

My Kitchen Table: 100 Recipes For Entertaining

Mary Berry is the undisputed queen of cakes and here she shares her foolproof recipes for a classic victoria sponge, the perfect cupcake, her very best chocolate cake and a quick fruit cake, among many others. Cooking Chinese food at home has never been easier - all you need is this book, a wok and a quick trip to the supermarket. Kylie Kwong's philosophy is to use the freshest produce and cook it simply to make the most of the clean flavours. All the necessary ingredients are available at your supermarket and Kylie's recipes are friendly and straightforward. In no time, you'll be cooking everyday favourites like soy sauce chicken and sung choi bau on weeknights and fresh-tasting button mushroom salad and prawn wonton soup for weekend occasions. Enhanced by Earl Carter's inspiring photographs of all the finished dishes, and with step-by-step pictures to guide you through their preparation, Simple Chinese Cooking will never be far from your kitchen.

"Fresh Eggs Daily blogger Steele lays down as many tips and recipes as her chickens do eggs in this innovative and plucky collection.... This will be hard to beat." - Publishers Weekly (Starred Review) Lisa Steele, fifth-generation chicken keeper and founder of the popular blog Fresh Eggs Daily, knows a thing or two about eggs. And she's ready to show you just how easy and delicious it can be to make eggs a staple of every meal. First, Lisa will tell you everything you don't know about eggs—such as what the different labels on grocery store egg cartons mean—and bust some common egg myths. From there, she provides you with foundational techniques for cooking with eggs, including steaming, grilling, baking, and frying. And finally, Lisa shares her go-to recipes for everything from breakfast staples, like eggs Benedict and a classic French trifold "omelette," to breads, sandwiches, beverages, snacks, soups, salads, pasta, cakes, pies, and condiments. You'll encounter a wide variety of both sweet and savory dishes with Lisa's unique twists. Read The Fresh Eggs Daily Cookbook to discover new and exciting ways to incorporate fresh eggs into your cooking and baking repertoire each and every day.

Raymond Blanc is renowned for his exquisite cuisine and here he has chosen 100 sensational, but easily achievable recipes that will wow your guests and impress your friends. From a simple, but classic French Onion Soup or Coq au Vin to the finest Roast Rib of Beef or Pork Fillet with Onion and Garlic Puree and not forgetting desserts - a perfect Black Cherry Tart or Strawberry Sorbet, this book will become the first book to turn to when you need a meal to impress, whether for a weekend banquet or weeknight feast.

My Kitchen Table: 100 Essential Curries

The Boston Cooking-School Cook Book

New Comfort Classics to Cook Right Now: A Cookbook

The Real Food Dietitians: The Real Food Table

Everyday Recipes to Impress [A Cookbook]

Good things to cook, create and do - the whole year through

The stunning new cookbook from Michelin-starred chef, Marcus Wareing.

Groundbreaking recipes for real desserts—sweetened entirely by fruit and other natural, unexpectedly sweet

ingredients—from a pastry cook who's worked at acclaimed restaurants in New York and France. Brian Levy spent years making pastries the traditional way, with loads of refined sugar and white flour, at distinguished restaurants, inns, and private homes in the United States and Europe. But he discovered another world of desserts—one that few bakers have explored—where there's no need for cane sugar or coconut sugar, for maple syrup or honey, or for anything like stevia. When Levy succeeded in making a perfect mango custard, harnessing only the natural sweetness of fruit with no added sugar, it was a breakthrough that inspired years of experimentation converting other desserts into nutritious indulgences. In *Good & Sweet*, Levy stretches this experiment across 100 recipes that ingeniously deploy fruit (dried, juiced, and fresh), nuts, grains, dairy, and fermented products to create sweet treats whose flavor is enriched by whole-food, feel-good ingredients. Every recipe offers substitutions for dietary restrictions and includes a flavorful sweetener that exceeds cane sugar, from freeze-dried sweet corn to coconut cream and apple cider. A Pistachio-Studded Peach Galette gets its wings from fresh fruit, dried apricots, and orange juice; chestnuts, golden raisins, and dried apples perform a *pas de trois* in Chestnut Ricotta Ice Cream; and dates, milk powder, and a touch of miso paste make for a dense, caramely Sticky Toffee Pudding Cake. With sweets like these—ones that nudge you toward mindful eating but don't compromise flavor—you'll never have to give up dessert.

85 fresh comfort food recipes highlighting the enthusiasm, creativity, and foolproof techniques of the TikTok cooking prodigy who “taught millions stuck at home during quarantine how to cook” (*The New York Times*), now the principal culinary contributor on *The Drew Barrymore Show* “Eitan has set the bar when it comes to his cooking style. His skillset and joy make a perfect combination!”—Drew Barrymore Every time twenty-year-old Eitan Bernath tastes something, he immediately thinks, *How can I make this myself?* From burgers to beer bread, tacos to (mushroom) cheesesteaks, and every kind of potato preparation you can imagine, Eitan has obsessively created and recreated all the amazing flavors and textures he loves, and shares them with infectious energy and insatiable curiosity for millions of fans across social media. In Eitan's debut cookbook, he channels his high-energy passion for all things delicious into eighty-five inventive and approachable recipes, paired with mouthwatering photography. They range from new twists on comfort food and classics (PB&J Pancakes, Double Grilled Cheese with Blueberry-Thyme Jam, Bourbon Brown Butter Chocolate Chunk Cookies) to his versions of dishes from around the world (Green Shakshuka, Chicken Kathi Roll, Beef Souvlaki) that he has meticulously studied with friends, neighbors, and other chefs. Overflowing with positivity, creativity, and the “You can definitely do this!” attitude that catapulted Eitan into the media spotlight, *Eitan Eats the World* will charm and inspire readers to get in the kitchen and start having fun.

Madhur Jaffrey is the world's best-selling author of Indian cookery books. Here, she has collected 100 curry recipes from dals to biryanis, vegetarian to meat, simple and elaborate. Everybody loves a curry - and this cookbook has a recipe to suit every taste.

Marcus' Kitchen: My favourite recipes to inspire your home-cooking

My Kitchen Table: 100 Great Chicken Recipes

My Kitchen Table: 100 Great Low-Fat Recipes

My Kitchen Table: 100 Weeknight Curries

The Blue Zones Challenge

My Kitchen Table: 100 Fish and Seafood Recipes

Ken Hom is the nation's favourite Chinese chef and this is his collection of his best 100 stir-fry recipes. With everything from chicken recipes to vegetarian curries, healthy recipes and food for entertaining friends, modern and traditional, plus appetisers, salads, snacks and side dishes, this cookbook offers an amazing range of tastes, ingredients and styles - all made in the wok.

NATIONAL BESTSELLER Enjoy healthy and delicious food every night

of the week with these 100+ approachable comfort food recipes perfect for any budget or dietary restriction. Comfort food that is actually healthy—gluten-free, grain-free, dairy-free, and more—and easy to make sounds almost too good to be true. But now, with *The Real Food Dietitians: The Real Food Table*, you can make all your favorite meals right in your home without sacrificing any of the flavors you love. As busy moms, authors Jessica Beacom and Stacie Hassing know how challenging it can be to get dinner on the table on a busy weeknight, much less a meal that helps you feel better inside and out by accommodating food allergies, sensitivities and fighting inflammation. That's why they wrote *The Real Food Dietitians: The Real Food Table*, to help you make mealtime a delicious, easy, and healthy experience! This cookbook delivers more than 100 recipes for all meals of the day, including: -Entrées like the Easier-than-Ever Slow Cooker Baby Back Ribs and Buffalo Chicken Stuffed Spaghetti Squash -Snacks like Sticky Teriyaki Chicken Wings and Baked Sweet Potato Fries with Chipotle-Lime Aioli, -Drinks including Summer Strawberry Wine Sangria -Healthy desserts like the gluten- and dairy-free Peanut Butter Swirl Brownies -Recipes for quick and easy pantry essentials, like the Quick Pickled Carrots or Cucumbers and Honey Mustard Dressing -And more—this cookbook has it all! *The Real Food Dietitians: The Real Food Table* is full of recipes with short, accessible, and budget-friendly ingredient lists, so you can put healthy and delicious dinners on the table without spending hours in the kitchen.

The new book from award-winning cookery writer and co-founder of #CookForUkraine 'Heartfelt storytelling and truly beautiful, honest food' Jamie Oliver 'Original, thought-provoking, beautiful. A wonderful book' Diana Henry 'This beautiful book makes me feel I'm in Olia's kitchen, which is just as much a joy as the exquisite but simple recipes' Nigella Lawson 100 comforting recipes that unite us no matter where we are from and where we end up In her most personal book yet, *Olia Hercules* distills a lifetime of kitchen curiosity into her 100 most loved recipes. She draws on her broad influences from all the places she has called home: her childhood in Ukraine; her years in Cyprus and Italy; her simple, plant-centric family meals in London; and the special festive recipes she has gleaned along the way. The recipes are nostalgic like *Potatoes of my Childhood*, they are trade secrets like *Pasta with Confit Garlic*, they interweave every day like *Joe's Beetroot, Cornichon, Feta and Potatoes*, and they make everything okay like *Life-giving Rhubarb Cake*. These recipes have been hand written, handed down and shared among friends. Dotted with vignettes from fellow chefs and food writers that explore different meanings and

associations of home, this charming and extremely personal book from Olia offers irresistible recipes, charming storytelling and boundless heart.

Ainsley Harriott is the hugely popular presenter of Ready, Steady Cook and author of the best-selling Meals in Minutes. In 100 Meals in Minutes, Ainsley has chosen his favourite quick, simple but flavoursome recipes to create an essential collection for the modern, time-pressed cook. From chicken recipes to pasta dishes, curries, salads and desserts, this is the cookbook that every busy person needs.

My Kitchen Table: 100 Easy Chinese Suppers

Eitan Eats the World

My Family Table

Recipes and Rapture from My Kitchen in Mexico: A Cookbook

Real Food, Real Good

Zabar's

Are you tired to look for the recipes of your favorite dishes? Do you want your own cookbook to make every moment special? Are you looking for an original idea for a gift? That's the book for you! Fulfill this journal with 100 Recipes including ingredients and directions to prepare astonishing dishes. Simple and intuitive, clear and easy to use, with this journal you can finally write, rate and archive your wonderful delicacies from appetizers to dessert. This cookbook is the Perfect Gift for gourmet, friends and relatives who love cooking and innovating in the kitchen Inside "My Recipe Book" you'll find Wide format (8,5"x11") A useful Table of Content with an overview of your recipes An easy to fill heater for title, cooking time and temperature A section for the ingredients A section for the directions An additional space to rate every recipe A page for your dedication What are you waiting for? Kickstart your passion for cooking Buy Now with One Click!

A follow-up to Ken Hom's popular stir-fries book, 100 Weeknight Chinese Suppers offers Ken's favourite quick and simple Chinese recipes, perfect for a cosy after-work meal. From stews and curries to easy stir fries and healthy steamed and braised dishes, there are also some great light bites and easy entertaining recipes. Ken Hom is the nation's favourite Chinese chef and these recipes will turn you from the take away to the wok.

Shows how wholesome plant-based meals, new flavor combinations, and surprisingly simple raw-food techniques can become part of a fun family lifestyle. Walk with Anya Kassoff through farmers' markets, local food shops, and her garden, and you too will start to see fresh fruit and vegetables as the raw materials for artistic expression. Rose petal and honey sundaes, lemongrass

and raspberry tiramisu with cardamom cream, amaranth pumpkin porridge: with these recipes in hand, you will never run out of ways to enjoy fresh, whole foods at home. Anya's family-focused food blog, Golubka (Russian for "dove"), has a well-earned reputation for unique recipes that please the palate and senses. Her recipes are healthy by most standards--always vegetarian, mostly vegan, gluten-free, and often raw--and every dessert can serve as an energizing breakfast. Her food is fresh, seasonal, homemade, handcrafted, and 100% delightful, almost whimsical. Over 100 recipes include lighter interpretations of familiar classics and embody a fresh, bright sensibility that will inspire you well beyond the table. Anya's kitchen is part workshop and part art classroom, so many recipes double as food projects that can be done for or with kids. The Vibrant Table is a delicious homage to lightness and elegance at home. The fascinating, mouthwatering story (with ten recipes!) of the immigrant family that created a New York gastronomic legend: "The most rambunctious and chaotic of all delicatessens, with one foot in the Old World and the other in the vanguard of every fast-breaking food move in the city" (Nora Ephron, best-selling author and award-winning screenwriter). When Louis and Lilly Zabar rented a counter in a dairy store on 80th Street and Broadway in 1934 to sell smoked fish, they could not have imagined that their store would eventually occupy half a city block and become a beloved mecca for quality food of all kinds. A passion for perfection, a keen business sense, cutthroat competitive instincts, and devotion to their customers led four generations of Zabars to create the Upper West Side shrine to the cheese, fish, meat, produce, baked goods, and prepared products that heralded the twentieth-century revolution in food production and consumption. Lori Zabar—Louis's granddaughter—begins with her grandfather's escape from Ukraine in 1921, following a pogrom in which several family members were killed. She describes Zabar's gradual expansion, Louis's untimely death in 1950, and the passing of the torch to Saul, Stanley, and partner Murray Klein, who raised competitive pricing to an art form and added top-tier houseware and appliances. She paints a delectable portrait of Zabar's as it is today—the intoxicating aromas, the crowds, the devoted staff—and shares behind-the-scenes anecdotes of the long-time employees, family members, eccentric customers, and celebrity fans who have created a uniquely American institution that honors its immigrant roots, revels in its New York history, and is relentless in its devotion to the art and science of selling gourmet food.

100 Easy & Delicious Mostly Gluten-Free, Grain-Free, and Dairy-

Free Recipes for Every Day: A Cookbook

My Kitchen Table: 100 Pasta Recipes

My Kitchen Table: 100 Sweet Treats and Puds

Recipes to Comfort and Connect

The Cook You Want to Be

The Fresh Eggs Daily Cookbook

This is Mary Berry's collection of her favourite dishes that she cooks everyday for her family and friends. Mary and her close friend and assistant, Lucy Young, provide over 150 simple, prepared, delicious, reliable recipes for lunch, dinner and parties. Whether you need food for two or twenty, Mary and Lucy have included plenty of starters, mains, sides and puddings together with invaluable advice on cooking for all occasions. And no book from the Queen of Cakes would be complete without some mouth-watering, foolproof bakes. Mary invites you to enjoy afternoon tea, with an array of delicious cakes, traybakes and dainty treats. It has been nearly twenty years since Mary Berry first wrote *At Home*, and in this new edition she has extensively revised and updated many of her classic dishes as well as adding 60 brand new recipes. Mary Berry's *Baking Bible* is the only baking book you'll ever need, and Mary Berry & Lucy Young *At Home* takes care of every other mealtime.

In this companion to the number one New York Times bestseller *The Blue Zones Kitchen*, Dan Buettner offers a four-week guide and year-long sustainability program to jump-start your journey to better health, happiness, less stress, and a longer life. Get started on your way to a longer, healthier, happier life with this quick start to building your own Blue Zones lifestyle. Dan Buettner, founder of the Blue Zones and author of the New York Times number one best-selling *Blue Zones Kitchen*, offers the challenge of a lifetime: Build a foundation for better nutrition, more exercise, and a stronger social life that will extend your lifetime by 10 years. In this easy-to-implement guide, you'll start with the rules of the Blue Zones Challenge, including tips and tricks from the five Blue Zones--locations around the world where people consistently live to 100--advice for setting up a successful kitchen and pantry, and recipes for expanding your support network. Then, follow week-by-week prompts to Change your diet, Increase your activity, Update your living spaces, Build your social life. After four weeks with the help of journaling tips and delicious recipes--you'll see results in your weight, energy, well-being, and your general health. From there, follow the Blue Zones challenge throughout the rest of the year with an 11-month sustainability plan that will continue to encourage you to build upon the foundation you've already started. What you'll find is living to 100 is easier than you just takes following the Blue Zones way!

In her extraordinary first cookbook, Andrea Gentil brings to her subject equal parts science, knowledge and technique, along with a unique passion and sensibility. From sprinkling adaptogenic powder over granola to reinventing schnitzel with king trumpets, *Cooking with Mushrooms* expands our ideas of how to use mushrooms as both a food and a flavor, as a seasoning and the star of the plate. Here are a variety of mushroom broths to make your soups better. Breakfast recipes like Soupy Eggs with Chanterelles. Mushroom Larb or a Crisp Mushroom Shiitake "Bacon" Endive Wedge Salad makes the perfect lunch. Mushroom Ragu or a Roasted Chicken with Miso Mushroom Butter can change the dinner game, and a Maple Mushroom Ice Cream will transform your ideas about dessert. The dishes might sound familiar--like risotto, a bourguignon, brownies--but the ingredients and flavors are as unexpected as they are delicious. In all, *Cooking with Mushrooms* features nearly 100 recipes that unlock the powerful flavors and health-giving properties of the world's most magical ingredient.

NEW YORK TIMES BESTSELLER • Beloved food writer and social media star Andy Baraghani helps you define and develop your personal cooking style—and become the cook you want to be—in more than 100 recipes. “This book is full of things I want to make cook.”—Yotam Ottolenghi ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Delish, Food52 Andy Baraghani peeled hundreds of onions at Chez Panisse as a teenage intern, honed his perfectly balanced salad-making skills at Estela in New York City, and developed recipes in the test kitchens of Saveur, Tasting Table, and Bon Appétit. It took all those years to figure out the cook he wanted to be: a cook who is true to his Persian heritage, a fresh-vegetable lover, a citrus superfan, and an always-hungry world traveler. *The Cook You Want to Be*, Baraghani shows home cooks on how to hone their own cooking styles by teaching the techniques and unexpected flavor combinations that maximize flavor in minimal time. At Bon Appétit, Baraghani created a bevy of viral recipes—from Tahini Roasted Chickpeas to Fall-Apart Caramelized Cabbage—that became household staples. Here, he follows up with more umami-rich dishes, beautiful and restaurant-worthy meals (that take half the time of well-known dishes recast in utterly delicious ways. Among his debut cookbook’s 100 recipes, new surefire hits include Caramelized Sweet Potatoes with Browned Butter Harissa; Spicy Basil Shrimp; and Tangy Pomegranate-Chicken. Cooks will find inspiration to riff on quick meals for hurried weeknights, condiments galore, and memorable meals to impress dinner guests. In essays throughout the book, Baraghani shares convictions (why ever you must make his beloved Persian egg dish, kuku sabzi) and lessons to live by (the importance of salting fish before cooking it). *The Cook You Want to Be* is a trove of go-to recipes and practical knowledge, stunning photographs, and delicious, simple home cooking for modern times.

100 Cakes and Bakes

Fundamentals

My Kitchen Table: 100 Quick Stir-fry Recipes

Eat Well with Over 100 of My Simple, Wholesome Recipes

My Kitchen Table: 100 Cakes and Bakes

A Modern Guide to Better Cooking

100 Cakes and Bakes Random House

The New York Times bestselling creators of *Nom Nom Paleo* are back with a new collection of internationally-inspired, umami-packed dishes—including keto-friendly, Whole30, and plant-based recipes! With step-by-step photos, fun cartoons, and a dash of snarky humor, *Let's Go!* will have you running into the kitchen and ready to cook! Michelle Tam and Henry Fong know that the healthiest meal is the one you make yourself, so they're all about getting you off your butts and into the kitchen. Whether you're cooking for yourself, whipping up a family dinner, or preparing a special-occasion feast, *Nom Nom Paleo: Let's Go!* will inspire you with deliciously nourishing meals. Weeknight suppers should be healthy and flavor-packed but also fast and simple. Weekends and celebrations, on the other hand, are the perfect excuse to craft elevated (but easy!) crowd-pleasers. This cookbook offers crazy-delicious recipes for all occasions, and every single one is free of grains, gluten, dairy, and refined sugar. Better yet? No one in your family will notice what's missing! As always, *Nom Nom Paleo's* recipes reflect the diverse cuisines Michelle grew up with and culinary ideas from her travels. Often Asian-inspired, Michelle's unfussy recipes maximize flavor, optimize whole foods, and are presented with photos of each step so they're absolutely foolproof—even for novice cooks! New recipes include: Cantonese Roast Duck Nom Nom Chili Crisp Bacon Cheeseburger Casserole Chicken Karaage Instant Pot Balsamic Beef Stew Paleo-Friendly Cream Puffs. So what are you waiting for?

LET'S GO!

If there's one chef who can create 100 chicken recipes, it is Ainsley Harriott. In his second book in the My Kitchen Table series, Ainsley showcases an incredible range of flavours, cooking styles and dishes using the nation's favourite ingredient, chicken. From an oven-baked harissa chicken with cumin sweet potatoes to chilli chicken burgers and soy-poached chicken breasts with pak choi, who knew chicken could be so exciting? This is a must-have cookbook for everybody who likes chicken.

New to the My Kitchen Table Series, Cook Yourself Thin's Gizzi Erskine presents 100 of her favourite fast and foolproof suppers. With Gizzi's help, you can learn to develop your confidence in the kitchen by creating the perfect meal every time. From curries, rice and all things spice, to delicious desserts, cakes and biscuits, with this cookbook you will be able to create super suppers, that will impress family and friends, and ensure that your cookery demons are a thing of the past.

100 Weeknight Curries

Recipes from My Always Vegetarian, Mostly Vegan, and Sometimes Raw Kitchen

Polish Your Kitchen

Mary Berry at Home

Around the Kitchen Table

The New Essentials Cookbook

101 delicious, tried-and-tested recipes to help you get the most out of your air-fryer. An air-fryer is the latest kitchen must-have! This nifty, counter-top appliance is similar to an oven, as it bakes and roasts, but the key difference is its heating elements are located at the top and are enhanced by a large, powerful fan. The result is food that's crisp and delicious in no time and, most notably, it makes the perfect alternative to a deep-fat fryer for anyone adopting a healthier lifestyle. But air fryers offer plenty of other benefits too: they require practically no heat up time, cook food fast and evenly, can be used away from home (making them popular for camping trips and staycations), plus clean-up is easy too. Nutritionist Jenny Tschiesche has developed 101 tried-and-tested recipes to help you get the very best out of your air-fryer. Her appealing ideas take their inspiration from all styles of world cuisine, and there is something here to suit every dietary need and occasion, from snacks and sides to quick to easy complete meals and sweet treats.

Mary Berry is the queen of cakes. There is no one better qualified to show you how to make the best Victoria sponge, vanilla cupcake, fruit tea bread or chocolate fudge cake. Together with these eternally popular recipes, Mary also shows you how to make the best children's birthday cake, Wimbledon cake, banana muffin, French patisserie and Christmas cake. With tried-and-tested, easy recipes for every occasion, this baking cookbook should be on every baker's kitchen bookshelf.

Following the success of Mary Berry's 100 Cakes and Bakes, the baking queen returns with this wonderful collection of 100 more recipes for biscuits, pastries, cupcakes and teabreads, cakes, tarts, pies, cheesecakes and sponge puddings - plenty of inspiration to satisfy any sweet tooth. She includes both classic recipes and new ideas, which have all been tried-and-tested and photographed, making this the perfect baking book for beginners and an excellent companion to Mary's 100 Cakes and Bakes.

NEW YORK TIMES AND LOS ANGELES TIMES BESTSELLER • A highly personal love letter to the beauty and bounty of Me?xico in more than 100 transportive recipes, from the beloved food writer and host of the Babish Culinary Universe show Pruébaló on YouTube and Food52's Sweet Heat "This intimate look at a country's cuisine has as much spice as it does soul."—Publishers Weekly (starred review) **ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022**—Time, Food52 Join Rick Marti?nez on a once-in-a-lifetime culinary journey throughout Me?xico that begins in Mexico City and continues through 32 states, in 156 cities, and across 20,000 incredibly delicious miles. In Mi Cocina, Rick shares deeply personal recipes as he re-creates the dishes and specialties he tasted throughout his

journey. Inspired by his travels, the recipes are based on his taste memories and experiences. True to his spirit and reflective of his deep connections with people and places, these dishes will revitalize your pantry and transform your cooking repertoire. Highlighting the diversity, richness, and complexity of Mexican cuisine, he includes recipes like herb and cheese meatballs bathed in a smoky, spicy chipotle sauce from Oaxaca called *Albóndigas en Chipotle*; northern Mexico's grilled *Carne Asada* that he stuffs into a grilled quesadilla for full-on cheesy-meaty food euphoria; and tender sweet corn tamales packed with succulent shrimp, chiles, and roasted tomatoes from Sinaloa on the west coast. Rick's poignant essays throughout lend context—both personal and cultural—to quilt together a story that is rich and beautiful, touching and insightful.

A New Way to Bake with Naturally Sweet Ingredients

A 4-Week Plan for a Longer, Better Life

My Kitchen Table: 100 Foolproof Suppers

Good & Sweet

A Family Story, with Recipes

100 Easy Chinese Suppers

Rosemary Conley is the UK's best-loved diet and fitness expert, who has improved the way we eat and exercise for over 30 years. This book celebrates 100 of her favourite recipes, from light bites to hearty meals and express dinners to slow weekend roasts. With a nutritional breakdown accompanying each recipe, this collection of delicious dishes proves that a low-fat diet can be tasty too!

Polish Your Kitchen: My Family Table is a collection of recipes handed down from generation to generation, featuring more than 100 classic Polish dishes from the author's family home and reflecting the traditional flavors and cooking styles of the Polish hearth. This book is perfect for anyone that wants to bring a taste of Poland into their home.

Sophie Grigson's passion for vegetarian food shines through every recipe in this gorgeous collection. From light summery salads to root vegetable soups, Mediterranean pastas and Middle Eastern stews, this book will entice all readers, whether you are a vegetarian or not. Best-selling Sophie Hansen and her artist and art teacher mum Annie Herron have teamed up - with recipes to cook, preserves to make, things to sketch, crafts for the not-crafty, and more. 'Whether you're a cook, a painter or a crafter, you'll find something here to keep you leafing through the pages.' Alice Zaslavsky, author of In Praise of Veg Around The Kitchen Table is an invitation to pause our busy lives - even for half an hour - and cook, create or make something good every day. Written by food writer Sophie Hansen and her mum, art teacher Annie Herron, it celebrates the joy and sense of satisfaction that comes with preparing a simple meal to share, pencilling a sketch or making a jar of jam to give as a gift. Organised into seasons, each chapter is packed with inspiration and encouragement, including bright spring lunches and easy preserves, how to start and finish a watercolour painting at the beach (or anywhere!), generous picnics for summer days, the joy of Christmas baking and craft, cosy suppers, autumn sketching adventures and slow cooking and drawing games for cold winter afternoons. 'The kitchen table is the beating heart of any home and Sophie Hansen brings us into hers with her new book Around the Kitchen Table. Sophie's natural warmth, excellent and comforting recipes and prowess for simple crafts combine on these pages to bring us something so delightful and joyful that I honestly can't wait to bring these ideas to life on my own kitchen table. This book is not just about food and crafts, it's about bringing some lightness and joy into our lives.' Danielle Alvarez, author of Always Add Lemon

Home Food

Cooking with Mushrooms

Nom Nom Paleo

Let's Go!

My Kitchen Table: 100 Recipes for Entertaining

My Kitchen Table: 100 Vegetarian Feasts

Take your cooking skills to the next level while developing a knockout repertoire of 200 essential dishes that satisfy what our modern palates crave, from simple meals to dinner-party centerpieces. We've made improvements to well-loved dishes by incorporating innovative techniques in recipes such as Butter-Basted Rib-Eye Steak and added modern classics such as Vegetable Bibimbap and Olive Oil-Yogurt Bundt Cake. In this book, you'll find the perfect roast chicken and a killer banana bread but also a Turkish-inspired tomato soup, luscious Chinese braised short ribs, and a set of wholesome grain bowls. A chapter on weeknight dinners offers smart paths to great flavor--from Bucatini with Peas, Kale, and Pancetta that cooks in one pot to a pizza that bakes in a skillet--including plenty of vegetarian options. Other chapters turn up the volume on breakfast and dessert standbys; try the 100 Percent Whole-Wheat Pancakes and Brown Sugar Cookies and you may never go back to the regular versions. We'll also help you pull off your next--or even your first!--dinner party with recipes guaranteed to impress (and to work), such as Braised Lamb Shanks with Bell Peppers and Harissa, Miso-Marinaded Salmon, and Roasted Zucchini and Eggplant Lasagna. Most of us--not just newbies--could stand to bone up on certain culinary basics, and our methods may surprise even more experienced cooks, from seeding fresh chiles (we use a measuring spoon) to hulling strawberries (a plastic straw works well). And that's just the tip of the iceberg of what these recipes teach. You'll discover how to "reverse sear" thick pork chops so they turn out juicy all the way through, grind meat in a food processor for the ultimate burger, and shape fresh corn tortillas without a tortilla press or rolling pin. As you progress through this book, you will also gain a deeper understanding of ingredients, better techniques, and the secrets we use in the test kitchen via sidebars called "Think Like a Cook," which offers insights that can help in your larger culinary life. For example: How to Be an Avocado Whisperer: Squeezing that avocado is just going to bruise it. Learn a better way to tell when it's ripe. Improvising a Pan Sauce: After searing a steak, chop, or chicken breast, don't clean the pan! We show you how to use these browned bits to make a rich, deeply flavored sauce. How Cheese Melts: Learn why some cheeses melt smoothly while others turn greasy--plus a trick to help cheddar melt without breaking. The Egg-Doneness Continuum: See the difference between soft-, hard-, and overcooked eggs and find a foolproof method for nailing it every time (and removing the shells more easily).

This is the second Madhur Jaffrey cookbook in the My Kitchen Table series. Madhur's first book, *100 Essential Curries*, offered a comprehensive selection of classic Indian recipes. This new title will provide recipes for simple curries, perfect for cooking up quickly during the week. There are

family-favourites, including creamy kormas, stir-fried prawns and spicy chicken recipes, as well as satisfying stews, quick kebabs and ideas for light suppers and snacks. Some recipes are quick to make, others can be prepared ahead. Perfect for the busy cook.

Antonio Carluccio is the Godfather of Italian food and his passion for pasta is complemented by his extensive knowledge. This book collects 100 of his delicious pasta recipes, from the quick to the complicated, traditional to modern, light summery recipes to hearty baked dishes. Everybody loves pasta and this cookbook will ensure that you have a recipe for every occasion.

Great cooks never stop learning. Go to cooking school in your own kitchen with over 80 themed courses to learn more than 200 skills and cook 400 recipes This all-new exploration of the fundamentals of cooking is perfect for anyone (from brand-new to experienced cooks) who wants to learn not just the "hows" but also the "whys" of cooking. Why does pizza bake better on a stone? Why do mushrooms benefit from water when sautéing? Why should you salt food at multiple stages during the cooking process? More than 80 focused courses let you dive into your favorite topics, whether it's Pizza, Fried Rice, Fish on the Grill, or Birthday Cake, and take a mini-bootcamp on the subject, each introduced by an ATK test cook. The courses are presented in easily digestible sections so you don't have to read a lot before you pick up your knife and start cooking. Cooking principles, technique, key takeaways, food science, and more are woven into each course so you learn as you cook. Jump into a class on Fresh Italian Pasta to learn how to: □ make fresh pasta from scratch without a machine □ cut fettucine and make Fettucine Alfredo □ make a classic marinara sauce and basil pesto Infographic pages take you farther behind recipes and ingredients: See how olive oil is really produced, or how temperature affects the state of butter (and why firm, soft, and melted butter behave differently in cooking). Every chapter progresses from the basics of the best way to poach a perfect egg and make chicken broth to upping your game with huevos rancheros and mastering the elusive roast chicken. If you want to feel accomplished and really know how to cook, come learn with America's Test Kitchen.

The New Cooking School Cookbook

My Kitchen Table: 100 Meals in Minutes

Air-fryer Cookbook

Mi Cocina

My Recipe Book

Over 100 Fabulous Recipes to Use Eggs in Unexpected Ways

Here are Rick Stein's top 100 fish and seafood recipes from all over the world. From light meals and quick lunches, pasta, rice and noodle dishes as well food to share, there is a recipe for every level of skill and occasion. Rick Stein's passion for flavour and enthusiasm for food shine through his recipes and his unerring ability to reassure nervous cooks will make this fish cookbook an invaluable resource.

My Kitchen Table -- a cookery superbrand. A follow-up to Ken Hom's popular stir-fries book, 100 Weeknight Chinese Suppers offers Ken's favourite quick and simple Chinese

recipes, perfect for a cosy after-work meal. From stews and curries to easy stir fries and healthy steamed and braised dishes, there are also some great light bites and easy entertaining recipes. Ken Hom is the nation's favourite Chinese chef and these recipes will turn you from the take away to the wok.

A Fungi Lover's Guide to the World's Most Versatile, Flavorful, Health-Boosting Ingredients

The Vibrant Table

Simple Chinese Cooking

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