

## Download File PDF The Smitten Kitchen Cookbook Deb Perelman

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### 9LPXOW - JADA DUNN

In 2013, food blogger and classical musician Molly Yeh left Brooklyn to live on a farm on the North Dakota-Minnesota border, where her fiancé was a fifth-generation Norwegian-American sugar beet farmer. Like her award-winning blog *My Name is Yeh*, Molly on the Range chronicles her life through photos, more than 120 new recipes, and hilarious stories from life in the city and on the farm. Molly's story begins in the suburbs of Chicago in the 90s, when things like Lunchables and Dunkaroos were the objects of her affection; continues into her New York years, when Sunday mornings meant hangovers and bagels; and ends in her beloved new home, where she's currently trying to master the art of the hotdish. Celebrating Molly's Jewish/Chinese background with recipes for Asian Scotch Eggs and Scallion Pancake Challah Bread and her new hometown Scandinavian recipes for Cardamom Vanilla Cake and Marzipan Mandel Bread, Molly on the Range will delight everyone, from long-time readers to those discovering her glorious writing and recipes for the first time.

Whether you are a chocolate chip or an old-fashioned gingersnap, this is the only cookie book you'll ever need -- from one of the best bakers of all time. Maida Heatter is one of the most trusted and beloved cookbook authors of all time. Her recipes, each a modern classic, have inspired extraordinary bakers such as Dorie Greenspan, Christina Tosi, and Smitten Kitchen's Deb Perelman, whose foreword introduces the joy of Maida's cookies to a new generation. Maida knew that cookies are the key to happiness, and she always kept them nearby: a fudgy, minty Palm Beach Brownie in her purse, neatly wrapped in cellophane, a batch of Absolutely-the-Positively-Best Chocolate Chip Cookies in the freezer, or a box of delicate brandy snaps ready for an elegant gift. Now, *Cookies Are Magic* collects nearly 100 of Maida's very best recipes from her "legendary" (New York Times) 50-year career—her crispiest, crunchiest, and most ooey-goey cookies, bars, and more. Developed for foolproof baking by anyone, each recipe is written with Maida's warm but no-nonsense instructions and carries her guarantee that it will work perfectly every time. Filled with classic sugar cookies, tart lemon bars, cookie kisses, and chocolate and peanut butter ripples, this is the only cookie book you will ever need.

Updated with a brand-new selection of desserts and treats, the fully illustrated *Sally's Baking Addiction* cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, *Sally's Baking Addiction*, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with *Sally's Candy Addiction* and *Sally's Cookie Addiction*.

**NEW YORK TIMES BESTSELLER** Three signs you need this book: 1) Chicken fingers qualify as adventurous. (Hey, they're not nuggets.) 2) You live in fear of the white stuff touching the green stuff. 3) Family dinner? What's family dinner? When Jenny Rosenstrach's kids were little, her dinner rotation looked like this: Pasta, Pizza, Pasta, Burgers, Pasta. It made her crazy—not only because of the mind-numbing repetition, but because she loved to cook and missed her prekid, ketchup-free dinners. Her solution? A family adventure: She and her husband, Andy, would cook thirty new dishes in a single month—and her kids would try them all. Was it nuts for two working parents to take on this challenge? Yes. But did it transform family dinner from stressful grind to happy ritual? Completely. Here, Rosenstrach—creator of the beloved blog and book *Dinner: A Love Story*—shares her story, offering weekly meal plans, tons of organizing tips, and eighty-plus super-simple, kid-vetted recipes. Stuck in a rut? Ready to reboot dinner? Whether you've never turned on a stove or you're just starved for inspiration, this book is your secret weapon. Praise for *Dinner: The Playbook* "Your hard-to-please crew will wolf down these inventive ways to introduce 'fancy' foods. Jenny Rosenstrach created them for her family, and she swears you'll be shocked by the clean plates. . . . *Dinner: The Playbook* mixes 'You can do this' inspiration, practical planning, and easy recipes [with] hard-earned wisdom for getting a kid-pleasing meal on the table, night after night."—*Redbook* "The master of simple, low-stress cooking. You might know her from her blog, *Dinner, A Love Story*; her new book, *Dinner: The Playbook*, is full of the same secret strategies for busy women."—*Glamour* "Families and novice cooks who accept Rosenstrach's challenge will definitely find a few 'keepers' here."—*Library Journal* "Jenny Rosenstrach has truly mastered the art of the happy family dinner. This is the most sensible advice on cooking for kids I've ever seen: no gimmicks, no tricks, just practical advice for working parents. I wish this book had been around when my son was small."—Ruth Reichl "This book is for anyone who loves the promise of a home-cooked dinner but gets bogged down by the day-to-day reality of it: picky kids, picky spouses, the extinction of the nine-to-five workday, and the pressure—oh, the pressure—to get it on the table before everyone collapses into a hangry (hungry + angry) meltdown. Which is to say that this book is for me, me, me. And I bet it's for you too."—Deb Perelman, author of *The Smitten Kitchen Cookbook* "Well, Jenny Rosenstrach, on the behalf of my whole family, thanks for the most practical—and yet still inspired—cookbook on our shelf. You are singularly responsible for my return to the kitchen."—Kelly Corrigan, author of *Glitter and Glue* "Jenny Rosenstrach is warm, wise and a genius when it comes to dinners."—Joanna Goddard, blogger, *A Cup of Jo*

You will absolutely love the 101 Asian recipes in this easy-to-use cookbook. This engaging cookbook includes dozens upon dozens of full-proof Asian recipes that are quick and easy to do—all in time for tonight's supper! The recipes will appeal to Americans' growing interest in Asian cuisines and a taste for foods that range from pot stickers to bulgogi burgers and from satay to summer rolls. Whether you're hurrying to get a weekday meal on the table for family or entertaining on the weekend, author and blogger ([steamykitchen.com](http://steamykitchen.com)) Jaden Hair will walk you through the steps of creating fresh, delicious Asian meals without fuss. In an accessible style and a good splash of humor, Jaden takes the trauma out of preparing "foreign" Asian recipes. With Jaden's guiding hand, you'll find it both simple and fun to recreate Asian flavors in your own kitchen and to share the excitement of fresh Asian food with your family and friends! Asian recipes include: Firecracker Shrimp Pork & Mango Potstickers Quick Vietnamese Chicken Pho Beer Steamed Shrimp with Garlic Korean BBQ-style Burgers Maridel's Chicken Adobo Simple Baby Bok Choy and Snow Peas Chinese Sausage Fried Rice Grilled

Bananas with Chocolate and Toasted Coconut Flakes

'This is one to enjoy from cover to cover' - Booklist 'Recipes that are ingeniously creative but so accessible' - *Whitney Filloon*, Eater Deb Perelman, award-winning blogger and New York Times best-selling author of *The Smitten Kitchen Cookbook*, understands that a happy discovery in the kitchen has the ability to completely change the course of your day. Whether we're cooking for ourselves, for a date night in, for a Sunday supper with friends, or for family on a busy weeknight, we all want recipes that are unfussy to make with triumphant results. Deb thinks that cooking should be an escape from drudgery. *Smitten Kitchen Every Day- Triumphant and Unfussy New Favorites* presents more than one hundred impossible-to-resist recipes—almost all of them brand-new, plus a few favorites from her website—that will make you want to stop what you're doing right now and cook. These are real recipes for real people—people with busy lives who don't want to sacrifice flavor or quality to eat meals they're really excited about. You'll want to put these recipes in your Forever Files—*Sticky Toffee Waffles* (sticky toffee pudding you can eat for breakfast), *Everything Drop Biscuits* with Cream Cheese, and *Magical Two-Ingredient Oat Brittle* (a happy accident). There's a (hopelessly, unapologetically inauthentic) *Kale Caesar* with Broken Eggs and Crushed Croutons, a *Mango Apple Ceviche* with Sunflower Seeds, and a *Grandma-Style Chicken Noodle Soup* that fixes everything. You can make *Leek, Feta, and Greens Spiral Pie*, *crunchy Brussels* and *Three Cheese Pasta Bake* that tastes better with brussels sprouts than without, *Beefsteak Skirt Steak Salad*, and *Bacony Baked Pintos with the Works* (as in, giant bowls of beans that you can dip into like nachos). And, of course, no meal is complete without cake (and cookies and pies and puddings)—*Chocolate Peanut Butter Icebox Cake* (the icebox cake to end all icebox cakes), *Pretzel Linzers* with Salted Caramel, *Strawberry Cloud Cookies*, *Bake Sale Winning-est Goopy Oat Bars*, as well as the ultimate *Party Cake Builder*—four one-bowl cakes for all occasions with mix-and-match frostings (bonus—less time spent doing dishes means everybody wins). Written with Deb's trademark humor and gorgeously illustrated with her own photographs, *Smitten Kitchen Every Day* is filled with what are sure to be your new favorite things to cook.

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

In this follow-up to her successful first book, *The Sprouted Kitchen*, blogger and author Sara Forte turns her attention to bowl food, which combines vegetables, whole grains, and lean proteins in one vessel to make a simple, complete, and nutritious meal. The bowl is a perfect vessel in which to create simple, delicious, and healthy meals. When gathered together in a single dish, lean proteins, greens, vegetables, and whole grains nestle against each other in a unique marriage of flavor and texture. This is how Sara Forte, beloved food blogger and author of the *James Beard Award*-nominated book *The Sprouted Kitchen*, cooks every day—creating sumptuous recipes colorful enough to serve guests, simple enough to eat with a spoon while sitting on the couch, and in amounts plentiful enough to have easy leftovers for lunch the next day. In this visually stunning collection that reflects a new and healthier approach to quick and easy cooking, Sara offers delicious, produce-forward recipes for every meal, such as *Golden Quinoa and Butternut Breakfast Bowl*; *Spring Noodles with Artichokes, Pecorino, and Charred Lemons*; *Turkey Meatballs in Tomato Sauce*; and *Cocoa Nib Pavlovas with Mixed Berries*.

Presents a collection of recipes for appetizers, entrees, desserts, and accompaniments

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

100 amazingly delectable Cambodian- and Southeast Asian-inspired recipes from New York's favorite sandwich shop. In a city with so many great sandwich joints, Num Pang Sandwich Shop is a standout, receiving high praise from numerous sources including *Bon Appétit* and *Zagat*. First opened in 2009 by Ratha Chaupoly and Ben Daitz, the restaurant introduced New York City to Cambodian-inspired sandwiches and sides. Today, there are six locations in the city with more in the works. Num Pang sandwiches are similar to Vietnamese *banh mi*, but what makes them so special is the inventive fillings, ranging from *Glazed Five-Spice Pork Belly* to *Seared Coconut Tiger Shrimp* to *Hoisin Meatballs*. The book provides recipes for all the fan favorites as well as ones for condiments like *Pickled Five-Spice Asian Pears*, sides like the *Sambal Chili-Glazed Chicken Wings*, soups and stews like *Curried Red Lentil Soup*, salads like *Green Papaya Salad*, and drinks like *Cambodian Iced Coffee*. With touches of graffiti art inspired by the chain's signature urban, hip-hop style, Num Pang looks just as bold as the mouthwatering recipes taste. "The food at Num Pang is delicious. No wait...it's f@\*cking delicious!...Ben and Ratha's book is like a collection of magic tricks being revealed. Delicious magic tricks that I can make and eat in my apartment."—Adam "Ad-Rock" Horowitz, musician "From the humble descriptions and step-by-step recipes to the awesome narrative and incredible photography, I am stoked to add this book to my collection."—Michael Chernow, owner of *Sea-*

more's and co-owner of The Meatball Shop

Contains information on familiar and exotic root vegetables and includes recipes featuring each vegetable, including horseradish vinaigrette, stir-fried lotus root and snow peas, and yuca chips.

In *A Girl and Her Pig*, April Bloomfield takes home cooks on an intimate tour of the food that has made her a star. Thoughtful, voice-driven recipes go behind the scenes of Bloomfield's lauded restaurants—The Spotted Pig, The Breslin, and The John Dory—and into her own home kitchen, where her attention to detail and reverence for honest ingredients result in unforgettable dishes that reflect her love for the tactile pleasures of cooking and eating. Bloomfield's innovative yet refreshingly straightforward recipes, which pair her English roots with a deeply Italian influence, offer an unfailingly modern and fresh sensibility and showcase her bold flavors, sensitive handling of seasonal produce, and nose-to-tail ethos. A cookbook as delightful and lacking in pretension as Bloomfield herself, *A Girl and Her Pig* combines exquisite food with charming narratives on Bloomfield's journey from working-class England to the apex of the culinary world, along with loving portraits of the people who have guided her along the way.

New York Times bestselling author of *Super Natural Every Day*, Heidi Swanson shares 125 natural foods recipes along with photographs inspired by her travels both near (Northern California) and far (Italy, Morocco, France, India, and Japan). Equal parts recipe journal and photo album, *Near & Far* focuses on dishes inspired by Heidi Swanson's Northern California kitchen and her many international travels to diverse cities including Marrakech, Tokyo, Paris, Jaipur, Rome, Kyoto, Palermo, New Delhi, and more. In this deeply personal collection, Heidi turns to the series of dog-eared recipe journals she has kept for years—each filled with newspaper clippings, magazine scraps, photos, stamps, receipts, and sticky notes to chronicle details she wants to remember: a paprika-spiked tomato soup in Amsterdam, the pattern of an ancient Italian olive grove she passed on the way to the Bari airport, and the precise way an elderly Vietnamese woman carefully sliced broccoli stems in the back of a grocery in New Zealand. Vegetarian recipes such as Carrot and Sake Salad, Fennel Frond Orzo, Rye Buttermilk Cakes, Harissa Farro, Fresh Ginger Citrus Juice, and Brown Butter Tortelli make use of the healthy, whole foods ingredients and approachable techniques that Heidi's sizable fanbase has come to expect. And photographs taken on location around the world—as well as back home in Heidi's kitchen—reveal the places that inspire her warm and nourishing cooking.

**NEW YORK TIMES BEST SELLER** • From the best-selling author of *The Smitten Kitchen Cookbook*—this everyday cookbook is “filled with fun and easy ... recipes that will have you actually looking forward to hitting the kitchen at the end of a long work day” (Bustle). A happy discovery in the kitchen has the ability to completely change the course of your day. Whether we're cooking for ourselves, for a date night in, for a Sunday supper with friends, or for family on a busy weeknight, we all want recipes that are unfussy to make with triumphant results. Deb Perelman, award-winning blogger, thinks that cooking should be an escape from drudgery. *Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites* presents more than one hundred impossible-to-resist recipes—almost all of them brand-new, plus a few favorites from her website—that will make you want to stop what you're doing right now and cook. These are real recipes for real people—people with busy lives who don't want to sacrifice flavor or quality to eat meals they're really excited about. You'll want to put these recipes in your Forever Files: Sticky Toffee Waffles (sticky toffee pudding you can eat for breakfast), Everything Drop Biscuits with Cream Cheese, and Magical Two-Ingredient Oat Brittle (a happy accident). There's a (hopelessly, unapologetically inauthentic) Kale Caesar with Broken Eggs and Crushed Croutons, a Mango Apple Ceviche with Sunflower Seeds, and a Grandma-Style Chicken Noodle Soup that fixes everything. You can make Leek, Feta, and Greens Spiral Pie, crunchy Brussels and Three Cheese Pasta Bake that tastes better with brussels sprouts than without, Beefsteak Skirt Steak Salad, and Bacon Baked Pintos with the Works (as in, giant bowls of beans that you can dip into like nachos). And, of course, no meal is complete without cake (and cookies and pies and puddings): Chocolate Peanut Butter Icebox Cake (the icebox cake to end all icebox cakes), Pretzel Linzers with Salted Caramel, Strawberry Cloud Cookies, Bake Sale Winning-est Goopy Oat Bars, as well as the ultimate Party Cake Builder—four one-bowl cakes for all occasions with mix-and-match frostings (bonus: less time spent doing dishes means everybody wins). Written with Deb's trademark humor and gorgeously illustrated with her own photographs, *Smitten Kitchen Every Day* is filled with what are sure to be your new favorite things to cook.

Unlock your creative potential with the world's most imaginative chefs. In this groundbreaking exploration of culinary genius, the authors of *The Flavor Bible* reveal the surprising strategies great chefs use to do what they do best. Beyond a cookbook, *Kitchen Creativity* is a paradigm-shifting guide to inventive cooking (without recipes!) that will inspire you to think, improvise, and cook like the world's best chefs. Great cooking is as much about intuition and imagination as it is about flavor and technique. *Kitchen Creativity* distills brilliant insights into these creative processes from more than 100 top restaurant kitchens, including the Bazaar, Blue Hill, Daniel, Dirt Candy, Eleven Madison Park and the NoMad, Gramercy Tavern, the Inn at Little Washington, Le Bernardin, Oleana, Rustic Canyon, Saison, Single Thread, and Topolobampo. Based on four years of extensive research and dozens of in-depth interviews, *Kitchen Creativity* illuminates the method (and occasional madness) of culinary invention. Part I reveals how to learn foundational skills, including how to appreciate, taste, and season classic dishes (Stage 1: Mastery), before reinventing the classics from a new perspective (Stage 2: Alchemy). Einstein's secret of genius-combinatory play-pushes chefs to develop unique creations and heighten their outer and inner senses (Stage 3: Creativity). Part II's A-to-Z entries are an invaluable culinary idea generator, with exercises to prompt new imaginings. You'll also discover: experts' criteria for creating new dishes, desserts, and drinks; comprehensive seasonality charts to spark inspiration all year long; how to season food like a pro, and how to create complex yet balanced layers of flavor; the amazing true stories of historic dishes, like how desperate maitre d' "Nacho" Anaya invented nachos; and proven tips to jump-start your creative process. The ultimate reference for culinary brainstorming, *Kitchen Creativity* will spur your creativity to new heights, both in the kitchen and beyond.

Originally published as a separate book packaged inside *The NoMad Cookbook*, this revised and stand-alone edition of *The NoMad Cocktail Book* features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

Sam Kass, former chef to the Obamas and White House food policy advisor, makes it easier to do a little better for your diet—and the environment—every day, through smart ways to think about shopping, setting up your kitchen so the healthy stuff comes to hand most naturally, and through 90 delicious, simple recipes. **JAMES BEARD AWARD WINNER • IACP AWARD FINALIST** This book lays out Kass's plan to eat a little better. Knowing that sustainability and healthfulness come most, well, sustainably when new habits and choices seem appealing rather than drastic and punitive, Kass shares his philosophy and methods to help make it easy to choose, cook, and eat delicious foods without depriving yourself of agency or pleasure. He knows that going organic, local, and so forth all the time is

just not realistic for most people, and that's ok—it's all about choosing and doing a little better, and how those choices add up to big change. It's the philosophy he helped the Obamas instill in their home, both in Chicago and that big white one in Washington.

With a new foreword by Deb Perelman of *Smitten Kitchen*, the triumphant sequel to *Home Cooking* by “a home cook, like you and me, whose charm and lack of pretension make her wonderfully human and a welcome companion as she chatters on about the small culinary accomplishments and discoveries that occur in her kitchen” (Chicago Tribune). Lucky readers in the 1970s and '80s discovered Laurie Colwin's urbane, witty fiction in *The New Yorker*, as well as her warm, engaging food writing in *Gourmet* magazine columns. More *Home Cooking*, the second collection of these columns, is an expression of Colwin's lifelong passion for cuisine and offers a delightful mix of recipes, advice, and personal anecdotes from the kitchen and beyond. She muses over the many charms and challenges of cooking at home in timeless essays including “Desserts That Quiver,” “Real Food for Tots,” and “Catering on One Dollar a Head.” As informative as it is entertaining, and filled with Colwin's trademark down-to-earth charm and wit, *More Home Cooking* is a rare treat for anyone who spends time in the kitchen and feels “like having a great conversation with someone that you love” (Samantha Bee).

**WINNER OF THE 2022 GUILD OF FOOD WRITERS GENERAL COOKBOOK AWARD A SUNDAY TIMES BOOK OF THE YEAR A GUARDIAN FOOD BOOK OF THE YEAR A STYLIST BOOK OF THE YEAR A DIANA HENRY 'BEST COOKBOOK TO BUY' AUTUMN 2021** 'Practical, straight-talking, endlessly inspirational - this is Ruby at her best.' Nigel Slater 'I'd recommend it for everyone from novice cooks looking for a helping hand in the kitchen, to keen cookbook buyers looking for new inspiration' Rukmini Iyer, author of *The Roasting Tin* 'One of the best, most interesting cookbooks I've seen in a long time.' Ravneet Gill, author of *The Pastry Chef's Guide* and judge on *Junior Bake Off* 'A warm invitation to relax into and enjoy the experience of cooking and eating.' Nigella Lawson 'Beautiful, practical and a total game-changer' Ella Risbridger, author of *Midnight Chicken* Ruby Tandoh wants us all to cook, and this is her cookbook for all of us - the real home cooks, juggling babies or long commutes, who might have limited resources and limited time. From last-minute inspiration to delicious meals for one, easy one-pot dinners to no-chop recipes for when life keeps your hands full, Ruby brings us 100 delicious, affordable and achievable recipes, including salted malted magic ice cream, one-tin smashed potatoes with lemony sardines and pesto and an easy dinner of plantain, black beans and eden rice. This is a new kind of cookbook for our times: an accessible, inclusive and inspirational addition to any and every kitchen. You don't have to be an aspiring chef for your food to be delectable or for cooking to be a delight. Cook as you are.

“A Way to Garden prods us toward that ineffable place where we feel we belong; it's a guide to living both in and out of the garden.” —The New York Times Book Review For Margaret Roach, gardening is more than a hobby, it's a calling. Her unique approach, which she calls “horticultural how-to and woo-woo,” is a blend of vital information you need to memorize and intuitive steps you must simply feel and surrender to. In *A Way to Garden*, Roach imparts decades of garden wisdom on seasonal gardening, ornamental plants, vegetable gardening, design, gardening for wildlife, organic practices, and much more. She also challenges gardeners to think beyond their garden borders and to consider the ways gardening can enrich the world. Brimming with beautiful photographs of Roach's own garden, *A Way to Garden* is practical, inspiring, and a must-have for every passionate gardener.

**FEATURED IN:** LA Times • Relish Magazine • Epicurious.com • Eat Your Books • The Eagle Rock Boulevard-Sentinel • Men's Vow's • Powell's Books Blog • Bay Area Reporter • Passport Magazine Gaby Dalkin says: "Adam and Ryan make vegetarian recipes that are not only delicious but they'll satisfy any meat lover too!" Molly Yeh says: "I love this book! It is truly impossible not to love Adam and Ryan and Husbands that Cook. Between the giggle-worthy headnotes and wildly craveable recipes, this is a book that you will use again and again, and all the while feel as if you are cooking with two great friends." From the award-winning bloggers behind *Husbands That Cook* comes a book of original recipes inspired by their shared love of vegetarian food, entertaining, world travel—and each other. Food has always been a key ingredient in Ryan Alvarez and Adam Merrin's relationship—and this cookbook offers a unique glimpse into their lives beyond their California kitchen. From their signature Coconut Curry with Chickpeas and Cauliflower, which was inspired by their first date at a shopping mall food court, to the Communication Breakdown Carrot Cake (which speaks for itself), these and other recipes reflect the husbands' marriage in all its flavor and variety. Written with the same endearing, can-do spirit of their blog, the husbands present more than 120 brand-new recipes—plus some greatest hits from the site—that yield delicious results every time. Each entry in *Husbands That Cook* is a reminder of how simple and satisfying vegetarian meal-making can be, from hearty main dishes and sides to healthy snacks and decadent desserts and drinks. Ryan and Adam also outline common pantry items and everyday tools you'll need to fully stock your kitchen. Whether you're cooking for one or feeding the whole family, this book is chock-full of great creative recipes for every day of the week, all year long.

The long-awaited new book from the bestselling and beloved author of *The Smitten Kitchen Cookbook*—a collection of essential recipes for meals you'll want to prepare again and again. Deb Perelman is the author of two bestselling cookbooks, the OG of the culinary blogosphere, the homegrown brand with more than a million Instagram followers, the self-taught cook who obsessively tests her recipes until they're perfect. Here, in her third book, Perelman presents 100 new recipes (plus a few old favorites from her site) that aim to make shopping easier, preparation more practical and enjoyable and food more reliably delicious for the home cook. What's a keeper? It's a brilliantly fuss-free lemon poppy seed cake. It's Perelman's favorite roasted winter squash. It's an epic quiche. It's a slow-roasted chicken on a bed of unapologetically schmaltzy croutons. It's the only apple crisp she will personally ever make. It's perfect spaghetti and meatballs. These are the fail-safe, satisfying recipes you'll rely on for years to come - from Perelman's forever files to yours.

Introduces Sunday supper recipes served at the Los Angeles restaurant, Lucques, organized according to season, demonstrating the importance of fresh ingredients combined in unexpected ways to create appetizers, main courses, and desserts.

Ask a foodie about the Amalfi Coast and lemons immediately spring to mind. The sweet, aromatic, large and thick-skinned Sfusato Amalfitano is the extraordinary and delectable citrus fruit which Gennaro Contaldo grew up with. Lemons were and still are a part of daily life for locals of the Amalfi Coast, and, when Gennaro came to the UK over 40 years ago he continued this tradition. From a sliver of zest in his morning espresso to helping with minor ailments and even household chores, lemons have a wealth of uses. No part of the lemon is wasted - flesh, pith and skin are chopped into salads, juice is drizzled over meat, fish and veggies, while the aromatic zest adds a complexity to a dish's flavour. Even the leaves are used to wrap meat, fish and cheese for extra flavour, or finely chopped and made into a tea infusion. Lemons can cleanse, refresh, preserve, 'cook' and add a vibrant flavour to dishes as giving colour and an uplifting aroma. From Ravioli with Ricotta, Lemon and Mint, and Sicilian Chicken Involtini, to Lemon Biscuits, and Coffee and Lemon Semi-freddo, this is not only a beautiful and inspiring homage to the most revered of fruit but Gennaro's most inspirational book to date. Chapters are: Introduction - including The Amalfi Lemon and Lemons in the Kitchen; Small Plates; Vegetables; Fish; Meat; Desserts; Drinks & Preserves; Sauces & Dressings.

Entertaining made easy, with Mexican-inspired recipes and handy tips from the celebrity chef and

winner of Bravo's Top Chef Masters. Whether you're hosting a casual get-together with friends or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. With 150 recipes, Bayless offers you the key to unforgettable parties that will have guests clamoring for repeat invitations. There are recipes for small-dish snacking (Mushroom Ceviche, Devilish Shrimp), dynamic cocktails to get the party started (Champagne Margarita, Sizzling Mojito), and Bayless's signature takes on Mexican street food (Grilled Pork Tacos al Pastor, Roasted Vegetable Enchiladas). Live-fire grilled fish and meat dishes like the "Brava" Steak with "Lazy" Salsa will draw friends and family to the glow of open flames. And if you're going to throw a truly epic celebration, you'll need a killer finale like Frontera Grill's Chocolate Pecan Pie Bars or Dark Chocolate-Chile Ice Cream. Fiesta at Rick's offers 150 diverse preparations organized into easy-to-follow chapters. But it's far more than a collection of recipes. With four complete, can't-miss menus for parties ranging from a Luxury Guacamole Bar Cocktail Party for 12 to a Classic Mexican Mole Fiesta for 24, Bayless has all your friends covered. Each of these parties has a complete game plan, from a thought-out time line with advance shopping and preparation to a fiesta playlist. Whether a first-time entertainer or a seasoned veteran, anyone can learn from the helpful sidebars, which cover topics such as how to shuck oysters, the perfect avocado for guacamole, and the best way to pick out fresh fish for ceviche preparations. Bayless breaks down the timeless building blocks that make up authentic Mexican food, explaining the value of fresh tortillas and providing surprisingly simple instructions for making your own Mexican Fresh Cheese. Bayless's entertaining blueprint eliminates the guesswork, so you can let your inspiration run free. Companion to seasons six and seven of Rick's Public Television series Mexico—One Plate at a Time, Fiesta at Rick's is required reading for everyone who loves opening their home to friends and good times.

"These are approachable, produce-heavy, modifiable, impressive, and healthy recipes for the home gourmet." —Booklist, Starred Review Acclaimed food blogger Jennifer Farley, creator of the Savory Simple food blog and website, showcases a tempting collection of unique and bold-flavored recipes that take home-cooked meals to a gourmet level. In 2009, longtime home cook Jennifer Farley decided to take a leap of faith, change career paths, and attend culinary school. Since then, she has employed her professional training to build a flourishing online food empire, creating original enticing recipes, bringing together vibrant flavors, quality ingredients, and classic culinary techniques. Drawing inspiration from a variety of cultures and cooking styles from around the world, The Gourmet Kitchen offers more than 100 sophisticated recipes and her dazzling, bold photography. From quick and healthy weeknight dinners, to zesty appetizers, to the perfect cinnamon buns for a Sunday brunch, Jennifer provides classic recipes with inventive twists, as well as essential know-how for beginner chefs and the most seasoned cooks alike.

The New York Times bestselling, IACP award-winning cookbook (and a Cooking Light Top 100 Cookbook of the Last 25 Years) from the celebrated food blogger and founder of smittenkitchen.com. Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time.

**#1 NEW YORK TIMES BESTSELLER** • The Food Network star and beloved home cook shares her secrets for pulling off deeply satisfying meals that have the "wow!" factor we all crave Start with delicious Dukes Cosmopolitans made with freshly squeezed lemon juice, plus Jalapeño Cheddar Crackers that everyone will devour. Lunches include Hot Smoked Salmon, Lobster & Potato Salad, and Easy Tomato Soup with Grilled Cheese Croutons, all featuring old-fashioned flavors with the volume turned up. Elegant Slow-Roasted Filet of Beef with Basil Parmesan Mayonnaise and show-stopping Seared Scallops & Potato Celery Root Purée are just two of the many fabulous dinner recipes. And your guests will always remember the desserts, from Sticky Toffee Date Cake with Bourbon Glaze to Salted Caramel Brownies. For Ina, "foolproof" means more than just making one dish successfully; it's also about planning a menu, including coordinating everything so it all gets to the table at the same time. In Barefoot Contessa Foolproof, Ina shows you how to make a game plan so everything is served hot while you keep your cool. There are notes throughout detailing where a recipe can go wrong to keep you on track, plus tips for making recipes in advance. It's as though Ina is there in the kitchen with you guiding you every step of the way. With 150 gorgeous color photographs and Ina's invaluable tips, Barefoot Contessa Foolproof is a stunning yet infinitely practical cookbook that home cooks will turn to again and again.

Trained pastry chef, blogger, and mother of two Aran Goyoaga turned to gluten-free cooking when she and her children were diagnosed with gluten intolerance. Combining the flavors of her childhood in Bilbao, Spain, with unique artistry and the informal elegance of small-plate dining, Aran has sacrificed nothing. Dishes range from soups and salads to savory tarts and stews to her signature desserts. With delicate, flavorful, and naturally gluten-free recipes arranged by season, and the author's gorgeously sun-filled food photography throughout, Small Plates and Sweet Treats will bring the magic of Aran's home to yours. Fans of Cannelle et Vanille, those with gluten allergies, and cookbook enthusiasts looking for something new and special will all be attracted to this breathtaking book.

Best-selling author J. Kenji López-Alt introduces Pipó, a girl on a quest to prove that pizza is the best food in the world. Pipó thinks that pizza is the best. No, Pipó knows that pizza is the best. It is scientific fact. But when she sets out on a neighborhood-spanning quest to prove it, she discovers that "best" might not mean what she thought it means. Join Pipó as she cooks new foods with her friends Eugene, Farah, Dakota, and Ronnie and Donnie. Each eating experiment delights and stuns her taste buds. Is a family recipe for bibimbap better than pizza? What about a Moroccan tagine that reminds you of home? Or is the best food in the world the kind of food you share with the people you love? Warm and funny, with bright, whimsical illustrations by Gianna Ruggiero, Every Night Is Pizza Night is a story about open-mindedness, community, and family. With a bonus pizza recipe for young readers to cook with their parents, Every Night Is Pizza Night will make even the pickiest eaters hungry for something new.

A healthy, customizable way to cook every day with 75 complete bowl recipes and mix-and-match bases, toppings, and sauces Want to cook healthier low-stress dinners, improve your lunch game, and find meals that can be prepped mostly in advance? Bowls are for you! The beauty of building a

meal in a bowl is its versatility, and this book helps you compose 75 interesting bowls that incorporate a multitude of flavors and textures, from a Harvest Bowl to a Pork Mojo Quinoa Bowl, all while streamlining prep work to keep them casual and fun. Where to start? Choose your base—we've got chapters based on grains, noodles, greens, and broths—and then peruse options as diverse as Seared Tuna Poke Bowl, Green Fried Rice Bowl, Indian-Spiced Chicken Zoodle Bowl, and Vietnamese Beef Pho. Components within recipes are frequently interchangeable, so if you've got pre-cooked grains on hand, or a rotisserie chicken, you can easily swap these foods in. (Lunch tip: Most bowl components can also be made the day before and transported.) Feel like improvising? Turn to our Bowl Basics section which offers 100 components, from Quinoa Pilaf to Quick Pickled Carrot Ribbons. Our vibrant Beet Tzatziki sauce or crunchy Savory Seed Brittle might be just the ticket to transform your bowl improvisation into something special, and everything can be made in advance and stored. Looking to eat vegetarian, vegan, or gluten-free? You'll find plenty of options here, plus full nutritional information for every recipe.

Cucina Rustica,"the rustic 'kitchen,"is Italian food at its simplest and freshest. With more than 250 recipes that use readily available ingredients in deliciously creative combinations, La Place and Kleiman offer a style of cooking and eating that's inviting, easy, and elegant.

The long-awaited new book from the best-selling and beloved author of The Smitten Kitchen Cookbook—a collection of essential recipes for meals you'll want to prepare again and again. Deb Perelman is the author of two best-selling cookbooks, the OG of the culinary blogosphere, the homegrown brand with more than a million Instagram followers, and the self-taught cook who obsessively tests her recipes until they're perfect. Here, in her third book, Perelman presents 100 new recipes (plus a few old favorites from her site) that aim to make shopping easier, preparation more practical and enjoyable, and food more reliably delicious for the home cook. What's a keeper? It's a brilliantly fuss-free lemon poppy seed cake. It's Perelman's favorite roasted winter squash. It's an epic quiche. It's a slow-roasted chicken on a bed of unapologetically schmaltzy croutons. It's the only apple crisp she will personally ever make. It's perfect spaghetti and meatballs. These are the fail-safe, satisfying recipes you'll rely on for years to come—from Perelman's forever files to yours.

Sprouted Kitchen food blogger Sara Forte showcases 100 tempting recipes that take advantage of fresh produce, whole grains, lean proteins, and natural sweeteners—with vivid flavors and seasonal simplicity at the forefront. Sara Forte is a food-loving, wellness-craving veggie enthusiast who relishes sharing a wholesome meal with friends and family. The Sprouted Kitchen features 100 of her most mouthwatering recipes. Richly illustrated by her photographer husband, Hugh Forte, this bright, vivid book celebrates the simple beauty of seasonal foods with original recipes—plus a few favorites from her popular Sprouted Kitchen food blog tossed in for good measure. The collection features tasty snacks on the go like Granola Protein Bars, gluten-free brunch options like Cornmeal Cakes with Cherry Compote, dinner party dishes like Seared Scallops on Black Quinoa with Pomegranate Gastrique, "meaty" vegetarian meals like Beer Bean- and Cotija-Stuffed Poblanos, and sweet treats like Cocoa Hazelnut Cupcakes. From breakfast to dinner, snack time to happy hour, The Sprouted Kitchen will help you sneak a bit of delicious indulgence in among the vegetables.

The New York Times Food columnist and beloved home cooking authority welcomes the next generation of chefs into the kitchen with 100 recipes that are all about what YOU think is good. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW AND TOWN & COUNTRY Whether you're new to cooking or you already rock that kitchen, these 100 recipes make it easy to cook what you like, exactly how you like it. In Kid in the Kitchen, Melissa Clark, who has been cooking with her own kid for years, takes you step-by-step through how to understand and create each dish. These recipes are fun, insanely delicious, and will help you become a confident cook. There are tons of tips and tweaks, too, so you can cook what you want with what you have. Make amped-up breakfasts, sandwiches that slay, noodles and pasta for every craving, plus sheet pan dinners, mix and match grain bowls and salads, one-pot meals, party classics, and the richest, gooiest desserts. This is the fun, easy way to awesome food. Recipes include: Fresh Custardy French Toast • OMG, I Smell Bacon! (spicy and candied, too) • Granola Bar Remix, feat. Cranberry and Ginger • The. Last. Guacamole. Recipe. Ever. • Fast Pho • Garlicky, Crumb-y Pasta • Classic Caesar Salad with Unclassic Cheesy Croutons • Crispy Pork Carnitas Tacos • Mexican Chicken Soup & Chips • Shrimp Scampi Skillet Dinner • Korean Scallion and Veggie Pancakes (Pajeon) • Fluffy Buttermilk Biscuits Put a Spell on You • Rise & Dine Cinnamon Raisin Bread • Buttery Mashed Potato Cloud • Deep Dark Fudgy Brownies • Think Pink Lemonade Bars Melissa will explain the most helpful kitchen tools and tips, from the proper way to hold a chef's knife to why you need a Microplane grater right now. She'll even clue you in on which recipe rules you can break and how to snap amazing food photos to share!

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.

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

When it comes to the most important meal of the day, this is the book to end all books, a delectable selection of recipes, advice, illustrations and miscellany. The recipes in the robust volume begin with the iconic full English - which can mean anything as long as there are eggs, bacon, sausages, mushrooms, tomatoes, black pudding, bread, potatoes and beans involved - before moving confidently on to more exotic fare such as kedgeree, omelette Arnold Bennett, waffles, American muffins, porridge, roast peaches, channa masala from India, borek from the Balkans and pães de queijo from South America. There are also useful tips like the top songs for boiling an egg to, and how to store mushrooms. Interspersing the practicalities of putting a good breakfast together are essays and miscellanies from a crack team of eggsperts. Among them are H.P. Seuss, Blake Pudding, Poppy Tartt and Malcolm Eggs, who offer their musings on such varied topics as forgotten breakfast cereals of the 1980s, famous last breakfasts and Freud's famous Breakfast Dream. Whether you are a cereal purist, a dedicated fan of eggs and bacon or a breakfast-aficionado with a world view, The Breakfast Bible is the most important book of the day.