

Cook Beautiful

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Brian Cook's Landscapes of Britain - Brian Cook 2012

The illustrations of Brian Cook from the 1930s, 1940s and 1950s have become iconic. His heightened use of colour, in a flat colour poster style, is much imitated, but never surpassed. His jacket covers for the Batsford series of books that celebrated British life are now very collectable. This collection of his best work is a beautiful publication that should be enjoyed not only by collectors but all lovers of good design and illustration. Brian Cook describes his working processes, the then-new printing process that allowed him to pioneer his characteristic bold colours, and the design principles and practical methods of his craft. A stunning book for designers.

Mastering the Art of French Cooking - Julia Child 1976

Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction. And here is the book that, for forty years, has been teaching Americans how. Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than one hundred instructive illustrations, is revolutionary in its approach because: It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final

creation of a delicate confection. It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire.

Salt, Fat, Acid, Heat - Samin Nosrat 2017-04-25

Now a Netflix series New York Times Bestseller and Winner of the 2018 James Beard Award for Best General Cookbook and multiple IACP Cookbook Awards Named one of the Best Books of 2017 by: NPR, BuzzFeed, The Atlantic, The Washington Post, Chicago Tribune, Rachel Ray Every Day, San Francisco Chronicle, Vice Munchies, Elle.com, Glamour, Eater, Newsday, Minneapolis Star Tribune, The Seattle Times, Tampa Bay Times, Tasting Table, Modern Farmer, Publishers Weekly, and more. A visionary new master class in cooking that distills decades of professional experience into just four simple elements, from the woman declared "America's next great cooking teacher" by Alice Waters. In the tradition of The Joy of Cooking and How to Cook Everything comes Salt, Fat, Acid, Heat, an ambitious new approach to cooking by a major new culinary voice. Chef and writer Samin Nosrat has taught everyone from professional chefs to middle school kids to author Michael Pollan to cook using her revolutionary, yet simple, philosophy. Master the use of just four elements--Salt, which enhances flavor; Fat, which delivers flavor and generates

texture; Acid, which balances flavor; and Heat, which ultimately determines the texture of food--and anything you cook will be delicious. By explaining the hows and whys of good cooking, Salt, Fat, Acid, Heat will teach and inspire a new generation of cooks how to confidently make better decisions in the kitchen and cook delicious meals with any ingredients, anywhere, at any time. Echoing Samin's own journey from culinary novice to award-winning chef, Salt, Fat Acid, Heat immediately bridges the gap between home and professional kitchens. With charming narrative, illustrated walkthroughs, and a lighthearted approach to kitchen science, Samin demystifies the four elements of good cooking for everyone. Refer to the canon of 100 essential recipes--and dozens of variations--to put the lessons into practice and make bright, balanced vinaigrettes, perfectly caramelized roast vegetables, tender braised meats, and light, flaky pastry doughs. Featuring 150 illustrations and infographics that reveal an atlas to the world of flavor by renowned illustrator Wendy MacNaughton, Salt, Fat, Acid, Heat will be your compass in the kitchen. Destined to be a classic, it just might be the last cookbook you'll ever need. With a foreword by Michael Pollan.

Beautiful Boards - Maegan Brown 2019-09-24
Make mealtimes, special occasions, and holidays extra memorable with these 50 delicious, inspiring, family-friendly, and easy-to-recreate snack boards. Visually exciting and deliciously enticing, The BakerMama's snack boards move beyond (and include) classic cheese and charcuterie and are comprised of easy-to-find fresh and prepared foods, arranged in beautiful, artful, and whimsical ways (think a football shape for watching the game and a turkey shape for celebrating Thanksgiving). The variety of foods on each board are great for a group, big or small, and will bring people together through snacking, all while introducing kids to foods they might not normally try. Plus, you can make the boards ahead of time, so you can actually sit down and spend time with your loved ones. In this book, you will find boards for anytime, entertaining and special occasions, seasons and holidays, breakfast and brunch, meals, and desserts. Impress your family and friends with artful masterpieces, including: After School Board Date Night In Board Birthday Dessert

Board Unicorn Board Summer Board Candy Cane Caprese Board Pancake Board Bloody Mary Board Build-Your-Own Taco Board Cobb Salad Board Build-Your-Own Sundae Board Along with The BakerMama sharing her tips to get you into the board mind-set, every board is accompanied by a gorgeous, large photo and step-by-step instructions to make each one easy to recreate. Beautiful Boards is an entertaining game changer that will have you spending less time in the kitchen and more time having fun.

Simple Beautiful Food - Amanda Frederickson 2020-04-07

Get inspired to make delicious food any day of the week with this playful and inventive cookbook featuring 100 recipes from the creator of Instagram's "Fridge Foraging" series. With more than a hundred ideas and a photo for every recipe, Simple Beautiful Food will have you making delicious dishes any day of the week. Author Amanda Frederickson shares enticing breakfast bites such as Sweet and Savory Yogurt Bowls, easy work lunches such as Salmon and Avocado Nori Wraps, and delicious dinners such as One-Pot Chicken with Orzo and Sun-Dried Tomatoes. She also provides "choose your own adventure" riffs where one ingredient is used in many different ways, giving you greater flexibility and confidence in the kitchen. With a clever and bright design, Simple Beautiful Food allows you to whip up your (new) favorite recipes whenever cravings strike.

Cook This Book - Molly Baz 2021-04-20
NEW YORK TIMES BESTSELLER • A thoroughly modern guide to becoming a better, faster, more creative cook, featuring fun, flavorful recipes anyone can make. ONE OF THE BEST COOKBOOKS OF THE YEAR: NPR, Food52, Taste of Home "Surprising no one, Molly has written a book as smart, stylish, and entertaining as she is."—Carla Lalli Music, author of Where Cooking Begins If you seek out, celebrate, and obsess over good food but lack the skills and confidence necessary to make it at home, you've just won a ticket to a life filled with supreme deliciousness. Cook This Book is a new kind of foundational cookbook from Molly Baz, who's here to teach you absolutely everything she knows and equip you with the tools to become a better, more efficient cook. Molly breaks the essentials of cooking down to clear

and uncomplicated recipes that deliver big flavor with little effort and a side of education, including dishes like Pastrami Roast Chicken with Schmaltzy Onions and Dill, Chorizo and Chickpea Carbonara, and of course, her signature Cae Sal. But this is not your average cookbook. More than a collection of recipes, Cook This Book teaches you the invaluable superpower of improvisation through visually compelling lessons on such topics as the importance of salt and how to balance flavor, giving you all the tools necessary to make food taste great every time. Throughout, you'll encounter dozens of QR codes, accessed through the camera app on your smartphone, that link to short technique-driven videos hosted by Molly to help illuminate some of the trickier skills. As Molly says, "Cooking is really fun, I swear. You simply need to set yourself up for success to truly enjoy it." Cook This Book will help you do just that, inspiring a new generation to find joy in the kitchen and take pride in putting a home-cooked meal on the table, all with the unbridled fun and spirit that only Molly could inspire.

A Couple Cooks - Pretty Simple Cooking - Sonja Overhiser 2018-02-06

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. *A Couple Cooks | Pretty Simple Cooking* is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan

and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Dishoom - Shamil Thakrar 2019-09-05

THE SUNDAY TIMES BESTSELLER Transport your loved ones to Bombay this Christmas with the gift of Dishoom 'A love letter to Bombay told through food and stories, including their legendary black daal' Yotam Ottolenghi At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani, Chicken Ruby and Lamb Raan, along with Masala Chai, coolers and cocktails. As you learn to cook the Dishoom menu, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chai and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful cookery book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater

Made in America - Lucy Lean 2011

Features updated classic recipes from chefs across the county with an introduction that includes the background and origin of the dish and a profile of the chef.

The Natural Cook - Matt Stone 2016-07-27

How do you cook irresistible food without harming the planet? It's all about adopting new habits - opening your eyes to local foods and making the best of them, reducing waste by using every last bit of each ingredient, and enjoying well-raised meat and fish (while saving the bones to make the best broth ever!) Try your hand at traditional techniques that have become popular again - yoghurt-making, preserving,

pickling and fermenting. The bonus is that you'll be producing delicious food that just happens to be good for you, too. Matt Stone, one of Australia's brightest young chefs, is a passionate advocate of zero-waste cooking and ethical food, and an even bigger fan of a cracking meal. Whether it's a nourishing breakfast, a quick weeknight meal or a feast for friends, Matt shows how creating sustainable food that's full of flavour is easier than you think.
Mei Mei---a Beautiful Fish - 2013

Cook with Jamie - Jamie Oliver 2007-10-02
My guide to making you a better cook. I can't tell you how long I've dreamed about writing this book. It's the biggest book I've ever done, and I've really tried to make it a timeless, modern-day classic. Whether you're a student, a young couple, an established cook, or a novice, I'll take you through a whole load of simple and accessible recipes that will blow the socks off your family and any guests you might have round for dinner. There's information on the equipment that I think you should have in your kitchen, advice on how to recognize and cook loads of different cuts of meat, as well as on how to get the best value and quality when you're out shopping. With all of us consuming more processed food than ever, it's a sad fact that most people just aren't confident enough to cook anymore. With this in mind, now is the time for you to get stuck in and reclaim your fantastic cooking heritage! You know what . . . if you're going to eat three times a day for the rest of your life, you might as well learn to cook properly and enjoy it! So roll up your sleeves and let me help you. P.S.: By the way, you should feel good about buying this book because every single penny I make from it will go toward training and inspiring young kids from tough backgrounds all over the world to have a career in food through the Fifteen Foundation. So on behalf of them, thank you.

Eat Beautiful - Wendy Rowe 2016-06-23
Foreword by Sienna Miller. World-renowned beauty and make-up expert Wendy Rowe knows skin inside out. In this refreshing beauty book, Wendy will teach you how to keep your skin healthy and let your inner and outer beauty shine. Wendy has devised over 70 easy and delicious recipes specifically designed to feed

your skin with the nutrients it needs to glow. Each of the recipes correlates to an essential skin-feeding ingredient that will help target specific skin problems and common complaints. From cucumbers, 'the internal cleanser', to limes, 'the natural astringent' and carrots, 'the immunity booster', there are also breakdowns of the vitamins and nutrients each of these familiar ingredients provide. And not only will there be methods for feeding your skin, there will also be suggestions on how to keep your skin pampered with recipes for homemade masks, scrubs, mists, cleansers and toners, as well as an informative troubleshooting section for confidence-zapping skin problems. Wendy provides specific advice for foods to embrace or avoid depending on your skin. Split into the four seasons, this stunning book can be dipped in and out of, or followed like a seasonal plan, and will ensure that you achieve beautiful, radiant skin all year round.

Cook Beautiful - Athena Calderone 2017-10-10
The debut cookbook from the creator of EyeSwoon features 100 seasonal recipes for meals as gorgeous as they are delicious. In *Cook Beautiful*, Athena Calderone reveals the secrets to preparing and presenting unforgettable meals. As "The modern girl's Martha Stewart", Athena cooks with top chefs, hosts incredible dinners, and designs stunning tablescapes—all while balancing the visual elements of each dish with incredible flavors. In her debut cookbook, she shows us how to achieve her impeccable yet approachable cooking style (New York Times T Magazine). Included are 100 recipes with step-by-step advice on everything from prep to presentation—from artfully layering a peach and burrata salad to searing a perfect steak. Recipes include Grilled Zucchini Flatbread with Ramp-Pistachio Pesto, Stewed Pork with Squash and Walnut Gremolata, Blood Orange Bundt Cake with Orange Bitters Glaze, and more. Organized by season, each section closes with a tablescape inspired by nature, along with specific table décor and entertaining tips.

The Family Dinner - Laurie David 2010-11-03
The producer of *An Inconvenient Truth*, Laurie David's new mission is to help America's overwhelmed families sit down to a Family Dinner, and she provides all the reasons, recipes and fun tools to do so. Laurie David speaks from her own experience confronting the challenges

of raising two teenage girls. Today's parents have lots to deal with and technology is making their job harder than ever. Research has proven that everything we worry about as parents--from drugs to alcohol, promiscuity, to obesity, academic achievement and just good old nutrition--can all be improved by the simple act of eating and talking together around the table. Laurie has written a practical, inspirational, fun (and, of course, green) guide to the most important hour in any parent's day. Chock-full chapters include: Over seventy-five kid approved fantastic recipes; tips on teaching green values; conversation starters; games to play to help even the shyest family member become engaged; ways to express gratitude; the family dinner after divorce (hint: keep eating together) and much more. Filled with moving memories and advice from the country's experts and teachers, this book will get everyone away from electronic screens and back to the dinner table.

SymmetryBreakfast - Michael Zee 2016-08-11
"SymmetryBreakfast is a beautiful cookbook for foodies and feeders who wonder why breakfast has to be out of a box. It's for people who love exploring diverse foods, those who get a kick out of hosting friends and family, and those who like making food look pretty on the plate. Through inspirational food and gorgeous photography, it explores what breakfast is and what it means to people around the world. From Hawaiian Loco Moco and Russian blinis, to Spanish churros and New York bagels, it surprises with the foreign and delights with the familiar. With over 90 delicious recipes and cocktails for perfectly plated breakfasts, more complex dishes for seasoned cooks and recipes with a great story behind them, SymmetryBreakfast will make you hungry, cheer you up and change the way you think about breakfast."

Korean American - Eric Kim 2022-03-29
NEW YORK TIMES BESTSELLER • ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Food52, Eater, Food & Wine, Thrillist, Book Riot An homage to what it means to be Korean American with delectable recipes that explore how new culinary traditions can be forged to honor both your past and your present. "This is such an important book. I savored every word and want to cook every recipe!"—Nigella Lawson, author of *Cook, Eat, Repeat* New York

Times staff writer Eric Kim grew up in Atlanta, the son of two Korean immigrants. Food has always been central to his story, from Friday-night Korean barbecue with his family to hybridized Korean-ish meals for one—like Gochujang-Buttered Radish Toast and Caramelized-Kimchi Baked Potatoes—that he makes in his tiny New York City apartment. In his debut cookbook, Eric shares these recipes alongside insightful, touching stories and stunning images shot by photographer Jenny Huang. Playful, poignant, and vulnerable, *Korean American* also includes essays on subjects ranging from the life-changing act of leaving home and returning as an adult, to what Thanksgiving means to a first-generation family, complete with a full holiday menu—all the while teaching readers about the Korean pantry, the history of Korean cooking in America, and the importance of white rice in Korean cuisine. Recipes like Gochugaru Shrimp and Grits, Salt-and-Pepper Pork Chops with Vinegared Scallions, and Smashed Potatoes with Roasted-Seaweed Sour Cream Dip demonstrate Eric's prowess at introducing Korean pantry essentials to comforting American classics, while dishes such as Cheeseburger Kimbap and Crispy Lemon-Pepper Bulgogi with Quick-Pickled Shallots do the opposite by tinging traditional Korean favorites with beloved American flavor profiles. Baked goods like Milk Bread with Maple Syrup and Gochujang Chocolate Lava Cakes close out the narrative on a sweet note. In this book of recipes and thoughtful insights, especially about his mother, Jean, Eric divulges not only what it means to be Korean American but how, through food and cooking, he found acceptance, strength, and the confidence to own his story.

The Cook You Want to Be - Andy Baraghani 2022-05-24
NEW YORK TIMES BESTSELLER • Beloved food writer and social media star Andy Baraghani helps you define and develop your personal cooking style—and become the cook you want to be—in more than 100 recipes. "This book is full of things I want to make and cook."—Yotam Ottolenghi ONE OF THE BEST COOKBOOKS OF THE YEAR: Bon Appétit Andy Baraghani peeled hundreds of onions at Chez Panisse as a teenage intern, honed his perfectly balanced

salad-making skills at Estela in New York, and developed recipes in the test kitchens of Saveur, Tasting Table, and Bon Appétit. It took him all those years to figure out the cook he wanted to be: a cook who is true to his Persian heritage, a fresh-vegetable lover, a citrus superfan, and an always-hungry world traveler. In *The Cook You Want to Be*, Baraghani shows home cooks on how to hone their own cooking styles by teaching the techniques and unexpected flavor combinations that maximize flavor in minimal time. At Bon Appétit, Baraghani created a bevy of viral recipes—from Tahini Ranch to Fall-Apart Caramelized Cabbage—that became household staples. Here, he follows up with more umami-rich dishes, beautiful and restaurant-worthy meals (that take half the time), and well-known dishes recast in utterly delicious ways. Among his debut cookbook's 100 recipes, new surefire hits include Caramelized Sweet Potatoes with Browned Butter Harissa; Sticky, Spicy Basil Shrimp; and Tangy Pomegranate-Chicken. Cooks will find inspiration to riff on, quick meals for hurried weeknights, condiments galore, and memorable meals to impress dinner guests. In essays throughout the book, Baraghani shares convictions (why everyone must make his beloved Persian egg dish, kuku sabzi) and lessons to live by (the importance of salting fish before cooking it). *The Cook You Want to Be* is a trove of go-to recipes and knowledge, stunning photographs, and delicious, simple home cooking for modern times.

Why We Cook - Lindsay Gardner 2021-03-02
Join the conversation . . . With more than one hundred women restaurateurs, activists, food writers, professional chefs, and home cooks—all of whom are changing the world of food. Featuring essays, profiles, recipes, and more, *Why We Cook* is curated and illustrated by author and artist Lindsay Gardner, whose visual storytelling gifts bring nuance and insight into their words and their work, revealing the power of food to nourish, uplift, inspire curiosity, and effect change. "Prepare to be blown away by Lindsay Gardner's illustrations. Her gift as an artist is part of this fluid conversation about food with some of the most intriguing women, and you'll never want it to end. *Why We Cook* highlights our voices and varied perspectives in and out of the kitchen and empowers us to

reclaim our place in it." —Carla Hall, chef, television personality, and author of *Carla Hall's Soul Food* "Why We Cook is a wonderful, heartwarming antidote to these trying times, and a powerful testament to unity through food." —Anita Lo, chef and author of *Solo* and *Cooking Without Borders* "This book is a beautiful object, but it's also much more than that: an essay collection, a trove of recipes, a guidebook for how we might use food to fight for and further justice. The women in its pages remind us that it's in the kitchen, in the field, and around the table that we do our most vital work as human beings—and that, now more than ever, we must." —Molly Wizenberg, author of *A Homemade Life* and *The Fixed Stars*
Season - Nik Sharma 2018-10-02

There are few books that offer home cooks a new way to cook and to think about flavor—and fewer that do it with the clarity and warmth of Nik Sharma's *Season*. *Season* features 100 of the most delicious and intriguing recipes you've ever tasted, plus 125 of the most beautiful photographs ever seen in a cookbook. Here Nik, beloved curator of the award-winning food blog *A Brown Table*, shares a treasury of ingredients, techniques, and flavors that combine in a way that's both familiar and completely unexpected. These are recipes that take a journey all the way from India by way of the American South to California. It's a personal journey that opens new vistas in the kitchen, including new methods and integrated by a marvelous use of spices. Even though these are dishes that will take home cooks and their guests by surprise, rest assured there's nothing intimidating here. *Season*, like Nik, welcomes everyone to the table!

Cook Beautiful - Athena Calderone 2017-10-10
The debut cookbook from Athena Calderone, creator of *EyeSwoon*, with 100 seasonal recipes for meals as gorgeous as they are delicious. In *Cook Beautiful*, Athena reveals the secrets to preparing and presenting unforgettable meals. As the voice and curator behind *EyeSwoon*, an online lifestyle destination for food, entertaining, fashion, and interior design, Athena cooks with top chefs, hosts incredible dinners, and designs stunning tablescapes, while emphasizing the importance of balancing the visual elements of each dish with incredible flavors. In her debut

cookbook, she's finally showing the rest of us how to achieve her impeccable yet approachable cooking style. Included are 100 recipes with step-by-step advice on everything from prep to presentation--from artfully layering a peach and burrata salad to searing a perfect steak. Recipes include Grilled Zucchini Flatbread with Ramp-Pistachio Pesto, Charred Eggplant with Zaatar and Yogurt Tahini, Mezzi Rigatoni with Radicchio and Guanciale, Stewed Pork with Squash and Walnut Gremolata, Blood Orange Bundt Cake with Orange Bitters Glaze, and more. Organized by season, each section closes with a tablescape inspired by nature, along with specific table décor and entertaining tips. *Cook Beautiful* is where design meets food, where culinary tradition marries food styling, where home chefs become experts. These are luscious dishes to make for friends and family, with advice that will inspire you to create visually stunning, and still wholly delicious, culinary masterpieces.

[Bondi Harvest](#) - Guy Turland 2016-04

BONDI HARVEST brings you the very best of sundrenched, simple, delicious and healthy Australian food and flavours from the most beautiful beach in the world. With a style that sits somewhere between a young Jamie Oliver and a Corona ad, Guy Turland (chef, surfer, free-diver and YouTube cooking sensation) captures the easy, laidback, sundrenched essence of Bondi Beach. His recipes are chock-a-block with sunny, seasonal, vibrant, and zingily fresh flavours, designed to be eaten and enjoyed by friends and family. Celebrating good times and focusing on delicious tastes, simplicity, sustainability, seasonal cooking, fresh whole foods and - most importantly - not taking life too seriously, this is food, flavours and lifestyle from the most beautiful beach in the world. After working as a chef in some of Australia's finest restaurants, Guy Turland and business partner Mark Alston started their YouTube cooking show in 2012, with only a surfboard, a camera and a camp oven, cooking food al fresco in some of Bondi's most iconic beauty spots. Now BONDI HARVEST is a hit weekly YouTube cooking show, with over 48,000 subscribers. Guy's recipes are featured on The Guardian's website and the two men have opened a restaurant in Sydney in addition to the Depot cafe in Bondi. Guy has also

cooked live on NBC's Today Show. Find out more at <http://bondiharvest.com/about/>
Maangchi's Big Book of Korean Cooking - Maangchi 2019

The definitive book on Korean cuisine by "YouTube's Korean Julia Child"* and the author of Maangchi's Real Korean Cooking *New York Times

Cooking with Mushrooms - Andrea Gentl 2022-10-18

Cooking with Mushrooms offers nearly 100 home-cook-friendly recipes that optimize the flavors, textures, and healing powers of mushrooms for inspired meals any time of the day—from food and travel writer and award-winning photographer Andrea Gentl.

The Moon Juice Cookbook - Amanda Chantal Bacon 2016-10-25

The founder of L.A.'s hottest wellness boutique, Amanda Chantal Bacon offers the ultimate resource for foodies looking to restore their health the natural way, using functional foods to create seriously healing drinks, snacks, and sweet treats. Since Amanda Chantal Bacon founded Moon Juice in 2011, it has evolved into one of the nation's fastest growing wellness brands, and in *The Moon Juice Cookbook*, she artfully distills her powerful approach to healthy living, sharing over 75 recipes for the brand's most popular healing beverages and provisions. Amanda's recipes harness the healing properties of adaptogenic herbs, raw foods, and alkalizing ingredients to create potent drinks, snacks, and sweets that deliver a multitude of benefits, including sparked libido, glowing skin, and boosted immunity. She begins by guiding readers through the fundamentals of the Moon Juice kitchen, teaching them how to stock the larder with milks, juices, cultured foods, and "unbakery" doughs and crèmes—all of which can be mixed and matched to create nutritionally turbo-charged meals with minimal effort—and the essential time- and money-saving strategies they'll need to make their new kitchen practices stick. With recipes for healthful, delectable indulgences like Strawberry Rose Geranium Bars, Hot Sex Milk, Savory Tart with Cheese and Tomato Filling, Pulp Brownies with Salted Caramel Sauce, Yam Julius Milk, and Chocolate Chaga Donuts, *The Moon Juice Cookbook* is the stylish yet pragmatic roadmap readers need to

achieve optimal wellness in a natural and delicious way.

The Cook's Atelier - Marjorie Taylor 2018-04-10
The renowned school “shares the classic techniques they teach: It’s French cooking made easy, interspersed with a glimpse into life in regional France” (Fathom). IACP Cookbook Award for Food Photography & Styling IACP Cookbook Award for Design Mother and daughter American expats Marjorie Taylor and Kendall Smith Franchini always dreamed of living in France. With a lot of hard work and a dash of fate, they realized this dream and cofounded The Cook’s Atelier, a celebrated French cooking school in the storybook town of Beaune, located in the heart of the Burgundy wine region. Combining their professional backgrounds in food and wine, they attract visitors from near and far with their approachable, convivial style of cooking. Featuring more than 100 market-inspired recipes and 300 exceptional photographs, this comprehensive reference is an extension of their cooking school, providing a refreshingly simple take on French techniques and recipes that every cook should know—basic butchery, essential stocks and sauces, pastry, dessert creams and sauces, and preserving, to name a few. Seasonal menus build on this foundation, collecting recipes that showcase their fresh, vegetable-focused versions of timeless French dishes, such as: Green Garlic Soufflé Watermelon and Vineyard Peach Salad Little Croques Madames Sole Meunière with Beurre Blanc and Parsleyed Potatoes Seared Duck Breast with Celery Root Puree and Chanterelles Madeleines Plum Tarte Tatin Almond-Cherry Galette More than a practical introduction to classic French cooking, this richly illustrated volume is also a distinctively designed celebration of the French art of joie de vivre and “is likely to have readers fantasizing about their own escapes to France” (Publishers Weekly, starred review).

Japanese Home Cooking - Sonoko Sakai 2019-11-19

The essential guide to Japanese home cooking—the ingredients, techniques, and over 100 recipes—for seasoned cooks and beginners who are craving authentic Japanese flavors. Using high-quality, seasonal ingredients in

simple preparations, Sonoko Sakai offers recipes with a gentle voice and a passion for authentic Japanese cooking. Beginning with the pantry, the flavors of this cuisine are explored alongside fundamental recipes, such as dashi and pickles, and traditional techniques, like making noodles and properly cooking rice. Use these building blocks to cook an abundance of everyday recipes with dishes like Grilled Onigiri (rice balls) and Japanese Chicken Curry. From there, the book expands into an exploration of dishes organized by breakfast; vegetables and grains; meat; fish; noodles, dumplings, and savory pancakes; and sweets and beverages. With classic dishes like Kenchin-jiru (Hearty Vegetable Soup with Sobagaki Buckwheat Dumplings), Temaki Zushi (Sushi Hand Rolls), and Oden (Vegetable, Seafood, and Meat Hot Pot) to more inventive dishes like Mochi Waffles with Tatsuta (Fried Chicken) and Maple Yuzu Kosho, First Garden Soba Salad with Lemon-White Miso Vinaigrette, and Amazake (Fermented Rice Drink) Ice Pops with Pickled Cherry Blossoms this is a rich guide to Japanese home cooking. Featuring stunning photographs by Rick Poon, the book also includes stories of food purveyors in California and Japan. This is a generous and authoritative book that will appeal to home cooks of all levels.

Beautiful Cook - Juan LianChuiMeng 2020-09-01
She died fighting for her country, and when she woke up, she was humiliated in public. On the day of the wedding, he had paid respects to the rooster. How many people could meet him? She had become the laughingstock of the Southern Kingdom. Everyone despised her, but she remained calm and collected. "Prince, can you give me a piece of paper?" If marriage was disgraceful, then he would sacrifice his blood to her! Courtyard battles, house fights, stepping on scum men, exterminating the white lotus! While chatting and laughing, she was adept at it. The world was in chaos. A group of outstanding talents rose up, and she had all kinds of calculations. She fought for the favor, and she was like the wind and water that surged up! In this life, she would no longer be a sacrifice to the chaotic world. She would turn the world upside down!

The House Beautiful - Clarence Cook 2013-04-10
Lucid, charmingly written text — profusely illustrated — leads would-be decorators through

the rooms of a late-19th-century home in a delightful quest for the right "look."

#Cook for Syria : The Recipe Book - Clerkenwell Boy 2016-12

A special edition cookbook for #CookforSyria to raise additional awareness and funds for the world's largest humanitarian crisis, with all profits going to Unicef's Syria Relief Fund. The ongoing conflict in Syria has caused the largest humanitarian crisis since WW II, with the lives of more than 8 million children in danger. Many have lost family and friends and have been forced to flee their homes. 50% of all Syrian refugees are children and boys as young as seven are being recruited to fight. The risk of losing a generation grows every day. The #CookForSyria Recipe Book is the product of a hugely successful fundraising initiative organised by Clerkenwell Boy (@clerkenwellboyEC1, 151,000 followers on Instagram) and SUITCASE Magazine. The month-long campaign focusing around Syrian cuisine involved some of the world's greatest chefs, including Yottam Otolenghi, Jamie Oliver and Angela Hartnett, and their recipes are included here.

Good and Cheap - Leanne Brown 2015-07-14

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter

campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it "Terrific!"; and Michael Pollan, who cited it as a "cool kickstarter." In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace. Grist - Abra Berens 2021-10-26

Make grains the easiest, healthiest, and most exciting stars on your table. Grist is the only grain and legume cookbook you need. Abra Berens, a James Beard semifinalist for Outstanding Chef: Great Lakes and the author of Ruffage, shares more than 300 recipes and variations, plus substantial reference information to help you discover the next great grain. Grist includes more than 125 recipes for 29 different types of grains, legumes, and seeds that, in combination with vegetables and lean proteins, are the stars of the healthiest, most variable, and most satisfying meals—many of them gluten free. New and seasoned home cooks will want to reference this guide to start building a repertoire of approachable, big-on-flavor recipes. Home cooks will be attracted to the reference quality of the book, its beauty (more than 100 photos and 30 illustrations) and heft (125 recipes + 300 variations = 448 pages), as well as the great writing, relatable voice, author authority, unique recipe style, extensive variations, and gorgeous photography and illustrations. THIS IS THE A TO Z OF GRAINS, BEANS, AND LEGUMES: The content is deep and authoritative, but also wide-ranging, with information and recipes for 29 different grains, legumes, and seeds: Amaranth, Barley, Black-Eyed Peas, Buckwheat, Bulgur, Chickpeas, Common Beans, Corn, Cowpeas, Crowder Peas, Farro, Fava Beans, Field Peas, Fonio, Freekeh, Legumes, Lentils, Lima Beans, Millet, Oats, Quinoa, Rice, Sorghum, Split Peas, Soy Beans, Teff, Tiny Seed Grains, and Wheat Berries. REFERENCE BOOK: Organized by type of grain/legume/seed, each chapter offers authoritative info and tips that home cooks can

use to deepen their knowledge of ingredients and broaden their repertoire of techniques. The recipes are simple, are generally quick to prepare, and use ingredients that are easy to find or often already in people's pantries.

FOLLOW UP ON SUCCESS: *Ruffage* by Abra Berens was named a Best Cookbook for Spring 2019 by the New York Times and Bon Appétit, was a 2019 Michigan Notable Book winner, and was nominated for a 2019 James Beard Award. Here's some strong praise for *Ruffage*: "Things in my kitchen have changed since *Ruffage* arrived. This organized, easygoing guide to 29 vegetables offers a few cooking methods for each one, supplemented by several variations." —Kim Severson, New York Times "[RUFFAGE] is a total classic in the making."—Christina Chaey, associate editor, Bon Appétit "Crammed with exciting ideas that encourage creativity, this lively book will quickly become an essential item in the home cook's library."—Library Journal (starred review)

Sunday Suppers - Karen Mordechai 2014-10-14
Rediscover the art of cooking and eating communally with a beautiful, simple collection of meals for friends and family. With her dinner series *Sunday Suppers*, Karen Mordechai celebrates the magic of gathering, bringing together friends and strangers to connect over the acts of cooking and sharing meals. For those who yearn to connect around the table, Karen's simple, seasonally driven recipes, evocative photography, and understated styling form a road map to creating community in their own kitchens and in offbeat locations. This collection of gatherings will inspire a sense of adventure and community for both the novice and experienced cook alike.

The Food of Taiwan - Cathy Erway 2015
Collects recipes for home-style Taiwanese dishes and authentic street food, including peppery pork buns, danzai noodle soup, sweet potato congee, fried chicken steaks, three cup squid, and deep-fried shrimp rolls.

Live Beautiful - Athena Calderone 2020-03-03
The celebrated design expert and creator of EyeSwoon shares an inspiring look at how creatives arrange and decorate their homes. Beautiful design isn't just pleasant to look at; it improves the quality of our lives. In *Live Beautiful*, EyeSwoon creator Athena Calderone

taps into her international network of interior decorators, fashion designers, and tastemakers to reveal how carefully crafted interiors come together. She also opens the doors to two of her own residences. With each homeowner, Athena explores the spark of inspiration that started their design journey. She then breaks down the details of the rooms—like layered textures and patterns, collected pieces, and customized vignettes—and offers helpful tips on how to bring these elevated elements into your own space. Filled with gorgeous photography by Nicole Franzen, *Live Beautiful* is both a showpiece of exquisite design and a guide to creating a home that's thoughtfully put together.

The Art of Space - Mary Cook 2013-10-14
The *Art of Space* presents an elegantly simple philosophy that demystifies the process of interior design. It helps everyone from the professional practitioner to the aficionado homeowner become a better designer by bringing the full power and potential of great design to your life. As you take the journey through *The Art of Space*, you will learn the tested, tried, and true principles of interior design that are infinitely complex, elegantly simple, and eminently achievable. Filled with beautiful photographic examples of each of the seven fundamental principles, *The Art of Space* is crafted to be a textbook, a coffee table book, and an ongoing source of creative inspiration.

Veneto - Valeria Necchio 2017-07-04
Introducing Italy's best kept secret. the cuisine of the Veneto. Food-writer, cook and photographer Valeria Necchio shares the food and flavours at the heart of the Veneto region in North Eastern Italy. Veneto includes lovingly written recipes that capture the spirit of this beautiful and often unexplored region, and Valeria's memories of the people and places that make the Veneto so special. Packed with fresh ingredients and lively flavours, the recipes range from the dramatic black cuttlefish stew, through soups, pastas and risottos, a mouthwatering selection of Italian sweet treats, and sweet and savoury preserves for your pantry to ensure year-round deliciousness.

Mennonite Girls Can Cook - Lovella Schellenberg 2011-04-15
Mennonite Girls Can Cook is a blog about recipes, hospitality, relationships,

encouragement and helping the hungry—and now it's a book, too! Like the blog, Mennonite Girls Can Cook—the book—is about more than just recipes. It's about hospitality, versus entertaining; about blessing, versus impressing. It's about taking God's Bounty and co-creating the goodness from God's creation into something that can bless family and friends, and help sustain health and energy. "No matter which way you look at it, wonderful things happen when people are given the opportunity to gather around the table—a chance to nurture and build relationships, fellowship and encourage one another and create a place of refuge for those who have had a stressful day."—Charlotte Penner, Mennonite Girls Can Cook

Cook Korean! - Robin Ha 2016-07-05
New York Times bestseller • A charming introduction to the basics of Korean cooking in graphic novel form, with 64 recipes, ingredient profiles, and more, presented through light-hearted comics. Fun to look at and easy to use, this unique combination of cookbook and graphic novel is the ideal introduction to cooking Korean cuisine at home. Robin Ha's colorful and humorous one-to three-page comics fully illustrate the steps and ingredients needed to bring more than sixty traditional (and some not-so-traditional) dishes to life. In these playful but

exact recipes, you'll learn how to create everything from easy kimchi (mak kimchi) and soy garlic beef over rice (bulgogi dupbap) to seaweed rice rolls (gimbap) and beyond. Friendly and inviting, *Cook Korean!* is perfect for beginners and seasoned cooks alike. Each chapter includes personal anecdotes and cultural insights from Ha, providing an intimate entry point for those looking to try their hand at this cuisine.

The Lost Kitchen - Erin French 2017-05-09
An evocative, gorgeous four-season look at cooking in Maine, with 100 recipes No one can bring small-town America to life better than a native. Erin French grew up in Freedom, Maine (population 719), helping her father at the griddle in his diner. An entirely self-taught cook who used cookbooks to form her culinary education, she now helms her restaurant, *The Lost Kitchen*, in a historic mill in the same town, creating meals that draw locals and visitors from around the world to a dining room that feels like an extension of her home kitchen. The food has been called "brilliant in its simplicity and honesty" by *Food & Wine*, and it is exactly this pure approach that makes Erin's cooking so appealing—and so easy to embrace at home. This stunning giftable package features a vellum jacket over a printed cover.