

Sunday Casseroles Betty Rosbottom

A collection of 130 side dish recipes to complement to any entrée, whether it's for a holiday meal, a potluck, or just another weeknight. Choosing Sides, a cookbook devoted entirely to side dishes, honors the standards and offers fresh ideas for new favorites. It capitalizes on our obsession with accessorizing meals using quality ingredients in inspired, varied, and memorable recipes. Every recipe offers multiple entrée suggestions and helps cooks design an entire meal. Instead of lagging bland afterthoughts on your plate at the last minute, you can create exciting combinations. The chapters offer a range of recipes for broad appeal, crossing cuisines, techniques, and complexity. You'll find recipes for breakfast, intimate gatherings, picnics, holidays, and more. Coconut Cilantro Toasted Israeli Couscous, Pumpkin Cozy Rolls, Honey Balsamic Peaches and Burrata, and Sesame Braised Bok Choy are just a few. A helpful chart, organized by main entrée, gives you a quick look at what to serve with chicken, beef, fish, and the like. Choosing Sides is a singular source for answering the mealtime question, "What should I serve with this?" Praise for Choosing Sides "An inspired and creative cookbook dedicated entirely to side dishes. Accessorizing the main element of the meal, whether for a weeknight dinner, family get-together, or holiday feast, needs to be artful, nourishing, and practical. Choosing Sides brings excitement to every meal with these innovative and contemporary side dishes." —Diane Morgan, author of Roots: The Definitive Compendium "This is an extraordinary collection, able to turn anyone who can roast a chicken or grill a lamb chop into a top chef. Nobody needs another recipe for meatloaf, but accompany your old standby with the likes of Smoked Gouda Grits and Red Grape and Bacon Salad (easy to throw together while the meatloaf is in the oven), and I guarantee your best friend will cringe with jealousy." —Andrew Schloss, author of Art of the Slow Cooker and Cooking Slow: Recipes for Slowing Down and Cooking More "Oh, to be an entrée surrounded by [Desmond's] flavorful, colorful, vibrant sides! In Choosing Sides, Tara offers a modern spin on the humble, oft-neglected accompaniment. Her Chorizo Chard; Blood Orange Wild Rice; and Persimmon, Pomegranate, and Pistachio Salad are but three examples for how to turn supporting players into shining culinary stars. Tara can fill my plate any day." —Cheryl Sternman Rule, author of Ripe: A Fresh, Colorful Approach to Fruits and Vegetables

A guide to the modern world of meat places an emphasis on sustainable meat production and explains the misleading practices behind today's labels while providing over two hundred recipes. A year-round cookbook featuring one hundred soups and sides from veteran teacher and cookbook author Betty Rosbottom that makes soup the centerpiece of any meal. When Betty Rosbottom started a cooking school over twenty-five years ago, her soup classes were always the first to fill up. To her this made sense: soup is a universal staple, thanks to its versatility and ability to be prepared in seemingly endless variations. In this modern take on the perennially popular category, Rosbottom presents soups ranging from updated classics to those featuring fresh combinations of ingredients and garnishes, all guaranteed to inspire and delight. Drawing on her deep knowledge of cuisines around the world, Rosbottom presents more than one hundred recipes from far and near, from Onion Soup Gratinée, Vietnamese Shrimp and Noodle Soup, and Brodo with Asparagus and Gnocchi to closer-to-home favorites like New England Corn and Lobster Chowder and Louisiana Seafood Gumbo. Well-loved classics such as chicken noodle soup and gazpacho are elevated by respective additions of sautéed mushrooms and an icy cucumber granita. All recipes have been developed to provide aspects that home cooks love (ease of preparation, accessibility of ingredients, and the ability to double recipes). Also included are recipes for sandwiches, salads, and desserts, as well as sample menus that show readers how to make soup the start of endless memorable meals.

Edna Lewis—whose The Taste of Country Cooking has become an American classic—and Alabama-born chef Scott Peacock pool their unusual cooking talents to give us this unique cookbook. What makes it so special is that it represents different styles of Southern cooking—Miss Lewis's Virginia country cooking and Scott Peacock's inventive and sensitive blending of new tastes with the Alabama foods he grew up on, liberally seasoned with Native American, Caribbean, and African influences. Together they have taken neglected traditional recipes unearthed in their years of research together on Southern food and worked out new versions that they have made their own. Together they share their secrets for such Southern basics as pan-fried chicken, creamy grits, and genuine Southern biscuits. Peacock describes how Miss Lewis makes soup by coaxing the essence of flavor from vegetables, and he applies the same principle to his intensely flavorful, scrumptious dish of Garlic Braised Shoulder Lamb Chops with Butter Beans and Tomatoes. You'll find all these treasures and more before you even get to the superb cakes (potential "Cakewalk Winners" all), the hand-cranked ice creams, the flaky pies, and honey custards and puddings. Lewis and Peacock include twenty-two seasonal menus, from a Spring Country Breakfast for a Late Sunday Morning and A Summer Dinner of Big Flavors to an Alabama Thanksgiving and A Hearty Dinner for a Cold Winter Night, to show you how to mix and match dishes for a true Southern table. Interwoven throughout the book are warm memories of the people and the traditions that shaped these pure-tasting, genuinely American recipes. The result is a joyful coming together of two extraordinary cooks, sharing their gifts. And they invite you to join them.

Exceptionally Delicious and Nutritious Freezer-Friendly Recipes You Can Prepare in Advance and Enjoy at a Moment's Notice

Recipes for Slowing Down and Cooking More

Modern Freezer Meals

Southern Casseroles

The Big Book of Backyard Cooking

With More Than 500 Recipes!

One Pan, Two Plates

Cooking Slow

One of Cooking Light's 10 Favorite Cookbooks of the Year: "Inventive and heartily satisfying twists on Middle-Eastern-meets-Mediterranean cuisine." —TheNew York Times Elnat Admony is a twenty-first-century balaboosta (Yiddish for "perfect housewife"). She's a mother and wife, but also a chef busy running three bustling New York City restaurants. Her debut cookbook features 140 of the recipes she cooks for the people she loves—her children, her husband, and the many friends she regularly entertains. Here, Elnat's mixed Israeli heritage—Yemenite and Persian—seamlessly blends with the fresh, sophisticated Mediterranean palate she honed while working in some of New York City's most beloved kitchens. The result is a melting pot of meals for every need and occasion: exotic and exciting dinner-party dishes (harissa-spiced Moroccan fish, beet gnocchi), meals just for kids (chicken schnitzel, root veggie chips), healthy options (butternut squash and saffron soup, quinoa salad with preserved lemon and chickpeas), satisfying comfort food (creamy, cheesy potatoes, spicy chili), and so much more. "Engagingly written, with humor, enthusiasm and great stories." —The Jewish Week "A multinational smorgasbord of intensely flavorful dishes." —Publishers Weekly (starred review)

Nothing beats spending a cozy Sunday in the kitchen, and Sunday Casseroles serves up the perfect afternoon activity. Home cooks searching for new ideas will love these 60 modern recipes using fresh, whole foods—no processed ingredients—while fans of the popular Sunday cookbook series (Sunday Roasts, Sunday Soup, and Sunday Brunch) will clamor for this latest offering featuring dishes designed to look as enticing as they taste, from the savory Sea Scallops Nestled in Piperade to the creamy "Baked" Risotto with its colorful chunks of butternut squash and prosciutto. Easy recipes, beautiful photographs, and mouthwatering results make this cookbook a staple for any kitchen.

*"Richly illustrated and compellingly written . . . makes me want to head straight into the kitchen." —Beatrice Ojakangas, author of The Best Casserole Cookbook Ever Nothing beats spending a cozy Sunday in the kitchen, and Sunday Casseroles serves up the perfect afternoon activity. Home cooks searching for new ideas will love these sixty modern recipes using fresh, whole foods—no processed ingredients—and delight in dishes designed to look as enticing as they taste, from the savory Sea Scallops Nestled in Piperade to the creamy Baked "Risotto" with its colorful chunks of butternut squash and prosciutto. Easy recipes, beautiful photographs, and mouthwatering results make this cookbook a staple for any kitchen. Try: Roasted Vegetable Flans with Fresh Tarragon * Croissant, Ham, and Mustard Gratin * Wild Mushroom Lasagna * Chicken Pot Pie with Fall Vegetables and Golden Cheddar Crusts * Aunt Janie's Lemon-Parsley Oysters with Cracker Topping * Cassoulet Rapide * and more*

Simple, fresh, wholesome, and delicious, these one-dish meals fit the way we eat and live today. Author Faith Durand opens up a whole new world of casserole cookery, with more than 200 recipes to suit every taste and lifestyle. Generations of home cooks have turned to the casserole when in need of a quick and easy dinner. These assemble-and-bake meals recall memories of canned vegetables, boxed cheese, and condensed soups. No more! In Faith Durand's new book, you will find more than 200 recipes that bring together the simplicity of the one-pot meal with fresh and healthy ingredients to create casseroles that are decidedly "not your mother's." Not Your Mother's Casseroles is organized into chapters including Breakfast, Starters and Spreads, Vegetarian Casseroles, Pastas and Grains, and Desserts. In addition to inspired recipes such as Lemon Brioche French Toast, Spicy Butternut Squash, and Strata with Bacon, Durand has included modern interpretations of classics like Green Bean Casserole and Hearty Lasagna with Sausage. Also featuring vegan recipes and gluten-free offerings, Not Your Mother's Casseroles will suit any dietary preference.

Small Victories

Extraordinary Recipes from the Restaurant That is Reinventing Vegan Cuisine

Recipes and Stories from a New Southern Kitchen

Comfort Food Fix

Simple French cooking at home

Exploring the Science of Flavor

Alejandro's Gift

How to Bake Cakes from Scratch

Bisques and gumbos, chilies and chowders—a recipe for every week of the year: "The best of the best . . . a winner." —James Peterson, author of Splendid Soups Sunday is the perfect day to slow down and enjoy a heartwarming meal. From spicy chilies to steaming chowders, Sunday Soup features sixty recipes: one for each Sunday of the year, and then some. Gulf Coast Shrimp Gumbo is best for staving off the winter cold, while Dreamy Creamy Artichoke Soup welcomes the bounty of spring's vegetables. When it's too hot to turn on the stove, chill out with Icy Cucumber Soup with Smoked Salmon and Dill. Plus, a great selection of "Soup-er Sides" will turn any bowl of soup into a hearty meal. No matter the season, Sunday Soup offers all the inspiration you need to pull out a stockpot and start simmering a new family tradition. Soup's on!

One pan = fresh ingredients = dinner for two! With an emphasis on reducing prep time and the usual sinkful of dishes, cooking instructor Carla Snyder serves up the ideal couple's guide to simple, complete, and truly delicious meals—imagine Balsamic Braised Chicken Thighs with Figs and Creamy Polenta or Thyme-Rubbed Salmon with Shallots and Caramelized Cauliflower "Risotto"—that can be made in one skillet, in less than 60 minutes. With recipes for home-cooked pasta, grains, sandwiches, beef, pork, chicken, and seafood, plus wine or beer pairings for each dish. One Pan, Two Plates will nourish couples, from newlyweds to empty nesters, every night of the week.

With these fifty-five satisfying recipes, this classic Southern comfort food brings the heartwarming flavor of home to any family meal or friendly gathering. This tantalizing cookbook brings the irresistible charm of Southern culture to the dinner table by way of mouthwatering casserole dishes. Denise Gee presents fifty-five beloved classic and contemporary casserole recipes bubbling with traditions that stretch from the Bayou to the lower Appalachian Mountains. To complement the chapters covering basics, easy recipes, party recipes, and side dishes, dozens of luscious photos showcase the delicious attributes of a perfect casserole. Southern Casseroles brings together the tried-and-true casseroles of the South and the endearing stories behind them.

Simple, fresh, wholesome, and delicious, these one-dish meals fit the way we eat and live today. Author Faith Durand opens up a whole new world of casserole cookery with more than 225 recipes to suit every taste and lifestyle. Generations of home cooks have turned to the casserole when in need of a quick and easy dinner. These assemble-and-bake meals recall memories of canned vegetables, boxed cheese, and condensed soups. No more! In Faith Durand's new book, you will find more than 225 recipes that bring together the simplicity of the one-pot meal with fresh and healthy ingredients to create casseroles that are decidedly "not your mother's." Not Your Mother's Casseroles is organized into chapters including Breakfast, Starters and Spreads, Vegetarian Casseroles, Pastas and Grains, and Desserts. In addition to inspired recipes such as Lemon Brioche French Toast, Spicy Butternut Squash, and Strata with Bacon, Durand has included modern interpretations of classics like Green Bean Casserole and Hearty Lasagna with Sausage. Also featuring vegan recipes and gluten-free offerings, Not Your Mother's Casseroles will suit any dietary preference.

Recipes and Revelations from Two Great American Cooks: A Cookbook

The Dark Portal

Not Your Mother's Casseroles

How to Savor and Celebrate the Year: A Cookbook

The Big Book of Soups and Stews

CakeLove

Flavorbomb

The Great Meat Cookbook

Toasted golden in a pan or browned to melty perfection under the broiler, grilled cheese is the ultimate comfort food -- and a meal in itself. And believe it or not, it just got better. Author Marlena Spieler has created 50 mouthwatering new takes on this fromagophile's favorite. Her tantalizing pairings range from hearty Sage Sausage and Jack Cheese with Preserved Lemon to Melted Alpenzell, Emmentaler, Pear, and Cumin. There are also plenty of new twists on the tried and true, such as Smoky Bacon and Cheddar with Chipotle Relish or Fresh Mozzarella, Prosciutto, and Fig Jam. Oozing with cheese suggestions, an array of quick-to-make mustards, and tips on choosing the perfect bread for each sandwich, this cookbook will make anyone stand up and say "cheese!"

With words in both English and Spanish, a brightly illustrated counting book tells of one determined Grandma who is not willing to leave her family on her birthday and so sets out doing various tasks, like making two pots of tea and three pounds of corn for the tortillas, in order to delay her beloved grandchild's return to go with him.

Conquer your fear of flour with a cookbook that "takes the intimidation factor out of baking with easy-to-follow recipes" (Publishers Weekly). Warren Brown, the founder of CakeLove bakeries, wants you to bake your cake and eat it too—and even better, enjoy the moment in which you present your made-from-scratch masterpiece to bedazzled, hungry-eyed family and friends. For Brown, love and baking are inseparable. After all, he abandoned an unrewarding career in law to do the work he finds truly emotionally satisfying. Every page of CakeLove communicates that satisfaction, as well as Brown's can-do approach to the art of baking. As he points out, baking cakes isn't a cakewalk, but it's not rocket science, either—and getting it right isn't nearly as hard as you think. With an "entertaining" style (Publisher Weekly), gentle guidance, and clear information on ingredients, equipment, and techniques, CakeLove teaches you how to make pound cakes, butter cakes, sponge cakes, cupcakes, glazes, frostings, fillings, meringues, and more!

A collection of eighty light brunch recipes features ideas for eggs, tarts, pancakes, waffles, muffins, and fruit dishes, and offers cooking tips, equipment advice, and menu suggestions.

A Trickster Tale and Counting Book

My Drunk Kitchen Holidays!

Make-Ahead Meals Made Healthy

Not Your Mother's Casseroles Revised and Expanded Edition

Recipes, Advice + Hundreds of Ideas for Home Cooking Triumphs

50 Recipes to Make You Melt

Simple, Delicious Recipes for Leisurely Mornings

American Cooking for a New Generation

Take air frying to tasty new heights--the complete air fryer cookbook for beginners Welcome to the mouthwatering world of air frying—a tasty, healthier twist on frying! The Essential Air Fryer Cookbook for Beginners is the perfect companion guide for first-time chefs. Discover how to get the most out of your new appliance while cooking up quick, easy recipes you can make and serve tonight. From hot Cinnamon Rolls to Sweet Potato French Fries and Southern Fried Chicken, this complete air fryer cookbook for beginners helps you make sweet and savory meals in a snap. Delight friends and family at breakfast, lunch, and dinner with delicious takes on classic comfort dishes. The Essential Air Fryer Cookbook includes: 75 Fast, flavorful favorites–Dig into tons of tasty air fryer cookbook recipes that your family will crave, featuring easily sourced and inexpensive ingredients. All-in-one–Discover everything you need to air fry in a flash. Learn how the appliance works as well as how to make a wide variety of everyday staples, including cook time and temperature. Appetizing images–Pick new plates to try from this must-have air fryer cookbook's lip-smacking selection of full-color recipe photos. Make your air fryer sizzle with this complete air fryer cookbook for beginners.

I can't wait to cook my way through this amazing new book. Ina Garten writes in the foreword to this cookbook of more than 400 recipes and variations from Julia Turshen, writer, go-to recipe developer, co-author for best-selling cookbooks such as Gwyneth Paltrow's It's All Good, Mario Batali's Spain...on the Road Again, and Dana Cowin's Mastering My Mistakes in the Kitchen. The process of truly great home cooking is demystified via more than a hundred lessons called out as "small victories" in the funny, encouraging headnotes; these are lessons learned by Julia through a lifetime of cooking thousands of meals. This beautifully curated, deeply personal collection of what Chef April Bloomfield calls "simple, achievable recipes" emphasizes bold-flavored, honest food for breakfast, lunch, dinner, and dessert. More than 160 mouth-watering photographs from acclaimed photographers Gentl + Hyers provide beautiful instruction and inspiration elevate this entertaining and essential kitchen resource for both beginners and accomplished home cooks.

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

In the Dark Portal, Albert Mouse squeezes through the Grill and disappears. Thinking he's been captured by the rats in the sewers, his children embark on a treacherous journey to find him.

Soup Nights

The Quintessential Cast Iron Cookbook

Satisfying Soups and Sides for Delicious Meals All Year

Just a Minute!

Bold Mediterranean Recipes to Feed the People You Love

A Year's Worth of Mouth-Watering, Easy-to-Make Recipes

100 One-Pan Recipes to Make the Most of Your Skillet

Smoke and Pickles

Chef Edward Lee's story and his food could only happen in America. Raised in Brooklyn by a family of Korean immigrants, he eventually settled down in his adopted hometown of Louisville, Kentucky, where he owns the acclaimed restaurant 610 Magnolia. A multiple James Beard Award nominee for his unique patchwork cuisine, Edward creates recipes—filled with pickling, fermenting, frying, curing, and smoking—that reflect the overlapping flavors and techniques that led this Korean-American boy to feel right at home in the South. Dishes like Chicken-Fried Pork Steak with Ramen Crust and Buttermilk Pepper Gravy; Collards and Kimchi; Braised Beef Kalbi with Soft Grits and Scallions; and Miso-Smothered Chicken all share a place on his table. Born with the storytelling gene of a true Southerner, Lee fills his debut cookbook with tales of the restaurant world, New York City, Kentucky, and his time competing on Top Chef, plus more than 130 exceptional recipes for food with Korean roots and Southern soul.

Open up recipes for nutritious, healthy dishes which can be prepared ahead of time and frozen, with instructions on preparation and storage and including such options as appetizers, soups, stews, casseroles, side dishes, main courses, and desserts. GOLD WINNER 2021 - Taste Canada Awards - General Cookbooks If you live for wildly addictive, life-affirming taste sensations that knock you off your feet, but can't figure out how to make them at home, you have just found your kindred cookbook spirit. Welcome to Flavorbomb. You keep a running list of restaurants you go to for your favorite flavorbombs—a vibrant, pungent Caesar salad, extra crispy garlic fries, or a spicy puttanesca pasta maybe. You might even be able to articulate exactly what it is about those dishes that you find so addictive. But when you try to reproduce the same flavors at home, you find yourself falling short. If any of the above sounds familiar, this book is for you. For the past 25 years Bob Blumer has eaten his way around the globe, traveling millions of miles in search of culinary adventures and inspiring foods for three TV series and six cookbooks. Along the way, he's broken eight food-related Guinness World Records, competed in some of the most outrageous food competitions on the planet, cooked alongside countless amazing chefs, and sampled every local street food imaginable at ramshackle carts, hawker stalls, and night markets from Italy to India. These collective experiences have formed the backbone of Bob's cooking in ways that culinary school can't begin to teach. In Flavorbomb he channels everything he has gleaned into recipes and practical tips to help you create bold, stimulating flavors, that will leave those you cook for in a state of bliss. Prepare to become a rock star in your own kitchen. The first half of the book is the real "money." It's full of tips, strategies, ingredients, techniques, and gear that will help you crack the code—and gain the confidence to take the leap on your own and turn any dish into a flavorbomb. We're talking developing the courage to season with wild abandon, brown your food to within an inch of its life, double down on the ingredients that can increase the pleasure factor, and taste and adjust on the fly. The second half consists of 75 step-by-step recipes that use all the tricks in your arsenal to deliver the addictive, life-affirming dishes we all crave. And because Bob gets more excited by tacos than truffles, his outsider approach to creating addictive flavors won't require you to buy frivolous top-shelf ingredients or use super-sophisticated techniques. Instead, every recipe starts by building the foundation, and then adding layers

of flavors and textures at every step of the way. If there's a hack or a simple trick that can save you time or up the ante—it's in here. Every recipe was thoroughly tested and had to earn its place in the book. Get ready to cook like every bite is your last. Read Flavorbomb and your cooking will be forever changed! A collection of recipes for dishes that are perfect for potluck suppers, family get-togethers, school picnics, and other occasions, plus tips on preparation, kitchen-sharing etiquette, and the best ways to transport the dish.

Sunday Casseroles

More Than 70 Complete Weeknight Meals for Two

The Essential Air Fryer Cookbook for Beginners

From Holidays to Every Day, 130 Delicious Recipes to Make the Meal

Feel-Good Favorites Made Healthy

Everything You Need to Know to Buy and Cook Today's Meat

Cutie Pies

Molecular Gastronomy

"Modern Freezer Meals provides one hundred fresh recipes for frozen food—from healthy, vibrant grain bowls to proteins cooked straight from the freezer with tons of flavor still intact. Frozen food guru Ali Rosen offers proper packing and labeling techniques to shatter some of the myths around freezer meals. The days of freezer burn or giant blocks of unwieldy meals are replaced by dozens of dishes that stand up to the cold"--

Bringing the instruments and experimental techniques of the laboratory into the kitchen, Herve This uses recent research in the chemistry, physics, and biology of food to challenge traditional ideas about cooking and eating. What he discovers will entertain, instruct, and intrigue cooks, gourmets, and scientists alike. Molecular Gastronomy, This's first work to appear in English, is filled with practical tips, provocative suggestions, and penetrating insights. This begins by reexamining and debunking a variety of time-honored rules and dictums about cooking and presents new and improved ways of preparing a variety of dishes from quiches and quenelles to steak and hard-boiled eggs. He goes on to discuss the physiology of flavor and explores how the brain perceives tastes, how chewing affects food, and how the tongue reacts to various stimuli. Examining the molecular properties of bread, ham, foie gras, and champagne, the book analyzes what happens as they are baked, cured, cooked, and chilled.

Best-selling, internationally celebrated chef Stephane Reynaud pares down delicious French food to its essential best ingredients with 160 one-pot recipes that even the most inexperienced or time-poor cooks will love. There are pre-dinner dips and snacks; hearty vegetarian dishes; simple one-pot recipes for fish, beef, lamb, pork or poultry; slow-cooked roasts, delicately seasoned with herbs and spices; classically simple one-pan desserts such as clafoutis; and even ideas for the perfect cheese course. Stephane has demystified and made simple good French cooking - preparing dinner has never been this easy.

"[A] terrific collection of meals for lazy weekends." —Publishers Weekly Sunday Roasts contains eighty tantalizing recipes for slow-roasted meats, fowl, fish, and vegetables that compel a Sunday cook to enjoy good food and good living. With an earthy sensibility that celebrates quality ingredients, beloved cookbook author Betty Rosbottom pairs the special—an herb rub, a tapenade, a twist of citrus—with the primal: a substantial cut of meat. Also included is a selection of satisfying sides, plus chutneys, relishes, and seasoned butters to dial up the flavor. Roasts of all types and price ranges are represented, so cooks have everything they need to prepare for Sunday or any day, from weeknight suppers to fancy holiday feasts. Includes photos and roasting tips and guidelines

The Best Casserole Cookbook Ever

Choosing Sides

One Knife, One Pot, One Dish

Comforting Pot-Lucky Dishes

The Gift of Southern Cooking

Cookbook

Sunday Brunch

Sunday Roasts

Accompanied by recipes for marinades, sauces, appetizers, and desserts, a guide to outdoor dining features such favorites as fried chicken, hamburgers, and barbecued ribs, as well as innovative new dishes.

A good cook once said that a casserole is a blend of inspiration and what's on hand. Beatrice Ojakangas must have had inspiration by the gallon to come up with these 500 casseroles. From a breakfast of Eggs Florentine to a dinner of Pork Chops with Apple Stuffing, soon even the most casserole-wary cook will be dishing about these delights. Yummy treats like Parmesan and Sun-Dried Tomato Quiche and Strawberry Rhubarb Crisp are just right for parties. Even appetizers are reinvented in casserole form! The Best Casserole Cookbook Ever will inspire comforting dishes and innovative feasts for any meal of the day—no matter what's in the fridge.

Finally, a paperback version of the bestselling One Pan To Rule Them All! Let's face it. If your kitchen had just one pan, one single tool to accomplish any cooking concoction of which you dare to dream, it should be a pretty awesome one, right? The one true pan to rule them all—it should be a cast iron skillet! Cast iron cookware is a proven hero, never goes out of style, and cannot be destroyed, despite how you feel about yourself as a home cook. Here Howie Southworth and Greg Matza—best friends and adventurous home cooks—guide you through the ins and outs of all things cast iron and share one hundred recipes for cooking in a skillet on the stovetop or outdoors on a grill or campfire. Here you'll find easy-to-follow recipes for: Spinach and cheddar frittata Lobster pot pie Creole jambalaya Chicken and dumplings Bacon-wrapped steak Spicy queso fundido dip Sichuan fried rice Maple-spiked acorn squash Almond-crust apple pie And more!

More than 100 elegant, plant-based recipes from the acclaimed chef who's trailblazing "a new kind of flavor-first vegan cooking . . . Stunning" (Food & Wine). At his Los Angeles restaurant, Crossroads, Tai Ronnen is reinventing plant-based eating. The menu may be vegan, but there are no soybeans or bland seitan to be found. Ronnen and his executive chef, Scot Jones, turn seasonal vegetables, beans, nuts, and grains into sophisticated Mediterranean fare—think warm bowls of tomato-sauced pappardelle, plates of spicy carrot salad, and crunchy flatbreads piled high with roasted vegetables. In Crossroads, an IACP Cookbook Award finalist, Ronnen shares more than 100 accessible, unfussy recipes, all photographed in sumptuous detail. Here you will find vegan cuisine for the modern palate, with everything from weeknight dinners to snacks and appetizers, special occasion meals, desserts, and more. "Best Food Books of 2015"—USA Today

Balaboosta

Complete Comfort in One Dish

Grilled Cheese

A Rogue Guide to Making Everything Taste Better

A Year's Worth of Mouthwatering Roasts, from Old-Fashioned Pot Roasts to Glorious Turkeys and Legs of Lamb

What Can I Bring?

Easy, Foolproof Recipes for Your Air Fryer

262 Recipes for Serious Comfort Food

Bringing together more than two hundred recipes for updated twists on classic American dishes, from crab cakes to blueberry sour cream pie, this delicious cookbook also caters to those who prefer to eat delicious, low-fat meals. Reprint.

The New York Times bestselling author of Mastering the Grill presents more than 80 delectable recipes that celebrate the art of slow cooking. This tantalizing book explores time-honored methods that yield tender, delicious meals with little hands-on cooking time. More than eighty recipes cover everything from slow-simmered soups and stews to hearty braised meats and a lemon cheesecake that cures to a creamy custard in a warm oven overnight. A chapter devoted to the sous vide technique will tempt the technophiles, while the slow-grilling section is a revelation for those who man the grill every weekend. Brought to life with thirty-six enticing photographs by award-winning photographer Alan Benson, Cooking Slow is a must-have for dedicated home cooks.

The author of The Gourmet Vegetarian Slow Cooker presents dozens of easy, flavorful soup recipes that can be made in a countertop slow cooker, from Ribollita and French Onion to Swedish Rhubarb Raspberry Soup and Garnet Yam Soup with Coconut Cream.

New York Times bestselling author and Food Network star Hannah Hart has back with her biggest book ever: a humorous holiday cookbook celebrating year-round festivities with food, drink, and friends. In a world where everyone is looking for some good news and something to celebrate, Hannah Hart is here with almost fifty ideas, arranged into twelve months of themes and recipes for how to celebrate with family and friends. A collection of recipes, activities, and suggestions about hilarious with her joyous work to celebrate with family, friends, pets, and your entire community, My Drunk Kitchen Holiday! will commemorate holidays from Valentine's Day to Graduation, Pride Month and International Left-Handers' Day (really!). The book will culminate with the fall holidays that get much deserved attention: recipes for Halloween, Thanksgiving, and the celebration of Hanukkah/Kwanzaa/Christmas that is festive, inclusive, and incredibly hilarious.

40 Sweet, Savory, and Adorable Recipes

250 Favorite Recipes for Enjoying the Great Outdoors

Simple Recipes to Cook Now and Freeze for Later

Sunday Soup

Crossroads

American Favorites

The Cake Mix Doctor

50 Simple Soups for the Slow Cooker

This uplifting story about one man's gift to the desert and the gift he receives in return has a powerful environmental lesson. Plus, this is the fixed format version, which will look almost identical to the print version. Additionally for devices that support audio, this ebook includes a read-along setting. Inside "Cutie Pies," Cone presents 40 exclusive recipes inspired by the unique line of compact pastries she serves at her Seattle-based Fuel Coffee and High 5 Pie locations. Sweet, one-of-a-kind treats like a Mango-Raspberry-Lemon Piepop mingle with savoury recipes like Cone's Curry Veggie Piejar, all in a distinct and delightful design.

The cake mix doctor...doctors cake mixes to create more than 200 luscious desserts with from-scratch taste. Filled with an abundance of recipes, tips, and techniques for delicious sweets, chowders, and soups, from Chicken Noodle Soup to Thai Ginger Chicken, a handy resource features comfort foods for every occasion and contains a great selection of quick bread recipes. Original.