

and easy doesn't have to mean boring.Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable "keepers"-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table.Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

Celebrate Every Day Jaime Richardson 2013-05-07 A warm, inviting, and heartfelt collection of recipes and celebrations to re-create and share with your own family. A few years ago, Jaime Richardson did what a lot of young, articulate, creative women were doing: she launched a blog (sophistimom.com) where she could reach out to other young mothers and share ideas about feeding and raising healthy, happy children. What started out as a place to express herself quickly grew to a destination of choice for those eager for fresh ideas and creative inspiration for their own families, garnering the attention of The Pioneer Woman, Glamour Magazine, and Babble.com, where she has been named one of the Top 100 Mommy Food bloggers for three years running. She is also part of Martha's Circle, a small group of lifestyle bloggers, hand picked by the editors at Martha Stewart. In this cookbook, Jaime focuses on the heart and soul of her blog: recipes for making the most of special moments with your family. According to Jaime, celebrating really isn't about the events but about the moments. And big or small, these are to be enjoyed with great food and lovely, simple touches of sophistication that everyone in the family can appreciate. Featuring twenty unexpected, wonderful celebrations that any family can enjoy, the book offers original ideas for making the most of time spent with children, including suggestions for activities, books, and music that go along each theme. Some 150 full-color photographs showcase the approximately 100 finished recipes as well as the author's three adorable children. Organized by season, the book offers ideas for such gatherings as: Welcome Spring Brunch, Berry Picking Party, Back to School Breakfast, Fireside Supper, and a Rainy Afternoon Feast.

The Happy Herbivore Cookbook Lindsay S. Nixon 2011-01-18 Vegan chef of one of the top 50 food blogs on the Web, HappyHerbivore.com, Lindsay Nixon, gives hundreds of thousands of her followers recipes each month, showing that the vegan diet is not only healthy but delicious, too. Now, Nixon combines some of her tastiest recipes in The Happy Herbivore Cookbook, each made with no added fats, using only whole, plant-based foods. It's easy to make great food at home using the fewest number of ingredients and ones that can easily be found at any store, on any budget. The Happy Herbivore Cookbook includes: • A variety of recipes from quick and simple to decadent and advanced • Helpful hints and cooking tips, from basic advice such as how to steam potatoes to more specific information about which bread, tofu or egg replacer works best in a recipe • An easy-to-use glossary demystifying any ingredients that may be new to the reader • Healthy insight: Details on the health benefits and properties of key ingredients • Pairing suggestions with each recipe to help make menu planning easy and painless • Allergen-free recipes, including gluten-free, soy-free, corn-free, and sugar-free With a conventionally organized format; easy-to-follow, step-by-step instructions; nutritional analyses, colorful photographs; funny blurbs at the beginning of each recipe; helpful tips throughout; and chef's notes suggesting variations for each dish, even the most novice cook will find healthy cooking easy—and delicious! **Quick and Easy Vegan Comfort Food** Alicia C. Simpson 2009-01-01 A born food-lover, raised in California on Othe best Mexican food in the countryO and her father's Otraditional Southern soul food,O Alicia C. Simpson couldn't imagine giving up her favorite dishes to become vegan. Animal-free food might be healthier, but could it match the tastes of homeNlike fried chicken, macaroni and cheese, or a bowl of chili? Three years after Alicia took the vegan plunge, Quick and Easy Vegan Comfort Food answers that question with a resounding Oyes!O Here is the essential cookbook for any of America's more than 6 million vegans who miss the down-home tastes they remember (or want to try), or for vegetarians and even meat-eaters who want to add more plant-based foods to their diets, but don't know where to start. Comfort-seeking cooks will find: Easy-to-prepare, animal-free versions of classics like Spicy Buffalo Bites, Ultimate Nachos, Baked Ziti and more65 delicious combinations for breakfast, lunch, and dinner, with flavors from around the world, like OChinese Take-InO or OTijuana TorpedoOEverything you need to know to start your vegan pantry, and why being vegan is easier, less expensive, and more delicious than you might think. With spirit and style, Alicia shows just how easyNyes, and comfortingNvegan food can be.

American Heart Association Healthy Family Meals American Heart Association 2011-07-26 Are you stressed out over how to feed your family a nutritious meal at the end of a long, busy day without turning to convenience foods or the drive-through? Now, the nation's most trusted authority on heart-healthy living presents a cookbook bursting with nourishing, flavorful recipes to please the palates of family members of all ages. Since the main dish is usually the starting point of meal planning, more than half the recipes in this book are for entrées. Here's how they're organized: • Everyday Dinners • Busy Nights • Plan-Aheads • Cook Once, Eat Twice To help you incorporate additional vegetables, fruits, and grains into your family's diet, we've included Make It a Meal, a special feature that suggests accompaniments—salads and soups, vegetable and grain side dishes, and even desserts—for many of the main dishes.

Tapas 2014-07-10 Traditionally served as a bar snack alongside a sherry, beer or wine, tapas have become a firm fixture on the culinary map thanks to their variety and versatility. Tapas are great shared among friends, making them the perfect choice for party nibbles or as an accompaniment to pre-dinner drinks. You can also serve them as a convivial starter for sharing or cook a range of dishes to make a more substantial lunch or dinner. This book covers all of the classics—from perennially popular Patatas Bravas (potatoes in tomato sauce) and Gambas Al Ajillo (garlic shrimp) to deliciously simple Tortilla Española (Spanish omelet) and Piquillos Rellenos (stuffed peppers). A wonderful sharing plate such as the Garlic Olive Oil, Warm Marinated Olives and Jamón Serrano Platter can be created with very little effort—what matters is marrying the right flavors. Many of the dishes can be made in advance such as the Gazpacho, Albóndigas, Alioli or marinated fish dishes, allowing you to enjoy time with your guests rather than being stuck in the kitchen. This book contains all of the recipes you need to discover a new way of eating and entertaining.

The Prairie Homestead Cookbook Jill Winger 2019-04-02 Jill Winger, creator of the award-winning blog The Prairie Homestead, introduces her debut The Prairie Homestead Cookbook, including 100+ delicious, wholesome recipes made with fresh ingredients to bring the flavors and spirit of homestead cooking to any kitchen table. With a foreword by bestselling author Joel Salatin The Pioneer Woman Cooks meets 100 Days of Real Food, on the Wyoming prairie. While Jill produces much of her own food on her Wyoming ranch, you don't have to grow all—or even any—of your own food to cook and eat like a homesteader. Jill teaches people how to make delicious traditional American comfort food recipes with whole ingredients and shows that you don't have to use obscure items to enjoy this lifestyle. And as a busy mother of three, Jill knows how to make recipes easy and delicious for all ages. "Jill takes you on an insightful and delicious journey of becoming a homesteader. This book is packed with so much easy to follow, practical, hands-on information about steps you can take towards integrating homesteading into your life. It is packed full of exciting and mouth-watering recipes and heartwarming stories of her unique adventure into homesteading. These recipes are ones I know I will be using regularly in my kitchen." - Eve Kilcher These 109 recipes include her family's favorites, with maple-glazed pork chops, butternut Alfredo pasta, and browned butter skillet corn. Jill also shares 17 bonus recipes for homemade sauces, salt rubs, sour cream, and the like—staples that many people are surprised to learn you can make yourself. Beyond these recipes, The Prairie Homestead Cookbook shares the tools and tips Jill has learned from life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.

Small Victories Julia Turshen 2016-09-06 The acclaimed cookbook author reveals the secrets to great home cooking with this cookbook featuring kitchen tips and 400+ simple recipes and variations. Go-to recipe developer Julia Turshen is the co-author of best-selling cookbooks

such as Gwyneth Paltrow's It's All Good, and Dana Cowin's Mastering My Mistakes in the Kitchen, as well as the author of her own cookbooks Now & Again and Feed the Resistance. In Small Victories, she shares a treasure trove of kitchen tips and simple recipes you'll return to again and again. Julia demystifies the process of home cooking through more than a hundred "small victories"—funny and inspiring lessons she has learned through a lifetime of cooking thousands of meals. This beautifully curated, deeply personal collection emphasizes bold-flavored, honest food for breakfast, lunch, dinner, and dessert. The volume is enhanced by more than 160 mouth-watering photographs from acclaimed photographers Gentl + Hyers to follow while cooking.

150 Tapas Recipes Parragon Books 2014-11-28

Food, National Identity and Nationalism Ronald Ranta 2022-10-12 Building and expanding on the first edition, the second edition of Food, National Identity and Nationalism continues to explore a much-neglected area study: the relationship between food and nationalism. With a preface written by Michaela DeSoucey and using a wide range of case studies, it demonstrates that food and nationalism is an important area to study, and that the food-nationalism axis provides a useful prism through which to explore and analyse the world around us, from the everyday to the global, and the ways in which it affects us. The second edition includes a number of new case studies, including the demise and resurrection of pie as a 'national dish' in post-Brexit Britain; the use of netnography; the role of diasporas in maintaining and reinventing national food; the gastrodipomatic potential of the New Nordic Cuisine; the potential of veganism to transcend nationalism; and the relationship between gastrationalism and populism.

The Pretty Dish Jessica Merchant 2018-03-20 150 brand-new recipes, party ideas and menus, killer playlists, and inventive beauty projects from How Sweet Eats blogger Jessica Merchant. Jessica Merchant is like your most reliable girlfriend—that is, if your girlfriend was a passionate cook and serious beauty junkie. With her second book, she brings her signature playfulness to the page. It's filled with 150 brand-new recipes, along with themed menus, party ideas, killer playlists, and inventive beauty projects. She's the extra hand guiding you in the kitchen giving you the most inventive pizza toppings (crispy kale and summer corn), showing you how to make hibiscus blueberry mint juleps, and telling you the coolest way to make a avocado face mask while you plan your weekly menu on Saturday morning. All her recipes are deliciously indulgent (think: poke tacos, toasted quinoa chocolate bark, pistachio iced latte) and all take 60 minutes or less to make.

Cook with Me Alex Guarnaschelli 2020-10-13 Through 150 decadent and smart recipes, the Food Network icon explores how the relationships with her family have shaped her as a chef and home cook. "Each recipe overflows with love and purpose, technique and soul, and, most of all, genuine joy for nourishing the people in your life who matter most."—Gail Simmons, food expert, TV host, and author of Bringing it Home **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD NETWORK** Growing up with a legendary cookbook-editor mother and a food-obsessed father, Alex Guarnaschelli has always loved to cook. Now, with a daughter of her own, food and cooking mean even more to Alex—they are a way for her to share memories, such as shopping in Little Italy with her father for cured meats and aged cheeses, and tasting the recipes her mom would make from the cookbooks of the iconic authors she worked with. And, more than anything, cooking is what Alex and her daughter, Ava, most love to do together. In Cook with Me, Alex revives the recipes she grew up with, such as her mom's chicken with barbecue sauce and her dad's steamed pork dumplings, offers recipes for foods that she wishes she grew up with, such as comforting and cheesy baked ziti, and details dishes new to her repertoire, including sheet pan pork chops with spicy Brussels sprouts and a roasted sweet potato salad with honey and toasted pumpkin seeds. From meatballs two ways (are you a Godfather or a Goodfellas person?) to the blueberry crumble her mom made every summer, Alex shares recipes and insights that can come only from generations of collective experience. These recipes reflect the power that food has to bring people together and is a testament to the importance of sustaining traditions and creating new ones.

The Whole30 Fast & Easy Cookbook Melissa Hartwig Urban 2017-12-05 A New York Times bestseller featuring 150 all new, Whole30-compliant recipes—all fast and easy to prepare Millions of people have transformed their lives with Whole30, yet co-creator Melissa Hartwig wants to make it even easier to achieve Whole30 success—with delicious, compliant, fast, and easy recipes. This follow-up to the best-selling The Whole30 Cookbook is packed recipes designed to get you out of the kitchen fast, so you can enjoy all the benefits of your Whole30-inspired lifestyle. The Whole30 Fast and Easy Cookbook features: Recipes perfect for weeknight cooking, lunches in a hurry, and hearty breakfasts that still get you out the door on time Nearly effortless skillet meals, stir-fries, sheet-pan suppers, and slow-cook and no-cook meals, most of which can be made in 30 minutes or less Creative, delicious meals using widely-available ingredients found in any supermarket Melissa's favorite kitchen hacks, designed to save time and money while maximizing flavor Whether you're doing your first Whole30 or your fifth, or just looking for some healthy, fast, and easy recipes to try, this collection is a must-have for any kitchen.

Pasta Missy Robbins 2021-10-26 **JAMES BEARD AWARD NOMINEE** • A stylish, transporting pasta master class from New York City's premier pasta chef, with recipes for 40 handmade pasta shapes and 100 Italian American, regional Italian, and modern dishes **IACP AWARD FINALIST** • "Missy Robbins brings her extraordinary knowledge and generous heart to teach us to prepare the pastas that made her restaurants, Lilia and Misi, two of the best in the world."—Ina Garten, Barefoot Contessa **ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: San Francisco Chronicle, Boston Globe** • **ONE OF THE BEST COOKBOOKS OF THE YEAR: Minneapolis Star Tribune, Glamour, Food52, Epicurious** Food trends come and go, but pasta holds strong year after year. Despite its humble ingredients—made of merely flour and water or flour and eggs—the magic, rituals, and art of pasta making span over five centuries. Two ingredients are turned into hundreds of stuffed, rolled, extruded, dried, stamped, and hand-cut shapes, each with its own unique provenance and enrobed in a favored sauce. New York City chef Missy Robbins fell in love with Italian food and pasta twenty-five years ago. She has been cooking, researching, and studying her way across Italy ever since, which led her to open two of America's most renowned pasta restaurants, Lilia and Misi. With illustrated step-by-step recipes for handmaking forty of the most versatile pasta shapes and one hundred recipes for Italian American, regional Italian, and Robbins's own best pasta dishes, plus two dozen vegetable sides, this is the hard-working manual for home cooks who aspire to master the art of pasta cooking. Whether making pasta sheets for lasagna or stamping out pasta "coins" for Corzetti with Goat Cheese and Asparagus—or even buying handmade pasta to make Tagliatelle with Porcini, Rosemary, and Garlic—Robbins provides all the inspiration, instruction, and encouragement required to make pasta exceptionally well. Evocatively photographed with nearly 100 full-color mouthwatering photos of pasta dishes and twenty images from Italy, this is a richly illustrated ode to the ingredients, recipes, and craft that have made pasta the most popular fare of a beloved cuisine.

Giada's Italy Giada De Laurentiis 2018-03-27 **NEW YORK TIMES BESTSELLER** • Giada De Laurentiis lavishly explores her food roots and the lifestyle traditions that define la bella vita, with the contemporary California twist that has made her America's most beloved Italian chef. For Giada, a good meal is more than just delicious food—it's taking pleasure in cooking for those you love, and slowing down to embrace every moment spent at the table. In Giada's Italy, she returns to her native Rome to reconnect with the flavors that have inspired the way she cooks and shares what it means to live la dolce vita. Here she shares recipes for authentic Italian dishes as her family has prepared them for years, updated with her signature flavors. Her Bruschetta with Burrata and Kale Salsa Verde is a perfect light dinner or lunch, and Grilled Swordfish with Candied Lemon Salad can be prepared in minutes for a quick weeknight meal. Sartu di Riso is a showstopping entrée best made with help from the family, and because no meal is complete without something sweet, Giada's Italian-inflected desserts like Pound Cake with Limoncello Zabaglione and Chianti Affogato will keep everyone at the table just a little bit longer. Filled with stunning photography taken in and around Rome, intimate family shots and stories, and more recipes than ever before, Giada's Italy will make you fall in love with Italian cooking all over again.

150 RECIPES PASTA