

The New Vegetarian

This revised and updated edition of the classic cookbook presents 250 recipes for healthy and flavorful vegetarian dishes designed for the grill—including Tandoori-style Vegetable Kabobs, Grilled Portobello Salad with Roquefort Dressing, and Vegetarian Fajitas with Chipotle Sour Cream--and features helpful information on vegetarian grilling techniques and current equipment options. Original.

Jennifer Brule is on a mission, southern style, to teach people to cook. Her method: master twenty-five classic southern dishes, and then--using similar ingredients or cooking techniques or both--make two variations, one contemporary and one inspired by international tastes. Brule's line-up of beloved southern dishes is irresistible in itself, but she aims to inspire enthusiasm and confidence to expand deliciously from there. The beauty of her approach is that it reflects how people really do learn to cook, resourcefully, creatively, and joyfully. Savor the Classic Chicken and Dumplings and next find yourself cooking Vegetarian Mushroom Stew with Sweet Potato Dumplings before whipping up Hungarian Chicken Paprikash with Dumplings. Featuring step-by-step instructions designed to teach basic cooking techniques, Brule shows cooks how to whisk, chop, slice, simmer, saute, fry, bake, and roast their way to seventy-five wonderfully tasty dishes. The contemporary versions incorporate especially wholesome elements, such as unrefined grains and healthier fats, while the international versions offer popular global tastes. Color photographs of each dish illustrate the wide array of meats and fish, vegetables, side dishes, and desserts that can soon be on your table.

Shortlisted for the Guild of Food Writers' Cookery Book of the Year In this upbeat guide to Middle Eastern vegetarian cooking, Sally Butcher proves that the region is simply simmering, bubbling, and bursting with sumptuous vegetarian traditions and recipes. Written in her trademark engaging and knowledgeable style, Sally takes a fresh look at many of the more exciting ingredients available today in local grocery stores and supermarkets as well as providing a host of delicious recipes made with more familiar fare. From fragrant Persian noodle rice to gingery tamarind eggplants, pink pickled turnips and rose petal jam, The New Middle Eastern Vegetarian is filled with aromatic herbs and spices, inspiring ideas and all the knowledge needed to cook wonderful vegetarian food from the Middle East and beyond.

Showcasing the heartland dishes we all love made vegetarian, this cookbook provides a literal and visual feast of creative, generous cooking that's born in the traditions of the Midwest but transcends geographic boundaries. Celebrated photographer and blogger Shelly Westerhausen presents 100 wholesome, meatless recipes for everything from drinks to desserts. Thoughtfully organized by the adventures that make a weekend special-picnics, brunch, camping and more-this gloriously photographed book will inspire folks to eat well, wherever their vegetarian ventures lead them. Celebrating a fresh perspective in food, here's a new go-to that's perfect for vegetarians and anyone looking for more delicious vegetable-forward meals.

[A Cookbook]

The Essential Guide to a Healthy Vegetarian Diet

Templates and Lessons for Making Delicious Meatless Meals Every Day: A Cookbook

Vegetable Literacy

Vegetarian Cooking for Everyone

Rose Elliot's New Complete Vegetarian

A Fresh Guide to Eating Well With 700 Foolproof Recipes

The common link between vegetarians and part-time vegetarians (flexitarians) is that they like to base their meals on vegetables. Whether this is for health, economic or moral reasons (or a combination of all three), the fact is a flexitarian diet – one that is largely vegetarian but with meat and seafood – is growing in popularity and is a long-term trend that cannot go ignored. Let's face it the flexitarian or semi-vegetarian diet is the way to go: meat and fish are becoming prohibitively expensive: our current consumption cannot be sustained in years to come; vegetarian diet are well documented. But while the number of vegetarians is significant, a study by the American Journal of Clinical Nutrition found that nearly two out of three vegetarians occasionally like to meat, chicken or fish. The Part-Time Vegetarian Cookbook shows just how varied this way of eating can be. Rather than taking centre stage, meat or fish are not the main focus of the recipes, which value the often under-used and under-valued vegetables, grains, legumes, nuts, eggs and dairy foods. The recipes are not about taking something away, but about and consequently widening and extending the homecook's repertoire of dishes. Organised by meal type, The Part-Time Vegetarian Cookbook features chapters on Breakfasts & Brunches, Small Bites (snacks, lunches and light meals), Weekday Suppers, Weekend Cooking, Food for Special Occasion, celebrations and al fresco) and Something Sweet. The recipes are all vegetarian, but can easily be adjusted to suit non-vegetarians.

BOOK OF THE YEAR 2016 in the Daily Telegraph, Guardian and Observer This modern vegetarian bible has 200 recipes for tempting food which will make you feel amazing Alice Hart is a food expert and an incredible cook. Delicious and healthy vegetarian recipes are intrinsic to her cooking (and indulgence doesn't feature). Alice cooks colourful and natural ingredients with taste and enjoyment in mind. This book covers a wide range of nourishing, vegetarian food, featuring chapters on Mornings, Grazing, Quick, Thrifty, Gatherings, Grains, Raw-ish and Afters. With recipes for everything from hearty quesadillas to a vegan chocolate layer cake, this book will speak to everyone who loves delicious, feel-good food

In this enlightening cookbook, chef Jennifer Brule brings southern-style food together with plant-based approaches to eating. Her down-to-earth style and 105 recipes will immediately appeal to vegetarians, vegans, and meat-eaters alike. These dishes are also a boon for those who want to learn more about options for flexitarian eating. Brule deliciously demystifies meat substitutes and flavors up familiar vegetables. Imagine vegetarian barbecue: Brule's recipe for spicing, saucing, and oven-roasting jackfruit offers a robustly tasty alternative to pulled pork. Or, for a crispier, crunchier alternative to fried chicken, Brule's recipe for cauliflower nuggets, crispy Southern Fried Buttermilk Nuggets, and cauliflower beautifully fills in for shrimp in a Cajun-inspired etouffee. Brule also highlights just how many traditional southern dishes are in fact vegetarian, and they're gathered together for you in this gorgeously illustrated book. Be inspired by recipes for pimento cheese, grits casserole, and more will encourage you to skip the meat without a second thought. With step-by-step instructions and notes on how to easily find new ingredients, The New Vegetarian South gathers a feast for everyone.

"From the author of Vegetarian Cooking for Everyone ("The Queen of Greens" --The Washington Post)--a warm, bracingly honest memoir that also gives us an insider's look at the vegetarian movement. Thanks to her beloved cookbooks and groundbreaking work as the chef at Grubbin' in San Francisco, Deborah Madison, though not a vegetarian herself, has long been revered as this country's leading authority on vegetables. She profoundly changed the way generations of Americans think about cooking with vegetables, helping to transform "vegetarian" from a dirty word to a lifestyle choice. In this charmingly intimate and refreshingly frank memoir, she tells her story--and with it the story of the vegetarian movement--from her childhood in Big Ag Northern California to working in the kitchen of the then-new Chez Panisse, and from the birth of food TV to the age of green markets everywhere. An Onion in My Pocket is as much the story of the evolution of American foodways as it is the story of a woman at the forefront. It is a deeply personal look at the rise of vegetable-forward cooking, and a manifesto for how to eat well"--

The New Becoming Vegetarian

Vegetarian Suppers from Deborah Madison's Kitchen

Flexible Recipes to Go (Nearly) Meat-Free

The Part-Time Vegetarian

The New Farm Vegetarian Cookbook

Cooking and Gardening with Twelve Families from the Edible Plant Kingdom, with over 300 Deliciously Simple Recipes [A Cookbook]

The New Vegan Cookbook

"262 recipes that bring vegetarian cooking to new gastronomic heights with talk about good food, the art of making fine breads, and menus designed to make every meal a delight and a celebration of life."--Cover.

Britain's foremost vegetarian cook and bestselling author, Rose Elliot, offers over 1000 simple and delicious recipes in this fully updated and beautifully illustrated edition of her definitive Complete Vegetarian Cookbook.

This cookbook is a proven classic and a good introduction to vegetarian cooking. Talented cooks from The Farm, a vegetarian community in Tennessee, present a great collection of recipes based on the noble soybean. These tasty, nutritious and economical meals are cholesterol, egg and dairy-free.

A comprehensive cookbook featuring the latest in vegetarian cusine includes thirty-day menu plans and 250 easy-to-prepare recipes, such as minestrone with cheese dumplings

The New Middle Eastern Vegetarian

The Way to Eat Now

The Vegetarian Kitchen

Modern Vegetarian Food

105 Inspired Dishes for Everyone

The New Vegetarian

Essential Vegetarian Cooking for Everyone

Authentically Polish. All vegetarian. There's so much more to Polish food than kielbasa and schnitzel: Poland is home to beautiful fruits, vegetables, and grains—and a rich cooking tradition that makes the most of them. In Fresh from Poland, Saveur award winner Michał Korkosz celebrates recipes from his mother and grandmother—with modern, personal touches and gorgeous photos that capture his passion for cooking. Vegetables are his stars, but Michał doesn't shy away from butter, flour, and sugar; the ingredients that make food—and life—more *rozkoszny* (delightful)! The result? Over eighty comforting dishes for every occasion. Indulgent breakfasts: Brown Butter Scrambled Eggs; Apple Fritters; Buckwheat Blini with Sour Cream and Pickled Red Onion Hearty vegetarian mains: Barley Risotto with Asparagus, Cider, and Goat Cheese; Potato Fritters with Rosemary and Horseradish Sauce; Stuffed Tomatoes with Millet, Cinnamon, and Almonds Breathtaking baked goods: Sourdough Rye Bread; Sweet Blueberry Buns with Streusel; Honey Cake with Prunes and Sour Cream Pierogi of all kinds: From savory Spinach, Goat Cheese, and Salted Almonds to sweet Plums and Cinnamon-Honey Butter These satisfying recipes will make you feel right at home—wherever you're from!

This edition has been adapted for the US market. It was originally published in the UK. * Named one of the best cookbooks of the year by The New York Times, the Boston Globe, and Delish * "Enticing, inviting and delicious. Vegan and vegetarian dishes that are hard to resist (and why should you?)."

—Yotam Ottolenghi "Sodha, who writes a vegan cooking column for The Guardian, has widened her scope in this exceptional volume, drawing on ingredients and techniques from throughout Asia to inspire a mix of mostly speedy, weeknight-friendly dishes... a glimpse of Ms. Sodha at her best." —Melissa Clark, The New York Times "With verve and charm, Meera Sodha persuades all cooks to make her luscious plant-based food. Her honesty and wit shine bright in this accessible collection of recipes tailored for omnivores and busy people. Every page bursts with exciting ideas you'll want to cook up!"

—Andrea Nguyen, author of Vietnamese Food Any Day and The Pho Cookbook Modern, vibrant, fuss-free food made from easy-to-find ingredients, East is a must-have whether you're vegan, vegetarian, or simply want to eat more delicious meat-free food. Meera Sodha's stunning new collection features brand-new recipes from a wide range of Asian cuisines. This cookbook is a collaboration between Sodha and the East Asian and South East Asian home cooks and gourmet chefs who inspired her along the way. There are noodles, curries, rice dishes, tofu, salads, sides, and sweets, all easy to make and bursting with exciting flavors. Taking you from India to Indonesia, Singapore, and Japan, by way of China, Thailand, and Vietnam, East will show you how to whip up a root vegetable laksa and a chard, potato, and coconut curry; how to make kimchi pancakes, delicious dairy-free black dal and chili tofu. There are sweet potato momos for snacks and unexpected desserts like salted miso brownies and a no-churn Vietnamese coffee ice cream.

'This book makes me happy. The recipes are inspirational and delicious.' - Tom Kitchin Discover 100 delicious, heartwarming vegetarian and vegan recipes in The Vegetarian Kitchen by Prue Leith - celebrated chef and Bake Off judge - and her niece Peta Leith, a former chef at The Ivy and lifelong vegetarian. This gorgeous cookbook features simple, meat-free family dishes that bring delight to the extended Leith family table, time and time again. Recipes include Black Bean Chili with Lime Salsa, Blackberry and Lemon Pavlova and Lemon and Bing Cherry and Almond Cake. Forty-two of these recipes can be made vegan. We all need easy and delicious foods – whether on busy weeknights or drawn-out Sunday lunches. This book contains nourishing, refreshing, joyful main meals, many of which are vegan, and all of which bring their combined wealth of cookery knowledge to your kitchen. 'These plant-based recipes are homely, hearty and delicious. They have the virtue to be simple and embrace all the rules of provenance and best cooking ethics.' - Raymond Blanc

In her latest cookbook, Deborah Madison, America's leading authority on vegetarian cooking and author of Vegetarian Cooking for Everyone, reveals the surprising relationships between vegetables, edible flowers, and herbs within the same botanical families, and how understanding these connections can help home cooks see everyday vegetables in new light. Destined to become the new standard reference for cooking vegetables, Vegetable Literacy, by revered chef Deborah Madison, shows cooks that vegetables within the same family, because of their shared characteristics, can be used interchangeably in cooking. For example, knowing that dill, chervil, cumin, parsley, coriander, anise, and caraway come from the umbellifer family makes it clear why they're such good matches for carrots, also an umbel. With stunning images from the team behind Canal House cookbooks and website, and 150 classic and exquisitely simple recipes, such as Savoy Cabbage on Rye Toast with GruyèreCheese; Carrots with Caraway Seed, Garlic, and Parsley; and Pan-fried Sunchokes with Walnut Sauce and Sunflower Sprouts; Madison brings this wealth of information together in dishes that highlight a world of complementary flavors.

New Vegetarian Grill

100 Delicious Dishes That Put Vegetables at the Center of the Plate

Bold and Beautiful Recipes for Every Occasion

Innovative Vegetarian Recipes Free of Dairy, Eggs, and Cholesterol

Modern Recipes from Veggiestan

100 Recipes and a Real-Life Plan for Eating Less Meat: A Cookbook

Recipes for Life's Adventures

The recipes in this title will appeal to both vegetarians and meat-eaters - in fact this is the kind of food that makes you forget there is no meat on your plate. The 141 recipes include everything from starters, snacks, breakfast, brunch, lunch, salads and soups to quick and easy recipes, fine dining dishes and desserts.

In The Simple Art of Vegetarian Cooking, legendary New York Times "Recipes for Health" columnist Martha Rose Shulman offers a simple and easy method for creating delicious plant-based meals every day, regardless of season or vegetable availability.

Accessible and packed with mouthwatering, healthy, fresh dishes, The Simple Art of Vegetarian Cooking accomplishes what no other vegetarian cookbook does: It teaches the reader how to cook basic dishes via templates—master recipes with simple guidelines for creating an essential dish, such as a frittata or an omelet, a stir-fry, a rice bowl, a pasta dish, a soup—and then how to swap in and out key ingredients as desired based on seasonality and freshness. By having these basic templates at their fingertips, readers—wherever they live and shop for food, and whatever the season—will be able to prepare luscious, meatless main dishes simply and easily. They are the ideal solution for busy families, working moms, and everyone who wants to be able to put a wonderful vegetarian dinner on the table every day, angst-free. A true teacher's teacher, Martha Rose Shulman takes the reader by the hand and walks them through 100 mouthwatering dishes including: Minestrone with Spring and Summer Vegetables; Vegetarian Phô with Kohlrabi, Golden Beets, and Beet Greens; Perciatelli with Broccoli Raab and Red Pepper Flakes; Stir-Fried Noodles with Tofu, Okra, and Cherry Tomatoes; Basmati Rice with Roasted Vegetables, Chermoula, and Chickpeas; and much, much more. Whether the reader is brand new to vegetarian cooking or a working parent trying to decipher farmers' market offerings or an overflowing CSA box, The Simple Art of Vegetarian Cooking is the perfect tool and the ideal, must-have addition to everyone's kitchen bookshelf.

A collection of recipes prepared without meat, fish, eggs, or cheese includes such dishes as Mediterranean red lentil pate and Cuban picadillo, and provides tips on purchasing, preparing, and storing ingredients.

Contains vegetarian recipes for salads, appetizers, cold and hot soups, breads, pasta, crepes, tarts and frittatas, vegetables, legumes, risotto and couscous, salsas, snacks, and desserts

Traditional, Contemporary, International

325 Recipes

Ultimate Veg

Vegetarian

East

Raw - Grill - Fry - Steam - Simmer - Bake

The Occasional Vegetarian

Here, innovative young chef Celia Brooks Brown gives meat-free cooking a new lease of life. From quick weekday lunches, snacks, and dinners to sophisticated dinner parties, you'll find a feast of delicious recipes for every occasion. Inspired by the great vegetarian cuisines of Asia and the Middle East, as well as the Mediterranean, "New Vegetarian" is bold, bright, and beautiful. -Whether you're a strict vegetarian or a confirmed carnivore, "New Vegetarian will tranform the way you cook. -Includes step-by-step instructions and preparation methods.

-Over 90,000 copies sold worldwide.

Presents a vegetarian primer cookbook with basic, stylish cooking techniques, including more than 1,600 classic recipes, with comprehensive information on vegetarian and vegan ingredients.

The New Becoming Vegetarian provides practical tools to help you make food choices that promote optimal health. In this new edition, you'll find the latest information on protein, calcium, iron, good fats, vitamins (including B[_{subscript} 12]), protective phytochemicals, and more -- and you'll learn how to get these nutrients in a well-balanced vegetarian diet. Book jacket.

Best-Selling vegetarian cookbook destined to become a classic. Everyone knows they should eat more vegetables and grains, but that prospect can be intimidating with recipes that are often too complicated for everyday meals or lacking in fresh appeal or flavor. For the first time ever, the test kitchen has devoted its considerable resources to creating a vegetarian cookbook for the way we want to eat today. The Complete Vegetarian Cookbook is a wide-ranging collection of boldly flavorful vegetarian recipes covering hearty vegetable mains, rice and grains, beans and soy as well as soups, appetizers, snacks, and salads. More than 300 recipes are fast (start to finish in 45 minutes or less), 500 are gluten-free, and 250 are vegan and are all highlighted with icons on the pages. The book contains stunning color photography throughout that shows the appeal of these veggie-packed dishes. In addition, almost 500 color photos illustrate vegetable prep and tricky techniques as well as key steps within recipes.

Fresh from Poland

In My Kitchen

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

The Complete Vegetarian Cookbook

New Vegetarian Cooking from the Old Country

The Simple Art of Vegetarian Cooking

The Vegetarian Epicure Book Two

What Julia Child is to French cooking and Marcella Hazan is to Italian cooking, Deborah Madison is to contemporary vegetarian cooking. At Greens restaurant in San Francisco, where she was the founding chef, and in her two acclaimed vegetarian cookbooks, Madison elevated vegetarian cooking to new heights of sophistication, introducing many people to the joy of cooking without meat, whether occasionally or for a lifetime. But after her many years as a teacher and writer, she realized that there was no comprehensive primer for vegetarian cooking, no single book that taught vegetarians basic cooking techniques, how to combine ingredients, and how to present vegetarian dishes with style. Now, in a landmark cookbook that has been six years in the making, Madison teaches readers how to build flavor into vegetable dishes, how to develop vegetable stocks, and how to choose, care for, and cook the many vegetables available to cooks today. Vegetarian Cooking for Everyone is the most comprehensive vegetarian cookbook ever published. The 1,400 recipes, which range from appetizers to desserts, are colorful and imaginative as well as familiar and comforting. Madison introduces readers to innovative main course salads; warm and cold soups; vegetable braises and cobblers; golden-crusted gratins; Italian favorites like pasta, polenta, pizza, and risotto; savory tarts and galettes; grilled sandwiches and quesadillas; and creative dishes using grains and heirloom beans. At the heart of the book is the A-to-Z vegetable chapter, which describes the unique personalities of readily available vegetables, the sauces and seasonings that best complement them, and the simplest ways to prepare them. "Becoming a Cook" teaches cooking basics, from holding a knife to planning a menu, and "Foundations of Flavor" discusses how to use sauces, herbs, spices, oils, and vinegars to add flavor and character to meatless dishes. In each chapter, the recipes range from those suitable for everyday dining to dishes for special occasions. And through it all, Madison presents a philosophy of cooking that is both practical and inspiring. Despite its focus on meatless cooking, Vegetarian Cooking for Everyone is not just for vegetarians: It's for everyone interested in learning how to cook vegetables creatively, healthfully, and passionately. The recipes are remarkably straightforward, using easy-to-find ingredients in inspiring combinations. Some are simple, others more complex, but all are written with an eye toward the seasonality of produce. And Madison's joyful and free-spirited approach to cooking will send you into the kitchen with confidence and enthusiasm. Whether you are a kitchen novice or an experienced cook, this wonderful cookbook has something for everyone. From the Hardcover edition.

This is the way to eat now—feel-good food to satisfy every craving, from morning to night, and for every occasion Publisher’s note: The Way to Eat Now was previously published in hardcover as Good Veg. Here is food that surprises and thrills through contrasts—think crisp and soft, sweet and sour, chile heat and refreshing herb—with meals that include: Roasted Carrot Soup with Flatbread Ribbons Chickpea Crepes with Wild Garlic Brown Rice Bibimbap Bowls with Smoky Peppers Toasted Marzipan Ice Cream Thoughtfully organized chapters will help you find just the right dish at any time of day, and for every occasion: Mornings Grazing Quick Thrifty Gatherings Grains Raw-ish Afters Pantry

Finalist for the 2018 James Beard Foundation Book Awards for "Vegetable-Focused Cooking" category From the foremost authority on vegetarian cooking and one of the most trusted voices in food comes a carefully curated and updated collection of 100 favorite and most inspired recipes, reflecting how Deborah Madison loves to cook now. Deborah Madison's newest book shares 100 beloved and innovative recipes from her vast repertoire, all pared down to the key ingredients needed to achieve delicious, nuanced flavor, with simplified preparations. In My Kitchen is a vegetable-forward cookbook organized alphabetically and featuring recipes like Roasted Jerusalem Artichoke Soup with Sunflower Sprouts; Fennel Shaved with Tarragon and Walnuts; and Olive Oil, Almond, and Blood Orange Cake. With dozens of tips for building onto, scaling back, and creating menus around, Deborah's recipes have a modular quality that makes them particularly easy to use. Perfect for both weeknight dinners and special occasions, this book will delight longtime fans and

newcomers to Madison--and anyone who loves fresh, flavorful cooking. Filled with Deborah’s writerly, evocative prose, this book is not just the go-to kitchen reference for vegetable-focused cooking, but also a book with which to curl up and enjoy reading. Lavishly photographed, with an approachable, intimate package, this is the must-have collection of modern vegetarian recipes from a beloved authority. The ultimate one-stop vegetarian cookbook-from the author of the classic How to Cook Everything Hailed as "a more hip Joy of Cooking" by the Washington Post, Mark Bittman’s award-winning book How to Cook Everything has become the bible for a new generation of home cooks, and the series has more than 1 million copies in print. Now, with How to Cook Everything: Vegetarian, Bittman has written the definitive guide to meatless meals—a book that will appeal to everyone who wants to cook simple but delicious meatless dishes, from health-conscious omnivores to passionate vegetarians. How to Cook Everything: Vegetarian includes more than 2,000 recipes and variations—far more than any other vegetarian cookbook. As always, Bittman’s recipes are refreshingly straightforward, resolutely unfussy, and unfailingly delicious—producing dishes that home cooks can prepare with ease and serve with confidence. The book covers the whole spectrum of meatless cooking—including salads, soups, eggs and dairy, vegetables and fruit, pasta, grains, legumes, tofu and other meat substitutes, breads, condiments, desserts, and beverages. Special icons identify recipes that can be made in 30 minutes or less and in advance, as well as those that are vegan. Illustrated throughout with handsome line illustrations and brimming with Bittman’s lucid, opinionated advice on everything from selecting vegetables to preparing pad Thai, How to Cook Everything: Vegetarian truly makes meatless cooking more accessible than ever. Praise for How to Cook Everything Vegetarian "Mark Bittman's category lock on definitive, massive food tomes continues with this well-thought-out ode to the garden and beyond. Combining deep research, tasty information, and delicious easy-to-cook recipes is Mark's forte and everything I want to cook is in here, from chickpea fries to cheese soufflés." —Mario Batali, chef, author, and entrepreneur "How do you make an avid meat eater (like me) fall in love with vegetarian cooking? Make Mark Bittman's How to Cook Everything Vegetarian part of your culinary library." —Bobby Flay, chef/owner of Mesa Grill and Bar Americain and author of the Mesa Grill Cookbook "Recipes that taste this good aren't supposed to be so healthy. Mark Bittman makes being a vegetarian fun." —Dr. Mehmet Oz, Professor of Surgery, New York-Presbyterian/Columbia Medical Center and coauthor of You: The Owner's Manual

- New Vegetarian Baby**
- How to Cook Everything Vegetarian**
- 250 Low-Fat Recipes for Superior Health**
- Learn to Cook 25 Southern Classics 3 Ways**
- The New Vegetarian South**
- 250 Flame-Kissed Recipes for Fresh, Inspired Meals**
- The Vegetarian Epicure**

In Vegetable Soups from Deborah Madison’s Kitchen, America’s favorite vegetarian cookbook author presents more than 100 inventive and straightforward soup recipes guaranteed to satisfy appetites all year long. Deborah Madison has shown how to incorporate vegetables and other healthful ingredients into culinary triumphs. In her newest collection of recipes, She serves up a selection of soups ranging from stylish first courses to substantial one-bowl meals. Madison begins with a soup-making primer, covering stocks and broths (such as the Hearty Mushroom Broth), which serve as the foundation for many of the recipes that follow, for those who wish to make their own. Soups like the Mexican Tomato Broth with Avocado and Lime can start a new tradition. Home cooks looking for heartier choices will find satisfying dishes such as Potato and Green Chile Stew with Cilantro Cream or grain-based soups like the Wild Rice Chowder. Organized by seasons, the recipes make the most of the produce—from winter squash and root vegetables to fresh herbs and citrus. From a simple lentil soup with Saffron and Ricotta Dumplings to a deeply flavorful autumnal Roasted Squash, Pear and Ginger Soup. When time just isn’t available and prepared soups take the place of home made, Madison offers a battery of suggestions for how to make store-bought soups from delicious oils and herbs to an invigorating Cilantro Salsa. Featuring fifty stunning full-color photographs by Laurie Smith, serving suggestions, wine notes, and a host of ideas for creative finishing touches including caramelized pear “crostini” and a friendly soup lover’s guide gives the reader a hundred delicious ways to enjoy the benefits and flavors of vegetables by the bowlful throughout the seasons.

An all-new edition of America’s favorite guide to bringing up baby as a vegetarian, this book incorporates all the latest information to answer questions and lay to rest any lingering doubts about a vegetarian regimen for infants. Here are 325 glorious new recipes from Anna Thomas, whose fresh and delicious approach to vegetables and other fruits of the earth has made her first Vegetarian Epicure a classic—inspiring vegetarians to new culinary heights and giving them a new way to cook dishes without meat. Now she is back with a whole new and rich variety of dishes for every occasion. Her Vegetarian Epicure Book Two—with its forays into foreign cuisines, its menu ideas from many countries, its superb creations from home and abroad, and its easy-to-follow directions and an introduction explaining the cuisines makes this an enlightening as well as a delicious read. DSBooklist

- An Onion in My Pocket
- My Life with Vegetables
- The New Vegetarians
- Simple Meatless Recipes for Great Food
- Italian Vegetarian Cooking, New, Revised
- The New Vegetarian Cookbook
- The Weekday Vegetarians

With a look as fresh as the recipes themselves, New Vegetarian is full of modern, flavorful food for the 30 million Americans (more every day!) who are vegetarians. More than 75 delicious and simple dishes span a wide range of cuisines and cultures—from Vietnamese Pho with Tofu to Baked Creamy Squash Pasta with Arugula. Best of all, the dessert chapter includes goodies so luscious even the most die-hard dairy fans won't suspect these sweet treats are vegan!

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

You don't need to be a vegetarian to eat like one! With over 100 recipes, the New York Times bestselling author of Dinner: A Love Story and her family adopt a "weekday vegetarian" mentality. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT AND TASTE OF HOME • "Whether you're vegetarian or not (or somewhere in-between), these recipes are fit to become instant favorites in your kitchen!" —Molly Yeh, Food Network host and cookbook author Jenny Rosenstrach, creator of the beloved blog Dinner: A Love Story and Cup of Jo columnist, knew that she wanted to eat better for health reasons and for the planet but didn't want to miss the meat that she loves. But why does it have to be all or nothing? She figured that she could eat vegetarian during the week and save meaty splurges for the weekend. The Weekday Vegetarians shows readers how Jenny got her family on board with a weekday plant-based mentality and lays out a plan for home cooks to follow, one filled with brilliant and bold meat-free meals. Curious cooks will find more than 100 recipes (organized by meal type) for comforting, family-friendly foods like Pizza Salad with White Beans, Cauliflower Cutlets with Ranch Dressing, and Squash and Black Bean Tacos. Jenny also offers key flavor hits that will make any tray of roasted vegetables or bowl of garlicky beans irresistible—great things to make and throw on your next meal, such as spiced Crispy Chickpeas (who needs croutons?), Pizza Dough Croutons (you need croutons!), and a sweet chile sauce that makes everything look good and taste amazing. The Weekday Vegetarians is loaded with practical tips, techniques, and food for thought, and Jenny is your sage guide to getting more meat-free meals into your weekly rotation. Who knows? Maybe like Jenny's family, the more you practice being weekday vegetarians, the more you'll crave this food on the weekends, too! In The Occasional Vegetarian, Elaine Louie provides pieces from her popular New York Times column, "The Temporary Vegetarian," which features recipes from a wide variety of chefs who reveal the vegetarian dishes they like to cook at their restaurants and at home. You'll find a recipe for cranberry bean and kale soup from one chef's mother; an almond grape "white" gazpacho recipe brought back from Catalonia, Spain; and an endive cheese tart inspired by a Frenchwoman who one cook and his wife met aboard a train. Other tempting recipes include Catalan-Style Radicchio and White Beans; Persian Herb Frittata; Corn Fritters; Chana Punjabi (Chickpea Stew); Leek Tart with Oil-Cured Olives; Fragrant Mushroom Spring Rolls, Wrapped in Lettuce Cups; and Sugar Snap Pea Salad. Louie proves that cooking meat-free is not only easy, but also incredibly tasty and satisfying.

- New Vegetarian*
- Menus for Family and Friends*
- 141 Recipes Celebrating Fresh, Seasonal Ingredients*
- 120 Vegan and Vegetarian Recipes from Bangalore to Beijing [American Measurements]*
- The New Vegetarian Cooking for Everyone*
- Promoting Health and Protecting Life*
- The New Vegetarian Epicure*

The author of the bestselling cookbook classic, Vegetarian Cooking for Everyone and the forthcoming In My Kitchen, solves the perennial question of what to cook for dinner in her first collection of supertime solutions, with more than 100 inspiring recipes to enjoy every night of the week. What ’ s for supper? For vegetarians and health-conscious nonvegetarians, the quest for recipes that don ’ t call for meat often can seem daunting. Focusing on recipes for a relaxing evening, Deborah Madison has created an innovative array of main dishes for casual dining. Unfussy but creative, the recipes in Vegetarian Suppers from Deborah Madison ’ s Kitchen will bring joy to your table in the form of simple, wholesome, and delicious main dish meals. These are recipes to savor throughout the week—quick weekday meals as well as more leisurely weekend or company fare—and throughout the year. The emphasis is on freshness and seasonality in recipes for savory pies and gratins, vegetable stews and braises, pasta and vegetable dishes, crepes and fritters, delicious new ways to use tofu and tempeh, egg dishes that make a supper, hearty cool-weather as well as light warm-weather meals, and a delightful assortment of sandwich suppers. Recipes include such imaginative and irresistible dishes as Masa Crêpes with Chard, Chiles, and Cilantro; Spicy Tofu with Thai Basil and Coconut Rice Cakes; Lemony Risotto Croquettes with Slivered Snow Peas, Asparagus, and Leeks; and Gnocchi with Winter Squash and Seared Radicchio. Vegan variations are given throughout, so whether you are a committed vegetarian or a “ vegophile ” like Deborah Madison herself, you ’ ll find recipes in this wonderful new collection you will want to cook again and again. I love supper. It ’ s friendly and relaxed. It ’ s easy to invite people over for supper, for there ’ s a quality of comfort that isn ’ t always there with dinner, a meal that suggests more serious culinary expectations—truly a joy to meet, but not all the time. Supper, on the other hand, is for when friends happen to run into each other at the farmers ’ market or drop in from out of town. Supper is for Sunday night or a Thursday. Supper can be impromptu, it can be potluck, and it can break the formality of a classic menu. With supper, there ’ s a willingness to make do with what ’ s available and to cook and eat simply. It can also be special and beautifully crafted if that ’ s what you want. —from the Introduction

Forget the same old beans, pasta, and veggie burgers—this is vegetarian food designed to thrill! Organized by preparation method, the 200 mouthwatering recipes here include Grilled Polenta wrapped in Red Pepper, Beetroot Carpaccio with Goat's Cheese, and Chocolate Truffle Torte with Amaretto Cream. Tips are given for maximizing color, texture, aroma, and flavor, and using familiar ingredients in new ways.

- New Vegetarian Kitchen
- New Vegetarian Cuisine
- Vegetable Soups from Deborah Madison's Kitchen
- Vegetarian Heartland