

Neighborhood Salads Sweets And Stories From Home And Abroad

When Rachael Ray wants to tell her 2.6 million viewers how to shop wisely at the meat counter, she invites veteran butcher Ray Venezia on her show. This handbook condenses Venezia's expert advice from 25 years behind the butcher block, giving every weeknight shopper and grill enthusiast the need-to-know information on meat grades, best values, and common cuts for poultry, pork, lamb, veal, and beef. The Everyday Meat Guide includes easy-to-follow illustrations and instructions for the questions butchers are most often asked, plus a handy photo gallery for quick identification at the market. Also Includes Ray Venezia's popular turkey carving method, as seen in The New York Times, with step by step instructions including hand placement illustrations. This refreshingly simplified, confidence-instilling take on the most intimidating part of grocery shopping makes navigating the meat counter truly easy.

Revised and expanded edition of Susan Branch's first illustrated cookbook published in 1986.

Travis Lett's new American cuisine from Los Angeles's most talked-about restaurant. Standout cookbook featuring 125+ rustic and delicious dishes: Gjelina in Venice Beach, California is lauded by critics from London to New York to San Francisco. It is beloved by stars, locals, and out-of-towners alike for its seductive simplicity and seasonal New American menu created by talented chef Travis Lett. • With 125 rustic and utterly delicious salads, toasts, pizzas, vegetable and grain dishes, pastas, fish and meat mains, and desserts that have had fans clamoring for a table at Gjelina since the restaurant burst onto the scene in 2008. • More than 150 color photographs from acclaimed photographer Michael Graydon and stylist Nikole Herriott. The tactile and artisanal packaging of this recipe book evoke the vibe of Venice Beach and the Gjelina (the G's silent) aesthetic, and showcase the beautiful plated food of chef Travis Lett's ingredient-based, vegetable-centric cooking. Much like cookbook best sellers from Yotam Ottolenghi's Jerusalem, Plenty, and Ottolenghi, Gjelina is the cookbook for the way we want to eat now. • Gorgeous cookbook will be a go-to for inspiring recipes as well as for simply admiring the photographed plated dishes. • Mouthwatering recipes include broccoli rabe pesto, grilled kale with shallot-yogurt dressing and toasted hazelnuts, mushroom toast, baby radishes with black olive and anchovy aioli, ricotta gnocchi with cherry tomato Pomodoro, farro with beet and mint yogurt, cioppino, steaks with smoky tomato butter and cipollini, strawberry-rhubarb polenta crisp, and more.

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

A collection of stories and 100 sweet and savory French-inspired recipes from popular food blogger David Lebovitz, reflecting the way Parisians eat today and featuring lush photography taken around Paris and in David's Parisian kitchen. In 2004, David Lebovitz packed up his most treasured cookbooks, a well-worn cast-iron skillet, and his laptop and moved to Paris. In that time, the culinary culture of France has shifted as a new generation of chefs and home cooks—most notably in Paris—incorporates ingredients and techniques from around the world into traditional French dishes. In My Paris Kitchen, David remasters the classics, introduces lesser-known fare, and presents 100 sweet and savory recipes that reflect the way modern Parisians eat today. You'll find Soupe à l'oignon, Cassoulet, Coq au vin, and Croque-monsieur, as well as Smoky barbecue-style pork, Lamb shank tagine, Dukkah-roasted cauliflower, Salt cod fritters with tartar sauce, and Wheat berry salad with radicchio, root vegetables, and pomegranate. And of course, there's dessert: Warm chocolate cake with salted butter caramel sauce, Duck fat cookies, Bay leaf poundcake with orange glaze, French cheesecake...and the list goes on. David also shares stories told with his trademark wit and humor, and lush photography taken on location around Paris and in David's kitchen reveals the quirks, trials, beauty, and joys of life in the culinary capital of the world.

The author of the popular farm-to-table cookbook Dishing Up the Dirt returns with a dazzling collection of inventive recipes using farm-fresh ingredients, inspired by her commitment to supporting the local food movement. For Andrea Bemis, eating locally is a way of life. After all, her and her husband own and operate an organic vegetable farm in the Pacific Northwest, and the produce they grow—from kale and kohlrabi to beets and butternut squash—is at the heart of the meals they serve and eat at their dinner table. They supplement their harvest with food produced by their neighbors, including the ranchers who supply their meat, and the orchardists who provide their fruit. Andrea has always identified as a sustainable eater—until one day, when she opened a can of coconut milk and realized she had no idea where it came from. This propelled her to look more closely at her pantry, taking stock of the other ingredients that may have traveled some distance. Considering the energy used to transport the avocados, olive oil, and lemons to her Northern Oregon

kitchen, she came up with an idea—a 30-day challenge to cook and eat only local food grown from local dirt, using ingredients produced within 200 miles of her home. In *Local Dirt*, Andrea shares her journey through stories, photographs, and more than 80 recipes, re-creating a not-so-distant world when the ingredients cooked and eaten were produced within local communities. Organized by season, the delicious and creative dishes in this truly sustainable cookbook includes Fennel Gratin, Kohlrabi Yogurt Salad with Smoked Salmon, Winter Squash Toast with Honey & Hazelnuts, and Zucchini Swiss Chard & Chickpea Stew. Best of all, the recipes can be adapted to utilize any local fare. Ultimately, Andrea found that the “challenge” she set out for herself wasn’t a challenge at all, but an opportunity to go back to basics, slow down, and connect even more deeply with her community. In *Local Dirt*, she offers the inspiration, instruction, and advice we need to eat deliciously and sustainably.

For bestselling cookbook author Hetty McKinnon, Asian cooking is personal. McKinnon grew up in a home filled with the aromas, sights, and sounds of her Chinese mother's cooking. These days she strives to recreate those memories for her own family--and yours--with traditional dishes prepared in non-traditional ways. It's a sumptuous collection of creative vegetarian recipes featuring pan-Asian dishes that anyone can prepare using supermarket ingredients. Readers will learn how to make their own kimchi, chilli oil, knife-cut noodles, and dumplings. They'll learn about the wonder that is rice and discover how Asian-inspired salads are the ultimate crossover food. McKinnon offers tips for stocking your modern Asian pantry and explores the role that sweetness plays in Asian cultures. Her recipes are a celebration of the exciting and delicious possibilities of modern Asian cooking--from Smashed Cucumber Salad with Tahini and Spicy Oil, and Finger-lickin' Good Edamame Beans with Fried Curry Leaves, to Springtime Rolls with Miso Kale Pesto and Tamarind Apple Crisp. Featuring big, powerful flavours created from simple, fresh ingredients, these recipes are firmly rooted in the place where east meets west and where tradition charts the journey to the modern kitchen.

An Eating the West Award Finalist 2020 Tex-Mex is a delicious, irreverent cuisine that combines the deep traditions of Texan and Mexican cooking. Think meaty stews, breakfast tacos, and tres leches cake. Home cooks will learn how to make them all—in addition to crunchy salads, slow-cooked meats, and fresh cocktails—in this collection of more than 100 recipes from San Antonio native and Los Angeles chef and restaurateur Josef Centeno. Organized into chapters by type of food—including breakfast, vegetables, main courses, desserts, and a super nacho party—this is down-home cooking and grilling at its most inspiring. Presented in a colorful package with more than 100 food and atmospheric photos, this cookbook is a hands-on winner for anyone who loves big flavors, casual parties, and firing up the grill.

A celebration of African American cooking with 109 recipes from the National Museum of African American History and Culture's Sweet Home Café Since the 2016 opening of the National Museum of African American History and Culture, its Sweet Home Café has become a destination in its own right. Showcasing African American contributions to American cuisine, the café offers favorite dishes made with locally sourced ingredients, adding modern flavors and contemporary twists on classics. Now both readers and home cooks can partake of the café's bounty: drawing upon traditions of family and fellowship strengthened by shared meals, Sweet Home Café Cookbook celebrates African American cooking through recipes served by the café itself and dishes inspired by foods from African American culture. With 109 recipes, the sumptuous Sweet Home Café Cookbook takes readers on a deliciously unique journey. Presented here are the salads, sides, soups, snacks, sauces, main dishes, breads, and sweets that emerged in America as African, Caribbean, and European influences blended together. Featured recipes include Pea Tendril Salad, Fried Green Tomatoes, Hoppin' John, Sénégalaise Peanut Soup, Maryland Crab Cakes, Jamaican Grilled Jerk Chicken, Shrimp & Grits, Fried Chicken and Waffles, Pan Roasted Rainbow Trout, Hickory Smoked Pork Shoulder, Chow Chow, Banana Pudding, Chocolate Chess Pie, and many others. More than a collection of inviting recipes, this book illustrates the pivotal--and often overlooked--role that African Americans have played in creating and re-creating American foodways. Offering a deliciously new perspective on African American food and culinary culture, Sweet Home Café Cookbook is an absolute must-have.

Born out of the popular blog *Kale & Caramel*, this sumptuously photographed and beautifully written cookbook presents eighty recipes for delicious vegan and vegetarian dishes featuring herbs and flowers, as well as luxurious do-it-yourself beauty products. Plant-whisperer, writer, and photographer Lily Diamond believes that herbs and flowers have the power to nourish inside and out. “Lily’s deep connection to nature is beautifully woven throughout this personal collection of recipes,” says award-winning vegetarian chef Amy Chaplin. Each chapter celebrates an aromatic herb or flower, including basil, cilantro, fennel, mint, oregano, rosemary, sage, thyme, lavender, jasmine, rose, and orange blossom. Mollie Katzen, author of the beloved *Moosewood Cookbook*, calls the book “a gift, articulated through a poetic voice, original and bold.” The recipes tell a coming-of-age story through Lily’s kinship with plants, from a sun-drenched Maui childhood to healing from heartbreak and her mother’s death. With bright flavors, gorgeous scents, evocative stories, and more than one hundred photographs, *Kale & Caramel* creates a lush garden of experience open to harvest year round.

When Hetty McKinnon uprooted her beloved Arthur Street Kitchen from Sydney's Surry Hills and relocated to Brooklyn, NYC, she left behind legions of devoted fans. These fans found solace in *Community*, Hetty's immensely popular cookbook showcasing the delicious, seasonal salads so adored by her customers. Now Hetty is back, with a second cookbook that is equally sure to delight and inspire. *Neighbourhood* takes its cues from *Community* and ventures a little bit further. These salad and sweets recipes are inspired by many different places, journeying from Brooklyn to the greater Americas, the Mediterranean, Asia, France, Australia and many other places around the world for inspiration. This is a specially formatted fixed layout ebook that retains the look and feel of the print book.

Over 133 modern American recipes from the critically acclaimed New York City bistro that you can make in your own kitchen. One flight up, in a bustling neighborhood bistro overlooking the chaos of one of downtown New York’s busiest streets, Ignacio Mattos serves food so uncannily delicious it consistently earns him accolades like “Chef of the Year,” and his restaurant Estela a spot among the World’s 50 Best. Estela shows you how to think like Ignacio Mattos, who as an immigrant sees ingredients with fresh eyes. Here is how to look at something as ordinary as a button mushroom and make it extraordinary (shaved thin over ricotta dumplings), or as familiar as burrata and transform it (with a pool of juiced herby greens and charred bread). How to use vinegars, citruses, fish sauce, and pickling broth to give each bite a pop of flavor. How to compose a plate in layers, so that the deeper you

dig, the more that is revealed, while each forkful carries an electric marriage of flavors and textures. Estela presents over 133 recipes, including classics that will never leave the menu, like Lamb Ribs with Chermoula and Honey, Mussels Escabeche on Toast, and the hide-and-seek joy of Endive Salad with Walnuts and Ubiaco Rosso. Small plates meant for sharing with friends and family, like Cherry Tomatoes with Figs and Onion. Incredible pan-seared steaks. And basics for the pantry that will elevate whatever you feel like making. Named one of the Best Cookbooks of Fall 2018 by The New York Times Book Review, Epicurious, Grub Street, The Kitchn, and more!

REVISED EDITION WITH NEW RECIPES AND STORIES 'Community completely changed my understanding of how vegetables can be used, and even how they're supposed to taste.' Community moves salads firmly to the centre of the plate, injecting colour, life and flair into everyday vegetables, and showing you how to achieve exciting flavours and hearty main meals with simple, nourishing ingredients. These are the kind of recipes you will want to share with your family, friends and neighbours, time and time again. Originally released in 2014, Community became an instant classic and favourite in kitchens all over Australia and around the world, creating a community of salad-lovers who are passionate about cooking and sharing vegetables. In this revised edition, Hetty shares 20 new recipes and some of those readers' stories - with accompanying interviews and beautiful imagery - to give the book back to the fans who made it such a phenomenon. New recipes include: Roasted sweet potato with lime cashew cream and roasted curry cashews; Butternut pumpkin with lemon tahini and miso granola; Whole roasted cauliflower with toasted farro and romesco sauce; Roasted cabbage with lentils and pumpkin seed brown butter; Pasta alla norma salad; Charred cos lettuce with lemony mushrooms, chickpeas and marinated feta. This is simple but generous food that you will want to make every night of the week, for those you love. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book.

Bookshop owner Penelope Thornton-McClure and her ghostly companion must solve the case of a literary killer in this Haunted Bookshop mystery from Cleo Coyle, writing as Alice Kimberly. Pen has just received an extremely rare collection of Edgar Allan Poe's complete works. Rumor has it a secret code, trapped within the books' leather-bound pages, leads to buried treasure. Well, it looks like they got the buried part right—because, as Pen sells off the valuable volumes, everyone who buys...dies. Once these books go missing from their owners' cold hands, Pen will need resident ghost and hard-boiled P.I. Jack Shepard to help crack the case. The police are skeptical that the deaths involved foul play—so it's up to them to unravel these shocking endings...

Every day 1,500 Bostonians can't resist buying sweet, simple treats such as Homemade Pop-Tarts, from an alumna of Harvard with a degree in economics. From Brioche au Chocolat and Lemon Raspberry Cake to perfect croissants, Flour Bakery-owner Joanne Chang's repertoire of baked goods is deep and satisfying. While at Harvard she discovered that nothing made her happier than baking cookies leading her on a path that eventually resulted in a sticky bun triumph over Bobby Flay on the Food Network's Throwdown. Almost 150 Flour recipes such as Milky Way Tart and Dried Fruit Focaccia are included, plus Joanne's essential baking tips, making this mouthwatering collection an accessible, instant classic cookbook for the home baker.

This delightful seasonal cookbook for creating delicious whole-grain breakfasts using natural sweeteners presents 65 recipes for cereals, granolas, porridges and mueslis, as well as toppings and basics such as homemade yogurt and almond milk.

Celebrated Portland chef Bonnie Frumkin Morales brings her acclaimed Portland restaurant Kachka into your home kitchen with a debut cookbook enlivening Russian cuisine with an emphasis on vibrant, locally sourced ingredients. "With Kachka, Bonnie Morales has done something amazing: thoroughly update and modernize Russian cuisine while steadfastly holding to its traditions and spirit. Thank you comrade!" —Alton Brown From bright pickles to pillowy dumplings, ingenious vodka infusions to traditional homestyle dishes, and varied zakuski to satisfying sweets, Kachka the cookbook covers the vivid world of Russian cuisine. More than 100 recipes show how easy it is to eat, drink, and open your heart in Soviet-inspired style, from the celebrated restaurant that is changing how America thinks about Russian food. The recipes in this book set a communal table with nostalgic Eastern European dishes like Caucasus-inspired meatballs, Porcini Barley Soup, and Cauliflower Schnitzel, and give new and exciting twists to current food trends like pickling, fermentation, and bone broths. Kachka's recipes and narratives show how Russia's storied tradition of smoked fish, cultured dairy, and a shot of vodka can be celebratory, elegant, and as easy as meat and potatoes. The food is clear and inviting, rooted in the past yet not at all afraid to play around and wear its punk rock heart on its sleeve.

"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"--

A bursting-with-personality cookbook from Sister Pie, the boutique bakery that's making Detroit more delicious every day. "Everything you want in a pie cookbook: careful directions, baker's secret tips, inspired combinations, and a you-can-do-it attitude."—Chicago Tribune IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND CHICAGO TRIBUNE At Sister Pie, Lisa Ludwinski and her band of sister bakers are helping make Detroit sweeter one slice at a time from a little corner pie shop in a former beauty salon on the city's east side. The granddaughter of two Detroit natives, Ludwinski spends her days singing, dancing, and serving up a brand of pie love that has charmed critics and drawn the curious from far and wide. No one leaves without a slice—those who don't have money in their pockets can simply cash in a prepaid slice from the "pie it forward" clothesline strung across the window. With 75 of her most-loved recipes for sweet and savory pies—such as Toasted Marshmallow-Butterscotch Pie and Sour Cherry-Bourbon Pie—and other bakeshop favorites, the Sister Pie cookbook pays homage to Motor City ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski's charming line illustrations, and infused with her plucky, punny style, bakers and bakery lovers won't be able to resist this book.

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog,

Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

NEW YORK TIMES BESTSELLER Enjoy family-friendly recipes that are ready in no time, when you've got no time, from New York Times bestselling author, online phenomenon, and TV star Ayesha Curry. Ayesha Curry knows what it's like to have so much on your plate you can barely think about dinner. But she also knows that finding balance between work and family life starts with gathering around the table to enjoy a home-cooked meal. *The Full Plate* brings the best of Ayesha's home kitchen straight to you, with 100 recipes that are flexible and flavorful and come together in less than an hour. You'll find sheet pan dinners and crowd-pleaser pastas, hearty salads and healthy updates to takeout favorites, and fresh spins on classic dishes—plus kid-friendly meals, desserts, and sides (and a few beverages just for the adults). Recipes include: Mushroom Tacos with Avocado Crema Hot Honey Chicken Sandwiches Crab Bucatini Sheet Pan Pork Chops Guava Ginger Ice Cream Spicy Margaritas, and more

Throughout Danny's life, sharing good food has always been essential—whether it was home-cooked meals made by his mom while imagining the menu for their dream restaurant or whipping up post-wrap celebratory tacos for his Hollywood friends. Now, with his own restaurant empire growing, Danny shares his favorite recipes for bold, fun, and versatile Mexican food by way of L.A. You'll come away with the know-how and skills for cooking slow-braised pork shoulder with bacon and chiles for unbelievably flavorful carnitas, turning spiced fried chicken or Mexi-falafel into tacos and burritos, and how to make cotija and chile mashed potatoes that will impress all your friends (especially when served with brisket!). The book also includes stories about Danny's lifelong love of food, from the meals his mom made when he was growing up in the San Fernando Valley to a map of his favorite restaurants and hangouts in Los Angeles, how his time in prison led to his acting career and opening a restaurant, and his journey of becoming an AA/NA counselor. Like Danny's restaurants, Trejo's Tacos is generous, hospitable, and symbolic of L.A.'s vibrant Latino culture.

From the authors of the acclaimed cookbooks *Eleven Madison Park* and *I Love New York* comes this uniquely packaged cookbook, featuring recipes from the wildly popular restaurant and, as an added surprise, a hidden back panel that opens to reveal a separate cocktail book. Chef Daniel Humm and his business partner Will Guidara are the proprietors of two of New York's most beloved and pioneering restaurants: *Eleven Madison Park* and *The NoMad*. Their team is known not only for its perfectly executed, innovative cooking, but also for creating extraordinary, genre-defying dining experiences. *The NoMad Cookbook* translates the unparalleled and often surprising food and drink of the restaurant into book form. What appears to be a traditional cookbook is in fact two books in one: upon opening, readers discover that the back half contains false pages in which a smaller cocktail recipe book is hidden. The result is a wonderfully unexpected collection of both sweet and savory food recipes and cocktail recipes, with the lush photography by Francesco Tonelli and impeccable style for which the authors are known. *The NoMad Cookbook* promises to be a reading experience like no other, and will be the holiday gift of the year for the foodie who has everything.

A new generation of children love Daniel Tiger's Neighborhood, inspired by the classic series *Mister Rogers' Neighborhood*! Learn relatable lessons with Daniel Tiger and his friends in this collectible boxed set that includes four tiger-tastic board books! It's a beautiful day in the neighborhood, so come along with Daniel Tiger and his friends for four grr-ific adventures! This collection features a tab closure and carry-along handle, making it perfect for Daniel Tiger fans who love to take storytime on the go! This boxed set includes: *Friends Help Each Other Thank You Day Daniel Plays at School Daniel Learns to Share* © 2019 The Fred Rogers Company

Hearty and healthy salad recipes inspired by neighborhoods across the globe. No matter where you live in the world, it is the daily rituals of food that bind and connect us. *Neighborhood* is a must-have collection of show-stopping yet simple vegetable-packed recipes, delivered against a backdrop of charming stories of food, family, and friendship. These delicious main-meal salads are filled with exciting flavors from around the world, journeying from Brooklyn to the greater Americas, the Mediterranean, Asia, France, Australia, and many other neighborhoods. Incorporating vegetables, grains, beans, nuts, herbs, and spices in exciting combinations, the recipes here redefine what a salad can be. From *Shredded Collard Greens, Baked Sweet Potato, and Pinto Beans with Paprika-Buttermilk Dressing* to *Cumin-Spiced Cauliflower with Fried Lentils and Spinach Yogurt* and *Thai Carrot and Peanut Salad*, the sixty hearty salad recipes represent plant-based goodness at its very best, with recipes you'll want to make time and time again. A collection of dessert recipes leaves the book with a sweet finish.

Who would have thought a simple bean could do so much? Heirloom bean expert Steve Sando provides descriptions of the many varieties now available, from *Scarlet Runners* to the spotted *Eye of the Tiger* beans. Nearly 90 recipes in the book will entice readers to cook up bowls of heartwarming *Risotto and Cranberry Beans with Pancetta*, or *Caribbean Black Bean Soup*. Close-up photos of the beans make them easy to identify. Packed with protein, fiber, and vitamins, these little treasures are the perfect addition to any meal.

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

Before *The Joy of Cooking*, there was *The Boston Cooking School Cookbook*. Written by Fannie Farmer, principal of the school, and published in 1896, it was the bestselling cookbook of its age. 400,000 copies were sold by Farmer's death in 1915 — and more than 4 million were sold by the 1960s. It perfectly encapsulates the late Victorian era, but it's also surprisingly modern; in short, it's ripe for reevaluation. And who better to conduct such an experiment than Chris Kimball, founder of *Cook's Illustrated* and host of PBS's *America's Test Kitchen*? Fannie's Last Supper is the result. In it, Kimball assembles an extravagant 12-course Christmas

dinner from Farmer's cookbook and serves it in an 1859 Boston townhouse, complete with an authentic Victorian home kitchen, uniformed maids, and a distinguished guest list. The menu includes Roast Goose with Potato Stuffing, Canton Punch, Three Moulded Victorian Jellies, and Mandarin Cake. But Kimball includes more than just the dinner party's dishes — Fannie's Last Supper is a working cookbook with tested, rewritten, updated recipes drawn from Farmer's opus. It's a culinary thriller of sorts, travelling back in time to reexamine something most of us take for granted: the North American table.

A comprehensive guide to vibrant Middle Eastern ingredients, with more than 120 recipes that let them shine, from James Beard award winning Sahadi's market in Brooklyn, New York. Sumac. Urfa pepper. Halvah. Pomegranate molasses. Preserved lemons. The seasonings, staples, and spice blends used throughout the Middle East offer deliciously simple ways to transform food—once you know how to use them. In FLAVORS OF THE SUN, the people behind the iconic Brooklyn market Sahadi's showcase the versatility of these ingredients in over 120 everyday dishes, including starters, salads, soups, family-friendly meals, and desserts. With sections devoted to recipes boasting Bright, Savory, Spiced, Nutty, and Sweet accents, it offers inspiration, techniques, and intensely flavorful ways to use everything from Aleppo pepper to za'atar with confidence. Throughout, "no-recipe recipes" help build up your flavor intuition so you can effortlessly incorporate any of the featured spices, condiments, and preserves into your daily repertoire. 120 RECIPES WITH A PUNCH: From an updated take on nachos and mac and cheese to a spectacular pistachio cheesecake and tahini-enriched brownies, FLAVORS OF THE SUN features dozens of the store's most-requested dishes as well as Sahadi family favorites. Simple yet loaded with flavor, these recipes will inspire you to make these distinctive Middle Eastern ingredients essential components of your pantry. OPTIMUM VERSATILITY: Each section addresses a specific flavor profile and offers a set of essential ingredients for achieving it along with helpful tips on how to use them separately or in combination. Look-and-cook mini recipes provide even more ideas for using distinctive ingredients like tahini, Aleppo pepper, and preserved lemons to give a fresh new spin to everything from salad dressings to cocktails. EXPERT KNOWLEDGE: Family owned, Sahadi's has been a beloved resource since its founding by Abraham Sahadi, an immigrant from Lebanon, more than 100 years ago. Now welcoming a fifth generation into the business, the Sahadi family's authentic imported goods and exhaustive knowledge continue to inspire local chefs and adventurous home cooks to taste and explore the diverse world of Middle Eastern spices and sundries. FOR FANS OF PLENTY: Much like PLENTY, this cookbook dives deep into core ingredients and provides intimate insights into flavorful spice blends like dukkah, berbere, ras el hanout, shawarma spices, and more. Each ingredient profile includes an informative buying guide so you can build your pantry like a pro. Perfect for: home cooks to seasoned chefs; fans of PLENTY; JERUSALEM; SHUK, and ZAHAV; Sahadi's loyal customers; those interested learning about spices and new ways to use them in everyday dishes

A creator of the award-winning Orangette blog presents a memoir about the life lessons she learned in the kitchens of her youth, in a recipe-complemented account that describes experiences of loss and love while enjoying her father's French toast, her husband's pickles and her chocolate wedding cakes. Reprint.

Hailed as the "patron saint of farmers' markets" by the Guardian and called one of the "great food activists" by Vanity Fair's David Kamp, Nina Planck was on the vanguard of the real food movement, and her first book remains a vital and original contribution to the hot debate about what to eat and why. In lively, personal chapters on produce, dairy, meat, fish, chocolate, and other real foods, Nina explains how ancient foods like beef and butter have been falsely accused, while industrial foods like corn syrup and soybean oil have created a triple epidemic of obesity, diabetes, and heart disease. The New York Times said that Real Food "poses a convincing alternative to the prevailing dietary guidelines, even those treated as gospel." A rebuttal to dietary fads and a clarion call for the return to old-fashioned foods, Real Food no longer seems radical, if only because the conversation has caught up to Nina Planck. Indeed, it has become gospel in its own right. This special tenth-anniversary edition includes a foreword by Nina Teicholz (The Big Fat Surprise) and a new introduction from the author.

Brown Sugar Kitchen is more than a restaurant. This soul-food outpost is a community gathering spot, a place to fill the belly, and the beating heart of West Oakland, a storied postindustrial neighborhood across the bay from San Francisco. The restaurant is a friendly beacon on a tree-lined parkway, nestled low and snug next to a scrap-metal yard in this Bay Area rust belt. Out front, customers congregate on long benches and sprawl in the grass, soaking up the sunshine, sipping at steaming mugs of Oakland-roasted coffee, waiting to snag one of the tables they glimpse through the swinging doors. Deals are done, friends are made; this is a community in action. In short order, they'll get their table, their pecan-studded sticky buns, their meaty hash topped with a quivering poached egg. Later in the day, the line grows, and the orders for chef-owner Tanya Holland's famous chicken and waffles or oyster po'boy fly. This is when satisfaction arrives. Brown Sugar Kitchen, the cookbook, stars 86 recipes for re-creating the restaurant's favorites at home, from a thick Shrimp Gumbo to celebrated Macaroni & Cheese to a show-stopping Caramel Layer Cake with Brown Butter-Caramel Frosting. And these aren't all stick-to-your-ribs recipes: Tanya's interpretations of soul food star locally grown, seasonal produce, too, in crisp, creative salads such as Romaine with Spring Vegetables & Cucumber-Buttermilk Dressing and Summer Squash Succotash. Soul-food classics get a modern spin in the case of B-Side BBQ Braised Smoked Tofu with Roasted Eggplant and a side of Roasted Green Beans with Sesame-Seed Dressing. Straight-forward, unfussy but inspired, these are recipes you'll turn to again and again. Rich visual storytelling reveals the food and the people that made and make West Oakland what it is today. Brown Sugar Kitchen truly captures the sense—and flavor—of this richly textured and delicious place.

From the beloved creator of I Heart Recipes and home cook Rosie Mayes comes a cookbook chock-full of soul food favorites. Learn to cook comfort food the way Mom used to! Here Rosie shares all the secrets of southern classics like fried chicken, mashed potatoes, collard greens, and mac & cheese, plus soulful twists like Sweet Potato Biscuits and Fried Ribs. Authentic, approachable, and mouthwatering, these recipes use easy-to-find ingredients. Perfect for Sunday suppers and other celebrations as well as everyday favorites, these recipes are love on a plate! Organized by meal, the cookbook starts with stick-to-your-ribs breakfast favorites like Blueberry Cornbread Waffles and Shrimp, and Andouille Sausage and Grits, plus plenty of main dishes and sides like Smothered Chicken, Oxtail Stew, Baked Candied Yams, Soul Food Collard Greens, and Sweet Cornbread. Don't forget drinks and desserts like Peach Cobbler, Pralines, and Sweet Iced Tea! Includes 100+ recipes, including 30 fan favorites and 70 never-before-seen recipes, and 90 photographs.

WINNER OF THE ABIA ILLUSTRATED BOOK OF THE YEAR 2019 Family food isn't fancy or complex. Its roots are

humble, stemming from recipes passed on through generations, and food rituals born from daily cooking. Most importantly, great family recipes are ones that nurture our souls, our hearts and our tummies. Family food is comfort food. In *Family*, bestselling author Hetty McKinnon shares her approach to uncomplicated, hearty and healthy food that is powered by vegetables. These classic, multicultural dishes are the ones she serves around her own family table. Some are heirloom recipes passed on from her mother, others are old family favourites, and many are variations on much-loved comfort food, repackaged with a healthier outlook. These irresistible recipes are interlaced with tender family stories from around the world. *Family* shows you how to build a repertoire of crowd-pleasing, flavour-bursting vegetarian main meals - a modern guide to successfully eating green, together. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book. SHORTLISTED FOR THE INDIE BOOK AWARD FOR ILLUSTRATED NONFICTION 2019

A collection of recipes for hearty salads features such options as charred brocolli and lentil salad, spring vegetable panzanella, grilled lobster salad with lemon-thyme butter, and curried chicken, grape and cheddar salad. Any school child can make a salad, but you're looking for something that can carry the day as a one-bowl lunch or dinner. Dressing on lettuce isn't going to cut it. The editors of Food52 present a collection of recipes for hearty salads you can use as jumping-off points for your own culinary experimentation.

'Community completely changed my understanding of how vegetables can be used, and even how they're supposed to taste.' *Community* moves salads firmly to the centre of the plate, injecting colour, life and flair into everyday vegetables, and showing you how to achieve exciting flavours and hearty main meals with simple, nourishing ingredients. These are the kind of recipes you will want to share with your family, friends and neighbours, time and time again. Originally released in 2014, *Community* became an instant classic and favourite in kitchens all over Australia and around the world, creating a community of salad-lovers who are passionate about cooking and sharing vegetables. In this revised edition, Hetty shares 20 new recipes and some of those readers' stories - with accompanying interviews and beautiful imagery - to give the book back to the fans who made it such a phenomenon. New recipes include: Roasted sweet potato with lime cashew cream and roasted curry cashews; Butternut pumpkin with lemon tahini and miso granola; Whole roasted cauliflower with toasted farro and romesco sauce; Roasted cabbage with lentils and pumpkin seed brown butter; Pasta alla norma salad; Charred cos lettuce with lemony mushrooms, chickpeas and marinated feta. This is simple but generous food that you will want to make every night of the week, for those you love.

Up close with the ocean's most fearsome and famous predator and the scientists who study them—just twenty-six miles from the Golden Gate Bridge! A few miles from San Francisco lives a population of the ocean's largest and most famous predators. Each fall, while the city's inhabitants dine on steaks, salads, and sandwiches, the great white sharks return to California's Farallon Islands to dine on their favorite meal: the seals that live on the island's rocky coasts. Massive, fast, and perfectly adapted to hunting after 11 million years of evolution, the great whites are among the planet's most fearsome, fascinating, and least understood animals. In the fall of 2012, Katherine Roy visited the Farallons with the scientists who study the islands' shark population. She witnessed seal attacks, observed sharks being tagged in the wild, and got an up close look at the dramatic Farallons—a wildlife refuge that is strictly off-limits to all but the scientists who work there. *Neighborhood Sharks* is an intimate portrait of the life cycle, biology, and habitat of the great white shark, based on the latest research and an up-close visit with these amazing animals.

The ideal companion to *Flour*—Joanne Chang's beloved first cookbook—*Flour*, too includes the most-requested savory fare to have made her four cafés Boston's favorite stops for breakfast, lunch, and dinner. Here are 100 gratifying recipes for easy at-home eating and entertaining from brunch treats to soups, pizzas, pasta, and, of course, *Flour*'s famous cakes, tarts, and other sweet goodies. More than 50 glorious color photographs by Michael Harlan Turkell take the viewer inside the warm, cozy cafés; into the night pastry kitchen; and demonstrate the beauty of this delicious food. With a variety of recipes for all skill levels, this mouthwatering collection is a substantial addition to any home cook's bookshelf. This beautifully illustrated vegetarian cookbook by bestselling author Hetty McKinnon features modern, easy, and healthy recipes for a new generation of families. Dreaming up flavorful yet nutritious meals, night after night, is one of the greatest challenges in home cooking. The secret to success is developing a repertoire of family classics--simple, adaptable, and nourishing recipes that you will want to cook time and time again. In *Family*, Hetty McKinnon shares her approach to modern, hearty, and healthy comfort food that is powered by vegetables. Some of these recipes are heirlooms, passed on from her mother, others are old family favorites, and many are healthier variations on much-loved food. With everything from a deconstructed falafel salad of roasted chickpeas and fresh greens to an earthy miso brown butter pasta with sage to sticky banana golden syrup dumplings, this book provides fun, uncomplicated food for everyone. Interwoven with McKinnon's recipes are family stories from home cooks around the world. *Family* teaches home cooks how to build a repertoire of crowd pleasing, flavorful vegetarian meals and shows families how to successfully eat healthily together.

Neighborhood Hearty Salads and Plant-Based Recipes from Home and Abroad Shambhala Publications

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