

My Kitchen

A cookbook for quirky home cooks looking to impress friends and family with a fancy meal, delicious cocktails, and intoxicating conversation. Television personality Renee Paquette brings passion, experimentation, and an overly confident-in-the-kitchen attitude to home cooking. When she’s not traveling around the world for work, she loves to stay within the confines of her home and Instagram-Live her experiences, cooking up mouth-watering, house-transforming meals for friends, family, neighbors…and all of their dogs. She thinks nothing of toiling over a hot stove while also providing sweet, cozy ambiance for anyone who walks through the door. Whether you’re hosting over the holidays, planning an anniversary dinner, or just feel like throwing back some cocktails and lining your belly with carbs, Renee’s got you covered. “Her debut cookbook…makes you daydream about the days (hopefully soon!) when friends can come over and share in a festive roast chicken dinner. Paquette’s book is a whole lot of fun.” –America’s Test Kitchen
Messy in the Kitchen is an array of over sixty feel-good, feel-fancy meals, including appetizers, sides, salads, soups, and cocktails, (and the playlists to accompany them), to inspire a new generation of home cooks. Full of Renee’s passion for cooking, readers will be inspired and empowered to toss the take-out menus, put together a guest list, set the table, roll up their sleeves, and dare to get a little messy in the kitchen! “Similar to her smooth broadcasting style, there is a whimsical, familiar nature to her cookbook that makes the reader, even without culinary experience, feel as though success in the kitchen is attainable.” –Sports Illustrated
Renee pulls from her foodie-family roots and guides you through the sometimes overwhelming process of making everything just right, including tips for entertaining and planning the perfect event. She offers the secrets and recipes you need to bring a bit of pizzazz to your home and make your dinner or dinner party a smash hit!

“The new Julie & Julia! . . .You’ll finish a chapter and find yourself in the kitchen.” –Marie Claire
The Wednesday Chef (and author of Classic German Baking) finds her way home—a story of love, life, and the search for the perfect ragú
It takes courage to turn your life upside down, especially when everyone is telling you how lucky you are. But sometimes what seems right can feel deeply wrong. My Berlin Kitchen tells the story of how one thoroughly confused, kitchen-mad romantic found her way to a new life, a new man, and a new home in Berlin. Luisa Weiss was working in New York and about to get engaged when she decided to bake, roast, and stew her way through her huge collection of recipes. She started a blog to document her adventures. The Wednesday Chef was an instant sensation, bewitching readers who fell in love with Luisa and cheered her growing confidence. My Berlin Kitchen chronicles Luisa’s decision to give up the life she had built and move across the ocean in search of happiness—only to find love waiting where she least expected it. “A poignant memoir with charm, heartbreak, family history, and recipes galore.” –Elle
“Luisa has a way of telling a story that’s nothing short of entrancing.” –Deb Perelman, author of The Smitten Kitchen Cookbook
“Beautiful and inspiring. . . a remarkable and delicious tale of the romance of a lifetime.” –Kathleen Flinn, author of The Sharper Your Knife, the Less You Cry
“For anyone who’s ever moved away from home, only to find that nowhere in the world is quite as special, My Berlin Kitchen is a lovely (and delicious-recipe-filled) read.” –Serious Eats
A fierce and funny memoir of kitchen and bedroom from James Beard Award winner Betty Fussell
A survivor of the domestic revolutions that turned American television sets from Leave It to Beaver to The Mary Tyler Moore Show to Julia Child’s The French Chef, food historian and journalist Betty Fussell has spotlighted the changes in American culture through food over the last half century in nearly a dozen books. In this witty and candid autobiographical mock epic, Fussell survives a motherless household during the Great Depression, gets married to the well-known writer and war historian Paul Fussell after World War II, goes through a divorce, and finally escapes to New York City in her mid-fifties, batterie de cuisine intact. My Kitchen Wars is a revelation of the author’s lifelong love affair with food—cooking it, eating it, and sharing it—no matter where or with whom she finds herself. From Princeton to Heidelberg and from London to Provence, Fussell ladles out food, sex, and travel with her wooden spoon, welcoming all who come to the table.

In My French Kitchen bestselling author Joanne Harris, along with acclaimed food writer Fran Warde, shares her treasured collection of family recipes that has been passed down from generation to generation. All the classics are here: Quiche Lorraine, Moules Marinière, Coq au Vin, and Crème Brûlée, plus an entire chapter devoted to French chocolate, including cakes, meringues, and spiced hot chocolate.

Delicious home-style vegan recipes in an easy-to-use collection that leaves out meat and dairy while not leaving out flavor. With expert cooking skills, California restaurant veteran Zsu Dever not only convinced her family to go vegan, but also has kept them happy for many years with a variety of home-style dishes. In this book, she shares the secrets of how she did it and how you can make her family’s favorite dishes at home. Everyday Vegan Eats is filled with comfort-food recipes guaranteed to please everyone at the table, from vegans to omnivores. The recipes focus on familiar favorites that have been reconfigured to suit a healthier lifestyle, including: Tater Tot Casserole Lasagna Americana Arroz non Pollo Deli Reubens Baked Macaroni and Cheese and many others
Everyday Vegan Eats contains clearly written recipes made with easy-to-find ingredients, a number of full-color, practical step-by-step recipe photos, and helpful tips for the beginner to make “going vegan” easy and delicious. The book shows readers how to get the most out of vegan living with tips on vegan basics, how to shop, and stocking a vegan pantry. It even features a food allergy substitution guide and appendices for resources, a glossary, and equipment.

100 + Great Recipes with Foolproof Instructions

Emeril's There's a Chef in My Family!

With Love from My Kitchen - Victorian

My French Kitchen

In My Kitchen

Eat in My Kitchen

My Kitchen

Mi Cocina

A cookbook for people who love to cook, featuring more than 100 recipes from the host of the hit Food Network tv show Chopped As host of Food Network’s hit show Chopped, Ted Allen presides in pinstripes and sneakers while chefs scramble to cook with mystery ingredients. But at home, Ted is the one chopping the vegetables and working the stove, trying unusual ingredients and new techniques, from roasting earthy sunchokes in a piping-hot oven to develop their sweetness or transforming leftover pinot noir into complexly flavored homemade vinegar. Now, Ted invites likeminded cooks to roll up their sleeves, crank up the stereo, and join him in the kitchen for some fun. While there are mountains of cookbooks featuring five-minute, three-ingredient, weeknight recipes for harried households, here is a book for food lovers who want to lose themselves in the delight of perfectly slow-roasting a leg of lamb–Mexican style–or whipping up a showstopping triple-layer cake. Ted is just such a cook and in his latest cookbook he shakes up expectations by topping bruschetta with tomatoes and strawberries; turning plums, sugar, and a bay leaf into an irresistible quick jam; putting everything you can think of on the grill–from ribs and pork shoulder to chiles and green beans; and modernizing the traditional holiday trio of turkey, stuffing, and cranberry sauce with fresh ingredients and a little booze. And where there’s a will to make something from scratch, Ted provides a way, with recipes for homemade pickles, pizza, pasta, pork buns, preserved lemons, breads, quick jam, marshmallows, and more. With more than 100 amazing recipes and gorgeous color photographs throughout, In My Kitchen is perfect for passionate home cooks looking for inspiring new recipes and techniques to add to their playbooks.

Create a family heirloom with this beautiful and unique cookbook that you write yourself! The durable cover is available in either a Victorian or Country motif. A quaintly illustrated, quality book that makes the perfect gift.

NEW YORK TIMES AND LOS ANGELES TIMES BESTSELLER • A highly personal love letter to the beauty and bounty of Mé xico in more than 100 transportive recipes, from the beloved food writer and host of the Babish Culinary Universe show Pruébalo 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 Martí nez on a once-in-a-lifetime culinary journey throughout Mé 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 Albó ndigas en Chipotle; northern Mé xico’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.

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

Finalist for the 2018 James Beard Foundation Book Awards for "Vegetable-Focused Cooking" category
From the foremost authority on vegetarian cooking and one of the most trusted voices in food comes a carefully curated and updated collection of 100 favorite and most inspired recipes, reflecting how Deborah Madison loves to cook now. Deborah Madison's newest book shares 100 beloved and innovative recipes from her vast repertoire, all pared down to the key ingredients needed to achieve delicious, nuanced flavor, with simplified preparations. In My Kitchen is a vegetable-forward cookbook organized alphabetically and featuring recipes like Roasted Jerusalem Artichoke Soup with Sunflower Sprouts; Fennel Shaved with Tarragon and Walnuts; and Olive Oil, Almond, and Blood Orange Cake. With dozens of tips for building onto, scaling back, and creating menus around, Deborah's recipes have a modular quality that makes them particularly easy to use. Perfect for both weeknight dinners and special occasions, this book will delight longtime fans and newcomers to Madison--and anyone who loves fresh, flavorful cooking. Filled with Deborah’s writerly, evocative prose, this book is not just the go-to kitchen reference for vegetable-focused cooking, but also a book with which to curl up and enjoy reading. Lavishly photographed, with an approachable, intimate package, this is the must-have collection of modern vegetarian recipes from a beloved authority.

Help! My Apartment Has a Kitchen Cookbook

My Kitchen

My Kitchen Wars

A Middle Eastern Cookbook

My Mexico City Kitchen

Lessons From My Mother's Kitchen

Easy Ways to Eat Waste Free

But You Don't Have To!

This is a short chronicle of a home invasion. In the small town I live in in the United Arab Emirates, there are many feral cats surviving under some extremely tough conditions. This is the story of a female cat (we shall call her Mommy) who moved into our home in the heat of summer and made herself comfortable on and behind the couch in the foyer. We found it somewhat endearing and left her own devices. Our dog Pluto did not find this so endearing and many an argument was had between him and Mommy. The door to the porch remains open permanently to allow Pluto access to the garden whenever he wishes or needs to go outside. Much to our amazement we came into the kitchen one morning to find that Mommy had climbed in through a small gap at the back of the kitchen cupboard and had three cute little kitten under the kitchen sink. This book chronicles in photos their story. Regrettably, some of the photos are not the best quality as all the photos are taken on mobile phone camera. I hope that you and your children find this story as interesting as we did.

100 all-new, accessible recipes from the favorite Top Chef All-Stars winner and Top Chef judge and Food Network regular. Fans know Richard Blais best as the winner of Bravo’s Top Chef All-Stars, the first competitor to be invited back as a permanent judge on Top Chef, and now as a Food Network regular as well. On television, Blais is famous for his daring cooking, making use of science (think liquid nitrogen) to dazzle and impress. But how does he cook at home for his family when the cameras are off? That’s what this book will answer, with elevated homestyle recipes and personal stories that invite you behind the scenes and into his own kitchen for the first time. Some recipes might look familiar, like spaghetti and meatballs, but have a secret, flavor-boosting ingredient, and others feature clever but unexpected techniques, like his fried chicken that is first marinated in pickle juice. These are creative recipes that anyone can make and are sure to excite, from Seabass with Ginger Beer and Bok Choy to Jerked Spatchcock Chicken and Plantains, making this this the book Blais fans have been waiting for. “I cannot get over how amazing his food is. Can. Not. Get. Over!” —Amy Schumer “This collection of recipes is accessibly bold, certain to wow your family and dinner guests.” —Jesse Tyler Ferguson “A fantastic collection of recipes that, at first glance, may seem out of a home cook’s league. However, Richard Blais has a way of turning beautiful restaurant-like dishes into approachable at-home recipes that will make you look like a rock star in the kitchen.” —Emeril Lagasse

A graphically illustrated, recipe-complemented memoir by the indie cartoonist author of French Milk describes her food-enriched youth as the daughter of a chef and a gourmet, key memories that were marked by special meals and the ways in which cooking has imparted valuable life lessons. Original.

Meike Peters, the author of the acclaimed cooking blog Eat in My Kitchen, presents a cookbook as inviting, entertaining, and irresistible as her website, featuring dozens of never-before-published recipes.

When South African conservationist Lawrence Anthony was asked to accept a herd of “rogue” wild elephants on his Thula Thula game reserve in Zululand, his common sense told him to refuse. But he was the herd’s last chance of survival: they would be killed if he wouldn’t take them. In order to save their lives, Anthony took them in. In the years that followed he became a part of their family. As he battled to create a bond with the elephants, he came to realize that they had a great deal to teach him about life, loyalty, and freedom. The Elephant Whisperer is a heartwarming, exciting, funny, and sometimes sad account of Anthony’s experiences with these huge yet sympathetic creatures. Set against the background of life on an African game reserve, with unforgettable characters and extraordinary wildlife, it is a delightful book that will appeal to animal lovers and adventurous souls everywhere.

My Kitchen in Rome

A Memoir

My Spiced Kitchen

My Guide to Eating Deliciously, Hosting Fabulously and Sipping Copiously

A Homemade Life

I Live in My Kitchen

Seasonal Menus for Modern New England Families

Food, Love & Other Ingredients

My Kitchen is a collection of James Martin’s favourite seasonal recipes. Be inspired in your kitchen all year round with more than 100 of James's tried-and-tested favourites.

Easy Vietnamese comfort food recipes from the winner of MasterChef Season 3. In her kitchen, Christine Ha possesses a rare ingredient that most professionally-trained chefs never learn to use: the ability to cook by sense. After tragically losing her sight in her twenties, this remarkable home cook, who specializes in the mouthwatering, wildly popular Vietnamese comfort foods of her childhood, as well as beloved American standards that she came to love growing up in Texas, re-learned how to cook. Using her heightened senses, she turns out dishes that are remarkably delicious, accessible, luscious, and crave-worthy. Millions of viewers tuned in to watch Christine sweep the thrilling MasterChef Season 3 finale, and here they can find more of her deftly crafted recipes. They’ll discover food that speaks to the best of both the Vietnamese diaspora and American classics, personable tips on how to re-create delicious professional recipes in a home kitchen, and an inspirational personal narrative bolstered by Ha’s background as a gifted writer. Recipes from My Home Kitchen will braid together Christine’s story with her food for a result that is one of the most compelling culinary tales of her generation.

A detailed guide to the culinary traditions of the Parsi population of India features 165 tempting recipes that capture one of India’s most colorful regional cuisines and offers a personal overview of the ideas, tastes, ingredients, and cooking techniques of Parsi cuisine.

Willa Wellowby’s house has been overrun by monkeys. They’re ballet dancing, playing the bagpipes, listening to the Beatles, and causing mayhem and destruction all over the house and yard. And the more Willa asks them to leave, the more havoc they wreak. She calls the police, the RCMP, the FBI, and Scotland Yard to get rid of these monkeys...but when the Mounties finally show up, it’s Willa who’s in trouble! First published in 1992, There Were Monkeys in My Kitchen won the Canadian Children’s Book Centre Mr. Christie Award for Best Canadian Children’s book, ages 8 and under. This new softcover edition will introduce the bestselling book to a whole new generation.

THE INTERNATIONAL BESTSELLER “Malby-Anthony offers a book of great inspiration and wide appeal to nature-loving readers.” —Publishers Weekly
A heart-warming sequel to the international bestseller The Elephant Whisperer, by Lawrence Anthony’s wife Françoise Malby-Anthony. A chic Parisienne, Françoise never expected to find herself living on a South African game reserve. But then she fell in love with conservationist Lawrence Anthony and everything changed. After Lawrence’s death, Françoise faced the daunting responsibility of running Thula Thula without him. Poachers attacked their rhinos, their security team wouldn’t take orders from a woman and the authorities were threatening to cull their beloved elephant family. On top of that, the herd’s feisty new matriarch Frankie didn’t like her. In this heart-warming and moving book, Françoise describes how she fought to protect the herd and to make her dream of building a wildlife rescue center a reality. She found herself caring for a lost baby elephant who turned up at her house, and offering refuge to traumatized orphaned rhinos, and a hippo called Charlie who was scared of water. As she learned to trust herself, she discovered she’d had Frankie wrong all along. Filled with extraordinary animals and the humans who dedicate their lives to saving them, An Elephant in My Kitchen is a captivating and gripping read.

Recipes and Convictions [A Cookbook]

My Bombay Kitchen

A Collection of New and Favorite Vegetarian Recipes [A Cookbook]

Messy in the Kitchen

Traditional and Modern Parsi Home Cooking

225 Authentic Regional Recipes

There Were Monkeys in My Kitchen

Asian and American Comfort Food from the Winner of MasterChef Season 3 on FOX: A Cookbook

NEW YORK TIMES BESTSELLER | NAMED ONE OF THE BEST BOOKS OF THE YEAR BY Los Angeles Times • NPR • Men’s Journal • BookPage • Booklist • Publishers Weekly
In the fall of 2009, the food world was rocked when Gourmet magazine was abruptly shuttered by its parent company. No one was more stunned by this unexpected turn of

events than its beloved editor in chief, Ruth Reichl, who suddenly faced an uncertain professional future. As she struggled to process what had seemed unthinkable, Reichl turned to the one place that had always provided sanctuary. “I did what I always do when I’m confused, lonely, or frightened,” she writes. “I disappeared into the kitchen.” My Kitchen Year follows the change of seasons—and Reichl’s emotions—as she slowly heals through the simple pleasures of cooking. While working 24/7, Reichl would “throw quick meals together” for her family and friends. Now she has the time to rediscover what cooking meant to her. Imagine kale, leaves dark and inviting, sautéed with chiles and garlic; summer peaches baked into a simple cobbler; fresh oysters chilling in a box of snow; plump chickens and earthy mushrooms, fricasseed with cream. Over the course of this challenging year, each dish Reichl prepares becomes a kind of stepping stone to finding joy again in ordinary things. The 136 recipes collected here represent a life’s passion for food: a blistering ma po tofu that shakes Reichl out of the blues; a decadent grilled cheese sandwich that accompanies a rare sighting in the woods around her home; a rhubarb sundae that signals the arrival of spring. Here, too, is Reichl’s enlivening dialogue with her Twitter followers, who become her culinary supporters and lively confidants. Part cookbook, part memoir, part paean to the household gods, My Kitchen Year may be Ruth Reichl’s most stirring book yet—one that reveals a refreshingly vulnerable side of the world’s most famous food editor as she shares treasured recipes to be returned to again and again and again. Praise for My Kitchen Year “Ruth is one of our greatest storytellers today, which you will feel from the moment you open this book and begin to read: No one writes as warmly and engagingly about the all-important intersection of food, life, love, and loss. This book is a lyrical and deeply intimate journey told through recipes, as only Ruth can do.”—Alice Waters “What will send this book to the top of bestseller lists is the lovely way Reichl describes how dishes come together, like the Greek chicken soup with lemon and egg known as avgolemono, and her talent for assembling a collection of recipes her legions of former Gourmet fans will want to make themselves.”—The Washington Post “The recipes make for lovely reading, full of Reichl’s elemental wisdom. . . . In the best way possible, My Kitchen Year is cozy, the reading equivalent of curling up next to a fire with a glass of red wine and perhaps the scent of bread in the oven wafting over.”—Vogue “If anyone can convince us that a dessert, plus two more fabulous dishes, can turn a crummy day around, it’s culinary writer Ruth Reichl, who knows firsthand just how powerful food can be.”—O: The Oprah Magazine “The voice is pure Reichl in a way that makes the reader yearn for a house in the country with a pantry full of staples. . . . And as she finds solace through cooking, we find comfort too.”—Eater (Fall 2015’s Best Cookbooks)

Are your meals usually thrown together at the last minute? Meal planning-- carving out time during the week to figure out your meals-- can make you a better cook. You'll be able to find new sources of inspiration, try new dishes and techniques, and flex your improvisational cooking muscles. Belanger gives you the basics and recipes for planning ahead, showing how it helps in streamlining your efforts, reducing waste, and producing better meals. -- adapted from introduction

An unforgettable tale of family, food and love

Imagine a book that transports kids thousands of miles away with the fresh, healthy dishes of different lands. This book leads little people to explore countries and cuisines to try themselves. Simple recipes, using fresh, healthy and easy-to-source ingredients, with suggested substitutions, will open up different tastes, aromas and cuisines.

A new edition of the classic cookbook for novice cooks on their own for the first time presents more than one hundred simple recipes for everything from appetizers to desserts, along with handy cooking tips, advice on essential kitchen equipment, menu and entertaining suggestions, and more. Reprint.

My Life in the Kitchen

Relish

My Berlin Kitchen

The Elephant Whisperer

Recipes and Rapture from My Kitchen in Mexico: A Cookbook

My Kitchen Year

My Paris Kitchen

A Book of 120 Treasured Recipes

IN MY KITCHEN is about remembering your loved ones through recipes, and honoring them through a meal. A cookbook that can be past on with love, and can be used to recall, re-live, and to enjoy.

From My Kitchen To Yours: Food, Love And Other Ingredients celebrates how Maria Goretti lives her life, with memorable recipes from her mother’s East-Indian spreads, aromas from her grandmother’s kitchen, and the food that she has seen, touched and tasted over her many travels across India, and the world, as a VJ with MTV. Add to that, all those delicious dishes she has eaten at her friends’ homes, especially those sinful desserts that she loved, which she tried and tried till she got them right. Divided into monthly menus with soups, salads, starters, non-vegetarian and vegetarian main course dishes, and desserts, the recipes are simple and delicious. With a foreword by actress and politician Jaya Bachchan, the book presents a six-course meal layout for each month, and easy-to-make recipes with ingredients readily available in any home kitchen. It contains an array of both vegetarian and non-vegetarian recipes.

The innovative chef and culinary trend-setter named one of Time’s 100 most influential people in the world shares 150 recipes for her vibrant, simple, and sophisticated contemporary Mexican cooking. IACP AWARD FINALIST • ART OF EATING PRIZE LONGLIST • NAMED ONE OF THE BEST COOKBOOKS OF THE SEASON BY The New York Times • Bon Appétit • San Francisco Chronicle • Chicago Tribune Inspired by the flavors, ingredients, and flair of culinary and cultural hotspot Mexico City, Gabriela Cámara's style of fresh-first, vegetable-forward, legume-loving, and seafood-centric Mexican cooking is a siren call to home cooks who crave authentic, on-trend recipes they can make with confidence and regularity. With 150 recipes for Basicos (basics), Desayunos (breakfasts), Primeros (starters), Platos Fuertos (mains), and Postres (sweets), Mexican food-lovers will find all the dishes they want to cook—from Chilaquiles Verdes to Chiles Rellenos and Flan de Cajeta—and will discover many sure-to-be favorites, such as her signature tuna tostadas. More than 150 arresting images capture the rich culture that infuses Cámara's food and a dozen essays detail the principles that distinguish her cooking, from why non-GMO corn matters to how everything can be a taco. With celebrated restaurants in Mexico City and San Francisco, Cámara is the most internationally recognized figure in Mexican cuisine, and her innovative, simple Mexican food is exactly what home cooks want to cook.

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. “Innovative, creative, and effortlessly funny.” –Cooking Light Deb Perelman loves to cook. She isn’t a chef or a restaurant owner—she’s never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You’ll get more than three million results. Where do you start? What if you pick a recipe that’s downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you’ll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you’ll bookmark and use so often they become your own, recipes you’ll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

The world fell in love with Rachel Khoo through her cookbook and television show The Little Paris Kitchen, and immediately began to covet her Parisian lifestyle, fashion sense, and delicious recipes. In My Little French Kitchen, Rachel leaves Paris and travels to the mountains, villages, and shores of France, sampling regional specialties and translating them into more than 100 recipes. With more than 100 photographs, as well as dozens of Rachel’s own hand-drawn illustrations, this is the perfect gift for young foodies and Francophiles as well as fans of The Little Paris Kitchen hungry for more fresh takes on French classics.

Global recipes for kids to discover and cook (from the co-devisers of CBeebies' My World Kitchen)

What the Herd Taught Me About Love, Courage and Survival

Over 100 Recipes from the Mountains, Market Squares, and Shores of France

Recipes and Notes on Italian Cooking

Recipes and Stories [A Cookbook]

How I Cooked My Way Out of Chronic Autoimmune Disease and Prevented Cancer with Whole Foods and Healing Recipes

To Cook, to Bake, to Eat, and to Treat

Kittens Under My Kitchen Sink

This book is a guide for healthy eating. It contains over 120 simple recipes made from wholesome ingredients only as well as easy steps for healthier lifestyle diet. If you in search for new dishes for healthy, quick and tasty dinner for the whole family, this book is for you.

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.

Provides tips for having fun and keeping safe in the kitchen, along with dozens of world-famous chef Emeril Lagasse's favorite recipes that families can make and eat together.

Hereditary Crohn's disease, an intestinal ulceration, a diagnosis of cancer waiting to be confirmed, and debilitating daily pain had knocked McCormick down. When it seemed like she only had two options-- a slow and painful death or a sudden and quick death-- she decided to find a third option. She developed a list of foods that would not only keep her out of her sick bed but also have a positive healing influence on her body. That's when the real healing began. Her book will give hope and solutions to those dealing with similar problems.

A creator of the award-winning Orangette blog presents a memoir about the life lessons she learned in the kitchens of her youth, in a recipe-complemented account that describes experiences of loss and love while enjoying her father's French toast, her husband's pickles and her chocolate wedding cakes. Reprint.

100 Recipes and Discoveries for Passionate Cooks: A Cookbook

Bittersweet

My Kitchen in Spain

An Elephant in My Kitchen

The World In My Kitchen

The Smitten Kitchen Cookbook

My Kitchen Chalkboard

100 Cakes and Bakes

A collection of stories and 100 sweet and savory French-inspired recipes from popular food blogger David Lebovitz, reflecting the way Parisians eat today and featuring lush photography taken around Paris and in David's Parisian kitchen. In 2004, David Lebovitz packed up his most treasured cookbooks, a well-worn cast-iron skillet, and his laptop and moved to Paris. In that time, the culinary culture of France has shifted as a new generation of chefs and home cooks—most notably in Paris—incorporates ingredients and techniques from around the world into traditional French dishes. In My Paris Kitchen, David remasters the classics, introduces lesser-known fare, and presents 100 sweet and savory recipes that reflect the way modern Parisians eat today. You'll find Soupe à l'oignon, Cassoulet, Coq au vin, and Croque-monsieur, as well as Smoky barbecue-style pork, Lamb shank tagine, Dukkah-roasted cauliflower, salt cod fritters with tartar sauce, and Wheat berry salad with radicchio, root vegetables, and pomegranate. And of course, there's dessert: Warm chocolate cake with salted butter caramel sauce, Duck fat cookies, Bay leaf poundcake with orange glaze, French cheesecake...and the list goes on. David also shares stories told with his trademark wit and humor, and lush photography taken on location around Paris and in David's kitchen reveals the quirks, trials, beauty, and joys of life in the culinary capital of the world.

The Ultimate Guide to the One-of-a-Kind Flavors of the Middle East Delight your senses and excite your palate as Yaniv Cohen, aka The Spice Detective, leads you on a culinary tour through the exciting world of Middle Eastern spices—including turmeric, cumin, sumac, za'atar, clove, cardamom, caraway, baharat, coriander, dukkah, paprika, anise, nigella, allspice and cinnamon. With a lineup of delicious recipes, Yaniv highlights each spice's unique flavor. In a blend of traditional and modern cuisine, he expertly reveals the fullness of Middle Eastern spices in such dishes as Baharat-Scented Lamb Loïn with Mint Pesto, Tunisian Caraway Carrot Salad, Cardamom Yemenite Beef Soup, Cinnamon-Scented Moroccan Couscous with Dried Fruit, Fresh Strawberries Stuffed with Clove-Spiced “Cheesecake” Mousse, Pan-Fried Cauliflower Steak in Nigella Seed Batter and Spiced Coriander Banana Cookies. To anyone looking to add vibrancy to their dishes: This cookbook belongs on your shelf.

The "From My Kitchen" A Blank Recipe Book To Write In is perfect for creating new recipes or remembering old ones. Organize recipes with the table of contents. This 110-page Blank Recipe Book includes templates for 100 recipes. Create a collection of all your favorite recipes for you or someone you love with this personalized recipe keepsake book. Easy to fill-in, prompted format Space to collect 100 recipes Generous one pages per recipe Stores recipe name, recipe owner, number of servings, ingredients, prep time, cooking time, cooking temp, and directions The area to describe "What Makes This Recipe Special" Includes a table of contents - so the recipes are easy to find Hand-written recipes are special...you will love this! - Paperback Edition - This book is proudly Made in the USA - There are also other blank recipe books with different covers and template -- please search for "Ellie And Ryan" to see them all

From the sun-drenched Spanish countryside to the seaside villages to the bustling city tapa bars, one thing unites all of Spain: its varied and satisfying food. In this Mediterranean land of beauty and bounty, good food is a pleasure everyone shares. Spanish cuisine has flourished for centuries, inspired by luscious fruits and vegetables, fresh seafood and game, artisanal cheeses, cured meats, and renowned local wines. The influence of North African spices adds variety and unique flavors to the diverse cooking of this fascinating country. My Kitchen in Spain celebrates the rich flavors and regional traditions of Spanish cooking. Janet Mendel has made her home in Spain for more than thirty years, collecting recipes from friends and neighbors, housewives and Sherry barons, olive farmers and restaurant chefs. From the far western province of Extremadura to the Moorish towns of Seville and Granada to the world-famous Basque region in the north, Janet Mendel discovers and chronicles the tastes and techniques of this remarkable country. Now experience the authentic flavors of Spain with favorites both classic and contemporary: Almond Gazpacho with Grapes, Sea Bass in Saffron Sauce, Fiesta Paella with Chicken and Shellfish. With a comprehensive chapter on tapas, Spain's enticing "little dishes," and 225 tempting recipes -- for every course from soup to dessert -- My Kitchen in Spain will bring the food delights of Spain home to your table.

*My Kitchen Year*136 Recipes That Saved My Life: A CookbookRandom House

From My Kitchen: A Blank Recipe Book to Write in 100-Page Blank Recipe Book to Collect the Favorite Recipes You Love

Recipes from My Home Kitchen

Stories and Recipes from My Kitchen Table

My Kitchen Cure

My Zero-Waste Kitchen

Everyday Vegan Eats

My Life with the Herd in the African Wild

Adventures in Love and Life

Learn how to reduce food waste with quick tips and simple solutions in My Zero-waste Kitchen. Live sustainably and embrace the three R's: reduce, reuse, and recycle. In My Zero-waste Kitchen, find creative and unexpected ways to eliminate trash, save money, and give leftovers a new life. Plus, learn to grow your own vegetables and herbs from scraps, and nourish your plants with compost. With 15 nutritious and versatile recipes in which nothing goes to waste, this guide shares the secrets to smart shopping, meal planning, and the nutritional value of often-discarded food products. Turn beetroot peelings into delicious falafel, pesto, or a melt-in-your-mouth cake. Revive produce nearing the end of its shelf life with "flexi" recipes-for risotto, stir-fry, smoothies, and more. The tips and tricks in My Zero-waste Kitchen show how easy it is to live more sustainably without making a complete lifestyle change.

Family Favorites from My Family to Yours

Recipes to Get Everybody Cooking

100 Recipes from My Kitchen to Yours

*136 Recipes That Saved My Life: A Cookbook
From My Kitchen to Yours
My Little French Kitchen
So Good*