

Two Kitchens Family Recipes From Sicily And Rome

Viennese Kitchen is the perfect gift for cookbook enthusiasts and anyone interested in classic Viennese cooking traditions. Based on the original notebook and recipe journal of a 1900s baroness, this beautiful book takes readers on a journey through fin de siècle Viennese high society. With over 100 original recipes, all of which have been tested and brought up to date for the modern cook, it is not only a wonderful collection of recipes but also a fascinating look at the life of a Viennese family. Filled with anecdotes and personal stories to bring the recipes to life, this book is a charming insight into a bygone era. The classic recipes cover a variety of dishes both savoury and sweet, with a strong emphasis on the desserts and pastries for which Vienna is famed. Enchanting photographs of Vienna grace the book, capturing the architecture, cafe culture and beauty of this elegant city.

Why buy it when you can make it? From smoked bacon and dill pickles to your own home-brewed ale, trust the test kitchen experts to guide you through more than 100 foolproof kitchen projects. Pantry Staples For the freshest, best results, make your own ketchup, hot sauce, and vanilla extract. For the adventurous, there's sriracha, harissa, and wine vinegar. Jams and Jellies Preserve the seasons with orange marmalade, strawberry jam, and apple butter, while wine jelly and bacon jam are great year-round options. Pickled Favorites Get your pickle fix with classics like bread-and-butters and sour dills, plus test kitchen favorites like dilly beans, giardiniera, and kimchi. The Dairy Best Making fresh cheeses like ricotta and goat cheese, churning butter, preparing yogurt, and even making soy milk (for tofu) are simpler than you think. Charcuterie at home From artisanal pancetta, prosciutto, pâtés, and terrines to everyday favorites like bacon, chorizo, and beef jerky, our recipes have the carnivore covered. Snacks and Sweets Make store-bought favorites like rich buttery crackers, marshmallows, and graham crackers fresher and better. Or take the fancier route with lavash crackers, grissini, salted caramels, and chocolate-hazelnut spread. Beverages Stock your fridge with root beer, ginger beer, and cold-brew coffee. Stock your bar with sweet vermouth, cocktail bitters, and tonic water. Plus, our IPA beer recipe is ideal for first-time home brewers.

From the weekly Guardian Cook columnist and winner of the André Simon and Guild of Food Writers' comes a book of sumptuous recipes, flavours and stories from Rachel Roddy's two kitchens in Sicily and Rome. 'Rachel Roddy describing how to boil potatoes would inspire me. I want to live under her kitchen table. There are very, very few who possess such a supremely uncluttered culinary voice as hers, just now.' Simon Hopkinson 'This is a recipe book that reflects the way I cook and eat: uncomplicated, direct and adaptable Italian family food that reflects the season. The two kitchens of the title are my kitchens in Rome and Sicily. In a sense, though, we could have called the book "many kitchens" as I invite you to make these recipes your own.' For the last twelve years Rachel Roddy has immersed herself in the culture of Roman cooking, but it was the flavours of the south that she and her Sicilian partner, Vincenzo, often craved. Eventually the chance arose to spend more time at his old family house in south-east Sicily, where Rachel embraced the country's traditional recipes and the stories behind them. Here she shares over 120 of these simple, everyday dishes from her two distant but connected kitchens. From tomato and salted ricotta salad, caponata and baked Sicilian pasta to lemon crumble, honeyed peaches and almond and chocolate cake, they are the recipes that you will want to cook again and again until you've made them your own. List of chapters: Vegetables and Herbs - Tomatoes; Aubergines; Peas; Broad Beans; Cauliflower; Potatoes; Onions; Herbs Fruit and Nuts - Lemons; Peaches; Oranges; Grapes and Figs; Almonds Meat, Fish and Dairy - Beef and pork; Chicken; White fish; Fresh anchovies and sardines; Eggs; Ricotta Storecupboard - Chickpeas; Lentils; Preserved anchovies; Flour; Bread Rachel's first book, Five Quarters: Recipes and Notes from a Kitchen in Rome, won the André Simon Food Book Award and the Guild of Food Writers' First Book Award in 2015.

Welcome to tha Boss Dogg's Kitchen The first cookbook and recipe book from Tha Dogg: You've seen Snoop work his culinary magic on VH1's Emmy-nominated Martha and Snoop's Potluck Dinner Party, and now, Tha Dogg's up in your kitchen...with his first cookbook. Recipe book that delivers 50 recipes straight from Snoop's own collection: Snoop's cookbook features OG staples like Baked Mac & Cheese and Fried Bologna Sandwiches with Chips, and new takes on classic weeknight faves like Soft Flour Tacos and Easy Orange Chicken. And it don't stop...Snoop's giving a taste of the high life with remixes on upper echelon fare such as Lobster Thermidor and Filet Mignon. But we gotta keep it G with those favorite munchies too, ya know? From chewy Starbursts to those glorious Frito BBQ Twists, you should have an arsenal of snacks that'll satisfy. And of course, no party is complete without that Gin and Juice and other platinum ways to entertain. If you're a fan of celebrity cookbooks such as Bob's Burgers, Magnolia Table Cookbook, Margaritaville cookbook, or the Gilmore Girls Eat Like a Gilmore; the Doggfather's got you covered – complete with epic stories and behind-the-scenes photos that bring his masterpieces to life.

The Illustrated Kitchen Bible is all quality content-a tremendous resource of over 1,000 delicious, achievable, and international recipes, with sumptuous photography, precise text, and innovative ideas. This book takes recipes and techniques and puts them under the microscope. How to get the best when shopping? What the preparation and cooking stages are? What to look for? What should it feel and smell like? How to save the day if something isn't right? What to serve with it? What to do with the leftovers (if there are any)? The result is home cooking at its most perfect. Victoria Blashford-Snell trained at Le Cordon Bleu, runs a highly successful catering company in London, and is a regular cooking teacher and demonstrator in Italy, Somerset, and at London's Books for Cooks. She has co-authored DK's Hors d'Oeuvres. Australia chef Brigitte Hafner writes the weekly recipes for The Sydney Morning Herald's Good Living and Melbourne Age's Epicure sections and with partner James Broadway, runs a popular wine bar and eatery in Melbourne's Fitzroy called The Gertrude Street Enoteca.

~ This beautiful Family Recipe Book is designed to be as unique and one of a kind as your family. ~ Pass it from generation to generation. Turn meal making into a fun family activity, snap a picture and add it to the book to be cherished for years to come. ~ This Recipe Book is sure to be treasured by your family. ~ This Recipe book will make a perfect gift. ~ Big enough for 110 recipes. 8.5"x11".

Create joy in the kitchen and at the family table with this great cooking guide for kids from Anna and Madeline, daughters of Chopped's Geoffrey Zakarian and terrific cooks in their own right! You don't have to be a foodie to love good food, and you definitely don't need to be an adult to make great meals! Anna and Madeline Zakarian have grown up in busy kitchens, and by now they know what's pretty tasty . . . and what's totally delectable! In their cookbook for kids, Anna and Madeline present flavorful, easy-to-make meals and snacks for cooks of all abilities. Everything from savory breakfasts to scrumptious desserts -- and all the nibbles in between -- are included, along with simple instructions, limited ingredients, and handy tips and tricks for

budding chefs. Mouthwatering photographs of every recipe show you how each dish will turn out, as well as snapshots of the girls' fun -- and food-filled days with their family!

A gorgeous, full-color illustrated cookbook and personal cultural history, filled with 100 mouthwatering recipes from around the world, that celebrates the culinary traditions of strong, empowering immigrant women and the remarkable diversity that is American food. As a child of Italian immigrants, Anna Francese Gass grew up eating her mother's Calabrian cooking. But when this professional cook realized she had no clue how to make her family's beloved meatballs—a recipe that existed only in her mother's memory—Anna embarked on a project to record and preserve her mother's recipes for generations to come. In addition to her recipes, Anna's mother shared stories from her time in Italy that her daughter had never heard before, intriguing tales that whetted Anna's appetite to learn more. Reaching out to her friends whose mothers were also immigrants, Anna began cooking with dozens of women who were eager to share their unique memories and the foods of their homelands. In Heirloom Kitchen, Anna brings together the stories and dishes of forty-five strong, exceptional women, all immigrants to the United States, whose heirloom recipes have helped shape the landscape of American food. Organized by region, the 100 tantalizing recipes include: Magda's Pork Adobo from the Philippines Shari's Fersenjoon, a walnut and pomegranate stew, from Iran Tina's dumplings from Northern China Anna's mother's Calabrian Meatballs from Southern Italy In addition to the dishes, these women share their recollections of coming to America, stories of hardship and happiness that illuminate the power of food—how cooking became a comfort and a respite in a new land for these women, as well as a tether to their native cultural identities. Accented with 175 photographs, including food shots, old family photographs, and ephemera of the cooks' first years in America—such as Soon Sun's recipe book pristinely handwritten in Korean or Bea's cherished silver pitcher, a final gift from her own mother before leaving Serbia—Heirloom Kitchen is a testament to empowerment and strength, perseverance and inclusivity, and a warm and inspiring reminder that the story of immigrant food is, at its core, a story of American food.

This is the story of pasta. Guardian columnist and award-winning food writer Rachel Roddy condenses everything she has learned about Italy's favourite food in a practical, easy-to-use and mouth-watering collection of 100 essential pasta and pasta sauce recipes. Along with the recipes are short essays that weave together the history, culture and the everyday life of pasta shapes from the tip to the toe of Italy. There is pasta made with water, and pasta with egg; shapes made by hand and those rolled a by machine; the long and the short; the rolled and the stretched; the twisted and the stuffed; the fresh and the dried. The A-Z of Pasta tells you how to match pasta shapes with sauces, and how to serve them. The recipes range from the familiar - pesto, ragù and carbonara - to the unfamiliar (but thrilling). This is the definitive guide to pasta from one of the best food writers of our time. _____ 'I love this book.

Every story is a little gem - a beautiful hymn to each curl, twist and ribbon of pasta.' Nigel Slater 'Rachel Roddy describing how to boil potatoes would inspire me. There are very, very few who possess such a supremely uncluttered culinary voice as hers, just now' Simon Hopkinson 'Rachel Roddy's writing is as absorbing as any novel' Russell Norman, author of Polpo 'Roddy is a gifted storyteller, and a masterful hand with simple ingredients' Guardian Cook

Beloved New York Times food columnist Melissa Clark selects more than 100 of her all-time favorite recipes and gathers them here in this collection of delicious, reliable, palate-pleasing dishes for every occasion. Illustrated with full-color photographs throughout. Melissa Clark has been reaching millions of readers through her New York Times column "A Good Appetite" since 2007. She is also the face of the Times cooking videos, which are filmed in her now iconic Brooklyn-based home kitchen. Her delicious, seasonal recipes are simple to make and satisfying for the whole family. They are always executed with a touch of elegance and flair. FAVORITE RECIPES FROM MELISSA CLARK'S KITCHEN curates more than 100 dishes, hand-selected by Clark herself, from her two previously published books, In the Kitchen With A Good Appetite and Cook This Now. The book is organized by meal including Breakfast/Brunch, Lunch, Dinner Mains, Dinner Sides, Desserts, Cocktails and Snacks. In addition, it features an "Occasion Chart" that cross-references recipes into situational categories including weekday staples, perfect for 2, family meals, and company's coming, making it easy for the reader to select the perfect recipe for any occasion.

A BookPage Best Cookbook of 2015 Winner of the Gourmand International Cookbook Award 2015, Best in the World, Best First Cookbook A gorgeous, fully illustrated collection of recipes, cooking techniques, and pantry wisdom for delicious, healthy, and harmonious family meals from the incredible Pollan family—with a foreword by Michael Pollan. In The Pollan Family Table, Corky, Lori, Dana, and Tracy Pollan invite you into their warm, inspiring kitchens, sharing more than 100 of their family's best recipes. For generations, the Pollans have used fresh, local ingredients to cook healthy, irresistible meals. Michael Pollan, whose bestselling books have changed our culture and the way we think about food, writes in his foreword about how the family meals he ate growing up shaped his worldview. This stunning and practical cookbook gives readers the tools they need to implement the Pollan food philosophy in their everyday lives and to make great, nourishing, delectable meals that bring families back to the table. Standouts like Grand Marnier Citrus Roasted Chicken, Crispy Parmesan Zucchini Chips, and Key Lime Pie with Walnut Oatmeal Crust are easy to make yet sophisticated enough to dazzle family and friends. With hundreds of exquisite color photographs, The Pollan Family Table includes the Pollan's top cooking tips and techniques, time-tested shortcuts, advice for those just starting out and market and pantry lists that make shopping for and preparing dinner stress-free. This instant kitchen classic will help readers create incredible meals and cultivate traditions that improve health, well-being, and family happiness.

Wildly inventive Chinese-American home cooking from the siblings behind Boston's acclaimed Mei Mei restaurant. Too intimidated to cook Chinese food at home but crave those punchy flavors? Not anymore. Put down that takeout kung pao chicken and get in the kitchen! Full of irresistible recipes that marry traditional Asian ingredients with comforting American classics and seasonal ingredients, Double Awesome Chinese Food delivers the goods. The three fun-loving Chinese-American siblings behind the acclaimed restaurant Mei Mei take the fear factor out of cooking this complex cuisine, infusing it with creativity, playfulness, and ease. Take the Double Awesome: flaky scallion pancakes stuffed with two oozy eggs, sharp cheddar, and garlicky pesto; could there be anything better? Ridiculously delicious and unexpected dishes like Cranberry Sweet and Sour Stir-

fried Pork and Red Curry Frito Pie will become new staples for your cooking lineup. Throw a hands-on dumpling-making party and let your friends decide whether to serve them chewy and pan-seared or crackly and deep-fried. Packed with pro-cooking tips, sauces to amp up any meal, sustainable sourcing advice, and over 100 delicious recipes, this book is your ticket to making the Chinese food of your dreams any night of the week.

A collection of authentic Italian family recipes from the Season 4 winner of MasterChef! Most of Italian chef Luca Manfe's early memories, especially of family holidays, revolve around food. Passed down from his nonnas, these recipes reflect the warm, rustic flavors of Friuli, Italy: rich frico, risotto, and savory polenta. Also showcased are the lighter bites that pair perfectly with a glass of wine: crostini with ricotta and honey, or a tramezzini, the Italian version of English high-tea sandwiches. Standout desserts include the tiramisu he made with his mother when he was eight years old and his now-famous basil panna cotta that helped win him the title of MasterChef. "I love to teach," says Manfe, "I'll show you the fundamentals of fantastic Italian food, including homemade stock (I swear, it's easy), pasta from scratch, and more. My Italian Kitchen is packed with the food that I love and that you and your family will love too."

'National treasure' Independent Nadiya's first cookbook is filled with all of her favourite recipes for you to enjoy at home - from breakfasts to dinners to a cake fit for the Queen . . . Having fallen in love with Nadiya and her outstanding bakes on 2015's Great British Bake Off, readers can now discover all her favourite recipes. With chapters ranging from 'Lazy Sunday Mornings' to 'Midnight Feasts', 'Snacks and Sharing' to 'Dessert for Dinner', you'll find ideas for any time of the day, and for all the family. Nadiya offers innovative twists on traditional classics and failsafe recipes for many staple meals and bakes, including . . . Best Fish Finger Butty · Crumpets with Salted Honey Butter · Wellington Sausage Rolls · Cod and Clementine Curry · Mustardy Kale Mac and Cheese · Popcorn, White Chocolate and Peanut Slice · And of course, 'Her Majesty's Cake', based on the delight she created for the Queen's 90th birthday. 'She's baked her way into our hearts and hasn't stopped since' Prima

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 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 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.

In A Common Table, Two Red Bowls blogger Cynthia Chen McTernan shares more than 80 Asian-inspired, modern recipes that marry food from her Chinese roots, Southern upbringing, and Korean mother-in-law's table. The book chronicles Cynthia's story alongside the recipes she and her family eat every day—beginning when she met her husband at law school and ate out of two battered red bowls, through the first years of her legal career in New York, to when she moved to Los Angeles to start a family. As Cynthia's life has changed, her cooking has become more diverse. She shares recipes that celebrate both the commonalities and the diversity of cultures: her mother-in-law's spicy Korean-inspired take on Hawaiian poke, a sticky sesame peanut pie that combines Chinese peanut sesame brittle with the decadence of a Southern pecan pie, and a grilled cheese topped with a crisp fried egg and fiery kimchi. And of course, she shares the basics: how to make soft, pillowy steamed buns; savory pork dumplings; and a simple fried rice that can form the base of any meal. Asian food may have a reputation for having long ingredient lists and complicated instructions, but Cynthia makes it relatable, avoiding hard-to-find ingredients or equipment, and breaking down how to bring Asian flavors home into your own kitchen. Above all, Cynthia believes that food can bring us together around the same table, no matter where we are from. The message at the heart of A Common Table is that the food we make and eat is rarely the product of one culture or moment, but is richly interwoven—and though some dishes might seem new or different, they are often more alike than they appear.

All-new edition of our best-selling family cookbook with 1,100 new recipes! A comprehensive A to Z cookbook for anyone looking for an approachable timeless collection of foolproof recipes, cooking techniques, and product ratings from America's Test Kitchen. The America's Test Kitchen Family Cookbook, published in 2005, has sold more than 800,000 copies. We've completely updated and redesigned this edition, adding more than 1,100 new recipes to 200 best-loved classics from the original book. The 21 chapters include fresh modern takes on must-have recipes for everything from appetizers and soups to desserts of all kinds. If you want family-friendly recipes for casseroles, burgers, pizza, stovetop mac and cheese, vegetables and breakfast foods, look no further. Looking for new ways to cook chicken breasts, salmon, and pasta? You'll find them here. More than 1,100 full-color step photographs and 300 recipe photos offer guidance and inspiration; each recipe gives the total time to make it to help you plan, and an illustrated equipment and buying guide features our shopping recommendations. Even if you have the first edition, you'll want this one, too

- Vibrant plant-based dishes fusing African and European flavors from a young British-Nigerian cook - Includes almost 50 recipes Introducing Zoe Alakija, a London-based cook, whose rich recipes blend modern British flavors with the rich colors and tastes of her Nigerian upbringing. African food in general, and Nigerian food in particular, is on the rise in the UK and dishes like cheesy kokoro and nutty plantain brownies take European vegan food far beyond the more muted flavors and colors that we are used to. Zoe's immaculate balance of tastes combined with playful presentation ensures these are recipes to remember for those willing to explore broader, more environmentally responsible horizons.

Award-winning cookbook author and celebrated food expert Eileen Yin-Fei Lo learned how to cook from her talented grandmother. This inspiring and instructive book collects 100 recipes the author learned in her grandmother's kitchen, along with the life lessons, observations, and other gifts she hopes to pass on to readers and future generations.

Cherished holiday recipes include steamed buns and fish congees for birthdays, vegetables prepared during the Lunar New Year, and rice dumplings made for the Dragon Boat Festival. All the essential techniques of the Chinese kitchen are represented, including stir-frying, steaming, roasting, stewing, braising, and more. A volume to cook from, to share, and to read as a memoir in its own right, My Grandmother's Chinese Kitchen celebrates a great culinary tradition by sharing family wisdom and timeless recipes.

Enjoy autumn's best family recipes! With over 250 home-style recipes, Harvest Kitchen cookbook is brimming with dishes like cheddar ham pie, caramel sweet potatoes and old-fashioned butterscotch pie. Slow-simmered suppers, Thanksgiving favorites and Halloween treats too!

When Rachel Roddy visited Rome in 2005 she never intended to stay. But then she happened upon the neighborhood of Testaccio, the wedge-shaped quarter of Rome that centers around the old slaughterhouse and the bustling food market, and fell instantly in love. Thus began an Italian adventure that has turned into a brand new life. My Kitchen in Rome charts a year in Rachel's small Italian kitchen, shopping, cooking, eating, and writing, capturing a uniquely domestic picture of life in this vibrant, charismatic city. Weaving together stories, memories, and recipes for thick bean soups, fresh pastas, braised vegetables, and slow-cooked meats, My Kitchen in Rome captures the spirit of Rachel's beloved blog, Rachel Eats, and offers readers the chance to cook "cucina romana" without leaving the comfort of home.

Best-selling author Dan Buettner debuts his first cookbook, filled with 100 longevity recipes inspired by the Blue Zones locations around the world, where people live the longest. Building on decades of research, longevity expert Dan Buettner has gathered 100 recipes inspired by the Blue Zones, home to the healthiest and happiest communities in the world. Each dish--for example, Sardinian Herbed Lentil Minestrone; Costa Rican Hearts of Palm Ceviche; Cornmeal Waffles from Loma Linda, California; and Okinawan Sweet Potatoes--uses ingredients and cooking methods proven to increase longevity, wellness, and mental health. Complemented by mouthwatering photography, the recipes also include lifestyle tips (including the best times to eat dinner and proper portion sizes), all gleaned from countries as far away as Japan and as near as Blue Zones project cities in Texas. Innovative, easy to follow, and delicious, these healthy living recipes make the Blue Zones lifestyle even more attainable, thereby improving your health, extending your life, and filling your kitchen with happiness.

Like most families, David and Luise know that the road to feeding your children isn't always a straight one. They have raised three kids while writing their acclaimed vegetarian cookbooks and have experienced a fair share of food tossed on the floor and soup bowls left untouched. But they have also learned ways around this. In this book they share their passion for cooking fun, modern, wholesome meals with kids' palates in mind, but that also are interesting enough for adults to enjoy. Take your own inspiration from their quest to bring joy back to the dinner table: whip up a batch of Dino Burgers (made with spinach, quinoa, oats and peas), Spinach Waffles, or Stuffed Rainbow Tomatoes with black rice, feta, raisins and cinnamon. This latest collection from will include more than 60 recipes, with 'upgrade' options for adults (top with a poached egg, add a spicy sauce, stir through extra herbs, swap in quinoa), tips on how to include the children in the preparations and methods to get them more interested in food. All of the dishes are veggie-packed, colourful, kid-friendly and simple – with most taking under 30 minutes to prepare. Featuring stunning photography and irresistible recipes, this is the cookbook families will be turning to night after night for quick and satisfying dishes everyone (hopefully) will love.

Two Kitchens Family Recipes from Sicily and Rome Headline

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

From the bestselling author of The Chilbury Ladies' Choir comes an unforgettable novel of a BBC-sponsored wartime cooking competition and the four women who enter for a chance to better their lives. Two years into World War II, Britain is feeling her losses: The Nazis have won battles, the Blitz has destroyed cities, and U-boats have cut off the supply of food. In an effort to help housewives with food rationing, a BBC radio program called The Kitchen Front is holding a cooking contest--and the grand prize is a job as the program's first-ever female co-host. For four very different women, winning the competition would present a crucial chance to change their lives. For a young widow, it's a chance to pay off her husband's debts and keep a roof over her children's heads. For a kitchen maid, it's a chance to leave servitude and find freedom. For a lady of the manor, it's a chance to escape her wealthy husband's increasingly hostile behavior. And for a trained chef, it's a chance to challenge the men at the top of her profession. These four women

are giving the competition their all—even if that sometimes means bending the rules. But with so much at stake, will the contest that aims to bring the community together only serve to break it apart?

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 son of a Neapolitan mother and a Sicilian father spans both cuisines in this collection of 150 recipes that evoke the past in Southern Italy and America, from Aunt Philomena's pasta with sardines to Easter sweet rolls. TV tie-in.

Sink your teeth into over 100 new easy-to-prepare recipes inspired by Diana Gabaldon's beloved *Outlander* and *Lord John Grey* series, as well as the hit Starz original show—in the second official cookbook from *Outlander Kitchen* founder Theresa Carle-Sanders! “If you thought Scottish cuisine was all porridge and haggis washed down with a good swally of whiskey, *Outlander Kitchen*'s here to prove you wrong.”—*Entertainment Weekly* With the discovery of a *New World* comes an explosion of culinary possibilities. The later novels in Diana Gabaldon's *Outlander* series and the *Lord John Grey* series have Jamie, Claire, Lord John, and friends embark on their revolutionary adventures across the Atlantic and back again—and with their voyages come hundreds of new mouthwatering flavors to entice the taste buds of even the most discerning palates. Professional chef and founder of *Outlander Kitchen*, Theresa Carle-Sanders returns with another hallmark cookbook—one that dexterously adapts traditional recipes for hungry, modern appetites. Interpreted with a spirit of generous humor and joyous adventure, the recipes herein are a mixture of authentic old-world receipts from Scottish settlers, new-world adaptations inspired by the cuisine of indigenous peoples, and humorously delicious character-inspired dishes—all created to satisfy your hunger and insatiable craving for everything *Outlander*, and with the modern kitchen in mind: • Breakfast: Mrs. Figg's Flapjacks; Simon Fraser's Grits with Honey • Soups: Leek and Potato Soup with Harry Quarry; Annie MacDonald's Chicken Noodle Soup • Appetizers: Cheese Savories; Sardines on Toast for Lady Joffrey • Mains: Benedicta's Steak and Mushroom Pie; The Cheerful Chicken's Poulet au Miel Pork Tenderloin with Cider Sauce and German Fried Potatoes; Claire's Beans and Sass • Sides: Tobias Quinn's Colcannon; Fried Plantains; Corn Bread and Salt Pork Stuffing • Breads: John Grey's Yorkshire Pudding; Corn Bread; Scones with Preserved Lemon • Sweets: Mistress Abernathy's Apple Pandowdy; Oliebollen; Almond Biscuits With vivid, full-color photographs and a plethora of extras—including preserves, condiments, cocktails, and pantry basics—*Outlander Kitchen: To the New World and Back Again* is the highly anticipated follow-up to the immersive culinary experience that inspired thousands of *Outlander* fans to discover and embrace their inner chefs! Ith gu leòir! Or, bon appétit!

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 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.

Bring the authentic flavors of Mexico into your kitchen with *The Mexican Home Kitchen*, featuring 85+ recipes for every meal and occasion.

Whether they're parents, married without kids, or single, most people want to do better at mealtime—they want to put good, nutritious food on the table, they're looking for a more diverse repertoire of dishes to prepare, and they'd like to enjoy the process more. The problem is they don't believe they have the time or ability to do it night after night. But it can be done, and *Keepers* will show them how. Drawing from two decades of trial-and-error in their own kitchens, as well as working alongside savvy chefs and talented home cooks, *Campion* and *Brennan* offer 120 appealing, satisfying recipes ideal for weeknight meals. There's an array of master recipes for classic dishes with options for substitutions, updated old favorites, one-pot meals, “international” dishes, super-fast ones, and others that reheat well or can be cooked in individual portions. Along with timeless recipes, *Keepers* is filled with invaluable tips on meal planning and preparation, all presented in an entertaining, encouraging, and empathetic style. *Keepers* gives cooks all of the tools they need to become more efficient, confident, and creative in the kitchen. It will help them survive the Monday-to-Friday dinner rush with their sanity and kitchens intact, and also have some fun along the way.

'My life has been filled with beautiful memories of food: hawker noodle dishes eaten as a child in Malaysia, late-night suppers near my apartment in Tokyo, the best grilled chicken from a Thai street market, and my grandmother's famous Hainanese Chicken Rice. These dishes all sit fondly in my memory, but they also tell their own stories of rich tradition and culture. They are stories that are centuries old, but which have not yet ended. With each new dish we make we add our own experiences and tastes. 'There is a Confucian proverb that translates roughly to “Consider old things to understand new things”. This is the essence of the Two Asian Kitchens. The Old Kitchen represents the traditional dishes of my history, while The New Kitchen tells the next chapter in the story of the food I love.' Adam Liaw

Ralph Nader and his family share recipes inspired by his parents' commitment to the healthy diet of their homeland of Lebanon. “Growing up in Winsted, Conn., Ralph Nader would often help his mother cook--kneading the bread dough, chopping fragrant spices to prepare dishes for the family table from his parents' native Lebanon.” --NPR, Weekend Edition Sunday “More than just a collection of recipes,

though, this is a window on a culture and a family. Nader's description of his mother convincing 8-year-old Ralph to eat radishes speaks volumes about this persuasive matriarch and the tireless activist she raised." --Washington Post Book Club "The book is both a compilation of Lebanese dishes Nader grew up eating and an homage to his mother Rose, who never let her children eat anything processed or prepackaged, and always cooked from scratch." --The Hartford Courant "Nader's cookbook is many things: it is an homage to his mother and her love of simple cooking that her family enjoyed around the kitchen table; a delightful and colorful examination (filled with recipes) of the Lebanese culinary tradition that immigrants to the United States carried with them to a new land; and an endorsement of good eating, cooking with simple, fresh ingredients that Nader hopes will continue to open many individuals' minds about obesity and the role processed foods play in this national, indeed, global health crises." --Litchfield County Times "One cannot put down this beautifully illustrated book, with a stunning full-page colored photo opposite each recipe. Large print makes it easy to read while you work, and the engaging introduction by Nader relates life as a young boy in Winsted." --The Republican-American Ralph Nader is best-known for his social critiques and his efforts to increase government and corporate accountability, but what some might not know about him is his lifelong commitment to healthy eating. Born in Connecticut to Lebanese parents, Nader's appreciation of food began at an early age, when his parents, Rose and Nathra, owned an eatery, bakery, and delicatessen called the Highland Arms Restaurant. The family eschewed processed foods and ate only a moderate amount of lean red meat. Nowadays, the Mediterranean diet is considered one of the healthiest on the planet, but in the 1930s and '40s of Nader's youth it was considered by many Americans as simply strange. Luckily for Nader and his siblings, this didn't prevent their mother, Rose, from serving the family homemade, healthy meals--dishes from her homeland of Lebanon. Rose didn't simply encourage her children to eat well, she took time to discuss and explain her approach to food; she used the family meals to connect all of her children to the traditions of their ancestors. The Ralph Nader and Family Cookbook shares the cuisine of Nader's upbringing, presenting Lebanese dishes inspired by Rose's recipes that will be both known to many, including hummus and baba ghanoush, as well as others that may be lesser known, such as kibbe, the extremely versatile national dish of Lebanon, and sheikh al-mahshi--"the 'king' of stuffed foods." The cookbook includes an introduction by Nader and anecdotes throughout. The Ralph Nader and Family Cookbook will entice one's taste buds, while sharing a side of Ralph Nader that may not be commonly known, though will not surprise anyone familiar with his decades of activism and involvement in consumer protection advocacy.

Create a collection of all your favorite recipes for you or someone you love with this custom recipe keepsake book. Personalize with a name Space to collect 60 recipes Generous two pages per recipe Stores recipe name, where the recipe is from, number of servings, ingredients and directions Area to describe "What Makes This Recipe Special" A table of contents is included - so the recipes are easy to find Hand-written recipes are special...you will love this!

Sitto's Kitchen includes the original recipes and memories carried by the author's grandmother onto the shores of Ellis Island in 1912. These treasures, taught to her grandmother in Aleppo, Syria, comprise over 100 years of traditional Arab cooking. Author Janice Jweid Reed remembers, "In 1966, I started compiling my grandmother's recipes in a little spiral notebook. Years later, as my worn and food-stained notebook captured the fruits of my own labors, I realized these recipes were too precious to lose. They're a testament to all those cooks before me who faithfully preserved their heritage, mother to daughter, through the generations." Over the years, knowing these time-honored dishes were an important part of her cultural heritage, the author's notebook led to this cookbook. Sitto's Kitchen guides the reader with a Basics chapter offering tips on pantry staples, cook's tools and the ingredients needed to create this delicious cuisine. Recipe titles written in both English and Arabic, a Where to Buy It section and photos of many of the dishes are all included with today's cooks in mind. The author carefully describes techniques used long ago but has simplified and updated them. Young cooks or those new to this distinctive cuisine will find the cook's notes at the end of each recipe a helpful and contemporary touch. Charming stories and anecdotes will give readers a window into the past. Culinary delights, from an Aleppo breakfast of butter-soft turnovers to after-dinner Arab coffee and sweets, highlight this unique cuisine. Tantalizing Open Meat Pies, Tamarind Meatballs, aromatic Barley Pilaf and Syrian Stuffing are mouth watering. Phyllo-encrusted Spinach Rolls, healthy soups, salads and grains, including several Bulgar Wheat dishes, will appeal to vegetarians. The next generations of young Arab cooks who long for these traditional foods will be drawn into Sitto's Kitchen. Readers exploring new cuisines will find these Middle Eastern spices and fragrant herbs carrying them to ancient lands. Sitto's Kitchen is a homespun adventure in Middle Eastern cookery, simply prepared, with no mystery and traditionally preserved by generations of Syrian cooks who served these humble dishes to their families with love.

Tucked away in a backstreet of London's edgy Soho district, POLPO is one of the hottest restaurants in town. Critics and food aficionados have been flocking to this understated b caro where Russell Norman serves up dishes from the back streets of Venice. A far cry from the tourist-trap eateries of the famous floating city, this kind of cooking is unfussy, innovative and exuberantly delicious. The 140 recipes in the book include caprese stacks, zucchini shoestring fries, asparagus with Parmesan and anchovy butter, butternut risotto, arancini, rabbit cacciatore, warm duck salad with wet walnuts and beets, crispy baby pizzas with prosciutto and rocket, scallops with lemon and peppermint, mackerel tartare, linguine with clams, whole sea bream, warm octopus salad, soft-shell crab in Parmesan batter with fennel salad, walnut and honey semifreddo, tiramis , fizzy bellinis and glasses of bright orange spritz. With luminescent photography by Jenny Zarins, which captures the unfrequented corners, the bustling b cari and the sublime waterways of Venice, POLPO is a dazzling tribute to Italy's greatest hidden cuisine.

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.

This is not a book about what it's like to be old. It's about what it's like to have lived. There is no food quite like a grandmother's time-perfected dish. Inspired by their own grandmothers – and the love they shared through the food they served – Anastasia Miari and Iska Lupton embarked on a mission: from Corfu to Cuba, Moscow to New Orleans, and many more in between, they set out to capture cooking methods, regional recipes and timeless wisdom from grandmothers around the world. The result is *Grand Dishes*, a journey across four years of cooking with the world's grandmothers, a preservation not just of recipes but of the stories – told through the dishes – that have seasoned these grandmothers' lives. Featured alongside are contributions from celebrated chefs and food writers, each with their own grandmother's recipe to share. Rich with the insight that age brings, elegant portraits, diverse recipes, and techniques unique to a region, a grandmother and her family, this is a book to pass down through generations.

50 Recipes for EVERYTHING You'll Ever Want to Make. Because smaller families shouldn't have to rely on recipes built for four or six, America's Test Kitchen has reengineered 650 of our best recipes to serve just two. Over the years we've discovered that scaling down a recipe isn't as simple as cutting the ingredients in half—cooking times, temperatures, and equipment need to be adapted as well. This comprehensive cookbook takes the guesswork out of cooking for two so you can be sure that anything you want to make—from Classic Beef Stew to Lasagna to a mini batch of Fudgy Brownies or a Fluffy Yellow Layer Cake—will come out right (and perfectly proportioned) every time. We'll also give you options when you're short on time. 150 recipes, including Chicken Saltimbocca and Pan-Seared Rib-Eye Steaks with Sweet-Tart Red Wine Sauce, can be on the table in 30 minutes or less. For those times when you want healthier fare, we've provided more than 100 recipes labeled "Light" such as Provencal Vegetable Soup and Poached Shrimp Salad with Avocado and Grapefruit, each with nutritional information listed in an easy-to-read chart in the back of the book. And we include chapters on for-two slow cooking, grilling, and baking pies, quick breads, cakes, and cookies. A 25-page manual teaches the basics of cooking for two, including clever shopping strategies to reduce waste, smart storage tricks help extend freshness of key ingredients, and our picks for the most useful kitchen equipment for any two-person household.

Sprouted Kitchen food blogger Sara Forte showcases 100 tempting recipes that take advantage of fresh produce, whole grains, lean proteins, and natural sweeteners—with vivid flavors and seasonal simplicity at the forefront. Sara Forte is a food-loving, wellness-craving veggie enthusiast who relishes sharing a wholesome meal with friends and family. The Sprouted Kitchen features 100 of her most mouthwatering recipes. Richly illustrated by her photographer husband, Hugh Forte, this bright, vivid book celebrates the simple beauty of seasonal foods with original recipes—plus a few favorites from her popular Sprouted Kitchen food blog tossed in for good measure. The collection features tasty snacks on the go like Granola Protein Bars, gluten-free brunch options like Cornmeal Cakes with Cherry Compote, dinner party dishes like Seared Scallops on Black Quinoa with Pomegranate Gastrique, “meaty” vegetarian meals like Beer Bean– and Cotija-Stuffed Poblanos, and sweet treats like Cocoa Hazelnut Cupcakes. From breakfast to dinner, snack time to happy hour, The Sprouted Kitchen will help you sneak a bit of delicious indulgence in among the vegetables.

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