

## Second Helpings Of Roast Chicken Ebury Paperback Cookery

From the authors of the IACP award-winning cookbook KEEPERS, an entirely new and personalized approach to tackling the dinner dilemma: Between juggling work, family activities, mismatched schedules, and often bare refrigerators, there are all sorts of situations that make weeknight cooking a universally challenging—and frustrating—experience. The Dinner Plan offers five meal strategies—Make-Ahead, Staggered, One-Dish, Extra-Fast, and Pantry—that will help get dinner on the table no matter what the workweek throws at you. The 135 recipes—from main dishes to sides to salads and “lifesaver” condiments—provide lots of practical options whether time is super-tight, you haven’t had a chance to run to the store, or everyone is coming home at a different time. And most importantly, all of the recipes are “keepers”—brag-worthy, reliable, crowd-pleasing preparations that you’ll confidently turn to again and again. Shrimp Scampi, Sheet-Pan Chicken Fajitas, Foolproof Carbonara, and Mexican Skillet Lasagna are just a few examples of doable recipes that will earn their place in any busy cook’s repertoire. Rounded out with plenty of tips and a bonus section on healthful snacks called The Forgotten Meal, The Dinner Plan is every home cook’s indispensable weeknight dinner guide.

Introducing the lifesaving cookbook for every mother with kids at home—the book that solves the 20 most common cooking dilemmas. What’s your predicament: breakfast on a harried school morning? The Mom 100’s got it—Personalized Pizzas are not only fast but are nutritious, and hey, it doesn’t get any better than pizza for breakfast. Kids making noise about the same old lunch? The Mom 100’s got it—three different Turkey Wraps, plus a Wrap Blueprint delivers enough variety to last for years. Katie Workman, founding editor in chief of Cookstr.com and mother of two school-age kids, offers recipes, tips, techniques, attitude, and wisdom for staying happy in the kitchen while proudly keeping it homemade—because homemade not only tastes best, but is also better (and most economical) for you. The Mom 100 is 20 dilemmas every mom faces, with 5 solutions for each: including terrific recipes for the vegetable-averse, the salad-rejector, for the fish-o-phobe, or the overnight vegetarian convert. “Fork-in-the-Road” variations make it easy to adjust a recipe to appeal to different eaters (i.e., the kids who want bland and the adults who don’t). “What the Kids Can Do” sidebars suggest ways for kids to help make each dish.

100 dependable recipes including no-fuss weeknight dinners plus leisurely weekend meals to look forward to, from the bestselling author of Once Upon a Chef. Years before she started her popular Once Upon a Chef blog, back when she became a new mom, Jennifer Segal kept a recipe binder divided into two sections- Weeknight and Weekend. This is how she thought about what to cook for dinner, and, fifteen years later, it still is. In this versatile collection, you'll find seventy recipes for fast and easy weeknight meals, like Sesame-Ginger Meatballs and Pecorino-Crusted Chicken with Rosemary, and thirty recipes for slow, soothing weekend cooking, whether that's company-friendly Sear-Roasted Beef Tenderloin with Horseradish Cream Sauce or lazy Sunday morning Popovers with Salted Maple Butter. You'll also find Jenn's favorite desserts, like Cherry Ricotta Cake and Triple Chocolate Cheesecake, that are easy enough for the weeknight rush and luscious enough for weekend rest and celebration. Featuring seventy all-new dishes plus thirty fan favorites from her popular blog, Once Upon a Chef, each recipe is tested and retested multiple times in Jenn's home kitchen to ensure they are reliable, delicious, and sure to please every night of the week.

Published as the companion volume to the BBC Television show of the same name, The Good Cook is a collection of 100 of legendary chef Simon Hopkinson's favorite recipes, drawn from his childhood, his restaurant career, and his most memorable meals. A good cook, for Simon, is someone who cares as much about eating as cooking. A good recipe becomes a great dish when the cook has thought about the ingredients and treated them well. These ingredients do not have to be expensive. Simon's genius lies in his belief that a cheap cut of meat, for example, cooked with care can often taste nicer than a choice one prepared by indifferent hand. Structured around Simon's love of good ingredients and written with his trademark perfectionism and precision, this book is for anyone who loves to cook and wants to learn from one of the best.

A celebrated New Orleans chef presents a culturally evocative collection of Southern and Cajun recipes that reflect classic regional flavors, from slow-cooked pork barbecue from Memphis to single-barrel bourbon from Kentucky. By the creators of the James Beard Award-winning Real Cajun.

While Lindsey Bareham was helping Simon Hopkinson put together his best-selling book, Roast Chicken and Other Stories, the two of them began to reminisce about hotel and restaurant dishes they had grown up with and always loved; those Cinderellas of the kitchen that we abandoned in our quest for the wilder shores of gastronomy. Classics such as Duck a l'Orange, Weiner Schnitzel, Moussaka, Garlic Mushrooms and, of course, Prawn Cocktail, have all been slung out like old lovers but when made with fine, fresh ingredients and prepared with care and a genuine love of good eating, these former favourites should grace the most discerning of tables. The Prawn Cocktail Years sets out to rehabilitate the food we once loved and found exciting. In so doing, the authors take us on a cook's tour of the legendary post-war hotels and gentlemen's clubs with their Mulligatawny and Shepherd's Pie, to the bistros of Swinging London where Paté Maison and sizzling Escargots excited the braver palate. Then there were the first Italian trattorias where Saltimbocca and Oranges in Caramel were the order of the day and the 'Continental' restaurants with their exotic offerings of Beef Stroganoff, Chicken Kiev and Rhum Baba. Recipes for all these old favourites have been brought back to life as well as those classics that were once described as the Great British Meal - Prawn Cocktail, Steak Garni with Chips and Black Forest Gateau. Cooked as they should be, this much derided and often ridiculed dinner is still something very special indeed. The prawn cocktail years are staging a comeback . . .

The companion to French Comfort Food, Le French Oven showcases authentic, tantalizing French recipes that can be created in the cocotte—the French version of a Dutch oven—in all of its sizes and shapes, from mini to large. Using various

techniques such as braising, stewing, roasting, baking, stovetop, and frying, *Le French Oven* will teach how to create appetizers, soups, main courses, desserts, and more. It includes information about the major French made cocotte brands, and how to use them to create fabulous recipes such as Warm Mushroom Custards with Garlic Toast, French Carrot Rice Soup, Basque-Style Paella, Two-Hands Praying Rack of Lamb Roast, Lemony Braised Chicken with Green Olives, and Beef Pot-au-Feu. The sweet recipes include fabulous fare such as Raspberry Clafoutis and Hot Brandied Peaches Over Ice Cream. *Le French Oven* fills a need for the coterie of French cookbook fans and lovers of French food. It is an amazing collection of recipes with stunning photography. HILLARY DAVIS, food journalist, cooking instructor, and writer and creator of the popular food blog *Marche Dimanche*, is a long-time food columnist and restaurant critic for *New Hampshire Magazine*. Her work has been featured in many national and international magazine and website articles. She is also the author of *French Comfort Food* and *Cuisine Niçoise* and has been a food and travel lecturer on Royal Caribbean and Celebrity cruise lines. She lives in New Hampshire.

Contains more than 700 delicious recipes, jam-packed with tips to help cooks produce one-dish meals with the processor in minutes. Readers learn how to speed up the process of cooking their favorite meals, knead yeast doughs in less than a minute, and adapt baked goods to processor methods. Special holiday section included.

Sometimes we need a little inspiration when it comes to adding more vegetables to our plate. Thankfully for us, Mollie Katzen knows a thing or two about vegetables! On the 30th anniversary of her groundbreaking *Moosewood Cookbook*, Mollie presents just under 100 delicious vegetable side dishes in this delightful and beautiful cookbook. Whether you need an appetizer, a quick and easy snack for the kids, or something to accompany a main dish, this cookbook offers creative recipes and countless ways to infuse more vegetables into our diets. Both vegetarians and meat-eaters alike can benefit from these tasty and healthy side dishes, many of which you can even serve as stand-alone meals. *The Vegetable Dishes I Can't Live Without* is an assortment of mostly new recipes, with new twists on some old favorites. Presented in her signature style and with her classic hand-drawn illustrations, these are the recipes she loves the most, and the recipes her millions of fans will most cherish.

A portion of the sales proceeds will be donated to Feeding America. Every book sold provides five meals to families in need! Show up, be kind, and cook! Over 70 recipes for those who need a helping hand in your community. There is no more essential place to show up for people than on the plate. *Extra Helping* is for anyone who wants to respond to the challenge of baby announcements, PTO meal chains, and CaringBridge alerts with compassion and creativity; who wants to send something to a niece overcome by finals week or a neighbor who is grieving; and whose limits of time and other resources leave them feeling more confused than inspired. With recipes tailored to meet many of the dietary modifications that illness and recovery (not to mention modern life) often entail, *Extra Helping* walks you, the helpful friend, through cooking for people who are dealing with illness, recovery, and loss, or celebrating babies, birthdays, and new homes. Personal stories from the front lines of care, shortcuts for the time-strapped, and sidebars full of tips and embellishments round out a collection of over 70 recipes, aiding readers in developing a style of caregiving all their own. *Extra Helping* frames a philosophy of support, a personal identity of tending, a creative and unique-to-you style of saying "I am here for you"—one delivery at a time.

Bistro is warm. Bistro is family. Bistro is simple, hearty, generous cuisine—robust soups and country omelets, wine-scented stews and bubbling gratins, and desserts from a grandmother's kitchen. Researched and written by Patricia Wells, author of *The Food Lover's Guide to Paris* and *The Food Lover's Guide to France*, together with over 220,000 copies in print, here is a celebration of the no-nonsense, inexpensive, soul-satisfying cuisine of the neighborhood restaurants of France. *BISTRO COOKING* contains over 200 scrumptious bistro recipes made lighter and quicker for the way we cook today. Warm Poached Sausage with Potato Salad. Benoit's Mussel Soup. Guy Savoy's Fall Leg of Lamb. Beef Stew with Wild Mushrooms and Orange, Chicken Basquaise, Pasta with Lemon, Ham, and Black Olives, L'Ami Louis' Potato Cake, Provençal Roast Tomatoes, Pears in Red Wine, and Golden Cream and Apple Tart. Throughout, lively notes and sidebars capture the world of bistro owners in the kitchen, les grands chefs, and more. Selection of the Book-of-the-Month Club. Winner of the 1989 IACP Seagram Food and Beverage Award. Over 166,000 copies in print.

'Simon Hopkinson is a classically trained chef with the heart of a home cook.' – Nigella Lawson 'The Vegetarian Option performs the brilliant feat of being vegetarian without being vegetarian. Without an ounce of quorn or the merest sight of a nut cutlet, every recipe illuminates, and there is nothing you would not want to eat.' – Rowley Leigh Now more than ever, people are turning to vegetarian food. But how to know when to really eat a tomato, or the best way to get flavour from a gifted marrow? Simon Hopkinson's classic, simple recipes will solve any dilemma, accompanied by beautiful essays on subjects from the joy of bay leaves to the enlivening zippiness of a lemon. The key to Simon Hopkinson's cooking is using seasonal ingredients and good-quality produce. With recipes for everything from a quick supper to the perfect cocktail and accompanying snack, *The Vegetarian Option* is not written exclusively for vegetarians, but as a fresh source of inspiration for all genuine food lovers.

With this cookbook on your kitchen counter, you'll prepare delicious chicken suppers with confidence and ease. Author Stacie Billis' light, funny, and instructional tone takes the intimidation factor out of working with chicken, whether you're breaking down a bird or roasting it whole. Each chapter is chock-full of tips and tricks that use a wide range of techniques, from braising and roasting to grilling, slow cooking, and sheet-pan cooking, and all fifty recipes focus on tender meat infused with flavor. Keep roasted chicken classic, or give it pizzazz with the addition of a savory compound butter. Get perfectly crispy tenders without frying or give fajitas with lime crema the sheetpan treatment for easy prep (and cleanup). Other favorite recipes include Chicken Thighs with Maple-Cider Vinegar Glaze and Fennel-Apple Slaw, Sheet Pan Shawarma, Chicken Parmesan Meatballs, Green and White Chicken Chili, Peachy Sriracha Sticky Wings, and Pineapple Chicken Salad with Green Beans and Toasted Coconut. With colorful photographs of every recipe providing ample inspiration, Winner! Winner Chicken Dinner will help you master the classics and discover new favorites for every occasion, from a casual dinner party to a backyard cookout.

*Second Helpings of Roast Chicken* takes forty-seven of Simon Hopkinson's favourite ingredients as a starting point. There is a section on apples with a perfect apple tart recipe, a section on curry recipes with Constance Spry's original Coronation chicken salad dressing and a section on duck, with recipes for Braised duck with peas and classic Roast duck and apple sauce. There are also recipes for Pear and ginger sponge, 'a good' Waldorf salad, Armenian lamb pilaf, Baked whole plaice with lemon butter sauce and what is, quite simply, the best Bloody Mary. *Roast Chicken and Other Stories* was voted the most useful cookbook of all time by Waitrose Food Illustrated and also won the Andre Simon and Glenfiddich awards. *Second Helpings of Roast Chicken* will provide new inspiration the many fans of Simon Hopkinson's sensible, practical, creative approach to cooking and love of good food, prepared to please rather than simply impress.

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

Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

Nothing beats the taste and comfort of real home made food. Best-selling cook Tana Ramsay has devised a fabulous range of mouth-watering recipes that will leave family and friends begging for second helpings. Always easy to make, you'll be free to spend more time with the people that count.

Do you love chicken? Are you tired of eating it the same way every time? Check out Quick & Easy Chicken Recipes. Chicken is an amazingly versatile food. It can be poached, baked, roasted, sautéed, grilled, stir-fried, and added to pot pies or on salads. Plus it can be dressed up or down, featured as the main dish at an elaborate dinner party or served as a quick low-fat meal at lunch.

Whether you're looking for a great appetizer or tempting main dish, chicken is the easiest and most economical choice. Some of the Recipes You Will Discover Chicken Tandoori Greek Chicken Kebabs Jerk Chicken with Grilled Pineapple Salsa Grilled Herb Coated Chicken Sizzling Chicken Fajitas Thai Grilled Chicken Cajun Chicken Wings Bacon Wrapped Jalapeno Stuffed with Chicken Pulled Chicken Pulled Chicken Sandwiches Mexican Chicken Bake White Chicken Chili in a Slow Cooker Chicken Alfredo and Cheese Casserole Mexican Shredded Chicken Chicken Noodle Casserole Pesto Chicken Melts in a Slow Cooker Roasted Chicken Thai Roasted Chicken Apricot Chicken with Herbs de Provence Indian Spiced Chicken Moroccan Roast Chicken Brown Sugar and Bourbon Chicken Chicken with Calvados, Onions and Cream Whole Teriyaki Chicken Simple Roast Chicken German Roast Chicken Blood Orange Roast Chicken Lemon Chicken with Mushroom Sauce Baked parmesan and garlic chicken Chicken with Peaches Baked Teriyaki Chicken Buttered Chicken Italian Baked Chicken Baked Chicken Cordon Bleu Baked Chicken with Cherry Tomatoes and Garlic Greek Style Baked Chicken Italian Chicken and Vegetables in Foil Baked Coconut Chicken Chicken Tamale Pie Chicken and Leeks on Buttered Toast Buffalo Chicken Macaroni with Cheese The Classic Chicken Pot Pie The Tasty Chicken Pot Pie Chicken Pot Pie with a Hashbrown Crust Asian Shredded Chicken Coleslaw Curried Chicken Salad Grilled Chicken and Avocado, Mango Salad Thai Chicken Salad with Peanut Dressing Honey Mustard Chicken and Bacon with Avocado Salad Scroll up and ORDER a copy of this book TODAY!

In Roast Chicken, Hopkinson returns to that winning formula of chapters based round key ingredients and gives recipes for utterly delicious dishes using them. Roast Chicken is quintessential Simon Hopkinson; practical recipes for food you want to eat, whether it's a quick everyday supper dish or something for a more leisurely weekend meal.

130 easy-to-make meals for every night of the week, from the host of FOX's My Kitchen Rules Celebrity chef Curtis Stone knows life can get busy. But as a dad, he also believes that sitting down to a home-cooked meal with family and friends is one of life's greatest gifts. In his fifth cookbook, he offers both novice cooks and seasoned chefs mouthwatering recipes that don't rely on fancy, hard-to-find ingredients and special equipment. And he breaks them down into seven simple categories: • Motivating Mondays: Healthy meals that start the week off right—Fennel-Roasted Chicken and Winter Squash with Endive-Apple Salad; Grilled Shrimp and Rice Noodle Salad • Time-Saving Tuesdays: Quick and easy recipes for simple meals—Steak and Green Bean Stir-Fry with Ginger and Garlic; Grilled Pork Chops and Vegetable Gratin with Caper-Parsley Vinaigrette • One-Pot Wednesdays: Flavorful dishes with minimal cleanup—Chicken and Chorizo Paella; Rosemary Salt-Crusted Pork Loin with Roasted Shallots, Potatoes, Carrots, and Parsnips • Thrifty Thursdays: Yummy meals on a budget—Sliders with Red Onion Marmalade and Blue Cheese; Roasted Cauliflower, Broccoli, and Pasta Bake with Cheddar • Five-Ingredient Fridays: Fun, fast recipes to kick off the weekend—Grilled Harissa Lamb Rack with Summer Succotash; Seared Scallops and Peas with Bacon and Mint • Dinner Party Saturdays: Extraordinary dishes to share with friends and family—Asian Crab Cakes with Mango Chutney; Mushroom Ragout on Creamy Grits • Family Supper Sundays: Comforting, slow-simmering food for relaxing around the table—Southern Fried Chicken; Barbecued Spareribs with Apple-Bourbon Barbecue Sauce And don't forget sweet treats such as Peach and Almond Cobbler and Olive Oil Cake with Strawberry-Rhubarb Compote. Loaded with enticing photos, What's for Dinner? will inspire you and bring confidence to your kitchen and happiness to your table. Praise for What's for Dinner? "Designed to help make meal time easy, fun and tasty despite everyone's hectic schedules."—People "Full of simple recipes for every busy night of the week."—The Kansas City Star "Stone delivers simple recipes, many of which can be made (start to finish) in less than 40 minutes."—The Atlanta Journal-Constitution "What could be better than having a new arsenal of Stone's recipes at your fingertips? . . . Charming for both his accent and kitchen knowledge, this man is as down to earth as they come."—Milwaukee Journal Sentinel "Curtis Stone gets it. . . . Family favorites, fresh ingredients, and simple prep—all of which is on display on every page of his beautiful book."—Jenny Rosenstrach, author of Dinner: A Love Story "A visionary and entrepreneur, he hopes to inspire individuals to ditch the drive-thru and start firing up their ovens at home. . . . A day-to-day guide packed with easy, mouthwatering recipes for every night of the week."—Spry Living "The book features a ton of delicious recipes organized by a different theme for every day of the week."—D Magazine

'I only cook the kind of food I want to eat. Honest food, plain and simple. This is my cookbook.' The long awaited cookbook from Michelin-starred chef and owner of the award-winning Chez Bruce.

One of New Orleans's brightest culinary stars, Susan Spicer has been indulging Crescent City diners at her highly acclaimed restaurants, Bayona and Herbsaint, for years. Now, in her long-awaited cookbook, Spicer—an expert at knocking cuisine off its pedestal with a healthy dash of hot sauce, and at elevating comfort food to the level of the sublime—brings her signature dishes to the home cook's table. Crescent City Cooking includes all the recipes that have made Susan Spicer, and her restaurants, famous. Spicer marries traditional Southern cooking with culinary influences from around the world, and the result is New Orleans cooking with gusto and flair. Each of her familiar yet unique recipes is easy to make and wonderfully memorable. Inside you'll find : • More than 170 recipes, ranging from traditional New Orleans dishes (Cornmeal-Crusted Crayfish Pies and Cajun-Spiced Pecans) to Susan's very own twists on down-home cuisine (Smoked Duck Hash in Puff Pastry with Apple Cider Sauce; Grilled Shrimp with Black Bean Cakes and Coriander Sauce) and, of course, a recipe for the best gumbo you've ever tasted • Over 90 photographs by Times-Picayune photographer Chris Granger, which display the vibrant city of New Orleans as much as Spicer's wonderfully offbeat yet classy way of presenting her dishes • Instructions that make Spicer's down-to-earth but extraordinarily creative recipes easy to prepare. Spicer, who cooks for two picky preteens and packs lunch every day for her husband, knows how precious time can be and understands just how much is enough There is something else of New Orleans—its spirit—that imbues this book's every useful tip and anecdote. The strong culinary traditions of New Orleans are revived in Crescent City Cooking, with recipes that are guaranteed to comfort and surprise. This is some of the best food you'll ever taste, in what is certain to become the essential New Orleans cookbook.

An untamed region teeming with snakes, alligators, and snapping turtles, with sausage and cracklins sold at every gas station,

Cajun Country is a world unto itself. The heart of this area—the Acadiana region of Louisiana—is a tough land that funnels its spirit into the local cuisine. You can't find more delicious, rustic, and satisfying country cooking than the dirty rice, spicy sausage, and fresh crawfish that this area is known for. It takes a homegrown guide to show us around the back roads of this particularly unique region, and in *Real Cajun*, James Beard Award-winning chef Donald Link shares his own rough-and-tumble stories of living, cooking, and eating in Cajun Country. Link takes us on an expedition to the swamps and smokehouses and the music festivals, funerals, and holiday celebrations, but, more important, reveals the fish fries, étouffées, and pots of Granny's seafood gumbo that always accompany them. The food now famous at Link's New Orleans-based restaurants, Cochon and Herbsaint, has roots in the family dishes and traditions that he shares in this book. You'll find recipes for Seafood Gumbo, Smothered Pork Roast over Rice, Baked Oysters with Herbsaint Hollandaise, Louisiana Crawfish Boudin, quick and easy Flaky Buttermilk Biscuits with Fig-Ginger Preserves, Bourbon-Soaked Bread Pudding with White and Dark Chocolate, and Blueberry Ice Cream made with fresh summer berries. Link throws in a few lagniappes to give you an idea of life in the bayou, such as strategies for a great trip to Jazz Fest, a what-not-to-do instructional on catching turtles, and all you ever (or never) wanted to know about boudin sausage. Colorful personal essays enrich every recipe and introduce his grandfather and friends as they fish, shrimp, hunt, and dance. From the backyards where crawfish boils reign as the greatest of outdoor events to the white tablecloths of Link's famed restaurants, *Real Cajun* takes you on a rollicking and inspiring tour of this wild part of America and shares the soulful recipes that capture its irrepressible spirit.

By the award-winning English food writer of *The Good Cook*, a cookbook full of essays and recipes that offer a fresh, satisfying take on familiar favorites. In England, no food writer's star shines brighter than Simon Hopkinson's, whose breakthrough *Roast Chicken and Other Stories* was voted the most useful cookbook ever by a panel of chefs, food writers, and consumers. At last, American cooks can enjoy endearing stories from the highly acclaimed food writer and his simple yet elegant recipes. In this richly satisfying culinary narrative, Hopkinson shares his unique philosophy on the limitless possibilities of cooking. With its friendly tone backed by the author's impeccable expertise, this cookbook can help anyone—from the novice to the experienced chef—prepare down-right delicious cuisine...and enjoy every minute of it! Irresistible recipes in this book include Eggs Florentine, Chocolate Tart, Poached Salmon with Beurre Blanc, and, of course, the book's namesake recipe, Roast Chicken. Winner of both the 1994 Andre Simon and 1995 Glenfiddich awards (the gastronomic world's equivalent to an Oscar), this acclaimed book will inspire anyone who enjoys sharing the ideas of a truly creative cook and delights in getting the best out of good ingredients. "The man is the best cook in Britain!" —Telegraph UK "Roast Chicken and Other Stories, packed with homely native dishes, was recently voted the country's [UK's] most useful cookbook of all time by a panel of 40 experts." —R.W. Apple Jr., *New York Times* "The recipes and writing are pure genius, from start to finish. Roast Chicken and Other Stories belongs in every kitchen and on every bedside table." —Nigella Lawson

The producer of *An Inconvenient Truth*, Laurie David's new mission is to help America's overwhelmed families sit down to a Family Dinner, and she provides all the reasons, recipes and fun tools to do so. Laurie David speaks from her own experience confronting the challenges of raising two teenage girls. Today's parents have lots to deal with and technology is making their job harder than ever. Research has proven that everything we worry about as parents--from drugs to alcohol, promiscuity, to obesity, academic achievement and just good old nutrition--can all be improved by the simple act of eating and talking together around the table. Laurie has written a practical, inspirational, fun (and, of course, green) guide to the most important hour in any parent's day. Chock-full chapters include: Over seventy-five kid approved fantastic recipes; tips on teaching green values; conversation starters; games to play to help even the shyest family member become engaged; ways to express gratitude; the family dinner after divorce (hint: keep eating together) and much more. Filled with moving memories and advice from the country's experts and teachers, this book will get everyone away from electronic screens and back to the dinner table.

The world fell in love with Rachel Khoo through her cookbook and television show *The Little Paris Kitchen*, and immediately began to covet her Parisian lifestyle, fashion sense, and delicious recipes. In *My Little French Kitchen*, Rachel leaves Paris and travels to the mountains, villages, and shores of France, sampling regional specialties and translating them into more than 100 recipes. With more than 100 photographs, as well as dozens of Rachel's own hand-drawn illustrations, this is the perfect gift for young foodies and Francophiles as well as fans of *The Little Paris Kitchen* hungry for more fresh takes on French classics.

A game-changing collection of 60 new-fashioned chicken recipes from chef Tyler Kord and Food52, the award-winning online kitchen and home destination. Sautéed, fried, or nestled in a sheet pan, chicken is a clear winner for home cooks around the world--from jerk chicken and chicken adobo to Vietnamese chicken noodle soup, pho ga. But because chicken is so popular, you may feel like you've run out of new ways to love it. That's where Food52 and Tyler Kord come in, bringing you a clever collection of deliciously inventive chicken dishes. In this book, you'll find creative recipes for every occasion: Winning weeknight dinners and ambitious-but-worth-it weekend projects; meals to impress guests and satisfy picky kids; and cozy comfort foods to curl up with. Tyler's new classics will soon join your regular recipe lineup, with dishes like Roast Chicken with All of the Vegetables in Your CSA, Broiled Chicken Thighs with Plum Tomatoes & Garlic, Patrick's Fried Chicken with Spicy Pickles, and Tangy Rose's Lime-Glazed Wings. He throws in a few surprises, too, like Chicken & Kimchi Pierogies and Spicy Parmesan Chicken Potpie, along with an ingenious combination of chicken and lasagna (called Chickensagna, naturally). And thanks to handy how-tos on carving, trussing, spatchcocking, making stock from scratch, and much more, you'll learn every chicken trick in the--well--book. So even if chicken's already your trusty dinner go-to, Dynamite Chicken will have you eating lots more of it, and never getting bored.

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.

Collection of nursery rhymes for younger children, with colourful illustrations featuring the Bananas in Pyjamas and Teddies from ABC TV. A *New York Times* Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—*New York Times* Book Review Ever wondered

how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

Named one of the Best Fall Cookbooks 2020 by *The New York Times*, *Eater*, *Epicurious*, *Food & Wine*, *Forbes*, *Saveur*, *Serious Eats*, *The Smithsonian*, *The San Francisco Chronicle*, *The Los Angeles Times*, *The Boston Globe*, *The Chicago Tribune*, *CNN Travel*, *The Kitchn*, *Chowhound*, *NPR*, *The Art of Eating Longlist 2021* and many more; plus international media attention including *The Financial Times*, *The Globe and Mail*, *The Telegraph*, *The Guardian*, *The Independent*, *The Times (U.K.)*, *Delicious Magazine (U.K.)*, *The Times (Ireland)*, and *Vogue India* and winner of *The Guild of U.K. Food Writers (General Cookbook)*. Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade."— *The New Yorker* "Deep and illuminating, fresh and highly informative... a most brilliant achievement." — Yotam Ottolenghi "[A] beautiful and intelligent book." — J. Kenji López-Alt, author *The Food Lab* and Chief Consultant for *Serious Eats.com* Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. *The Flavor Equation* demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook *Season*, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and knowledge to both home cooks and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style *The Flavor Equation* is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include *Brightness: Lemon-Lime Mintade*, *Saltiness: Roasted Tomato and Tamarind Soup*, *Sweetness: Honey Turmeric Chicken Kebabs with Pineapple*, *Savoriness: Blistered Shishito Peppers with Bonito Flakes*, and *Richness: Coconut Milk Cake*. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of *Lucky Peach*, *Serious Eats*, *Indian-ish*, and *Koreatown* • Add it to the shelf with cookbooks like *The Food Lab: Better Home Cooking Through Science* by J. Kenji López-Alt; *Ottolenghi Flavor: A Cookbook* by Yotam Ottolenghi; and *Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking* by Samin Nosrat.

*Grillhouse* is not an attempt at redefining food, but rather a celebration of the classics—simple, casual, fun and delicious.

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Simon is a man who has dedicated his life to searching out the very best recipes. In *Simon Hopkinson Cooks*, he has created 12 menus offering dishes that not only taste good, but also complement each other perfectly. For Simon, cooking is about care, precision and love, and combining his professional skills with his understanding of home cooking, once again, he has created delicious recipes you will enjoy making - and eating. From the author of the number 1 best-selling book, *The Good Cook*, here are some more seriously good recipes.

From the host of the beloved Netflix series *Time to Eat* and winner of *The Great British Baking Show* come over 100 time-smart recipes to tackle family mealtime. Nadiya Hussain knows that feeding a family and juggling a full work load can be challenging. *Time to Eat* solves mealtime on weeknights and busy days with quick and easy recipes that the whole family will love. Nadiya shares all her tips and tricks for making meal prep as simple as possible, including ideas for repurposing leftovers and components of dishes into new recipes, creating second meals to keep in the freezer, and using shortcuts--like frozen foods--to cut your prep time significantly. In *Time to Eat*, Nadiya teaches you to make recipes from her hit Netflix show, including *Peanut Butter & Jelly Traybake*, *Instant Noodles*, *Egg Rolls*, and zesty *Marmalade Haddock*. Each recipe also notes exactly how long it will take to prepare and cook, making planning easy. Helpful icons identify which recipes can be made ahead, which ones are freezer-friendly, and which ones can be easily doubled.

Ask New Yorkers to name their favorite restaurant and they are likely to reply: "Union Square Cafe." Indeed, Union Square Cafe has been ranked the city's most popular restaurant by the Zagat Survey for five consecutive years and has earned many of the food world's top honors, including a James Beard Award for Outstanding Restaurant of the Year, two three-star rankings from the *New York Times*, seven Awards of Excellence from *Wine Spectator* magazine, and the James Beard Foundation's Best Chef in New York Award for Michael Romano. What makes USC stand out in a sea of other great New York City restaurants? A simple but rare combination of extraordinary food, excellent wine, and the sort of warm, genuine hospitality one typically finds only in a neighborhood spot. In this new cookbook, proprietor Danny Meyer and executive chef and co-owner Michael Romano share the delicious dishes that have kept their customers coming back for more, year after year. Following the high standards for taste and accessibility set by their award-winning *Union Square Cafe Cookbook*, *Second Helpings from Union Square Cafe* offers more than 140 inspired recipes for everything from appetizers, soups, and salads to pastas, main courses, vegetables, side dishes, and desserts. These are the dishes that USC customers have come to know and love, including such favorites as a new version of their renowned *Fried Calamari*, *Salt-Baked Chicken*, *Bollito di Vitello*, *Roasted Root Vegetables*, and *Blueberry-Lemon Meringue Pie*. But, more than simply a recipe collection, *Second Helpings* is a valuable kitchen resource for anyone interested in elevating his or her cooking to a new level. Michael teaches home cooks how to make their own pasta, create the juiciest chicken imaginable, correctly clean morels, and add new depth of flavor to all kinds of dishes, while Danny offers lively commentary and wine accompaniments for nearly every recipe. With their able guidance, even the most inexperienced cooks can turn out spectacular food with ease and joy. *Second Helpings* captures the unique spirit of Union Square Cafe not just with recipes and animated text, but also with original black-and-white images by internationally acclaimed photographer Duane Michals. A longtime friend of USC, Duane has contributed his witty visual stories and restaurant vignettes in an innovative departure from standard food photography. On every level *Second Helpings from Union Square Cafe* is a cookbook you'll treasure using again and again. Like the restaurant, it will become a familiar favorite and a trusted source of great food. Chicken is one of the most popular foods we love to cook and eat: comforting, quick, celebratory and casual. Plundering the globe, there is no shortage of brilliant ways to cook it, whether you need a quick supper on the table after work, something for a lazy summer barbecue or a feast to nourish family and friends. From quick Vietnamese lemon grass and chilli chicken thighs and a smoky chicken salad with roast peppers and almonds, through to a complete feast with pomegranate, barley and feta stuffed roast chicken with Georgian aubergines, there is no eating or entertaining occasion that isn't covered in this book. In *A Bird in the Hand*, Diana Henry offers a host of new, easy and not-so-very-well-known dishes, starring the bird we all love.

Banging crowd-pleasers Epic bakes Mad flavours Enjoy all the recipes that Liam loves to eat again and again! In this second helping of recipes from Channel 4's breakout star, Liam Charles shares 70 brand-new sweet and savoury recipes that are guaranteed to get you cooking! Whether you're having a cosy night in, going to a family get-together or hanging out with your mates, Liam has a taste-bud-tingling recipe for you. \_\_\_\_\_ PROPER MEALS for everyday feasting Includes Mexi Salad Bowls, Veggie Wedgie Pie and Monday Roast Wraps SHARING plates to impress your friends Includes Late Night Doner, Chicken Katsu Doughnut and

Kofta Foccacia QUICK FIX snacks and smaller bites to keep the 'hanger' at bay Includes Chilli Cheese Toastie, Ice Cream Brekky Jar and plenty of smoothies and juices! PUDDINGS to satisfy even the sweetest tooth Includes Rhubarb x Custard Cheesecake, Dripping-in-Sauce Pineapple Pudding and Caramel Soft-Serve ice cream CAKES, BAKES, BISCUITS - because everyone needs a cheeky treat once in a while! Includes Cinnamon Roll-Ups, Cola Bowling Éclairs and Doughnut Dynamite \_\_\_\_\_ Praise for Cheeky Treats 'A spangly, Technicolor, many-faceted recipe book... It is distinguished not by the two kilos of icing sugar in the Football Cake (and that's just the buttercream!), nor the very simple, incredibly effective, domino pattern on his salted millionaire dominoes, nor his vertiginous layering or moments of French patisserie perfectionism, but by the joie de vivre conveyed by all those things, and the rest.'

-Guardian

Second Helpings of Roast Chicken Random House

Tired of genetically modified food, but unsure of what to make and how to cook it? Jere and Emilee Gettle, cofounders of the Baker Creek Seed Company and coauthors of The Heirloom Life Gardener, bring you all the delicious answers in The Baker Creek Vegan Cookbook. With a friendly voice, the Gettles take you through 125-plus vegan recipes that are healthy, easy to make, and appealing to vegetarians, meat-eaters, seasoned heirloom gardeners, and novice heirloom-eaters alike. The dishes are diverse in origin--with several plucked from the family's own fabulous restaurant--and will leave you satisfied at breakfast, lunch, dinner, and dessert. They also share their tips and tricks on canning and preserving, as well as the staples that you need in your kitchen. Replete with beautiful line drawings, this cookbook is a must-have for anyone interested in growing or eating heirloom vegetables and fruits. Some of the recipes you'll love . . . Pink Pearl Applesauce, Blueberry Pancakes, Cambodian Yellow Cucumber Salad with Crispy Shallots, Vegetable Tempura with Thai Basil, Heirloom Spaghetti Squash with Heirloom Tomato Spaghetti Sauce, Edamame Hummus, Melon Sorbet, and Heirloom Apple Pie

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