

Cooking For You

Get Amazing Meals in Minutes! Learn how to get the most out of your pressure cooker to prepare fast breakfasts, fabulous pasta and rice, perfect meat and chicken, healthy vegetables, hearty soups and stews, yummy desserts, and more! The Instant Pot(R) has taken the world by storm. In particular, the pressure cooking functions have elicited love from busy home cooks. They drastically cut the cook time for foods of all kinds - and you can walk away while the Instant Pot(R) does all of the work. Featuring 150 recipes spanning breakfast, dips and snacks, hearty roasts, soups and stews, meatless meals, and more.

Readers can make healthy meals for their babies using a wide variety of fruits, vegetables, meats, and fish in this guide to crafting a balanced diet, which includes more than three hundred recipes and information on cooking equipment, food safety and storage, contaminants, and more. Original. 35,000 first printing. “[A] single person’s guide to cooking without compromise. This cookbook reframes cooking, which can seem like a chore, as a form of self-care.”—Library Journal At a time when 31 million American adults live alone, Klancy Miller is here to show that cooking for one is something to embrace. While making single servings from other cookbooks means scaling down ingredients, adjusting cooking times, or being stuck with leftovers, *Cooking Solo* gives readers just what they need to make a delicious meal—all for themselves. Among the few other “cooking for one” books, this is the first by a hip young woman, whose vibrance and enthusiasm for cooking for herself comes through in the 100 attractive recipes like Tahitian Noodle Sandwich, Smoked Duck Breast Salad, Spicy Pork Burger with Coconut, and Mackerel with Lemon and Capers. Klancy also includes a chapter on entertaining at home, because being single still means having fun with friends. “This is a smart, fun, user-friendly cookbook with great recipes for solo cooks. I love that Klancy encourages people to find their groove cooking for one and that she believes in sharing that same pleasure and delicious food with others.”—Marcus Samuelsson, award-winning chef-owner of Red Rooster Harlem and Uptown Brasserie “Taking inspiration from her travels, family, and day-to-day life, Klancy Miller has created a wonderful collection of recipes that will surely inspire you to prepare meals for yourself at home. Cooking for oneself is more rewarding than ever with this book open on your counter.”—Julia Turshen, author of *Now & Again: Go-To Recipes, Inspired Menus & Endless Ideas for Reinventing Leftovers*

Dialogues With Marcel Duchamp Da Capo Press

The wife of NFL quarterback Tony Banks introduces a diverse assortment of 150 delicious recipes that are perfect for family and friends, both as everyday treats or for special occasions, including comfort food favorites, lighter fare, family classics, and snacks, all accompanied by anecdotes about each dish's origins, preparation hints, and information on special techniques and ingredients. Original. 30,000 first printing.

Based on a new cooking show, this book will give experienced as well as novice cooks the desire, confidence and inspiration to get cooking. Ramsay will offer simple, accessible recipes with a "wow" factor. Gordon has travelled the world from India and the Far East to LA and Europe, and the recipes in this book will draw all these culinary influences together to show us simple, vibrant and delicious recipes that reflect the way we eat today. For example: Miso braised salmon fillet with Asian vegetables, Pork and Bacon slider with home made bbq sauce, Curried Sweetcorn Soup, Wild Mushroom Risotto Arrancini, and Baked Lemon Cheesecake with Raspberries. Each chapter will concentrate on a different area of cooking--from the classics to the secret of cooking with Chili and spice, through roasting, baking, and helpful sections on cooking good food for less and cooking for a crowd. Woven into the book will be useful tricks and tips--from ways to save time and money, to cleaning and prepping ingredients, to pan frying like a pro. Stuffed full of delicious recipes, invaluable tips and lashings of Gordon's trademark cheeky wit, Gordon Ramsay's Home Cooking is the ultimate cooking lesson from the ultimate chef.

In *What's Gaby Cooking Everyday California*, Gaby Dalkin shares more than 125 of her favorite simple and fresh recipes and offers a glimpse into what it's like to "go coastal." It's about always having something tasty to eat, thanks to handy and delicious pantry staples (avocado oil! quinoa! limes! dark chocolate!), as well as an arsenal of easy and healthy recipes, like Chimichurri Cauliflower Rice Bowl with Grilled Fish, Taco Skillet Bake, and Street Corn Pizza. The book covers all the staples—avocado toast, grain bowls, greens, carbs, healthy mains, cocktails, and more. For Gaby, California is not so much a place but a state of mind, and this cookbook proves that no matter where you live, you can still apply the same philosophy. All it takes is finding the freshest produce you can, stocking up on some versatile pantry staples, and keeping flavors and techniques simple. After that, the only thing left to do is kick back, pour yourself a California Girl Margarita, and listen for those ocean waves.

Get Cooking is the first in a series of cookbooks geared toward beginners by Mollie Katzen, the author of the bestselling *Moosewood Cookbook*. Here are 125 foolproof , basic recipes for soups, homemade pasta, roast chicken, burgers, vegan specialties, chocolate chip cookies—and more—that anyone can enjoy making, no matter how inexperienced they are in the kitchen.

Home Cooking for Your Dog is the first holistic cookbook for dogs to include recipes for cooked meals, treats, and the raw food diet—a big trend in the pet industry. User-friendly, chop-licking recipes like Fido's Fishcakes, Potluck Polenta, and Peanut Butter and Coconut Cakes call for healthy ingredients you can find in your local grocery store (or may already have at home) to create balanced, nutritious meals for a healthier, happier dog. Headnotes provide nutrition information, cooking tips, and anecdotes from the author about her own four dogs to help readers transition their dogs to a homemade diet. Illustrated with a combination of irresistible color photographs of dogs and humorous line

art, the book is a must-have for dog owners everywhere. A portion of the proceeds will support animal rescue. Praise for Home Cooking for Your Dog: "For those who have grown weary of mass-produced dog food, Home Cooking For Your Dog contains healthy recipes and diet advice for dogs." —LA Times' Jacket Copy blog "Get your puppy the gift of a nutritious, home made meal." —Ladies' Home Journal "It's chock full of all sorts of goodness your dog will gladly gobble down." —Modern Dog magazine

Learn all about the cool jobs you could have if you love cooking in this nonfiction Level 2 Ready-to-Read, part of a new series that gives readers a sneak peek at how they can turn their passions into careers! Do you love cooking and everything about food? Then you can become a chef or cook, recipe developer, or food stylist when you grow up! Learn about these careers and many more in this book that includes a glossary and backmatter section of even more cool jobs for kids who love food!

The Everything Cooking for Dogs Book is packed with 100 delicious recipes and useful information on caring for a pooch's nutritional needs. Readers will delight to find 150 easy-to-prepare healthy treat and meal alternatives their pooch will love. From birthday parties to everyday rewards, this book provides a recipe for every occasion. Readers will also learn to care for their furry family member's nutritional health. Co-authored by a dog nutrition specialist and canine baker, this book will give readers all they need for fabulous home-made birthday cakes, treats and kibble. Featuring such fur-licious recipes as: Savory bacon, cheddar & oatmeal biscuits Green apple pie & cheddar biscotti Mini turkey sausage burgers Pigs 'n blanket Banana carob chip cake And the best carrot cake ever! The Everything Cooking for Dogs Book has everything human companions need for a happy and healthy dog!

Combining cutting-edge science and stress-free, delicious recipes, *Cooking for Your Genes* explores how food 'talks' to our genes. It looks at the interaction between biology and our genes, and how we can eat our way to better health. Expert nutrigenomic practitioner Debbi Nathan and chef Helen Nathan guide you through the key biological pathways including: Detoxification – Our internal cleaning system Methylation – Energy production of our cells Oxidative Stress – Plays an active role in the ageing process Inflammation – Can lead to weight gain and more serious illnesses With over 65 simple, nutritious recipes packed with flavour, you'll find a range of dishes whether you're cooking for one or a family of five. Your environment, lifestyle choices and the food you eat all react with your genes. By personalising your nutrition, you can empower yourself to better understand any underlying health risks and eat to live a healthier life.

With an introduction by Robert Motherwell and an appreciation by Jasper Johns "Marcel Duchamp, one of this century's pioneer artists, moved his work through the retinal boundaries which had been established with Impressionism into a field where language, thought and vision act upon one another. There it changed form through a complex interplay of new mental and physical materials, heralding

many of the technical, mental and visual details to be found in more recent art. . .
"In the 1920s Duchamp gave up, quit painting. He allowed, perhaps encouraged, the attendant mythology. One thought of his decision, his willing this stopping. Yet on one occasion, he said it was not like that. He spoke of breaking a leg. 'You don't mean to do it,' he said. "The Large Glass. A greenhouse for his intuition. Erotic machinery, the Bride, held in a see-through cage-'a Hilarious Picture.' Its cross references of sight and thought, the changing focus of the eyes and mind, give fresh sense to the time and space we occupy, negate any concern with art as transportation. No end is in view in this fragment of a new perspective. 'In the end you lose interest, so I didn't feel the necessity to finish it.' "He declared that he wanted to kill art ('for myself') but his persistent attempts to destroy frames of reference altered our thinking, established new units of thought, 'a new thought for that object.' "The art community feels Duchamp's presence and his absence. He has changed the condition of being here."--Jasper Johns, from Marcel Duchamp: An Appreciation

A landmark book from the test kitchen that has been teaching America how to cook for 20 years. We launched the America's Test Kitchen Cooking School two years ago to teach home cooks how to cook the test kitchen way, and since then thousands of students have taken our interactive video-based online courses. The America's Test Kitchen Cooking School Cookbook shares the same goal as our online school and brings all our best practices—along with 600 all-time favorite recipes—into one place so that you can become a better, more confident cook. There is no better way to learn than seeing an expert in action, so we've included over 2,500 color photos that bring you into the test kitchen so you can see how to prepare recipes step-by-step. The book starts off with an exhaustive 46-page Cooking Basics chapter that covers everything from what equipment you need (and how to care for it) to test-kitchen tricks for how to make food taste better. Then we move on to cover all the major cooking and baking categories, from meat, poultry, and pasta to breads, cakes, and pies. Illustrated Core Techniques, like how to whip egg whites, roast a chicken, or bake flawless pie dough, focus on the building block recipes everyone should know. Recipe Tutorials that each feature 20-35 color photos then walk readers through recipes that are either more complicated or simply benefit from the visual clues of step photography, like Extra-Crunchy Fried Chicken, Sticky Buns with Pecans, and Deep-Dish Apple Pie. Every chapter ends with a library of the test kitchen's all-time favorite recipes, such as Pan-Seared Steaks with Red Wine Pan Sauce, Meatballs and Marinara, Best Vegetarian Chili, Memphis-Style Barbecued Ribs, and New York-Style Cheesecake—more than 600 in total—that will allow home cooks to expand their repertoire. The America's Test Kitchen Cooking School Cookbook is a how-to-cook book that also explains why recipes succeed or fail, which makes it the ideal book for anyone looking to cook better.

175 single-serving recipes for every solo chef who just wants a satisfying and delicious home-cooked meal for themselves. Cooking for one is harder than it

seems and it can leave anyone wanting to make a healthy, tasty meal either throwing out extra helpings or watching expensive ingredients expire. But it's possible to prepare single-serving recipes that are full of flavor, easy to make, and economical if you have the right guide. The Ultimate Cooking for One Cookbook allows you to make a fresh, delicious, home-cooked meal for one without creating a week's worth of leftovers or leaving an abundance of unused fresh ingredients that quickly go to waste. Each of the 175 single-serving recipes are quick and simple to make and save you both time and money. And while the ingredients are common, the results are anything but. In addition to flavorful meals, this cookbook includes clever ideas of how to reduce food waste and source single servings of fresh ingredients. With The Ultimate Cooking for One Cookbook, cooking solo never needs to be boring (or overwhelming) again whether you live alone or are just looking for a filling and enjoyable meal for yourself.

There's a time in life when you wake up and realize you're on your own: if you don't feed yourself, it's buttered noodles for the rest of your days. HOW TO FEED YOURSELF gives you exactly what you need to take control of your tiny kitchen and feed yourself depending on what's in your fridge, what you're craving, and what's happening in your life. The goal isn't to be perfect, but to finally cook like a real adult. No special equipment or skills or ingredients or magic required. These recipes are based on the foods you probably have lying around—eggs, chicken, pasta, fish, potatoes, toast, grains, greens, and bananas. Once you've got those basics down, you'll learn how to make them anything but basic with dishes like Really Legit Breakfast Tacos, Leftover Vodka Pasta Sauce, and Empty Peanut Butter Jar Noodles. Next, you'll discover new flavor variations, including cinnamon toast three ways, how to make chicken not bland, and a complete theory of the seven best ways to stir fry. The real world of feeding yourself is actually pretty great. Welcome. Go forth and cook like a real person. Cook with confidence and find inspiration with Gordon Ramsay's fun, delicious recipes for novice cooks and experienced chefs alike. Based on a new cooking show, this book will give experienced as well as novice cooks the desire, confidence and inspiration to get cooking. Ramsay will offer simple, accessible recipes with a "wow" factor. Gordon has travelled the world from India and the Far East to LA and Europe, and the recipes in this book will draw all these culinary influences together to show us simple, vibrant and delicious recipes that reflect the way we eat today. For example: Miso braised salmon fillet with Asian vegetables, Pork and Bacon slider with home made bbq sauce, Curried Sweetcorn Soup, Wild Mushroom Risotto Arrancini, and Baked Lemon Cheesecake with Raspberries. Each chapter will concentrate on a different area of cooking--from the classics to the secret of cooking with Chili and spice, through roasting, baking, and helpful sections on cooking good food for less and cooking for a crowd. Woven into the book will be useful tricks and tips--from ways to save time and money, to cleaning and prepping ingredients, to pan frying like a pro. Stuffed full of delicious recipes, invaluable tips and lashings of Gordon's trademark cheeky wit, Gordon Ramsay's Home Cooking is the ultimate cooking lesson from the ultimate chef.

From the award-winning food editor of The Washington Post comes a cookbook aimed at the food-loving single. Joe Yonan brings together more than 100 inventive, easy-to-make, and

globally inspired recipes celebrating solo eating. Dishes like Mushroom and Green Garlic Frittata, Catfish Tacos with Chipotle Slaw, and Smoked Trout, Potato, and Fennel Pizza will add excitement to any repertoire and forever dispel the notion that single life means starving, settling for take-out, or facing a fridge full of monotonous leftovers. *Yonan* also includes shopping and storage tips for the single-chef household, along with creative ideas for making use of extra ingredients. *Serve Yourself* makes cooking for one a deeply satisfying, approachable pleasure. And with such delectable meals, your solo status could be threatened if you're forced to share with others!

50 Recipes for EVERYTHING You'll Ever Want to Make. Because smaller families shouldn't have to rely on recipes built for four or six, America's Test Kitchen has reengineered 650 of our best recipes to serve just two. Over the years we've discovered that scaling down a recipe isn't as simple as cutting the ingredients in half—cooking times, temperatures, and equipment need to be adapted as well. This comprehensive cookbook takes the guesswork out of cooking for two so you can be sure that anything you want to make—from Classic Beef Stew to Lasagna to a mini batch of Fudgy Brownies or a Fluffy Yellow Layer Cake—will come out right (and perfectly proportioned) every time. We'll also give you options when you're short on time. 150 recipes, including Chicken Saltimbocca and Pan-Seared Rib-Eye Steaks with Sweet-Tart Red Wine Sauce, can be on the table in 30 minutes or less. For those times when you want healthier fare, we've provided more than 100 recipes labeled "Light" such as Provencal Vegetable Soup and Poached Shrimp Salad with Avocado and Grapefruit, each with nutritional information listed in an easy-to-read chart in the back of the book. And we include chapters on for-two slow cooking, grilling, and baking pies, quick breads, cakes, and cookies. A 25-page manual teaches the basics of cooking for two, including clever shopping strategies to reduce waste, smart storage tricks help extend freshness of key ingredients, and our picks for the most useful kitchen equipment for any two-person household.

Cat lovers can forget about eating solo, and cats no more have to look longingly at the meals their caretakers have prepared in hope of getting a bite. Now, with the help of *Cooking for Two: Your Cat & You*, felines and their friends can share a meal for breakfast, lunch, or dinner! In this new two-species cookbook, Brandon Schultz has adapted dozens of unpretentious recipes for "people food" to fit both the palate of humans and the dietary limitations of cats. He covers what foods are and aren't safe for our furry companions, suggests resources for making day-to-day cat food, and gives tips on making food for special occasions appetizing for both human and cat. Each recipe has instructions and ingredient lists for both types of diners. Some sample recipes include: Breakfast frittata Thanksgiving dinner Vegetable stirfry Spinach and quinoa side salad Banana fool And much more! With *Cooking for Two: Your Cat & You*, you'll be on your way to happy mealtimes for owner and kitty!

The debut cookbook from the popular New York Times website and mobile app *NYT Cooking*, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of *New York Times Cooking*, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

Quick Flavorful Plant-Based Dishes Made Easy Manali Singh, founder of the popular blog *Cook with Manali*, shares her secrets to making your favorite traditional Indian dishes faster and healthier in your Instant Pot® or other multifunction cooker. And the majority of her

wonderfully spiced recipes are also vegan— or can be easily made vegan—so it's perfect for specific diets or anyone who wants to include more plant-based meals in the weekly rotation. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji, a medley of spicy mashed veggies eaten with dinner rolls, and Vegetarian Momos—healthy dumplings steamed to perfection. And don't forget dessert! Indulge in Chai Crème Brulee or Kalakand, spiced Indian milk fudge. Whether you're new to the Instant Pot® or it's a staple in your kitchen, Manali's 75 recipes will show you how to easily prepare and enjoy authentic favors of Indian cuisine in your own kitchen.

"A whole new way to celebrate ingredients that have long been wasted. Lindsay-Jean is a master of efficiency and we're inspired to follow her lead!" —Amanda Hesser and Merrill Stubbs, cofounders of Food52 In 85 innovative recipes, Lindsay-Jean Hard—who writes the "Cooking with Scraps" column for Food52—shows just how delicious and surprising the all-too-often-discarded parts of food can be, transforming what might be considered trash into culinary treasure. Here's how to put those seeds, stems, tops, rinds to good use for more delicious (and more frugal) cooking: Carrot greens—bright, fresh, and packed with flavor—make a zesty pesto. Water from canned beans behaves just like egg whites, perfect for vegan mayonnaise that even non-vegans will love. And serve broccoli stems olive-oil poached on lemony ricotta toast. It's pure food genius, all the while critically reducing waste one dish at a time. "I love this book because the recipes matter...show[ing] us how to utilize the whole plant, to the betterment of our palate, our pocketbook, and our place." —Eugenia Bone, author of *The Kitchen Ecosystem* "Packed with smart, approachable recipes for beautiful food made with ingredients that you used to throw in the compost bin!" —Cara Mangini, author of *The Vegetable Butcher*

You have a midterm tomorrow and a fierce growl in your stomach. Your roommate just nabbed your last cup o' ramen. Do you: (A) Ignore your stomach and brew another pot of coffee? (B) Break out the PB&J? (C) Order pizza—again? (D) Make a quick trip to the grocery store? The answer's D, and *College Cooking* is the only study guide you'll need. Sisters Megan and Jill Carle know all about leaving a well-stocked kitchen to face an empty apartment fridge with little time to cook and very little money. They practically grew up in their parents' kitchen, but even that didn't prepare them for braving the supermarket aisles on their own. That's why they wrote *COLLEGE COOKING*—to share the tips and tricks they've learned while feeding themselves between late-night studying, papers, parties, and other distractions. Starting with kitchen basics, Megan and Jill first cover ingredients, equipment, and other prereqs for cooking a decent meal. They then provide more than ninety simple yet tasteworthy recipes—hearty home-style dishes, study-break snacks, healthy salads, sweet treats, and more (along with low-cal and veggie options). You'll find easy and cheap-to-make dishes, like: Tortilla Soup • Chili with Green Chile Cornbread • Chicken Salad Pita Sandwiches • Baked Penne Pasta with Italian Sausage • What's-in-the-Fridge Frittata • Peanut Butter Cup Bars • Brownie Bites You'll also find recipes for feeding a household of roommates, maximizing leftovers, cooking for a dinner date, and hosting parties with minimal prep and cost. Just consider *COLLEGE COOKING* your crash course in kitchen survival—and required reading for off-campus living. Reviews: "College Cooking is a must-pack, along with the fry pan and the blender, for those going back to college or starting this year." —Arizona Republic "The recipes are quick, easy, and simple." —Kansas City Star "This is reasonable food reasonably fast. I was going to give the cookbook to someone in college, but no way. This is going straight into my collection." —Oakland Tribune "There's no shortage of vegetarian cookbooks out there, but it's rare that I find one that inspires me page after page as much as Amy Chaplin's *Whole Food Cooking Every Day*." —Bon Appétit Eating whole foods can transform a diet, and mastering the art of cooking these foods can be easy with the proper techniques

and strategies. In 20 chapters, Chaplin shares ingenious recipes incorporating the foods that are key to a healthy diet: seeds and nuts, fruits and vegetables, whole grains, and other plant-based foods. Chaplin offers her secrets for eating healthy every day: mastering some key recipes and reliable techniques and then varying the ingredients based on the occasion, the season, and what you're craving. Once the reader learns one of Chaplin's base recipes, whether for gluten-free muffins, millet porridge, or baked marinated tempeh, the ways to adapt and customize it are endless: change the fruit depending on the season, include nuts or seeds for extra protein, or even change the dressing or flavoring to keep a diet varied. Chaplin encourages readers to seek out local and organic ingredients, stock their pantries with nutrient-rich whole food ingredients, prep ahead of time, and, most important, cook at home.

Kathy Hester, bestselling author of *The Vegan Slow Cooker* and *The Ultimate Vegan Cookbook for Your Instant Pot*, combines vegan cooking with all the decadence of fried food to create dishes that are healthier to eat and easier to make. The air fryer's popularity is due largely to the fact that it uses little to no oil, allowing a healthy and delicious alternative to traditional frying. Not only does Kathy incorporate an oil-free option in every recipe, but many recipes also have gluten-free and soy-free options. With recipes like Avocado Black Bean Chimichanga, Cheesy Hot Sauce Collard Chips, Jalapeño Poppers and Cajun French Fry Po Boy, eating healthy has never been easier or tastier. Kathy has a combined social media following of 30K and is the author of many vegan cookbooks including *The Great Vegan Bean Book*, *Vegan Slow Cooking*, *The Easy Vegan Cookbook* and *The Ultimate Vegan Cookbook for Your Instant Pot*. *Vegan Cooking in Your Air Fryer* will include 75 recipes, each accompanied by a full-color photograph.

More than two hundred creative, low-fat recipes for smaller households include such favorites as glazed pork chops, fried green tomatoes, country gravy, strawberry shortcake, and creamy chocolate pudding

Giving new meaning to the term "fast food" Rest-stop grade F meat patty? Nah. Nuggets of reconstituted poultry bits? Pass. Deep-fried fish discus? No, really, thanks all the same. It's time to bid farewell to the roadside meal as you know it. Nearly twenty years ago, Chris Maynard and Bill Scheller opened the world's eyes to the beautym of car-engine gastronomy in the original *Manifold Destiny*. And now that another generation of both drivers and eaters has emerged, the cult classic is due for an overhaul. In this shiny, spanking-new edition, learn how to make s'mores in your Scion, poach fish in your Pontiac, even bust out a gourmet snack from under the hood of your Escalade. With step-by-step diagrams, crowd-pleasing recipes, and thorough instructions, now you can turn your car into a kitchen without ever crossing any golden arches. Hilarious, bizarre, and ultimately (seriously!) useful, *Manifold Destiny* is and always will be an unparalleled original. So, slap a ham steak under the hood of your car, hit the gas, and drive until you reach delicious -- which is in approximately fifty miles,

depending on traffic.

Dig in! Twenty-five lick-your-plate-clean recipes to share with your dog! Share a meal with your best furry friend! With *Cooking for Two: Your Dog and You*, canines and their humans can enjoy breakfast, lunch, and dinner together! In this two-species cookbook, Brandon Schultz has adapted dozens of “people food” recipes to accommodate the palates of humans and the dietary limitations of dogs. He covers which foods are and aren’t safe for our faithful companions, suggests resources for making day-to-day dog food, and even gives tips on making dishes for special occasions. Each recipe has instructions and ingredient lists for both types of diners. Recipes include: •Sweet Potato Fries •Fruit Salad with Honey •Beef Stew •Greek Yogurt Banana Split •And many more! You no longer have to wonder if your dog really likes his kibbles. Set an extra place at the table, and watch him chow down on some truly tasty dishes. A seasoned pet chef, Brandon is proud to present his second cookbook for pets and their humans. Take it from his canine coauthor Chase: you’ll be licking your plate clean!

Inspired by the wildly popular YouTube channel, this cookbook contains more than 60 recipes for beginner cooks and noobs alike, in addition to hundreds of paragraphs, sentences, photos, and drawings.

A complete guide to planning and enjoying a healthy and balanced vegan lifestyle, with specialist advice, a comprehensive guide to ingredients, and over 150 sumptuous recipes for every occasion; including nutritional breakdowns and 750 helpful step-by-step photographs, this book is the perfect addition to any vegan's kitchen shelf.

Looking for quick and easy recipes when you’re not supposed to—or don’t want to—leave your house? Enter Nancy Silverton, the James Beard Award-winning chef profiled on Netflix’s *Chef’s Table*. One of the most revered restaurant chefs in the country, Nancy turns her attention here to quick and easy recipes that home cooks can whip up using on hand or always easy to get pantry ingredients from jars, cans, bags, and boxes. Here are two dozen delicious recipes for egg, pasta, and polenta dishes—think Olive Oil–Fried Eggs on Toast with Fresh Mozzarella and Spicy Harissa Sauce; Penne Arrabbiata with Charred Sweet Tomatoes, and Polenta with Sausage Ragù—plus as a sweet treat, her delicious Dulce de Leche Ice Cream Pie with Hot Fudge Sauce, Cajeta, and Salty Spanish Peanuts. Taken from her beloved classic cookbook, *A Twist of the Wrist*, these are thirty-minute meals that you’ll want to stay home and cook—whether you’re on lockdown or not!

This is not your grandma’s cookbook. Cooking should be as much fun as reading a comic book. Recipes should be cheap and easy. And the food has to taste good. That’s where *Cooking Comically* comes in. Tyler Capps, the creator of recipes like 2 a.m. Chili that took the Internet by storm, offers up simple, tasty meals in a unique illustrated style that will engage all your senses. These dishes are as scrumptious to eat as they are easy to make. This collection includes all-time favorites and original recipes

from *Cooking Comically*, including Sexy Pancakes, Bolognese for Days, Mash-Tatoes, Pulled Pork (aka Operation Man-Kitchen), and Damn Dirty Ape Bread. Perfect for those who can barely boil water but are tired of ramen and fast food. Stop slaving. Start cooking.

Picking up where "At Blanchard's Table" leaves off, this all-new collection of 100 easy-to-prepare, refreshing, and distinctly homemade recipes draws upon the authors' extensive travel and years of celebrating meaningful indulgence. 80 color photos.

Follow along as a child and her grandmother plan and cook a meal together.

Presents one hundred vegan recipes that can be prepared in the slow cooker, with options for appetizers, soups, main entrees, and desserts.

Finally! A cookbook for people who have had enough with rules and restrictions and are ready for delicious food that makes them feel good. In her follow-up to her breakout success *What's Gaby Cooking*, Gaby Dalkin reveals the secret to a happy life: balance. *Eat What You Want* reflects how Gaby eats in real life, and for her, balancing moderation and indulgence is everything. No deprivation, no "bad foods" list. The only rule? Enjoy your food. Whether you are looking for lighter dishes filled with tons of fresh fruits and veggies (like a Cauliflower Shawarma Bowl or Lemony Tahini Broccoli), or soul-soothing dishes like (Ham and Cheese Croissant Bread or Strawberry Crispy Cobblers), Gaby has you covered. All told, *Eat What You Want* is an invitation/permission slip/pep rally for you to let go of all the noise around what you choose to eat. Choose joy! Choose fun! Choose no apologies or excuses. But most of all, choose whatever makes you happy.

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