

Anna And Michael Olson Cook At Home

Chef Michael Smith, Canada's most popular chef, is back with a brand-new cookbook for all his fans! Chef Michael Smith's Kitchen is a fabulous new collection of Michael's all-time favourite recipes that he regularly cooks at home. Simple, easy to make and packed with tips, all you have to do is follow the instructions and you will be making the best version of the recipe that Chef Michael Smith creates consistently in his own kitchen. Chef Michael Smith's Kitchen includes 100 recipes—from Oatmeal Crusted French Toast or Buttermilk Waffles, to Coconut Crusted Chicken or Honey Mustard Barbecue Baked Baby Back Ribs, or a great fish dish like Grilled Tuna Steak or Pan Seared Scallops. Also included are lots of recipes for delicious vegetables, grains, and side dishes like Nutmeg Roast Sweet Potatoes or Sausage Sage Bread Pudding—and, of course, Michael's favourite desserts including his Iron Chef Strawberry Shortcake!

The matriarch of the "Duck Dynasty" clan presents a collection of family recipes and stories while revealing favorite dishes for each of the Robertson men and their wives, in a volume complemented by scriptural excerpts.

"I recognized that Michael Hunter knows what he is talking about the minute I opened this book. Hunter is the kind of guy--and the kind of work--that you get when you combine passion, creativity, inventiveness, and elbow grease. This book makes me hungry, and Michael Hunter makes me proud to be a hunter and angler." --Steven Rinella, outdoorsman, host of the TV series and podcast MeatEater, and author The MeatEater Fish and Game Cookbook Well-known hunter and respected wild-game chef, Michael Hunter, grew up in the great outdoors. Inspired by the endless bounty of the land, hunting, fishing, foraging, and cooking is a way of life for Hunter. Celebrating the resources of the wild, The Hunter Chef Cookbook features a collection of over 100 recipes and butchery guides, and stunning food and landscape photography. The book includes recipes for cooking big game, from moose and bison, to white tail deer and wild boar. Common small game features include wild turkey, duck, wild goose, ruffed grouse, as well as rabbit and squirrel. Fresh-water and salt-water fish recipes feature pickerel, wild salmon, rainbow trout, prawns, scallops, and more. A seasoned forager, Hunter offers an array of savoury and sweet recipes, incorporating wild ingredients, everything from mushrooms and leeks to sumac and berries.

TRANSFORM THE WAY YOU COOK DINNER WITH THE MEALS IN MINUTES PLAN OF ATTACK! Donal's Meals in Minutes is all about real, honest, fast food made with simple ingredients and clever cooking methods that are the building blocks for delicious home-cooked suppers. These recipes require minimum equipment and ingredients to deliver speedy suppers, ready to serve straight to the table! If you've been in a cooking rut, this is the book to change your approach to the kitchen. Donal has delivered 90 fuss-free, flavour-packed recipes, including many from his Meals in Minutes TV series. He has divided the book into six chapters based on how people shop and cook, allowing you to choose a delicious meal that suits the shape of your evening every night. One Pot: Throw it all in one pot, literally, and let the hob or oven do the work. Including Thai Chicken Stew, Cauliflower Mac & Cheese Bake and Mexican Tortilla Soup One Pan: Complete meals from one pan. Including Parsley Cream Cod with Spring Veg, Chimichurri Steak with Baby Gem & Spring Onion and Vietnamese Caramel Salmon with Bok Choy Quick Prep/Slow Cook: Minimal preparation but with a longer cook in the oven whilst you get on with other things. Including Piri Piri Roast Chicken, Slow-cooked Beef Ragu with Pappardelle and Roast Cauliflower Platter with Tahini Yoghurt Six Ingredients: Stripped back to basics with minimal ingredients. Including Chopping Board Tomato & Basil Pesto with Pasta, Basil Butter Grilled Salmon with Fennel & Tomato Salad and Beer & Mustard Pork Caesar Salad Grocery-store Suppers: Pick up something ready-made on the way home to jazz up

some basic ingredients. Including Moroccan Sausage Meatballs with Harissa Couscous, Bulgogi Beef & Kale Pizza and Creamy Tomato & Chorizo Ravioli Soup Under 30 Minutes: On the table... in under half an hour. Including Garlic & Rosemary Chicken with Confit Butter Tomato Sauce & Gnocchi, Marinated Feta Salad with Good Greens & Grains and Thai-style Veggie-packed Dirty Fried Rice

Create joy in the kitchen and at the family table with this great cooking guide for kids from Anna and Madeline, daughters of Chopped's Geoffrey Zakarian and terrific cooks in their own right! You don't have to be a foodie to love good food, and you definitely don't need to be an adult to make great meals! Anna and Madeline Zakarian have grown up in busy kitchens, and by now they know what's pretty tasty . . . and what's totally delectable! In their cookbook for kids, Anna and Madeline present flavorful, easy-to-make meals and snacks for cooks of all abilities. Everything from savory breakfasts to scrumptious desserts -- and all the nibbles in between -- are included, along with simple instructions, limited ingredients, and handy tips and tricks for budding chefs. Mouthwatering photographs of every recipe show you how each dish will turn out, as well as snapshots of the girls' fun -- and food-filled days with their family!

On her Food Network show Sugar, pastry chef Anna Olson shows viewers how to create simple, original desserts that they can create at home. Now, Anna's favorite recipes from her show are available in this book! Divided into sections based on key ingredients, such as Fruit, Chocolate, Nuts and Citrus, Anna's recipes progress naturally from one dish to the next. She first includes an easy recipe and then follows it up with a "switch-up" -- a more elaborate recipe to dress it up or transform it into a whole new dessert. For example, Chocolate Orange Pudding turns into Chocolate Orange Cream Pie with the addition of a cookie crust and creamy topping. Throughout Sugar, Anna provides countless tips such as the best way to unmold a cake and how to prevent nuts from becoming a paste in the food processor. She also explains how following basic rules of baking leads to greater success. Sugar's accessible, creative recipes and helpful hints will assist every home cook to create innovative desserts.

Visionary baker Chad Robertson unveils what's next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new ground-breaking formulas and techniques for making his most nutrient-rich and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. “The most rewarding thing about making bread is that the process of learning never ends. Every day is a new study . . . the possibilities are infinite.”—from the Introduction More than a decade ago, Chad Robertson's country levain recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. His was the recipe that launched hundreds of thousands of sourdough starters and attracted a stream of understudies to Tartine from across the globe. Now, in Bread Book, Robertson and Tartine's director of bread, Jennifer Latham, explain how high-quality, sustainable, locally sourced grain and flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, discard starter, and factoring dough formulas refreshingly easy to understand and use. With sixteen brilliant formulas for naturally leavened doughs—including country bread (now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded sourdough starter—Bread Book is the wild-yeast baker's flight plan for a voyage into the future of exceptional bread.

"The history of the Acadian culinary tradition, with recipes from the past and present."--

NAMED ONE OF THE BEST COOKBOOKS OF 2021 BY FOOD 52 A one-of-a-kind preserving and baking book packed full of delicious jams and the delectable dessert that best showcase them, from pastry chef and Master Preserver Camilla Wynne. "What

can I do with this jam besides put it on toast?" Master Preserver and pastry chef Camilla Wynne is constantly asked this question when teaching her popular preserving classes. Enter *Jam Bake*: a one-of-a-kind cookbook full of her jam, marmalade, fruit butter, and jelly concoctions, along with recipes for what to do with them beyond toast. In *Jam Bake*, Camilla shares more than 80 incredible recipes for baking with the jams you make—from Empire Cookies to Rye and Coffee Hand Pies, or Angel Biscuit Donuts to Black Forest Torte. The jams themselves are lower sugar, without commercial pectin, and split into three distinctive categories:

- **Standalones**: preserves with single note flavors starring a specific fruit, such as Black Raspberry Jam
- **Duets**: pairings that shine together, like Prune & Meyer Lemon Butter
- **Containing Multitudes**: preserves full of all sort of fruits and more, including Mulled Wine Marmalade

Don't feel like making the jam that pairs with the baking recipes? No problem! Camilla has recommended store-bought substitutes for each sweet treat in addition to providing a helpful guide to buying quality preserves. Seasoned preservers will delight in *Jam Bake*'s streamlined canning process and newcomers will be undaunted by Camilla's simple steps. Home bakers too will enjoy these modern recipes that range from quick and easy to flexing those creative muscles. And, of course, *Jam Bake* will be welcomed by those who love to simply spread flavorful jams on toast.

In this warm collection of personal essays and recipes, best-selling author Ann Hood nourishes both our bodies and our souls. From her Italian American childhood through singlehood, raising and feeding a growing family, divorce, and a new marriage to food writer Michael Ruhlman, Ann Hood has long appreciated the power of a good meal. Growing up, she tasted love in her grandmother's tomato sauce and dreamed of her mother's special-occasion Fancy Lady Sandwiches. Later, the kitchen became the heart of Hood's own home. She cooked pork roast to warm her first apartment, used two cups of dried basil for her first attempt at making pesto, taught her children how to make their favorite potatoes, found hope in her daughter's omelet after a divorce, and fell in love again—with both her husband and his foolproof chicken stock. Hood tracks her lifelong journey in the kitchen with twenty-seven heartfelt essays, each accompanied by a recipe (or a few). In "Carbonara Quest," searching for the perfect spaghetti helped her cope with lonely nights as a flight attendant. In the award-winning essay "The Golden Silver Palate," she recounts the history of her fail-safe dinner party recipe for Chicken Marbella—and how it did fail her when she was falling in love. Hood's simple, comforting recipes also include her mother's famous meatballs, hearty Italian Beef Stew, classic Indiana Fried Chicken, the perfect grilled cheese, and a deliciously summery peach pie. With Hood's signature humor and tenderness, *Kitchen Yarns* spills tales of loss and starting from scratch, family love and feasts with friends, and how the perfect meal is one that tastes like home.

You can never have too much of a good thing. Anna Olson brings you more of her favorite dessert recipes in *Another Cup of Sugar*. Just like her program on Food Network Canada, Anna likes to focus her desserts around a theme ingredient. For each theme in the book, Anna provides one simple recipe—fast and easy to prepare—and a more elaborate dessert, perfect for entertaining. Consistent with Anna's style, all of her recipes are easy to follow with ingredients that are readily available. You can find out more about Anna and Michael Olson online by visiting Olson Foods and Bakery and the Food Network.

A carnivore's love letter to one of the most versatile, affordable and tasty types of meat: pork. After 30 years as a professional chef, Michael Olson knows how to get the most out of his food. These days, he's also a teacher and dinner-maker-in-chief, so he understands what home cooks are looking for when it's time to eat. In *Living High Off the Hog*, Michael shares his wealth of knowledge and over 100 of his favorite pork recipes. First, he gives you a rundown on everything you need to know about pork--how to buy, store, butcher and prep various cuts, along with special sections on deli meats, charcuterie and BBQ. From there, he shares his must-have pantry items and most-used cooking techniques to set you up for success as you work through four extensive recipe chapters: The Deli Counter, Ground and Diced, Chops and Steaks and Roasts and Big Cuts. With recipes like Bacon Okonomiyaki, Caramelized Chili Pork with Peanuts & Lime, Schnitzel and Crispy Pork Belly, you'll find a huge variety of tastes and textures to explore. For special occasions, you can dig deep into the low-and-slow world of BBQ and experiment with one of his recipes for ribs, learn a new skill with a porchetta roast, or go hog wild and try your hand at roasting a whole pig. With Michael's expert guidance, sense of humor and warm encouragement, you'll find recipes and learn techniques to cook familiar classics, as well as expand beyond your regular repertoire with exciting new ideas for all cuts of pork. Whether he's cooking a laid-back meal with his wife, fellow chef Anna Olson, or entertaining a large group, Michael's main goal is to create simple yet delicious dishes from scratch, and enjoy them with those he loves. For Michael, that's what "living high off the hog" is--the good life of combining good food and great company around your table.

In 1988, Chef Bruno Feldeisen embarked on a search of new horizons, open spaces and new flavors, and landed in New York. That started a journey on a North American love story where he cooked alongside chefs from every walk of life, in cities as vibrant as his curiosity. In *Baking with Bruno*, Feldeisen begins teaching the fundamentals of making pastries, doughs and more along with the basic items found in a pastry chef's pantry as well as a list of all the tools of the trade. *Baking with Bruno* then proceeds to reveal extraordinary recipes for jams, sauces, cookies, mousse, custards and cakes. Recipes include: Rhubarb Compote, Chocolate and Pistachio Snaps, Halva Pecan Biscotti, Cranberry Clafouti, Flourless Almond Chocolate Cake and more. "This book of recipes documents my discovery of North American food culture in the context of my French culinary background. Going from a distinct old-world culture with very defined culinary rules to a land where anything seemed possible -- especially for newcomers -- made my exploration all the sweeter. This is my ode to that delightful journey." (Bruno Feldeisen)

Daphna Rabinovitch has been an enthusiastic baker from her childhood right through to a distinguished career as a pastry chef. In *The Baker in Me* she brings years of experience and a keen eye for details to a comprehensive guide that lets home bakers take charge of their kitchen. Science-based and technically sound, Daphna provides a nonetheless warm and approachable guide to baking better than ever.

By showing that kitchen skill, and not budget, is the key to great food, *Good and Cheap* will help you eat well—really well—on the strictest of budgets. Created for people who have to watch every dollar—but particularly those living on the U.S. food stamp allotment of \$4.00 a day—*Good and Cheap* is a cookbook filled with delicious, healthful recipes backed by ideas that will make

everyone who uses it a better cook. From Spicy Pulled Pork to Barley Risotto with Peas, and from Chorizo and White Bean Ragù to Vegetable Jambalaya, the more than 100 recipes maximize every ingredient and teach economical cooking methods. There are recipes for breakfasts, soups and salads, lunches, snacks, big batch meals—and even desserts, like crispy, gooey Caramelized Bananas. Plus there are tips on shopping smartly and the minimal equipment needed to cook successfully. And when you buy one, we give one! With every copy of Good and Cheap purchased, the publisher will donate a free copy to a person or family in need. Donated books will be distributed through food charities, nonprofits, and other organizations. You can feel proud that your purchase of this book supports the people who need it most, giving them the tools to make healthy and delicious food. An IACP Cookbook Awards Winner.

From Afrim Pristine, the internationally-renowned maître fromager and host of Food Network Canada's *Cheese: A Love Story*, comes a cookbook and all-encompassing cheese guide featuring everyone's favorite ingredient. Afrim Pristine may possess the most distinguished professional title a cheesemonger could ask for--maître fromager--but if you ask him what business he's in, he'll tell you he sells happiness. That's because cheese is inextricably linked to wonderful memories and celebrations for so many of us. No matter the occasion, cheese and cheesy dishes are always greeted with a smile. In his first cookbook, Afrim is here to teach you the basics of more than 55 cheeses. You'll learn about the best ways to buy and store cheese, how to pair different cheeses with different beverages and how to create the cheese board of your dreams. And with his signature sense of humor and warmth, Afrim offers 60 easy and enticing recipes for every mealtime, including a bonus chapter called Low Risk, High Reward, for those moments when you're looking to simply eat cheese with the perfect accompaniment. Alongside Afrim's best dishes are 20 masterpieces from the world's top chefs--everyone from Daniel Boulud, Claudio Aprile, Anthony Walsh, and Rob Gentile to Chuck Hughes, Anna and Michael Olson, Bob Blumer and more. With personal anecdotes and helpful information, creative and delicious recipes, and beautiful photography, *For the Love of Cheese* is sure to bring joy to your kitchen and your heart.

"Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. Martha Stewart's authoritative baking guide presents a beautiful collection of sheet cakes and chiffons, batters and buttercreams, and tiers and tortes to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Chocolate Angel Food Cake and treats that take it up a notch like Ombr? Strawberry Cake and Marble Souffl?, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach."--Publisher's description.

100 recipes arranged by season, *The Soup Sisters Cookbook* gives you heartwarming soups to prepare and share throughout the year. *The Soup Sisters Cookbook* showcases scrumptious recipes from the "souper volunteers" of the Soup Sisters and recipes from many of Canada's top celebrity chefs--including Michael Stadlander, Bonnie Stern, Lucy Waverman, Massimo Capra, Anna

Olson, Michael Bonacini and Elizabeth Baird. With 100 recipes arranged by season, *The Soup Sisters Cookbook* is certain to appeal to soup-lovers everywhere! Soup Sisters are a Calgary-based non-profit enterprise founded in 2009. They are dedicated to making a tangible difference to the lives of women and children in need. Soup Sisters believe in the power of soup and the nutrition, comfort and warmth that the gift of soup can bring. This belief has resonated quickly and profoundly with communities across Canada, who come together through their local Soup Sisters events to cook, share and donate soup, to women's shelters in their community. The Soup Sisters' growing network has over 4,500 supporters, who collectively donate over 8,000 bowls of soup every month--over 75,000 bowls of soup have been donated to date.

Ready to rise from baking newbie to MVP? *Tasty* gives you the low-down on basics, from building a fuss-free pantry to mastering 70+ easy-as-pie desserts--both new hits and old favorites. You'll stuff, layer, frost, and meringue your way to the cherry on top of pretty much every meal. If *Confetti Birthday Soufflé*, *No-Bake 16-Layer S'mores Cake*, and *Sour Cherry Fritters* don't float your boat (are you feeling ok?), here are 75 recipes for any hankering, mood, or occasion, whether you're jonesing for a sugar adventure with friends or having a late-night dessert emergency. Just don't forget to save a piece of it for yourself.

Over 200 recipes suited for all occasions, routine and special, from dinner parties to large events. Written by a husband and wife who are chefs in Canada.

"I've wanted to write a cookbook for many years ... chock full of great restaurant recipes, of course—but ones people can duplicate at home without taking the day off."—Mark McEwan
Celebrity chef Mark McEwan is widely recognized for his distinctive style of cooking that captures the essence of classical cuisine with nuances of contemporary flavours. Regardless of the lofty accolades—his restaurant *North 44* has been named the best in Toronto by *Gourmet* magazine for three years running, and *Bymark* was anointed as *enRoute* magazine's *New Restaurant of the Year*—McEwan loves the simple pleasures of cooking good food at home. *Great Food at Home* is full of recipes that all home cooks can make with ease—a go-to cookbook that will be spotted in people's kitchens years from now, well thumbed and sauce-stained. Illustrated with full-colour photography, it includes McEwan's favourite recipes. Basics aside, a lot of the recipes reflect simple, rustic fare—from a summer's plate of seared perch fillets with charred tomato risotto to a wintertime venison stew with mashed potatoes. *Great Food at Home* is comfort food simply at its best.

A new cookbook/survival guide/love letter to Montreal for these apocalyptic times, from the James Beard Award–nominated culinary adventurers and proprietors of the beloved restaurant, *Joe Beef*. "The first *Joe Beef* cookbook changed forever what a cookbook could be. Anything that came after had to take it into account. Now, with this latest and even more magnificent beast, the rogue princes of Canadian cuisine and hospitality show us the way out of the numbing, post-apocalyptic restaurant Hell of pretentiousness and mediocrity that threatens to engulf us all. It makes us believe that the future is shiny, bright, beautiful, delicious—and probably Québécois. This book will change your life." —Anthony Bourdain
It's the end of the world as we know it. Or not. Either way, you want *Joe Beef: Surviving the Apocalypse* in your bunker and/or kitchen. In their much-loved first cookbook,

Frédéric Morin, David McMillan, and Meredith Erickson introduced readers to the art of living the Joe Beef way. Now, they're back with another deeply personal, refreshingly unpretentious collection of more than 150 new recipes, some taken directly from the menus of Fred and Dave's acclaimed Montreal restaurants, others from summers spent on Laurentian lakes and Sunday dinners at home. Think Watercress Soup with Trout Quenelles, Artichokes Bravas, and seasonal variations on Pot-au-Feu—alongside Smoked Meat Croquettes, a Tater Tot Galette, and Squash Sticky Buns. Also included are instructions for making your own soap and cough drops, not to mention an epic 16-page fold-out gatefold with recipes and guidance for stocking a cellar with apocalyptic essentials (Canned Bread, Pickled Pork Butt, and Smoked Apple Cider Vinegar) for throwing the most sought-after in-bunker dinner party. Filled with recipes, reflections, and ramblings, in this book you'll find chapters devoted to the Québécois tradition of celebrating Christmas in July, the magic of public television, and Fred and Dave's unique take on barbecue (Burnt-End Bourguignon, Cassoulet Rapide), as well as ruminations on natural wine and gluten-free cooking, and advice on how children should behave at dinner. Whether you're holing up for a zombie holocaust or just cooking at home, Joe Beef is a book about doing it yourself, about making it on your own, and about living—or at least surviving—in style.

Bordered by farms and vineyards, Inn on the Twenty, has the best of Niagara at its doorstep. Anna and Michael Olson's recipes reflect the delights of running a restaurant in one of the world's most idyllic settings. Photographer Michael Mahovich captures surrounding orchards, vineyards, and the inn itself, on the Twenty Mile Creek, in stunning images. Together, they form a book that brings the sensual feast of Niagara to your table. The Inn on the Twenty Cookbook contains the building blocks of cooking well, featuring chapters on basics, food and wine pairing, and kitchen tools. It also includes sublime twists on standard dishes, such as Sea Scallops on Apricot Butter Sauce, Lime-Roasted Sweet Potatoes, and Inn on the Twenty's Signature Double Espresso Chocolate Torte. The book's conversational tone will make you feel as though you are cooking alongside the Olsons in their famous winery restaurant in Jordan. Awards Cuisine Canada: 2001 - Inn on the Twenty (Silver Medal)

What's the next best thing to eating at one of Emeril's restaurants? Making your favorite Emeril dishes at home! And now you can with Emeril's new book, *From Emeril's Kitchens*. Emeril Lagasse, America's favorite chef, has gathered 150 of the most popular, most requested recipes from six of his restaurants, and has included two dozen new personal favorites as well. If you are one of the many fans who have enjoyed a memorable meal at one of Emeril's restaurants or tuned into his television cooking shows, and want to share that extraordinary experience with friends and family, *From Emeril's Kitchens* is the book for you. From Emeril's New Orleans, try your hand at the Home-Smoked Salmon Cheesecake or the Barbecued Shrimp with Rosemary Biscuits. NOLA in the French Quarter is known for the Cedar-Planked Fish with Citrus Horseradish Crust and Citrus Butter Sauce and the over-the-top dessert Chicory Coffee Crème Brûlées with Brown Sugar Shortbread Cookies. Entertain at weekend brunch as they do at Emeril's Delmonico and make the elegant Poached Eggs Erato or Souffléed Spinach and Brie Crêpes. Explore the tropics with dishes from Emeril's Orlando such as the Poached Grouper with Mango Salsa, Smashed Avocado, Coconut-Cilantro Rice Pilaf, Black Bean Sauce, and Tortilla Chips. Looking for a true steak house experience? The Seared Beef Tournedos with Herb-Roasted Potatoes

and Sauce au Poivre from Delmonico Steakhouse in Las Vegas are just the ticket. Seafood lovers can dig into Poached Oysters in Herbsaint Cream or the Spiny Lobster-Tomato Saffron Stew with Shaved Artichoke and Olive Salad from Emeril's New Orleans Fish House. So, spread the food of love and kick up your kitchen another notch with From Emeril's Kitchens! Emeril Lagasse is donating a portion of his proceeds from the book to The Emeril Lagasse Foundation, a nonprofit organization established to support and encourage programs that create developmental and educational opportunities for children.

Take your baking from simple to sensational with Anna Olson's comprehensive guide to beautiful baked goods. Bake with Anna Olson features more than 125 recipes from her popular Food Network Canada show. From chocolate chip cookies to croquembouche, pumpkin pie to petits fours, Anna Olson's newest baking book is full of delectable delights for every occasion, category and skill level. Beginner bakers, dessert aficionados and fans of her show will find over 125 recipes to take their baking to the next level, whether through perfecting a classic like New York Cheesecake or mastering a fancy dessert like Chocolate Hazelnut Napoleon. Introductory sections on essential tools and ingredients explain how to prepare your kitchen for baking success, and Anna's helpful notes throughout point you towards perfecting key details for every creation. Recipes for cookies and bars, pies and tarts, cakes, pastries, and other desserts give bakers a range of ways to savor their sweet skills, with a chapter on sauces and decors to round out your knowledge, and a chapter on breads to practice your savory savoir-faire. Gorgeous photography illustrates each recipe and guides you through difficult techniques. Baking your way through Anna Olson's favorites couldn't be easier (or more delicious!). Whether you're looking for a classic baking recipe or a new baking challenge, Bake with Anna Olson is your new go-to baking book for all occasions!

Bestselling author and chef Lynn Crawford teams up with chef Lora Kirk to deliver more than 140 super-delicious recipes for casual home cooking to enjoy family-style. Chefs Lynn Crawford and Lora Kirk share their favourite family-style recipes for everyday cooking and casual celebrations at home. Creating a family meal: setting the table, sharing dishes passed around the table in large bowls or platters and enjoying it with one another is cooking at its best. Cook together and eat together—it just does not get any better than that. Sitting down and enjoying a meal together is one of the greatest gifts we can give one another. Hearth & Home features over 140 delicious and comforting recipes—from Turkey Cheddar Biscuit Pot Pie and Honey-Garlic Ribs to Buttery Mashed Potatoes and Sweet Onion Cornbread—that are all achievable for any home cook. Most of these dishes come together quickly with few ingredients and basic techniques. Inside you will find many mains, an abundance of side dishes and show-stopping desserts to create and share a meal family-style, whether it is a quick weeknight supper, a weekend get-together or a special-occasion celebration. The book includes suggestions for building a family-style meal, but feel free to create your own feast of shared plates.

Modern Flavors of Arabia takes you on a culinary journey to the Middle East to explore a food culture that spans centuries. Each of the recipes will surprise and delight you and bring new colors, aromas and flavors to your table. Join Suzanne as she pays tribute to her mother's cooking and enjoy her refreshingly new take on the traditional--pilafs fragrant with herbs and spices, crepes speckled with pistachios and sweetened with rose syrup, scones enhanced with dates, orange and cardamom. Discover the secrets of perfect falafel, shawarma, and homemade labneh, and try other classic dishes such as kibbeh and fattouche. Recipes are arranged by Breakfast, Lunch, Dinner and Dessert and a whole chapter is dedicated to mezze. Suzanne's stories and ideas on how to serve each dish accompany the beautifully illustrated and easy-to-follow recipes. Let Suzanne's refined Arabian cuisine inspire you. Fill your kitchen with the warm, exotic scents of the

Middle East, and surprise yourself with how easy it is to create these mouthwatering delicacies at home.

From the author of the brilliant *A Modern Way to Eat*, a new collection of delicious, healthy, inspiring vegetarian recipes - that are so quick to make they're achievable on any night of the week. Many more of us are interested in eating healthier food on a regular basis but sometimes, when we're home late, tired after work, and don't have time to buy lots of ingredients, it can just seem too complicated. In this brilliant new collection of recipes, Anna Jones makes clean, nourishing, vegetable-centred food realistic on any night of the week. Chapters are broken down by time (recipes for under 15, 20, 30 or 40 minutes) and also by planning a little ahead (quick healthy breakfasts, dishes you can make and re-use throughout the week). Anna's new book is a truly practical and inspiring collection for anyone who wants to put dinner on the table quickly, without fuss, trips to specialist shops or too much washing up, but still eat food that tastes incredible and is doing you good.

Whether looking to bake a fundamental recipe like a basic shortbread cookie or brownie; or delving into a classic torte or an imaginative holiday dessert, Anna provides a reliable framework for all of your baking, with guaranteed success. With section on baking troubleshooting or tips on accurate measuring, Anna helps novice bakers bypass any kitchen disaster and move right on to produce perfect baked goods every time.

NATIONAL BESTSELLER GOLD WINNER 2021 - Taste Canada Awards - Single-Subject Cookbook Canada's baking sweetheart, Anna Olson, returns with an essential guide to baking for and with those you love. *Baking Day* is the book we have all been waiting for. In this new cookbook, Anna Olson encourages you to spend time with your loved ones, baking along with her easy-to-follow, delicious recipes for all your favourite treats. This is a cookbook to bring family and friends together, and to bond over quality time spent baking. With over 120 recipes for all skill levels, there is a baking project in *Baking Day* for everyone. Anna helps you find the right recipe by marking each one with difficulty level, necessary time commitment, required tools, and modifications for allergies or dietary restrictions. Anna's savoury and sweet recipes are suitable for every level of home baker, as she encourages you to challenge yourself and develop new skills in the kitchen. Her voice is truly encouraging, as she coaches you through each step, hoping to pass on the expertise she has learned throughout her 20-year career. She is especially mindful of her younger readers, or those of you baking with kids, making sure to point out the most important details for younger budding bakers. Step back from the craziness of life and connect with those you love over shared time in the kitchen. Very soon, "baking day" will become your favourite day of the week. Try making your own "Gourmet Goo" Skillet Brownies, Classic No-Bake Vanilla Cheesecake with Raspberry Coulis, or Toffee Pretzel Baklava. Anna also brings together comforting classics including Dutch Baby, Giant Glazed Cinnamon Bun, and her Signature Chocolate Chip Cookies, and recipes to show your loved ones how much you care--breakfast in bed for Father's Day, maybe, or a special homemade birthday cake for your best friend. There are even treats for your pets!

"Tuscan food tastes like itself. Ingredients are left to shine. . . . So, if on your visit, I hand you an apron, your work will be easy. We'll start with primo ingredients, a little flurry of activity, perhaps a glass of *Vino Nobile di Montepulciano*, and soon we'll be carrying platters out the door. We'll have as much fun setting the table as we have in the kitchen. Four double doors along the front of the house open to the outside—so handy for serving at a long table under the stars (or for cooling a scorched pan on the stone wall). *Italian Philosophy 101: la casa aperta, the open house.*" —from the Introduction In all of Frances Mayes's bestselling memoirs about Tuscany, food plays a starring role. This cuisine transports, comforts, entices, and speaks to the friendly, genuine, and improvisational spirit of Tuscan life. Both cooking and eating in Tuscany are natural pleasures. In her first-ever cookbook, Frances and her husband, Ed, share recipes that they have enjoyed over the years as honorary Tuscans: dishes prepared in a simple, traditional kitchen using robust, honest ingredients. A toast to the experiences they've

had over two decades at Bramasole, their home in Cortona, Italy, this cookbook evokes days spent roaming the countryside for chestnuts, green almonds, blackberries, and porcini; dinner parties stretching into the wee hours, and garden baskets tumbling over with bright red tomatoes. Lose yourself in the transporting photography of the food, the people, and the place, as Frances's lyrical introductions and headnotes put you by her side in the kitchen and raising a glass at the table. From Antipasti (starters) to Dolci (desserts), this cookbook is organized like a traditional Italian dinner. The more than 150 tempting recipes include: · Fried Zucchini Flowers · Red Peppers Melted with Balsamic Vinegar · Potato Ravioli with Zucchini, Speck, and Pecorino · Risotto Primavera · Pizza with Caramelized Onions and Sausage · Cannellini Bean Soup with Pancetta · Little Veal Meatballs with Artichokes and Cherry Tomatoes · Chicken Under a Brick · Short Ribs, Tuscan-Style · Domenica's Rosemary Potatoes · Folded Fruit Tart with Mascarpone · Strawberry Semifreddo · Steamed Chocolate Cake with Vanilla Sauce Frances and Ed also share their tips on stocking your pantry, pairing wines with dishes, and choosing the best olive oil. Learn their time-tested methods for hand rolling pasta and techniques for coaxing the best out of seasonal ingredients with little effort. Throw on another handful of pasta, pull up a chair, and languish in the rustic Italian way of life.

The third cookbook in the bestselling Soup Sisters series, filled with treasured family recipes for you to make and share at home. Sharon Hapton started Soup Sisters in 2009, as a means of providing nutritious, delicious and comforting soup to women and children in need. What began as a single chapter in Calgary, Canada, has now spread to over 20 cities across North America. And with the recently launched Souper Kids program, children ages 8 to 17 are learning how to give back, too, and how to make a real difference in the lives of families who need it the most. In this compilation cookbook, the third in the bestselling Soup Sisters series, the focus is firmly on family. The Soup Sisters Family Cookbook is aimed at bringing loved ones together—in the kitchen, at the table, and as part of a wider community. The recipes inside will inspire you to do just that—be it by discovering a beloved family recipe passed down through generations, or by trying out one of the simpler soups aimed at getting budding young soup makers into the kitchen. Inside this collection you will find recipes for wholesome classics like Chicken Noodle and Italian Wedding alongside imaginative, kid-inspired creations like Dragon Soup, Cheeseburger Soup and Green Monster Soup. More than 100 contributors have shared soups for this book, including volunteers, home cooks, and chefs such as Yotam Ottolenghi, Nigella Lawson, Michael Smith, Elizabeth Baird, Anna Olson and Curtis Stone, as well as celebrity “souper” kids Logan Guleff, Abby Major, Zac Kara, and Skylar and Chloe Sinow! Filled with easy-to-follow recipes, and the wonderful stories behind them, The Soup Sisters Family Cookbook will bring warmth and inspiration to your family's kitchen.

Shortlisted for the 2019 Taste Canada Awards Get set for holiday season success, with more than 100 savoury and sweet recipes from celebrity baker and chef Anna Olson. When does the festive season begin for you? For Anna, it's with the first pumpkin pie of the year. Pumpkin pie isn't something she bakes on any old evening, so it signifies something very special when she does: the start of the holidays! In Anna's house, the holidays are a time for coming together with family and friends, celebrating traditions, and making some new ones, too. In this festive cookbook, Anna shares the recipes she most loves to make during the holiday season--for occasions like a festive brunch, entertaining a crowd, a cozy supper, Thanksgiving and Christmas dinner, an elegant New Year's evening--and sensational sweets such as holiday cookies, celebratory centerpiece cakes, festive pies and tarts, fancy bars and slices, and much more! With every recipe is a spoonful of practical and supportive advice, including menu planning, make-ahead preparation, and hundreds of other hints and tips. Set for the Holidays will help add sparkle and take away stress from your holidays, so you can navigate the season with confidence!

Eat fresh, eat local For Anna Olson, eating is about community and in her hit Food Network show "Fresh with Anna Olson", she regularly

creates mouth-watering meals that begin with inspiration drawn from local food producers and end when she shares the meal with family and friends. In *Fresh with Anna Olson: Seasonally Inspired Recipes to Share with Family and Friends*, Anna brings this food philosophy to your home with recipes from her show, unlocking the secrets to cooking simple and delicious dishes from fresh, seasonal and locally grown ingredients.

Rediscover the simple pleasures of baking with a collection of comforting sweet and savoury recipes that celebrates seasonal flavours. Inspired by the abundance of the farms, orchards, and gardens of her childhood, Marcella DiLonardo has always loved baking throughout the year with the wide range of fruits and vegetables that accompany the changing seasons. With a few quality pantry essentials, Marcella focuses on simplicity in *Bake the Seasons*, sharing over 100 sweet and savoury recipes. These homey favourites are often modern twists on familiar classics and will quickly become tried and true dishes you return to again and again. Whether it's an indulgent Smoked Gorgonzola and Winter Pear Pizza to prepare for friends, a Jalapeno Cheddar Cornbread to bring to a summer picnic, or beautiful holiday cakes, these comfort foods will impress your nearest and dearest. Not only can these delicious indulgences be enjoyed throughout the year at special occasions, Marcella serves up options for any time of day, for breakfast, lunch, and dinner, not to mention buttery treats, like Lemon Lavender Shortbread, to accompany a cup of afternoon tea. Showcasing Marcella's beautiful photography, *Bake the Seasons* is filled with mouthwatering treats and pastries, and takes us through the vibrant produce and enticing flavours of the spring, summer, fall and winter. You'll be delighted with classics like Strawberry Rhubarb Pie, as well as Marcella's personal spin on traditional baking, including Zucchini Cheddar Bread and Salted Honey Challah, and inspiring combinations, like Garlic Scape Brie Biscuits and a Lemon Thyme Tart. So whether you need a simple, comforting dinner idea or a lazy weekend breakfast for two, this collection of delicious, rustic recipes will suit your every day and every season.

NATIONAL BESTSELLER Mary Berg--winner of MasterChef Canada and star of *Mary's Kitchen Crush*--shares her most delicious, stress-free recipes, grand enough for special celebrations and easy enough for a regular Tuesday night. Everyone knows that a good party always ends up in the kitchen, whether you're grabbing a drink, tasting a dish, or just chatting with the host and other guests. That's because the kitchen is the heart of every home, big or small. But sometimes entertaining (even casually) can feel daunting or overwhelming, with all the planning, shopping, cooking, and clean up. Enter Mary Berg . . . In her first book, TV star and home cook Mary Berg is here to banish any anxiety about preparing food for the people you love. All of Mary's recipes are meant to be laid down on a table that is groaning under the weight of delicious food and relaxed elbows. *Kitchen Party* is filled with Mary's family-style favorites for brunches, dinners, and special occasions--along with some of her famous baked goods and desserts, of course. You'll find over 100 simple, straightforward and mouthwateringly-good recipes for dishes like Blueberry Cheesecake French Toast Bake with Apple Cinnamon Syrup; Ricotta, Roasted Grapes and Hazelnut Tartines; Flank Steak with Horseradish Cream; and Slablova (aka Pavlova for a Crowd). And with Mary's tips and suggested menu pairings for multiple occasions, from Mother's Day Brunch to a Low-Key Bridal Shower, you'll never find yourself short of ideas. Whether you're cooking for a big crowd of friends or hosting a romantic dinner for two, Mary is here to guide you using the warmth and cooking skills that have already made her a beloved voice of encouragement for all types of home cooks.

Recipes for young chefs: "Any novice cook, not just a teenager, has much to gain as Mr. Pépin describes cooking with his 13-year-old granddaughter."—Florence Fabricant, *The New York Times* The James Beard Award-winning grand master has a new apprentice in the kitchen: his granddaughter. Jacques Pépin is one of the nation's most famous cooking teachers, renowned for his knife skills. Ever since she

was very young, his granddaughter, Shorey, has loved helping him in the kitchen. Now, Jacques gives his charismatic pupil a short course on preparing food that is plain, but elegant, and more than anything, fun. In the process, he proves himself as inspiring to her as he is to the country's greatest chefs. Curly hot dogs, spinach with croutons, sushi salmon cakes, skillet bread and homemade butter, raspberry cake: These recipes will become irresistible new classics for kids. Along the way, Jacques imparts lessons in kitchen etiquette, from how to set a table to how to fold a napkin properly—even how to load a dishwasher. And perhaps the most important lesson of all: that the best meals are the ones shared at home with family. “[The recipes are] perfect for parents who want to jump-start their child’s gastronomic education.”—Library Journal

Anna Olsen, cookbook author, professional chef and host of TV cooking shows, offers a well-illustrated and fresh take on classic recipes, revealing many tricks of the trade, background information, new flavor combinations and entertaining stories.

Corbin Tomaszewski is a chef with a unique vision: to bring meaning back to the world of food. Whether a reputable chef in Toronto, or hosting popular Food Network shows "Dinner Party Wars," "Restaurant Makeover," and "Restaurant Takeover," Chef Corbin loves to communicate through food. In *Good Company* places emphasis on gatherings with friends and family. From Corbin's traditional Baba's pierogis and the Tomaszewski Family Borscht to Four Season Tartines and Fennel-and-Pistachio-Crusted Lamb Rack, this beautifully designed cookbook features more than 100 simple and delicious recipes that are rooted by his Polish-Canadian upbringing in rural Alberta and informed by his experience as a seasoned chef. In his trademark friendly style and with an emphasis on ingredients that can be found across the country, Corbin shows readers how to celebrate the joys of sharing meals and nurture everyday connections with friends and family.

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