

My Kitchen Table 100 Pasta Recipes

This is the second Madhur Jaffrey cookbook in the My Kitchen Table series. Madhur's first book, 100 Essential Curries, offered a comprehensive selection of classic Indian recipes. This new title will provide recipes for simple curries, perfect for cooking up quickly during the week. There are family-favourites, including creamy kormas, stir-fried prawns and spicy chicken recipes, as well as satisfying stews, quick kebabs and ideas for light suppers and snacks. Some recipes are quick to make, others can be prepared ahead. Perfect for the busy cook.

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

A diverse selection of delicious curries, from the world authority on Indian food Madhur Jaffrey has collected 100 curry recipes from dals to biryanis, vegetarian to meat, simple and elaborate. Everybody loves a curry, and this book has a recipe to suit every taste. Includes dual measures. An elevated guide to the craft of pasta-making by rising star chef Thomas McNaughton of San Francisco's hottest Italian restaurant, flour + water. Chef Thomas McNaughton shares his time-tested secrets to creating simple, delicious, and beautiful artisan pasta—from the best fresh doughs to shaping and cooking every type of pasta. A true celebration of Italy's pasta traditions, flour + water includes fifty seasonally influenced recipes for home cooks of every skill level. The recipes cover the flavor spectrum from well-loved classics to inventive combinations, such as Tagliatelle Bolognese; Pumpkin Tortelloni with Sage and Pumpkin Seeds; Tomato Farfalle with Chicken Polpettine, Roasted Peppers, and Basil; and Asparagus Caramelle with Brown Butter. With guidance from McNaughton and the secrets of flour + water's dough room, anyone can learn to make amazing pasta at home.

Antonio Carluccio's Simple Cooking

Flour + Water

The Collection

100 Recipes for Every Kind of Amazing Pasta Your Pasta Maker Can Make

Simple Recipes for Heritage Cooking in Any Kitchen

Pasta [A Cookbook]

The Godfather of Italian food, Antonio Carluccio is an internationally acclaimed cook whose work has sold millions of copies and whose television series have screened in over 20 countries. For the first time, he has brought together over 300 of his best recipes to form this ultimate collection. Capturing Antonio's simple, joyful and no-fuss approach to cooking, this exceptional book provides a unique culinary journey covering every aspect of the Italian meal from antipasti to dolci and from mouthwatering dishes from each of Italy's distinct culinary regions. It is packed with stunning photographs and infused with Antonio's characteristic voice and style. Antonio's recipes are as beautifully simple and bursting with flavour, and now that they're collected into one stunning volume you won't need to scramble between your cookbooks for your favourite recipes ever again. With the very best recipes drawn from seven of his best-selling cookbooks, Antonio Carluccio: The Collection is bound to become the most significant Italian cookbook of its generation.

Annabel Karmel is the best-selling author of cookbooks for children and their families. Relied on by millions of parents, Annabel knows what children like to eat and how to make family meals as simple and free as possible. In this collection, Annabel has chosen 100 recipes that will suit kids and grown-ups alike, from healthy breakfast muffins, to tasty tea-time snacks and light meals to nutritious family suppers.

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

Containing over 100 mouthwatering recipes, this book goes beyond the clichés to reveal real Italian food, as cooked by real Italians."

Passion for Pasta

My Kitchen Table: 100 Fish and Seafood Recipes

Antonio Carluccio's Passion for Pasta

The Prairie Homestead Cookbook

My Kitchen Table: 100 Great Chicken Recipes

My Kitchen Table: 100 Foolproof Suppers

Like most Italians, the great Antonio Carluccio loves vegetables. In this book he turns his attention to his favourites, and many others, adding up to over 100 different varieties. He researches the botanical family of each type of vegetable, its history, describes in loving detail how to buy and prepare it – and in over 150 recipes tells us how to make the most of the humble veg, whether eaten raw, cooked or preserved. There are pastas with vegetables, soups, vegetable bakes and salads, risottos, pickles, stews, tarts and dips. There are even some sweet cakes and biscuits based around vegetables. The Italian way with vegetables is renowned the world over, the Carluccio way with vegetables is unsurpassed, and this book is an essential for every kitchen.

Rick Stein's name is synonymous with fish and seafood. There

is no greater authority on the subject and his recipes are renowned for their quality and flavour. Here are his top 100 fish and seafood recipes from all over the world and, divided into light meals, hearty mains, quick lunches and food to share, there is a recipe for every occasion. Antonio Carluccio is a larger-than-life character who, over his 50-year career, has inspired thousands of people with his no-fuss Italian cooking and passion for good food and wine. But behind the famous name is a man whose life has been full of unexpected twists and turns, joy and sadness, love and loss. Born on the Amalfi Coast in the South of Italy in 1937, Antonio's taste buds were first awakened by his Mamma's delicious home cooking. In this book he recounts the early years, including his first experience cooking simple suppers on a two-ring stove, to his unplanned meteoric rise to fame as the founder of one of the UK's most prominent restaurant brands, the Carluccio's chain of restaurants, prolific author and successful television presenter. Despite his success, Antonio has never forgotten his humble beginnings or the women, who next to food, have been the biggest influence on his life. Throughout the text will be the recipes that have formed the touchstones of his life. This is a story of commitment, drive and the ingredients needed to succeed.

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

The Minimalist Kitchen

Simple and Elegant Recipes from a Chef's Home Kitchen

100 Sweet Treats and Puds

Hundred Fish and Seafood Recipes

My Kitchen Table: 100 Weeknight Curries

100 Essential Curries

Jamie Oliver's Food Tube presents The Pasta Book, jam-packed with simple, seasonal recipes, plus all the need-to-know basics from Jamie's own Italian mentor, chef Gennaro Contaldo. 'Enjoy this pocket-sized cookbook, full of incredible, achievable pasta recipes, from the very basics to kick-ass dishes for any night of the week. Buon appetite!' -

Jamie Oliver Whatever your ability in the kitchen, pasta is often a staple mid-week supper. This book will help to re-vamp your repertoire. It's full of delicious, simple, seasonal recipes such as: - Wild Rocket & Pecorino Orecchiette - Summer Vegetable Cappellacci - Autumnal Wild Mushroom Tagliatelle - Wintery Game Ragù - Gennaro's take on classic favourites such as Carbonara and Bolognese. If you really want to be adventurous, there is always the option to learn about making pasta from scratch, but the recipes are equally tasty with dried pasta.

A food for all occasions, pasta's huge variety of shapes, textures and flavours makes it the perfect basis for all kinds of meals, from sophisticated dinner parties to simple suppers at home. In this fully revised and updated edition, Antonio Carluccio once again shares with you his Passion for Pasta, providing innovative and exciting recipes for soups, main courses, salads and even desserts to promote this staple ingredient of traditional Italian cookery to the rank of haute cuisine.

The 100 delicious dishes include Egg in Raviolo with White Truffles, Orecchiette with Lamb Ragout, Pappardelle with Quail Sauce and the unusual Chocolate Pasta Sauce. Forget the blasphemy of bottled sauces, ready-made pasta dishes and pre-packed Parmesan cheese. Instead, seek inspiration from the palette of delicious Italian ingredients Parma ham, mozzarella, radicchio, artichoke hearts, wild mushrooms and truffles combined with originality and genius in Antonio Carluccio's pasta masterpieces.

This is an excellent book covering Italian food prepared as it would be in Italy. Italian food is quite simple and based on top-notch ingredients that speak for themselves, and this book covers such food in a simple and easy style. The ingredients are real and based on items that grow locally in Italy. You won't find any cilantro; strange chillies; Japanese mushrooms; non-Italian spices etc being thrown into these dishes just to make them different. This is as authentic as having an Italian grandma cook for you.

Jill Winger, creator of the award-winning blog The Prairie Homestead, introduces her debut The Prairie Homestead Cookbook, including 100+ delicious, wholesome recipes made with fresh ingredients to bring the flavors and spirit of homestead cooking to any kitchen table. With a foreword by bestselling author Joel Salatin The Pioneer Woman Cooks meets 100 Days of Real Food, on the Wyoming prairie. While Jill produces much of her own food on her Wyoming ranch, you don't have to grow all—or even any—of your own food to cook and eat like a homesteader. Jill teaches people how to make delicious traditional American comfort food recipes with whole ingredients and shows that you don't have to use obscure items to enjoy this lifestyle. And as a busy mother of three, Jill knows how to make recipes easy and

delicious for all ages. "Jill takes you on an insightful and delicious journey of becoming a homesteader. This book is packed with so much easy to follow, practical, hands-on information about steps you can take towards integrating homesteading into your life. It is packed full of exciting and mouth-watering recipes and heartwarming stories of her unique adventure into homesteading. These recipes are ones I know I will be using regularly in my kitchen." - Eve Kilcher These 109 recipes include her family's favorites, with maple-glazed pork chops, butternut Alfredo pasta, and browned butter skillet corn. Jill also shares 17 bonus recipes for homemade sauces, salt rubs, sour cream, and the like—staples that many people are surprised to learn you can make yourself. Beyond these recipes, The Prairie Homestead Cookbook shares the tools and tips Jill has learned from life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

Covering the Entire Industry

100 Recipes from My Kitchen to Yours

My Kitchen Table: 100 Quick Stir-fry Recipes

My Kitchen Table: 100 Recipes for Entertaining

Mastering Pasta

My Kitchen Table: 100 Pasta Recipes

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

Award-winning chef Marc Vetri wanted to write his first book about pasta. Instead, he wrote two other acclaimed cookbooks and continued researching pasta for ten more years. Now, the respected master of Italian cuisine finally shares his vast knowledge of pasta, gnocchi, and risotto in this inspiring, informative primer featuring expert tips and techniques, and more than 100 recipes. Vetri's personal stories of travel and culinary discovery in Italy appear alongside his easy-to-follow, detailed explanations of how to make and enjoy fresh handmade pasta. Whether you're a home cook or a professional, you'll learn how to make more than thirty different types of pasta dough, from versatile egg yolk dough, to extruded semolina dough, to a variety of flavored pastas—and form them into shapes both familiar and unique. In dishes ranging from classic to innovative, Vetri shares his coveted recipes for stuffed pastas, baked pastas, and pasta sauces. He also shows you how to make light-as-air gnocchi and the perfect dish of risotto. Loaded with useful information, including the best way to cook and sauce pasta, suggestions for substituting pasta shapes, and advance preparation and storage notes, Mastering Pasta offers you all of the wisdom of a pro. For cooks who want to take their knowledge to the next level, Vetri delves deep into the science of various types of flour to explain pasta's uniquely satisfying texture and how to craft the very best pasta by hand or with a machine. Mastering Pasta is the definitive work on the subject and the only book you

will ever need to serve outstanding pasta dishes in your own kitchen.

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 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

From light veggie meals to spicy beef or seafood, something for every occasion Offering a broad range of recipes including curries and salads, modern and traditional, plus appetizers, snacks, and side dishes, this book offers an amazing selection of taste, ingredients, and style, all made in the wok. Recipes include Savory Beef with Asparagus, Rainbow Vegetables, Ginger and Garlic Carrots, and Sweetcorn and Crab Soup. Includes dual measurements.

A Recipe for Life

The Essential New Collection from the Master of Italian Cookery

So Good

Antonio Carluccio

My Kitchen Table: 100 Vegetarian Feasts

The Vegan 8

From award-winning chef and Food Network personality Scott Conant, a cookbook of restaurant-quality Italian meals that you can make easily in your home kitchen Thirty-five years into an illustrious career of restaurant openings across the country, widespread acclaim, and frequent appearances on the Food Network's Chopped and many other shows, Scott Conant has returned home to create his most personal cookbook yet. Meals cooked from simple, fresh ingredients were staples of Conant's childhood in a New England family with roots in Southern Italy. From his grandparents' garden to the dinner table, he learned early on to appreciate the nuances of different flavors and ingredients, and the strong connection between food and family. Focusing on these foods Conant grew up with and the ones he makes for his loved ones today, Peace, Love, and Pasta compiles simple, fresh, and flavorful Italian recipes for the home cook to bring to their own family's table. These recipes are built on the art of cooking for love, fascination with flavors and ingredients, and the simple pleasures

of taste and conviviality.

100 Pasta Recipes BBC Books

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

At last, the ultimate book on pasta from the master of Italian cookery! Pasta's huge variety of shapes, textures and flavours makes it the perfect basis for every kind of meal, from sophisticated dinner parties to simple suppers at home. In his exciting new book, Antonio Carluccio shares his love of Italy's favourite food, providing innovative and exciting recipes for soups, main courses, salads and even desserts. To begin, clear and detailed instructions are given for making fresh pasta, opening up a whole new range of possibilities from making your own basic egg pasta to adding unusual colours and flavours like spinach and squid ink. Over 100 inspirational recipes for both fresh and dried pasta follow, ranging from the simple and traditional like Spaghetti Al Aglio, Olio E Peperoncino (with garlic, oil and chilli) and classics with a twist like Trofie al Pesto di Erbe e Noci (with walnut and herb pesto) to the truly unusual and luxurious, such as and Trullo di Zitoni (a deeply savoury baked lamb, herb and mushroom pasta pie). Also featured is a wealth of ideas for varying the basic recipe to produce numerous different dishes, according to taste and seasonal availability.

The Art and Practice of Handmade Pasta, Gnocchi, and Risotto [A Cookbook]

Carluccio's Complete Italian Food

My Kitchen Table: 100 Family Meals

My Kitchen Table: 100 Meals in Minutes

Favorite Pasta Recipes for Every Occasion

The Glorious Pasta of Italy

Sophie Grigson's passion for vegetarian food shines through every recipe in this gorgeous collection. From light summery salads to root vegetable soups, Mediterranean pastas and Middle Eastern stews, this book will entice all readers, whether you are a vegetarian or not.

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

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

In this book, Antonio & Priscilla Carluccio distill a lifetime of knowledge of Italian cooking into one definitive volume. Each of the 11 chapters discusses a group of ingredients and the traditional methods of preparation and production. Also included are an A-Z reference section and a selection of recipes. A detailed appendix describes Italian wines and liqueurs to suit every dish and occasion.

100 Pasta Recipes

Pasta

Two Greedy Italians

The Spirit and Craft of Italy's Greatest Food, with Recipes [A Cookbook]

Jamie's Food Tube: The Pasta Book

Vegetables

Collects Italian cookery recipes that range from classic favorites to innovative new dishes and are accompanied by simple instructions for making fresh pasta and a selection of side dishes.

*The practical art of making more with less--in the kitchen! Melissa Coleman, the creator of the popular design and lifestyle blog *The Faux Martha*, shares her refreshingly simple approach to cooking that delivers beautiful and satisfying meals using familiar ingredients and minimal kitchen tools. *The Minimalist Kitchen* includes 100 wholesome recipes that use Melissa's efficient cooking techniques, and the results are anything but ordinary. You'll find *Biscuits with Bourbon-Blueberry Quick Jam*, *Pesto Garden Pasta* with an easy homemade pesto, *Humble Chuck Roast* that's simple to prepare and so versatile, *Roasted Autumn Sweet Potato Salad*, *Stovetop Mac and Cheese*, and *Two-Bowl Carrot Cupcakes*. While *The Minimalist Kitchen* helps tackle one of the home's biggest problem areas Ñthe kitchenÑthis book goes beyond the basics of clearing out and cleaning up, it also gives readers practical tips to maintain this simplified way of life. Melissa shows you how to shop, stock your pantry, meal plan without losing your mind, and most importantly, that delicious food doesn't take tons of ingredients or gadgets to prepare. This streamlined way of cooking is a breath of fresh air in modern lives where clutter and distraction can so easily take over.*

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

JAMES BEARD AWARD NOMINEE • A stylish, transporting pasta master class from New York City's premier pasta chef, with recipes for 40 handmade pasta shapes and 100 Italian American, regional Italian, and modern dishes **IACP AWARD FINALIST** • "Missy Robbins brings her extraordinary knowledge and generous heart to teach us to prepare the pastas that made her restaurants, *Lilia* and *Misi*, two of the best in the world."—Ina Garten, *Barefoot Contessa* **ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: San Francisco Chronicle, Boston Globe** • **ONE OF**

THE BEST COOKBOOKS OF THE YEAR: Minneapolis Star Tribune, Glamour, Food52, Epicurious Food trends come and go, but pasta holds strong year after year. Despite its humble ingredients—made of merely flour and water or flour and eggs—the magic, rituals, and art of pasta making span over five centuries. Two ingredients are turned into hundreds of stuffed, rolled, extruded, dried, stamped, and hand-cut shapes, each with its own unique provenance and enrobed in a favored sauce. New York City chef Missy Robbins fell in love with Italian food and pasta twenty-five years ago. She has been cooking, researching, and studying her way across Italy ever since, which led her to open two of America's most renowned pasta restaurants, Lilia and Misi. With illustrated step-by-step recipes for handmaking forty of the most versatile pasta shapes and one hundred recipes for Italian American, regional Italian, and Robbins's own best pasta dishes, plus two dozen vegetable sides, this is the hard-working manual for home cooks who aspire to master the art of pasta cooking. Whether making pasta sheets for lasagna or stamping out pasta "coins" for Corzetti with Goat Cheese and Asparagus—or even buying handmade pasta to make Tagliatelle with Porcini, Rosemary, and Garlic—Robbins provides all the inspiration, instruction, and encouragement required to make pasta exceptionally well. Evocatively photographed with nearly 100 full-color mouthwatering photos of pasta dishes and twenty images from Italy, this is a richly illustrated ode to the ingredients, recipes, and craft that have made pasta the most popular fare of a beloved cuisine.

My Kitchen Table: 100 Great Low-Fat Recipes

100 Wholesome Recipes, Essential Tools, and Efficient Techniques

The Ultimate Pasta Machine Cookbook

100 Quick Stir-fry Recipes

Fish and Sea Food Recipes

This book, based on a BBC series, contains recipes for many types of pasta; including soups, filled pasta, pasta salads, pasta timbales and pasta puddings.

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

One of the world's most successful purveyors of Italian foods outside of Italy shares his unrivalled expertise. In one of the most comprehensive guides to Italian food ever published--and with his characteristic enthusiasm--London's Carluccio and his wife Priscilla present the finest recipes, ingredients, and products from all Italian regions. 200 recipes. 300 color illus. At last, a cookbook about pasta-making that covers all kinds of pasta machines--both manual and electric, and also stand-mixer pasta attachments--and that delivers foolproof recipes sure to make you an expert noodle master in no time! Homemade pasta is easy, fast, and fun. It tastes better than boxed pastas from the store. And, while-store-bought pastas do indeed come in a variety of shapes, they all have basically one bland and unexciting flavor; by contrast, as this wide-ranging and deliciously inventive book shows, making pasta by hand at home

lets you create and enjoy dozens and dozens of different flavors of noodles. In her previous books—on such subjects as searing, marinating, and cast-iron cooking—chef, cooking teacher, and food blogger Lucy Vaserfirer has earned a reputation for expertly and gently translating the methods of master chefs into simple-to-follow, step-by-step instructions that let home cooks cook like the pros. Here, Lucy does the same for pasta-making, showing you how easy it is to use a sheeter or an extruder of any type, manual or electric, to create tasty pastas that will please everyone from grown-up gourmands to picky kids who want pasta at nearly every meal. Lucy shares in these pages terrific purees that you can make, using a blender or a mixing bowl, that you then can turn into all sorts of flavored pastas, from the familiar tomato or spinach pastas to noodles flavored with herbs like basil or tarragon, spices like pepper or saffron, and other flavors, such as a Sage Brown Butter Pasta that incorporates a flavored butter. She teaches you how to make every kind of pasta shape with your pasta machine, including ones you can't find in stores. She includes durum and semolina pastas, the most common kinds, as well as buckwheat, ancient-grain, and gluten-free pastas. She even shows how to make Asian noodles, such as udon, soba, and ramen, with your pasta machine. Whether you are a first-time owner of a pasta maker or a seasoned pro looking for exciting new ideas, this book has more than 100 splendid recipes, plus loads of clever tips and tricks, that will make you love your pasta machine and use it often.

Peace, Love, and Pasta

100 Simple, Delicious Recipes Made with 8 Ingredients Or Less
Everyday Pasta

*Celebrating pasta in all its glorious forms, author Domenica Marchetti draws from her Italian heritage to share 100 classic and modern recipes. Step-by-step instructions for making fresh pasta offer plenty of variations on the classic egg pasta, while a glossary of pasta shapes, a source list for unusual ingredients, and a handy guide for stocking the pantry with pasta essentials encourage the home cook to look beyond simple spaghetti. No matter how you sauce it, *The Glorious Pasta of Italy* is sure to have pasta lovers everywhere salivating.*

*Five years ago, popular blogger Brandi Doming of *The Vegan 8* became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from*

breakfast to dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.