

## Community Salad Recipes From Arthur Street Kitchen

'Community completely changed my understanding of how vegetables can be used, and even how they're supposed to taste.' Community moves salads firmly to the centre of the plate, injecting colour, life and flair into everyday vegetables, and showing you how to achieve exciting flavours and hearty main meals with simple, nourishing ingredients. These are the kind of recipes you will want to share with your family, friends and neighbours, time and time again. Originally released in 2014, Community became an instant classic and favourite in kitchens all over Australia and around the world, creating a community of salad-lovers who are passionate about cooking and sharing vegetables. In this revised edition, Hetty shares 20 new recipes and some of those readers' stories - with accompanying interviews and beautiful imagery - to give the book back to the fans who made it such a phenomenon. New recipes include: Roasted sweet potato with lime cashew cream and roasted curry cashews; Butternut pumpkin with lemon tahini and miso granola; Whole roasted cauliflower with toasted farro and romesco sauce; Roasted cabbage with lentils and pumpkin seed brown butter; Pasta alla norma salad; Charred cos lettuce with lemony mushrooms, chickpeas and marinated feta. This is simple but generous food that you will want to make every night of the week, for those you love.

First published by The Equal Franchise Federation of Western Pennsylvania in 1915.

The creator of the immensely popular Salad for President blog presents a visually rich collection of more than 75 salad recipes, with contributions and interviews by artists/creative professionals like William Wegman, Tauba Auerbach, Laurie Anderson, and Alice Waters. Julia Sherman loves salad. In the book named after her popular blog, Sherman encourages her readers to consider salad an everyday indulgence that can include cocktails, soups, family style brunch dishes, and dinner-party entrées. Every part of the meal is reimagined with a fresh, vegetable obsessed perspective. This compendium of savory recipes will tempt readers in search of diverse offerings from light to hearty: Collard Chiffonade Salad with Roasted Garlic Dressing and Crouton Crumble, Heirloom Tomatoes with Crunchy Polenta Croutons, or Flank Steak and Bean Sprouts with Miso-Kimchi Dressing. On the lighter end there are Grilled Hearts of Palm with Mint and Triple Citrus, Parsimmon Caprese, and fresh Blood Marys. The recipes, while not exclusively vegetarian, are vegetable-forward and focused on high-quality seasonal produce. Sherman also includes insider tips on pantry staples and growing your own salad garden of herbs and greens. Salad—with its infinite possibilities—is a game of endless combinations, not stifling rules. And with that in mind, Salad for President offers a window into how artists approach preparing their favorite dishes. She visits sculptors, painters, photographers, and musicians in their homes and gardens, interviewing and photographing them as they cook. Utterly unique in its look into the worlds of food, art, and everyday practices, Salad for President is at once a practical resource for healthy, satisfying recipes and an inspiring look at creativity.

120 whole-food, vegetarian recipes for quick weeknight meals full of flavor, spice, color, and nutrition from the New York Times bestselling author of Super Natural Cooking “There are many reasons to love Heidi Swanson’s Super Natural Simple. It’s great food with the best ingredients presented with a modern twist.”—Steve Sando, founder of Rancho Gordo When life gets busy, it often seems easier to order in or grab something on the go than to cook at home. But this is precisely when wholesome, nutrient-packed meals are needed the most. In Super Natural Simple, beloved blogger and New York Times bestselling author Heidi Swanson offers 120 smartly streamlined recipes—with minimal ingredients, timesaving tips, and creative flavor combinations—to make healthy home cooking completely doable. If you want approachable ways to work more vegetables onto your plate, these whole-food, vegetarian recipes, along with Heidi’s power pantry of go-to dressings, drizzles, pastes, and butters, will help you create high-impact meals with total ease. Whether you’re in the mood for a make-ahead morning, weeknight noodles, a one-bowl bake, or the best salads, dishes like French Onion Breakfast Strata, Blistered Cherry Tomato Soba, Spicy Chickpeas with Kale and Coconut, and Big Raspberry-Rye Cookies are quick to prepare and beautiful on the table. Featuring gorgeous photographs that give you a peek into Heidi’s sunny Southern California lifestyle, Super Natural Simple makes eating (and living!) well second nature.

The CSA Farm Cookbook

Neighbourhood

A New Way with Vegetables

Tenderheart

The Vegetarian Athlete's Cookbook

New Vegetarian Comfort Food to Nourish Every Day

The South Beach Diet Cookbook

Community is all about sharing good food, giving you endless ideas on delicious salads to serve up for your family, friends and neighbours. These simple, sustainable and healthy recipes feature fresh, seasonal produce and inject colour, life and flair into that most modest of everyday meals: the salad. Rather than being simply sides, Community’s salads are meals in their own right, giving vegetable moment to shine.The recipes in Community are inspired by author Hetty McKinnon’s community kitchen, Arthur Street Kitchen, where Hetty single-handedly makes and delivers homemade salads to residents in Surry Hills, Sydney, on Thursday and Friday every week. All by bike! Hetty’s salads use only the freshest produce, sourced locally wherever possible. Inspired first and foremost by the season, what she sees, smells and experiences from the world around her. At the heart of every dish is a core vegetable, around which a thoughtful culinary story is built, resulting in honest, inventive and hearty salads that deliver big, punchy flavours.

Salads TODAY SPECIAL PRICE - 365 Days of Salad Recipes (Limited Time Offer) 365 Days of Salad Recipes is mainly designed to make each and every cook book lover relish the fine dining vegetarian dishes at home. It is about feeling great, having more energy, stabilizing your mood, and keeping yourself as healthy as possible. These things can be achieved by learning some nutrition basics and using the right ingredients. The book works for you. In Salad 365 Healthy Recipes, the author provides 365 healthy recipes for people who are searching for a healthier life. Salad offers several advantages:
\* Salad can build your hydration level. Most veggies are greater part water, so when you consume them you naturally hydrate your body.
\* High fiber salads consumed before a dinner have a tendency to help you devour less of the rest of the meal served subsequently. This fiber completion symptom will help you get thinner.
\* Low Calories. If you plan to be more fit and if healthy life is your objective, you may need to begin your meals with a green salad.
\* Salads are delicious, and we can mix them in many different combinations. Salad also has many advantages, so the more of them you have, the healthier you will be. The cookbook includes a recipe index. The author writer has tested and even gives you various cooking options through the oven, microwave and stove. In addition to mouthwatering recipes like: Barbecue salad with spice mix Green mango salad Green mango salad Anchovy salad The book has the best and most efficient steps that a housewife needs to present her magic in the kitchen. Everyone can enjoy the best dishes and perfect taste. The book includes 365 healthy Salad recipes and keep your health sustained. Get your copy today and enjoy 365 days of delicious, healthy and mouth watering salads recipes.

There are few things more satisfying in life than cooking a beautiful meal and sharing it with others. With this concept in mind, home cook Hetty McKinnon set up a community kitchen in her inner city terrace in Surry Hills (Sydney) in May 2011, cooking and delivering hearty, inventive home-cooked salads to hungry locals who live and work in the area. As a small, one-woman show, arthur street kitchen is a neighbourhood’s not-so-best-kept-secrets, captivating the taste buds and hearts of faithful local diners. Community brings together 60 of arthur street kitchen’s inspiring, flavour-packed salad recipes. Using the freshest, seasonal produce and an honest approach to cooking, arthur street kitchen reinvents the salad in many surprising ways, injecting colour, life and flair into this most humble of everyday dishes. vegetable, herb, legume, nut or spice turned, Community will show you how to effortlessly and confidently dish up healthy meat-free comfort food, perfect heart-and-soul meals to share with family, friends and neighbours.

'My mission is to show you that low-carb eating is easy, fun and tastes amazing. Even better, it has incredible health benefits for your blood sugar, metabolism, gut and brain.' Michelle Bridges In 2020, Michelle Bridges and the 12 Week Body Transformation program will celebrate ten years of changing Australians’ lives for the better. Michelle and her phenomenally successful 12WBT have helped over 1 million Australians lose almost 2 million kilos over 10 years. Michelle’s 12WBT advocates an easy low-carb approach to healthy eating -comprising of moderate protein, small amounts of good fats, and SMART carbs (low-carbs, not no-carbs) - with a focus on natural, unprocessed foods. This book contains 120 simple low-carb recipes, dietician-approved meal plans and exercises to help individuals reset their metabolism and achieve long-term good health. Above all, it contains a solution. It’s perfect for those who are already familiar with 12WBT or for those who are interested in learning more about a program that has been tried, tested and loved by thousands of everyday Australians. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book.

Recipes from Arthur Street Kitchen

Yiddish Recipes Revisited

The Confession Club

A Culinary Adventure [A Cookbook]

A Fresh Guide to 200+ Vibrant Dishes Using Greens, Vegetables, Grains, Proteins, and More

Ottolenghi Test Kitchen: Shelf Love

Community

*Liten up your diet with the more than 250 good-carb, healthy-fat, sugar-free recipes in this must-have cookbook for anyone wanting to eat healthier and enjoy delicious flavor. Ranging from the simple to the elegant, the strictly kosher dishes are accompanied by detailed yet easy-to-understand nutritional information. Whether you're struggling to take off a few pounds, have serious health concerns, or are in perfect shape, Enliteden Kosher Cooking is a resource you cannot be without. Ms. Cohen is the founder and CEO of the Jewish Diabetes Association.*

*Frustrated with searching for recipes in various books, websites and handwritten or printed notes? Let this blank recipe book become your master recipe collection and simplify your cooking life. Using the book is easy. Simply write out your recipe on the recipe pages and add the name and page number to the index. This book contains 100 blank recipe pages just waiting to be filled in. Makes a perfect gift. Each page includes space for: Ingredients Method Notes Number of servings Calories Cooking Time Prep time Oven temperature Source The journal has been designed to be easily customisable to suit your own style and preferences. Useful weights and measures conversions are included in the front of the book with various US to UK conversions detailed. Measuring 8.5" x 11" it is close to A4 size and allows plenty of space to write. Stop hunting for your favourite recipes and start recording them in your own personal cook book.*

*For bestselling cookbook author Hetty McKinnon, Asian cooking is personal. McKinnon grew up in a home filled with the aromas, sights, and sounds of her Chinese mother's cooking. These days she strives to recreate those memories for her own family--and yours--with traditional dishes prepared in non-traditional ways. It's a sumptuous collection of creative vegetarian recipes featuring pan-Asian dishes that anyone can prepare using supermarket ingredients. Readers will learn how to make their own kimchi, chilli oil, knife-cut noodles, and dumplings. They'll learn about the wonder that is rice and discover how Asian-inspired salads are the ultimate crossover food. McKinnon offers tips for stocking your modern Asian pantry and explores the role that sweetness plays in Asian cultures. Her recipes are a celebration of the exciting and delicious possibilities of modern Asian cooking--from Smashed Cucumber Salad with Tahini and Spicy Oil, and Finger-lickin' Good Edamame Beans with Fried Curry Leaves, to Springtime Rolls with Miso Kale Pesto and Tamarind Apple Crisp. Featuring big, powerful flavours created from simple, fresh ingredients, these recipes are firmly rooted in the place where east meets west and where tradition charts the journey to the modern kitchen.*

*For anyone who takes fitness seriously--from committed to weekend athletes--the vegetarian recipes of bestselling author and nutritionist Anita Bean will fuel workouts and aid recovery. The way we eat is changing. More and more of us are opting to eat fewer animal products or to cut them out entirely. Eating well to support a training regimen presents its own challenges, but as celebrated nutritionist Anita Bean shows, it is possible to eat delicious, healthy food and reach your athletic potential. Her new cookbook offers athletes-from weekend warriors to professionals-more than one hundred easy-to-prepare vegetarian and vegan recipes for breakfast, main meals, snacks, and more to allow the kind of performance every athlete aspires to, featuring gorgeous food photography and nutritional information for every recipe.*

Recipes for Caring, Connecting, and Building Community One Dish at a Time

Everyday Asian Recipes and Stories from the Heart

Recipes to Unlock the Secrets of Your Pantry, Fridge, and Freezer: A Cookbook

More Than 200 Delicious Recipies That Fit the Nation's Top Diet

Saladish

To Asia, with Love

The Vanlife Companion

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

Hit the open road with this practical and inspiring guide. In the first half, you'll discover how to choose and customise your perfect van, and get it fitted for sleeping, cooking and storage. In part two, we'll tell you how to stay safe, save money and park legally, then share the best road trips around the world, complete with itineraries.

Discover your inner salad genie with this creative cookbook. Over 230 recipes, ingredient information, and tips, make this the only cookbook you'll ever need to make innovative, stunning, and satisfying salads. What does salad have the potential to be? An exciting mix of color, crunch, and flavor: Peaches over silken burrata; oil spiced with curry leaves on crunchy carrots flavored with lime and cilantro; Southwest Beef Salad with Cornbread Croutons. Explore the creative possibilities of salads, learn how to build and layer unique flavor combinations and embrace ingredients from barley, octopus, and miso to radicchio, pattypan squash, and pears. These ATK dishes will be the star of the table. Our recipes feature salads like Pea Green Salad with Warm Apricot-Pistachio Vinaigrette and Tomato Salad with Steak Tips as well as Crispy Eggplant Salad, and riffs on classics: Caesar salad with grilled romaine or pasta salad with One-Pot Pasta Salad with Chicken (and tomatoes, olives, pepperoncini, green beans, arugula, feta). Sidebars highlight surprising salad ingredients such as couscous, purslane, curry powder, and radicchio. You'll also acquire ideas and inspiration to assemble your own salads in The Architecture of a Green Salad, with great tips on mixing and matching ingredients, flavors, and textures. The Salad Bar chapter equips you with an assortment of dressings, toppings, infused oils, and spice blends like za'atar. This is the cookbook you pull out when you want inspiration for dinner and a feast for the eyes.

Presents a collection of recipes for authentic Jewish dishes, including appetizers, soups, side dishes, main dishes, Passover dishes, breads, and desserts.

Six Seasons

Everyday Thermo Cooking

A Crunchier, Grainier, Herbier, Heartier, Tastier Way with Vegetables

Salad for President

A Book About Vegetables and Unbreakable Family Bonds: A Cookbook

A Cookbook Inspired by Artists

Whole Food Cooking Made Ireistically Simple

**2019 James Beard Award Nominee (Health & Special Diets)** A sophisticated, yet simple take on cooking with whole foods—filled with creative combinations that use fewer ingredients to elevate everyday fare into something extraordinary. This is not your average healthy cookbook. This is slow food fast. This is high-impact flavor in ten ingredients or less. This is clean eating for the modern palate and schedule. This is food you want to eat. Think of the recipes as simple equations. Using a few ingredients + easy preparations + homemade condiments, author Jodi Moreno gives you the tools you need to create complex flavors with little effort. This food is perfect for a busy day but sophisticated enough to share. With foolproof recipes like: Coconut + Ginger + Turmeric + Oats Honey Roasted Nectarines + Kale + Pine Nut + Oat Croutons Harissa + Coconut Milk + Delicata Squash + Lentils Salmon + Broccoli + Spicy Ginger Sesame Mustard Apple + Miso + Date Crisp Elegant, delicious, nourishing. This is More with Less.

**NEW YORK TIMES BESTSELLER** • From one half of the cult comedy duo Tim & Eric comes the culinary bible for modern food freaks, showing you how to throw epic parties, suck the marrow out of life, and cook better than your grandmother. “A book with all the recipes to Wareheim’s insanely delicious secret sauces? And a sneak peek at the man behind the curtain?? I’ll take two please . . . extra crispy!!!”—Jack Black Director and actor Eric Wareheim might be known for his comedy, but his passion for food and drink is no joke. For the last fifteen years he has been traveling the world in search of the best bites and sips, learning from top chefs and wine professionals along the way. His devotion to beautiful natural wine, the freshest seafood crudos, and perfectly cooked rib-eyes is legit. And now he wants to share with you everything he’s learned on this epic food journey. In Foodheim, Wareheim takes readers deep into his foodscape with chapters on topics like circle foods (burgers, tacos), grandma foods (pasta, meatballs), and juicy foods (steak, ribs). Alongside recipes for Chicken Parm with Nonna Sauce, Personal Pan Pep Pep, and Crudite Extreme with Dill Dippers, you will discover which eight cocktail recipes you should know by heart, how to saber a bottle of bubbly, and what you need to do to achieve handmade pasta perfection at home. Written with award-winning cookbook editor Emily Timberlake and featuring Emily Wareheim’s evolution as a drinker, how to baby your pizza dough into pie perfection, and more, Foodheim is the ultimate book for anyone who lives to eat. Praise for Foodheim “We are all searching for greatness, and Eric is what we are searching for in ourselves. Through his searching we don’t need to search: we have found. Eric is my Martha Stewart, my mother. He’s the maître d, the Emeril Lagasse, the Andre Agassi, the Dennis Rodman. He’s true love and commitment to the craft of the food. He is food.”—Matty Matheson “Eric has written an instant classic that will command prime real estate in every young culinary enthusiast’s kitchen. People will say about Foodheim what past generations have said about Joy of Cooking, ‘This book taught me how to cook.’ If this book existed as a resource for me when I was making my bones, I would surely be more successful today. Hail, Foodheim!”—Kris Yenbamroong, chef and owner of NIGHT + MARKET

The bestselling diet phenomenon continues with The South Beach Diet Parties and Holidays Cookbook containing fabulous all new recipes for healthy, delicious South Beach Diet-friendly entertaining. The famed Miami Beach cardiologist who has helped millions of people worldwide to lose weight and eat healthier with his best-selling South Beach Diet books now addresses the special challenge that can undermine anyone’s willpower—the irresistible lure of diet-busting dishes at festive occasions. As the more than 20 menus and 150 easy, all-new recipes in this cookbook prove, there’s no need to give up favorite holiday and party dishes to stay on the South Beach Diet. Dr. Agatston explains that healthy entertaining is not a matter of deprivation, but of “simply making as many good choices as possible.” His new book provides those choices, putting a healthy twist on favorite entertaining meals for every occasion, whether it’s a family Christmas Eve dinner, a Thanksgiving feast, a Passover Seder, a football fest in front of the TV, or a backyard barbecue with the neighbors. You will also find: practical tips and helpful (and healthful) hints throughout—including make-ahead suggestions, ideas for nonalcoholic cocktails (mocktails), ways to use leftovers, and more. Plus, 55 full-page color photographs illustrate the finished dishes along with ideas for stylish table settings and centerpieces.

If you have a thermo cooker you'll know that it makes cooking faster and easier. You can cook from scratch and cook more often - but you need the right recipes! In Everyday Thermo Cooking, Alyce Alexandra, bestselling author of seven thermo cooker books, shows you how to get the best out of your thermo cooker with recipes that reflect the rhythm of everyday life. The Monday to Friday rush is covered with pre-prepared breakfasts, tasty lunchbox options and quick meals. Then, when you've got a little more time on the weekends, there are slow cooks, baked goods and investment flavour makers to stock up on. There's also an entertaining menu, creative ways to use up leftovers and sweet treats for when a little indulgence is in order. With Alyce's collection of never-fail recipes it's easy to put nourishing and delicious food on your table every day of the week.

FOODHEIM

New Edition

Salad Recipes from Arthur Street Kitchen

80 Cozy Recipes for Creative Plant-Based Soups and Stews to Share

The Suffrage Cook Book

12WBT Low-carb Solution

The Vermont Non-GMO Cookbook

Healthful, practical, and economical, soup as a main course is a natural for the way people eat today. In Soup Suppers, Arthur Schwartz provides everything you need to know to turn a simple soup into a sensational meal. His chapters are conveniently organized by main ingredient and feature recipes that offer something for everyone. Here are new recipes for soups from around the world as well as favorites from just around the block, all

made equally accessible to American cooks and their kitchens. Here you will find everything from simple, homey dishes like Chicken Gumbo, Fresh Tomato Soup, and Chili con Carne to such adventuresome departures from the everyday as Porcini, Potato, and Barley Soup; Thai Shrimp Soup; and Moroccan Harira with Chick-peas. In addition to the soups themselves, Arthur Schwartz provides recipes for accompaniments--breads, salads, appetizers, and desserts--that make his already hearty soups complete meals. Bruschetta, Popovers, and Walnut Onion Muffins are easy to prepare and delicious on the side of a soup, as are healthy recipes for Celery and Parmesan Salad, Marinated Mushrooms, and String Beans with Garlic and Sesame Oil. There is no better way to end a meal than with Arthur Schwartz's recipes for desserts, including Oatmeal Lace Cookies, Blueberry Apple Crumble, and Swedish Almond Cake. Presented in the relaxed and friendly manner for which Arthur Schwartz is known, Soup Suppers offers a versatile and satisfying, wholesome and hearty approach to home-cooked meals.

Winner, James Beard Award for Best Book in Vegetable-Focused Cooking Named a Best Cookbook of the Year by the Wall Street Journal, The Atlantic, Bon Appétit, Food Network Magazine, Every Day with Rachael Ray, USA Today, Seattle Times, Milwaukee Journal-Sentinel, Library Journal, Eater, and more "Never before have I seen so many fascinating, delicious, easy recipes in one book. . . . [Six Seasons is] about as close to a perfect cookbook as I have seen. . . . a book beginner and seasoned cooks alike will reach for repeatedly." —Lucky Peach Joshua McFadden, chef and owner of renowned trattoria Ava Gene's in Portland, Oregon, is a vegetable whisperer. After years racking up culinary cred at New York City restaurants like Lupa, Momefuku, and Blue Hill, he managed the trailblazing Four Season Farm in coastal Maine, where he developed an appreciation for every part of the plant and learned to coax the best from vegetables at each stage of their lives. In Six Seasons, his first book, McFadden channels both farmer and chef, highlighting the evolving attributes of vegetables throughout their growing seasons—an arc from spring to early summer to midsummer to the bursting harvest of late summer, then ebbing into autumn and, finally, the earthy, mellow sweetness of winter. Each chapter begins with recipes featuring raw vegetables at the start of their season. As weeks progress, McFadden turns up the heat—grilling and steaming, then moving on to sautés, pan roasts, braises, and stews. His ingenuity is on display in 225 revelatory recipes that celebrate flavor at its peak.

USA TODAY BESTSELLER • An uplifting novel about friendship, surprising revelations, and a second chance at love, from the New York Times bestselling author of The Story of Arthur Truluv. When a group of friends in Mason, Missouri, decide to start a monthly supper club, they get more than they bargained for. The plan for congenial evenings—talking, laughing, and sharing recipes, homemade food, and wine—abruptly changes course one night when one of the women reveals something startlingly intimate. The supper club then becomes Confession Club, and the women gather weekly to share not only dinners but embarrassing misdeeds, deep insecurities, and long-held regrets. They invite Iris Winters and Maddy Harris to join, and their timing couldn't be better. Iris is conflicted about her feelings for a charming but troubled man, and Maddy has come back home from New York to escape a problem too big to handle alone. The club offers exactly the kind of support they need to help them make some difficult decisions. The Confession Club is charming, heartwarming, and inspiring. And as in the previous books that take place in Mason, readers will find friendship, community, and kindness on full display. Praise for The Confession Club “[A] feel-good testament to taking risks, falling love, and reinvention. . . . Berg effortlessly wraps her arms around this busy universe of quirky characters with heartbreaking secrets and unflagging faith. . . . Readers new to Berg’s Mason will be dazzled by this bright and fascinating story, and fans will be cheering for the next volume.”—Publishers Weekly

WINNER OF THE ABIA ILLUSTRATED BOOK OF THE YEAR 2019 Family food isn't fancy or complex. Its roots are humble, stemming from recipes passed on through generations, and food rituals born from daily cooking. Most importantly, great family recipes are ones that nurture our souls, our hearts and our tummies. Family food is comfort food. In Family, bestselling author Hetty McKinnon shares her approach to uncomplicated, hearty and healthy food that is powered by vegetables. These classic, multicultural dishes are the ones she serves around her own family table. Some are heirloom recipes passed on from her mother, others are old family favourites, and many are variations on much-loved comfort food, repackaged with a healthier outlook. These irresistible recipes are interlaced with tender family stories from around the world. Family shows you how to build a repertoire of crowd-pleasing, flavour-bursting vegetarian main meals - a modern guide to successfully eating green, together. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book. SHORTLISTED FOR THE INDIE BOOK AWARD FOR ILLUSTRATED NONFICTION 2019

Soup Club

How to Choose the Best Bread, Cheeses, Olive Oil, Pasta, Chocolate, and Much More

Recipe Journal

Blank Recipe Book Record Favourite Family Recipes

Bounty from the Box

Moro East

Zingerman’s Guide to Good Eating

*A companion to "The South Beach Diet" presents more than two hundred recipes that demonstrate how to eat healthfully without compromising taste, outlining the diet's basic philosophies and sharing personal success stories.*

*REVISED EDITION WITH NEW RECIPES AND STORIES 'Community completely changed my understanding of how vegetables can be used, and even how they're supposed to taste.' Community moves salads firmly to the centre of the plate, injecting colour, life and flair into everyday vegetables, and showing you how to achieve exciting flavours and hearty main meals with simple, nourishing ingredients. These are the kind of recipes you will want to share with your family, friends and neighbours, time and time again. Originally released in 2014, Community became an instant classic and favourite in kitchens all over Australia and around the world, creating a community of salad-lovers who are passionate about cooking and sharing vegetables. In this revised edition, Hetty shares 20 new recipes and some of those readers' stories - with accompanying interviews and beautiful imagery - to give the book back to the fans who made it such a phenomenon. New recipes include: Roasted sweet potato with lime cashew cream and roasted curry cashews; Butternut pumpkin with lemon tahini and miso granola; Whole roasted cauliflower with toasted farro and romesco sauce; Roasted cabbage with lentils and pumpkin seed brown butter; Pasta alla norma salad; Charred cos lettuce with lemony mushrooms, chickpeas and marinated feta. This is simple but generous food that you will want to make every night of the week, for those you love. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book.*

*The Vermont Non-GMO Cookbook honors the state’s mission to connect with its local organic farmlands and the farmers who nurture and care for them. It also serves as a guide for eating organically and non-GMO in Vermont. The book celebrates the region’s esteemed organic food producers, farmers, cheesemakers, dairy farmers, and the chefs who partner with them to create delicious, innovative, organic, and non-GMO recipes. The recipes, which encourage readers to think organic and non-GMO eating first, include: Avocado, Jalapeño, and Cheddar Cheese Cornbread Maple Kale Salad with Toasted Almonds, Parmigiano-Reggiano Cheese, and Rustic Croutons Oven-Roasted Organic Pulled Pork Sandwiches with Spicy Apple Cider Vinegar Slaw Apple-Raspberry Pie Roasted Rainbow Potatoes with Herb Pesto Baked Frittata with Baby Spinach, Roasted Red Peppers, and Quark Cheese Grilled Beef Tenderloin with Rutabaga Puree, Braised Cabbage, and Horseradish Cream Old-Fashioned Organic Cream Cheese Cheesecake Fresh Raspberry Sorbet In addition to mouthwatering recipes, The Vermont Non-GMO Cookbook will include profiles of a hand-selected group of pioneering organic Vermont farmers, chefs, and non-GMO artisans. It will take you on a culinary journey throughout the Green Mountain State, from Ben & Jerry’s homemade ice cream to internationally inspired Kismet Kitchen to the busy Butternut Mountain Farm. Supported by rustic food photography, it will awaken and inspire your palate to the exciting options being offered by Vermont’s burgeoning local, organic, and non-GMO food scene.*

*NEW YORK TIMES BESTSELLER • 125 recipes for grain-free, dairy-free, and gluten-free comfort food dishes for holidays and special occasions NAMED ONE OF THE FIVE BEST GLUTEN-FREE COOKBOOKS OF ALL TIME BY MINDBODYGREEN* When people adopt a new diet for health or personal reasons, they worry most about the parties, holidays, and events with strong food traditions, fearing their fond memories will be lost along with the newly eliminated food groups. After suffering for years with a debilitating autoimmune disease and missing many of these special occasions herself, Danielle Walker has revived the joy that cooking for holidays can bring in *Danielle Walker’s Against All Grain Celebrations*, a collection of recipes and menus for twelve special occasions throughout the year. Featuring a variety of birthday cakes, finger foods to serve at a baby or bridal shower, and re-creations of backyard barbecue standards like peach cobbler and corn bread, *Danielle* includes all of the classics. There’s a full Thanksgiving spread—complete with turkey and stuffing, creamy green bean casserole, and pies—and menus for Christmas dinner; a New Year’s Eve cocktail party and Easter brunch are covered, along with suggestions for beverages and cocktails and the all-important desserts. Recipes can be mixed and matched among the various occasions, and many of the dishes are simple enough for everyday cooking. *Stunning full-color photographs* of every dish make browsing the pages as delightful as cooking the recipes, and beautiful party images provide approachable and creative entertaining ideas. *Making recipes using unfamiliar ingredients can cause anxiety, and while trying a new menu on a regular weeknight leaves some room for error, the meal simply cannot fail when you have a table full of guests celebrating a special occasion. Danielle has transformed her most cherished family traditions into trustworthy recipes you can feel confident serving, whether you’re hosting a special guest with food allergies, or cooking for a crowd of regular grain-eaters.*

*60 New Ways to Turn Salad Into Dinner [a Cookbook]*

*Super Natural Simple*

*Extra Helping*

*Danielle Walker’s Against All Grain Celebrations*

*Arthur Schwartz’s Jewish Home Cooking*

*Whole-Food, Vegetarian Recipes for Real Life [A Cookbook]*

*More Than 100 Main-Course Soups and 40 Accompaniments*

*It’s hard to get excited about making food that is one of the five recipes you’ve been making over and over for the past ten years, so it’s time to expand your recipe library. That’s probably been hard to do though, especially if you’re looking for easy recipes that are simple to prepare, cook, and taste delicious. Have no fear, this book is here. Moms On The Go cookbook series is aimed at busy moms with minimal time, cooking experience and/or patience to prepare elaborate meals for their families all the time.*

*CommunitySalad Recipes from Arthur Street KitchenPlum*

*A culinary master shares the secrets of shopping for the very best ingredients: “As delicious and satisfying a read as the traditional foods it celebrates” (Detroit Free Press). Hailed as one of the best delicatessens in the country by the New York Times, Esquire, and the Atlantic Monthly, Zingerman’s is a trusted source for superior ingredients—and an equally dependable supplier of reliable information about food. Now, Ari Weinzweig, the founder of Zingerman’s, shares two decades of knowledge gained in his pursuit of the world’s finest food products. How do you tell the difference between a great aged balsamic vinegar and a caramel-flavored impostor? How do you select an extraordinary olive oil from the bewildering array of bottles on the grocery shelf? Which Italian rice makes the creamiest risotto (and what are the tricks to making a terrific one)? Is there a difference between traditionally made pastas and commercial brands? How do English and American Cheddars compare? How do you make sense of the thousands of teas in the world to find one you love? What should you look for on the label of a good chocolate? In this fascinating resource guide, Weinzweig tells you everything you need to know about how to choose top-quality basics that can transform every meal from ordinary to memorable: oils, vinegars, and olives; bread, pasta, and rice; cheeses and cured meats; seasonings like salt, pepper, and saffron; vanilla, chocolate, and tea. Zingerman’s Guide to Good Eating also includes approximately 100 recipes, many collected from artisan food makers, from Miguel’s Mother’s Macaroni to “LEO” (lox, eggs, and onions) to Funky, Chunky Dark Chocolate Cookies. This book is not only an indispensable guide to pantry essentials—it’s an enthralling read. You’ll visit artisan food producers, learn fascinating facts, find sources for the best brands and food suppliers, and get valuable advice that will change the way you cook forever.*

*From the acclaimed author of To Asia, With Love, a loving homage to her father, a Chinese immigrant in Australia, told in 150 flavorful, vegetarian recipes. Heritage and food have always been linked for Hetty McKinnon. Growing up as part of a Chinese family in Australia, McKinnon formed a deep appreciation for her bicultural identity, and for her father, who moved to Sydney as a teenager and learned English by selling bananas at a local market. As he brought home crates full of produce after work, McKinnon learned about the beauty and versatility of fruits and vegetables. Tenderheart is the happy outcome of McKinnon’s love of vegetables. From Miso Mushroom Ragu with Baked Polenta to Celery and Vermicelli Spring Rolls to Sweet Potato and Black Sesame Marble Bundt, Tenderheart features 21 essential fruits and vegetables that become the basis for 150 recipes. In this tender tribute to her father and his experience as an immigrant, McKinnon explores how food connects us to our loved ones, even when they are no longer with us—and gives us the tools to make recipes that are healthful, economical, and bursting with flavor.*

*More with Less*

*A Novel*

*What’s for Dinner?*

*Healthy Recipes for Entertaining Family and Friends*

*365 Days of Salad Recipes*

*Enlitened Kosher Cooking*

This beautifully illustrated vegetarian cookbook by bestselling author Hetty McKinnon features modern, easy, and healthy recipes for a new generation of families. Dreaming up flavorful yet nutritious meals, night after night, is one of the greatest challenges in home cooking. The secret to success is developing a repertoire of family classics--simple, adaptable, and nourishing recipes that you will want to cook time and time again. In Family, Hetty McKinnon shares her approach to modern, hearty, and healthy comfort food that is powered by vegetables. Some of these recipes are heirlooms, passed on from her mother, others are old family favorites, and many are healthier variations on much-loved food. With everything from a deconstructed falafel salad of roasted chickpeas and fresh greens to an earthy miso brown butter pasta with sage to sticky banana golden syrup dumplings, this book provides fun, uncomplicated food for everyone. Interwoven with McKinnon's recipes are family stories from home cooks around the world. Family teaches home cooks how to build a repertoire of crowd pleasing, flavorful vegetarian meals and shows families how to successfully eat healthily together.

"The Community Cook Book" by Anonymous. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten-or yet undiscovered gems-of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

The origin story along with creative vegan soup and stew recipes from the Seattle-based community soup club run by cookbook author Caroline Wright. After a devastating brain cancer diagnosis, Caroline Wright told some new friends she was craving homemade soup, then found soup on her doorstep every day for months. She survived with a deep gratitude for soup and her community. In thanks and in their honor, she decided to start a weekly soup club delivering her own original healthful soup recipes to her friend’s porches. Caroline’s creative spirit and enthusiasm spread, along with the word of her club, and she soon was building a large community of soup enthusiasts inspired by her story. Soup Club is unlike any other soup book. Caroline’s collection of recipes along with artwork, photography, and haiku from her members, tell a moving story of community, love, and health at its center. This unique cookbook proves that soup can be more than a filling meal, but also a mood and a feeling. Every soup can be made on the stove top and Instant Pot. The recipes are all vegan and gluten-free and include: Catalan Chickpea Stew with Spinach Jamaican Pumpkin and Red Pea Soup Split Pea Soup with Roasted Kale West African Vegetable Stew

In Moro East, Sam and Sam Clark renew their passion for the food of Spain and the Muslim Mediterranean, but this time they find their inspiration a little closer to home... in an East End allotment. Moro East follows a year in the life of this East End allotment, reflected in recipes that are unusual without being daunting. Many of the recipes reflect everyday activities at the allotment – Turkish women rolling flatbreads or clipping the young vine leaves to make dolmades, families gathering to grill kebabs at the weekend – and the spirit of the community is captured in the photographs and the dishes. The 150 imaginative and seasonal recipes include Moro favourites and new combinations.

Family

Food52 Mighty Salads

A Year of Gluten-Free, Dairy-Free, and Paleo Recipes for Every Occasion [A Cookbook]

The South Beach Diet Parties and Holidays Cookbook

More Than 100 Delicious Recipes for Active Living

New vegetable classics to comfort and nourish

Soup Suppers

**A collection of recipes for hearty salads features such options as charred brocolli and lentil salad, spring vegetable panzanella, grilled lobster salad with lemon-thyme butter, and curried chicken, grape and cheddar salad. Any school child can make a salad, but you're looking for something that can carry the day as a one-bowl lunch or dinner. Dressing on lettuce isn't going to cut it. The editors of Food52 present a collection of recipes for hearty salads you can use as jumping-off points for your own culinary experimentation.**

**“Elevates salads from the quotidian to the thrilling.” —The New York Times A “saladish” recipe is like a salad, and yet so much more. It starts with an unexpectedly wide range of ingredients, such as Japanese eggplants, broccoli rabe, shirataki noodles, Bosc pears, and chrysanthemum leaves. It emphasizes contrasting textures—toothsome, fluffy, crunchy, crispy, hefty. And marries contrasting flavors—rich, sharp, sweet, and salty. Toss all together and voilà: an irresistible symphony that’s at once healthy and utterly delicious. Cooking the saladish way has been Ilene Rosen’s genius since she unveiled the first kale salad at New York’s City Bakery almost two decades ago, and now she shares 100 fresh and creative recipes, organized seasonally, from the intoxicatingly aromatic (Toasty Broccoli with Curry Leaves and Coconut) to the colorfully hearty (Red Potatoes with Chorizo and Roasted Grapes). Each chapter includes a fun party menu, a timeline of preparation, and an illustrated tablescape to turn a saladish meal into an impressive dinner party spread.**

**From the New York Times bestselling author and his superteam of chefs, this is Ottolenghi unplugged: 85+ irresistible recipes for flexible, everyday home cooking that unlock the secrets of your pantry, fridge, and freezer Led by Yotam Ottolenghi and Noor Murad, the revered team of chefs at the Ottolenghi Test Kitchen gives everyday home cooks the accessible yet innovative Middle Eastern-inspired recipes they need to put dinner on the table with less stress and less fuss. With fit-for-real-life chapters like “The Freezer Is Your Friend,” “That One Shelf in the Back of Your Pantry,” and “Who Does the Dishes?” (a.k.a. One-Pot Meals), Shelf Love teaches readers how to flex with fewer ingredients, get creative with their pantry staples, and add playful twists to familiar classics. All the signature Ottolenghi touches fans love are here—big flavors, veggie-forward appeal, diverse influences—but are distilled to maximize ease and creative versatility. These dishes pack all the punch and edge you expect from Ottolenghi, using what you’ve got to hand—that last can of chickpeas or bag of frozen peas—without extra trips to the grocery store. Humble ingredients and crowd-pleasing recipes abound, including All-the-Herbs Dumplings with Caramelized Onions, Mac and Cheese with Za’atar Pesto, Cacio e Pepe Chickpeas, and Crispy Spaghetti and Chicken. With accessible recipe features like MIYO (Make It Your Own) that encourage ingredient swaps and a whimsical, lighthearted spirit, the fresh voices of the Ottolenghi Test Kitchen will deliver kitchen confidence and joyful inspiration to new and old fans alike.**

**When Hetty McKinnon uprooted her beloved Arthur Street Kitchen from Sydney’s Surry Hills and relocated to Brooklyn, NYC, she left behind legions of devoted fans. These fans found solace in Community, Hetty’s immensely popular cookbook showcasing the delicious, seasonal salads so adored by her customers. Now Hetty is back, with a second cookbook that is equally sure to delight and inspire. Neighbourhood takes its cues from Community and ventures a little bit further. These salad and sweets recipes are inspired by many different places, journeying from Brooklyn to the greater Americas, the Mediterranean, Asia, France, Australia and many other places around the world for inspiration. This is a specially formatted fixed layout ebook that retains the look and feel of the print book.**

**The Community Cook Book**

**Salads**

**The Complete Salad Cookbook**

**125 Organic and Farm-to-Fork Recipes from the Green Mountain State**