographs by awarding winning photographer Paulette Philipot complement the delectable recipes. A Taste of Montana includes classic western dishes as well as contemporary cuisine, and, of course, recipes featuring the famous Montana huckleberry. Feast on dishes like Elk Sausage Scramble, Bison Chili, Butte Irish Pasties, Huckleberry-Sour Cream Coffee Cake, and Rustic Flathead Cherry Tart. Davis shares her experiences traveling the nation's fourth largest state visiting chefs, and brings you recipes easy to prepare at home using local, sustainably grown ingredients.

Eating clean isn't a new fad diet—it's part of a healthy and intuitive lifestyle. There are no calories, fat or carbs to count, and no avoiding an entire food group. Simply eat whole foods like fruits, vegetables, meat and grains plus eliminate processed foods—it's that easy! This book will guide you through your day with more than 90 uncomplicated recipes using the freshest ingredients, from breakfast, soups and chilies to sides, dinners and more. Healthy eating never tasted so good! Two informative introductions—Eating Clean and Slow Cooker Tips. More than 85 recipe photos.

By showing that kitchen skill, and not budget, is the key to great food, Good and Cheap will help you eat well—really well—on the strictest of budgets. Created for people who have to watch every dollar—but particularly those living on the U.S. food stamp allotment of \$4.00 a day—Good and Cheap is a cookbook filled with delicious, healthful recipes backed by ideas that will make everyone who uses it a better cook. From Spicy Pulled Pork to Barley Risotto with Peas, and from Chorizo and White Bean Ragù to Vegetable Jambalaya, the more than 100 recipes maximize every ingredient and teach economical cooking methods. There are recipes for breakfasts, soups and salads, lunches, snacks, big batch meals—and even desserts, like crispy, gooey Caramelized Bananas. Plus there are tips on shopping smartly and the minimal equipment needed to cook successfully. And when you buy one, we give one! With every copy of Good and Cheap purchased, the publisher will donate a free copy to a person or family in need. Donated books will be distributed through food charities, nonprofits, and other organizations. You can feel proud that your purchase of this book supports the people who need it most, giving them the tools to make healthy and delicious food. An IACP Cookbook Awards Winner.

A culinary adventure in 350 soul-satisfying recipes. The vegetarian bible for a new generation.

Tasty, BuzzFeed's popular cooking brand, delivers both comforting and healthy weeknight dinners for meat-lovers, vegetarians, and vegans alike, plus treats like ice cream, chocolate desserts, and rainbow recipes galore. You've been mesmerized by their top down recipe videos, but there's still something about having a tangible album of edible deliciousness at your fingertips. Enter: Tasty Latest & Greatest. This cookbook is just that: 80+ winning recipes, anointed by fans like you, that have risen to the top of the heap, powered by likes and comments and shares and smiles and full bellies. They represent how you're cooking today. Whether it's a trend-driven dish like a pastel glitter-bombed unicorn cake or a classic like lasagna, every recipe has staying power. Now you can deliver on the promise of a great dish whenever the urge strikes. Get ready—your cooking is about to go viral.

350 Big Taste Recipes for the 1 1/2 Quart Mini Slow Cooker All American Favorites Adapted for the Mini Slow Cooker with an Emphasis on Healthy Eating Booksurge Llc

350 user-friendly recipes from all over India, a country whose diverse cultures and religions are reflected in its cuisine. The recipes include background information and are designed to educate the cook, making them more comfortable with Indian food.

First published in 1942 when wartime shortages were at their worst, the ever-popular How to Cook a Wolf, continues to surmount the unavoidable problem of cooking within a budget. Here is a wealth of practical and delicious ways to keep the wolf from the door.

Learn how simple it is to cook tasty and healthy meals using only a slow cooker and around half an hour of your free time. Spare no more, prepare your ingredients and the slow cooker will do the rest! New ideas for old hands and newbies, cooking times perfect in their precision and nutritional information to keep your diet up and running. Use this crock pot cookbook for instructions every time you get cooking. These slow cooker recipes do not only taste good, but they also look appetizing and include every possible variation of your family's favorite meals you might have tried elsewhere. Choose from a wide variety of main and side dishes, snacks, breakfasts, and of course desserts. Combine ingredients and crock pot recipes as you want to get a perfect family dinner. Take your time because your cooking will not be taking it anymore. Results are so much better when you are sure that everything will be cooked the way you are expecting it to! You will benefit from every bit of this new slow cooker recipe book experience. Meal-in-one specialties are an ultimate answer to the world that keeps on getting faster and busier every day so this slow cooker guide is an answer not only to family needs but a fulfilling manual for busy working gents as well. Obvious benefits of slow cooking include: Amazing distribution of flavors; Electrical energy economy compared to a regular oven; Tenderizing less expensive cuts of meat; Easy cleanup; Convenience on busy days when you're out of the home. There's nothing like an aroma of freshly cooked dinner welcoming you at your door. Basics of healthy crockpot recipes are what this cookbook distributes. Take a closer look into these slow cooker recipes, you might find yourself wondering how on earth have you been cooking without them all this time. Veganism has been steadily moving toward the mainstream as more and more people become aware of its many benefits. Even burger-loving omnivores are realizing that adding more plant-based foods to their diet is good for their health and the environment. Big Vegan satisfies both the casual meat eater and the dedicated herbivore with more than 350 delicious, easy-to-prepare vegan recipes covering breakfast, lunch, and dinner. Highlighting the plentiful flavors that abound in natural foods, this comprehensive cookbook includes the fundamentals for adopting a meat-free, dairy-free lifestyle, plus a resource guide and glossary that readers can refer to time and again. Eat

your veggies and go vegan!

Whether planning a quick dinner after work or a holiday meal for a crowd, you will never be stumped for a side dish again. Side dishes make the meal. Think about it: What's a burger without fries, turkey without stuffing, or barbecue without coleslaw, baked beans, or macaroni and cheese—or all three? The Big Book of Sides contains more than 450 delicious recipes to complement any dish. Award-winning cooking teacher and author Rick Rodgers has carefully compiled a variety of wonderful options, from traditional to inspired, Americana to ethnic, Southern fare to California cuisine. Sections include "Eat Your Vegetables," "From the Root Cellar," "A Hill of Beans," "Righteous Rice and Great Grains," and "Pasta and Friends." The Big Book of Sides shares • more than 100 information-packed entries on vegetables alone, from artichokes to zucchini, including root vegetables and grains • tutorials on the cooking techniques you need to know, such as grilling and deep-frying • at-a-glance charts for a variety of perfectly roasted vegetables and freshly cooked beans • carefree menu planning, with a complete list of special-occasion meals and suggested side dishes Home cooks of all levels will delight in preparing Roasted Summer Squash with Pepitas and Cilantro; Chard Puttanesca; Parsnip, Apple, and Bacon Hash; Smoked Gouda Mashed Potatoes; Quinoa with Carrot and Mint; Farro, Cherry, and Feta Salad; and Butternut Squash and Potato Gratin. Rodgers also shares recipes for relishes, chutneys, pickles, baked goods (from biscuits to foccacia), and even sauces. With helpful tips on how to stock your pantry, easy-to-follow cooking techniques, gorgeous color photos, and main dish pairing suggestions, The Big Book of Sides is sure to become a trusted staple in your kitchen.

The fresh vegetable sections in most supermarkets, farmers' markets, and gourmet groceries are overflowing with an amazing range of produce, both familiar and exotic. Consumers are tempted by kale and kohlrabi, taro and tomatillos, bok choy and burdock, along with all the familiar choices. Now acclaimed cookbook author and food writer Jack Bishop offers a comprehensive A-to-Z guide to this bounty of produce, complete with selection tips, preparation instructions, and hundreds of recipes for more than sixty-six commonly available vegetables. With Bishop's expert advice, you'll learn how to coax the very best flavor from every vegetable, whether it's a carrot, cauliflower, or cardoon. Wondering how and when to buy the sweetest green beans? Bishop suggests buying at the height of summer, and selecting beans that are crisp and slim (older, thicker beans will be mealy and bland). Confused about how to cook the spring's first sorrel? Bishop offers such unique and delicious dishes as Sorrel and Potato Soup and Sorrel Frittata. These recipes -- like all 350 in the book -- are clear and uncomplicated, ensuring success for even the novice cook. So whether you are looking for a salad or side dish, a vibrant main course, or simply great mashed potatoes, you are sure to find it in this essential kitchen companion. We all know that vegetables are the key to healthful eating -- now it's time to discover how great they can taste, each and every day!

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

ENJOY OVER 600 OF THE BEST OF OUR BEST, ALL-TIME FAVORITE, 5 STAR, MOST REQUESTED RECIPES ALL IN ONE BRAND NEW COLLECTION! Take the guesswork out of cooking with Taste of Home Most Requested Recipes! Each of the 633 dishes in this mouthwatering collection is a Five-Star dish as rated on TasteofHome.com, won a recipe contest and/or received raves from Taste of Home readers! Whether whipping up a family favorite on a busy weeknight, creating an attention-getting dish for an office potluck, serving crowd-pleasing munchies for a weekend party or a planning a spread for a special occasion, you'll find what you're looking for here. After all, these are the foods today's home cooks serve and share time and again. Each tried-and-true recipe has been tested and approved by the experts in the Taste of Home Test Kitchen, offers easy-to-follow instructions and calls for ingredients you likely have on hand! Serve your family nothing but the best! With Most Requested Recipes at your fingertips, it's never been easier! CHAPTERS Appetizers, Snacks & Beverages Breakfast & Brunch Soups & Sandwiches Side Dishes, Salads & More Hearty Main Dishes Casserole Entrees Slow Cooker Dinners Breads & Rolls Cakes, Pies & Desserts Cookies & Candies Seasonal Specialties

The ultimate in slow-cooker books--with 500 recipes, each adapted for three sizes of appliance. From breakfast to soups, mains to grains, vegetables to desserts, this guide is the only book you'll ever need to master your slow cooker or crockpot. Millions of people are turning to slow cookers for their weeknight meals yet often can't find recipes that match their exact machine. Adapting recipes meant for a different-size cooker doesn't work--getting the right level of spice in your Vietnamese soup or keeping pulled pork tender requires having ingredients in the right proportion. But now, Bruce Weinstein and Mark Scarbrough have decoded slow cookers, and each of their recipes includes ingredient proportions for 2-3 quart, 4-5 quart, and 6-8 quart machines, guaranteeing a perfect fit no matter what machine you own. Each recipe is labeled for its level of difficulty and nutritional value, and they cover every kind of dish imaginable: delicious breakfast oatmeals, slow-braised meats, succulent vegetables, sweet jams and savory sauces, decadent desserts. This is the slow cooker book to end them all.

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