

Community Salad Recipes From Arthur Street Kitchen

The bestselling author of *UnSelfie* explains why the old markers of accomplishment (grades, test scores) are no longer reliable predictors of success in the 21st century -- and offers 7 teachable traits that will safeguard our kids for the future. Michele Borba has been a teacher, educational consultant, and parent for 40 years -- and she's never been more worried than she is about this current generation of kids. The high-achieving students she talks with every day are more accomplished, better educated, and more privileged than ever before. They're also more stressed, unhappier, and struggling with anxiety, depression, and burnout at younger and younger ages -- "we're like pretty packages with nothing inside," said one young teen. Thrivers are different: they flourish in our fast-paced, digital-driven, often uncertain world. Why? Dr. Borba combed scientific studies on resilience, spoke to dozens of researchers/experts in the field and interviewed more than 100 young people from all walks of life, and she found something surprising: the difference between those who struggle and those who succeed comes down not to grades or test scores, but to seven character traits that set Thrivers apart (and set them up for happiness and greater accomplishment later in life). These traits--confidence, empathy, self-control, integrity, curiosity, perseverance, and optimism--will allow kids to roll with the punches and succeed in life. And the even better news: these traits can be taught to children at any age...in fact, parents and educators must do so. In *Thrivers*, Dr. Borba offers practical, actionable ways to develop these traits in children from preschool through high school, showing how to teach kids how to cope today so they can thrive tomorrow.

2019 James Beard Award Nominee (Health & Special Diets) A sophisticated, yet simple take on cooking with whole foods—filled with creative combinations that use fewer ingredients to elevate everyday fare into something extraordinary. This is not your average healthy cookbook. This is slow food fast. This is high-impact flavor in ten ingredients or less. This is clean eating for the modern palate and schedule. This is food you want to eat. Think of the recipes as simple equations. Using a few ingredients + easy preparations + homemade condiments, author Jodi Moreno gives you the tools you need to create complex flavors with little effort. This food is perfect for a busy day but sophisticated enough to share. With foolproof recipes like: Coconut + Ginger + Turmeric + Oats Honey Roasted Nectarines + Kale + Pine Nut + Oat Croutons Harissa + Coconut Milk + Delicata Squash + Lentils Salmon + Broccoli + Spicy Ginger Sesame Mustard Apple + Miso + Date Crisp Elegant, delicious, nourishing. This is More with Less.

WINNER OF THE ABIA ILLUSTRATED BOOK OF THE YEAR 2019 Family food isn't fancy or complex. Its roots are humble, stemming from recipes passed on through generations, and food rituals born from daily cooking. Most importantly, great family recipes are ones that nurture our souls, our hearts and our tummies. Family food is comfort food. In *Family*, bestselling author Hetty McKinnon shares her approach to uncomplicated, hearty and healthy food that is powered by vegetables. These classic, multicultural dishes are the ones she serves around her own family table. Some are heirloom recipes passed on from her mother, others are old family favourites, and many are variations on much-loved comfort food, repackaged with a healthier outlook. These irresistible recipes are interlaced with tender family stories from around the world. *Family* shows you how to build a repertoire of crowd-pleasing, flavour-bursting vegetarian main meals - a modern guide to successfully eating green, together. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book.

SHORTLISTED FOR THE INDIE BOOK AWARD FOR ILLUSTRATED NONFICTION 2019

One of Cooking Light's 10 Favorite Cookbooks of the Year: "Inventive and heartily satisfying twists on Middle-Eastern-meets-Mediterranean

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

First published by The Equal Franchise Federation of Western Pennsylvania in 1915.

Whole grains and fresh greens are food soulmates that offer a winning combination for health, vitality and climate-friendly cooking. From power breakfasts to grain bowls, warming soups and stews to satisfying salads, Nina Olsson's inspirational collection of versatile and tasty meat-free recipes makes for quick and easy bowls of goodness. Each recipe features nutrient-rich sources of fibre, vitamins and minerals that not only reduce the risk of stroke, type 2 diabetes and heart disease, but also contribute to better weight maintenance and are naturally anti-inflammatory. Grains and greens have never been more delicious and nutritious.

'Community completely changed my understanding of how vegetables can be used, and even how they're supposed to taste.' Community moves salads firmly to the centre of the plate, injecting colour, life and flair into everyday vegetables, and showing you how to achieve exciting flavours and hearty main meals with simple, nourishing ingredients. These are the kind of recipes you will want to share with your family, friends and neighbours, time and time again. Originally released in 2014, Community became an instant classic and favourite in kitchens all over Australia and around the world, creating a community of salad-lovers who are passionate about cooking and sharing vegetables. In this revised edition, Hetty shares 20 new recipes and some of those readers' stories - with accompanying interviews and beautiful imagery - to give the book back to the fans who made it such a phenomenon. New recipes include: Roasted sweet potato with lime cashew cream and roasted curry cashews; Butternut pumpkin with lemon tahini and miso granola; Whole roasted cauliflower with toasted farro and romesco sauce; Roasted cabbage with lentils and pumpkin seed brown butter; Pasta alla norma salad; Charred cos lettuce with lemony mushrooms, chickpeas and marinated feta. This is simple but generous food that you will want to make every night of the week, for those you love.

The new paperback edition of the acclaimed vegetable cookbook Eat Your Veg. This isn't a vegetarian cookbook. It's a way of life that celebrates vegetables and puts them at the centre of the plate. Eat More Veg presents a mix of classics, basics, simple food and show-off dishes that make the most of what's in season. Whether you receive organic food box deliveries, go to farmer's markets or raid what's on special offer at the supermarket, you'll be able to enjoy more veg, every day. With suggestions for your store cupboard and advice on what to eat when, and an incredible variety of vegetables and recipes, we've got all the inspiration you'll need - from beetroot soup with cumin and coriander to butternut ravioli with brown butter, and from gratin dauphinoise to asparagus salad with peas, broad beans and mint - all arranged by vegetable in an easy-to-use format.

120 simple and delicious recipes in a cookbook that's chock-full of nutritional information and expert advice from Seattle's popular grocer,

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PCC Community Markets. Eating healthy, local food prepared from scratch is at the heart of this cookbook from PCC Community Markets. Going strong for sixty-five years, they are respected and appreciated throughout the NW for their commitment to local producers, sustainable food practices, and healthful, organic seasonal foods. You will find 120 recipes organized for every meal of the day, including many of PCC's most popular dishes, such as their treasured Emerald City Salad. The book also includes cooking, storing, and shopping tips -everything you need to know to make the most of the local bounty offered in your area, wherever you live.

"100 plant-based Mexican recipes to transform normally meat-heavy dishes into vegan celebrations of family and home"--

Make any recipe vegan or vegetarian to suit your preference Plant-based cooking means different things to different people. We all come to plant-based eating with different goals in mind. ATK's diverse, modern guide offers foolproof recipes for every occasion that you can tailor to suit your own needs, choosing whether to make any dish vegan or vegetarian. From building a plant-centric plate to cooking with plant-based meat and dairy, you'll find everything you need here to create varied, satisfying meals. The 500-plus recipes are vegan but flexible. You can choose whether to make the Rancheros with Avocado with tofu or eggs, the Farro Salad with Cucumber, Yogurt, and Mint with plant-based or dairy yogurt, the Vegetable Fried Rice with Broccoli and Shiitake Mushrooms with or without eggs, and the No-Bake Cherry-Almond Crisp using coconut oil or butter. ATK's plant-based eating strategy is easy, budget-friendly, and inclusive--cuisines around the world are rich with boldly flavored, naturally vegan dishes. Drawing inspiration from them, these recipes showcase produce, beans and grains, and vegan (and vegetarian) protein sources. The Complete Plant-Based Cookbook is packed with ingenious tips for cooking with plant-forward ingredients and also showcases ATK's practical techniques. Rethink how you use vegetables (blend leeks into a silky pasta sauce, use beets to transform a burger from the "vegan option" into the best option); discover how to boost umami flavor using tomato paste, dried mushrooms, and miso; and more. A thorough opening section delves into the details of modern plant-based eating, addressing shopping and storage strategies, the plethora of plant-based meat and dairy options, and how to meet nutritional needs.

There are few things more satisfying in life than cooking a beautiful meal and sharing it with others. With this concept in mind, home cook Hetty McKinnon set up a community kitchen in her inner city terrace in Surry Hills (Sydney) in May 2011, cooking and delivering hearty, inventive home-cooked salads to hungry locals who live and work in the area. As a small, one-woman show, arthur street kitchen soon grew into one of the neighbourhood's not-so-best-kept-secrets, captivating the taste buds and hearts of faithful local diners. Community brings together 60 of arthur street kitchen's inspiring, flavour-packed salad recipes. Using the freshest, seasonal produce and an honest approach to cooking, arthur street kitchen reinvents the salad in many surprising ways, injecting colour, life and flair into this most humble of everyday meals. Leaving no vegetable, herb, legume, nut or spice unturned, Community will show you how to effortlessly and confidently dish up healthy meat-free comfort food, perfect heart-and-soul meals to share with family, friends and neighbours.

NAACP IMAGE AWARD WINNER • "Phenomenal . . . transforms the kitchen into a site for creating global culinary encounters, this time inviting us to savor Afro-Asian vegan creations."—Angela Y. Davis, distinguished professor emerita at the University of California Santa Cruz
IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The Washington Post • Vogue • San Francisco Chronicle • Forbes • Food & Wine • Salon • Garden & Gun • Delish • Epicurious More than 100 beautifully simple recipes that teach you the basics of a great vegan meal centered on real food, not powders or meat substitutes—from the James Beard Award-winning chef and author of Afro-Vegan Food justice activist and author Bryant Terry breaks down the fundamentals of plant-based cooking in Vegetable Kingdom, showing you how to make delicious meals from popular vegetables, grains, and legumes. Recipes like Dirty Cauliflower,

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Barbecued Carrots with Slow-Cooked White Beans, Millet Roux Mushroom Gumbo, and Citrus & Garlic-Herb-Braised Fennel are enticing enough without meat substitutes, instead relying on fresh ingredients, vibrant spices, and clever techniques to build flavor and texture. The book is organized by ingredient, making it easy to create simple dishes or showstopping meals based on what's fresh at the market. Bryant also covers the basics of vegan cooking, explaining the fundamentals of assembling flavorful salads, cooking filling soups and stews, and making tasty grains and legumes. With beautiful imagery and classic design, *Vegetable Kingdom* is an invaluable tool for plant-based cooking today. Praise for *Vegetable Kingdom* "In the great Black American tradition of the remix and doing what you can with what you got, my friend Bryant Terry goes hard at vegetables with a hip-hop eye and a Southern grandmama's nature. To paraphrase Maya Angelou, Bryant wants us to know that once we know vegetables better, we will cook vegetables better. He ain't lyin'."—W. Kamau Bell, comedian, author, and host of the Emmy Award-winning series *United Shades of America* "[Terry's] perspective is casual and family-oriented, and the book feels personal and speaks to a wide swath of cooks . . . each dish comes with a recommended soundtrack, completing his mission to provide an immersive, joyful experience."—Publishers Weekly (starred review)

120 whole-food, vegetarian recipes for quick weeknight meals full of flavor, spice, color, and nutrition from the New York Times bestselling author of *Super Natural Cooking* "There are many reasons to love Heidi Swanson's *Super Natural Simple*. It's great food with the best ingredients presented with a modern twist."—Steve Sando, founder of Rancho Gordo When life gets busy, it often seems easier to order in or grab something on the go than to cook at home. But this is precisely when wholesome, nutrient-packed meals are needed the most. In *Super Natural Simple*, beloved blogger and New York Times bestselling author Heidi Swanson offers 120 smartly streamlined recipes—with minimal ingredients, timesaving tips, and creative flavor combinations—to make healthy home cooking completely doable. If you want approachable ways to work more vegetables onto your plate, these whole-food, vegetarian recipes, along with Heidi's power pantry of go-to dressings, drizzles, pastes, and butters, will help you create high-impact meals with total ease. Whether you're in the mood for a make-ahead morning, weeknight noodles, a one-bowl bake, or the best salads, dishes like French Onion Breakfast Strata, Blistered Cherry Tomato Soba, Spicy Chickpeas with Kale and Coconut, and Big Raspberry-Rye Cookies are quick to prepare and beautiful on the table. Featuring gorgeous photographs that give you a peek into Heidi's sunny Southern California lifestyle, *Super Natural Simple* makes eating (and living!) well second nature.

This celebration of the tradition of the community cookbook is a collection of 200 recipes celebrating Maine's rich culinary past, delicious present, and exciting future. It features recipes from everyday families and home cooks to award-winning chefs and notable Mainers. This beautifully illustrated vegetarian cookbook by bestselling author Hetty McKinnon features modern, easy, and healthy recipes for a new generation of families. Dreaming up flavorful yet nutritious meals, night after night, is one of the greatest challenges in home cooking. The secret to success is developing a repertoire of family classics--simple, adaptable, and nourishing recipes that you will want to cook time and time again. In *Family*, Hetty McKinnon shares her approach to modern, hearty, and healthy comfort food that is powered by vegetables. Some of these recipes are heirlooms, passed on from her mother, others are old family favorites, and many are healthier variations on much-loved food. With everything from a deconstructed falafel salad of roasted chickpeas and fresh greens to an earthy miso brown butter pasta with sage to sticky banana golden syrup dumplings, this book provides fun, uncomplicated food for everyone. Interwoven with McKinnon's recipes are family stories from home cooks around the world. Family teaches home cooks how to build a repertoire of crowd pleasing, flavorful vegetarian meals and shows families how to successfully eat healthily together.

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"From the ... BuzzFeed cooking brand comes 75 recipes from prominent LGBTQ+ cooks and foodies"--
Restaurants nourish us. While they're closed, we need to nourish them. WALL STREET JOURNAL BESTSELLER -
Beyond the basics of providing food and drink, restaurants fulfill a human need for connection. They're a gathering place for family and friends, for first dates and breakups and birthdays and weddings. They've been there for us in good times and bad. Now it's time for us to give back. To help support America's restaurant industry, Penguin Random House is publishing Family Meal: Recipes from Our Community, a digital-only collection featuring 50 easy recipes from our family of food and drink authors that you can't find anywhere else. Readers will get an exclusive look at what these culinary masters are cooking at home right now--recipes that feed, sustain, and provide connection to the world outside. From Mushroom Bolognese to Shrimp and Chorizo White Bean Stew to Chocolate Chip Olive Oil Cookies to Quarantine Wine Pairings, learn what Ina Garten, Samin Nosrat, Hugh Acheson, Dan Barber, Bobby Flay, Alison Roman, Christina Tosi, Kwame Onwuachi, Ruth Reichl, Claire Saffitz, Danny Trejo, and many others are cooking for comfort. All proceeds from Family Meal will benefit the Restaurant Workers' Covid-19 Emergency Relief Fund, which supports on-the-ground efforts in the restaurant community during this challenging time.

For bestselling cookbook author Hetty McKinnon, Asian cooking is personal. McKinnon grew up in a home filled with the aromas, sights, and sounds of her Chinese mother's cooking. These days she strives to recreate those memories for her own family--and yours--with traditional dishes prepared in non-traditional ways. It's a sumptuous collection of creative vegetarian recipes featuring pan-Asian dishes that anyone can prepare using supermarket ingredients. Readers will learn how to make their own kimchi, chilli oil, knife-cut noodles, and dumplings. They'll learn about the wonder that is rice and discover how Asian-inspired salads are the ultimate crossover food. McKinnon offers tips for stocking your modern Asian pantry and explores the role that sweetness plays in Asian cultures. Her recipes are a celebration of the exciting and delicious possibilities of modern Asian cooking--from Smashed Cucumber Salad with Tahini and Spicy Oil, and Finger-lickin' Good Edamame Beans with Fried Curry Leaves, to Springtime Rolls with Miso Kale Pesto and Tamarind Apple Crisp. Featuring big, powerful flavours created from simple, fresh ingredients, these recipes are firmly rooted in the place where east meets west and where tradition charts the journey to the modern kitchen.

Togethercelebrates the power of cooking to connect us to one another.In the aftermath of the Grenfell Tower fire, a group of local women gathered together to cook fresh food for their families and neighbours.Over the chatter and aromas of the kitchen they discovered the power of cooking and eating together to create connections, restore hope and normality, and provide a sense of home. This was the start of the Hubb Community Kitchen.Togetheris a storybook of this West London community, showcasing over 50 delicious recipes from the women of the Hubb Community Kitchen and including a

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foreword by HRH The Duchess of Sussex. The women invite you to make their favourite simple dishes - many handed down over generations - from the Middle East, North Africa, Europe and Eastern Mediterranean for you and your loved ones. Every dish tells a story of history, culture and family, and each has been developed to use few ingredients and easy methods so that anyone can cook these personal recipes. Together features mouthwatering recipes including Green Chilli and Avocado Dip, Coconut Chicken Curry, Aubergine Masala, Persian Chicken with Barberry Rice, Caramelised Plum Upside-Down Cake, Spiced Mint Tea and lots more. This stunning charity cookbook is a homage to life, friendship and togetherness.

"The Community Cook Book" by Anonymous. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten? or yet undiscovered gems? of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

In Moro East, Sam and Sam Clark renew their passion for the food of Spain and the Muslim Mediterranean, but this time they find their inspiration a little closer to home... in an East End allotment. Moro East follows a year in the life of this East End allotment, reflected in recipes that are unusual without being daunting. Many of the recipes reflect everyday activities at the allotment — Turkish women rolling flatbreads or clipping the young vine leaves to make dolmades, families gathering to grill kebabs at the weekend — and the spirit of the community is captured in the photographs and the dishes. The 150 imaginative and seasonal recipes include Moro favourites and new combinations.

More than thirteen hundred individual recipes, as well as suggested menus for various occasions and holidays, are collected in a new edition of this classic cookbook, first published in 1928, that is the starting place for anyone in search of authentic dishes done in the traditional style.

A NEW YORK TIMES BEST-SELLER Since his documentary, *Fat, Sick & Nearly Dead*, was released in 2010 and became a worldwide sensation, Joe Cross has become a tireless advocate for the power of juicing. *The Reboot with Joe Juice Diet* brings us of the plan that allowed him to overcome obesity, poor health, and bad habits, and presents success stories from others whose lives he's touched. Joe—who managed to lose one hundred pounds and discontinue all his medication by following his own plan—walks you through his life before juicing, sharing his self-defeating attitude toward food and fitness, and brings you along on his journey from obesity and disease to fitness, a clean bill of health, and the clarity of physical wellness. In addition to sharing Joe's inspirational story, *The Reboot with Joe Juice Diet* gives readers all the tools they need to embark on their own journey to health and wellness, including inspiration and encouragement,

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recipes, and diet plans.

THE INSTANT NEW YORK TIMES BESTSELLER • NAMED ONE OF THE BEST NEW COOKBOOKS OF THE YEAR BY Epicurious • EATER • Stained Page • Infatuation • Spruce Eats • Publisher's Weekly • Food52 • Toronto Star The dazzling debut cookbook from Joanne Lee Molinaro, the home cook and spellbinding storyteller behind the online sensation @thekoreanvegan Joanne Lee Molinaro has captivated millions of fans with her powerfully moving personal tales of love, family, and food. In her debut cookbook, she shares a collection of her favorite Korean dishes, some traditional and some reimagined, as well as poignant narrative snapshots that have shaped her family history. As Joanne reveals, she's often asked, "How can you be vegan and Korean?" Korean cooking is, after all, synonymous with fish sauce and barbecue. And although grilled meat is indeed prevalent in some Korean food, the ingredients that filled out bapsangs on Joanne's table growing up—doenjang (fermented soybean paste), gochujang (chili sauce), dashima (seaweed), and more—are fully plant-based, unbelievably flavorful, and totally Korean. Some of the recipes come straight from her childhood: Jjajangmyun, the rich Korean-Chinese black bean noodles she ate on birthdays, or the humble Gamja Guk, a potato-and-leek soup her father makes. Some pay homage: Chocolate Sweet Potato Cake is an ode to the two foods that saved her mother's life after she fled North Korea. The Korean Vegan Cookbook is a rich portrait of the immigrant experience with life lessons that are universal. It celebrates how deeply food and the ones we love shape our identity.

Renowned Sydney-based restaurateur Bill Granger presents a recipe collection to cater for all occasions, from a relaxed family brunch, to dinner with friends. Every recipe is illustrated with a colour photograph.

Here is the book that answers the age-old question: What should I bring? Foodies Eighmey and Miller combed through hundreds of folksy cookbooks, taste-testing hundreds of recipes, before narrowing their list to these 125 crowd-pleasing dishes.

When Hetty McKinnon uprooted her beloved Arthur Street Kitchen from Sydney's Surry Hills and relocated to Brooklyn, NYC, she left behind legions of devoted fans. These fans found solace in Community, Hetty's immensely popular cookbook showcasing the delicious, seasonal salads so adored by her customers. Now Hetty is back, with a second cookbook that is equally sure to delight and inspire. Neighbourhood takes its cues from Community and ventures a little bit further. These salad and sweets recipes are inspired by many different places, journeying from Brooklyn to the greater Americas, the Mediterranean, Asia, France, Australia and many other places around the world for inspiration. This is a specially formatted fixed layout ebook that retains the look and feel of the print book.

Named a Best Cookbook of the Year/Best Cookbook to Gift by Saveur, Los Angeles Times, San Francisco Chronicle, Dallas Morning News, Charleston Post & Courier, Thrillist, and more Long-Listed for The Art of Eating Prize for Best Food Book of 2021 "Dazzling. . . . [Polzine] brings a fresh approach and singular panache. . . . Her clear voice and precise, idiosyncratic instructions will allow home bakers to make exquisite fruit tarts with strawberries and plums, elegant cookies and layer cakes." —Emily Weinstein, New York Times, The 14 Best Cookbooks of Fall 2020 "This book . . . just keeps on giving. An absolute joy for bakers." —Diana Henry, The Telegraph (U.K.), The 20 Best Cookbooks to Buy This Autumn Admit it. You're here for the famous honey cake. A glorious confection of ten airy layers, flavored with burnt honey and topped with a light dulce de leche cream frosting. It's an impressive cake, but there's so much more. Wait until you try the Dobos Torta or Plum Kuchen or Vanilla Cheesecake. Throughout her baking career, Michelle Polzine of San Francisco's celebrated 20th Century Cafe has been obsessed with the tortes, strudels, Kipferl, rugelach, pierogi, blini, and other famous delicacies you might find in a grand cafe

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of Vienna or Prague. Now she shares her passion in a book that doubles as a master class, with over 75 no-fail recipes, dozens of innovative techniques that bakers of every skill level will find indispensable (no more cold butter for a perfect tart shell), and a revelation of ingredients, from lemon verbena to peach leaves. Many recipes are lightened for contemporary tastes, and are presented through a California lens—think Nectarine Strudel or Date-Pistachio Torte. A surprising number are gluten-free. And all are written with the author's enthusiastic and singular voice, describing a cake as so good it "will knock your socks off, and wash and fold them too." Who wouldn't want a slice of that? With Schlag, of course.

Romanian cooking is, at its core, the most eclectic, varied, and complex cooking found in Eastern Europe because of its national history. The dishes are considered comfort foods because of their complex and savory character.

New York Times bestseller The pie-making genius behind the popular Instagram account @lokokitchen reveals the secrets of her mind-blowing creations in this gorgeous full-color cookbook featuring 50 incredible sweet and savory pie and tart designs In a few short years, Lauren Ko made all hell bake loose, going from novice pie baker to internet star and creator of today's most surprising and delightful pie and tart designs. Her unique geometric style uses fruit and dough cut and woven into stunning shapes to highlight color and texture. With an elegant symmetry that matches their knockout flavor, her dazzlingly intricate and inventive designs look difficult to produce, but can be achieved with little more than a knife, ruler, and some patience. In *Pieometry*, Lauren reveals her secrets, sharing stories about her designs and the inspiration behind them. Warm and funny, she recounts the spectacular piesasters that led to some of her best creations, and breaks down her most beautiful designs, describing how to make naturally-colored dough, intricate weaves, and striking cut-out patterns. *Pieometry* provides clear, step-by-step instructions, accompanied by helpful photographs, which any patient baker can follow to build these pies from bottom crust to top in their own kitchens. Lauren makes it easy to mix and match doughs, fruits, fillings, and designs, and each recipe includes suggestions for alternative ingredients. Best of all, the beautiful finished pie and tart photos are just as much of a treat to look at as the pies are to eat. But even if you make a mistake here and there, her flavors save the day! When it comes to flavor, *Pieometry* offers a balance of sweet and savory pies that are a feast for the senses, including: *Of a Shingle Mind*: Honey ricotta tart with an herbed pastry shell and beets *Berried Treasure*: Lavender blackberry cream with a shortbread crust and berries *Wave of Wonders*: Cardamom coffee cream with a shortbread crust and pear *Once in a Tile*: Pumpkin black sesame pie with a black sesame crust *C and Easy*: Butternut bacon macaroni and cheese pie with a whole wheat cheddar chive crust *Squiggle Room*: Grilled cinnamon pineapple pie with a basic butter crust Whether you want to impress at the holidays or just spruce up a family meal, *Pieometry* is your guide to transforming a rustic traditional dessert into a modern masterpiece.

An overwhelmingly gorgeous book, packed with simple and delicious recipes for salads and more from Montreal's favourite gourmet salad restaurant! There's nothing a Mandy's salad can't fix. Want an explosion of colour, texture, flavour and fabulousness? Look no further. Inside the pages of this stunning cookbook (and the Mandy's restaurants it's named after) lies everything you need to take your salad game from a meh-maybe, to woaaaah, baby!! Mandy's gourmet salads are a jewel of Montreal's (jam-packed) food scene. What started as a 3ft counter at the back of Mimi & Coco clothing store is now an 8 location success story, with ongoing expansion in every direction. Behind Mandy's are the irresistible Wolfe sisters, Mandy and Rebecca. Mandy is in charge of menu inspiration and creation; Rebecca leads the design of all their restaurant locations. More is more is the mantra for both: more colour, more texture, more vibrancy, more life! In *Mandy's Gourmet Salads*, Mandy and Rebecca talk you through how to create their coveted salads at home, including easy prep steps for essential ingredients, how to

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mix their famous dressings, and how to combine flavours and textures to create a salad masterpiece. Also inside are recipes for Mandy's nutritious, filling and fantastic grain bowls (for those who want a bit more sustenance) as well as chapters dedicated to smoothies and sweets (sharing Mandy's famous chocolate chip cookie recipe for the first time...). Perfectly timed for fresh summer living, Mandy's Gourmet Salads is a feast, for the eyes as well as the tastebuds!

Hearty and healthy salad recipes inspired by neighborhoods across the globe. No matter where you live in the world, it is the daily rituals of food that bind and connect us. Neighborhood is a must-have collection of show-stopping yet simple vegetable-packed recipes, delivered against a backdrop of charming stories of food, family, and friendship. These delicious main-meal salads are filled with exciting flavors from around the world, journeying from Brooklyn to the greater Americas, the Mediterranean, Asia, France, Australia, and many other neighborhoods. Incorporating vegetables, grains, beans, nuts, herbs, and spices in exciting combinations, the recipes here redefine what a salad can be. From Shredded Collard Greens, Baked Sweet Potato, and Pinto Beans with Paprika-Buttermilk Dressing to Cumin-Spiced Cauliflower with Fried Lentils and Spinach Yogurt and Thai Carrot and Peanut Salad, the sixty hearty salad recipes represent plant-based goodness at its very best, with recipes you'll want to make time and time again. A collection of dessert recipes leaves the book with a sweet finish.

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.

This is a new edition of Herald Press's all-time best-selling cookbook, helping thousands of families establish a climate of joy and concern for others at mealtime. The late author's introductory chapters have been edited and revised for today's cooks. Statistics and nutritional information have been updated to reflect current American and Canadian eating habits, health issues, and diet guidelines. The new U.S. food chart "My Plate" was slipped in at the last minute and placed alongside Canada's Food Guide. But the message has changed little from the one that Doris Janzen Longacre promoted in 1976, when the first edition of this cookbook was released. In many ways she was ahead of her time in advocating for people to eat more whole grains and more vegetables and fruits, with less meat, saturated fat, and sugars. This book is part of the World Community Cookbook series that is published in cooperation with Mennonite Central Committee, a worldwide ministry of relief, development, and peace. "Mennonites are widely recognized as good cooks. But Mennonites are also a people who care about the world's hungry."—Doris Janzen Longacre

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A companion to "The South Beach Diet" presents more than two hundred recipes that demonstrate how to eat healthfully without compromising taste, outlining the diet's basic philosophies and sharing personal success stories.

In Annabel Crabb's accidental second career as the host of political cooking show Kitchen Cabinet, she negotiates her way into the homes of Australian politicians, bringing dessert - the internationally recognised culinary code for 'I come in peace'. But food is a language that says so much more than 'Please let me in, Madam Speaker'. To friends and family, food can say everything from 'I'm sorry you had a bad day' to 'Congratulations, you clever thing'. And it means still more when brought to the door. Now, in Special Delivery, Annabel has teamed up with her best friend from childhood, fellow food tragic and Kitchen Cabinet recipe consultant Wendy Sharpe, to bring you recipes for those knockout desserts as well as tons more ideas for soups, salads, pastries, breads and other treats ideally suited to make and take to those you love. Each recipe is offered up with transport instructions or an implicit promise to look the other way if you just want to eat it straight from the tin.

Community is all about sharing good food, giving you endless ideas on delicious salads to serve up for your family, friends and neighbours. These simple, sustainable and healthy recipes feature fresh, seasonal produce and inject colour, life and flair into that most modest of everyday meals: the salad. Rather than being simply sides, Community's salads are meals in their own right, giving vegetables, legumes, herbs and nuts their moment to shine. The recipes in Community are inspired by author Hetty McKinnon's community kitchen, Arthur Street Kitchen, where Hetty single-handedly makes and delivers homemade salads to residents in Surry Hills, Sydney, on Thursday and Friday every week. All by bike! Hetty's salads use only the freshest produce, sourced locally wherever possible. Inspired first and foremost by the seasons, Hetty also takes cues from what she sees, smells and experiences from the world around her. At the heart of every dish is a core vegetable, around which a thoughtful culinary story is built, resulting in honest, inventive and hearty salads that deliver big, punchy flavours.

REVISED EDITION WITH NEW RECIPES AND STORIES 'Community completely changed my understanding of how vegetables can be used, and even how they're supposed to taste.' Community moves salads firmly to the centre of the plate, injecting colour, life and flair into everyday vegetables, and showing you how to achieve exciting flavours and hearty main meals with simple, nourishing ingredients. These are the kind of recipes you will want to share with your family, friends and neighbours, time and time again. Originally released in 2014, Community became an instant classic and favourite in kitchens all over Australia and around the world, creating a community of salad-lovers who are passionate about cooking and sharing vegetables. In this revised edition, Hetty shares 20 new recipes and some of those readers' stories - with accompanying interviews and beautiful imagery - to give the book back to the fans who made it such a phenomenon. New recipes include: Roasted sweet potato with lime cashew cream and roasted curry cashews; Butternut pumpkin with lemon tahini and miso granola; Whole roasted cauliflower with toasted farro and romesco sauce; Roasted cabbage with lentils and pumpkin seed brown butter; Pasta alla norma salad; Charred cos lettuce with lemony mushrooms, chickpeas and marinated feta. This is simple but generous food that you will want to make every night of the week, for those you love. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book.

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