

My Virgin Kitchen Delicious Recipes You Can Make Every Day

Join the Sanderson sisters just in time for Halloween with this spooky and fun unofficial cookbook sure to put a spell on you! Since its debut in 1993, the movie *Hocus Pocus* has achieved cult-classic fame, with both children and adults as a loyal fanbase. Fans fall in love with the delightful, demonic and diva-esque Sanderson Sisters and the sleepy New England town they torment. Now you can conjure up your own spooky treats and bewitching drinks to celebrate Halloween, whether you're attending a surprise rave in town, or just spending "a quiet evening at home." The *Unofficial Hocus Pocus Cookbook* is filled with over 60 recipes for fare inspired by everyone's favorite witches and their spells, potions, and schemes. It is the ultimate must-have for fans of all ages—but don't worry, no children were harmed in the test of these recipes. Inside you'll find frightfully delicious recipes for: Burning Rain of Death Punch William's Wormy Grave Tombstone Cake Dead Man's Toes Sausage Appetizers Baked Witch Casserole "Way to Go, Virgin" mocktails And much 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

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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 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

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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 day of the week.”—D Magazine

Now you can have your cake and eat it too. Susan Jane White eats something sweet every day. Many of us do. But the difference is most of us don't get the same health kick from our indulgences as Susan Jane does. That's because all of Susan Jane's sweets, treats, drinks and snacks are packed with nutritional hits that love your body, boost your brain and make you feel and look great. It's no wonder they are her most requested recipes. With this book you'll learn that wholesome food need never tax your taste buds. You'll discover new ingredients that not only taste better, but treat your body better too. Imagine a nutritional slam-dunk while snacking on a slice of tiffin! Picture your taste buds raving to the tune of coconut torte! Visualise your toes breakdancing with every crunch of a teff cookie! The Virtuous Tart will nurse your sweet tooth and service your body like a first-rate Formula 1 pit stop, and you'll have the energy levels and body to prove it.

"The new French classics in 150 recipes that reflect a modern yet distinctly French recipe canon, from New York Times star food writer Melissa Clark. Just as Dorie Greenspan brought Julia Child's recipes into the late 20th century, so Melissa Clark brings French cooking into the 21st century. Now, as one of the nation's favorite cookbook authors and food writers, Melissa updates classic French techniques and dishes to reflect how we cook, shop, and eat today"--

"For me, there are few things that are more relaxing than

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lingering at the table with good friends... But I know that for a lot of people, putting together a meal, especially for guests, is the opposite of relaxing... I'm here to tell you: It doesn't have to be that way." --- Curtis Stone, from the Introduction

Australian chef Curtis Stone, host of US TV's hit TAKE HOME CHEF and regular judge on Channel 10's ratings-busting MASTERCHEF, is best known for his laid-back approach to cooking. Though he's worked as head chef in several Michelin-starred London restaurants, some of his most memorable meals are the ones he's shared with friends at home. Now, Curtis shows you how to have as much fun in the kitchen as your guests are sure to have over a comfortable, unforgettable meal. In RELAXED COOKING WITH CURTIS STONE, you'll find everything from 'First Thing in the Morning' bites and 'Brunches to Blow Their Minds' to 'Weekend Lunches' and 'Something to Eat on the Sofa'. With the home cook in mind, Curtis avoids off-putting culinary lingo and hard-to-find ingredients. Instead he picks what's in season and just around the corner. This down-to-earth approach results in wonderfully interesting and flavourful taste combinations that are perfect for parties or just hanging out with a close friend or loved ones.

Do you want to eat badass nourishing meals, but don't want to cook every single night? Do you want to reduce the honking 6 p.m. stress in your home? Do you want to spend less time and money shopping for arcane ingredients? Then get ready to discover the genius of batch cooking. Susan Jane White's brilliant new book shows you how to eat well all week while respecting your time, money and patience. Learn to create meals that will sit in your fridge, hang out on your shelves or wait patiently in your freezer, giving you much more return on your kitchen investment. So you can say yes to that bike ride with the kids or stay late at work to finish that report, because you took Three-Bean Chilli and Salted Coffee

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Caramels out of the freezer for dinner tonight. Clever batch. 'Susan Jane White is a delicious cross between Mary Poppins and Marie Kondo. She's going to sort out your time management with magic and style.' Melissa Hemsley Food Network's most beautiful star shares her secrets for staying fit and feeling great in this gorgeous, practical book with healthy recipes including nutritional information, and personal lifestyle and beauty tips. The number one question that Giada De Laurentiis is asked by fans is, "How do you stay so trim?" Admirers then ask about her favorite recipes, her nail polish color, her exercise routine. . . and much more. In Giada's Feel Good Food, she answers all of these questions in her most personal and also most hardworking book yet. Here are 120 recipes for breakfasts, juices, lunches, snacks, dinners, and desserts—each with nutritional breakdowns—that can be combined into 30 days of delicious feel-good meals. Special sections delve into Giada's everyday life, including her beauty and exercise routines, how she satisfies sugar fixes, what's always in her bag, and her ordering tips for eating in restaurants. With 100 color photographs, Giada's Feel Good Food is a beautiful guide to leading a happy, healthy lifestyle.

Originally published: London: Yellow Kite, an imprint of Hodder & Stoughton, an Hachette UK Company, 2016. 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

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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 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.

Grandmothers from eight eastern African countries welcome you into their kitchens to share flavorful recipes and stories of family, love, and tradition in this transporting cookbook-meets-travelogue. “Their food is alive with the flavors of mangoes, cinnamon, dates, and plantains and rich with the history of the continent that had been a culinary unknown for much too long.”—Jessica B. Harris, food historian, journalist, and public speaker
IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY *The New Yorker* • *The New York Times Book Review* • *The Washington Post* • *Bon Appétit* • NPR • *San Francisco Chronicle* • *Food Network* • *Vogue* • *Delish* • *The Guardian* • *Smithsonian Magazine* • *Salon* • *Town & Country* In this incredible volume, Somali chef Hawa Hassan and food writer Julia Turshen present 75 recipes and stories gathered from bibis (or grandmothers) from eight African nations: South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. Most notably, these eight countries are at the backbone of the spice trade, many of them exporters of things like pepper and vanilla. We meet women such as Ma

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Shara, who helps tourists “see the real Zanzibar” by teaching them how to make her famous Ajemi Bread with Carrots and Green Pepper; Ma Vicky, who now lives in suburban New York and makes Matoke (Stewed Plantains with Beans and Beef) to bring the flavor of Tanzania to her American home; and Ma Gehennet from Eritrea who shares her recipes for Kicha (Eritrean Flatbread) and Shiro (Ground Chickpea Stew). Through Hawa’s writing—and her own personal story—the women, and the stories behind the recipes, come to life. With evocative photography shot on location by Khadija Farah, and food photography by Jennifer May, In Bibi’s Kitchen uses food to teach us all about families, war, loss, migration, refuge, and sanctuary.

A cookbook for people who love to cook, featuring more than 100 recipes from the host of the hit Food Network tv show Chopped As host of Food Network’s hit show Chopped, Ted Allen presides in pinstripes and sneakers while chefs scramble to cook with mystery ingredients. But at home, Ted is the one chopping the vegetables and working the stove, trying unusual ingredients and new techniques, from roasting earthy sunchokes in a piping-hot oven to develop their sweetness or transforming leftover pinot noir into complexly flavored homemade vinegar. Now, Ted invites likeminded cooks to roll up their sleeves, crank up the stereo, and join him in the kitchen for some fun. While there are mountains of cookbooks featuring five-minute, three-ingredient, weeknight recipes for harried households, here is a book for food lovers who want to lose themselves in the delight of perfectly slow-roasting a leg of lamb—Mexican style—or whipping up a showstopping triple-layer cake. Ted is just such a cook and in his latest cookbook he shakes up expectations by topping bruschetta with tomatoes and strawberries; turning plums, sugar, and a bay leaf into an irresistible quick jam; putting everything you can think of on the grill—from ribs and pork

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shoulder to chiles and green beans; and modernizing the traditional holiday trio of turkey, stuffing, and cranberry sauce with fresh ingredients and a little booze. And where there's a will to make something from scratch, Ted provides a way, with recipes for homemade pickles, pizza, pasta, pork buns, preserved lemons, breads, quick jam, marshmallows, and more. With more than 100 amazing recipes and gorgeous color photographs throughout, *In My Kitchen* is perfect for passionate home cooks looking for inspiring new recipes and techniques to add to their playbooks.

Author and herbalist Brittany Wood Nickerson understands that food is our most powerful medicine. In *Recipes from the Herbalist's Kitchen* she reveals how the kitchen can be a place of true awakening for the senses and spirit, as well as deep nourishment for the body. With in-depth profiles of favorite culinary herbs such as dill, sage, basil, and mint, Nickerson offers fascinating insights into the healing properties of each herb and then shares 110 original recipes for scrumptious snacks, entrées, drinks, and desserts that are specially designed to meet the body's needs for comfort, nourishment, energy, and support through seasonal changes. Foreword INDIES Gold Award Winner IACP Cookbook Awards Finalist

Recalling an earlier era when cooks relied on sight, touch, and taste rather than cookbooks, the author encourages readers to rediscover the lost art of preparing food and use their imagination in the kitchen. \$25,000 ad/promo.

20 master recipes, more than 100 dishes—weeknight cooking has never been so exciting or so easy! Say goodbye to fourth-night-in-a-row meat loaf and identical containers of tragically “meal-prepped” chicken thighs. YouTube cooking sensation and restaurateur Sam the Cooking Guy is here to save us from mediocre leftovers. With 20 bulk-cooking master dishes, each featuring a main protein, with corresponding follow-up

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meals that all benefit from the work you've already done, Sam ensures that you'll never be bored in the kitchen again! Sam's recipes are simple and quick, but never tired. Your Mexican Meat Loaf from Sunday can shapeshift into Tuesday night's Tacos or Thursday's Sloppy Joes. Monday's Roast Chicken becomes Wednesday's Thai Chicken Curry or Friday's Baked Taquitos. "Aw man, Beer-Braised Short Ribs again?" "Nah: Short Rib Egg Rolls!" Sam's genuine and engaging personality, along with vibrant color photography, makes this book a lifesaver for busy folks who are looking for dinners that they can finally be excited about.

The companion to the New York Times bestseller *The Virgin Diet* brings the groundbreaking health and weight loss program into your kitchen. With more than 150 delicious and practical recipes, *THE VIRGIN DIET COOKBOOK* is designed to show you how to incorporate anti-inflammatory, healing foods into your diet to reclaim your health and reset your metabolism, while avoiding the 7 foods that are most likely to cause food intolerance. These tasty, easy-to-make recipes are free of gluten, soy, dairy, eggs, corn, peanuts, and sugar and artificial sweeteners. With mouthwatering suggestions for breakfast, lunch, dinner, dessert and snacks, you'll lose weight fast while enjoying what you eat!. *THE VIRGIN DIET COOKBOOK* will also help you to stock your kitchen, provide delicious substitutes for common ingredients, and offer easy swaps for eating out and on-the-go.

It has become common knowledge that childhood obesity rates are increasing every year. But the rates continue to rise. And between busy work schedules and the inconvenient truth that kids simply refuse to eat vegetables and other healthy foods, how can average parents ensure their kids are getting the proper nutrition and avoiding bad eating habits? As a mother of three, Jessica Seinfeld can speak for all parents who struggle to feed their kids right and deal nightly with

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dinnertime fiascos. As she wages a personal war against sugars, packaged foods, and other nutritional saboteurs, she offers appetizing alternatives for parents who find themselves succumbing to the fastest and easiest (and least healthy) choices available to them. Her *modus operandi*? Her book is filled with traditional recipes that kids love, except they're stealthily packed with veggies hidden in them so kids don't even know! With the help of a nutritionist and a professional chef, Seinfeld has developed a month's worth of meals for kids of all ages that includes, for example, pureed cauliflower in mac and cheese, and kale in spaghetti and meatballs. She also provides revealing and humorous personal anecdotes, tear-out shopping guides to help parents zoom through the supermarket, and tips on how to deal with the kid that "must have" the latest sugar bomb cereal. But this book also contains much more than recipes and tips. By solving problems on a practical level for parents, Seinfeld addresses the big picture issues that surround childhood obesity and its long-term (and ruinous) effects on the body. With the help of a prominent nutritionist, her book provides parents with an arsenal of information related to kids' nutrition so parents understand why it's important to throw in a little avocado puree into their quesadillas. She discusses the critical importance of portion size, and the specific elements kids simply must have (as opposed to adults) in order to flourish now and in the future: protein, calcium, vitamins, and Omega 3 and 6 fats. Jessica Seinfeld's book is practical, easy-to-read, and a godsend for any parent that wants their kids to be healthy for a long time to come.

Previously published as *Whole30 Cookbook*, this bestseller is now in paperback for the first time, complete with 10 exclusive new recipes and a new introduction from Melissa Urban. The groundbreaking

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Whole30 program has helped millions of people transform their lives by bringing them better sleep, more energy, fewer cravings, and a healthy relationship with food, built on a foundation of healthy habits that last a lifetime. In this cookbook (previously published as *The Whole30 Cookbook*) best-selling author and Whole30 co-creator Melissa Urban delivers over 150 recipes to help readers prepare delicious, healthy meals during their Whole30 and beyond. A Whole30 refresher, including an updated introduction to the program, 5 steps to get you started, and tips for stocking your Whole30 kitchen. More than 150 recipes for main dishes, sides, dressings, and sauces. Easy tips that simplify meal planning and prep to save time and money. Recipe Remixes designed to turn one dish into two or three different meals. 10 exclusive, new recipes from community recipe creators. Whether you've done the Whole30 once or five times--or just want to make a variety of satisfying, nourishing meals--this book will inspire you to change your life in 30 days with the Whole30 program.

Your fat is not your fault. Are you eating all the right things—low-fat yogurt, egg-white omelets, whole-grain bread, even tofu—but still can't lose the weight? Your favorite "diet" foods may be to blame. In this groundbreaking program, nutrition and fitness expert JJ Virgin reveals the real secret behind weight gain—food intolerance. A negative reaction to certain

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foods like dairy or gluten can sabotage your health by triggering inflammation and causing a host of nasty symptoms like bloating, breakouts, headaches, achy joints and—worst of all—stubborn weight gain. On The Virgin Diet, you'll eat plenty of anti-inflammatory, healing foods to reclaim your health and reset your metabolism, while avoiding the 7 foods that are most likely to cause food intolerance. You'll never feel hungry or deprived, and in just one week, you'll drop up to 7 pounds, lose belly bloat, gain energy, clear up inflammation and look and feel years younger. And that's just the beginning!

NEW YORK TIMES BESTSELLER | NAMED ONE OF THE BEST BOOKS OF THE YEAR BY Los Angeles Times • NPR • Men's Journal • BookPage • Booklist • Publishers Weekly In the fall of 2009, the food world was rocked when Gourmet magazine was abruptly shuttered by its parent company. No one was more stunned by this unexpected turn of events than its beloved editor in chief, Ruth Reichl, who suddenly faced an uncertain professional future. As she struggled to process what had seemed unthinkable, Reichl turned to the one place that had always provided sanctuary. "I did what I always do when I'm confused, lonely, or frightened," she writes. "I disappeared into the kitchen." My Kitchen Year follows the change of seasons—and Reichl's emotions—as she slowly heals through the simple pleasures of cooking. While working 24/7, Reichl

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would “throw quick meals together” for her family and friends. Now she has the time to rediscover what cooking meant to her. Imagine kale, leaves dark and inviting, sautéed with chiles and garlic; summer peaches baked into a simple cobbler; fresh oysters chilling in a box of snow; plump chickens and earthy mushrooms, fricasseed with cream. Over the course of this challenging year, each dish Reichl prepares becomes a kind of stepping stone to finding joy again in ordinary things. The 136 recipes collected here represent a life’s passion for food: a blistering ma po tofu that shakes Reichl out of the blues; a decadent grilled cheese sandwich that accompanies a rare sighting in the woods around her home; a rhubarb sundae that signals the arrival of spring. Here, too, is Reichl’s enlivening dialogue with her Twitter followers, who become her culinary supporters and lively confidants. Part cookbook, part memoir, part paean to the household gods, *My Kitchen Year* may be Ruth Reichl’s most stirring book yet—one that reveals a refreshingly vulnerable side of the world’s most famous food editor as she shares treasured recipes to be returned to again and again and again. Praise for *My Kitchen Year* “Ruth is one of our greatest storytellers today, which you will feel from the moment you open this book and begin to read: No one writes as warmly and engagingly about the all-important intersection of food, life, love, and loss. This book is a lyrical and deeply intimate

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journey told through recipes, as only Ruth can do.”—Alice Waters “What will send this book to the top of bestseller lists is the lovely way Reichl describes how dishes come together, like the Greek chicken soup with lemon and egg known as avgolemono, and her talent for assembling a collection of recipes her legions of former Gourmet fans will want to make themselves.”—The Washington Post “The recipes make for lovely reading, full of Reichl’s elemental wisdom. . . . In the best way possible, My Kitchen Year is cozy, the reading equivalent of curling up next to a fire with a glass of red wine and perhaps the scent of bread in the oven wafting over.”—Vogue “If anyone can convince us that a dessert, plus two more fabulous dishes, can turn a crummy day around, it’s culinary writer Ruth Reichl, who knows firsthand just how powerful food can be.”—O: The Oprah Magazine “The voice is pure Reichl in a way that makes the reader yearn for a house in the country with a pantry full of staples. . . . And as she finds solace through cooking, we find comfort too.”—Eater (Fall 2015’s Best Cookbooks)

An indispensable resource for home cooks from the woman who changed the way Americans think about food. Perhaps more responsible than anyone for the revolution in the way we eat, cook, and think about food, Alice Waters has “single-handedly chang[ed] the American palate” according to the New York

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Times. Her simple but inventive dishes focus on a passion for flavor and a reverence for locally produced, seasonal foods. With an essential repertoire of timeless, approachable recipes chosen to enhance and showcase great ingredients, *The Art of Simple Food* is an indispensable resource for home cooks. Here you will find Alice's philosophy on everything from stocking your kitchen, to mastering fundamentals and preparing delicious, seasonal inspired meals all year long. Always true to her philosophy that a perfect meal is one that's balanced in texture, color, and flavor, Waters helps us embrace the seasons' bounty and make the best choices when selecting ingredients. Fill your market basket with pristine produce, healthful grains, and responsibly raised meat, poultry, and seafood, then embark on a voyage of culinary rediscovery that reminds us that the most gratifying dish is often the least complex.

Sunday Independent favourite, Susan Jane White, shares her favourite recipes for high energy, glowing health and exceptional taste.

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HarperCollins

Meet the New Must-Have-It Pantry Staple: Chickpea Flour Why make chickpea flour your new go-to?

Because everyone—gluten-free or not—will find a reason to love it. This versatile alternative to wheat flour shines in savory and sweet dishes alike. It's

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been used for centuries around the world, and is famous in Nice, France, where the flatbread socca is enjoyed with a chilled glass of rosé. In this gorgeously photographed cookbook, Lindsey S. Love takes inspiration from her favorite seasonal ingredients, global flavors, and much-loved family recipes to create vibrant gluten-free, dairy-free, and vegetarian dishes where chickpea flour is the star. Gluten-free diners especially will be amazed by the variety—nothing's off the table anymore, and taste is never sacrificed. Plus, many recipes are vegan—taking advantage of chickpea flour as a base for vegan sauces and a soy-free alternative to tofu. Lindsey's inventive recipes meld sophisticated and subtle flavors—and beg to be shared with friends and family at any time of the year! Toast It, Sift It, Simmer It . . . Chickpea Flour Does It All: Thickens and flavors hearty dishes like Sunchoke and Leek Soup Gives any dish a protein boost, even Vanilla Bean Lavender Cupcakes Adds creamy texture to dairy-free dishes, such as Loaded Sweet Potatoes with Chickpea Sour Cream And brings back family favorites—now gluten-free—like pizza (Chickpea Pizza with Asparagus and Pea Shoot Tangle) and pancakes (Sautéed Pear and Sage Pancakes with Almonds)!

An accessibly priced rerelease of a tribute to the family cooking traditions and sensual culinary flavors of the Italian countryside provides more than 100

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seasonally organized recipes from the 12th-century castle-turned-exclusive-resort Castello di Vicarello. **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 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.

The #1 New York Times Best Seller! IACP Award Winner
Want to bake the most-awesome-ever cupcakes? Or surprise your family with breakfast tacos on Sunday morning? Looking for a quick snack after school? Or maybe something special for a sleepover? It's all here. Learn to cook like a pro—it's easier than you think. For the first time ever, America's Test Kitchen is bringing their scientific know-how, rigorous testing, and hands-on learning to KIDS in the kitchen! Using kid-tested and approved recipes, America's Test Kitchen has created THE cookbook every kid chef needs on their shelf. Whether you're cooking for yourself, your friends, or your family, The Complete Cookbook for Young Chefs has

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delicious recipes that will wow! Recipes were thoroughly tested by more than 750 kids to get them just right for cooks of all skill levels—including recipes for breakfast, snacks and beverages, dinners, desserts, and more. Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters.

Like a sublime spanakopita, Xeni's outer layer appears perfectly golden delicious, but underneath she is a jumble of emotions, bitter like wild greens and salty as creamy feta. Xeni knows the right ingredients to make any Greek dish delectable, but the one recipe she yearns for and can't perfect is how to make a baby. But not just any baby, Xeni desperately wants God to bless her with a virgin birth. Callie is determined to give her son, Manny the stable loving home she never had, and she's willing to learn every Greek recipe in existence if that's what it will take to please the father's very orthodox mother. But when she shows up at the grocery store to buy ingredients to make Spanakopita, she realizes just how little she knows. Xeni's resolve to stay pure of thought is tested from the first moment she sees Callie in the produce aisle, with her cerulean blue eyes and plump juicy baby. Xeni finds herself unfurling where she was once tightly bound, finding unexpected pleasure in teaching Callie to prepare mouth-watering Greek meals. From the beginning, she is inexplicably drawn to Callie and yet conflicted by her desires. Surely God would never approve of the stirrings Callie caused in Xeni's heart and body—and the heat from the

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kitchen translates into an intimate encounter from which there is no turning back. But when little Manny's very orthodox Greek grandmother blows into town, she declares that Xeni would be the perfect Greek wife for her son, and enlists every bit of Greek magic and trickery she can conjure up to make it happen. From love potions to rigged elevators, to manipulated romantic nights on the town Hurricane Horiatis pulls out all the stops to bring Gus and Xeni together. The only problem is that neither Gus nor Xeni wants each other. And when one drunken dinner goes awry, Callie figures out a way to declare her love and give Xeni the virgin birth she's always wanted.

The newest baby and toddler cookbook from America's Test Kitchen Kids, creators of the #1 New York Times Bestseller, *The Complete Cookbook for Young Chefs!* Being a new parent usually means an overload of information on how to keep your baby healthy and happy. But what information should we trust as parents? America's Test Kitchen, with their years of expertise and their tried-and-true testing methods, has opened their test kitchens for the first time ever to include the youngest of foodies: babies and toddlers! This baby food book is the perfect choice for parents looking to dive into the world of baby food recipes and cooking toddler food! From purees to smoothies to family meals that everyone can enjoy, this cookbook includes the very best (kitchen-tested!) recipes to get you through the early years. Whether you're looking for ways to introduce your child to solid foods or engage kids in the kitchen, this is the essential cookbook young families need.

'He's a regular guy - he's not a chef and he's not formally a cook, and he was a virgin in the kitchen ... I love his enthusiasm for food, having a laugh and for family, and I think, at the end of the day, that's what food is about. Viva Virgin Kitchen!' - Jamie Oliver 'One of the country's hottest

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young chefs'. - The Times Barry Lewis shot to fame by posting brilliant videos on his YouTube channel My Virgin Kitchen. The channel became an overnight hit, gathering millions of views and now has over 600,000 subscribers. With the backing of Jamie Oliver, Barry became a regular on Jamie's Food Tube channel. Having taught himself how to cook, Barry is passionate about encouraging others to take the plunge. He focuses on exciting recipes that all the family will love - all made easily, with simple ingredients. His recipes are healthy and delicious and focus on giving everyone the confidence to get stuck in. Whether you're looking for a quick dinner for everyone such as Coconut Crumbed Chicken or Mac 'n' Cheese; fantastic new ideas for pizzas or flapjacks; international influences like Cod Tagine; or hidden veggies in Carrot Cake Cupcakes or Pasta Bake - here is a wonderful collection of recipes to use again and again. If you're a virgin in the kitchen, you're in great company!

In the Food Network star's first book, Giada De Laurentiis helps you put a fabulous Italian dinner on the table tonight, for friends or just for the kids, with a minimum of fuss and a maximum of flavor. Everyday Italian is true to its title: the fresh, simple recipes are incredibly quick and accessible, and also utterly mouth-watering—perfect for everyday cooking. And the book is focused on the real-life considerations of what you actually have in your refrigerator and pantry (no mail-order ingredients here) and what you're in the mood for—whether a simply sauced pasta or a hearty family-friendly roast, these great recipes cover every contingency. So, for example, you'll find dishes that you can make solely from pantry ingredients, or those that transform lowly leftovers into exquisite entrées (including brilliant ideas for leftover pasta), and those that satisfy your yearning to have something sweet baking in the oven. There are 7 ways to make red sauce more interesting, 6 different preparations of the classic cutlet,

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5 perfect pestos, 4 creative uses for prosciutto, 3 variations on basic polenta, 2 great steaks, and 1 sublime chocolate tiramisù—plus 100 other recipes that turn everyday ingredients into speedy but special dinners. What's more, *Everyday Italian* is organized according to what type of food you want tonight—whether a soul-warming stew for Sunday supper, a quick sauté for a weeknight, or a baked pasta for potluck. These categories will help you figure out what to cook in an instant, with such choices as fresh-from-the-pantry appetizers, sauceless pastas, everyday roasts, and stuffed vegetables—whatever you're in the mood for, you'll be able to find a simple, delicious recipe for it here. That's the beauty of Italian home cooking, and that's what Giada De Laurentiis offers here—the essential recipes to make a great Italian dinner. Tonight.

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.

Easy plant-based recipes for simple and nutritious dishes, from light meals to full-on feasts. More and more of us are cutting out animal protein and products from our diets, or at the very least reducing them. Sticking to your resolve to eat a meat-free diet is going to be so much easier when your food is easy to prepare and exciting to eat. This is where *The Plant Kitchen* comes in. Many of these recipes rely on a rainbow of fresh produce, alongside tasty vegan sources of protein, such as beans, lentils and nuts. Seasonings and sauces take their inspiration from all around the world, creating hearty and nourishing meals with eye-popping colour and irresistible flavour. From tender peas, asparagus and baby carrots and sun-burnished peppers and tomatoes, to the starchy roots and potatoes of the colder months, there is a plant-based

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recipe here that will showcase seasonal produce all year round, satisfy your appetite and take you on voyage of vegan food discovery.

The hosts of the Cooking Channel's "Extra Virgin" present 120 recipes inspired by contemporary Tuscan cuisine, including pecorino and honey dip, braised artichokes, breakfast pizza, and coffee granita.

Host of Cooking Channel's Kelsey's Essentials and fan favorite on season four of The Next Food Network Star, Kelsey Nixon shares the essential recipes, techniques, and tools that new home cooks need in their back pocket. A young food star and new mom, Kelsey is an invaluable friend in the kitchen to everyone settling into their first kitchen of their own. Her recipes, which are broken down into simple steps, teach readers how to cook, highlighting key tools and basic techniques everyone should know. And yet her flavors are anything but basic; Kelsey gives everyone the confidence to start with the 2.0 version of a recipe instead of the boring standards. For example, she makes her house pilaf with quinoa instead of rice, and her addictive fruit salad is a savory first course instead of a lackluster dessert. With 100 recipes and 60 color photographs, Kitchen Confidence brings home all of the energy and spirit of the Cooking Channel show of the same name, making it an excellent handbook for newlyweds, recent college graduates, and those

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discovering their kitchens for the first time.

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

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Tired of toiling over the stove in the sweltering summer heat? Annoyed by the thought of spending your summer evening in the kitchen cooking dinner? Cool Kitchen is the solution. Serving up 150 recipes prepared without going near the oven or stove top, Lauren Chattman proves that a delicious no-cook meal of Summer Minestrone with Tomatoes, Peppers, and Garlic, Smoked Mozzarella Sandwiches with Lemony Olives and Peaches with Ricotta-Walnut Filling can delight, satisfy, and impress. From Honeydew and White Wine Soup to Black-Eyed Pea and Smoked Ham Salad, from Roast Beef and Rosemary Mushrooms on Focaccia to Chocolate-Cherry Sundaes, this book is filled with soups and starters, mains and desserts -- all prepared in little time and with little effort. Written in an easy style with readily available ingredients, Cool Kitchen is sure to be a refreshing addition to anyone's summertime cooking.

Easy Vietnamese comfort food recipes from the winner of MasterChef Season 3. In her kitchen, Christine Ha possesses a rare ingredient that most professionally-trained chefs never learn to use: the ability to cook by sense. After tragically losing her sight in her twenties, this remarkable home cook, who specializes in the mouthwatering, wildly popular Vietnamese comfort foods of her childhood, as well as beloved American standards that she came to love growing up in Texas, re-learned how to cook.

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Using her heightened senses, she turns out dishes that are remarkably delicious, accessible, luscious, and crave-worthy. Millions of viewers tuned in to watch Christine sweep the thrilling MasterChef Season 3 finale, and here they can find more of her deftly crafted recipes. They'll discover food that speaks to the best of both the Vietnamese diaspora and American classics, personable tips on how to re-create delicious professional recipes in a home kitchen, and an inspirational personal narrative bolstered by Ha's background as a gifted writer. Recipes from My Home Kitchen will braid together Christine's story with her food for a result that is one of the most compelling culinary tales of her generation.

100 all-new, accessible recipes from the favorite Top Chef All-Stars winner and Top Chef judge and Food Network regular. Fans know Richard Blais best as the winner of Bravo's Top Chef All-Stars, the first competitor to be invited back as a permanent judge on Top Chef, and now as a Food Network regular as well. On television, Blais is famous for his daring cooking, making use of science (think liquid nitrogen) to dazzle and impress. But how does he cook at home for his family when the cameras are off? That's what this book will answer, with elevated homestyle recipes and personal stories that invite you behind the scenes and into his own kitchen for the first time. Some recipes might look familiar, like

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spaghetti and meatballs, but have a secret, flavor-boosting ingredient, and others feature clever but unexpected techniques, like his fried chicken that is first marinated in pickle juice. These are creative recipes that anyone can make and are sure to excite, from Seabass with Ginger Beer and Bok Choy to Jerked Spatchcock Chicken and Plantains, making this the book Blais fans have been waiting for. “I cannot get over how amazing his food is. Can. Not. Get. Over!” —Amy Schumer “This collection of recipes is accessibly bold, certain to wow your family and dinner guests.” —Jesse Tyler Ferguson “A fantastic collection of recipes that, at first glance, may seem out of a home cook’s league. However, Richard Blais has a way of turning beautiful restaurant-like dishes into approachable at-home recipes that will make you look like a rock star in the kitchen.” —Emeril Lagasse

The debut cookbook from Athena Calderone, creator of EyeSwoon, with 100 seasonal recipes for meals as gorgeous as they are delicious. In *Cook Beautiful*, Athena reveals the secrets to preparing and presenting unforgettable meals. As the voice and curator behind EyeSwoon, an online lifestyle destination for food, entertaining, fashion, and interior design, Athena cooks with top chefs, hosts incredible dinners, and designs stunning tablescapes, while emphasizing the importance of balancing the visual elements of each dish with

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incredible flavors. In her debut cookbook, she's finally showing the rest of us how to achieve her impeccable yet approachable cooking style. Included are 100 recipes with step-by-step advice on everything from prep to presentation—from artfully layering a peach and burrata salad to searing a perfect steak. Recipes include Grilled Zucchini Flatbread with Ramp-Pistachio Pesto, Charred Eggplant with Zaatar and Yogurt Tahini, Mezzi Rigatoni with Radicchio and Guanciale, Stewed Pork with Squash and Walnut Gremolata, Blood Orange Bundt Cake with Orange Bitters Glaze, and more. Organized by season, each section closes with a tablescape inspired by nature, along with specific table décor and entertaining tips. *Cook Beautiful* is where design meets food, where culinary tradition marries food styling, where home chefs become experts. These are luscious dishes to make for friends and family, with advice that will inspire you to create visually stunning, and still wholly delicious, culinary masterpieces.

The weight-loss icon and star of *One Day at a Time* traces the story of how she developed a healthy relationship with food, describing happy culinary memories shared with her Italian family while offering more than 100 culturally inspired recipes complemented by recommendations for portion control and optimal nutrition. 150,000 first printing.

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