

## Donuts Over 50 Inventive And Easy Recipes For Any Occasion

The long-awaited second novel by the author of “arguably the most exciting debut novel of the decade: *The Last Samurai*.” (Sam Anderson, New York). “All I want is to be a success. That’s all I ask.” Joe fails to sell a single set of the *Encyclopedia Britannica* in six months. Then fails to sell a single *Electrolux* and must eat 126 pieces of homemade pie, served up by his would-be customers who feel sorry for him. Holed up in his trailer, Joe finds an outlet for his frustrations in a series of ingenious sexual fantasies, and at last strikes gold. His brainstorm, *Lightning Rods, Inc.*, will take Joe to the very top — and to the very heart of corporate insanity — with an outrageous solution to the spectre of sexual harassment in the modern office. An uproarious, hard-boiled modern fable of corporate life, sex, and race in America, Helen DeWitt’s *Lightning Rods* brims with the satiric energy of Nathanael West and the philosophic import of an Aristophanic comedy of ideas. Her wild yarn is second cousin to the spirit of Mel Brooks and the hilarious reality-blurring of *Being John Malkovich*. Dewitt continues to take the novel into new realms of storytelling — as the timeliness of *Lightning Rods* crosses over into timelessness.

Presents a collection of recipes for such baked goods as donuts, crumb cakes, brownies, cookies, pies, and party cakes.

Presents recipes for different types of doughnuts, instructions for toppings and fillings, and descriptive lists of essential equipment and ingredients.

Sarah Kieffer knows that you don’t have to be a professional baker in order to bake up delicious treats. Though she started out baking professionally in coffee shops and bakeries, preparing baked goods at home for family and friends is what she loves best—and home-baked treats can be part of your everyday, too. In *The Vanilla Bean Baking Book*, she shares 100 delicious tried-and-true recipes, ranging from everyday favorites like *Chocolate Chip Cookies* and *Blueberry Muffins* to re-invented classics, like *Pear-Apple Hard Cider Pie* and *Vanilla Cupcakes with Brown Butter Buttercream*. Sarah simplifies the processes behind seemingly complicated recipes, so baking up a beautiful *Braided Chocolate Swirl Bread* for a cozy Sunday breakfast or a batch of decadent *Triple Chocolate Cupcakes* for a weeknight celebration can become a part of your everyday baking routine. Filled with charming storytelling, dreamy photos, and the tips and tricks you need to build the ultimate baker’s pantry, *The Vanilla Bean Baking Book* is filled with recipes for irresistible treats that will delight and inspire.

Whether they're studded with sprinkles, covered in chocolate, glazed with salted caramel or filled with layers of *crème pâtissière*... who can resist a donut? Vicky Graham has given this classic pastry a much needed makeover, with exciting recipes suitable for parties, celebrations or an indulgent Friday night treat! Featuring recipes for cake donuts, savoury donuts and fauxnuts – the free-from and vegan alternative – the variations are endless. Make letter donuts to spell out messages for a birthday surprise or use decorative icing to make cute characters and designs. Because you can never get enough dessert, try the cheesecake and *crème brûlée* donuts, or savour a s'mores donut. Packed with over 50 imaginative recipes, including variations on jams, fillings, custards and sauces, as well as helpful hints and insider tips these are eye-catching, versatile donut recipes, perfect for any occasion.

A masterwork of culinary genius: inside the kitchen at "trailblazing" (*Eater*) chef Homaro Cantu's *Moto* -- one of the most innovative restaurants in history. At Chicago's world-renowned, Michelin-starred restaurant *Moto*, Homaro Cantu pushed the limits of cuisine to deliver an unforgettable experience at the intersection of food, art, and science. Each meal reimaged what cooking could be: edible menus imbued with the flavors of the dishes to follow, carbonated fruit that fizzed when bitten, a transparent box that cooked fish in front of your eyes. Chef Cantu's work in the kitchen continues to captivate the imagination, delight the palate, and articulate how futuristic food can help solve global ills like hunger, poverty, and environmental destruction. From his "zero food mile" kitchen garden to experiments with miracle berries to end our reliance on sugar, Cantu's mission was to serve dinner with a side of changing the world. Featuring hundreds of stunning photographs, *Moto: The Cookbook* is a living record of a restaurant and a chef who defined modernist cuisine. It reveals the inspiration and groundbreaking techniques behind 100 of Cantu's most influential and extraordinary dishes, and traces his development from a young chef to a mind on the cutting edge of American food. *Moto: The Cookbook* will inspire cooks of all abilities.

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

Cookies, and The Vanilla Bean Blog • Holiday gift givers

"100 modern, exciting, and easy to make recipes that promise to redefine your favorite cookie classics. Move beyond the same-old chocolate chip, peanut butter, and oatmeal cookies with Jesse Szewczyk's collection of 100 brand-new, boldly flavored, and intriguing-yet-familiar recipes. Divided into chapters by flavor profile-Chocolatey (Salted Bittersweet Brownie Cookies), Boozy (Brown Butter and Guinness Skillet Cookie), Fruity (Chewy Blueberry Muffin Sugar Cookies), Smoky (Smoked Butter Chocolate Chunks), and Savory (Cacio e Pepe Slice and Bakes)-these treats offer a kaleidoscope of textures and flavors. Filled with stunning photographs and reassuring guidance for make ahead, storing, and gifting, Cookies offers immediate gratification for hungry bakers looking to take their cookies to the next level"--

With instructions written for home cooks and gorgeous photography, this cookbook makes it easy to create doughnuts worthy of a boutique bakery A chocolate-glazed doughnut and cup of coffee is a match made in heaven for many—but wait! Something new is baking in the doughnut world: boutique bakeries are popping up everywhere, and “designer doughnuts” are all the rage. Best of all, these special fried dough confections are actually easy to make at home. And really, is there anything more scrumptious than a fresh doughnut? Prepare to be tempted by more than fifty recipes, including Chai, Huckleberry Cheesecake, and Red Velvet. Whether you’re craving something traditional—like Old-Fashioned Sour Cream and Chocolate Raised doughnuts—or something vegan and gluten-free, Doughnuts has a recipe that will satisfy every sweet tooth. With mouthwatering photography accompanying each recipe, your family and friends will be left drooling and dreaming about doughnuts.

Customers can't seem to get enough red velvet. Like cupcakes, donuts, cake balls, and whoopie pies, red velvet creations are both homey and comforting and hip and cool. They are the latest retro-baking craze. Red velvet has conquered lots of new territory in recent years and Deborah Harroun's The Red Velvet Lover's Cookbook is the first and only book devoted to this hot topic. She has perfected the classics, as well as a host of new, inventive uses for this popular combination. In 50 recipes, and with full-color photos, Harroun has come up with all manner of red velvet donuts, waffles, pancakes, muffins, biscuits, icebox cakes, mug cakes, cheesecakes, and even a molten lava cake. Harroun also treats the reader to a dozen cookies, brownies, and bars, plus red velvet rolls and breads. Red velvet cannoli, eclairs, snowballs, churros, and truffles are the icing on the cake, and provide red velvet lovers with just about any recipe they will ever need.

The doughnut is a thing of beauty. A circle of fried doughy perfection. A source of comfort in trying times, perhaps. For Theo Bernstein, however, it is far, far more. Things have been going pretty badly for Theo Bernstein. An unfortunate accident at work has lost him his job (and his work involved a Very Very Large Hadron Collider, so he's unlikely to get it back). His wife has left him. And he doesn't have any money. Before Theo has time to fully appreciate the pointlessness of his own miserable existence, news arrives that his good friend Professor Pieter van Goyen, renowned physicist and Nobel laureate, has died. By leaving the apparently worthless contents of his safety deposit to Theo, however, the professor has set him on a quest of epic proportions. A journey that will rewrite the laws of physics. A battle to save humanity itself. This is the tale of a man who had nothing and gave it all up to find his destiny - and a doughnut.

Lonely Planet's Oman, UAE & the Arabian Peninsula is your most up-to-date advice on what to see and skip, and what hidden discoveries await you. Feel the desert's allure in Sharqiya Sands, dine at the top of the world's tallest building, and see the masterpieces of the Museum of Islamic Art -all with your trusted travel companion.

Put that spare PVC pipe to work with more than 50 inventive, step-by-step projects that yield tough and durable storage, furniture, gardening, toys, and much more, with The PVC Pipe Book. With a few simple fittings, common home-improvement-store PVC pipe can be treated much like building blocks. Learn to engineer it in new ways for DIY projects that prove useful indoors and outside. Whether you're a homeowner, gardener, homesteader, prepper, or just a parent looking for some new toy ideas, the projects in The PVC Pipe Book give you plenty of options. Step-by-step instructions, parts lists, and photographs of completed projects make sure you will have fun and love the results of your work. Projects range from simple creations like chicken feeders and waterers, to much more complex builds like a rolling workshop table. Other projects include: Practical creations include a step-stool, toy bin, safety gate, and gardening caddy Fun, fanciful ideas include a rocket launcher, water table, even soccer goals Homestead projects include a pet washer, chicken feeder, birdhouse, and hanging herb garden For anyone who needs some insight and a few tips on working with PVC, Peterson covers all the basics, as well as finishing techniques.

This is not your mother's cupcake cookbook The Butch Bakery does cupcakes like nobody else. You can forget the pretty sparkles and the flowers on top, forget the pastel cupcakes for Easter or Halloween. These aren't cupcakes for little kids, but grown-up cupcakes full of contemporary, inventive flavors—like bacon, whiskey, coffee, and cayenne pepper. The Butch Bakery Cookbook offers cupcakes for the twenty-first century—like a cupcake imbued with two different liqueurs or a devil's food cake made truly diabolical with a dose of chili powder. These are serious sweets. They're delightfully different and dangerously delicious. Author David Arrick has received tremendous media coverage since opening Butch Bakery Perfect for dessert or cupcake lovers who are tired of the same old vanilla or chocolate cake with icing on top For anyone who wants a dessert that breaks the mold and challenges the taste buds with modern flavors and inspired ingredients, The Butch Bakery Cookbook delivers the goods—seriously. "A cozy collection of heirloom-quality recipes for pies, cakes, tarts, ice cream, preserves, and other sweet treats that cherishes the fruit of every season. In this visually stunning collection of flavor-forward recipes, summer's wild raspberries become Raspberry Pink Peppercorn Sorbet, ruby red rhubarb is roasted to adorn a pavlova, juicy apricots and berries are baked into galettes with saffron sugar, and winter's bright citrus shine in Blood Orange Donuts and Tangerine Cream Pie. The recipes celebrate what's fresh and vibrant any time of year by enhancing fruits' enticing sweetness with bold flavors like rose and orange flower water from the author's native Iran or whole-grain flours like rye and spelt. Each recipe is photographed--in addition to fruit in the field, on the vine, and at farm stands and the market--in Arefi's signature moody, earthy style"--

A “gripping,” (Booklist) “clear-eyed, and honest” (The New York Times Book Review) biography of Samuel Colt—the inventor of the legendary Colt revolver (a.k.a. six-shooter)—which changed the US forever, triggering the industrial revolution and the settlement of the American West. Patented in 1836, the Colt pistol with its revolving cylinder was the first practical firearm that could shoot more than one bullet without reloading. For many reasons, Colt's gun had a profound effect on American history. Its most immediate impact was on the expansionism of the American west, where white emigrants and US soldiers came to depend on it, and where Native Americans came to dread it. The six-shooter became the iconic weapon of gun-slingers, outlaws, and cowboys—some willing to pay \$500 out west for a gun that sold for \$25 back east. In making the revolver, Colt also changed American manufacturing—his factory revolutionized industry in the United States. Ultimately, Colt and his gun-making brought together the two most significant forces of change before the Civil War—the industrial revolution in the east, Manifest Destiny in the west. “Written with a journalist's sense of color and a historian's eye for the revealing detail” (The Wall Street Journal), Revolver brings the brazenly ambitious and profoundly innovative industrialist and leader Samuel Colt to vivid life. In the space of his forty-seven years, he seemingly lived five lives:

he traveled, womanized, drank prodigiously, smuggled guns to Russia, bribed politicians, and supplied the Union Army with the guns they needed to win the Civil War. Colt lived during an age of promise and progress, but also of slavery, corruption, and unbridled greed, and he not only helped to create this America, he completely embodied it. By the time he died in 1862 in Hartford, Connecticut, he was one of the most famous men in nation, and one of the richest. "Offering a panoramic view of American culture during Colt's life" (LA Review of Books) Revolver is a "rollicking and informative account [that] will delight American history buffs" (Publishers Weekly).

Decadent Sweets with Awe-Inspiring Flavors Here to help you turn your desserts into culinary masterpieces is Amie MacGregor, baking aficionado and creator of the blog Food Duchess. With this unmatched collection of recipes, you'll kick your sweets up a notch with exciting and unique flavor twists. And with fun fillings, inventive toppings and other elevated touches added into each bake, every bite is downright divine. Discover new takes on staples of the sweet world with the Soft and Fluffy Pumpkin Pie Babka, Cinnamon Lovers' Churro Cupcakes and Decadent Black Forest Brownies. Tackle baking feats in deliciously reimagined ways like the Burnt Sugar Crème Brûlée Cheesecake, Espresso-Drenched Tiramisu Tart and Smoky S'mores Macarons. Enjoy everything from the fruity Summery Fresh Strawberry Rhubarb Pie Ice Cream, to the fudgy Chocolate-Glazed Banana Bread Baked Donuts, to the festive Spiced Gingerbread Madeleines. Whether you've been baking for years or just bought your first mixer, Amie's detailed instructions, helpful tips and gorgeous photographymake it easy to get perfect results time and time again.

Tells the interwoven stories of revered dance teacher Timothy Draper, the Rochester City Ballet that he founded, and its predecessor, the Eastman Theatre Ballet, established in 1923 as the first professional ballet company in the United States.

Whether they're studded with sprinkles, covered in chocolate, glazed or filled... who can resist a doughnut? In this book, learn to create the ultimate sweet treat at home. With chapters on raised, baked and fried doughnuts, and toppings and fillings, Vicky Graham teaches you everything a doughnut dilettante needs to know. Including mini doughnuts, cake doughnuts, and fauxnuts – the allergy-friendly and vegan alternative – there are endless variations on the classic pastry. Make letter doughnuts to spell out messages for special occasions and use decorative icing to make cute characters and designs. Because you can never get enough dessert, try the cheesecake and creme brulee doughnuts, or savor a smores doughnut. Discover a whole new world of delicious doughnuts!

Turn your favorite cartoon food into reality with these 70 recipes straight from the best comedy show on TV—The Simpsons. Everyone knows and loves The Simpsons. Now you can make the food you've seen in the show for thirty-one seasons right in the comfort of your own home faster than you can say, "Mmm...Donuts." Over the years, Simpsons episodes have featured, and sometimes revolved, around countless food items. Thanks to Homer Simpson's unending appetite and a writers' room full of food lovers, the show has a long list of truly iconic dishes. From Chief Wiggum's Chili to the Flaming Moe (a.k.a. Flaming Homer) to Super Squishees to Krusty Burgers, you'll find all those recipes and more in The Unofficial Simpsons Cookbook. Featuring 70 recipes that include many of the most classic Simpsons dishes, this cookbook includes easy-to-follow instructions for chefs of all ages and levels. Finally, you can make all your favorite meals straight from Marge's kitchen in no time!

Popsicles, potato chips, Silly Putty, Velcro, and many other familiar things have fascinating stories behind them. In fact, dozens of products and everyday items had surprisingly haphazard beginnings. Mistakes That Worked offers forty of these unusual tales, along with hilarious cartoons and weird and amazing facts. Readers will be surprised and inspired!

50 platters that are beautiful, scrumptious, and easy-to-make: perfect for cosy nights with the family, for holiday gatherings, and for any other occasion large or small.

INSTANT NEW YORK TIMES BESTSELLER A Roxane Gay's Audacious Book Club Pick! Named a Best Book of Summer by: Wall Street Journal \* Thrillist \* Vogue \* Lit Hub \* Refinery29 \* New York Observer \* The Daily Beast \* Time \* BuzzFeed \* Entertainment Weekly A vibrant story collection about Cambodian-American life—immersive and comic, yet unsparing—that offers profound insight into the intimacy of queer and immigrant communities Seamlessly transitioning between the absurd and the tenderhearted, balancing acerbic humor with sharp emotional depth, Afterparties offers an expansive portrait of the lives of Cambodian-Americans. As the children of refugees carve out radical new paths for themselves in California, they shoulder the inherited weight of the Khmer Rouge genocide and grapple with the complexities of race, sexuality, friendship, and family. A high school badminton coach and failing grocery store owner tries to relive his glory days by beating a rising star teenage player. Two drunken brothers attend a wedding afterparty and hatch a plan to expose their shady uncle's snubbing of the bride and groom. A queer love affair sparks between an older tech entrepreneur trying to launch a "safe space" app and a disillusioned young teacher obsessed with Moby-Dick. And in the sweeping final story, a nine-year-old child learns that his mother survived a racist school shooter. The stories in Afterparties, "powered by So's skill with the telling detail, are like beams of wry, affectionate light, falling from different directions on a complicated, struggling, beloved American community" (George Saunders).

Have fun in the kitchen and wow your friends with 75 of Tasty's biggest, boldest, and most show-stopping "Over the Top" recipes that are easy to make for any occasion. Tasty is the online and Instagram go-to for creative, playful, and mouthwatering recipes. Tasty Over the Top is peak Tasty, with eye-catching recipes that are sure to impress (and no one needs to know that they're easier than they look!). Here you'll find seventy-five recipes that raise the bar with minimal effort, like Breakfast Biscuit Nachos (yes, split biscuits baked on a sheet pan with all the fixins), a sloppy joe/bacon cheeseburger mash-up, a BLT deconstructed into the salad of your dreams (think maple-glazed bacon and mayo-toasted croutons!), and more delicious, out-of-this-world ideas for breakfast, lunch, dinner, and everything in between. This book is your all-access ticket to proving your chops and pulling out all the stops. Not only are these dishes unexpected and stunning, but they will also inspire you to explore a world of bold flavor combinations and to experiment with new techniques that will make you feel like a tried-and-true Tasty chef.

"The American addiction to doughnuts is longstanding and deep-rooted. First there were the lightly sweetened fried doughs of immigrants and pioneers. In the twentieth century, there were waves of doughnut-chain outlets, from Dunkin' Donuts to Krispy Kreme, that made "coffee and a doughnut" practically a prerequisite for making it through a day at work. In recent years, hip, upscale doughnut boutiques have sprung up from Portland and Seattle to Austin and Brooklyn. Just when you think the doughnut habit might be broken, under the influence of this or that anti-carb or anti-sugar diet, it rises up instead and spreads deeper and wider. Alongside cake pops and cupcakes, doughnuts are here with a vengeance, at once retro and cutting-edge, comforting and new. Doughnuts have the reputation of being hard to make by hand in a home kitchen. To be sure, they can be tricky. But with guidance from an expert baker and a gifted teacher, they can be surprisingly simple and straightforward. Dede Wilson is just that kind of reliable and gentle guide. A contributing editor at Bon Appetit and the author of two celebrated books that are the bibles for make-it-yourself wedding cakes (talk about tricky!), the forthcoming Cake Balls, and four previous books in this best-selling Baker's Field Guide series, Wilson here demystifies the doughnut-making process, breaking it down into simple, easy-to-follow steps. Along the way she serves up perfectly tested recipes for traditional doughnut favorites and imaginative new creations. A BAKER'S FIELD GUIDE TO DOUGHNUTS includes 22 building-block-style "Master Recipes"; 2 are for baked doughnuts, 8 are for fried doughnuts, and the remainder are for glazes and other toppings. For people with different taste and texture preferences, there are both yeast-risen and cake-style doughs. The Master Recipes get put to splendid use in the "Field Guide" section that follows, 69 recipes for all manner of doughnuts--filled and unfilled, frosted and unfrosted--as well as some doughnut cousins, such as fritters, crullers, churros, and beignets. As with other titles in the series, each recipe in the Field Guide has a Description, a Lifespan note (how to store the doughnut, and for how long), a Field Note (extra

tidbits about the doughnut's history and ingredients), and other information presented in a visually engaging field-guide format. The Field Guide recipes range from classics like Cinnamon-Sugar Doughnuts, Cider Doughnuts, Chocolate-Sour Cream Doughnuts, and Apple Fritters to surprising and delectable ideas like Cappuccino Doughnuts with Espresso Cream Filling and Apricot-Cardamom Doughnuts. Wilson provides lots of ideas for ways readers can mix and match the master recipes to create their own signature doughnuts beyond the ones in the book, and she dishes out easy-to-follow advice on techniques and equipment (you do not need a deep-fryer, for example, to make doughnuts). Altogether it's an expert treatment of an on-trend culinary subject, full of promises for the very best fresh and warm home-cooked doughnuts"--

A happy workforce, it is said, is a productive workforce. Mmmm. Try telling that to an army of belligerent goblins. Or the Big Bad Wolf. Or a professional dragons layer. Who is looking after their well-being? Who gives a damn about their intolerable working conditions, lack of adequate health insurance, and terrible coffee in the canteen? Thankfully, with access to an astonishingly diverse workforce and limitless natural resources, maximizing revenue and improving operating profit has never really been an issue for the one they call "the Wizard." Until now. Because now a perfectly good business model -- based on sound fiscal planning, entrepreneurial flair, and only one or two of the infinite parallel worlds that make up our universe -- is about to be disrupted by a young man not entirely aware of what's going on. There's also a slight risk that the fabric of reality will be torn to shreds. You really do have to be awfully careful with these things.

DonutsOver 50 Inventive & Easy Recipes for Any OccasionHardie Grant

Can you find real love when you've always got your head in the clouds? Maybell Parish has always been a dreamer and a hopeless romantic. But living in her own world has long been preferable to dealing with the disappointments of real life. So when Maybell inherits a charming house in the Smokies from her Great-Aunt Violet, she seizes the opportunity to make a fresh start. Yet when she arrives, it seems her troubles have only just begun. Not only is the house falling apart around her, but she isn't the only inheritor: she has to share everything with Wesley Koehler, the groundskeeper who's as grouchy as he is gorgeous--and it turns out he has a very different vision for the property's future. Convincing the taciturn Wesley to stop avoiding her and compromise is a task more formidable than the other dying wishes Great-Aunt Violet left behind. But when Maybell uncovers something unexpectedly sweet beneath Wesley's scowls, and as the two slowly begin to let their guard down, they might learn that sometimes the smallest steps outside one's comfort zone can lead to the greatest rewards.

"The first Black person to win The Great American Baking Show shares her story of personal growth and more than 100 delicious recipes. Popular baking personality and lawyer turned baker Vallery Lomas was ecstatic when she learned she won the third season of The Great American Baking Show. However, her win was never seen by the world--Vallery's season was pulled after just a few episodes when one of the judges became a focal point in a Me Too accusation. Rather than throwing in her whisk and lamenting all of the missed opportunities she hoped to receive (Book deal! Product endorsements! TV show!), she held her head high and hustled--which resulted in her getting press coverage everywhere from CNN to People magazine. Now, Vallery debuts her first baking book. With 100 recipes for everything from Apple Cider Fritters to Lemon-Honey Madeleines and Crawfish Hand Pies to her Grandma's Million Dollar Cake. Vallery shares heirloom family recipes from her native Louisiana, time spent in Paris, The Great American Baking Show, and of course sweets and breads inspired by her adopted hometown, New York City. Vallery's "when life gives you lemons, make lemon curd" philosophy will empower legions of bakers and fans to find their inner warrior and bake their best life"--

It's bad news when you wake up in the morning and find you've lost your head, especially if it's an especially agreeable and handsome head, but there you go, such things happen. In any case, the man who loses his head in *The Man Who Lost His Head* isn't about to grin (that is, if he could grin) and bear it. No, he'll make himself a new one, and starting with a pumpkin and moving on to a parsnip and finally picking up a block of wood, he sets about getting it just right. Still, for all his efforts, it somehow isn't right. It isn't the head he had before. It turns out that only a brash bold boy can save the man who lost his head from losing it altogether. Claire Huchet Bishop's charming parable is illustrated by the great Robert McCloskey, whose books for children include *One Morning in Maine*, *Blueberries for Sal*, and the Caldecott Medal-winning *Make Way for Ducklings*.

The #1 New York Times bestselling memoir of U.S. Navy SEAL Chris Kyle, and the source for Clint Eastwood's blockbuster movie which was nominated for six academy awards, including best picture. From 1999 to 2009, U.S. Navy SEAL Chris Kyle recorded the most career sniper kills in United States military history. His fellow American warriors, whom he protected with deadly precision from rooftops and stealth positions during the Iraq War, called him "The Legend"; meanwhile, the enemy feared him so much they named him al-Shaitan ("the devil") and placed a bounty on his head. Kyle, who was tragically killed in 2013, writes honestly about the pain of war—including the deaths of two close SEAL teammates—and in moving first-person passages throughout, his wife, Taya, speaks openly about the strains of war on their family, as well as on Chris. Gripping and unforgettable, Kyle's masterful account of his extraordinary battlefield experiences ranks as one of the great war memoirs of all time.

Named a Best Book of 2020 by Publisher's Weekly Named a Best Cookbook of 2020 by Amazon and Barnes & Noble "Every elegant page projects Keller's high standard of 'perfect culinary execution'. . . . This superb work is as much philosophical treatise as gorgeous cookbook." —Publishers Weekly, STARRED REVIEW Bound by a common philosophy, linked by live video, staffed by a cadre of inventive and skilled chefs, the kitchens of Thomas Keller's celebrated restaurants—The French Laundry in Yountville, California, and per se, in New York City—are in a relationship unique in the world of fine dining. Ideas bounce back and forth in a dance of creativity, knowledge, innovation, and excellence. It's a relationship that's the very embodiment of collaboration, and of the whole being greater than the sum of its parts. And all of it is captured in *The French Laundry, Per Se*, with meticulously detailed recipes for 70 beloved dishes, including Smoked Sturgeon Rillettes on an Everything Bagel, "The Whole Bird," Tomato Consommé, Celery Root Pastrami, Steak and Potatoes, Peaches 'n' Cream. Just reading these recipes is a master class in the state of the art of cooking today. We learn to use a dehydrator to intensify the flavor and texture of fruits and vegetables. To make the crunchiest coating with a cornstarch-egg white paste and potato flakes. To limit waste in the kitchen by fermenting vegetable trimmings for sauces with an unexpected depth of flavor. And that essential Keller trait, to take a classic and reinvent it: like the French onion soup, with a mushroom essence stock and garnish of braised beef cheeks and Comté mousse, or a classic crème brûlée reimagined as a rich, creamy ice cream with a crispy sugar tuile to mimic the caramelized coating. Throughout, there are 40 recipes for the basics to elevate our home cooking. Some are old standbys, like the best versions of beurre manié and béchamel, others more unusual, including a ramen broth (aka the Super Stock) and a Blue-Ribbon Pickle. And with its notes on technique, stories about farmers and purveyors, and revelatory essays from Thomas Keller—"The Lessons of a Dishwasher," "Inspiration Versus Influence," "Patience and Persistence"—*The French Laundry, Per Se* will change how young chefs, determined home cooks, and dedicated food lovers understand and approach their cooking.

Want to grow your own vegetables and food, but don't have enough space for a garden? Don't let lack of space get in the way of growing healthy, organic foods at home. Apartment dwellers, schoolteachers, and anyone else who wants to grow a lot of food in a little space will find a great small garden resource in *Grow All You Can Eat in 3 Square Feet*. Small-space gardeners, find your start in *Grow All You Can Eat in 3 Square Feet*, packed with information on window boxes, potted plants, patio gardening, raised beds, small square-foot gardening, container gardening, and everything else related to growing your own small garden. Whether you want to grow a full garden, grow tomatoes, grow an herb garden, or just pick up great tips for small gardens, *Grow All You Can Eat in 3 Square Feet* is the resource you need.

Learn to cook beautiful and delicious doughnuts in your own home today! If you are looking for the best collection of doughnut recipes in one easy collection, then this is the book for you. Recreate the wonder of a beautiful and delicious doughnut for yourself, your family and your friends with this cookbook of 50 top recipes. Doughnuts are a wonderful and attractive treat, loved by all ages, that will be devoured before your eyes. This book has 50 recipes that are easy to follow and will allow you to easily create all sorts of amazing flavors in your own home. Bake them for any special occasion or just for an everyday, sweet treat! Go ahead and hit Buy It Now to have these recipes in your hand right now. Save yourself time, effort and money by baking these easy, top 50 doughnut recipes. Learn how to make some of these amazing baked and glazed doughnut recipes: Butterscotch and Chocolate Doughnuts Cinnamon Doughnuts Ice Cream Doughnuts Lemon Doughnuts Mint Choc Chip Doughnuts Red Velvet Doughnuts Strawberry Doughnuts And many, many more! Scroll up and hit Buy It Now to get started right now! Get cooking your stunning and delicious doughnuts today!

The Doughnut Cookbook, the next book in the Williams-Sonoma Test Kitchen series, is a compact yet comprehensive guide to making doughnuts. Ranging from classic Old-Fashioned style doughnuts, to lemony-glazed baked doughnuts topped with pistachios, and sugar-dusted beignets, this book includes something for all doughnut-lovers. Yeasted, fried, baked, glazed, and sprinkled, doughnuts are enjoyed in all different shapes and sizes. Learn how easy making doughnuts at home is in this all-inclusive guide from the Williams-Sonoma Test Kitchen. Inside these pages, you'll find recipes for basic doughs and glazes, mouthwatering recipes for classic and innovative doughnuts, tips and tricks for frying and baking doughnuts, and much more. Recipes include: Funfetti Doughnuts, Apple Fritters, Maple-Bacon Doughnuts, S'mores Doughnuts, Vanilla and Chocolate Old-Fashioned Doughnuts, Peppermint Bark Chocolate Doughnuts, Savory Cheesy-Jalapeño Doughnuts, and more. For first time doughnut makers to the moderately skilled, and those who want access to a diverse combination of recipes that everyone will love, The Doughnut Cookbook is for you.

Find out what's in some of the world's most esteemed chef's kitchens with this fascinating compendium that showcases more than thirty-five of today's masters, including José Andrés, Christine Tosi, Alice Waters, Daniel Boulud, Nancy Silverton, Wylie Dufresne, Jean-Georges Vongerichten, Ludo Lefebvre, and Carla Hall—in up-close profiles and gorgeous color photos, plus two recipes for the dishes they like to cook at home. For authors Carrie Solomon and Adrian Moore, and demonstrably, to the rest of the world, chefs are intriguing creatures. Their creations shape our culture and become an indelible part of our experience. They make food delicious beyond our wildest dreams. But what happens when the chef whites come off and they head home? Filled with exclusive photographs and interviews granted especially for this book, Chefs' Fridges is a personal look into the refrigerators and kitchens of more than 35 of the world's most esteemed chefs, including twelve chefs with thirty-six Michelin stars shared between them. You will feel as if you are having a conversation with a great chef as they stand before an open fridge, deciding what to eat. Each chef's entry contains an anecdotal essay that sheds light on his or her personal and culinary background; numerous annotated full-bleed spreads of the contents of their refrigerators and freezers so you can see what makes their culinary clock tick; a short, straightforward Q&A section; an informal portrait in their kitchen; and recipes. The featured chefs include: Hugh Acheson, José Andres, Dan Barber, Pascal Barbot, Kristian Baumann, Daniel Boulud, Sean Brock, Amanda Cohen, Dominique Crenn, Wylie Dufresne, Kristen Essig, Pierre Gagnaire, Carla Hall, Mason Hereford, Jordan Kahn, Tom Kitchin, Jessica Koslow, Ludo Lefebvre, Nadine Levy Redzepi, Barbara Lynch, Greg Marchand, David McMillan, Enrique Olvera, Ivan Orkin, Paco Perez, Tim Raue, Anthony Rose, Marie-Aude Rose, Carme Ruscalleda, Nancy Silverton, Clare Smyth, Mette Soberg, Alex Stupak, Christina Tosi, Jean-Georges Vongerichten, and Alice Waters.

From Anchorage to Washington D.C., take a trip through America's well-loved cities with this unique A-Z like no other, lavishly illustrated and annotated with key cultural icons, from famous people and inventions to events, food, and monuments. Explore skyscraper streets, museum miles, local food trucks, and city parks of the United States of America and discover more than 2,000 facts that celebrate the people, culture, and diversity that have helped make America what it is today. Cities include Anchorage • Atlanta • Austin • Baltimore • Birmingham • Boise • Boston • Burlington • Charleston • Charlotte • Cheyenne • Chicago • Cleveland • Columbus • Denver • Detroit • Hartford • Honolulu • Houston • Indianapolis • Jacksonville • Kansas City • Las Vegas • Little Rock • Los Angeles • Louisville • Memphis • Miami • Milwaukee • Minneapolis-St. Paul • Nashville • New Orleans • New York • Newark • Newport • Oklahoma City • Philadelphia • Phoenix • Pittsburgh • Portland, ME • Portland, OR • Rapid City • Salt Lake City • San Francisco • Santa Fe • Seattle • St. Louis • Tucson • Virginia Beach • Washington, D.C. The 50 States series of books for young explorers celebrates the USA and the wider world with key facts and fun activities about the people, history, and natural environments that make each location within them uniquely wonderful. Beautiful illustrations, maps, and infographics bring the places to colorful life. Also available from the series: The 50 States, The 50 States: Activity Book, The 50 States: Fun Facts, 50 Trailblazers of the 50 States, 50 Maps of the World, 50 Adventures in the 50 States, 50 Maps of the World Activity Book, Only in America!, and We Are the 50 States.

Celebrated caterer Peter Callahan knows how to throw a party. With a career spanning more than two decades and a client list including celebrities, politicians, Fortune 500 companies, and New York City socialites, Peter has earned a reputation for creating hors d'oeuvres that are as inventive and beautiful as they are delicious. A two-sip shot cleverly matched to a small bite is an incredible icebreaker, especially when the appetizer is playfully served on an edible spoon or inside a miniature Chinese take-out container. Bite-size cheeseburgers are served on tiny home-baked poppy seed buns with all the trimmings. Mango-marinated shrimp are served individually on lollipop sticks sprinkled with fresh cilantro; diminutive plantain cones are filled with dollops of tuna tartare; and chicken is rolled into nori "cigarettes." And for an impressive encore, how about shots of coffee with sugar donuts, or mini bagels with lox and cream cheese paired with caviar cones and champagne? In Bite by Bite, his debut cookbook, Callahan welcomes readers to share in the fun and beauty of his creations, providing inspiration for parties—whether casual gatherings, dinner parties, baby showers, or formal occasions such as weddings and holiday soirees—and 100 recipes for the home cook, ranging from savory to sweet, comfort food to haute cuisine. According to Peter, being prepared is the key to pulling off a self-catered party like a professional. With that in mind, he has included a "Kitchen Tools and Conveniences" section, listing the key equipment that will help you create the delicious masterpieces in this book. In the recipes he also notes what can be made in advance, how best to schedule your time, and any emergency substitutions and shortcuts that will make life easier on the big day. Along the way, he divulges his secrets and inspiration, recounting stories of how he dreamed up dishes that he's catered for his impressive roster of celebrity clients. Full of creative recipes, unique party ideas, and vibrant food photography, Bite by Bite is your go-to source for inspired hors d'oeuvres and whimsical treats that will transform any gathering into an unforgettable event.

In the years following World War II one of the major exports from Japan wasn't cars or electronic equipment, but toys, specifically tin toys. Crafted in the shapes of submarines, planes, trains, cars and horses, one of the most popular motifs were toy robots. Constructed in virtually every shape imaginable from the 1940s throughout the 1960s, these toys are fondly remembered by collectors today, and ranged in appearance from horror to science fictional characters. Today, these toys are not only fondly remembered by collectors but are being recreated for a whole new generation! Capturing this period in history became a passion of painter Eric Joyner's, and in Robots and Donuts he celebrates this forgotten era in a series of whimsical, thoughtful, sometimes tragic but always stunning paintings depicting mechanical men and women inspired by the designs of those toy tin machines, often in outlandish and impossible settings. And almost always, with donuts. (Why? Well, who doesn't love donuts?) This book also features a look into Joyner's painting style as well as a glimpse at some of his other non-robot themed artwork.

Foreword by Alton Brown. The Laws of Cooking . . . and How to Break Them encourages improvisation and play, while explaining Justin Warner's unique ideas about "flavor theory"-like color theory, but for

your tongue. By introducing eleven laws based on familiar foods (e.g., "The Law of Peanut Butter and Jelly"; "The Law of Coffee, Cream, and Sugar"), the book will teach you why certain flavors combine brilliantly, and then show how these combinations work in 110 more complex and inventive recipes (Tomato Soup with "Grilled Cheese" Ravioli; Scallops with Black Sesame and Cherry). At the end of every recipe, Justin "breaks the law" by adding a seemingly discordant flavor that takes the combination to a new level.

"Fifty master recipes, a primer with secrets for success, and visual inspiration for creating handmade doughnuts at home from Top Pot, Seattle's premium doughnut-maker. Dubbed "America's Best Doughnuts" by MSN, and awarded the honor of "Best Donuts Ever" by AOL, Top Pot is the biggest artisanal doughnut brand known to enthusiasts. Top Pot has also forged strong connections in the commercial and retail world, garnering exclusive contracts with Starbucks, Seattle's Best, Qwest Field, and Whole Foods. Just as Miette is THE boutique cakery, Top pot is THE gourmet doughnut bakery"--

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