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*Great British Chefs* **Chef on a Shoestring** *The Shredded Chef* **Make It Easy** *From Our Kitchens* *The Stay-at-Home Chef* *Slow Cooker Cookbook* **Everyone Can Cook** **Michael Symon's 5 in 5** *Cook This Now* **New Kitchen Basics** **Michael Symon's Carnivore At Home in the Kitchen** **Inside the Test Kitchen** **STAY-AT-HOME CHEF SLOW COOKER COOKBOOK** **Real Food Real Easy** *The New Alaska Cookbook* **Cooking on a Bootstrap** *Gather & Graze* *How to Cook Everything* **The Smitten Kitchen Cookbook** *A Girl Called Jack* **The Pioneer Woman Cooks—Super Easy!** *Sheet Pan Suppers* *Top Chef the Cookbook* **The New Orleans Kitchen** **Towpath** **The Shredded Chef** **Bruce Moffett Cooks** **Husbands That Cook** **Around the World in 120 Recipes** *Adventures in Slow Cooking* *The Home Cook* *Food Network Favorites* **A Year in 120 Recipes** **The Blue Bloods Cookbook** **My French Kitchen** **Trust Me I'm Almost a Garbage Man** **The Fine Art of Grilling with Chef David** **Jewish Slow Cooker Recipes** *Matty Matheson: A Cookbook*

Blank Cookbook journal. Grab an apron and a pencil and starting jotting down your best recipes in this stylish blank cookbook. This blank recipe book is perfect for creating and sharing your personal recipes. You'll find it easy to organize your favorite meals created in your kitchen or passed down from family members. If you're the best at your job then why not show everyone to trust you with this trusty writing journal as you write down your plans for greatness. "Claire is a clever cook who writes recipes, which are useful, affordable and practical (not as easy as it sounds). This is a book filled with recipes which you WILL cook, new ideas and twists on old friends. Bravo Claire, a lovely book in every way." - Anna Jones Most of us buy the same ingredients week in, week out, and cook the same old recipes. Cookery writer Claire Thomson wants to encourage people to ditch the boring chicken stir-fry, the all-too-predictable spag bol and dreary fish pie, and enliven their cooking and eating. Claire takes our 10 favourite supermarket ingredients and reinvents them as modern classics. With sections on chicken, tomatoes, eggs, cheese, minced meat, pasta, potatoes, salad, lemon and chocolate, each chapter covers the basics about that ingredient, then offers recipes using each in ways that will brighten up mealtimes. Claire's cooking is simple yet imaginative, and her kitchen expertise and knowledge of flavour combinations mean that these dishes will become your new standby meals. This is the new essential cookbook, a modern solution to the eternal question: "What shall I cook tonight?" Imagine having to procure fresh arugula or raspberries during an Alaskan cold snap. Climate and geography pose a serious challenge to the chef. This is the first cookbook to gather all Alaska's best chefs, and their secrets, together. Using ingredients ranging from diver scallops of Kodiak Island to the salmon of the Copper River, here are 120 recipes that will conjure the Alaskan experience at home. It's not surprising that Joanne Harris's novels -- *Chocolat*, *Blackberry Wine*, and *Five Quarters of the Orange* -- celebrate the pleasure and magic of food, since her fondest childhood memories are of making pancakes with her great-grandmother Mémée, picking blackberries with her grandfather in Yorkshire, and exploring the early morning markets of Noirmoutier. Now, with coauthor Fran Warde, Harris shares her treasured collection of family recipes that have been passed down from generation to generation in this illustrated cookbook. Harris encourages cooks to engage all their senses when cooking -- look at what you're cooking, smell the ingredients, mix them with your fingers, and enjoy their sounds and textures. Cooking, she reminds us, is about as close to magic as modern society allows: to take a handful of simple, fresh ingredients and turn them into something wonderful, otherworldly. The 120 recipes include French classics such as Onion Soup and Onion Tart, Coq au Vin, and Crème Brûlée, as well as family favorites like Anouchka's Chile Garlic Bread, great-aunt Simone's Marinated Tuna, and great-aunt Marinette's Slow Fudge Sauce. And, of course, there's an entire chapter devoted to chocolate -- cakes, meringues, and spiced hot chocolate. *My French Kitchen*, a remarkable collaboration between Joanne Harris, a writer who loves food, and Fran Warde, a former chef who loves to write about food, belongs in your kitchen. If you want to build a body you can be proud of without starving or depriving yourself of all the foods you actually like...then you want to read this book. A modern instructional with 120 recipes for classic New Orleans cooking, from James Beard Award-winning chef and restaurateur Justin Devillier. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW With its uniquely multicultural, multigenerational, and unapologetically obsessive food culture, New Orleans has always ranked among the world's favorite cities for people who love to eat and cook. But classic New Orleans cooking is neither easily learned nor mastered. More than thirty years ago, beloved Paul Prudhomme taught the ways of Crescent City cooking but, even in tradition-steeped New Orleans, classic recipes have evolved and fans of what is arguably the most popular regional cuisine in America are ready for an updated approach. With step-by-step photos and straightforward instructions, James Beard Award-winner Justin Devillier details the fundamentals of the New Orleans cooking canon—from proper roux-making to time-honored recipes, such as Duck and Andouille Gumbo and the more casual Abita Root Beer-Braised Short Ribs. Locals, Southerners, and food tourists alike will relish Devillier's modern-day approach to classic New Orleans cooking. The debut cookbook from Great British Chefs contains 120 recipes from 60 of the best chefs cooking in the UK today. Every single one of the fully illustrated recipes in Great British Chefs is a testament to just how incredible the UK's food scene has become. From simple weeknight dinners to more complex courses for dinner parties, this book provides a wealth of inspiration for keen home cooks. Through each dish we chart the evolution of the UK's food culture, from the culinary masters that started it all and those championing modern British cooking, to the international cuisines we've fallen in love with and the next generation of exciting new talent. While the recipes in this book may come straight from the minds of top chefs, we've ensured that they're all suited to the home kitchen, perfect for ambitious cooks looking to impress. The chefs featured in the book are: Britain's Culinary Masters: Pierre Koffmann, Mark Dodson, Shaun Hill, Paul Heathcote, Marcus Wareing, Nathan Outlaw, Simon Rogan, Michael Wignall, Michael Caines, Sat Bains Flavours of Europe: Pascal Aussignac, Eric Chavot, Daniel Galmiche, Chris & Jeff Galvin, Francesco Mazzei, Theo Randall, Luke Holder, José Pizarro, Agnar Sverrisson Flavours of the World: Alfred Prasad, Vivek Singh, Peter Joseph, Andrew Wong, Robert Ortiz, Hideki Hiwatashi, Peter Gordon, Anna Hansen, Graham Hornigold, Marcello Tully, Scott Hallsworth Classic British & Pub Food: Jeremy Lee, Richard Corrigan, Robert Thompson, Geoffrey Smeddle, Frances Atkins, Galton Blackiston, Josh Eggleton, James Mackenzie, Emily Watkins, Dominic Chapman Modern British: Tom Aikens, Alyn Williams, Adam Byatt, William Drabble, Adam Gray, Martin Wishart, Paul Ainsworth, Simon Hulstone, Andy McLeish, Adam Stokes, Nigel Haworth, James Sommerin New Wave: Robin Gill, Merlin Labron-Johnson, Chantelle Nicholson, Lisa Goodwin-Allen, Phil Fanning, Paul Welburn, Paul Foster, Paul A Young The James Beard-nominated food writer revamps the slow cooker for the modern home cook, providing ingenious ideas and more than 100 delicious recipes for maximizing this favorite time-saving kitchen appliance and making it easier than ever to use. Sarah DiGregorio shares the nostalgia most of us feel when it comes to slow cookers. Her first memory of slow-cooker cooking is her grandmother's pot roast. While these handy devices have been time savers for incredibly busy lives, traditional slow cooker food is sometimes underwhelming. Now, Sarah, an experienced food professional, has reinvented slow cooking for a generation that cooks for fun and flavor, taking a fresh approach to reclaim this versatile tool without sacrificing quality or taste. For Sarah, it's not just about getting dinner on the table—it's about using a slow cooker to make fabulous dinners like herb oil poached shrimp or the most perfect sticky toffee pudding for dessert. It's about rethinking how to use this magic appliance—such as throwing a biryani dinner party with the slow cooker at the center of the table. Showcasing a beautiful, engaging design, inviting color photographs, and 105 original, innovative recipes thoroughly tested in a

variety of brands of slow cookers, *Adventures in Slow Cooking* provides a repertoire of delicious food for any time of day. Inside you'll find ideas for flavorful sweet and savory slow cooker dishes, including: Whipped Feta, Red Pepper and Olive Dip Granola with Pistachios, Coconut and Cardamom Savory Overnight Oatmeal with Bacon, Scallions and Cheddar Turkey-Spinach Meatballs Stuffed with Mozzarella Spicy Kimchi and Pork Ramen Orange, Olive and Fennel Chicken Tagine Daal with Mango and Mustard Seeds Farro Bowl with Smoked Salmon, Yogurt, and Everything-Bagel Spice Oxtail and Short Rib Pho Corn, Mushroom and Zucchini Tamales Proper Red Sauce Eggplant Parm Peach-Orange Blossom Jam Matcha-White Chocolate Pots de Crème Cardamom-Molasses Apple Upside-Down Cake Star Anise-Black Pepper Hot Toddy Sarah also provides ingenious tips and tricks that will help cooks get the most out of today's slow cookers, and have them saying, "I never knew my slow cooker could do that!" With a foreword by Grant Achatz, a modernist chef and huge advocate of the slow cooker, *Adventures in Slow Cooking* makes this convenient appliance an indispensable tool for the modern kitchen.

*Cookbook for NuWave Jubilee Smokeless Digital Grill* The all-in-one cooking bible for a new generation with 300 recipes for everything from simple vinaigrettes and roast chicken to birthday cake and cocktails. For Alex Guarnaschelli—whose mother edited the seminal 1997 edition of *The Joy of Cooking*, which defined the food of the late twentieth century—a life in food and cookbooks was almost predestined. Now an accomplished chef and author in her own right (and mom to a young daughter), Alex pens a cookbook for the way we eat today. For generations raised on vibrant, international flavors and supermarkets stocked with miso paste, harissa, and other bold condiments and ingredients, here are 300 recipes to replace their parents' Chicken Marbella, including Glazed Five-Spice Ribs, Roasted Eggplant Dip with Garlic Butter Naan, Roasted Beef Brisket with Pastrami Rub, Fennel and Orange Salad with Walnut Pesto, Quinoa Allspice Oatmeal Cookies, and Dark Chocolate Rum Pie. If you want to know how to build muscle and burn fat by eating healthy, delicious meals that are easy to cook and easy on your wallet, then you want to read this book. Let me ask you a few questions: •Are you not sure of how to prepare food that is not only delicious and healthy but also effective in helping you build muscle and lose fat? •Are you afraid that cooking nutritious, restaurant-quality meals is too time-consuming and expensive? •Do you think that eating healthy means having to force down the same boring, bland food every day? Well, with this book, you can cook fast, healthy, and tasty meals every day (and on a reasonable budget) that will help you build muscle or lose weight, regardless of your current skills. Here's a "sneak peek" of the recipes you'll find inside: •14 fast, delicious breakfast recipes like Zucchini Frittata, French Muscle Toast, Sweet Potato Protein Pancakes, Breakfast Pita Wrap, Baked Raisin Oatmeal, and more. •18 mouthwatering chicken & turkey dishes like Mike's Mexican Meatloaf, Greek Pita Pizza, Pollo Fajitas, Pineapple Chicken, and more. •14 tasty beef recipes like Korean BBQ Beef, Mike's Muscle Burgers, Beef Stroganoff, Adobo Sirloin, and more. •10 savory fish and seafood recipes like Savory Soy and White Wine Halibut, Graham-Coated Tilapia, Salmon Burgers, Tuna Salad Stuffed Peppers, and more. •7 hearty, healthy pasta recipes like Asparagus & Goat Cheese Pasta, Chicken Cacciatore, Beef Lasagna, Chicken Fettuccine with Mushrooms, and more. •14 awesome side dishes like Wasabi Cranberry Quinoa Salad, Curry Potatoes and Cauliflower, Couscous Salad, Sweet Potato Chips, Brown Rice Pilaf, and more. •5 delectable desserts like Key Lime Pie, Peach Cobbler, Protein Milkshake, and more. And more! (I haven't even mentioned the recipes for pork, salads, protein shakes, protein bars, and snacks...) SPECIAL BONUS FOR READERS! With this book, you'll also get a free spreadsheet that lists every recipe in the book along with their calories, protein, carbs, and fats! This makes meal planning as simple as copy and pasting! It's the one-pot meal reinvented, and what is sure to become every busy cook's new favorite way of getting dinner on the table. It's Sheet Pan Suppers—a breakthrough full-color cookbook with more than 120 recipes for complete meals, snacks, brunch, and even dessert, that require nothing more than a sheet pan, your oven, and Molly Gilbert's inspired approach. The virtue of cooking on a sheet pan is two-fold. First there's the convenience of cooking everything together and having just one pan to clean up. Then there's the cooking method—roasting, baking, or broiling—three techniques that intensify flavors; in other words, food tastes better when cooked on a sheet pan (move over, slow cooker). But the real genius here is Molly Gilbert's fresh, sophisticated approach. There are easy dinners for weeknight meals—Chicken Legs with Fennel and Orange; Soy-Mustard Salmon and Broccoli; Roasted Pork Tenderloin with Squash, Apples, and Onions. Special occasion meals—Rack of Lamb with Herby Bread Crumbs and Buttered Carrots; Asparagus and Black Cod in Parchment. Meatless meals—Israeli Couscous-Stuffed Peppers. Plus surprise extras, including in-a-snap party snacks—Baked Brie and Strawberries, Corn and Crab Cakes with Yogurt Aioli; quick brunch dishes like Greens and Eggs and Ham, and Baked Apricot French Toast; and, of course, dessert—Stone Fruit Slab Pie, Halloween Candy S'mores. Maximum ease, minimal cleanup, and mouthwatering recipes. In other words, a revelation that will change the way we cook. A blogger (OneHungryMama.com) and recipe developer offers 120 recipes and no-nonsense, real-world guide for moms who want to create healthier "Anyone who has ever seen the hit TV show *Blue Bloods* knows that the family dinner is the centerpiece of every episode. And there are really only three things that *Blue Bloods*-and everyone else-need to make a successful family dinner: family, love and food. Bring the first two to the table and *The Blue Bloods Cookbook* will provide the third! Bridget Moynahan, the show's star, invites you to partake in that sacred family ritual, offering food lovers more than 100 delectable recipes and bringing you Irish/Italian comfort food that will make you feel right at home."--Amazon.com. The author challenges his simple, traditional recipes against the more sophisticated approach by thirteen celebrated chefs. A native New Englander, chef Bruce Moffett fell in love with the South. Founding chef of three Charlotte restaurants—Barrington's, Good Food on Montford, and Stagioni—Moffett is known for creating dishes inspired by both New England and southern culinary traditions. With the simple, compelling aim of making people happy through his cooking, the chef builds immense flavors in every morsel he prepares and serves—and in this lavishly illustrated cookbook he shows you how to do the same. From small plates of Pickled Butternut Squash Ribbons to Creamy Spring Onion Soup, the meal you make will start out beautifully. Recipes provide step-by-step directions for cooking entire composed dinners, from Pecan-Crusted Lamb with Chipotle BBQ Sauce and Sweet Potatoes to Swordfish with Summer Succotash. Among the book's 120 recipes are irresistible soups, salads, pizza, pasta, vegetable dishes, breads, and desserts. When he arrived in Charlotte almost twenty years ago, Moffett became one of the first chefs there to establish creative, long-term relationships with local farms and purveyors. In his book, written with Keia Mastrianni, he shines a spotlight on the North Carolina producers who provide many of the beautiful ingredients featured daily in his restaurants. Join Tyler Florence as he perfects, simplifies, and totally re-invents your favorite comfort dishes in surprising, spectacular ways. Have you ever wondered which cheese, exactly, will make the stretchiest, cheesiest mac and cheese? Or if you can make Hollandaise sauce without fear, a double boiler, or even a whisk? Or if, instead of having to choose between onion rings or French fries, you can make onion rings crusted with French fries? Tyler Florence has. These are the kinds of questions he obsesses over when he thinks about how to make cooking both easier and more exciting. For years, while shuttling between his restaurants and TV shoots, Tyler's kept a notebook of ideas to push his own recipes out of their comfort zone. Now, for the first time in his career, he's established a culinary lab where he can dive deep into the hows, whys, and why-nots of his cooking. He brings you Inside the Test Kitchen to see his experiments, the wins and the fails, and of course, the delicious, foolproof, and surprising recipes that come out of it. Go from tricks to make basics brilliant—like saucing Double-Creamed Spinach with pureed spinach, or using boiling-hot brine to make a Super-Crisp Roast Chicken— to simpler ways to make the classics, like a nearly no-stir Time Saver Risotto and a Three-Minute Hollandaise, to pure reinvention, like Fronion Rings and almost-instant Modern Burger Buns. Through these 120 recipes, Tyler invites you to question culinary sacred cows, push your skills to the next level, and make food more delicious than they would have thought possible. It's a myth that cooking is complicated or takes a lot of time to be good. Here is a cookbook that will teach you how to use fresh and readily available West Coast ingredients to make deliciously simple Mediterranean- and Asian-influenced dishes. There are lots of ideas for quick everyday meals, plus easy yet impressive special-occasion recipes such as Port Marinated Strawberries Wrapped in Prosciutto, and Almond Cranberry Biscotti. Great appetizers such as Zucchini Rounds Topped with Cambozola Cheese, and Japanese-Style Chicken Skewers with Ginger Sauce won't keep you in the kitchen for long. From his popular newspaper recipe column, food writer Eric Akis gives us food with flavour and flair for cooks of all levels. 120+ recipes for the unfussy dishes—from all-day eggs to 2 a.m. snacks—that the James Beard Award-winning, three-Michelin-starred chef of Manresa cooks at home. "An instant classic, it defines California cool and wears its sophistication lightly."—Padma Lakshmi When David Kinch isn't working at one of his restaurants, he cooks in his strawberry-colored bungalow—affectionately known as the Pink Palace—where he lives on the Northern California coast. A casual meal might include a rustic pasta made with cans from the pantry, a simple roasted chicken, or too many oysters to count. In *At Home in the Kitchen*, you'll find David's ready-for-anything Mother-Sauce Mayo, a revelatory Guacamole

with Pomegranate, the best make-ahead Grilled Cheese, and everything you want to eat for dinner tonight: Onion & Brioche Soup, Brussels Sprouts with Cider & Goat Cheese, Penne with a Walnut Sauce, Jambalaya New Orleans Style, Oven-Roasted Potatoes with Cod, Whole Roast Cauliflower with Capers & Egg, and much more. Photographed on location in the coastal town of Santa Cruz, where David surfs, sails, and entertains, this laid-back cookbook is packed with go-to recipes, songs to listen to while cooking, and a few classic cocktails (rum punch, daiquiris, sangria, margaritas!) to set a cheerful mood. And while each recipe has no more than a few key ingredients, David's clever techniques, subtle twists, and fresh flavor combinations guarantee delicious—and impressive!—results in no time at all. Known from *Viceland* and *Just a Dash*, the acclaimed chef shares personal stories and memories of the food that defined him in this bestselling cookbook. Matty Matheson is known as much for his amazing food as his love for life, positive mental attitude, and epic Instagram account. This debut cookbook is about Matty's memories of the foods that have defined who he is. With a drive to share his zest for life, he creates dishes within these pages that reinterpret the flavors of his youth in Canada, as well as the restaurant fare for which he has become so well-known. Interpretations of classics like Seafood Chowder, Scumbo: Dad's Gumbo, and Rappie Pie appear alongside restaurant recipes like Bavette, Pigtail Tacos, and his infamous P&L Burger. This is a very personal cookbook, full of essays and headnotes that share Matty's life—from growing up in Fort Erie, exploring the wonders of Prince Edward Island, struggling and learning as a young chef in Toronto, and, eventually, his rise to popularity as one of the world's most recognizable food personalities. His no-nonsense approach to food makes these recipes practical enough for all, while his creativity will entice seasoned cooks. This book is like cooking alongside Matty, sharing stories that are equal parts heartwarming and inappropriate while helping you cook dishes that are full of love. *Matty Matheson: A Cookbook* is a collection of recipes from one of today's most beloved chefs. A *New York Times* Bestseller An *Esquire* Best Cookbook of 2018 A compilation of favorite recipes from a group of internationally acclaimed chefs features more than 120 signature dishes from such cooks as Emeril Lagasse, Mario Batali, and Wolfgang Puck, along with preparation tips and personal anecdotes. 120 everyday, restaurant-quality recipes that you can make in your slow cooker or Crock-Pot at home. Everyone loves restaurant-quality meals, but not everyone loves the cost. What if you could make restaurant-quality meals in your slow cooker at home, and at a fraction of the cost of the restaurants? *The Stay at Home Chef Slow Cooker Cookbook* features 120 incredible recipes that are simple, satisfying, and much less expensive to make than if you were eating them in a restaurant. Rachel Farnsworth (*The Stay at Home Chef*) creates simple, satisfying recipes that will appeal to anyone who is short on time but still wants to enjoy delicious meals at home. Every recipe in *The Stay at Home Chef Slow Cooker Cookbook* uses every day ingredients and features simple instructions. Slow cooking is one of the easiest and most budget-friendly ways to cook, and the *Stay at Home Chef* will show you how to do it right! Here's what you'll find inside: Amazing recipes for breakfasts, sides, soups and stews, sandwiches, dips and snacks, and desserts, as well as entrée recipes for beef, chicken, pork, and pasta, grains, and beans Simple tips for using your slow cooker, storing your meals safely, and troubleshooting common slow cooking problems Loads of variations that will enable you to mix and match recipes to suit your family's tastes Helpful advice for making the most of your recipes and ensuring they come out of your slow cooker perfectly cooked and just in time for dinner #1 *New York Times* bestseller Bring the family together—and take it easy on yourself! Between my family, my website, my cookbooks, and my TV show, I make a lot of food around here! And as much as I've always loved cooking (and of course, eating!), it seems that more and more these days, I'm looking for ways to simplify my life in the kitchen. I find myself gravitating toward recipes that are delicious but don't require a lot of prep or fuss, because they free me up to have more time (and energy) for other areas of my life. This also makes cooking less of a chore and more of a pleasure—exactly what cooking should be! *The Pioneer Woman Cooks—Super Easy!* will free you up and transform your cooking life as well, with 120 recipes that range from effortless breakfasts to breezy skillet meals to speedy soups to ready-in-minutes Tex-Mex delights, so you'll have lots of options for any given meal. Many recipes in this cookbook call for step-saving (and sanity-saving) shortcuts that will revolutionize the time you spend making meals for your family, and all of them are utterly scrumptious! I've absolutely fallen in love with this new generation of recipes, including Butter Pecan French Toast, Buffalo Chicken Totchos, Speedy Dumpling Soup, Broccoli-Cheese Stromboli (so great for kids!), and an entire section of pastas and grains, such as One-Pot Sausage Pasta and colorful and fresh Hawaiian Shrimp Bowls. You'll find yummy meals such as Pepperoni Fried Rice, Chicken-Fried Steak Fingers, and ultra-tasty Chicken Curry in a Hurry . . . as well as assemble-in-the-baking-dish casseroles, throw-together sheet pan suppers, and simply decadent desserts such as Mug Cakes, Coconut Cream Pie, and Brownie S'Mores Bars that you'll dream about. There's something for everyone in this cookbook, and not a single recipe, ingredient, or step is complicated or difficult. Now that's the kind of cooking we can all get behind! "This collection of brilliantly conceived, seasonally driven recipes has quickly become one of my favorites. Easy to prepare and incredibly satisfying, this is inventive comfort food at its best. A must for any passionate home cook." -Gwyneth Paltrow, author of *My Father's Daughter* "Fig Snacking Cake Stupendous Hummus Whatever Greens You've Got Salad I want all of it! Melissa's smart, welcoming style and love of food infuse this wonderful cookbook. It's an extremely personal collection of recipes, each with its own subtle twists and original flavors, and on every page you hear Melissa's voice reassuringly guiding you around the kitchen." -Amanda Hesser, author of *The Essential New York Times Cookbook* and co-founder of food52.com Melissa Clark, *New York Times* Dining Section columnist, offers a calendar year's worth of brand-new recipes for cooking with fresh, local ingredients-replete with lively and entertaining stories of feeding her own family and friends. Many people want to eat well, organically and locally, but don't know where or even when to begin, since the offerings at their local farmers' market change with the season. In *Cook This Now*, Melissa Clark shares all her market savvy, including what she decides to cook after a chilly visit to the produce section in the dead of winter; what to bring to a potluck dinner that's guaranteed to be a hit; and how she feeds her marathon-running husband and finicky toddler. In addition, she regales us with personal stories about good times with family and friends, and cooking adventures such as her obsessive cherry pie experimentation and the day she threw out her husband's last preserved Meyer lemon. In her welcoming, friendly voice, Melissa takes you inside her life while providing the dishes that will become your go-to meals for your own busy days. Recipes include Crisp Roasted Chicken with Chickpeas, Lemons, and Carrots with Parsley Gremolata; Baked Apples with Fig and Cardamom Crumble; Honey-Roasted Carrot Salad with Arugula and Almonds; Quick-Braised Pork Chops with Spring Greens and Anchovies; Coconut Fudge Brownies-and much more. Melissa delivers easy, delicious meals featuring organic, fresh ingredients that can be uniquely obtained during each particular month. It can be a real challenge to feed families these days, but Melissa's recipes and inviting writing encourage home cooks to venture outside of the familiar, yet please everyone at the table. **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. Look for Deb Perelman's latest cookbook, *Smitten Kitchen Keepers!* Award-winning cookery writer and anti-poverty campaigner Jack Monroe is back with *Cooking on a Bootstrap: a creative and accessible cookbook packed with affordable, delicious recipes, most of which are vegetarian.* Winner of the *Observer Food Monthly Best Food Personality Readers' Award 2018.* Jack Monroe is a campaigner, food writer and activist, her first cookbook *A Girl Called Jack*, was a runaway

bestseller. The sequel *Cooking on a Bootstrap* makes budget food fun and delicious, with 118 incredible recipes including Fluffy Berry Pancakes, Self-Love Stew, Marmite Mac 'n' Cheese and Hot Sardines with Herby Sauce. Chapters include Bread, Breakfasts, A Bag of Pasta and a Packet of Rice, Spuds and Eat More Veg. There are vegan, sweet and what Jack calls 'contraband' dishes here, as well as nifty money-saving tips. With her trademark humour and wit, Jack shows us that affordable, authentic and creative recipes aren't just for those with fancy gadgets or premium ingredients. Initially launching this book as a very limited black and white edition on Kickstarter, Jack reached the funding target in just one day. This beautiful edition contains illustrations and original full-colour photographs to really make your mouth water. The acclaimed chef and kosher cuisine expert shares 120 sophisticated and satisfying recipes—all made simple thanks to the ever-reliable slow cooker. Chef Laura Frankel opened her first restaurant in 1999, determined to prove that kosher food can be as delicious and exciting as any other contemporary cuisine. In *Jewish Slow Cooker Recipes*, she proves that kosher food can not only be delicious but also easy to prepare. The book is divided by course and includes sections on appetizers, soups, entrees, sides, and desserts and breakfasts. For ease of use, each recipe clearly indicates seasonal ingredients and if it is a meat, dairy, or pareve dish. Featuring Frankel's signature blend of convenience and globe-spanning flavors, these recipes are designed to be kosher, yet accessible to eaters of all backgrounds. Whether you need a little nosh or a full-on fress, this cookbook has the recipe for you. "Laura Frankel, one of the best chefs I know, has figured out how to make comforting, long-simmering dishes part of her busy life and now part of yours." —Wolfgang Puck

Food Network star Michael Symon shares 120 superfast and delicious recipes for busy cooks. With his boisterous laugh and Midwestern charm, Michael Symon has become one of the most beloved cooking personalities on television. For ABC's *The Chew*, he developed a brilliant, simple formula to help home cooks pull together fresh, from-scratch meals on weeknights: a maximum of five fresh ingredients that cook in five minutes. This cookbook ties into the segment, featuring dazzlingly quick, satisfying dinners that your whole family will love. Michael first teaches you how to set up your pantries with essentials that make whipping up dinner easy. Then he shares 120 recipes for pastas, skillet dinners, egg dishes, grilled mains, kebabs, foil packets, and sandwiches illustrated in 75 photographs. This is streamlined cooking for busy families and firmly solves the "what's for dinner?" conundrum for home cooks everywhere. **FEATURED IN:** LA Times • Relish Magazine • Epicurious.com • Eat Your Books • The Eagle Rock Boulevard-Sentinel • Men's Vow's • Powell's Books Blog • Bay Area Reporter • Passport Magazine

Gaby Dalkin says: "Adam and Ryan make vegetarian recipes that are not only delicious but they'll satisfy any meat lover too!" Molly Yeh says: "I love this book! It is truly impossible not to love Adam and Ryan and *Husbands That Cook*. Between the giggle-worthy headnotes and wildly craveable recipes, this is a book that you will use again and again, and all the while feel as if you are cooking with two great friends." From the award-winning bloggers behind *Husbands That Cook* comes a book of original recipes inspired by their shared love of vegetarian food, entertaining, world travel—and each other. Food has always been a key ingredient in Ryan Alvarez and Adam Merrin's relationship—and this cookbook offers a unique glimpse into their lives beyond their California kitchen. From their signature Coconut Curry with Chickpeas and Cauliflower, which was inspired by their first date at a shopping mall food court, to the Communication Breakdown Carrot Cake (which speaks for itself), these and other recipes reflect the husbands' marriage in all its flavor and variety. Written with the same endearing, can-do spirit of their blog, the husbands present more than 120 brand-new recipes—plus some greatest hits from the site—that yield delicious results every time. Each entry in *Husbands That Cook* is a reminder of how simple and satisfying vegetarian meal-making can be, from hearty main dishes and sides to healthy snacks and decadent desserts and drinks. Ryan and Adam also outline common pantry items and everyday tools you'll need to fully stock your kitchen. Whether you're cooking for one or feeding the whole family, this book is chock-full of great creative recipes for every day of the week, all year long.

*Around the World in 120 Recipes* is Allegra's most personal book to date. An authentic glimpse into food and cultures, it is filled with her favourite dishes eaten over 20 years of travelling, tasting and scribbling. *A Year in 120 Recipes* is the follow-up cookbook from the No 1 bestseller Jack Monroe. Jack Monroe's tasty and resourceful recipes from her well-loved blog have propelled her into the spotlight during the past year. Her first cookbook, *A Girl Called Jack*, was an immediate success, and confirmed her reputation as an energetic new culinary talent. In *A Year in 120 Recipes*, Jack gives us a full year of inspiring new recipes. Making the most of seasonal produce, yet with her trademark budget approach, Jack's second cookbook is just as creative and fresh as her first. With 120 recipes in full-colour photography, these include a substantial Baba Gosht, Burned Brown Sugar Meringues, Lazarus Pesto, and a moreish Peanut Butter Bread. Whether you're cooking for a summertime party, or a warming weekday meal, *A Year in 120 Recipes* gives us affordable recipes for every occasion. Jack was awarded the 2013 Fortnum and Mason Judges' Choice Award for the impact that her blog, *A Girl Called Jack*, has had. She is now a well-known campaigner against hunger and poverty in the UK, a journalist and weekly recipe columnist for the Guardian. "This is a truly modern cookbook and a model for all others. It is in perfect synch with the way people enjoy cooking and eating today. *From Our Kitchens* is simply—and authoritatively—the expression of aggregate good taste." John Marian from the Foreword "Without a doubt, attending The Culinary Institute of America was the most important step I took in building my career. They set the standard in the culinary world and I am pleased to see that they have created a small, portable version of their curriculum. The simplicity, versatility, and most importantly, the ease of duplication of the recipes make *From Our Kitchens* an absolute pleasure." Ed Brown Executive Chef, Tropica "I am thoroughly delighted that my alma mater, The Culinary Institute of America, has finally unwrapped the secret to their wonderful professional recipes in this book intended for the home cook. Making these dishes in your own kitchen will be a great and exciting treat, with results that will please your eyes, as well as your palate, and your waistline." Nicole Routhier Author of *The Foods of Vietnam* and *Cooking Under Wraps* "These recipes are creative, innovative, and easy to prepare. *From Our Kitchens* is the perfect kitchen companion for the gourmet or home chef." Bradle## Executive Chef, The Lark Cr##

A lot has changed since Towpath first rolled up its shutters 10 years ago on the Regent's Canal in Hackney and everything but the toasted cheese sandwich was cooked from home across the bridge. And a lot hasn't. It is still as much a social experiment as a unique and beloved eatery. What happens when seasonality means you close every year in November, because England's cold, dark winters are simply inhospitable to hospitality from a little perch beside a shallow, manmade waterway that snakes through East London? What if you don't offer takeaway coffees in the hopes that people will decide to stay awhile and watch the coots skittering across the water? If you don't have a phone or a website, because you'd rather people just show up like (hungry) kids at a playground? Towpath is a collection of recipes, stories and photographs capturing the vibrant cafe's food, community and place throughout the arc of its season – beginning just before the first breath of spring, through the dog days of summer and culminating – with fireworks! – before its painted shutters are rolled down again for winter. In *Real Food Real Easy* veteran Food Network chef George Stella serves up 120 of his signature good-carb recipes using only a handful of readily available, fresh ingredients. Once weighing in at 470 pounds, George turned his entire life, and the life of his family, around simply by eating . . . simply. A family of four, they dropped an astonishing 565 pounds, and they ate great food doing it! George Stella's cookbooks have been a favorite of thousands of families everywhere, but they have never included recipes as inexpensive, fast, and easy as this. With some recipes made with as few as four ingredients, George doesn't sacrifice flavor or ingenuity to keep things easy -- instead he has handpicked his family's best recipes that just so happen to be easy to prepare. From appetizers and snacks to main courses, desserts, and even slow cooker recipes . . . make full family meals fast, make them healthy, make them real! Celebrity chef, restaurateur, and meat lover Michael Symon—of Food Network's *Iron Chef America* and ABC's *The Chew*—shares his wealth of knowledge and more than 100 killer recipes for steaks, chops, wings, and lesser-known cuts. Fans across the country adore Michael Symon for his big, charismatic personality and his seriously delicious food. But there's one thing Michael is known for above all else: his unabashed love of meat. A devoted carnivore, Michael calls the cuisine at his six Midwestern restaurants "meat-centric." Now, in *Michael Symon's Carnivore*, he combines his passion and expertise in one stellar cookbook. Michael gives home cooks just the right amount of key information on breeds, cuts, and techniques to help them at the meat counter and in the kitchen, and then lets loose with fantastic recipes for beef, pork, poultry, lamb, goat, and game. Favorites include Broiled Porterhouse with Garlic and Lemon, Ribs with Cleveland BBQ Sauce, Braised Chicken Thighs with Kale and Chiles, Lamb Moussaka, and Bacon-Wrapped Rabbit Legs. Recipes for sides that enhance the main event, like Apple and Celeriac Salad and Sicilian Cauliflower, round out the book. Michael's enthusiasm and warmth permeate the text, and with 75 beautiful color photographs, *Michael Symon's Carnivore* is a rich and informative cookbook for every meat lover. This unique culinary adventure for taste and budget-conscious home cooks offers the best of the best from the popular "CBS Saturday Early Show" segment in which a prominent chef is given

thirty dollars to create a three-course meal for four. 100 simple, budget and basic-ingredient recipes from the bestselling and award-winning food writer and anti-poverty campaigner behind TIN CAN COOK 'A terrific resource for anyone trying to cook nutritious and tasty food on a tight budget' Sunday Times \_\_\_\_\_ Learn how to utilise cupboard staples and fresh ingredients in this accessible collection of low-budget, delicious family recipes. When Jack found herself with a shopping budget of just £10 a week to feed herself and her young son, she addressed the situation with immense resourcefulness and creativity by embracing her local supermarket's 'basics' range. She created recipe after recipe of delicious, simple and upbeat meals that were outrageously cheap, including: · Vegetable Masala Curry for 30p a portion · Jam Sponge reminiscent of school days for 23p a portion · Onion Pasta with Parsley and Red Wine - an easy way to get some veg in you · Carrot, Cumin and Kidney Bean Soup - tasty protein-packed goodness In A Girl Called Jack, learn how to save money on your weekly shop whilst being less wasteful and creating inexpensive, tasty food. \_\_\_\_\_ Praise for Jack Monroe: 'Jack's recipes have come like a breath of fresh air in the cookery world' NIGEL SLATER 'A terrific resource for anyone trying to cook nutritious and tasty food on a tight budget' Sunday Times 'A plain-speaking, practical austerity cooking guide - healthy, tasty and varied' Guardian 'A powerful new voice in British food' Observer 'Packed with inexpensive, delicious ideas to feed a family for less' Woman and Home From beloved Chicago restaurateur Stephanie Izard, named one of "10 Breakthrough Rock Star Chefs of 2016" by Rolling Stone, comes a cookbook with flavor and fun at the forefront, with more than 100 recipes and 100 photographs. Since becoming Top Chef's first female winner, Stephanie Izard opened three restaurants in Chicago, traveled around China, and became an Iron Chef. And now she's here to share her next adventure: a cookbook with recipes that hit all of the right salty, savory, tangy, and sweet notes. Her craveable, knockout food pairings--the ones her fans have been clamoring for--will surprise and delight any home cook: Banh Mi Burgers, Duck Breast with Brown Butter Kimichi, Roasted Shishito Peppers with Sesame Miso and Parmesan, and Sticky Sweet Potato Cake with Blueberry-Tomatillo Jam. A cookbook based on the first three seasons of the television cooking competition also includes behind-the-scenes anecdotes from the show, competitors' reflections, and episode guides.