



**Chocolate-Covered Katie** Katie Higgins 2015-01-06 What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans?

Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand-you can have your dessert and eat it, too!

**Jeni's Splendid Ice Creams at Home** Jeni Britton Bauer 2011-06-15 "Ice cream perfection in a word: Jeni's." --Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the proprietor of Jeni's Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets—ones that are every bit as perfect as hers—in their own kitchens. Frustrated by icy and crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Filled with irresistible color photographs, this delightful cookbook contains 100 of Jeni's jaw-droppingly delicious signature recipes—from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecans. Fans of easy-to-prepare desserts with star quality will scoop this book up. How cool is that?

**The Hell's Kitchen Cookbook** 2015 "The first official companion cookbook from the enormously popular Fox cooking competition show,"--Amazon.com.

**Bento for Beginners** Chika Ravitch 2020-02-04 Think inside the box--the beginner's guide to tasty bento boxes Easy, tasty, and healthy are three great aspects of any good meal. Combine them all together--in an easy to-go box--and you have the beauty of bento. In Bento for Beginners, you'll learn how this Japanese culinary art can help you build 60 appetizing, well-balanced lunches that can be taken just about anywhere. In addition to recipes, the book is filled with tons of tips and tricks on streamlining prep time, how to improve the storage life of your ingredients (without using preservatives), the right containers to use, and what foods make the best (and easiest) fusion dishes. There's so much to savor in these to-go treasure boxes. Bento for Beginners includes: Best of both worlds--Enjoy classic homemade Japanese foods as well as staples from Western and American cuisine. Off-the-shelf--Create lunches you'll be excited to eat using easy-to-find ingredients available at the grocery store. Save money--Put an end to spending \$5 to \$10 a day on lunch--the average cost of a filling homemade Japanese bento is about \$1.85. In the world of bento books, this one can take you to tasty new heights.

**Saveur: Soups and Stews** The Editors of Saveur 2015-11-24 "More than 100 global soup recipes from the editors of Saveur magazine show the range of flavors that can go into soup."--Oregon Live From the editors of America's favorite culinary magazine, Saveur: Soups & Stews features recipes from the magazine's

archives and editors paired with enticing full-color photography, sidebars, and more. Dip your spoons into Beet Stew with Lamb Meatballs, Japanese Miso Chicken Meatball Hot Pot, Post-Thanksgiving Turkey Soup, Russian Salmon Soup, Maine Shrimp Chowder, Senegalese Okra & Seafood Stew, Shoyu Ramen, Umbrian Vegetable Soup, Finnish Blueberry Soup, Beer Cheese Soup, and more. With a masterful selection of soups and stews that celebrate the brand's authority, heritage, and culinary wealth, this cookbook is for everyone who relishes cooking at home to Saveur's standard of excellence. These authentic, diverse, and from-the-source recipes feature a range of techniques and cuisines and will inspire home cooks everywhere.

**Saveur: The New Classics Cookbook** Saveur magazine The editors of 2014-10-28 Features more than one thousand recipes from around the world, including such offerings as deviled eggs with smoked trout, oyster po'boy, crispy Chinese roast pork, spicy Tunisian fish stew, and cardamom-buttermilk pie.

**Culinaria Greece** Marianthi Milona 2008-10 A culinary tour of Greece, featuring essays and photographs on the country's foods, wines, restaurants, and dining traditions, and including hundreds of recipes for regional specialities.

**Betty Crocker's Cookbook** Betty Crocker 1991 Includes over 1,000 recipes with complete nutrition information, food history, special helps, time-saving recipes and ideas, and charts of yields and equivalents.

**Ultimate Bento** Marc Matsumoto 2020-11-24 With these fun, easy and delicious recipes, anyone can venture into the world of bento boxes—no special tools or containers necessary! Hosts of popular NHK World cooking show Bento Expo, Marc Matsumoto and Maki Ogawa share their bento-making expertise on the pages of this stunningly photographed cookbook. As a Japanese-American, Marc is ideally placed to help Western readers add Japanese touches to their lunches with easy-to-find ingredients. As a Japanese mom of teenage boys, Maki is an expert at creating simple yet delicious bento box combinations that can be put together easily every morning. Together they have created an accessible, authentic bento cookbook that everyone will enjoy. Ultimate Bento is packed with practical techniques, step-by-step instructions, and useful tips for 85 recipes that can be mixed-and-matched for 25 nutritionally balanced bento box lunches. Each bento in this book costs under \$3 per serving, so you and your family can save money while also eating healthier. Recipes include: Summer Rolls Japanese-style Coleslaw Wasabi Chicken Snap Pea Stir-Fry Yakitori Chicken Skewers Mini Stuffed Peppers Ginger Pork

**Fast, Fresh, Simple** Donna Hay 2011 Combining vibrant flavours and fresh ingredients with simple, no fuss techniques, is the perfect companion for everyday cook.

**New Online Retailing** Gerrit Heinemann 2010-11-01 The authors describe in detail what makes today's online retailing different and provide 8 central success factors for the new generation of Internet sales. Based on internationally recognized best practices, it becomes obvious what makes online retailers successful. The authors pull together "lessons learned" from the last 10 years, and give readers a tour of the future of online selling.

**Gordon Ramsay Makes It Easy** Gordon Ramsay 2006 Shows how you can eat great food at home, without breaking the bank or spending hours in the kitchen. This is a collection of dishes featuring flavour combinations and uncomplicated cooking methods. The recipes cater for every occasion - from breakfast through to dinner, informal and formal, for friends and family, for grown-ups and kids.