

Comfort Food Nook

Based on the success of the best-selling Comfort Food Diet Cookbook and the Comfort Food Diet Family Classics Collection, Taste of Home is excited to bring you the brand-new time-saving edition, The Comfort Food Diet, New Quick and Easy Favorites! Inside you'll find 380 mouthwatering recipes that will satisfy your cravings in a healthy way. You can indulge in hearty casseroles, creamy pastas, crunchy snacks –even rich tasting desserts—and still lose weight! And you can cut back on the time you spend in the kitchen, since more than a third of the recipes are quick and easy to prepare. The diet is simple. Inside you'll discover a 6-week meal plan that counts up the calories for you. Each day you'll find breakfast, lunch, and dinner menus that keep your weight-loss goals in focus. The plan even includes snacks and desserts. Each recipe features prep and cook times so you can make dishes that fit your family's schedule. The slow-cooker and 20-minute or less prep chapters will save you time in the kitchen while the 8-ingredients or less chapter will save you time at the store. Also included are motivational “before and after” weight loss stories and tips from followers of the diet on how they get the most from the program, their weight-loss strategies and advice.

The Autoimmune Protocol Comfort Food Cookbook revisits all of the fun comfort foods you love with a healing twist. Every recipe is autoimmune protocol compliant—free of gluten, grains, eggs, dairy, nightshades, legumes, seeds, and refined sugars—but still tastes like the foods you crave. Enjoy these amazing dishes with nostalgic family members, picky kids, or oblivious party guests that will be none the wiser! Including classics you know and love, like cupcakes, lasagna, waffles, and more, this cookbook features over 100 recipes that are anything but boring. You'll find recipes for breakfasts, appetizers, soups and salads, crazy good sides, classic Sunday night dinners, holiday favorites, easy one-pan meals, decadent desserts, and more! The recipes are both delicious and easy to make for hard-working moms and busy families.

Learn Inner Nurturing and End Emotional Eating If you regularly eat when you're not truly hungry, choose unhealthy comfort foods, or eat beyond fullness, something is out of balance. Recent advances in brain science have uncovered the crucial role that our early social and emotional environment plays in the development of imbalanced eating patterns. When we do not receive consistent and sufficient emotional nurturance during our early years, we are at greater risk of seeking it from external sources, such as food. Despite logical arguments, we have difficulty modifying our behavior because we are under the influence of an emotionally dominant part of the brain. The good news is that the brain can be revired for optimal emotional health. When Food Is Comfort presents a breakthrough mindfulness practice called Inner Nurturing, a comprehensive, step-by-step program developed by an author who was herself an emotional eater. You'll learn how to nurture yourself with the loving-kindness you crave and handle stressors more easily so that you can stop turning to food for comfort. Improved health and self-esteem, more energy, and weight loss will naturally follow.

From the pages of Saveur magazine, one of the world’s premier food publications, comes a celebration of the enormous range of regional American and international dishes that have shaped the classic comfort foods of today. A steaming bowl of udon noodles, a bubbling serving of macaroni and cheese, a hearty helping of huevos rancheros, a perfectly browned grilled cheese sandwichthese are just some of the 100 mouthwatering recipes in this extraordinary volume that highlights the pleasures of comfort food in all its diversity. Brimming with more than 200 stunning photographs and memorable sidebars that present the people, ingredients, and techniques involved in the recipes, Saveur The New Comfort Food is an unforgettable journey behind the scenes of our favorite heartwarming dishes.

More than 100 hearty, easy and slimming recipes from Kate Allinson and Kay Featherstone, authors of the bestselling Pinch of Nom series. From satisfying savoury dishes to indulgent desserts, Pinch of Nom Comfort Food is packed with slimming-friendly, delicious dishes that will keep you and your loved ones happy and healthy. From lazy weekend breakfasts to filling mains and warming puddings, this book is brimming with tasty meals that are easy to make. Many of the dishes have alternative cooking methods, so you can choose whether to cook in the oven, slow cooker or pressure cooker, depending on your schedule. From Katsu Chicken Bites, Steak and Chips Pie and Cheesy Aubergine Bake to Slow Cooker Stroganoff, Halloumi Couscous Burgers and Millionaire Shortbread, you'll be spoilt for choice on what to cook first.

Feeling adventurous? Try Danger Dogs! Need a sweet and fruity fix? Cherry Pie ticks all the boxes. Featuring Pinch of Nom’s trademark big flavours, these recipes use easy-to-find ingredients to create dishes that everyone will love – whether they’re watching their waistline or not.

Hot for Food Vegan Comfort Classics

100 Slimming, Satisfying Recipes

Pinch of Nom Comfort Food

The Autoimmune Protocol Comfort Food Cookbook

Recipes for the Crispy, Crunchy, Comfort-Food Classic [A Cookbook]

Comfort Food Shortcuts: An "In the Kitchen with David" Cookbook from QVC’s Resident Foodie

Delicious!

The Norske Nook’s mile-high meringue and dairyland deliciousness attracts foodies, celebrities, and tourists from around the world to sample its glorious pies. This beautifully photographed cookbook features more than seventy pies, including thirty-six blue ribbon-winners at the annual National Pie Championships, plus Scandinavian specialties, cheesecakes, tortes, cookies, and muffins.

The blogger behind the Saveur award-winning blog The First Mess shares her eagerly anticipated debut cookbook, featuring more than 125 beautifully prepared seasonal whole-food recipes. Home cooks head to The First Mess for Laura Wright’s simple-to-prepare seasonal vegan recipes but stay for her beautiful photographs and enchanting storytelling. In her debut cookbook, Wright presents a visually stunning collection of heirloom-quality recipes highlighting the beauty of the seasons. Her 125 produce-forward recipes showcase the best each season has to offer and, as a whole, demonstrate that plant-based wellness is both accessible and delicious. Wright grew up working at her family’s local food market and vegetable patch in southern Ontario, where fully stocked root cellars in the winter and armfuls of fresh produce in the spring and summer were the norm. After attending culinary school and working for one of Canada’s original local food chefs, she launched The First Mess at the urging of her friends in order to share the delicious, no-fuss, healthy, seasonal meals she grew up eating, and she quickly attracted a large, international following. The First Mess Cookbook is filled with more of the exquisitely prepared whole-food recipes and Wright’s signature transporting, magical photography. With recipes for every meal of the day, such as Fluffy Whole Grain Pancakes, Romanesco Confetti Salad with Meyer Lemon Dressing, Roasted Eggplant and Olive Bolognese, and desserts such as Earl Grey and Vanilla Bean Tiramisu, The First Mess Cookbook is a must-have for any home cook looking to prepare nourishing plant-based meals with the best the seasons have to offer.

Nunn chronicles her quest to overcome the convergence of the sudden loss of her brother, being dumped by her fiancé, and being evicted from her apartment by cooking her way across the country while staying with friends and family. Traveling back home, she revisited scenes from her dysfunctional Southern upbringing, dominated by her dramatic, unpredictable mother and her silent, disengaged father. Nunn came to realize food is a source of connection and identity, and with it came a sense of hope for the future. Includes recipes.

" Dark, provocative, and glaringly honest," H. Turley, Reader HER: The first day of my captivity was like being born... or dying. They're both kind of the same thing with the long tunnel and the bright light at the end. Maybe it wasn't like either, actually. Maybe I'm remembering it wrong because for me that day all there was was darkness. HIM: Today I found something beautiful and decided to break it. I wanted to see it shatter in my hand and crumble at my feet. Her name is Emily Vargas.She's bright and educated and stunning. Articulate. She'll want someone to talk to her. REVIEWS: " . . . beautifully written and exquisitely detailed . . . a brilliantly written book and I highly suggest it, if you're up for the challenge."

-mamakittyreviews.com " . . . the most twisted form of psychological conditioning, I've ever read . . . will stick in your brain for days after you read it." - Kathleen Gresham, Reader

A twisted relationship between two couples reaches a terrible climax in this novel by the New York Times-bestselling author of Machines Like Me. Colin and Mary are lovers on holiday in Italy, their relationship becoming increasingly problematic as they become increasingly alienated from one and other. They move from place to place in this foreign land but seemingly without aim or purpose, seemingly bored and without attachment. Then they meet a man named Robert and his disabled wife, Caroline. Colin and Mary seem happy for the diversion—happy to meet another couple that takes their focus off of each other for a while. But things become strange when they attempt to leave: Robert and Caroline insist that they stay with them for a while longer. While Mary and Colin do rediscover an erotic attraction to each other during this time, they also find that their relationship with Robert and Caroline is taking a dreadful and horrific turn, in this “fine novel” by the Booker Prize-winning author of Saturday and On Chesil Beach (New Statesman). “McEwan perfectly captures the thrill of travel when one is divorced from familiar surroundings and the chance of something unusual and out-of-character seems possible. Of course, this being a McEwan fiction, the possibility is a brutal truth about how people find love in extreme ways.”—The Daily Beast

The Norske Nook Book of Pies and Other Recipes

Comfort Food Fix

Body and Soul Food

Taking Your Favorite Foods and Stuffing Them to Make New, Different and Delicious Meals

slim down with 380 satisfying recipes!

Keto Comfort Foods

Feel-Good Favorites Made Healthy

#1 NEW YORK TIMES BESTSELLER □ ONE OF TIME MAGAZINE’S 100 BEST YA BOOKS OF ALL TIME The extraordinary, beloved novel about the ability of books to feed the soul even in the darkest of times. When Death has a story to tell, you listen. It is 1939. Nazi Germany. The country is holding its breath. Death has never been busier, and will become busier still. Liesel Meminger is a foster girl living outside of Munich, who scratches out a meager existence for herself by stealing when she encounters something she can’t resist:books. With the help of her accordion-playing foster father, she learns to read and shares her stolen books with her neighbors during bombing raids as well as with the Jewish man hidden in her basement. In superbly crafted writing that burns with intensity, award-winning author Markus Zusak, author of I Am the Messenger, has given us one of the most enduring stories of our time. □The kind of book that can be life-changing.□□The New York Times □Deserves a place on the same shelf with The Diary of a Young Girl by Anne Frank.□ □USA Today DON’T MISS BRIDGE OF CLAY, MARKUS ZUSAK’S FIRST NOVEL SINCE THE BOOK THIEF.

Wild & Delicious Spins on Your Favorite Comfort Food You haven’t lived until you’ve tried French fries with brown gravy and two different kinds of cheese. Or better yet, taste jalapeños stuffed with goat cheese and ricotta. Oh, add pasta with seared scallops, red pastrami and marsala cream to the list. These are just some of the crazy delicious comfort food recipes Chef Altiero Kerry and Katherine Gaudet have up their sleeves. Adventures in Comfort Food takes ordinary dishes like wontons, salad and lasagne and turns them into Wontons From Spaaaace, Hot. Dressed. Salad. and Sorta Lasagne. Other concoctions include: -FBOM (Fabulous Bowl of Meat) -Pork Mole -New Age Chowder -Lobster Mac ‘N Cheese -Polenta Pizza Casserole -Spaghetti Wit -Smoked Meat Loaf -Seared Scallops in Asian Sauce -Oven-Roasted Fish Tacos -Pierogies à la Pink Plate Each recipe has a unique spin that takes the flavor to new levels of greatness for you and your family. With one-of-a-kind recipes throughout, this book is a surefire way to have your dinner guests talking about your food and coming back for more. So if you're looking to make yourself stand out in the kitchen, don't hold back with the amazing recipes in this book.

It has become common knowledge that childhood obesity rates are increasing every year. But the rates continue to rise. And between busy work schedules and the inconvenient truth that kids simply refuse to eat vegetables and other healthy foods, how can average parents ensure their kids are getting the proper nutrition and avoiding bad eating habits? As a mother of three, Jessica Seinfeld can speak for all parents who struggle to feed their kids right and deal nightly with dinnertime fiascos. As she wages a personal war against sugars, packaged foods, and other nutritional saboteurs, she offers appetizing alternatives for parents who find themselves succumbing to the fastest and easiest (and least healthy) choices available to them. Her modus operandi? Her book is filled with traditional recipes that kids love, except they're stealthily packed with veggies hidden in them so kids don't even know! With the help of a nutritionist and a professional chef, Seinfeld has developed a month's worth of meals for kids of all ages that includes, for example, pureed cauliflower in mac and cheese, and kale in spaghetti and meatballs. She also provides revealing and humorous personal anecdotes, tearlout shopping guides to help parents zoom through the supermarket, and tips on how to deal with the kid that "must have" the latest sugar bomb cereal. But this book also contains much more than recipes and tips. By solving problems on a practical level for parents, Seinfeld addresses the big picture issues that surround childhood obesity and its long-term (and ruinous) effects on the body. With the help of a prominent nutritionist, her book provides parents with an arsenal of information related to kids' nutrition so parents understand why it's important to throw in a little avocado puree into their quesadillas. She discusses the critical importance of portion size, and the specific elements kids simply must have (as opposed to adults) in order to flourish now and in the future: protein, calcium, vitamins, and Omega 3 and 6 fats. Jessica Seinfeld's book is practical, easy-to-read, and a godsend for any parent that wants their kids to be healthy for a long time to come.

The ketogenic diet is all about nourishing and healing your body with nutrient-dense whole foods, as international bestselling author Maria Emmerich has demonstrated in her previous books, The Ketogenic Cookbook and The 30-Day Ketogenic Cleanse. In Keto Comfort Foods, Emmerich has compiled her most soul-warming, happiness-invoking recipes. The book's 170+ recipes include cinnamon rolls, steak fries, chicken cordon bleu and tiramisu cheesecake. Maria has covered all the bases, giving you the recipes and tips you need to make delicious and healthy versions of your favourite dishes.

The Scandinavians excel in comfort □ family, friends, a good atmosphere, long meals, relaxation and an emphasis on simple pleasures. They even have a word for this kind of cosiness that comes with spending quality time in hearth and home when the days are short: hygge. Trine Hahnemann is the doyenne of Scandinavian cooking and loves nothing more than spending time in her kitchen cooking up comforting food in good company. This is her collection of recipes that will warm you up and teach you to embrace the art of hygge, no matter where you live.

Modern Asian Comfort Food from Tokyo to Texas

In the Kitchen with David (Enhanced Edition)

A Novel

Taste of Home 5 Ingredient Comfort Food

Eat the Foods You Miss and Still Lose Up to a Pound a Day

Rachael Ray Top 30 30-minute Meals

Delicious & Healthy Comfort Food from My Table to Yours!

Four-time undefeated boxing world champion, cooking personality, and passionate health advocate, Laila Ali’s Food For Life features over 100 sassy recipes that will help you “swap it out.” In Laila’s kitchen, nutrition is King, but flavor is Queen! In her debut cookbook, Laila shows you how to make knockout meals in ways that work with your busy and demanding life, so you can eat healthy, delicious food without feeling hungry! Food for Life shares more than 100 of Laila's favorite recipes. Whether you’re new to cooking, busy feeding a family, or ready to eat healthier, Food for Life will be your guidebook! In Food for Life, you’ll find real-life recipes to bring simple, healthy, hearty, and satisfying food to the table, such as: - Stovetop Ratatouille - Oven-“Fried” Chicken - West Coast Southern Greens - The Greatest of All Time Burger (her father’s favorite) - Heavenly Lemon Yogurt Cake

Eric Silverstein’s background in both Asian and Southern/Southwestern cuisine informs his cooking at his Austin restaurant, The Peached Tortilla. The 100 flavor-packed recipes here include many of the restaurant’s most-beloved dishes, like the Banh Mi Taco, JapaJam Burger, Pork Belly Slider, crispy Umami Fried Chicken, Asian Pear Miso Salad, and Malaysian Laksa Noodle Bowl. This is Asian fusion at its best, delivering soul-satisfying comfort food with a kick!

“The recipes in Southern Plate made my mouth water!...This wonderful cookbook made me feel like I was reading something of my own.” -Paula Deen, author of Paula Deen’s Savannah Style “I’ve been testing these recipes in my own kitchen and every single one turns out to be better than anything my grandmother ever made.” -Dorothea Benton Frank, author of Return to Sullivans Island and Lowcountry Summer Christy Jordan, the creator of SouthernPlate.com, serves up a collection of delicious recipes for “classic comfort foods that makes everyone feel like family.” Featuring scrumptious dishes passed down for generations through Jordan’s family, Southern Plate highlights the very best in southern cooking—for fans of Paula Deen and Ree Drummond’s The Pioneer Woman Cooks.

Comfort FoodG.P. Putnam’s Sons

This enhanced eBook edition contains more than thirty minutes of video, featuring tips on picking the right ingredients, advice from experts on meat, poultry, and cheeses, and cooking demonstrations of Venable family recipes by David and his mom.* David Venable will be the first to tell you: He loves his food. And as the beloved host of QVC’s popular program, In the Kitchen with David,® he’s put that passion on mouthwatering display, welcoming some of the greatest names in the food world. But Venable’s own culinary skills–honed in the Carolina kitchens of his mother and grandmothers–are nothing short of remarkable and tantalizing. Now, in his anticipated debut cookbook, Venable shares 150 delicious recipes of hearty, easy-to-make, comforting dishes. In the Kitchen with David covers everything from appetizers and breads to soups and salads to main courses and sides, as well as his lifelong love of bacon (The Divine Swine!). You’ll get ideas for quick Monday-to-Friday dinners, let-it-cook-all-weekend suppers, savory breakfasts and brunches, cocktail party fun, game-day eats, and family reunion feasts. And of course, no Southern-influenced cookbook is complete without a little something sweet. Venable’s favorites include Party Starters: White Bean and Sun-Dried Tomato Dip, Chicken Nachos, Cheddar-Broccoli Poppers with Ranch Dipping Sauce, Cheesy Crab Stuffed Mushrooms Supporting Players: Summer Squash Fritters with Garlic Dipping Sauce, Scrumptious Hush Puppies, Mom’s “Browned” Rice, Sweet Potato-Pineapple Casserole Main Events: Breaded Pork Cutlets, Chicken Marsala, Braised Beef Short Ribs, Low Country Boil Sweet, Sweet Gratification: Deep Dish Apple Pie, Flourless Chocolate Cake, Banana Pudding Cheesecake, Peach Cobbler Loaded with gorgeous photographs, helpful “Dishin’ with David” tips, and personal anecdotes, In the Kitchen with David encourages you and your family to gather around the dinner table for great meals and, more important, great memories. After all, the portions are generous; the options are limitless. Foreword by Paula Deen Advance praise for In the Kitchen with David “David Venable’s unbridled love for good, hearty comfort food is absolutely infectious. He

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knows what delicious food tastes like, and one peek at the recipes in his book had me positively drooling. I haven't been this excited about a cookbook in a long, long time!"—Ree Drummond, #1 New York Times bestselling author of The Pioneer Woman Cooks “David definitely knows his way around the kitchen, and he sure gets cooking with some comfort food in this book. And that’s saying something coming from the two of us comfort food lovers!”—Pat and Gina Neely, hosts of Down Home with the Neelys *Video may not play on all readers. Please check your user manual for details.

The Mile End Cookbook

When Food Is Comfort

Simple Secrets to Get Your Kids Eating Good Food

Comfort Food

Saveur: The New Comfort Food

The Comfort of Strangers

Tiring of playing the hostess as her fiftieth birthday approaches, celebrity chef Augusta Simpson endeavors to distance herself from her overly dependent loved ones and receives assistance from handsome fellow chef Oliver in her efforts to launch an on-air cooking class. By the author of The Friday Night Knitting Club.

May the best chef win... After four years at the country’s top culinary school and several years as head chef in her mother’s restaurant, Rowan Townsend has built a notable reputation. Her farm-to-table collard greens have long been bringing everyone to the yard, but limits on the restaurant’s size have led to long waits. Looking to expand the restaurant, she enters a televised chef competition. The problem? Her infuriatingly-talented nemesis from culinary school also enters. To the culinary world, Knox Everheart is restaurant royalty. As much as Rowan wants to deny it, he’s a gifted chef. Rowan knows her arrogant arch-nemesis is confident he’ll win—he’s certainly given her a run for her money more times than she’d like to admit. But this time, she’s ready to show him who’s boss. Their rivalry soon sparks fireworks in the kitchen and, as the competition heats up, so does Rowan’s attraction to Knox. And somewhere between pasta and gumbo, they both need to decide what’s worth fighting for.

What if you could cook fantastic meals similar to the heartwarming comfort dishes your grandma used to make...and have them be good for you? In Paleo Comfort Foods, Charles and Julie Mayfield provide you with an arsenal of recipes that are healthy crowd-pleasers, sure to appeal to those following a paleo, primal, gluten-free, or "real-food" way of life—as well as those who have not yet started down such a path.Implementing paleo guidelines and principles in this book (no grains, no gluten, no legumes, no dairy), the Mayfields give you 100+ recipes and full color photos with entertaining stories throughout. The recipes in Paleo Comfort Foods can help individuals and families alike lose weight, eat healthy and achieve optimum fitness, making this way of eating sustainable, tasty and fun.

NEW YORK TIMES BESTSELLER Before Gabrielle Hamilton opened her acclaimed New York restaurant Prune, she spent twenty hard-living years trying to find purpose and meaning in her life. Blood, Bones & Butter follows an unconventional journey through the many kitchens Hamilton has inhabited through the years: the rural kitchen of her childhood, where her adored mother stood over the six-burner with an oily wooden spoon in hand; the kitchens of France, Greece, and Turkey, where she was often fed by complete strangers and learned the essence of hospitality; Hamilton’s own kitchen at Prune, with its many unexpected challenges; and the kitchen of her Italian mother-in-law, who serves as the link between Hamilton’s idyllic past and her own future family—the result of a prickly marriage that nonetheless yields lasting dividends. By turns epic and intimate, Gabrielle Hamilton’s story is told with uncommon honesty, grit, humor, and passion.

Ideal for busy nights, these comfort-food staples also fill the bill for weekend menus, after-school snacks and breakfast emergencies. Enjoy easy comfort foods everyday with this exciting new book. Preparing a stick-to-your-ribs dish doesn't have to eat up hours of kitchen time. Simply turn to 5-Ingredient Comfort Food, the latest cookbook from Taste of Home. Hearty mac & cheese, four-layer lasagna, crispy fried chicken, savory enchiladas and moist chocolate cake...look inside for these satisfying specialties and hundreds of others. Each recipe requires just five ingredients (or fewer!), most of which are likely in your pantry and refrigerator already. What could be quicker? CHAPTERS Breakfast Snacks & Appetizers Sides & Breads Main Courses Soups & Sandwiches Cookies, Bars & Brownies Cakes, Pies & Desserts RECIPES Pizza Egg Rolls Warm Spinach-Artichoke Dip Cheeseburger Soup Buttery Focaccia Chicago-Style Stuffed Pizza Chicken & Dumping Casserole Beefy Tortilla Bake Mom's Meat Loaf Hearty Beef Stew Meatball Subs Taco Lasagna Slow-Cooker Sloppy Joes Macaroni Salad Garlic Mashed Potatoes Peanut Butter Kiss Cookies Fudgy Brownie Pie Apple Crisp Ho-Ho Cake

Kitchen Yarns: Notes on Life, Love, and Food

Summer at the Comfort Food Cafe (The Comfort Food Cafe, Book 1)

Trisha's Kitchen

Deceptively Delicious

Fried Chicken

Food for Life

Stuffed: The Ultimate Comfort Food Cookbook

Noah and Rae Bernamoff, owners of the New York City restaurant Mile End, celebrate the craft of new Jewish cooking with more than 100 soul-satisfying recipes and gorgeous photographs. When Noah and Rae opened Mile End, their tiny Brooklyn restaurant, they had a mission: to share the classic Jewish comfort food of their childhood. Using their grandmothers ’ recipes as a starting point, they updated traditional dishes and elevated them with fresh ingredients and from-scratch cooking techniques. In The Mile End Cookbook, the Bernamoffs share warm memories of cooking with their families and the traditions and holidays that inspire recipes like blintzes with seasonal fruit compote; chicken salad whose secret ingredient is fresh grribenes; veal schnitzel kicked up with pickled green tomatoes and preserved lemons; tsimis that ’ s never mushy; and cinnamon buns made with challah dough. Noah and Rae also celebrate homemade delicatessen staples and share their recipes and methods for pickling, preserving, and smoking just about anything. For every occasion, mood, and meal, these are recipes that any home cook can make, including: SMOKED AND CURED MEAT AND FISH: brisket, salami, turkey, lamb bacon, lox, mackerel PICKLES, GARNISHES, FILLINGS, AND CONDIMENTS: sour pickles, pickled fennel, horseradish cream, chicken con fi t, sauerkraut, and soup mandel SUMPTUOUS SWEETS AND BREADS: rugelach, jelly- fi lled doughnuts, fl ourless chocolate cake, honey cake, cheesecake, challah, rye ALL THE CLASSICS: the ultimate chicken soup, ge fi lte fi sh, corned beef sandwich, latkes, knishes With tips and lore from Jewish and culinary mavens, such as Joan Nathan and Niki Russ Federman of Russ & Daughters, plus holiday menus, Jewish cooking has never been so inspiring.

The creator of the popular food blog, "The Food in my Beard," provides a variety of creative "extreme stuffed" recipes, from Pepperoni Stuffed Brazilian Cheese Balls to Cuban Sandwich Empanadas. Original.

NEW YORK TIMES BESTSELLER • Includes an exclusive conversation between Ruth Reichl and Emily Giffin Ruth Reichl is a born storyteller. Through her restaurant reviews, where she celebrated the pleasures of a well-made meal, and her bestselling memoirs that address our universal feelings of love and loss, Reichl has achieved a special place in the hearts of hundreds of thousands of readers. Now, with this magical debut novel, she has created a sumptuous, wholly realized world that will enchant you. Billie Breslin has traveled far from her home in California to take a job at Delicious!, New York ’ s most iconic food magazine. Away from her family, particularly her older sister, Genie, Billie feels like a fish out of water—until she is welcomed by the magazine ’ s colorful staff. She is also seduced by the vibrant downtown food scene, especially by Fontanari ’ s, the famous Italian food shop where she works on weekends. Then Delicious! is abruptly shut down, but Billie agrees to stay on in the empty office, maintaining the hotline for reader complaints in order to pay her bills. To Billie ’ s surprise, the lonely job becomes the portal to a miraculous discovery. In a hidden room in the magazine ’ s library, Billie finds a cache of letters written during World War II by Lulu Swan, a plucky twelve-year-old, to the legendary chef James Beard. Lulu ’ s letters provide Billie with a richer understanding of history, and a feeling of deep connection to the young writer whose courage in the face of hardship inspires Billie to comes to terms with her fears, her big sister and her ability to open her heart to love. Praise for Delicious! “ Compulsively readable. . . . a treat for anyone who loves a warm, character-packed tale—a delectable mix of flavor, fantasy, and emotional comfort food. ” —O: The Oprah Magazine “ [Reichl ’ s] New York is a fairy-tale town where beautiful food abounds. . . . The novel presents a whole passel of surprises: a puzzle to solve; a secret room; hidden letters; the legacy of James Beard; and a parallel, equally plucky heroine from the past, who also happens to be a culinary prodigy. ” —The New York Times Book Review “ Fascinating characters. . . . There ’ s romance, intrigue, food history, and the fictional appearance of a very real American culinary icon. ” —The Austin Chronicle “ Reichl ’ s vivid descriptions of food will have readers salivating, and an insider ’ s look at life at a food magazine is fascinating. Her satisfying coming-of-age novel of love and loss vividly demonstrates the power of food to connect people across cultures and generations. ” —Library Journal (starred review) “ This savory feast of a first novel blends the rich gifts that readers of Reichl ’ s memoirs and food writing have come to expect. To a tantalizing coming-of-age story about a budding chef and journalist she adds a bittersweet tale of separated sisters. ” —More

Bubbling cheese, golden bread crumbs, tender vegetables, and succulent meats - what's not to like about casseroles? Comfort food just doesn't get any cozier, or more convenient. Now, thanks to Maryana Vollstedt, busy cooks don't have to call up Mom in order to make delicious one-dish meals for family and friends. The Big Book of Casseroles boasts over 250 recipes (including low-fat and vegetarian dishes), plus handy planning, freezing, and storage tips. For hot-from-the-oven dinners equally at home in the dining room or on the kitchen table, cooks need look no further than The Big Book of Casseroles, because serious comfort food never goes out of style.

A fun and irreverent take on vegan comfort food that's saucy, sweet, sassy, and most definitely deep-fried, from YouTube sensation Lauren Toyota of Hot for Food. In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as Lauren Toyota shares her favorite recipes and creative ways to make Philly cheesesteak, fried chicken, and mac 'n' cheese, all with simple vegan ingredients. Never one to hold back, Lauren piles plates high with cheese sauce, ranch, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, craveworthy food - like Southern Fried Cauliflower, The Best Vegan Ramen, and Raspberry Funfetti Pop Tarts - made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

Paleo Comfort Foods

100 Home-Style Recipes for Health and Weight Loss

Redefining Jewish Comfort Food from Hash to Hamantaschen

Nurture Yourself Mindfully, Rewire Your Brain, and End Emotional Eating

The First Mess Cookbook

Vibrant Plant-Based Recipes to Eat Well Through the Seasons

Adventures in Comfort Food

125 comfort food recipes and family favorites that are simple to prepare and will bring loved ones together, plus fun family stories and photos, from country music star, Food Network star, and #1 best-selling author Trisha Yearwood Trisha Yearwood’s fans know that she can cook up a comforting, delicious meal that will feed a family! Like her earlier bestsellers, Trisha’s Kitchen will include new family favorites and easy-to-make comfort foods, with stories about her family and what’s really important in life. The 125 recipes include dishes her beloved mother used to make, plus new recipes like Pasta Pizza Snack Mix and Garth’s Teriyaki Bowl. Every recipe tells a story, whether it’s her grandma’s Million Dollar Cupcakes, or her Camo Cake that she made for her nephew’s birthday. As Trisha says: “I love to cook now more than I ever have, because for me, cooking is about love. It’s sharing a meal with family and friends and talking about our lives. It’s working out thoughts in my head about what I need to conquer or accomplish while I’m working on a homemade pastry crust. Sometimes the feel of cold butter in my hands working through the flour just makes me see things more clearly.”

In this warm collection of personal essays and recipes, best-selling author Ann Hood nourishes both our bodies and our souls. From her Italian American childhood through singlehood, raising and feeding a growing family, divorce, and a new marriage to food writer Michael Ruhlman, Ann Hood has long appreciated the power of a good meal. Growing up, she tasted love in her grandmother’s tomato sauce and dreamed of her mother’s special-occasion Fancy Lady Sandwiches. Later, the kitchen became the heart of Hood’s own home. She cooked pork roast to warm her first apartment, used two cups of dried basil for her first attempt at making pesto, taught her children how to make their favorite potatoes, found hope in her daughter’s omelet after a divorce, and fell in love again—with both her husband and his foolproof chicken stock. Hood tracks her lifelong journey in the kitchen with twenty-seven heartfelt essays, each accompanied by a recipe (or a few). In “Carbonara Quest,” searching for the perfect spaghetti helped her cope with lonely nights as a flight attendant. In the award-winning essay “The Golden Silver Palate,” she recounts the history of her fail-safe dinner party recipe for Chicken Marbella—and how it did fail her when she was falling in love. Hood’s simple, comforting recipes also include her mother’s famous meatballs, hearty Italian Beef Stew, classic Indiana Fried Chicken, the perfect grilled cheese, and a deliciously summery peach pie. With Hood’s signature humor and tenderness, Kitchen Yarns spills tales of loss and starting from scratch, family love and feasts with friends, and how the perfect meal is one that tastes like home.

The beloved host of QVC’s In the Kitchen with David is back with a brand-new cookbook featuring 110 comfort food recipes that save on time—without skimping on flavor. Time is the one thing everybody wants—and the one thing nobody has enough of. Time to spend with your family, time to share meals together. Now, thanks to David Venable’s supermarket shortcuts and an array of innovative kitchen appliances, you can save precious time and still prepare incredible meals. For more than two decades, Venable has helped others make and eat good food. Here he continues his passion for tasty, easy comfort meals with 110 fail-proof recipes that utilize time-saving tips, ingredients, and appliances that home cooks can use every day. Forget making it all by scratch—Venable shows you how you can put great food on the table in record time. In this book, you’ll find fast and simple cooking methods for everything from soups and salads to appetizers and entrées to sides, noodles, desserts, and special occasion beverages. You’ll discover: • Tex-Mex Skillet Nachos • Potsticker Soup • Asian Shredded Salad • Meatball Lasagne • Creamy French Onion Chicken Casserole • Tex-Mex Country Ribs Under Pressure • Beef Empanadas • Roasted Potatoes with Bacon and Ranch Dressing • Slow Cooker Chocolate Pudding Cake • Summer Sangria Loaded with mouthwatering photographs for every recipe, Comfort Food Shortcuts is a cookbook you’ll have plenty of time to return to again and again.

Comfort food made healthy, from the New York Times bestselling author of Whole in One. In Comfort Food Fix, Ellie Krieger presents a healthier take on classic American comfort food—without sacrificing the comfort part. These 150 soul-satisfying recipes include such hearty favorites as meatloaf, lasagna, chicken potpie, crab cakes, and mashed potatoes, but without all the calories and saturated fat. With simple tricks and tips, Ellie serves up healthy delights like delicious sweet potato casserole with just a third of the calories and amazing buttermilk waffles with just a fraction of the fat. With full nutrition information for every recipe and gorgeous full-color photos that are sure to whet any appetite, Comfort Food Fix is the perfect cookbook for healthy eaters with healthy appetites. · Ellie Krieger is the host of the popular show Healthy Appetite, which airs on the Cooking Channel, and the author of the New York Times bestsellers So Easy and The Food You Crave . The book features 150 delicious comfort food recipes that are lower in calories and fat than you would ever guess based on how great they taste · 50 lavish full-color photographs beautifully illustrate finished dishes When it comes to healthy cooking, Ellie Krieger is the chef you can trust. In Comfort Food Fix, she takes the guilt out of guilty pleasures. “This accessible, health-minded cookbook is a welcome resource in a burger and bacon-obsessed moment... Krieger’s simple, time-conscious recipes with easy-to-find ingredients will satisfy sophisticated eaters and down-home palates alike.”—Publishers Weekly

An irresistible cookbook featuring more than 50 family-friendly fried chicken recipes, including classic Southern, globally influenced, and skillet- and deep-fried variations. Fried chicken is comfort food at its finest. Served alongside a biscuit, atop waffles, or just on its own, fried chicken is one of the most universally loved foods around. In Fried Chicken, Southern chef Rebecca Lang collects 50 of the most tantalizing, crowd-pleasing variations on the classic. There are perennial favorites like Buttermilk-Soaked, Bacon-Fried Chicken Smothered in Gravy; Tennessee Hot Chicken; kid-friendly Chicken Fingers; and even Gluten-Free Southern Fried Chicken. Also featured are internationally inspired recipes, such as Saigon Street Wings, Chinese Lollipop Wings, Mexican-Lime Fried Chicken Tacos, and Korean Fried Chicken with Gochujang Sauce. All of these recipes are impeccably tested, foolproof, and will have the whole family singing the praises of perfectly fried poultry.

250 Recipes for Serious Comfort Food

Home Cooking from Around the World

The Comfort Food Diaries

Scandinavian Comfort Food

Comfort and Joy: Cooking for Two

The Book Thief

The Peached Tortilla

'Full of quirky characters, friendship and humour, you will devour this engaging and heartwarming novel in one sitting' Sunday Express 'S Magazine Summer at the Comfort Food Cafe will make you laugh, make you cry, and make you raid the pantry in the middle of the night...

In this page-turning new mystery series, fraternal twins Keaton and Koby will pull double duty when they take down a killer while preparing to open their new bookstore and soul-food café, Books & Biscuits. When Koby Hill and Keaton Rutledge were orphaned at age two, they were separated, but their unbreakable connection lingered. Years later, they reunite and decide to make up for lost time and capitalize on their shared interests by opening up a well-stocked bookstore and cozy soul-food café in the quaint Pacific Northwest town of Timber Lake. But this new chapter of their lives could end on a cliffhanger after Koby's foster brother is found murdered. The murder, which occurred in public between light-rail stops, seems impossible for the police to solve. But as Keaton and Koby know, two heads are always better than one, especially when it comes to mysteries. With just a week to go before the grand opening of their new café, the twins will use their revitalized connection with each other to make sure this is the killer's final page.

Presents a compilation of the author's 30 best recipes for comfort food, including Italian-style mac 'n' cheese, 30-minute shepherd's pie, and ziti with sausage and beans.

DiSpirito "shows you how to lose up to fifteen pounds in fifteen days by eating gourmet, keto versions of the comfort foods you love. You'll find recipes for chocolate glazed donuts, cinnamon roll bites, mac and cheese, keto fried chicken, spaghetti squash carbonara, and meat lovers cauliflower pizza that deliver the same flavor with a fraction of the carbs"--

The must-have cookbook from the UK's most popular food blog, Americanized for a US audience! For breakfast, lunch, dinner, and desserts, Kate Allinson and Kay Featherstone's pinchofnom.com has helped millions of people cook delicious food and lose weight. With over 100 incredible recipes, the Pinch of Nom cookbook can help beginner and experienced home-cooks alike enjoy exciting, flavorful, and satisfying meals. From Chicken Fajita Pie and Vegetable Tagine to Cheesecake Stuffed Strawberries and Tiramisu, this food is so good you'll never guess the calorie count. Each recipe is labeled with icons to guide you toward the ones to eat tonight—whether you're looking for a vegetarian dish, hoping to create a takeout meal, want to feed a family of four or more, or have limited time to shop, prep, and cook. Pinch of Nom is the go-to home cookbook for mouthwatering meals that work for readers on diet plans like Weight Watchers, counting carbs and calories, or following any other goal-oriented eating program.

101 Recipes to Feed Your Face [A Cookbook]

An Acquired Taste

Rocco's Keto Comfort Food Diet

100+ Nourishing Allergen-Free Recipes

QVC's Resident Foodie Presents Comfort Foods That Take You Home: A Cookbook

Southern Plate

The Big Book of Casseroles

More desserts for two—plus brunch, lunch and dinner—easily adjusted should unexpected guests drop by! Just off the success of *Dessert for Two*, author Christina Lane is back with a gorgeous full-color cookbook filled with delicious meals for every hour of the day. Her signature friendly voice invites readers to try everything from her Southern Sweet Tea Fried Chicken to a Holiday Ham, perfectly portioned for whomever is sitting around the table. Fancy celebration meals appear along with down-home comfort food, all accompanied by mouth-watering photography. Recipes include: Bruleed Toasty Oats Pimento Grilled Cheese with Fried Pickles Roasted Salmon Sheet Pan Supper Perfect Filet Mignons with Twice-Baked Potatoes Rummy Oatmeal Cookies Comfort and Joy is an essential book for singles, couples, and small families.

The Inadvertent Education of a Reluctant Chef

Blood, Bones & Butter

Classic Comfort Food That Makes Everyone Feel Like Family

Embracing the Art of Hygge

Pinch of Nom

My Quest for the Perfect Dish to Mend a Broken Heart

Simple Recipes for Everyday Life