

## Posh Toasties Simple Delicious Gourmet Recipes For Your Toastie Machine Sandwich Grill Or Panini Press

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much ?time you have to spend in the kitchen—from the beloved bestselling author of Once Upon a Chef. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of The Skinnytaste Cookbook Jennifer Segal, author of the blog and bestselling cookbook Once Upon a Chef, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

Live up your cooking with a POSH TART! Whether it’s a delicious savoury seafood quiche, a sticky fruit crostata or a traditional tomato tart, tarts have the edge over pies any day. Posh Tarts offers over 70 amazing recipes covering breakfast tarts (pasteis de nata, English breakfast), meat tarts (Spanish omelette quiche, Shredded smoky chicken and sweet corn, Bacon, leek and cheese), fish tarts (Pissaladière, Tuna tonnata, Smoked salmon and watercress), vegetable tarts (Baked camembert in filo with cranberry, Roasted ratatouille, Butternut squash tarte Tatin with chestnut and sage), and sweet tarts (Jam tarts, Tarte au citron, Dutch apple tart and Linzertorte). Simple to prepare, you can make a meal in moments with bought filo, puff or shortcrust pastry and a variety of topping ideas – or make your own pastry to be even more POSH. With easy-to-follow instructions and a photo for every recipe, Posh Tarts is a cut above the rest.

THE SUNDAY TIMES BESTSELLER “GENIUS ... CHANGED THE WAY I’M GOING TO EAT FROM NOW ON ... THESE SANDWICHES ARE EPIC!” THE HAIRY BIKERS Max’s Sandwich Book is the perfect guide to an exciting lunch and the perfect gift for the sandwich lover in your life (even if it’s you). Max Halley owns Britain’s most amazing sandwich shop. After working in some of the country’s best restaurants, he realised that the sandwich, humanity’s greatest invention was due a renaissance. So Max decided to open his own place and reinvent the sandwich forever. Inside this book you will find: · Award-winning creations from his shop · Inspired variations on classic sandwiches · Brilliant, delicious ways to use your leftovers · Sandwiches for breakfast · Sandwiches for dinner · Sandwiches for dessert · And more than 100 recipes for making your own ingenious creations at home. Ham, Egg & Chips never tasted so good. Max is the owner of Max’s Sandwich Shop in Crouch End, winner of the Observer Food Monthly Award for Best Cheap Eat in 2015. “Amazing” Russell Norman, author of Polpo “Max is a sensation!” Meera Sodha “The Ham, Egg & Chips is the best sandwich I’ve ever eaten in my life” Simon Rimmer, Sunday Brunch “Very, very good” Evening Standard

From Victor Garnier and the team at blend hamburger, the Parisian restaurant that has taken this humble food to towering new heights, this collection of delicious recipes celebrates the burger. Reflecting the recent trend for burgers of every type and description, Hamburger Gourmet takes you from the beautiful simplicity of a classic beef burger to burgers made of everything from chicken to quinoa, along with blendies, delicious American sweets with a French twist. With separate instructions on buns, sauces and accompaniments, these 58 recipes will give even the biggest burger-lover new ideas for surprising twists on old favourites.

Ultimate Veg

Cooking for One

The Ultimate Guide to Creating Perfection Between Two Slices of Bread

Posh Sandwiches

Over 70 Recipes, From Reubens to Banh Mi

Minimalist Baker’s Everyday Cooking

My New Roots

**This edition has been adapted for the US market. From simple suppers and family favorites, to weekend dishes for sharing with friends, this book is packed full of phenomenal food - pure and simple. Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavor combinations, this book ticks all the boxes. Super-tasty, brilliantly simple, but inventive veg dishes include : AMAZING VEGGIE CHILI, comforting black rice, zingy crunchy salsa and chili-rippled yogurt · GREENS MAC 'N' CHEESE with leek, broccoli & spinach and a toasted almond topping · VEGGIE PAD THAI, crispy fried eggs, special tamarind & tofu sauce and peanut sprinkle · SUPER SPINACH PANCAKES with avocado, tomato and cottage cheese · SUMMER TAGLIATELLE, basil & almond pesto, broken potatoes and delicate green veg With chapters on Soups & Sandwiches, Brunch, Pies & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Sharing simple tips and tricks that will excite the taste buds, this book will give you the confidence to up your vegetable intake and widen your recipe repertoire, safe in the knowledge that it'll taste utterly delicious. It will also leave you feeling full, satisfied and happy - and not missing meat from your plate. “It’s all about celebrating really good, tasty food that just happens to be meat-free.” Jamie Oliver**

**The ultimate canvas for sweet and savoury culinary creativity. 50 seasonal recipes that reimagine the “bread and butter” of cuisine with simple ingredients in surprising ways. As simple or as sophisticated as you want it to be, but always comforting and nourishing.**

**Toast is perfect for those looking for seasonal, market-inspired recipes, or gourmet treats presented in an approachable manner. With something for every palette and occasion, this is the ideal book for new and seasoned cooks alike and everyone from college students and recent graduates, to newlyweds and empty nesters. Artisanal toast is a hit in the media with features on Today, GMA, and NPR, and on the pages of The New Yorker, San Francisco Chronicle, Guardian, and Bon Appétit.**

**The producer of An Inconvenient Truth, Laurie David’s new mission is to help America’s overwhelmed families sit down to a Family Dinner, and she provides all the reasons, recipes and fun tools to do so. Laurie David speaks from her own experience confronting the challenges of raising two teenage girls. Today’s parents have lots to deal with and technology is making their job harder than ever. Research has proven that everything we worry about as parents--from drugs to alcohol, promiscuity, to obesity, academic achievement and just good old nutrition--can all be improved by the simple act of eating and talking together around the table. Laurie has written a practical, inspirational, fun (and, of course, green) guide to the most important hour in any parent’s day. Chock-full chapters include: Over seventy-five kid approved fantastic recipes; tips on teaching green values; conversation starters; games to play to help even the shyest family member become engaged; ways to express gratitude; the family dinner after divorce (hint: keep eating together) and much more. Filled with moving memories and advice from the country’s experts and teachers, this book will get everyone away from electronic screens and back to the dinner table.**

**Be tempted by 100 tasty toasted treats. Keep it simple with a low cost, low effort, and a comforting snack. Toast has long been a go-to item that dons menus from seedy diners to even the fanciest bistro. In On Toast, lush photographs accompany 100 ideas for toast.**

**From the simplest snack to the most complex and satisfying meal. On Toast even includes straight forward instructions for how best to toast your bread. Use in a sandwich, as a vehicle for condiments, as a side to dip into other meals, breakfast, lunch or dinner... the possibilities are endless! Let Kristan Raines tempt you with tasty toasted treats.**

**Scaled Recipes, No-Waste Solutions, and Time-Saving Tips**

**I Love My Sandwich Toaster: The Only Toastie Recipe Book You’ll Ever Need**

**Two Peas & Their Pod Cookbook**

**Pretty Delicious**

**100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food**

**Once Upon a Chef: Weeknight/Weekend**

**On Toast**

*Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple’s non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a “pretty simple” approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn’t always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a “vegetarian cookbook for non-vegetarians”, it’s a beautiful book that’s food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor*

*This is a cook book with a difference. It takes the toastie: staple, lunchtime marvel and perfect all-rounder, and makes it epic. Not with complicated processes or expensive kit, but with good components, solid technique and a diagram, because assembly matters. You don’t just fling everything into a garage and hope a car drops out the end, so why would you attempt it with a sandwich? Barny Luxmoore has been crafting and serving toasties for 10 years now while running street food truck The Jabberwocky. During this time he has won heaps of awards (including Best Toasted Sandwich at the 2015 Café Life awards and best Sandwich at the 2020 Sandwich Awards) and has successfully made a living doing what he loves best: making toasties and serving them to people. When the festival season was unexpectedly wiped out by an intrusive and unwelcome virus in 2020, it seemed like a good time to finally put all those recipes on paper and share them with the world. This book is two slices of street food soul (battered on the outside - pro tip). It is not just a great gift for the toastie-lover in your life; it’s also supporting a micro business whose livelihood has been pounded by the pandemic. It will make your life more delicious; your toastie machine more appreciated and brings you a step closer to oozy cheese nirvana.*

*Offers over two hundred recipes that can be made on a panini press, including options for traditional panini as well as for quesadillas, grilled salads, burgers, and other fare.*

*The Gourmet Slow Cooker and The Gourmet Slow Cooker: Volume II showed home cooks everywhere that a slow cooker is perfectly capable of turning out meals that are sophisticated enough to serve to guests. It’s simply a matter of using imaginative recipes that bring together fresh, flavor-packed ingredients—and then setting the timer. In The Gourmet Vegetarian Slow Cooker, author Lynn Alley offers up more than fifty dishes, each one vegetarian, some of them vegan, and all of them delicious. The recipes are drawn from the world’s great cuisines and include breakfasts, soups, main courses, sides, and desserts. Dishes, such as Spiced Basmati Rice Breakfast Cereal, Smoky Potage Saint-Germain, Polenta Lasagna with Tomato-Mushroom Sauce, Soy-Braised Potatoes, and Mexican Chocolate Pudding Cake, are each paired with a beverage that is meant to complement the meal. Whether you are a vegetarian hard-pressed to find enticing recipes for your slow cooker, an omnivore looking to expand your repertoire, or a follower of a vegetable-focused diet, The Gourmet Vegetarian Slow Cooker will help you put many delightful meat-free dinners on the table with convenience and ease.*

*Favorite Everyday Recipes from Our Family Kitchen*

*Open Faced*

*Over 50 Delicious Toasted and Grilled Sandwich Recipes*

*Over 70 Recipes, From Gorgeous Gallettes to Perfect Pastries*

*Gourmet Vegetarian Slow Cooker*

*The Ultimate Panini Press Cookbook*

*Over 70 Recipes For All Things Rice*

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn’t have to mean boring.Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable ‘keepers’-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table.Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly ‘damn delicious’!

The master chef shares his secrets for preparing great desserts for every occasion, using step-by-step instructions for teaching a wide variety of methods, from roasting fruit to rolling classic cookies. Reprint.

Eggs are a kitchen basic. Most people buy them, and use them as a stand-by: a quick omelet or scrambled eggs. Posh Eggs makes the humble egg the star of the show, with over 70 recipes that make a meal out of this easy ingredient.

From hearty dishes like Mediterranean red pepper eggs with tahini yogurt, to healthy salads like Quail’s eggs, beet, and tarragon, you’ll never again be stuck for a quick and original idea at mealtimes. With a guide to the basics of cooking eggs, plus a photo for every single recipe, this is the ultimate gifty cookbook or self-purchase for egg addicts, expert chefs, and novices alike.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:
• Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
• Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
• Essential plant-based pantry and equipment tips
• Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker’s Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Melts

Claridge’s: The Cookbook

A Couple Cooks - Pretty Simple Cooking

Gordon Ramsay’s Just Desserts

50 Unique Sandwich Recipes That Will Amaze Everyone

Simple and Sophisticated Meals from Around the World [A Cookbook]

Posh Tarts

*Posh Toasties Simple & Delicious Gourmet Recipes For Your Toastie Machine, Sandwich Grill Or Panini Press Posh Toasties’ mission is to banish the notion that toastie fillings are nothing more than a slice of tasteless plastic cheese and cheap ham served in questionable cafEs up and down the country. In its place is a vision of culinary toastie treats in every household kitchen. We aim to bring out the very best in your toastie machine, sandwich grill or panini press. Whether you are a student on a budget, a mum looking for a fast, new and exciting snack for the kids, a professional in need of a great weeknight supper or just someone who wants amazing weekend comfort food - there’s a posh toastie here for you. If your sandwich maker hasn’t seen the light of day for months, dig it out, give it a clean and reward it with pride of place in your kitchen. Toasties are about to get posh! You may also enjoy other titles by CookNation. Just search ‘CookNation’ or visit. www.cooknationbooks.com www.bellmackenzie.com*

*Shows how you can eat great food at home, without breaking the bank or spending hours in the kitchen. This is a collection of dishes featuring flavour combinations and uncomplicated cooking methods. The recipes cater for every occasion - from breakfast through to dinner, informal and formal, for friends and family, for grown-ups and kids.*

*“Claridge’s: The Cookbook is a sophisticated addition to your cookbook collection - and a purse-friendly alternative to an overnight stay.” Stylist “...not that I intend to die, but when I do, I don’t want to go to heaven, I want to go to Claridge’s” Spencer Tracy “I love to check myself into Claridge’s now and then for a few nights - just to spoil myself” Jade Jagger “When I pass through the revolving doors into the glamorous lobby of Claridge’s in London, I always feel a thrill. You enter a world of sophistication and wonderful service... Claridge’s is my ultimate treat.” Lulu Guinness “It’s the best in the world” Alex James An art deco jewel set in the heart of London’s Mayfair, Claridge’s - one of the world’s best luxury hotels - has long been known for inspiring menus and exceptional dining from breakfasts and elevenses, through lunch and afternoon tea, and on to drinks, dinner and the dessert cart. Claridge’s: The Cookbook celebrates that heritage in style, with a collection of over 100 of the best-loved dishes and drinks from The Foyer and Reading Room, the Bar and The Fumoir. With interludes ranging from the magic of Christmas to how to host dinner for 100, the extraordinary experience of dining at Claridge’s is brought to life in book form. The book will include delectable dishes and drinks for every time of day: from the Arnold Bennett omelette, to the Lobster, langoustine & crab cocktail and the Smoked duck salad. Treats include Cheddar Eccles cakes and a Raspberry marshmallow. Savour everything from the prized Claridge’s chicken pie to a slice of Venison Wellington, with some Truffled macaroni gratin or Pommes château. Share the essence of Claridge’s with family and friends, in the comfort of your own home - and enjoy!*

*Sandwiches are everyone’s favorite, and we all eat them on a daily basis. Want to bring changes to your routine and explore new tastes? This Sandwich Cookbook is here to completely satisfy your tastebuds. Bite after bite, you will be asking for more of that yumminess. As soon as the last sandwich is gone, you would want to run off to the kitchen to prepare more. There are so many different ways to prepare a delicious gourmet sandwich. This cookbook gathers the best of the best recipes, so anyone can find their personal favorite. Fine spreads, juicy slices of meat, fresh crunchy vegetables, and a whole range of aromatic spices are some of the ingredients that will make the best combo. Are you ready to find out the secret formula for making the perfect sandwiches? Hurry up and grab your copy today!*

*The Cookbook*

*Happiness on a Slice of Bread--70 Irresistible Recipes*

*More Than 200 Perfect-Every-Time Recipes for Making Panini - and Lots of Other Things - on Your Panini Press Or Other Countertop Grill*

*Lean and Lovely Recipes for a Healthy, Happy New You: A Cookbook*

*Great Ways to Connect with Your Kids, One Meal at a Time*

*Toastie Heaven*

*Hamburger Gourmet*

**This is the new hot (and buttered) food trend—simple toast recipes that everyone can make. Hungry food fans everywhere are toasting sourdough, spelt, and rye and loading them with luscious ingredients to make a simple, satisfying meal. Posh Toast features every toast recipe you could ever need, covering breakfast, lunch, snacks, and supper, plus a guide to the basics of toasting. Every recipe has a photo and easy-to-follow instructions, making it the ultimate gift or self-purchase for toast addicts, novices, and expert cooks alike. It’s everything good. On toast. It’s Posh Toast.**

**When was the last time you indulged in a sumptuous eggs benedict, an herbaceous and aromatic pasta with pesto, or a soul-satisfying cup of creamy tomato soup with a grilled cheese on the side—without a moment of guilt? The too-good-to-be-true recipes in Pretty Delicious not only look and taste great, but they are as easy on the waistline as they are on the wallet and will keep you lean, sexy, and very, very happy. The secret? Former model-turned-chef Candice Kumai skips “diet” food in favor of smart swaps and delicious real foods that keep fat and calories to a minimum while boosting flavor and plate appeal to the maximum. And by loading her dishes with FWBs (that’s foods with benefits, of course!), she ensures that every enticing bite provides the key nutrients your body craves to stay healthy and look amazing. From sliders and mac’ and cheese to a lightened-up veggie lasagna and guilt-free BLTs, nothing is off-limits in the Pretty Delicious kitchen. Love Cali-fresh flavors? Try Candice’s 470-calorie Fabulous Fish Tacos and a soul-soothing Albóndigas Soup. Making an intimate dinner for two? Almond Pesto Fettuccine with Pan-Seared Scallops or Grilled White Pizza with Mushrooms, Artichokes, and Parm are made to order. Hosting a crowd for brunch? A breakfast burrito bar or make-your-own-mimosas spread will start the weekend off right without weighing you down. And proving that you don’t need to be a millionaire to eat like royalty, Candice shares her tips for being fab and frugal, as well as ideas for making smart switches in the kitchen that will save you calories and fat grams without compromising on flavor. For entertaining, for easy weeknight meals, and for simple snacks and everyday indulgences (to be enjoyed in moderation), Candice Kumai’s collection of smart, sexy, and truly irresistible recipes is proof that even the most health-conscious cook can dish it up with style and flavor!**

**Toasted tradition gets a modern makeover. Open Faced crosses international borders to bring fresh, creative flavors to your toasted breakfast, brunch, lunch, or dinner. Discover butterbrote, montaditos, smørrebrød, and other open-faced sandwiches that capture the essence of Germany, Spain, Scandinavia, France, Italy, and more. Go beyond butter with inspired flavors like:
• Provençal Tuna and Vegetable Salad
• Cider and Honey-Scented Onion Marmalade, Cabrales Cheese, and Hazelnuts
• Curried Egg Salad with Mango Chutney, Raisins, and Cashews
• Meatballs with Beet and Apple Salad
With easy yet elegant recipes and romantic photography, this cookbook makes a striking gift for anyone who finds comfort in a warm slice of bread. Karen Kaplan holds Le Grand Diplôme d’Etudes Culinaires from La Varenne Ecole de Cuisine in Paris. She has taught at both USC and UCLA and contributed to five cookbooks. She worked at Bon Appétit magazine for twenty years, and was in charge of the only issue to win a National Magazine Award while the magazine was based in Los Angeles. She has also been a culinary consultant for two Food Network shows: Extreme Chef and Chef Wanted with Anne Burrell. Karen was also the restaurant critic for LA Weekly for seven years and produced her own food-based radio show in Santa Monica.**

**115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who’s got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips**

**and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.**

**100 Super Easy, Super Fast Recipes**

**Jamie's Comfort Food**

**Single-Slice Sandwiches from Around the World**

**Posh Eggs**

**Gordon Ramsay Makes It Easy**

**101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes**

**Mary Berry's Simple Comforts**

Find comfort with Mary's easy home cooking. In this brand new tie-in to a new BBC Two series, Mary Berry shares over 120 of her ultimate food recipes, all made simply and guaranteed to get smiles around your kitchen table. Mary's utterly reliable recipes are perfect for days when you want tasty and dependable food. Come home to the delicious simplicity of a Whole Roasted Squash with Garlic and Chilli Butter, or a warming Spicy Sausage and Red Pepper Hot Pot. Treat your family to Slow Roast French Lamb with Ratatouille, and spoil everyone with a decadent Frangipane Apple and Brioche Pudding. Featuring all the recipes from Mary's new series, plus many more fresh from Mary's kitchen, every single dish is accompanied by a photograph of the finished food, so you know exactly what you're making. Each recipe includes Mary's trademark no-nonsense tips and techniques for getting ahead, and has been rigorously tested to make your cooking stress-free.

A fascinating and nostalgic collection of over 40 wholesome recipes from the Second World War At a time of shortages and rationing, the British were challenged with providing nutritious meals daily for the family. This pocket-sized compendium of recipes is illustrated with contemporary propaganda notices, photographs and advertisements. Dishes such as Scotch Broth, Dumplings, Savoury Onions, Corned Beef Rissoles and Coconut Orange Pudding recall the ingenuity and camaraderie of those wartime days. Look out for more Pitkin Guides on the very best of British history, heritage and travel.

The definitive guide to eating well to achieve optimum health and fitness, by one of the world's finest chefs and fitness fanatic, Gordon Ramsay. Gordon Ramsay knows how important it is to eat well, whether you're training for a marathon or just trying to live healthier. And just because it's healthy food, doesn't mean you have to compromise on taste and flavor. As a Michelin-star super-chef who is also a committed athlete, Gordon Ramsay shares his go-to recipes for when he wants to eat well at home. HEALTHY, LEAN & FIT provides readers with 108 delicious recipes divided into three sections--each one offering breakfasts, lunches, dinners, sides, and snacks--highlighting different health-boosting benefits. The Healthy section consists of nourishing recipes for general well-being; the Lean section encourage healthy weight loss; and the Fit section features recipes to fuel your next workout and post-workout dishes to build continued strength and energy. Whatever your personal goals, these dishes will inspire you to get cooking and improve your own health.

Whatever your craving, mood, preference or guilty pleasure, there's a toastie here to love. Say goodbye to sad and soggy & instead create a fuss-free delicious snack or light meal in minutes.

Toast

Gourmet Posh Toasties

Toastie Construction Manual

Over 70 Recipes for Glorious Things - On Toast

The New Camp Cookbook

Wartime Recipes

Gordon Ramsay's Healthy, Lean & Fit

**Sandwiches are beloved the world over and nearly every country has its own variety. Posh Sandwiches showcases the ultimate "grab and go" meal, with more than 70 recipes celebrating this versatile, tasty staple of menus everywhere. From Vietnamese banh mi to Lobster po' boy, Cubans to bocadillo, New York Reuben to Mumbai Vada Pav, the sandwich takes in all kind of wrapping (sourdough, wraps, tortillas, or just humble white sliced bread) and a multitude of delicious fillings. With a photo for every single dish, and recipes that anyone can tackle, if you want to spice up your sandwich life then this is the ultimate guide.**

**Discover the joy of cooking for yourself with more than 160 perfectly portioned, easy-to-execute recipes, flexible ingredient lists to accommodate your pantry, and ideas for improvising to your taste. Taking care to prepare a meal for yourself is a different experience than cooking for others. It can be a fun, casual, and (of course) delicious affair, but there are challenges, from avoiding a fridge full of half-used ingredients to ending up with leftovers that become boring after the third reheat. Cooking for One helps you make cooking for yourself special without becoming a chore with unfussy yet utterly appealing meals that rely on ingredients you already have on hand, like Garam Masala Pork Chop with Couscous and Spinach and Weeknight Chicken Cacciatore. Don't have exactly the right ingredients? Never fear--with a "Kitchen Improv" box on every page, we offer ideas for altering the dish so it works for you. And for those weeks you didn't make it to the supermarket, we use a "Pantry Recipe" icon to clearly mark recipes that rely entirely on our checklist for a well-stocked pantry. We show you when it's worth making two servings (but never more) with our "Makes Leftovers" icon, and suggest how to transform those leftovers into a whole new meal. (We love our Spice-Rubbed Flank Steak with Celery Root and Lime Yogurt Sauce served over arugula as a hearty salad the next day.) Ingredients themselves often lead you to another exciting meal--when you're left with half an eggplant from Simple Ratatouille, we direct you to Broiled Eggplant with Honey-Lemon Vinaigrette as the perfect way to use it up. And if the thought of a sink full of dishes keeps you out of the kitchen, there are plenty of appealing one-pan dinners like Sheet Pan Sausages with Sweet Potatoes, Broccoli Rabe, and Mustard-Chive Butter or Couscous with Shrimp, Cilantro, and Garlic Chips that are here to save the day.**

Everyone loves a melted cheese sandwich – they are cheap, quick and easy to make, and don't involve much cooking skills or special equipment. This book includes over 50 imaginative and delicious toasted sandwiches, perfect for hurried dinners, tight budgets, quick snacks or when you just don't feel like cooking a big meal. Featuring a list of tasty bread suggestions, from filling sourdoughs and seeded multigrain to sweet brioche and fruity loaves, grilled sandwiches don't need to be boring. Try a Bacon, guacamole and cheddar, Pulled pork and cheese or Corned beef with wholegrain mustard and gruyere. Meat-free delights include a Beetroot, rocket and goat's cheese and a game-changing Kimchi and stilton that is to die for. They don't all have to include cheese, either! A toasted Curry and mango chutney sandwich and a Peanut butter and honey will change the way you view this humble comfort food. And yes, there's a whole section on sweet sandwiches that will have you drooling: Blueberries, honey and cream cheese, a Raspberry, Nutella and mascarpone, and, the most decadent of all, Roasted strawberries, brie and dark chocolate. Melted, grilled and piping-hot: it's the only way you'll want to eat a sandwich again.

**Posh Toasties' mission is to banish the notion that toastie fillings are nothing more than a slice of tasteless plastic cheese and cheap ham served in questionable cafes up and down the country. In its place is a vision of culinary toastie treats in every household kitchen. We aim to bring out the very best in your toastie machine, sandwich grill or panini press. Whether you are a student on a budget, a mum looking for a fast, new and exciting snack for the kids, a professional in need of a great weeknight supper or just someone who wants amazing weekend comfort food - there's a posh toastie here for you. If your sandwich maker hasn't seen the light of day for months, dig it out, give it a clean and reward it with pride of place in your kitchen.**

**Inspired Plant-Based Recipes for Every Season: A Cookbook**

**Chefs Eat Toasties Too**

**70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes: A Cookbook**

**Posh Rice**

**Simple & Delicious Gourmet Recipes for Your Toastie Machine, Sandwich Grill Or Panini Press**

**Gourmet Grub for Campers, Road Trippers, and Adventurers**

**Max's Sandwich Book**

At long last, Sarah Britton, called the “queen bee of the health blogs” by Bon Appétit, reveals 100 gorgeous, all-new plant-based recipes in her debut cookbook, inspired by her wildly popular blog. Every month, half a million readers—vegetarians, vegans, paleo followers, and gluten-free gourmets alike—flock to Sarah's adaptable and accessible recipes that make powerfully healthy ingredients simply irresistible. My New Roots is the ultimate guide to revitalizing one's health and palate, one delicious recipe at a time: no fad diets or gimmicks here. Whether readers are newcomers to natural foods or are already devotees, they will discover how easy it is to eat healthfully and happily when whole foods and plants are at the center of every plate.

All too often a memory of our distant student past, toasties are the ultimate no-fuss snack, prepared in seconds and ready to eat in just a few minutes. With just a couple of basic ingredients, delicious cheap meals can be made in minutes, providing tasty snacks and sandwiches for every part of the day. With a few added extras, sweet and savoury gourmet toasties can take tired taste buds on an entirely new adventure. Toastie Heaven explores variations from the conventional, to the extravagant, quirky and indulgent. From classic toasties like Tuna, Sweetcorn and Pepper Melt, to vegetarian options like Brie, Redcurrant and Watercress toasties and even sweet desserts like Bread and Butter Pudding Toasties and Toffee Apple Toasties, there is a recipe for everyone. A must-have item perfect for people living on their own, children and students,Toastie Heaven is the ultimate cookbook for anyone wanting quick and tasty snacks with minimum effort and maximum taste.

A fresh, fun, easy, cookbook, filled with color photographs, that reveals all the delectable things you can do with toast, one of today's hottest culinary trends. The recipes serve as a flavor profile building blocks, making Better on Toast a great introductory cooking guide, too! Whether she's frantically preparing for an impromptu gathering with friends, looking for an energy boost before the gym, or home alone staring into the fridge for a midnight snack, Jill Donenfeld turns to one dish that always satisfies—Toast. Tartine, open-faced sandwich, smørbrød—whatever you call it, it's that single slice of perfect bread stacked high with fresh, flavorful toppings.

Better on Toast features delicious, quick, easy-to-follow recipes for toasts with every possible topping—from hot to cold and savory to sweet. Anyone can make delicious toasts, no matter his or her level of experience or kitchen size. Whether you use thick-cut French bread, slices of whole wheat, or her gluten-free bread recipe, Jill puts emphasis on flavor, using quality, wholesome ingredients to make each recipe stand out. With Better on Toast, you can enjoy these elegant yet simple meals anytime and for any occasion, using classic ingredients in new ways and playing with interesting ingredients you've always wondered about. Try: Smoked Trout & Grapefruit Toast Edamame Basil Toast Chickpeas and Chorizo Toast Rosemary Caper Tuna Salad Toast Grilled Radicchio and Apple Buttermilk Toast Carrot Butter and Halloumi Toast Maple Pear Bread Pudding

Chefs Eat Toasties Too is a celebration of that most enduring of comfort foods, the toasted sandwich - but taken to new heights by internationally renowned chef Darren Purchase. While crafting elaborate dessert and pastry confections by day, by night Darren secretly perfects the art of the toasted sandwich. In this book, he reveals 50 of his masterful creations: from the the perfect Maple Bacon, Pear & Camembert on Sourdough, to his Pulled Pork, Fennel Slaw & Chilli Mayo Sliders on Brioche Buns. He has also developed sweet recipes for the ultimate in comforting indulgence, such as Dark Chocolate, Olive Oil & Salt on Olive Bread, Apple, Vanilla & Lemon Parcels and Salted Caramel on Sourdough. For those wishing to take their toasties to truly cheffy heights, there are even recipes to make the condiments from scratch, including pear dressing, pickled onions & chutney, chilli caramelised onions, vanilla cherries and rose raspberries. Chefs Eat Toasties Too caters for all manner of cooking methods: from grill, to pan, to sandwich press, to oven. Now, the guiltiest foodie pleasure can be perfected with pride!

Posh Toasties

Posh Toast

The Family Dinner

Mouthwatering Recipes to Fuel You for Life

Damn Delicious

Over 70 Recipes for Wonderful Eggy Things

100 great reasons to dig out the sandwich toaster

Shares campfire recipes for anyone who enjoys cooking outdoors, including chai-spiced oatmeal with cinnamon apples, egg-in-a-hole grilled cheese, tin foil seafood boil, and homemade hot chocolate mix.

Rice is one of the most versatile and delicious foods in the world. From risottos to nasi goreng, pilaf to pies, puddings to snack bars, this extraordinary grain is an essential ingredient in so many classic dishes. Posh Rice offers over 70 brand new recipe ideas for rice, with sections on soups & snacks (pakoras, béchamel fritters, sticky rice summer rolls), salads & bowls (sesame, avocado and salmon rice bowl, chicken burrito bowls, Persian rice salad), main courses (bibimbap, risi e bisi, lamb Hyderabad biyani, seafood paella, Hong Kong claypot rice), side dishes (coconut and cashew rice, mudajahhra) and desserts and sweets (Belgian rice tart, Balinese black rice pudding, summer berry rice cream). With tips on storecupboard essentials and a guide to types of rice, and with a photograph of every single recipe, Posh Rice gives you a wealth of fast and tasty meal solutions.

Explains how to make a panini, a type of Italian sandwich, using recipes with traditional and non-traditional ingredients.

A Pro's Guide to Reinventing Your Sandwich Game

200 Best Panini Recipes

Better on Toast

The Ultimate Sandwich Recipe Book

Tartine, Crostini, and Open-Faced Sandwiches

50 Grilled Cheese Sandwich Recipes