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Pleesecakes have reinvented the cheesecake for a new generation - this new updated edition features even more new favourites! Featuring over 60 of their most popular no-bake recipes, there are boozy riffs on cocktails (Bang Bang Mojito, Geezer & T, Daq Attack) and breakfast (Alpacino Cappuccino and Sizzling Bacon & Maple Syrup Minis), through celebration cheesecakes (Black Forest Gateau, Eton Mess, Chilli-Willy Chocolate), plus vegan options (Avocado & Lime Minis, Protein Slices), to classic Pleesecake legends like the Strawberry Edge Ledge, Speculoos and White Chocolate and Fully Loaded. Their inventive toppings and out-of-this-world flavour combinations will have you drooling with anticipation, and they're so simple to make. So pile the toppings high, and get on some DECENT desserts!

"A beautiful book, and one which makes me want to cultivate my garden just as much as scurry to the kitchen." — Nigella Lawson "At its core this book is about cooking, but it's an essential and valuable resource for folk who love to grow their own herbs and cook. Sorted by individual herbs with detailed notes on how to grow and use them, it's going to be a book I will turn to a lot over the years." — Nik Sharma Herb is a plot-to-plate exploration of herbs that majors on the kitchen, with just enough of the simple art of growing to allow the reader to welcome a wealth of home-grown flavours into their kitchen. Author Mark Diacono is a gardener as well as a cook. Packed with ideas for enjoying and using herbs, Herb is much more than your average recipe book. Mark shares the techniques at the heart of sourcing,

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preparing and using herbs well, enabling you to make delicious food that is as rewarding in the process as it is in the end result. The book explores how to use herbs, when to deploy them, and how to capture those flavours to use when they might not be seasonally available. The reader will become familiar with the differences in flavour intensity, provenance, nutritional benefits and more. Focusing on the familiars including thyme, rosemary, basil, chives and bay, Herb also opens the door to a few lesser-known flavours. The recipes build on bringing your herbs alive – whether that’s a quickly swizzed parsley pesto when short of time on a weekday evening, or in wrapping a crumbly Lancashire cheese in lovage for a few weeks to infuse it with bitter earthiness. With a guide to sowing, planting, feeding and propagating herbs, there are also full plant descriptions and their main culinary affinities. Mark then looks at various ways to preserve herbs including making oils, drying, vinegars, syrups and freezing, before offering over 100 innovative recipes that make the most of your new herb knowledge.

An award-winning collection of over 50 delicious Indian recipes featuring the popular staple. Dal is to India what pasta is to Italy. Cheap to produce, highly nutritional, suitable for long storage and capable of being cooked in a basic pot on an open fire, dal has been providing nourishment to millions of Indians for millennia. It truly is a pan-Indian dish consumed by rich and poor alike. It is high protein and has practically no sugar—in fact, it is known as “poor man’s meat” in India—hence doctors now include this as an essential item in a diet for diabetics. Dal is a genuinely impressive dish of infinite variety—there are at least 50 recipes for this humble food. There are multiple ways of cooking it, wide-ranging seasonings are used and there are diverse supplements to serve with it. Over the centuries, Indian cooks became innovative and with locally available ingredients they dished out dal to satisfy a regional palate.

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In the process they also invented new dishes using dal lentils such as kedgerree (khichari – a risotto made with lentil), dosas (pancakes mixed with lentil flower), vadas (lentil cakes), dhokla (baked lentil cakes), papadam (dried lentil snack) and pakoras (fritters dipped in lentil batter). 2015 Gourmand Award Winner, Best Indian Cuisine Praise for The Dal Cookbook “A huge success with budget- and health-conscious cooks A collection of more than 50 exquisite dal dishes, made using a variety of different pulses, vegetables, fish, seafood, and meat. Even the biggest lentil-phobes will find a recipe to satisfy them in this book.” —Culture Trip

Indian cuisine is full of intense and exciting flavors that you'll love, but can scare off the home cook...until now. Asha Shivakumar, who grew up in India before moving to the states, breaks the barrier with bold but approachable dishes that tow a delicious line between Indian and American food. These aren't fusion recipes—these are beloved classics eaten all over India selected specifically for people used to American food. Think Masala Chicken Wings, Chickpea-Roasted Garlic Fries, Potato and Chickpea Burger, White Chicken Curry Pot Pie and so much more. Masala & Meatballs is packed with surprising recipes that are bursting with flavor, masterful photography and heartfelt stories of growing up in India and then raising a family in the United States. With each turn of the page you'll expand your palate, boost your cooking bravado and experience a whole new thrilling world of flavors.

In this delicious collection of recipes, Madhur Jaffrey shows us that Indian food need not be complicated or involve hours in the kitchen. Take a few well chosen spices and readily available ingredients, and in a few easy steps you can make a delicious prawn curry from Goa; succulent chicken baked in an almond and onion sauce; hearty Sri Lankan beef with coconut milk; a creamy potato and pea curry; tasty swiss chard stir fried with ginger and garlic; and a

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spicy dip with beans (canned of course), cumin, chillies and lime. With over 175 clear, accessible and simple recipes, this mouthwatering cookbook is as beautifully written as her bestselling Ultimate Curry Bible, and is fully illustrated throughout with gorgeous colour photography. Whether you are cooking curry for the first time or have plenty of culinary experience and are looking for quick and easy recipe ideas, Madhur Jaffrey brings you all the tastes of India with the minimum of work.

Explore exciting new recipes from the streets of India's four biggest cities.

Street food is one of the most amazing culinary success stories of the twenty-first century, defying globalization and the spread of multinational fast-food franchises. Fresh, cheap, plentiful, and varied, street food offers urban residents a cornucopia of choices. Food that was once obtainable only on Saharan roadsides is now available in New York City, and Patagonian village recipes can be picked up in downtown Hong Kong. Millions of people all over the world eat street food every day, and their numbers are rising rapidly. The World Atlas of Street Food identifies the best places around the globe to find street food and surveys the mouth-watering range of food and drink being purveyed. Organized geographically and sumptuously illustrated, the book covers North America, the Caribbean, South America, Europe, Africa, the Middle East, Asia, and Australasia. For several major cities in each region, Carol Wilson and Sue Quinn describe what the locals eat in the best and most established food markets. The authors suggest which trademark delicacies to try and selected recipes are featured to enable readers to re-create the stand-out dishes at home. The most complete guide of its kind, The World Atlas of Street Food belongs on the shelf of everyone who craves an imaginative, original alternative to homogeneous fare.

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This is real Indian food; the bright, fresh, light, herb- and spice-lifted food that Indians turn to each and every day. Extremely healthy, beautifully simple and packed with fresh flavour, it's not your parents' Indian food. In 2014, barrister Nisha Katona had a nagging obsession to build a restaurant serving the kind of food Indians eat at home and on the street. The first Mowgli restaurant opened in Liverpool in late 2014, blowing away the critics and forming legions of fans. The simple dishes of a Mowgli menu are a million miles away from the curry stereotype. This unique collection of recipes and stories from the Mowgli Street Food restaurants brings you the best of their beloved menu, and much more. Try delicious snacks such as Fenugreek Kissed Fries or a Masala Wrap, and spice up your dinner with a whole host of delicious dahls. Discover how to recreate the iconic Angry Bird, the signature flavours of the House Lamb Curry, and of course, the secrets of the taste explosion that are Chat Bombs. And indulge in desserts, drinks and cocktails such as the Cardamom Custard Tart or a Sweet Delhi Diazepam. From the Mowgli Chip Butty to the iconic Yogurt Chat Bombs, Mother Butter Chicken to Calcutta Tangled Greens, this is the definitive collection of Mowgli's signature street food dishes to recreate at home.

Dosas, a popular Indian street food, are thin, rice- and lentil-based pancakes that can be stuffed with or dipped into a variety of flavorful fillings. Dosa Kitchen shows you how to make this favorite comfort food at home with a master batter, plus 50 recipes for fillings, chutneys, and even cocktails to serve alongside. Dosas are endlessly adaptable to all tastes and dietary restrictions: naturally fermented and gluten-free, they are easy to make vegetarian, vegan, and dairy-

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free as well. With dishes featuring traditional Indian flavors, like Masala Dosa and Pork Vindaloo Dosa, as well as creative twists, like the Dosa Dog and the Cream Cheese, Lox, and Caper Dosa Wrap, any kitchen can become Dosa Kitchen! A cookbook featuring 50 recipes for Thai drinking food--an entire subset of Thai cooking that is largely unknown in the United States yet boasts some of most craveable dishes in the Thai canon, inspired by Andy Ricker's decades in Thailand and his beloved restaurant, Whiskey Soda Lounge. A celebration of the thrill and spirit of Thai drinking food, Andy Ricker's follow-up to Pok Pok brings the same level of authority, with a more laid-back approach. Just as America has salted peanuts, wings, and nachos, Thailand has its own roster of craveable snacks: spicy, salty, and sour, they are perfect accompaniments for a few drinks and the company of good friends. Here, Ricker shares accessible and detailed recipes for his favorites: phat khii mao, a fiery dish known as "Drunkard's stir-fry; kai thawt, Thai-style fried chicken; and thua thawt samun phrai, an addictive combination of fried peanuts with makrut lime leaf, garlic, and chiles. Featuring stories and insights from the Thai cooks who taught Ricker along the way, this book is as fun to read as it is to cook from, and will become a modern classic for any lover of Thai cuisine.

"The definitive guide to Thailand's diverse, vibrant street food and

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culture"--Provided by publisher.

The definitive Thai cookbook from a YouTube star! Growing up in Thailand, Pailin Chongchitnant spent her childhood with the kitchen as her playground. From a young age, she would linger by the stove, taking in the sight of snowy white coconut being shredded, the smell of lemongrass-infused soups, and the sound of the pestle pounding against the granite mortar. Years later, as a Cordon Bleu-educated chef in San Francisco, Pailin vividly remembered the culinary experiences of her youth. And so, on YouTube, Hot Thai Kitchen was born. Combining her love of teaching with her devotion to Thai food, Pailin immediately connected with thousands of fans who wanted a friend and educator. In this much-anticipated cookbook, Pailin brings her signature warmth and impressive technique to Thai food lovers everywhere. She begins by taking readers on a beautifully photographed trip to Thailand to explore the culinary culture and building blocks central to Thai food. With foolproof and easy-to-follow instructions, Pailin breaks down the key ingredients, flavours, equipment, and techniques necessary to master authentic Thai cooking. Then, she shares her must-make recipes for curries, soups, salads, and stir-fries, including entire chapters on vegetarian and vegan dishes, dips and dipping sauces, and sumptuous Thai desserts. With QR codes to video tutorials placed throughout the

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book, you'll be able to connect with Pailin online, too. Both a definitive resource and an extraordinary exploration of Thai cuisine, Hot Thai Kitchen will delight and inspire you in your Thai cooking journey.

A fun and irreverent take on vegan comfort food that's saucy, sweet, sassy, and most definitely deep-fried, from YouTube sensation Lauren Toyota of Hot for Food. In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as Lauren Toyota shares her favorite recipes and creative ways to make Philly cheesesteak, fried chicken, and mac 'n' cheese, all with simple vegan ingredients. Never one to hold back, Lauren piles plates high with cheese sauce, ranch, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, crave-worthy food - like Southern Fried Cauliflower, The Best Vegan Ramen, and Raspberry Funfetti Pop Tarts - made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

Winner of the Best Book Award in the PETA Vegan Food Awards 2016. Jackie and her family ate their way around Asia, sampling streetfood and jotting menu ideas on the back of napkins. Inspired by the food cultures she embraced on her travels, Jackie has brought new life to healthy, meat- and dairy-free food, inspired by the sheer quantity of vegan food on offer in Asia. Dotted with personal

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anecdotes from her travels, family photos and fascinating local information, Jackie takes us from India to Indonesia on a journey of tastes and textures, via Sri Lanka, Thailand, Vietnam, Laos and Malaysia. Recipes includes classic dishes that we might be already familiar with, such as Simple Sri Lankan Dal or Cauliflower and Kale Pakora, as well as regional specialities such as Oothapam (vegetable crumpets from South India) or Tahu Campur (Javanese fried tofu with cassava cakes). Street food is a central part of life in Asia. It brings families and communities together from breakfast to dinner, through all the scrumptious snacks along the way. With this book, you can bring this inspirational approach to feeding your family into your own kitchen, whipping up flavourful and wholesome bites. Celebrate vegan food in all its glory, without compromising on flavour or protein, or trying to makes substitutions for meat or fish. That is the beauty of this collection of Asian streetfood – it is simply delicious, and it just so happens to be vegan.

These recipes can be eaten every day for a healthy and balanced diet and feature classic and original curries, including those with an array of spices, vegetables and superfoods that are rich in anti-oxidants and cooked in a way that retains their specific nutrient value. Rooted in the streets, homes and markets of India, Everyday Healthy Indian Cookery reflects the delicious flavors and aromas

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of the curries and healing spices that characterize the very best of that country's varied cuisine. You'll find all-time favorites, such as traditional style Tandoori Chicken, Cardamom Lamb Karahi and Vegetable Samosas, as well as some more unusual dishes such as Mahi Ajwaini Fish Tikka, Bengali Style Chana Dal, Tamarind Rice, Lentil Pancakes and Hara Bhara Kebabs. Bring the taste of India to your kitchen with Malhi's straightforward and healthy meals that are quick to prepare and delicious to eat.

Celebrating classic dishes enjoyed every day by generations of people the world over, as well as more modern fusion food creations, this book is packed full of exiting recipes ideal for sharing with friends and family. Following the success of his previous two books, author Kenny McGovern has ventured abroad and developed his repertoire of global fast food, becoming particularly interested in street food - an interest increasingly shared by the UK's foodies whose own travel experiences in places such as Mumbai, Marrakesh and Malaysia have fuelled a rise in authentic ethnic dishes such as Mediterranean kebabs, tacos and wraps, halloumi, satay and jalapenos.

Mother India at Westminster Terrace in Glasgow, has been an institution since 1996 and specialises in dishes such as ginger and green chilli fish pakora, seasoned Scottish haddock with Puy lentils, and Delhi-style Scottish lamb, all cooked fresh to order, reflecting Mother India

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owner Monir Mohammed's commitment to cooking quality Indian food without pandering to the British taste for inauthentic korma or masala. The strategy has been hugely popular, allowing expansion to five outlets, including tapas, take- aways and a Mother India Cafe in Edinburgh. Mother India is regularly ranked in Herald restaurant critic Ron MacKenna's top 10 Scottish restaurants. The book will incorporate a first person account of Monir's personal culinary journey, with a photo essay of the life of one of the world's great Indian restaurants as an integral cog in the cultural melting pot of a modern British city. Alongside this will be a collection of recipes, some of which are signature Mother India dishes, and others designed specifically for home cooking. Each recipe will draw upon Monir's story: his beginnings as a boy from a British Asian family who started working in restaurants at 14 and his pivotal stay in the Punjab in his late teens where he learned the ancient principles of Indian home cooking from scratch. The book will tell the story of the risks he took to build a personal, authentic style of Indian cooking. There are human stories running through the recipes as well: Hajra Bibi's Salmon was inspired by a dish his mother (Hajra Bibi) used to make them as children. In this encyclopedia, two experienced world travelers and numerous contributors provide a fascinating worldwide survey of street foods and recipes to document the importance of casual cuisine to every culture, covering everything from dumplings to hot dogs and kebabs to tacos.

- Presents an international survey of street foods in representative countries and regions that includes interesting facts and recipe to illustrate many of them
- Supplies the historical and environmental background of the country's street food
- Includes sidebars with fun facts and statistics about street foods
- Provides highly useful information for students studying geography and for travelers

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Executive editor of *Saveur* Stacy Adimando combines her Italian heritage and tradition of serving abundant spreads to create 75 recipes for generous plates and platters meant for grazing. Organized by season and ranging in size from starting bites, such as Grilled Bacon-Wrapped Leeks with Honey Glaze and Shaved Fennel Salad with Sweet Peas and Avocado, to main courses, such as Crispy Pork Ribs with Herb Sauce and Seared Shrimp with Braised Savoy Cabbage, these are generous dishes to serve to family and friends for gatherings large and small. Filled with advice on how to plate and pair dishes for a range of occasions, this visually stunning book, with distinctive binding featuring a partially exposed spine, imparts what many cooks of Italy seem born knowing: the secrets to pulling off an impressive feast, without formality or fussiness, but with love, ease, and elegance.

The best Indian food is cooked (and eaten) at home. Real Indian food is fresh, simple, and packed with flavor. In *Made In India*, Meera Sodha introduces you to the food she grew up eating every day. Unlike the fare you get at your local Indian takeout joint, her food is vibrant and surprisingly quick and easy to make. Meera serves up a feast of over 130 delicious recipes collected from three generations of her family. On the menu is everything from hot chapatis to street food (chili paneer; beet and feta samosas), fragrant curries (spinach and salmon, or perfect cinnamon lamb curry) to colorful side dishes (pomegranate and mint raita; kachumbar salad), and mouthwatering desserts (mango, lime, and passion fruit jello; pistachio and saffron kulfi). *Made In India* will change the way you cook, eat, and think about Indian food forever. This is a book for spice lovers of all cuisines. Atul explores curries of the world, looking to his native India, of course, but also to Asia and Africa, to the Americas, Europe and even the UK. Curry remains one of the world's most popular dishes and Atul's collection of mouth-watering

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dishes does more than enough to convince us why. Over 100 recipes show curry in all its fantastic forms, from mild to hot, continent hopping to reveal how one country shares with and differs from the next. A collection of inspiring, intoxicating spiced dishes that cover meat, fish and vegetable curries from all corners of the globe: this promises to be a book you will cook from again and again. A major publication.

GENERAL COOKERY & RECIPES. The Street Food Revolution Street food comes all in shapes and sizes - hot or cold, quick-cooked or slowly simmered, wrapped or rolled, sweet or savoury...what ties it together is the passion that is shared by the artisan traders who bring gourmet dishes out from restaurants and onto the streets. The Northern cities are at the forefront of this exciting culinary trend. Ambitious and passionate foodies have brought local ingredients and top-quality cooking to the streets, creating amazing flavour combinations in front of our eyes and dishing them up at affordable prices. From Birmingham to Newcastle, there are so many markets and vendors, you could spend a year trying them all. Nottingham, Loughborough, Sheffield, Hull, Leeds, Manchester, Darlington and Sunderland all have incredible traders putting them firmly on the street food map, but there is also plenty going on outside the major cities.

From veteran food writer, recipe developer, and creator of the James Beard Award-winning Jarry magazine comes an innovative approach to vegetarian cooking. What have I got to eat? It's a question we ask every time we open up the refrigerator or pantry door. It might be eggs, some cheese, and half a loaf of bread, or a box of wilting greens, garlic, and some sweet potatoes. Though these ingredients may not seem like much to make a delicious meal, recipe developer and author Lukas Volger knows it's all you need. In Start Simple he offers a

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radically new, uncomplicated, and creative approach to cooking that allows you to use what you already have on hand to make great meals you didn't think were possible. Magic can happen with just a few ingredients: sweet potatoes, tortillas, eggs, cabbage, hearty greens, beans, winter squash, mushrooms, tofu, summer squash, and cauliflower. Volger advises readers to stock up on these eleven building blocks instead of shopping for a single recipe. A protein (tofu, beans, eggs) is a foundation. A crunchy garnish (cabbage, greens) is a finishing touch. Once these structural components of a meal are established, home chefs can throw in their own variations and favorite flavors—mixing, matching, and adding ingredients to customize their dishes. While *Start Simple* is a vegetarian cookbook—none of the recipes include meat—Volger's approach transcends categories. His methods aren't about subscribing to a specific dietary regimen; they are about simply recognizing and embracing the way people cook and eat today. Creating weekly meal plans based on intricate recipes sounds good, but it can be difficult to execute. Having a well-stocked pantry paired with a choose-you-own adventure guide to creating simple yet inventive meals is more practical for your average home cook.

This exciting collection of more than 150 street food recipes is your passport to enjoying the crunch, spice, sweetness and tang of the exotic foods to go' sold at hawker stalls and markets around the globe. The recipes in *My Street Food Kitchen* represent a diverse and tantalising range of food discoveries, organised into regional chapters covering new American food; Mexico & South America; the flavours of the Mediterranean; the Middle East; the best of China & Taiwan; Japan & Korea; South-East Asia; and India. Book jacket.

Lisa and Helen have travelled across China in search of amazing street food. The

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recipes are truly accessible – easy for anyone to make in the comfort of their own kitchen. Ken Hom This beautiful book offers a real insight into the street food cultures of China and vividly evokes the smells and sounds of the markets. It's the closest you may get to experiencing Beijing street food without actually being there, smelling the mix of aromatic spices, caramelized apples, barbecuing meats and steaming dumplings, with clouds of smoke and noisy bustle all around you, and red lanterns glowing above. Over 100 recipes and a wealth of stories and insight into cooking methods bring this cuisine to life. All recipes have been carefully chosen to be achievable for the western cook. Helen and Lisa Tse have set out to encapsulate that sense of excitement, awe, wonder and hunger for these morsels of street food: from soft fluffy bao, to hot fried chicken, from piping hot bowls of noodles, to coal-roasted squid, delicate tea eggs and bubble tea, this is food to truly excite the appetite and awaken a sense of adventure in the kitchen. With a foreword from the master of Chinese cooking, Ken Hom, this is the essential book for the foodie bookshelf.

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'Cricket's food is Indian-inspired, but tailored to the tastes of the modern London gastronaut. Modern, fun, meaty cooking with a South Asian accent – I loved it.' – Keith Miller, Telegraph In Cricket, Will Bowlby shares over 80 mouth-watering recipes, combining the essential spicing of Indian food with modern, seasonal ingredients. Drawing on inspiration from all over India – Goa, Bombay, Hyderabad – Will cleverly

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and expertly reinvents this classic and historic cuisine into accessible and elegant meals that are perfect for sharing with friends and family. Take the Smoked Haddock Kichri, a wholesome Indian rice dish updated for a modern palate; or the street food favourite Bhel Puri, kept simple but with a tangy twist. Discover new and exciting ways to marry classic Indian flavours with every day foods such as the creamy Crab Scotch Egg with Moilee Sauce or the spicy Goan Sausage Roll served with Pickled Red Onions and a tasty Curry Leaf Mayo. For a real flavour hit, try the incredibly simple Oysters In Coconut Cream topped with a refreshing Green Chilli Granita or for a real family feast make the Black Stone Flower Lamb Chops served with a smoky Burnt Onion Raita. With recipes for cocktails, breads, pickles and chutneys and an emphasis on high-quality ingredients, Cricket is truly a fresh, modern and exciting approach to Indian food.

Finally, a paperback version of the bestselling *One Pan To Rule Them All!* Let's face it. If your kitchen had just one pan, one single tool to accomplish any cooking concoction of which you dare to dream, it should be a pretty awesome one, right? The one true pan to rule them all—it should be a cast iron skillet! Cast iron cookware is a proven hero, never goes out of style, and cannot be destroyed, despite how you feel about yourself as a home cook. Here Howie Southworth and Greg Matza—best friends and adventurous home cooks—guide you through the ins and outs of all things cast iron and share one hundred recipes for cooking in a skillet on the stovetop or outdoors on a grill

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or campfire. Here you'll find easy-to-follow recipes for: Spinach and cheddar frittata
Lobster pot pie Creole jambalaya Chicken and dumplings Bacon-wrapped steak Spicy queso fundido dip Sichuan fried rice Maple-spiked acorn squash Almond-crusted apple pie And more!

130 easy-to-make meals for every night of the week, from the host of FOX's My Kitchen Rules Celebrity chef Curtis Stone knows life can get busy. But as a dad, he also believes that sitting down to a home-cooked meal with family and friends is one of life's greatest gifts. In his fifth cookbook, he offers both novice cooks and seasoned chefs mouthwatering recipes that don't rely on fancy, hard-to-find ingredients and special equipment. And he breaks them down into seven simple categories:

- **Motivating Mondays:** Healthy meals that start the week off right—Fennel-Roasted Chicken and Winter Squash with Endive-Apple Salad; Grilled Shrimp and Rice Noodle Salad
- **Time-Saving Tuesdays:** Quick and easy recipes for simple meals—Steak and Green Bean Stir-Fry with Ginger and Garlic; Grilled Pork Chops and Vegetable Gratin with Caper-Parsley Vinaigrette
- **One-Pot Wednesdays:** Flavorful dishes with minimal cleanup—Chicken and Chorizo Paella; Rosemary Salt-Crusted Pork Loin with Roasted Shallots, Potatoes, Carrots, and Parsnips
- **Thrifty Thursdays:** Yummy meals on a budget—Sliders with Red Onion Marmalade and Blue Cheese; Roasted Cauliflower, Broccoli, and Pasta Bake with Cheddar
- **Five-Ingredient Fridays:** Fun, fast recipes to kick off the weekend—Grilled Harissa Lamb Rack with Summer Succotash; Seared

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Scallops and Peas with Bacon and Mint • Dinner Party Saturdays: Extraordinary dishes to share with friends and family—Asian Crab Cakes with Mango Chutney; Mushroom Ragout on Creamy Grits • Family Supper Sundays: Comforting, slow-simmering food for relaxing around the table—Southern Fried Chicken; Barbecued Spareribs with Apple-Bourbon Barbecue Sauce And don't forget sweet treats such as Peach and Almond Cobbler and Olive Oil Cake with Strawberry-Rhubarb Compote. Loaded with enticing photos, *What's for Dinner?* will inspire you and bring confidence to your kitchen and happiness to your table. Praise for *What's for Dinner?* “Designed to help make meal time easy, fun and tasty despite everyone’s hectic schedules.”—People “Full of simple recipes for every busy night of the week.”—The Kansas City Star “Stone delivers simple recipes, many of which can be made (start to finish) in less than 40 minutes.”—The Atlanta Journal-Constitution “What could be better than having a new arsenal of Stone's recipes at your fingertips? . . . Charming for both his accent and kitchen knowledge, this man is as down to earth as they come.”—Milwaukee Journal Sentinel “Curtis Stone gets it. . . . Family favorites, fresh ingredients, and simple prep—all of which is on display on every page of his beautiful book.”—Jenny Rosenstrach, author of *Dinner: A Love Story* “A visionary and entrepreneur, he hopes to inspire individuals to ditch the drive-thru and start firing up their ovens at home. . . . A day-to-day guide packed with easy, mouthwatering recipes for every night of the week.”—Spry Living “The book features a ton of delicious recipes organized by a different theme for every

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day of the week.”—D Magazine

The debut book from Dan Hunter, the celebrated award-winning pioneer of modern Australian food In the countryside outside Melbourne, Chef Dan Hunter has transformed a rustic farmhouse into the award-winning Brae, one of Australia's most exciting dining destinations. Brae attracts diners from around the world with its fine-dining approach to hyper-local cuisine. In this, his first book, Hunter explores the theme of place and its impact on him and on his unique style of cooking. Set against the dramatic backdrop of Australia's landscape, his story is reflected in lush colour photography of his food and the environment.

THE SUNDAY TIMES BESTSELLER 'A love letter to Bombay told through food and stories, including their legendary black daal' Yotam Ottolenghi At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani, Chicken Ruby and Lamb Raan, along with Masala Chai, coolers and cocktails. As you learn to cook the comforting Dishoom menu at home, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chai and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful cookery book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and

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charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater

Learn the secret to incredible homemade curries for National Curry Week. From the founder of Mowgli and BBC's Top of the Shops and Recipes That Made Me. Cook authentic curries at home with Nisha's 4 simple steps and delicious, family recipes. Nisha's infographic spice trees show you which spices and ingredients always go together in the Indian kitchen while Nisha's recipes for generous, flavoursome food bring the flavour pairings to life. 'Nisha's book is brilliant - stunning recipes' Tom Kerridge

Explore the bold flavors, regional dishes, and stunning scenery of India with Chopped judge and James Beard Award-winning chef Maneet Chauhan. "A sumptuous whistle-stop tour of India's diverse food ways. Maneet has penned a love letter to the best of Indian food."--Padma Lakshmi, host and executive producer of Top Chef and Taste the Nation In Chaat, Maneet Chauhan explores India's most iconic, delicious, and fun-to-eat foods coming from and inspired by her discoveries during an epic cross-country railway journey that brought her to local markets, street vendors, and the homes of family and friends. From simple roasted sweet potatoes with star fruit, lemon, and spices to a fragrant layered chicken biryani rice casserole, and the flakiest onion and egg stuffed flatbreads, these recipes are varied, colorful, and expressive. Maneet weaves in personal stories and remembrances as well as historical and

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cultural notes as she winds her way from North to South and East to West, sharing recipes like Goan Fried Shrimp Turnovers, Chicken Momo Dumplings from Guwahati in Assam, Hyderabad's Spicy Pineapple Chaat, and Warm-Spiced Carrot and Semolina Pudding from Amristar. With breathtaking photography and delectable recipes, Chaat is a celebration of the diversity of India's food and people.

Street Food of India is a stunning visual documentation of the mind-boggling array of roadside snacks available in even the remotest corner of the country. From masala chai to vada pao, from parathas to chole-bhature, this book will take you on a journey that no true-blue foodie can forget. The local flavour is palpable as you turn the pages, and what's more, you can actually reproduce these mouth-watering eatables with the help of the 46 detailed, authentic recipes provided..

The famous gunpowder spice mix is a heady blend of pulses and spices, including chilli, curry leaves and asafoetida. It is a fitting title for this exciting collection of recipes from the founders of the hugely respected restaurant of the same name. In this beautiful book, complete with stunning photography, Harneet, Devina and Nirmal have managed to capture the bustle and flavours of their childhoods in Kolkata, and the intricacy of true homestyle dishes from across India. From Maa's Kashmiri Lamb Chops (which have garnered outstanding reviews from many restaurant critics) to Wild Rabbit Pulao, these exceptional recipes are impressively authentic, yet given a modern twist. Throughout the book, the authors share personal anecdotes about their recipes and give handy cheats to make things easier for the home cook, including time-saving tips and alternative ingredients. With chapters covering Small Plates, Big Plates, Sweet Plates & Drinks and Sides & Spice, Gunpowder is the perfect opportunity to

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create some of these widely admired dishes in your own home.

A vegetarian follow-up to the very popular Chinese Soul Food cookbook that includes 75 plant-based comfort food recipes you can make at home. Chinese Soul Food drew cooks into the kitchen with the assurance they could make this cuisine at home. Though a popular cuisine across North America, Chinese food can be a little intimidating. But author Hsiao-Ching Chou's friendly and accessible recipes work for everyone, including average home cooks. In this new collection, you'll find vegetarian recipes for stir-fries, rice and noodle dishes, soups, braises, and pickles. Of course, the book wouldn't be complete without vegetarian versions of Chou's famously delicious dumplings, including soup dumplings and shu mai, as well as other dim sum delights. Separate chapters feature egg and tofu recipes. From Cauliflower with Spiced Shallot Oil to Kung Pao Tofu Puffs, and from Hot and Sour Soup to Ma Po Tofu to Steamed Egg Custard, these recipes will satisfy your every craving for classic Chinese comfort food--and all without meat. You will also find helpful information including essential equipment, core pantry ingredients (with acceptable substitutions), ways to season and maintain a wok, and other practical tips that make this an approachable cookbook. Home cooks are gently guided toward becoming comfortable cooking satisfying Chinese meals. Whether you're a vegetarian or simply reducing the amount of meat in your daily diet, these foolproof recipes are made to be cooked any night of the week. As the author likes to say, any kitchen can be a Chinese kitchen!

In 2014, barrister Nisha Katona had a nagging obsession to build a restaurant serving the kind of food Indians eat at home and on the street. The first Mowgli restaurant opened in Liverpool in late 2014, blowing away the critics forming legions of fans. The simple dishes of a Mowgli

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menu are a million miles away from the curry stereotype. These dishes convey the truth that real Indian food is extremely healthy, often vegan, and always packed with fresh flavour. She gave up her 20 year career as a full time barrister to build Mowgli Liverpool and opened Manchester Mowgli less than a year later. There are now three restaurants with two more venues about to open, and plans for further expansion. Nisha, a dedicated curry evangelist, has fond hopes for Mowglis growth and she still insists on hand picking curry virgins for her kitchens, hand training each new Mowgli chef.

This comprehensive guide to Indian cooking explores the myriad regional varieties of authentic, healthy and lesser known Indian recipes. Monisha covers a varied range of dishes as well as providing insights into ingredients, techniques and step-by-step masterclasses. With chapters broken down into: Rice, Breads, Meat, Fish & Seafood, Poultry, Eggs, Dairy, Lentils & Beans, Vegetables, Snack & Sides, Grills, Salads & Raitas, Chutneys & Relishes, Desserts and Drinks, Monisha covers a varied range of dishes as well as providing insights into ingredients, techniques and step-by-step masterclasses to help you recreate classic and popular recipes. Monisha offers a vivid overview of India's colourful traditions and geographical differences, from the earthy lentil dishes of the North to the coconut-based curries which are a staple in the South. Including advice on the building blocks of Indian cuisine, such as how to make a basic curry and how to cook the perfect rice, plus tips on the different varieties of rice and how to shop for the best type for each dish. Monisha teaches you how to make traditional Indian food at home, based on the principles of good health and touching on the values of Ayurveda. The Indian Cookery Course is the ultimate guide to everything you ever wanted to know about Indian food.

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Jamie Oliver: 'I love Maunika's cooking. Her food is a joy - she makes incredible Indian food really achievable at home. A fantastic Indian cookbook.' Yotam Ottolenghi: 'Reading Maunika's book feels as though you're actually sitting in an Indian family kitchen, sharing stories and recipes. I've been inspired by her to make my own paneer and to play with pickled watermelon rind. Delightful!' Growing up in Mumbai, Maunika Gowardhan learned the secrets of home cooking, Indian-style. Now living in the UK, Maunika is often asked, 'what do Indians cook on a day to day basis?' And, 'how is it that you can rustle up a curry for an everyday meal when you're so busy?' The answer is in chapters of this book. Hungry include recipes made from easy-to-find ingredients for when you're starving and short of time. And Lazy contains recipes for when you want something a bit slower, a bit comforting, but still straightforward. Indian food is also about feasting, so when you have the luxury of time and want to put some real love into a meal at the weekend, you can turn to Indulgent, or when you have friends and family coming over then Celebratory is the chapter for you. Whatever your mood, Indian Kitchen will inspire you to add Indian cooking into your weekly menu.

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