

Book Of Recipes

Best-selling author Dan Buettner debuts his first cookbook, filled with 100 longevity recipes inspired by the Blue Zones locations around the world, where people live the longest. Building on decades of research, longevity expert Dan Buettner has gathered 100 recipes inspired by the Blue Zones, home to the healthiest and happiest communities in the world. Each dish--for example, Sardinian Herbed Lentil Minestrone; Costa Rican Hearts of Palm Ceviche; Cornmeal Waffles from Loma Linda, California; and Okinawan Sweet Potatoes--uses ingredients and cooking methods proven to increase longevity, wellness, and mental health. Complemented by mouthwatering photography, the recipes also include lifestyle tips (including the best times to eat dinner and proper portion sizes), all gleaned from countries as far away as Japan and as near as Blue Zones project cities in Texas. Innovative, easy to follow, and delicious, these healthy living recipes make the Blue Zones lifestyle even more attainable, thereby improving your health, extending your life, and filling your kitchen with happiness.

#1 New York Times Bestseller Magnolia Table is infused with Joanna Gaines' warmth and passion for all things family, prepared and served straight from the heart of her home, with recipes inspired by dozens of Gaines family favorites and classic comfort selections from the couple's new Waco restaurant, Magnolia Table. Jo believes there's

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no better way to celebrate family and friendship than through the art of togetherness, celebrating tradition, and sharing a great meal. Magnolia Table includes 125 classic recipes—from breakfast, lunch, and dinner to small plates, snacks, and desserts—presenting a modern selection of American classics and personal family favorites. Complemented by her love for her garden, these dishes also incorporate homegrown, seasonal produce at the peak of its flavor. Inside Magnolia Table, you'll find recipes the whole family will enjoy, such as: Chicken Pot Pie Chocolate Chip Cookies Asparagus and Fontina Quiche Brussels Sprouts with Crispy Bacon, Toasted Pecans, and Balsamic Reduction Peach Caprese Overnight French Toast White Cheddar Bisque Fried Chicken with Sticky Poppy Seed Jam Lemon Pie Mac and Cheese Full of personal stories and beautiful photos, Magnolia Table is an invitation to share a seat at the table with Joanna Gaines and her family.

Readers can bake their way through Hogwarts School of Witchcraft and Wizardry! Packed with 45 recipes and gorgeous, eye-catching photography, this baking cookbook inspired by the films is a must-have for every Harry Potter fan.

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

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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.

Michelle Lopez—the wildly popular and critically acclaimed blogger behind Hummingbird High—teaches busy people how to make cookies, pies, cakes, and other treats, without spending hours in the kitchen. If anyone knows how to balance a baking obsession with

a demanding schedule, it's Michelle Lopez. Over the past several years that she's been running her blog Hummingbird High, Lopez has kept a crucial aspect of her life hidden from her readers: she has a full-time, extremely demanding job in the tech world. But she's figured out how to have her cake and eat it too. In *Weeknight Baking*, Lopez shares recipes for drool-worthy confections, along with charming stories and time-saving tips and tricks. From everyday favorites like "Almost No Mess Shortbread" and "Better-Than-Supernatural Fudge Brownies" to showstoppers like "a Modern Red Velvet Cake" and "Peanut Butter Pretzel Pie" (it's vegan!), she reveals the secrets to baking on a schedule. With rigorously tested recipes, productivity hacks, and gorgeous photographs, this book is destined to become a busy baker's go-to. Finally, dessert can be a part of every everyday meal!

Why buy it when you can make it? From smoked bacon and dill pickles to your own home-brewed ale, trust the test kitchen experts to guide you through more than 100 foolproof kitchen projects. *Pantry Staples* For the freshest, best results, make your own ketchup, hot sauce, and vanilla extract. For the adventurous, there's sriracha, harissa, and wine vinegar. *Jams and Jellies* Preserve the seasons with orange marmalade, strawberry jam, and apple butter, while wine jelly and bacon jam are great year-round options. *Pickled Favorites* Get your pickle fix with classics like bread-and-butters and sour dills, plus test kitchen favorites like dilly beans, giardiniera, and kimchi. *The Dairy* Best Making fresh cheeses like ricotta and goat cheese, churning butter, preparing

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yogurt, and even making soy milk (for tofu) are simpler than you think. Charcuterie at home From artisanal pancetta, prosciutto, pâtés, and terrines to everyday favorites like bacon, chorizo, and beef jerky, our recipes have the carnivore covered. Snacks and Sweets Make store-bought favorites like rich buttery crackers, marshmallows, and graham crackers fresher and better. Or take the fancier route with lavash crackers, grissini, salted caramels, and chocolate-hazelnut spread. Beverages Stock your fridge with root beer, ginger beer, and cold-brew coffee. Stock your bar with sweet vermouth, cocktail bitters, and tonic water. Plus, our IPA beer recipe is ideal for first-time home brewers.

If you love cooking and discovering new recipes , but after writing them down you always end up forgetting where you put them, this awesome and perfectly organized blank cookbook is just for you! With this recipe journal you will keep them organized and easy to find, and will never forget that delicious recipe all your family loved so much. --- See the example page on the back cover! --- Plenty of space for 100 of your favorite recipes Easily keep track of each recipe's rating, preparation time, difficulty, servings and allergens A table of content/index you can fill with each recipe's name, rating and page number A super useful cooking conversion table with cups, ounces, grams, tablespoons, temperature etc Perfect size: 7.5" x 9.25" (19cm x 23,5cm) Fill it with amazing first courses, delicious second courses, yummy desserts and make this beautifully designed empty cookbook your next family recipe book, and forget about all

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the other blank recipe books to write in you never managed to keep organized. This recipe notebook features 100 beautifully designed empty recipe pages with pre-made spaces to keep track of each recipe's: Name Number Ingredients Instructions Difficulty Rating Servings Preparation time Allergens Additional notes This blank cookbook to write in is the perfect gift idea for your fellow foodies or friends and family members who love to cook and would love to create their own family recipe book. Get this beautiful blank cooking book right now and start writing down and collecting your favorite recipes.

Winner of the 2015 International Association of Culinary Professionals (IACP) Cookbook Award Forewords by Alice Waters and Michael Pollan In this dazzling, full color cookbook and kitchen manual filled with lush photographs and beautiful drawings, the chef of Alice Waters' Chez Panisse offers basic techniques and essential recipes that will transform anyone into a confident home cook. When his oldest son was leaving for college, Cal Peternell, the chef of San Francisco's legendary Chez Panisse, realized that, although he regularly made dinners for his family, he'd never taught them the basics of cooking. Based on the life-altering course of instruction he prepared and honed through many phone calls with his son, *Twelve Recipes* is the ultimate introduction to the kitchen. Peternell focuses on the core foods and dishes that comprise a successful home cook's arsenal, each building skill upon skill—from toast, eggs, and beans, to vinaigrettes, pasta with tomato, and rice, to vegetables, soup,

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meats, and cake. Twelve Recipes will help home cooks develop a core repertoire of skills and increase their culinary confidence. Peternell tells you what basic ingredients and tools you need for a particular recipe, and then adds variations to expand your understanding. Each tip, instruction, and recipe connects with others to weave into a larger story that illuminates the connection between food and life. A deeply personal book, it was written by the chef alone and it glows with warmth and humor as he mulls over such mundane items as toast and rice to offer surprising new insights about foods that only seem exceedingly ordinary. It's a book you're as likely to keep by your bedside as your stovetop. With Peternell as your guide, the journey is pure pleasure and the destination is delicious. Twelve Recipes features gorgeous color photos and inset illustrations by Peternell's wife and sons (all artists), and forewords by celebrated chef Alice Waters and New York Times columnist and bestselling author Michael Pollan.

"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.

One of the Guardian's Best Books on Food of 2017 Shortlisted for the Fortnum and Mason's Debut Food Book Award Winner of World Gourmand Award for Food Writing. 'A work of rare joy ... I could not love it more' SARAH PERRY. 'A cookbook for readers'

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NIGELLA LAWSON. Paddington Bear's marmalade, a Neopolitan pizza with Elena Ferrante, afternoon tea at Manderley... Here are 100 delicious recipes inspired by cookery writer Kate Young's well-stocked bookshelves. From Before Noon breakfasts and Around Noon lunches to Family Dinners and Midnight Feasts, The Little Library Cookbook captures the magic and wonder of the meals enjoyed by some of our best-loved fictional characters. 'If food can comfort, so can books' THE GUARDIAN. 'Bringing together two of our greatest loves, food and books ... An absolute joy' STYLIST. 'Has great charm and is a very good read ... Part of the delight is in seeing what Young has come up with' DIANA HENRY.

NEW YORK TIMES BESTSELLER! Healthy, easy, and delicious recipes from the Defined Dish blog--fully endorsed by Whole30 Alex Snodgrass of TheDefinedDish.com is the third author in the popular Whole30 Endorsed series. With gluten-free, dairy-free, and grain-free recipes that sound and look way too delicious to be healthy, this is a cookbook people can turn to after completing a Whole30, when they're looking to reintroduce healthful ingredients like tortillas, yogurt, beans, and legumes. Recipes like Chipotle Chicken Tostadas with Pineapple Salsa or Black Pepper Chicken are easy enough to prepare even after a busy day at work. There are no esoteric ingredients in these recipes, but instead something to suit every taste, each dish clearly marked if it is Whole30 compliant, paleo, gluten-free, dairy-free, and more. Alex includes delicious variations, too, such as using lettuce wraps instead of taco shells, to ensure recipes can

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work for almost any diet. And for anyone looking to stick to their Whole30 for longer, at least sixty of the recipes are fully compliant.

Meet Tannie Maria: She's fifty-something, short and soft (perhaps a bit too soft in the wrong places) with brown curls and untidy Afrikaans. She is also the agony aunt for the local paper, the Klein Karoo Gazette. One day, her life takes a sinister turn when a woman in the area is murdered and she becomes entangled in the investigation ... to the intense irritation of a handsome local policeman. But what else will this amateur detective uncover in a small town marinated in secrets? Warm, poignant and entertaining, Sally Andrew's delightful heroine blends together intrigue, romance and cooking in this irresistible new mystery, complete with a few mouth-watering recipes. Fewer ingredients, big-time flavors-that's the magic of Big Little Recipes. Inspired by Food52's award-winning column, this clever cookbook features 60 new recipes that'll deliver wow-worthy results in five, four, three . . . or, yep, even two ingredients. Put down the long grocery lists. Food52's Big Little Recipes is minimalism at its absolute best . . . and most delicious. From chewy-dreamy oatmeal cookies to pasta sauce you'll want by the gallon, this cookbook is action-packed with crowd pleasers, plus smart techniques (and plenty of tricks!)-showing just how much you can accomplish with essentials you can count on one hand. It answers life's important questions, like- Can long-winded classics like chili or eggplant Parmesan work for busy weeknights? Why, yes. Will chicken noodle soup taste, well, chicken noodle-y enough with just two

ingredients? Absolutely. Does subbing in olive oil for butter in lemon bars really make a difference? You won't believe your taste buds. With "Big Little Recipes" columnist Emma Laperruque by your side, you'll learn how to make every single step count and every last flavor sing. (She'll even prove that water—yes, water!—can be invaluable in everything from extra-tender meatloaf to veggie burgers.) And in the true spirit of getting the most out of every last bit—there's no shortage of extras, too. You'll find tons of need-to-know tips, mini-recipe spreads, and choose-your-own-adventure charts to give meal-planning a burst of energy. There are shortcuts for days—A fervent case made for simpler (but just as rich!) homemade stock, a loving ode to canned tuna, a very good reason to always have bananas in your freezer, and more. This'll be your new sidekick for every meal—fresh-as-heck salads and brothy comfort foods, brawny meats, briny fishes, and hearty veggie dishes that'll take center stage. Big Little Recipes shows busy home cooks how to turn less into more.

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 contributor to *Serious Eats* and *Gothamist* among others with an obsession for great food made it her mission to dig up the best and vintage recipes from glamorous and now defunct restaurants in this nostalgic celebration of great food. Jaya Saxena takes readers on a tour around the country, into some of the once most popular restaurants in America to discuss the history and how-to's of their most infamous dishes. It is sort of vintage meets foodie. In their heyday, the legendary restaurants profiled by *The Book of Lost Recipes* were frequented by celebrity clientele and served food that became institutions of the American restaurant landscape, many of which are still reminisced about by those who had the opportunity to experience their cuisines. Read the stories of some of the most legendary restaurants in America and follow the recipes to recreate their most celebrated dishes. Depart from New York's Moskowitz & Lupowitz after

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learning all about their M & L Chopped Liver, of course, to Horn & Hardart Automat in Philadelphia to find out the secrets behind their Fried Fish Cakes and Famous Baked Beans. Discover the story behind the Blintzes at Ashkenaz's Deli in Chicago to Paoli's Baked Canneloni in San Francisco. Take a step back in history to visit some of the most iconic restaurants in America and learn to make the dishes that helped re-shape the industry forever.

Super Natural Every Day Well-loved Recipes from My Natural Foods Kitchen Random House Digital, Inc.

Could this BE any more delicious? You're the ultimate fan of Friends. You've seen every episode (multiple times). You get all the inside jokes. You even know how to make that trifle. But with this fun and funny cookbook, you can take your fandom one step further by whipping up incredible entrées inspired by this iconic 1990s sitcom. You know one person who doesn't share food, but you can share yours! This cookbook is packed with delicious recipes that are perfect for you and your own friends to enjoy together. Whether it's a going away party when you move to Yemen, a Friendsgiving dinner in your unaffordable NYC apartment, or just having some nibbles during a binge viewing party, *The One with All the Recipes* will be there for you with:

- Not-So-Fine Margaritas
- Engagement Ring Lasagna
- "French Aunt" Chocolate Chip Cookies
- Thanksgiving Turkey for One
- Fried Stuff with Cheese
- Perfect Pox Peach Cobbler

If you're a fan of cookbooks such as *Bob's Burgers*, *Game of Scones*, or the *Gilmore*

Girls Eat Like a Gilmore, you'll love this ultimate tribute to the greatest sitcom ever written!

"Part of the balance of life lies in understanding that different days require different ways of eating . . ." Whatever the occasion, food-in the making and the eating-should always be pleasurable. Simply Nigella taps into the rhythms of our cooking lives, with recipes that are uncomplicated, relaxed, and yet always satisfying. From quick and calm workday dinners (Miso Salmon; Cauliflower & Cashew Nut Curry) to stress-free ideas when feeding a crowd (Chicken Traybake with Bitter Orange & Fennel) to the instant joy of bowlfood for cozy nights on the sofa (Thai Noodles with Cinnamon and Shrimp), here is food guaranteed to make everyone feel good. Whether you need to create some breathing space at the end of a long week (Asian-Flavored Short Ribs), indulge in a sweet treat (Lemon Pavlova; Chocolate Chip Cookie Dough Pots) or wake up to a strength-giving breakfast (Toasty Olive Oil Granola), Nigella's new cookbook is filled with recipes destined to become firm favorites. Simply Nigella is the perfect antidote to our busy lives: a calm and glad celebration of food to soothe and uplift.

UNOFFICIAL AND UNAUTHORIZED Dine like Draper and Drink like Sterling with More Than 70 Recipes from the Kitchens, Bars, and Restaurants Seen on Mad Men Ever wish you could mix an Old Fashioned just the way Don Draper likes it? Or prepare Oysters Rockefeller and a martini the way they did fifty years ago at one of Roger Sterling's favorite haunts, The Grand Central Oyster Bar? Ever wonder how Joan Harris manages to prepare a perfect crown roast in her tiny apartment kitchen? Or about the connection between Jackie Kennedy's 1962 White

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House tour and Betty Draper's Valentine's Day room service order? The Unofficial Mad Men Cookbook serves up more than 70 recipes to satisfy a Mad Men appetite! From the tables of Manhattan's most legendary restaurants and bars to the Drapers' Around the World dinner, this book is your entrée to the culinary world of Man Men-era New York. Packed with period detail, The Unofficial Mad Men Cookbook provides invaluable historical and cultural context for the food and drink featured in the show, tips on throwing a successful '60s cocktail party, and even a guide to favored Mad Men hangouts. Every recipe inside is authentic to the time. Whether you're planning a Mad Men-themed dinner party, need to mix up some authentic Mad Men cocktails, or just can't get enough of the show itself, this is your essential resource, a guide to all foods and drinks Mad Men. So hang up your coat, pour yourself a cocktail, and get ready to dine like Draper and drink like Sterling with The Unofficial Mad Men Cookbook. Includes a color photo insert of 16 dishes, plus additional black and white photos and other images of bars, restaurants, and food advertisements from the 1960s. RECIPES INCLUDE: * Playboy Whiskey Sour * Sardi's Steak Tartar * Connie's Waldorf Salad * Sal's Spaghetti and Meatballs * Pat Nixon's Date Nut Bread * Lindy's Cherry Cheesecake

Create a one-of-a-kind recipe book for your family with this custom recipe keeper. It is decorated with the timeless art of Susan Branch. There are guided recipe pages, tab dividers, and index pages to store cherished recipes and avoid recipe clutter. With the addition of photos and stories, this book will become an irreplaceable heirloom and treasure.

A follow-up to the James Beard Award-nominated Super Natural Cooking features 100 vegetarian recipes for weekday-friendly dishes including Pomegranate-Glazed Eggplant, Chickpea Saffron Stew and Salted Buttermilk Cakes. Original. 75,000 first printing.

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Over 400 best-loved and highest-rated recipes from the Allrecipes.com website.

#1 NEW YORK TIMES BESTSELLER! Bake your way through Hogwarts School of Witchcraft and Wizardry! Inspired by the films, this is the **ONE and ONLY** official Harry Potter cookbook! Packed with over 40 recipes and gorgeous, eye-catching photography, this baking cookbook is a must-have for every Harry Potter fan. Delight in 43 tasty recipes inspired by the Harry Potter films! From Pumpkin Patch Pies to Owl Muffins, Luna's Spectrespecs Cookies to Hogwarts Gingerbread, *The Official Harry Potter Baking Cookbook* is packed with mouthwatering recipes that will, dare we say, ... ensnare the senses. Host a Great Hall-inspired feast for your friends or delight in a portion for one. Includes recipes for all kinds of delicious baked goods, as well as nutritional and dietary information. This baking cookbook is great for everyone and includes gluten-free, vegetarian, and vegan recipes as well!

From the **#1 New York Times** bestselling author of *Deceptively Delicious*, an essential collection of more than 100 simple recipes that will transform even the most kitchen-phobic "Can't Cooks" into "Can Cooks." Are you smart enough to dodge a telemarketer yet clueless as to how to chop a clove of garlic? Are you clever enough to forward an e-mail but don't know the difference between broiling and baking? Ingenious enough to operate a blow-dryer but not sure how to use your blender? If you are basically competent, then Jessica Seinfeld's *The Can't Cook Book* is for you. If you find cooking scary or stressful or just boring, Jessica has a calm, confidencebuilding approach to cooking, even for those who've never followed a recipe or used an oven. Jessica shows you how to prepare deliciously simple food—from Caesar salad, rice pilaf, and roasted asparagus to lemon salmon, roast chicken, and flourless fudge cake. At the beginning of each dish, she explains up front what the challenge will be, and then

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shows you exactly how to overcome any hurdles in easy-to-follow, step-by-step instructions. Designed to put the nervous cook at ease, The Can't Cook Book is perfect for anyone who wants to gain confidence in the kitchen—and, who knows, maybe even master a meal or two. This beautiful blank recipe book includes 100 pages for you to jot down all of your favorite recipes. The interior contains sections for the recipe name, ingredients, directions, cooking time and preparation time. This book helps you stay organized by helping you keep track of all your favorite recipes. Use this book, instead of clipping from magazines or writing recipes on sticky notes or online pin board sites. Keep track of all your *BEST* recipes easily in this one book. This lovely book makes a great gift for family and friends. Please Click on the "Look Inside" feature to view the interior of this book. We also make this book with several different covers. Feel free to browse through our listings and find a cover that meets your style preferences. EXTRA Large Size (8 X 11) More Room to Write with soft Paperback Cover Effortless Recipes for Incredibly Flavorful Weeknight Dishes Joanna Cismaru, author of 30-Minute One-Pot Meals, is here to show you that simple does not mean bland: these 200, gorgeously shot recipes are as delectable as they are easy to whip up. She will have you making the most of your ingredients and various appliances—with minimal cleanup, and in no time at all. With standout breakfasts, lunches and dinners, as well as sweets, side dishes, appetizers and more, you'll always have options for exciting meals. These are just some of the delicious and comforting recipes found inside: Cheese and Prosciutto-Stuffed Chicken Breasts Baked Honey-Glazed Pork Ribs Blue Cheese Burgers with Crispy Fried Onions Maple and Mustard-Glazed Salmon Arugula and Basil Pesto Risotto with Sautéed Mushrooms Churro Apple Pie Cookies Mini Blueberry Galettes The Big Book of Jo's Quick & Easy Meals is the

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glorious answer to hectic weekdays and busy weekends, for beginners and seasoned foodies alike. Eating well has never felt easier.

The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

Ever wonder what it's like to attend a feast at Winterfell? Wish you could split a lemon cake with Sansa Stark, scarf down a pork pie with the Night's Watch, or indulge in honeyfingers with Daenerys Targaryen? George R. R. Martin's bestselling saga *A Song of Ice and Fire* and the runaway hit HBO series *Game of Thrones* are renowned for bringing Westeros's sights and sounds to vivid life. But one important ingredient has always been missing: the mouthwatering dishes that form the backdrop of this extraordinary world. Now, fresh out of the series

that redefined fantasy, comes the cookbook that may just redefine dinner . . . and lunch, and breakfast. A passion project from superfans and amateur chefs Chelsea Monroe-Cassel and Sariann Lehrer—and endorsed by George R. R. Martin himself—*A Feast of Ice and Fire* lovingly replicates a stunning range of cuisines from across the Seven Kingdoms and beyond. From the sumptuous delicacies enjoyed in the halls of power at King’s Landing, to the warm and smoky comfort foods of the frozen North, to the rich, exotic fare of the mysterious lands east of Westeros, there’s a flavor for every palate, and a treat for every chef. These easy-to-follow recipes have been refined for modern cooking techniques, but adventurous eaters can also attempt the authentic medieval meals that inspired them. The authors have also suggested substitutions for some of the more fantastical ingredients, so you won’t have to stock your kitchen with camel, live doves, or dragon eggs to create meals fit for a king (or a khaleesi). In all, *A Feast of Ice and Fire* contains more than 100 recipes, divided by region:

- The Wall: Rack of Lamb and Herbs; Pork Pie; Mutton in Onion-Ale Broth; Mulled Wine; Pease Porridge
- The North: Beef and Bacon Pie; Honeyed Chicken; Aurochs with Roasted Leeks; Baked Apples
- The South: Cream Swans; Trout Wrapped in Bacon; Stewed Rabbit; Sister’s Stew; Blueberry Tarts
- King’s Landing: Lemon Cakes; Quails Drowned in Butter; Almond Crusted

Trout; Bowls of Brown; Iced Milk with Honey • Dorne: Stuffed Grape Leaves; Duck with Lemons; Chickpea Paste • Across the Narrow Sea: Biscuits and Bacon; Tyroshi Honeyfingers; Wintercakes; Honey-Spiced Locusts There's even a guide to dining and entertaining in the style of the Seven Kingdoms. Exhaustively researched and reverently detailed, accompanied by passages from all five books in the series and photographs guaranteed to whet your appetite, this is the companion to the blockbuster phenomenon that millions of stomachs have been growling for. And remember, winter is coming—so don't be afraid to put on a few pounds. Includes a Foreword by George R. R. Martin

The ultimate guide for cooking outrageously delicious, vegetable-packed meals every day of the week, from bestselling author of *The Love & Lemons Cookbook*. Known for her insanely flavorful vegetable recipes and stunning photography, Jeanine Donofrio celebrates plants at the center of the plate with more than 100 new vegetarian recipes in *Love & Lemons Every Day*. In this book, Jeanine shows you how to make any meal, from breakfast to dessert, where produce is the star. Butternut squash becomes the best creamy queso you've ever eaten, broccoli transforms into a zesty green "rice" burrito filling, and sweet potato blends into a smooth chocolate frosting. These exciting and approachable recipes will become instant additions to your family's regular meal rotation. This

book is a resource, filled with smart tips for happier, healthier eating. You'll find inspiration from Jeanine's signature colorful infographics - such as a giant matrix of five-ingredient salad dressings, a guide to quick weeknight pastas, and a grid to show you how to roast any vegetable. There are also plenty of practical charts, such as a template to make versatile vegetable broth, seasonal produce guides, and clever ideas to use commonly tossed vegetable parts -- you'll never toss those cauliflower cores, corn cobs, or broccoli stalks again! Packed with imaginative every day meals, go-to cooking tips, alternatives for dietary restrictions, and guides for mastering produce-based kitchen staples, *Love & Lemons Every Day* is a must-have for herbivores and omnivores alike.

In 2013, food blogger and classical musician Molly Yeh left Brooklyn to live on a farm on the North Dakota-Minnesota border, where her fiancé was a fifth-generation Norwegian-American sugar beet farmer. Like her award-winning blog *My Name is Yeh*, *Molly on the Range* chronicles her life through photos, more than 120 new recipes, and hilarious stories from life in the city and on the farm. Molly's story begins in the suburbs of Chicago in the 90s, when things like Lunchables and Dunkaroos were the objects of her affection; continues into her New York years, when Sunday mornings meant hangovers and bagels; and ends in her beloved new home, where she's currently trying to master the art of the

hotdish. Celebrating Molly's Jewish/Chinese background with recipes for Asian Scotch Eggs and Scallion Pancake Challah Bread and her new hometown Scandinavian recipes for Cardamom Vanilla Cake and Marzipan Mandel Bread, Molly on the Range will delight everyone, from longtime readers to those discovering her glorious writing and recipes for the first time.

Across early modern Europe, men and women from all ranks gathered medical, culinary, and food preservation recipes from family and friends, experts and practitioners, and a wide array of printed materials. Recipes were tested, assessed, and modified by teams of householders, including masters and servants, husbands and wives, mothers and daughters, and fathers and sons. This much-sought know-how was written into notebooks of various shapes and sizes forming “treasuries for health,” each personalized to suit the whims and needs of individual communities. In *Recipes and Everyday Knowledge*, Elaine Leong situates recipe knowledge and practices among larger questions of gender and cultural history, the history of the printed word, and the history of science, medicine, and technology. The production of recipes and recipe books, she argues, were at the heart of quotidian investigations of the natural world or “household science”. She shows how English homes acted as vibrant spaces for knowledge making and transmission, and explores how recipe trials allowed

householders to gain deeper understandings of sickness and health, of the human body, and of natural and human-built processes. By recovering this story, Leong extends the parameters of natural inquiry and productively widens the cast of historical characters participating in and contributing to early modern science.

Hundreds of Delicious Recipes Anyone Can Make! Do you crave homemade French Toast, Eggplant Parmigiana, and Pecan Pie, but don't know the difference between broiling and baking? This book offers a crash course in cooking basics as well as lessons on creating everything from classic entrees to decadent desserts. Complete with step-by-step instructions, a glossary of cooking terms, and 60 brand-new recipes, you'll learn all there is to know about the kitchen as you make flavorful recipes like: Baked Nutty Banana Pancakes Spinach, Bacon, and Egg Salad Stuffed Green Bell Peppers Shepherd's Pie Oatmeal Chocolate Chip Cookies So forget macaroni and cheese from a box, frozen dinners, and takeout--The "I Don't Know How to Cook" Book, 3rd Edition shows you how to craft great-tasting, homemade meals in no time!

Sometimes all you need is a little spark of inspiration to change up your regular cooking routine. The Love & Lemons Cookbook features more than one hundred simple recipes that help you turn your farmers market finds into delicious meals. The beloved Love & Lemons blog has attracted buzz from everyone from

bestselling author Heidi Swanson to Saveur Magazine, who awarded the blog Best Cooking Blog of 2014. Organized by ingredient, The Love & Lemons Cookbook teaches readers how to make beautiful food with what's on hand, whether it's a bunch of rainbow-colored heirloom carrots from the farmers market or a four-pound cauliflower that just shows up in a CSA box. The book also features resources to show readers how to stock their pantry, gluten-free and vegan options for many of the recipes, as well as ideas on mixing and matching ingredients, so that readers always have something new to try. Stunningly designed and efficiently organized, The Love & Lemons Cookbook is a resource that you will use again and again.

Named a Best New Cookbook of Spring 2020 by The New York Times, Forbes and Esquire UK. After a long day at work, heading home to cook a fussy, complicated meal is the last thing anyone wants to do. Keeping it Simple is the ultimate collection to have on hand for these moments. Featuring over 60 quick and easy, drool-worthy one-pot dinners you can whip up in the time it takes to have a glass of wine (or two, let's be honest), Yasmin Fahr has got you covered. Inspired by her column for Serious Eats, One-Pot Wonders, Yasmin sets out to arm readers with sneaky gems and low-key showstoppers that work every time, and a promise that they will learn at least one new move (if not a good few) to up

their skills in the kitchen. The ultimate goal is to get dinner on the table quickly, but also to create something truly delicious as a weeknight reward. Why order a takeaway when you can throw together Miso-Ghee Chicken with Roasted Radishes or Rigatoni and Broccoli with Crispy Prosciutto in 20 minutes? And when you can cook it all in one pot, clean-up is a breeze. Featuring humorous and relatable anecdotes and musings on cooking and life, in Yasmin's witty and energetic style, *Keeping it Simple* is the book you'll keep coming back to night after night for inspiration both in the kitchen and out. It's a collection that will remind you why you love to cook in the first place.

A Personalized Journal for your special recipes! Write down your favorite recipes in your personal blank recipe book! Are you an amateur chef of your kitchen who creates magical plates for your loved ones? For the skills you have, you must write down your amazing recipes! With your personalised cook book, you can keep all your favorite recipes in one place and find them easily! Write down and collect new ones to try and mark down also those favorites of your friends and family! Design this black recipe book for your taste! Keep it in your kitchen, so it's always on hand when you need it. A lot of space for all your recipes collected. This notebook has altogether 100 pages to make notes, attach collected pictures and so on! You can custom your recipe book that is clearly arranged for you with

File Type PDF Book Of Recipes

a lovely theme. You can: Collect recipes Keep all your favorite recipes in place Find ideas for the dinner or lunch A personal cookbook made with heart and love - just like your tasty food! Preserve all your favorite homemade family recipes Write down information about your recipe: cooking time, preparations needed, serving.

Whether you need to get dinner on the table for your family tonight or are planning your next get-together with friends, Half Baked Harvest Cookbook has your new favorite recipe. Tieghan Gerard grew up in the Colorado mountains as one of seven children. When her dad took too long to make dinner every night, she started doing the cooking--at age 15. Ever-determined to reign in the chaos of her big family, Tieghan found her place in the kitchen. She had a knack for creating unique dishes, which led her to launch her blog, Half Baked Harvest. Since then, millions of people have fallen in love with her fresh take on comfort food, stunning photography, and charming life in the mountains. While it might be a trek to get to Tieghan's barn-turned-test kitchen, her creativity shines here: dress up that cheese board with a real honey comb; decorate a standard salad with spicy, crispy sweet potato fries; serve stir fry over forbidden black rice; give French Onion Soup an Irish kick with Guinness and soda bread; bake a secret ingredient into your apple pie (hint: it's molasses). And a striking photograph

accompanies every recipe, making *Half Baked Harvest Cookbook* a feast your eyes, too.

Make your meals work for you! Power bowls are the newest nutritional trend--and for good reason. These versatile dishes are all about macronutrients and are packed with whole, nutrient-dense foods that are filling, satisfying, and completely free of empty calories and processed and refined foods. Best of all, the wholesome ingredients can be mixed, matched, and combined to create delicious meals that provide specific health benefits. Inside, you'll find 140 delicious power bowl recipes created to deliver specific nutrients that provide fourteen different health benefits, including bowls for: Pre- and Post-Workout Weight Loss Cleanses and Detox Better Immunity A Healthy Heart Reduced Inflammation Better Digestion Anti-Aging And More! With detailed nutrition information and a gorgeous photo for every recipe, *The Power Bowl Recipe Book* is the first step on the road to ultimate health!

A collection of 100 recipes from the James Beard Award-nominated *Genius Recipes* column on the Food52 website features foolproof recipes and instructions from cooking luminaries including Julia Child, Alice Waters, David Chang and Yotam Ottolenghi. Flavorful and Fantastic Meals for the Whole Family, Fast What's better than 30-minute meals? How about one-pot recipes? Now you don't have to choose—yes, you can have both! Avoid spending hours in the kitchen and filling up your sink with dirty dishes. Soon to become a staple in your kitchen, *30-Minute One-Pot Meals* provides practical and

ingenious secrets to simple, fast, delicious and minimal-mess recipes. Chapters are broken down by cooking vessel, including baking pan, saucepan, skillet, casserole dish and more. In less than 30 minutes you could be devouring Mediterranean Chicken Pesto Pizza, Parmesan Orzo Risotto with Peas or Easy Cheesy Cauliflower and Broccoli Bake. These versatile and easy-to-follow recipes aren't just for dinner—endless possibilities for breakfast, lunch and dessert are all included as well! 30 minutes and one pot is all it takes, and in this book Joanna Cismaru shows you how. This is not a book about what it's like to be old. It's about what it's like to have lived. There is no food quite like a grandmother's time-perfected dish. Inspired by their own grandmothers – and the love they shared through the food they served – Anastasia Miari and Iska Lupton embarked on a mission: from Corfu to Cuba, Moscow to New Orleans, and many more in between, they set out to capture cooking methods, regional recipes and timeless wisdom from grandmothers around the world. The result is *Grand Dishes*, a journey across four years of cooking with the world's grandmothers, a preservation not just of recipes but of the stories – told through the dishes – that have seasoned these grandmothers' lives. Featured alongside are contributions from celebrated chefs and food writers, each with their own grandmother's recipe to share. Rich with the insight that age brings, elegant portraits, diverse recipes, and techniques unique to a region, a grandmother and her family, this is a book to pass down through generations.

File Type PDF Book Of Recipes

This collection of essays provides an overview of new scholarship on recipe books, one of the most popular non-fiction printed texts in, and one of the most common forms of manuscript compilation to survive from, the pre-modern era (c.1550–1800). This is the first book to collect together the wide variety of scholarly approaches to pre-modern recipe books written in English, drawing on varying approaches to reveal their culinary, medical, scientific, linguistic, religious and material meanings. Ten scholars from the fields of culinary history, history of medicine and science, divinity, archaeology and material culture, and English literature and linguistics contribute to a vibrant mapping of the aspirations invested in, and uses of, recipes and recipe books. By exploring areas as various as the knowledge economies of medicine, Anglican feasting and fasting practices, the material culture of the kitchen and table, London publishing and concepts of authorship and the aesthetics of culinary styles, these eleven essays (including a critical introduction to recipe books and their historiography) position recipe texts in the wider culture of the sixteenth, seventeenth and eighteenth centuries. They illuminate their importance to both their original compilers and users, and modern scholars and graduate students alike.

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