

Passionate About Pierogies Delicious Homemade Pie

YEAH, REVIEWING A EBOOK **PASSIONATE ABOUT PIEROGIES DELICIOUS HOMEMADE PIE** COULD GO TO YOUR CLOSE LINKS LISTINGS. THIS IS JUST ONE OF THE SOLUTIONS FOR YOU TO BE SUCCESSFUL. AS UNDERSTOOD, SUCCESS DOES NOT RECOMMEND THAT YOU HAVE FANTASTIC POINTS.

COMPREHENDING AS WELL AS BARGAIN EVEN MORE THAN EXTRA WILL MANAGE TO PAY FOR EACH SUCCESS. BORDERING TO, THE PRONOUNCEMENT AS SKILLFULLY AS PERSPICACITY OF THIS PASSIONATE ABOUT PIEROGIES DELICIOUS HOMEMADE PIE CAN BE TAKEN AS WITHOUT DIFFICULTY AS PICKED TO ACT.

THE CORNBREAD GOSPELS CRESCENT DRAGONWAGON 2007-11-22 “CORNBREAD? I LOVE CORNBREAD!” FOR SIX YEARS, THAT’S THE RESPONSE CRESCENT DRAGONWAGON GOT WHEN PEOPLE ASKED HER WHAT SHE WAS WRITING ABOUT. OVER TIME, SHE CAME TO UNDERSTAND: NOT ONLY IS HOT, JUST BAKED CORNBREAD DELICIOUS, IT EVOKES—POWERFULLY—THE HEART, SOUL, AND TASTE OF HOME. THERE IS AN ABUNDANCE OF SATISFYING CORNBREADS, AS CRESCENT DISCOVERED WHEN SHE FOLLOWED THE CORNBREAD TRAIL FROM THE APPALACHIANS TO THE ROCKIES TO THE GREEN MOUNTAINS. TRAVELING TO FAMILY REUNIONS, POTLUCKS, TORTILLERAS, STONE-GRINDING MILLS, AND THE NATIONAL CORNBREAD FESTIVAL IN SOUTH PITTSBURGH, TENNESSEE, SHE HEARD THE STORIES, TASTED THE BREADS, LEARNED THE SECRETS. JOIN HER IN THIS OVERFLOWING CORNUCOPIA: OVER 200 IRRESISTIBLE RECIPES FOR CORNBREADS, MUFFINS, FRITTERS, PANCAKES, AND GO-WITHS. CORNBREADS FROM BELOW THE MASON-DIXON LINE (SKILLET-SIZZLED BUTTERMILK CORNBREAD, TRUMAN CAPOTE’S FAMILY’S ALABAMA CORNBREAD) MEET THOSE FROM ABOVE (DURGIN-PARK BOSTON CORNBREAD, VERMONT MAPLE-SWEETENED CORNBREAD). SOUTHWESTERN OFFERINGS—CHOU-CHOU’S DALLAS HOT STUFF CORNBREAD, DELECTABLE HOMEMADE TAMALES, AND TORTILLAS FROM SCRATCH—MEET INTERNATIONALS LIKE INDIA’S MAKKI KI ROTI. A THANKSGIVING WITH CRESCENT’S SWEET-SAVORY CORNBREAD DRESSING IS RAPTUROUS. DESSERTS LIKE VERY LEMONY GORGEOUS CORNMEAL POUND CAKE MAKE ANY MEAL EXCEPTIONAL. ALONG WITH THIS, CRESCENT GIVES US THE GREENS, THE BEANS, THE SALADS, STEWS, AND SOUPS THAT ACCOMPANY CORNBREAD TO PERFECTION. AND SHE TELLS US THE STORIES, TOO. ENTHUSIASTIC AND HEARTFELT, THIS THOUGHTFUL, EXUBERANT LOVE SONG TO AMERICA’S FAVORITE BREADSTUFF AND ALL THAT GOES WITH IT WILL EMBRACE READERS AND COOKS EVERYWHERE.

ATLANTA MAGAZINE 2003-11 ATLANTA MAGAZINE’S EDITORIAL MISSION IS TO ENGAGE OUR COMMUNITY THROUGH PROVOCATIVE WRITING, AUTHORITATIVE REPORTING, AND SUPERLATIVE DESIGN THAT ILLUMINATE THE PEOPLE, THE ISSUES, THE TRENDS, AND THE EVENTS THAT DEFINE OUR CITY. THE MAGAZINE INFORMS, CHALLENGES, AND ENTERTAINS OUR READERS EACH MONTH WHILE HELPING THEM MAKE INTELLIGENT CHOICES, NOT ONLY ABOUT WHAT THEY DO AND WHERE THEY GO, BUT WHAT THEY THINK ABOUT MATTERS OF IMPORTANCE TO THE COMMUNITY AND THE REGION. ATLANTA MAGAZINE’S EDITORIAL MISSION IS TO ENGAGE OUR COMMUNITY THROUGH PROVOCATIVE WRITING, AUTHORITATIVE REPORTING, AND SUPERLATIVE DESIGN THAT ILLUMINATE THE PEOPLE, THE ISSUES, THE TRENDS, AND THE EVENTS THAT DEFINE OUR CITY. THE MAGAZINE INFORMS, CHALLENGES, AND ENTERTAINS OUR READERS EACH MONTH WHILE HELPING THEM MAKE INTELLIGENT CHOICES, NOT ONLY ABOUT WHAT THEY DO AND WHERE THEY GO, BUT WHAT THEY THINK ABOUT MATTERS OF IMPORTANCE TO THE COMMUNITY AND THE REGION.

MAKING ARTISAN PASTA ALIZA GREEN 2012-01-01 MAKING HANDMADE, HOME-MADE PASTA HAS NEVER BEEN EASIER!

WILL IT WAFFLE? DANIEL SHUMSKI 2014-08-26 HOW MANY GREAT IDEAS BEGIN WITH A NAGGING THOUGHT IN THE MIDDLE OF THE NIGHT THAT SHOULD DISAPPEAR BY MORNING, BUT DOESN’T? FOR DANIEL SHUMSKI, IT WAS: WILL IT WAFFLE? HUNDREDS OF HOURS, COUNTLESS MESSSES, AND 53 PERFECTED RECIPES LATER, THAT ANSWER IS A RESOUNDING: YES, IT WILL! STEAK? YES! PIZZA? YES! APPLE PIE? EMPHATICALLY YES. AND THAT’S THE BEAUTY OF BEING A WAFFLE IRON CHEF—WAFFLING FOOD OTHER THAN WAFFLES IS NOT JUST A NOVELTY BUT AN INNOVATION THAT LEADS TO A GREAT END PRODUCT, ALL WHILE GIVING THE COOK THE BONUS PLEASURE OF DOING SOMETHING COOL, FUN, AND VAGUELY NERDY (OR GIVING A RELUCTANT EATER—YOUR CHILD, SAY—A GREAT REASON TO DIG IN). WAFFLED BACON REACHES PERFECT CRISPNESS WITHOUT BURNED EDGES, COOKS SUPER FAST IN THE TWO-SIDED HEAT SOURCE, AND LEAVES BEHIND JUST THE RIGHT AMOUNT OF FAT TO WAFFLE SOME EGGS. WAFFLED SWEET POTATO GNOCCHI, PRESSED POTATO AND CHEESE PIEROGI, AND WAFFLED MEATBALLS ALL END UP WITH DIMPLES JUST RIGHT FOR TRAPPING THEIR DELICIOUS SAUCES. A WAFFLE IRON TURNS LEFTOVER MAC ’N’ CHEESE INTO REVITALIZED MACARONI AND CHEESE, WHICH IS LIKE A DECADENT VERSION OF A GRILLED CHEESE SANDWICH WITH ITS GOLDEN, BUTTERY, SLIGHTLY CRISP EXTERIOR AND

SOFT, MELTY, CHEESY INTERIOR.

THE POLISH HOUSEWIFE COOKBOOK LOIS BRITTON 2019-11-08 A COLLECTION OF TRADITIONAL POLISH RECIPES WRITTEN FOR THE MODERN HOME COOK. EACH OF THE 54 RECIPES INCLUDES A COLOR PHOTO. RECIPE SECTIONS INCLUDE SOUPS, BREADS, PIEROGI, MAIN DISHES, SIDE DISHES, DESERTS, AND BEVERAGES. PERFECT BINDING.

FODOR'S CALIFORNIA FODOR'S TRAVEL GUIDES 2019-10-15 FOR A LIMITED TIME, RECEIVE A FREE FODOR'S GUIDE TO SAFE AND HEALTHY TRAVEL E-BOOK WITH THE PURCHASE OF THIS GUIDEBOOK! GO TO FODORS.COM FOR DETAILS. READY TO EXPERIENCE CALIFORNIA? THE EXPERTS AT FODOR'S ARE HERE TO HELP. FODOR'S CALIFORNIA TRAVEL GUIDE IS PACKED WITH CUSTOMIZABLE ITINERARIES WITH TOP RECOMMENDATIONS, DETAILED MAPS OF CALIFORNIA, AND EXCLUSIVE TIPS FROM LOCALS. WHETHER YOU WANT TO GET A GLIMPSE OF THE HOLLYWOOD SIGN, WANDER AMONG GIANT REDWOOD TREES AT MUIR WOODS, OR CAMP IN A NATIONAL PARK, THIS USER-FRIENDLY GUIDEBOOK WILL HELP YOU PLAN IT ALL OUT. OUR LOCAL WRITERS VET EVERY RECOMMENDATION TO ENSURE THAT YOU NOT ONLY MAKE THE MOST OF YOUR TIME, BUT THAT YOU ALSO HAVE ALL THE MOST UP-TO-DATE AND ESSENTIAL INFORMATION YOU NEED TO PLAN THE PERFECT TRIP. THIS NEW EDITION HAS BEEN FULLY-REDESIGNED WITH A NEW LAYOUT AND BEAUTIFUL IMAGES FOR MORE INTUITIVE TRAVEL PLANNING! FODOR'S CALIFORNIA INCLUDES: [?] AN ULTIMATE EXPERIENCE GUIDE THAT VISUALLY CAPTURES THE TOP HIGHLIGHTS OF CALIFORNIA. [?] SPECTACULAR COLOR PHOTOS AND FEATURES THROUGHOUT, INCLUDING SPECIAL FEATURES ON THE SAN DIEGO ZOO AND WINE TASTING IN SONOMA. [?] INSPIRATIONAL "BEST OF" LISTS IDENTIFY THE BEST THINGS TO SEE, DO, EAT, DRINK, AND MORE. [?] MULTIPLE ITINERARIES FOR VARIOUS TRIP LENGTHS HELP YOU MAXIMIZE YOUR TIME. [?] MORE THAN 45 MAPS TO HELP YOU PLOT YOUR ITINERARY AND NAVIGATE CONFIDENTLY. [?] EXPERT RECOMMENDATIONS ON HOTELS AND RESTAURANTS OFFER OPTIONS FOR EVERY TASTE. [?] TRIP PLANNING TOOLS AND PRACTICAL TIPS INCLUDE: GUIDES TO GETTING AROUND, SAVING MONEY AND TIME, BEATING THE CROWDS; AND A CALENDAR OF FESTIVALS AND EVENTS. [?] LOCAL INSIDER ADVICE TELLS YOU WHERE TO FIND UNDER-THE-RADAR GEMS, ALONG WITH THE BEST WALKING TOURS. [?] HISTORICAL AND CULTURAL OVERVIEWS ADD PERSPECTIVE AND ENRICH YOUR TRAVELS. [?] INSIDER TIPS FOR NAVIGATING CALIFORNIA'S NATIONAL PARKS. [?] COVERS: LOS ANGELES, SAN FRANCISCO, SAN DIEGO, JOSHUA TREE NATIONAL PARK, DEATH VALLEY NATIONAL PARK, NAPA AND SONOMA, THE PACIFIC COAST HIGHWAY, MONTEREY, ROUTE 66, CARMEL, BIG SUR, SANTA BARBARA, THE MOJAVE DESERT, PALM SPRINGS, SACRAMENTO, AND MORE. ABOUT FODOR'S AUTHORS: EACH FODOR'S TRAVEL GUIDE IS RESEARCHED AND WRITTEN BY LOCAL EXPERTS. FODOR'S HAS BEEN OFFERING EXPERT ADVICE FOR ALL TASTES AND BUDGETS FOR OVER 80 YEARS. PLANNING ON SPENDING MORE TIME IN CALIFORNIA? CHECK OUT FODOR'S LOS ANGELES, FODOR'S SAN FRANCISCO, FODOR'S SAN DIEGO, AND FODOR'S NAPA & SONOMA.

EXPLORER'S GUIDE SARASOTA, SANIBEL ISLAND & NAPLES: A GREAT DESTINATION (SIXTH EDITION) (EXPLORER'S GREAT DESTINATIONS) CHELLE KOSTER-WALTON 2013-06-03 GAIN AN INSIDER'S VANTAGE POINT ON THIS EXCEPTIONAL PART OF THE FLORIDA COAST. WHETHER CHARLOTTE HARBOR'S WILD SHORELINES AND PRESERVED ESTUARIES, OR SARASOTA'S HISTORIC CULTURE SWEETENED BY SUGAR MAGNATES, TRAVELERS HAVE AN IN-DEPTH LOOK ON THE ENVIRONMENT, HISTORY, AND CULTURE OF THIS BEAUTIFUL STRETCH OF COASTLINE. NOW IN ITS 6TH FULLY UPDATED EDITION, THIS GUIDE GIVES VISITORS AND LOCALS ACCESS TO THE BEST OF FLORIDA'S GULF COAST. DO IT ALL, FROM THE FABLED "SANIBEL STOOP" FOR COLLECTING SEASHELLS TO DINING IN THE FINEST FIVE-STAR BISTROS. THE AUTHOR'S DEEP LOCAL KNOWLEDGE AGAIN PROVIDES THE MOST RELIABLE INFO AVAILABLE TO THIS PARADISE.

NEW YORK MAGAZINE 1989-01-23 NEW YORK MAGAZINE WAS BORN IN 1968 AFTER A RUN AS AN INSERT OF THE NEW YORK HERALD TRIBUNE AND QUICKLY MADE A PLACE FOR ITSELF AS THE TRUSTED RESOURCE FOR READERS ACROSS THE COUNTRY. WITH AWARD-WINNING WRITING AND PHOTOGRAPHY COVERING EVERYTHING FROM POLITICS AND FOOD TO THEATER AND FASHION, THE MAGAZINE'S CONSISTENT MISSION HAS BEEN TO REFLECT BACK TO ITS AUDIENCE THE ENERGY AND EXCITEMENT OF THE CITY ITSELF, WHILE CELEBRATING NEW YORK AS BOTH A PLACE AND AN IDEA.

PASSIONATE VEGETARIAN CRESCENT DRAGONWAGON 2002-10-14 INTRODUCING A NEW VOICE IN VEGETARIAN COOKING. PACKED WITH 1,000 RECIPES THAT ARE SEDUCTIVE, SEXY, AND UTTERLY DELICIOUS, PASSIONATE VEGETARIAN COVERS ALL THE BASES OF MEATLESS COOKING, FROM EAST (STIR FRY OF ASPARAGUS WITH BLACK BEAN-GINGER SAUCE), WEST (TALK OF THE TOWN BARBECUED TOFU), FROM THE MEDITERRANEAN (SWISS CHARD WITH RAISINS, ONIONS & OLIVES) TO THE AMERICAN SOUTH (BLACK-EYED PEA RAGOV'T). YOU'LL FIND LUSH LASAGNAS; PLUMP PIEROGIES; BOUNTIFUL BURGERS, BEANS, AND BREADS; PLEASING PASTA AND PIES. YOU'LL SPOON UP SOUPS AND STEWS, AND DELIGHT IN DESSERTS FROM SIMPLE TO SWOONWORTHY. WRITTEN BY LONGTIME VEGETARIAN CRESCENT DRAGONWAGON, AUTHOR OF DAIRY HOLLOW HOUSE SOUP & BREAD COOKBOOK, PASSIONATE VEGETARIAN EMPLOYS INNOVATIVE METHODS (TRY "RI-SORT-OFs," IN WHICH RISOTTO TECHNIQUE IS USED TO CREATE SPLENDID, RICHLY FLAVORED GRAIN DISHES BUILT AROUND NOT JUST RICE BUT ALSO BARLEY, BUCKWHEAT, SPELT, AND EVEN TOASTED OATS

WITH AN ARRAY OF SEASONINGS) AND INTRODUCES LESSER-KNOWN INGREDIENTS (GET TO KNOW AND LOVE NOT JUST TOFU AND TEMPEH BUT A WHOLE NEW GENERATION OF SOYFOODS, AS WELL AS "QUICK FIXES" LIKE INSTANT BEAN FLAKES). OPINIONATED, PASSIONATE, AND DEEPLY PERSONAL, MS. DRAGONWAGON'S TANTALIZING HEADNOTES WILL HAVE READERS RUSHING TO THE KITCHEN TO START COOKING. (CAN HER OVER-THE-TOP GARLIC SPAGHETTI REALLY BE THAT GOOD? IT IS.) WHETHER YOU'RE A COMMITTED VEGETARIAN, A DEDICATED VEGAN (MOST RECIPES OFFER LOW-FAT AND VEGAN OPTIONS), OR A FOOD-LOVING OMNIVORE IN SEARCH OF SOMETHING NEW AND WONDERFUL, THIS IS NOT JUST VEGETARIAN COOKING--BUT COOKING, PERIOD--AT ITS MOST CREATIVE, INSPIRING, AND EXUBERANT.

SAVEUR 1999

DAIRY HOLLOW HOUSE SOUP & BREAD CRESCENT DRAGONWAGON 1992-01-01 GATHERS RECIPES FOR SOUPS THAT FEATURE CHICKEN, FISH, VEGETABLES, AND FRUITS, AND INCLUDES SUGGESTIONS FOR BREADS, MUFFINS, AND SALADS

EASY DUMPLING COOKBOOK BOOKSUMO PRESS 2020-04-03 DUMPLINGS GALORE. GET YOUR COPY OF THE BEST AND MOST UNIQUE DUMPLING RECIPES FROM BOOKSUMO PRESS! COME TAKE A JOURNEY WITH US INTO THE DELIGHTS OF EASY COOKING. THE POINT OF THIS COOKBOOK AND ALL OUR COOKBOOKS IS TO EXEMPLIFY THE EFFORTLESS NATURE OF COOKING SIMPLY. IN THIS BOOK WE FOCUS ON DUMPLING. THE EASY DUMPLING COOKBOOK IS A COMPLETE SET OF SIMPLE BUT VERY UNIQUE DUMPLING RECIPES. YOU WILL FIND THAT EVEN THOUGH THE RECIPES ARE SIMPLE, THE TASTES ARE QUITE AMAZING. SO WILL YOU JOIN US IN AN ADVENTURE OF SIMPLE COOKING? HERE IS A PREVIEW OF THE DUMPLING RECIPES YOU WILL LEARN: CROUTONS DUMPLINGS ITALIAN HERBS DUMPLINGS STUFFED DUMPLINGS WITH EDAMAME CREAM PARSLEY DUMPLINGS BEEF FLAVORED LIVER DUMPLINGS THANKSGIVING TURKEY LEFTOVERS DUMPLINGS STUFFED CHEESY TUNA DUMPLINGS APPLE PIE DUMPLINGS GRANNY'S VANILLA APPLE DUMPLINGS CITRUS GRANNY APPLE DUMPLINGS CREAMY CHICKEN THIGHS SOUP WITH DUMPLINGS DUBLIN DUMPLINGS ORANGY APPLE DUMPLINGS CREAMY CORN AND CHICKEN DUMPLINGS STEW CINNAMON APPLE DUMPLINGS CHICKEN BREASTS STEW WITH MILK DUMPLINGS ROTISSERIE CHICKEN STEW WITH DILL DUMPLINGS HEARTY CREAMY CHICKEN SOUP WITH DUMPLINGS TWICE STUFFED DUMPLINGS TURKEY STEW WITH BUTTERMILK DUMPLINGS MUCH, MUCH MORE! AGAIN REMEMBER THESE RECIPES ARE UNIQUE SO BE READY TO TRY SOME NEW THINGS. ALSO REMEMBER THAT THE STYLE OF COOKING USED IN THIS COOKBOOK IS EFFORTLESS. SO EVEN THOUGH THE RECIPES WILL BE UNIQUE AND GREAT TASTING, CREATING THEM WILL TAKE MINIMAL EFFORT! RELATED SEARCHES: DUMPLING COOKBOOK, DUMPLING RECIPES, DUMPLINGS, AMERICAN COOKBOOK, AMERICAN RECIPES, DINNER COOKBOOK, DINNER RECIPES

FODOR'S LOS ANGELES FODOR'S TRAVEL GUIDES 2021-09-21 WHETHER YOU WANT TO STROLL DOWN HOLLYWOOD'S WALK OF FAME, SPOT CELEBRITIES IN BEVERLY HILLS, OR LOUNGE AT THE BEACH IN MALIBU, THE LOCAL FODOR'S TRAVEL EXPERTS IN LOS ANGELES ARE HERE TO HELP! FODOR'S LOS ANGELES GUIDEBOOK IS PACKED WITH MAPS, CAREFULLY CURATED RECOMMENDATIONS, AND EVERYTHING ELSE YOU NEED TO SIMPLIFY YOUR TRIP-PLANNING PROCESS AND MAKE THE MOST OF YOUR TIME. THIS NEW EDITION HAS AN EASY-TO-READ LAYOUT, FRESH INFORMATION, AND BEAUTIFUL COLOR PHOTOS. FODOR'S LOS ANGELES TRAVEL GUIDE INCLUDES: AN ILLUSTRATED ULTIMATE EXPERIENCES GUIDE TO THE TOP THINGS TO SEE AND DO MULTIPLE ITINERARIES TO EFFECTIVELY ORGANIZE YOUR DAYS AND MAXIMIZE YOUR TIME MORE THAN 15 DETAILED MAPS AND A FREE PULL-OUT MAP TO HELP YOU NAVIGATE CONFIDENTLY COLOR PHOTOS THROUGHOUT TO SPARK YOUR WANDERLUST! HONEST RECOMMENDATIONS FROM LOCALS ON THE BEST SIGHTS, RESTAURANTS, HOTELS, NIGHTLIFE, SHOPPING, PERFORMING ARTS, ACTIVITIES, SIDE-TRIPS, AND MORE PHOTO-FILLED "BEST OF" FEATURES ON "FAMOUS FILM LOCATIONS", BEST BEACHES", "BEST CELEBRITY HANG-OUTS", AND MORE TRIP-PLANNING TOOLS AND PRACTICAL TIPS INCLUDING WHEN TO GO, GETTING AROUND, BEATING THE CROWDS, AND SAVING TIME AND MONEY HISTORICAL AND CULTURAL INSIGHTS PROVIDING RICH CONTEXT ON THE LOCAL PEOPLE, POLITICS, ART, ARCHITECTURE, CUISINE, GEOGRAPHY AND MORE SPECIAL FEATURES ON "WHAT TO EAT AND DRINK," "WHAT TO WATCH AND READ BEFORE YOU VISIT," AND "CRUISING THE SUNSET STRIP" LOCAL WRITERS TO HELP YOU FIND THE UNDER-THE-RADAR GEMS UP-TO-DATE COVERAGE ON: HOLLYWOOD WALK OF FAME, SUNSET STRIP, DOWNTOWN LA, SANTA MONICA, VENICE BEACH, BEVERLY HILLS, GRIFFITH PARK, DISNEYLAND, UNIVERSAL STUDIOS, SILVER LAKE, MALIBU, AND MORE. PLANNING ON VISITING THE REST OF CALIFORNIA? CHECK OUT FODOR'S CALIFORNIA, FODOR'S SOUTHERN CALIFORNIA, FODOR'S SAN DIEGO, FODOR'S NORTHERN CALIFORNIA, FODOR'S SAN FRANCISCO, AND FODOR'S NAPA AND SONOMA. *IMPORTANT NOTE FOR DIGITAL EDITIONS: THE DIGITAL EDITION OF THIS GUIDE DOES NOT CONTAIN ALL THE IMAGES OR TEXT INCLUDED IN THE PHYSICAL EDITION. ABOUT FODOR'S AUTHORS: EACH FODOR'S TRAVEL GUIDE IS RESEARCHED AND WRITTEN BY LOCAL EXPERTS. FODOR'S HAS BEEN OFFERING EXPERT ADVICE FOR ALL TASTES AND BUDGETS FOR OVER 80 YEARS. FOR MORE TRAVEL INSPIRATION, YOU CAN SIGN UP FOR OUR TRAVEL NEWSLETTER AT FODORS.COM/NEWSLETTER/SIGNUP, OR FOLLOW US AT FODORSTRAVEL ON FACEBOOK, INSTAGRAM, AND TWITTER. WE INVITE YOU TO JOIN OUR FRIENDLY COMMUNITY OF TRAVEL EXPERTS AT FODORS.COM/COMMUNITY TO ASK ANY OTHER QUESTIONS AND SHARE YOUR EXPERIENCE WITH US!

A Good Bake MELISSA WELLER 2020-11-17 FROM THE JAMES BEARD AWARD NOMINEE, A COMPREHENSIVE BAKING BIBLE FOR THE TWENTY-FIRST CENTURY, WITH 120 SCIENTIFICALLY GROUNDED RECIPES FOR SWEET AND SAVORY BAKED GOODS ANYONE CAN MASTER. "A VERY GOOD COMBINATION: BAKING SCIENCE ALL OF US CAN UNDERSTAND AND A SPLENDID COLLECTION OF RECIPES. . . . A BAKER'S MUST!" —DORIE GREENSPAN, AUTHOR OF DORIE'S COOKIES AND EVERYDAY DORIE MELISSA WELLER IS THE BAKING SUPERSTAR OF OUR TIME. AS THE HEAD BAKER AT SOME OF THE BEST RESTAURANTS IN THE COUNTRY, HER TAKES ON CHOCOLATE BABKA AND STICKY BUNS BROUGHT THESE CLASSICS BACK TO LIFE AND KICKED OFF A NATIONWIDE MOVEMENT. IN A GOOD BAKE, WELLER SHARES HER METICULOUSLY HONED, CAREFULLY DETAILED RECIPES FOR PRODUCING IMPOSSIBLY DELICIOUS--AND IMPOSSIBLY BEAUTIFUL--BAKED GOODS. A CHEMICAL ENGINEER BEFORE SHE BECAME A BAKER, WELLER USES HER SCIENTIFIC BACKGROUND TO EXPLAIN THE WHYS AND HOWS OF BAKING, SO HOME COOKS CAN ACHIEVE PERFECT RESULTS EVERY TIME. HERE ARE RECIPES BOTH SWEET (PUMPKIN LAYER CAKE WITH SALTED CARAMEL BUTTERCREAM AND BROWN SUGAR FROSTING) AND SAVORY (KHACHAPURI WITH CHEESE, BAKED EGG, AND NIGELLA SEEDS); BELOVED CLASSICS (CROISSANTS AND CHOCOLATE BABKA) AND NEW SURE-TO-BE FAVORITES (MILK CHOCOLATE AND RASPBERRY BLONDIES)--AS WELL AS SALTED CARAMEL STICKY BUNS, OF COURSE . . . ALL WRITTEN AND TESTED FOR EVEN THE MOST NOVICE HOME BAKER TO RE-CREATE. WITH GORGEOUS PHOTOGRAPHS BY THE AWARD-WINNING JOHNNY MILLER, AND TUTORIALS THAT DEMYSTIFY ALL OF THE STUFF THAT SOUNDS COMPLICATED, LIKE WORKING WITH YEAST, SOURDOUGH STARTERS, AND LAMINATING DOUGH WELLER'S BOOK IS THE ONE GUIDE EVERY HOME BAKER NEEDS.

BREAD AND BUTTER MICHELLE WILDGEN 2014-02-11 KITCHEN CONFIDENTIAL MEETS THREE JUNES IN THIS MOUTHWATERING NOVEL ABOUT THREE BROTHERS WHO RUN COMPETING RESTAURANTS, AND THE CULINARY SNOBBERY, STAFF STEALING, AND SECRET AFFAIRS THAT UNFOLD IN THE BACK OF THE HOUSE. BRITT AND LEO HAVE SPENT TEN YEARS RUNNING WINESAP, THE BEST RESTAURANT IN THEIR SMALL PENNSYLVANIA TOWN. THEY CATER TO THEIR LOYAL CUSTOMERS; THEY DON'T SLEEP WITH THE STAFF; AND BUSINESS IS GOOD, EVEN IF THEIR TEMPERAMENTAL PASTRY CHEF IS BORED WITH MAKING THE SAME CHOCOLATE CAKE NIGHT AFTER NIGHT. BUT WHEN THEIR YOUNGER BROTHER, HARRY, OPENS HIS OWN RESTAURANT—A HIP LITTLE JOINT SERVING AN AGGRESSIVE LAMB NECK DISH—BRITT AND LEO FIND THEIR OWN RESTAURANT THROWN OFF-KILTER. BRITT BECOMES FASCINATED BY A CUSTOMER WHO ARRIVES NIGHT AFTER NIGHT, EACH TIME WITH A DIFFERENT DINNER COMPANION. THEIR PASTRY CHEF, HECTOR, QUILTS, ONLY TO REAPPEAR AT HARRY'S RESTAURANT. AND LEO FINDS HIMSELF FALLING FOR HIS EXECUTIVE CHEF--TEMPTED TO BREAK THE CARDINAL RULE OF RESTAURANT OWNERSHIP. FILLED WITH HILARIOUS INSIDER DETAIL—THE ONE-UPMANSHIP OF STAFF MEALS BEFORE THE SHIFT BEGINS, THE RIVALRY BETWEEN BARTENDER AND HOSTESS, THE SEEDY BAR WHERE WAITSTAFF AND CHEFS GO TO DRINK OFF THEIR WORKDAY—BREAD AND BUTTER IS BOTH AN INCISIVE NOVEL OF FAMILY AND A GLEEFUL ROMP THROUGH THE INNER WORKINGS OF RESTAURANT KITCHENS.

NEW YORK COOKBOOK MOLLY O'NEILL 1992-01-01 MORE THAN FIVE HUNDRED RECIPES CELEBRATE THE PASSION FOR FOOD WITH NEW YORK SPECIALITIES RANGING FROM CODFISH PUFFS TO BRAISED LAMB SHANKS TO KREPLACH

ATLANTA MAGAZINE 2008-07 ATLANTA MAGAZINE'S EDITORIAL MISSION IS TO ENGAGE OUR COMMUNITY THROUGH PROVOCATIVE WRITING, AUTHORITATIVE REPORTING, AND SUPERLATIVE DESIGN THAT ILLUMINATE THE PEOPLE, THE ISSUES, THE TRENDS, AND THE EVENTS THAT DEFINE OUR CITY. THE MAGAZINE INFORMS, CHALLENGES, AND ENTERTAINS OUR READERS EACH MONTH WHILE HELPING THEM MAKE INTELLIGENT CHOICES, NOT ONLY ABOUT WHAT THEY DO AND WHERE THEY GO, BUT WHAT THEY THINK ABOUT MATTERS OF IMPORTANCE TO THE COMMUNITY AND THE REGION. ATLANTA MAGAZINE'S EDITORIAL MISSION IS TO ENGAGE OUR COMMUNITY THROUGH PROVOCATIVE WRITING, AUTHORITATIVE REPORTING, AND SUPERLATIVE DESIGN THAT ILLUMINATE THE PEOPLE, THE ISSUES, THE TRENDS, AND THE EVENTS THAT DEFINE OUR CITY. THE MAGAZINE INFORMS, CHALLENGES, AND ENTERTAINS OUR READERS EACH MONTH WHILE HELPING THEM MAKE INTELLIGENT CHOICES, NOT ONLY ABOUT WHAT THEY DO AND WHERE THEY GO, BUT WHAT THEY THINK ABOUT MATTERS OF IMPORTANCE TO THE COMMUNITY AND THE REGION.

HOMEMADE RAVIOLI MADE SIMPLE CARMELLA ALVARO 2021-10-19 LEARN TO MAKE FRESH STUFFED PASTAS IN THE COMFORT OF YOUR KITCHEN SAY GOODBYE TO BORING STORE-BOUGHT RAVIOLI AND HELLO TO FRESH AND FLAVORFUL HANDMADE PASTA! WHETHER YOU'RE NEW TO MAKING PASTA OR ALREADY HAVE A BIT OF PRACTICE, HOMEMADE RAVIOLI MADE SIMPLE SHOWS YOU HOW TO CREATE YOUR OWN PERFECT RAVIOLI, AGNOLOTTI, TORTELLI, AND MORE. WITH STRAIGHTFORWARD GUIDANCE AND DELICIOUS RECIPES, THIS HOMEMADE PASTA COOKBOOK GIVES YOU EVERYTHING YOU NEED TO SERVE UP SATISFYING STUFFED PASTAS WITH EASE. THIS RAVIOLI COOKBOOK FEATURES: ACCESSIBLE DIRECTIONS--DISCOVER STEP-BY-STEP INSTRUCTIONS--COMPLETE WITH PICTURES--THAT WILL TAKE YOU THROUGH EVERY PART OF THE PROCESS. MIX-AND-MATCH OPTIONS--ENJOY RECIPES FOR A VARIETY OF DOUGHS, FILLINGS, AND SAUCES THAT ALLOW YOU TO RECREATE CLASSIC DISHES OR SERVE UP YOUR OWN UNIQUE ONES. A WIDE VARIETY OF RECIPES--DELIGHT EVEN THE PICKIEST EATERS WITH SAVORY MEAT-FILLED OPTIONS, RICH CHEESES, FRESH VEGGIES, AND A SELECTION OF GLUTEN-FREE CHOICES. MAKE FRESH RAVIOLI A REGULAR FEATURE AT THE DINNER TABLE WITH THIS EASY-TO-FOLLOW PASTA-MAKING COOKBOOK.

FRENCH PASTRY MADE SIMPLE MOLLY WILKINSON 2021-06-22 A NO-FUSS GUIDE TO THE DELICIOUS ART OF PÂTISSERIE UNLEASH YOUR INNER PASTRY CHEF WITH MOLLY WILKINSON'S APPROACHABLE RECIPES FOR ALL OF YOUR FRENCH FAVORITES. TRAINED AT LE CORDON BLEU IN PARIS, MOLLY TAKES THE MOST ESSENTIAL TECHNIQUES AND MAKES THEM EASY FOR HOME BAKERS, RESULTING IN A COLLECTION OF SIMPLE, KEY RECIPES THAT OPEN UP THE WORLD OF PASTRY. WITH FRIENDLY, DETAILED DIRECTIONS AND BRILLIANT SHORTCUTS, YOU CAN SKIP THE PASTRY SHOP AND ENJOY DELICIOUS HOMEMADE CREATIONS. MASTER BASE RECIPES LIKE 30-MINUTE PUFF PASTRY, DECADENT CHOCOLATE GANACHE AND FAIL-SAFE CITRUS CURDS, AND YOU'RE ON YOUR WAY TO MAKING DOZENS OF ICONIC FRENCH TREATS. YOU'LL FEEL LIKE A PRO WHEN WHIPPING UP GORGEOUS TRAYS OF MADELEINES AND DECORATING A STUNNING ARRAY OF CREAM PUFFS AND PÂTISSERIE CLAIRS. ALONG WITH CLASSICS LIKE THE FRENCHMAN'S CHOCOLATE MOUSSE, PROFITEROLES AND CLASSIC MILLE-FEUILLES, LEARN TO ASSEMBLE EXQUISITE SHOWSTOPPERS SUCH AS CROQUEMBOUCHE AND CARAMEL MOUSSE TARTELETTES WITH POACHED PEARS IN GINGER. THIS GO-TO GUIDE SHOWS YOU ALL THE TIPS AND TRICKS YOU NEED TO IMPRESS YOUR GUESTS AND HAVE FUN WITH FRENCH PASTRY.

OATS IN THE NORTH, WHEAT FROM THE SOUTH REGULA YSEWIJN 2020-04-15 100 CLASSIC BRITISH BAKES AND THEIR HISTORY - WITH RECIPES AND PHOTOGRAPHY BY THE INIMITABLE REGULA YSEWIJN, AWARD-WINNING AUTHOR, ANGLOPHILE, PHOTOGRAPHER AND FOOD STYLIST.

STREET VEGAN ADAM SOBEL 2015-05-05 MEATLESS MEALS REVAMPED BY THE CINNAMON SNAIL, THE VEGAN FOOD TRUCK WITH A CULT FOLLOWING. WHAT'S THE SECRET BEHIND THE CINNAMON SNAIL'S TAKEOVER OF NEW YORK CITY STREETS? IN ALL KINDS OF WEATHER, VEGETARIANS, VEGANS, AND OMNIVORES ALIKE QUEUE UP FOR ADDICTIVE VEGAN CUISINE FROM TRUCK OWNER ADAM SOBEL. NOW ADAM BRINGS HIS FOOD STRAIGHT TO YOUR KITCHEN, ALONG WITH STORIES OF THE CHALLENGES OF WORKING ON A FOOD TRUCK WHILE STILL FINDING WAYS TO INFUSE FOOD WITH IMAGINATION, LOVE, AND A PINCH OF PERSPECTIVE. STREET VEGAN BRINGS THE ENERGY AND PASSION OF THE CINNAMON SNAIL'S CREATIVE COOKING FROM TRUCK TO TABLE, INCLUDING: • BREAKFASTS: FRESH FIG PANCAKES, FRIED DANDELION GREENS WITH LEMON GARLIC POTATOES, POACHED PEAR-STUFFED FRENCH TOAST • BEVERAGES: VANILLA SESAME MILK, CUCUMBER GINGER AGUA FRESCA, PEPPERMINT HOT CHOCOLATE • SOUPS AND SANDWICHES: KOREAN KIMCHI SOUP, JALAPEÑO CORN CHOWDAH, BROWN SUGAR-BOURBON GLAZED SEITAN, GOCHUJANG BURGER DELUXE • VEGGIES AND SIDES: LEMON-SOY WATERCRESS, MAPLE-ROASTED KABOCHA, HORSERADISH MASHED POTATOES • DESSERTS AND DONUTS: ROASTED MANDARIN-CHOCOLATE GANACHE TART, PINE NUT FRIENDLIES, RUM PUMPKIN CHIFFON PIE, VANILLA BOURBON CRÈME BRÛLÉE DONUTS, CINNAMON SNAILS

BEAN BY BEAN: A COOKBOOK CRESCENT DRAGONWAGON 2012-01-15 HAS THERE EVER BEEN A MORE GENEROUS INGREDIENT THAN THE BEAN? DOWN-HOME, YET HAUTE, SOUL-SATISFYINGLY HEARTY, VALUED, VERSATILE DEEPLY DELECTABLE, HEALTHFUL, AND INEXPENSIVE TO BOOT, THERE'S NOTHING A BEAN CAN'T DO—AND NOTHING THAT CRESCENT DRAGONWAGON CAN'T DO WITH BEANS. FROM OLD FRIENDS LIKE CHICKPEAS AND PINTOS TO REDISCOVERED HEIRLOOM BEANS LIKE RATTLESNAKE BEANS AND TEPARIES, FROM GREEN BEANS AND FRESH SHELL BEANS TO PEANUTS, LENTILS, AND PEAS, BEAN BY BEAN IS THE DEFINITIVE COOKBOOK ON BEANS. IT'S A 175-PLUS RECIPE CORNUCOPIA OVERFLOWING WITH INFORMATION, KITCHEN WISDOM, LORE, ANECDOTES, AND A ZEST FOR GOOD FOOD AND GOOD TIMES. CONSIDER THE LENTIL, TO TAKE ONE EXAMPLE. DISCOVER IT FIRST IN A DELICIOUS SLATHER, LENTIL TAPENADE. THEN IN HALF A DOZEN SOUPS, INCLUDING SAHADI'S LEBANESE LENTIL SOUP WITH SPINACH, KERALA-STYLE DAHL, AND CRESCENT'S VERY, VERY BEST LENTIL, MUSHROOM & BARLEY SOUP. IT THEN TURNS UP IN MARINATED LENTILS DE PUY WITH GREENS, BAKED BEETS, ORANGES & WALNUTS. PLUS THERE'S JAMAICA JERK-STYLE LENTIL-VEGETABLE PATTIES, ETHIOPIAN LENTIL STEW, AND LENTIL-CELERIAC SKILLET SAUCE. DO THE SAME FOR BLACK BEANS—FROM TEX-MEX FRIJOLES DIP TO FEJJOADA VEGETARIANA TO MAYA'S MAGIC BLACK BEANS WITH EGGPLANT & ROYAL RICE. OR SHELL BEANS—NEWLY MINTED PUREE OF FRESH FAVAS, BAKED LIMAS WITH ROSY SOUR CREAM, EDAMAME IN A POD. AND ON AND ON—FROM STARTERS AND SOUPS TO DOZENS OF ENTREES. EVEN DESSERTS: PEANUT BUTTER CUP BROWNIES AND RED BEAN ICE CREAM.

POLISH COOKBOOK GRIZZLY PUBLISHING 2020-03-02 DOES POLISH CUISINE FASCINATE YOU? DO YOU WANT TO TRY TRADITIONAL POLISH COOKING? HOWEVER, YOU AREN'T CERTAIN WHERE TO BEGIN? DO YOU WANT TO BE ABLE TO COOK TRADITIONAL POLISH FOOD THAT IS TASTY? DO YOU WANT TO COOK AUTHENTIC POLISH FOOD THAT WILL MAKE A POLISH BABCIA PROUD OF YOU?

VEDGE RICH LANDAU 2013-09-03 THE MOST EXCITING VEGETABLE COOKING IN THE NATION IS HAPPENING AT VEDGE, WHERE IN AN ELEGANT NINETEENTH-CENTURY TOWNHOUSE IN PHILADELPHIA, CHEF-PROPRIETORS RICH LANDAU AND KATE JACOBY SERVE EXCEPTIONALLY FLAVORFUL FARE THAT IS WOWING VEGANS, VEGETARIANS, AND CARNIVORES ALIKE. NOW, LANDAU AND JACOBY SHARE THEIR PASSION FOR INGENUOUS VEGETABLE COOKING. THE MORE THAN 100 RECIPES HERE—SUCH AS FINGERLING POTATOES WITH CREAMY WORCESTERSHIRE SAUCE, PHO WITH ROASTED BUTTERNUT SQUASH, SEARED FRENCH BEANS WITH CAPER BAGNA CAUDA, AND EGGPLANT BRACIOLE—EXPLODE WITH FLAVOR BUT ARE SURPRISINGLY STRAIGHTFORWARD TO PREPARE. AT DESSERT,

FRUIT TAKES CENTER STAGE IN DISHES LIKE BLUEBERRIES WITH PIE CRUST AND LEMONADE ICE CREAM—BUT VEGETABLES CAN STILL STEAL THE SHOW, LIKE IN THE BEETROOT POTS DE CRÈME. WITH MORE THAN 100 PHOTOGRAPHS, BEHIND-THE-SCENES ANECDOTES, AND USEFUL TIPS THROUGHOUT, *VEDGE* IS AN ESSENTIAL COOKBOOK THAT WILL REVOLUTIONIZE THE WAY YOU COOK AND TASTE VEGETABLES.

KIPLINGER'S PERSONAL FINANCE 2006-06 THE MOST TRUSTWORTHY SOURCE OF INFORMATION AVAILABLE TODAY ON SAVINGS AND INVESTMENTS, TAXES, MONEY MANAGEMENT, HOME OWNERSHIP AND MANY OTHER PERSONAL FINANCE TOPICS.

ULTIMATE VEG JAMIE OLIVER 2020-01-07 THIS EDITION HAS BEEN ADAPTED FOR THE US MARKET. FROM SIMPLE SUPPERS AND FAMILY FAVORITES, TO WEEKEND DISHES FOR SHARING WITH FRIENDS, THIS BOOK IS PACKED FULL OF PHENOMENAL FOOD - PURE AND SIMPLE. WHETHER IT'S EMBRACING A MEAT-FREE DAY OR TWO EACH WEEK, LIVING A VEGETARIAN LIFESTYLE, OR JUST WANTING TO TRY SOME BRILLIANT NEW FLAVOR COMBINATIONS, THIS BOOK TICKS ALL THE BOXES. SUPER-TASTY, BRILLIANTLY SIMPLE, BUT INVENTIVE VEG DISHES INCLUDE: • AMAZING VEGGIE CHILI, COMFORTING BLACK RICE, ZINGY CRUNCHY SALSA AND CHILI-RIPPLED YOGURT • GREENS MAC 'N' CHEESE WITH LEEK, BROCCOLI & SPINACH AND A TOASTED ALMOND TOPPING • VEGGIE PAD THAI, CRISPY FRIED EGGS, SPECIAL TAMARIND & TOFU SAUCE AND PEANUT SPRINKLE • SUPER SPINACH PANCAKES WITH AVOCADO, TOMATO AND COTTAGE CHEESE • SUMMER TAGLIATELLE, BASIL & ALMOND PESTO, BROKEN POTATOES AND DELICATE GREEN VEG WITH CHAPTERS ON SOUPS & SANDWICHES, BRUNCH, PIES & BAKES, CURRIES & STEWS, SALADS, BURGERS & FRITTERS, PASTA, RICE & NOODLES, AND TRAYBAKES THERE'S SOMETHING TASTY FOR EVERY OCCASION. SHARING SIMPLE TIPS AND TRICKS THAT WILL EXCITE THE TASTE BUDS, THIS BOOK WILL GIVE YOU THE CONFIDENCE TO UP YOUR VEGETABLE INTAKE AND WIDEN YOUR RECIPE REPERTOIRE, SAFE IN THE KNOWLEDGE THAT IT'LL TASTE UTTERLY DELICIOUS. IT WILL ALSO LEAVE YOU FEELING FULL, SATISFIED AND HAPPY - AND NOT MISSING MEAT FROM YOUR PLATE. "IT'S ALL ABOUT CELEBRATING REALLY GOOD, TASTY FOOD THAT JUST HAPPENS TO BE MEAT-FREE." JAMIE OLIVER

BINGING WITH BABISH ANDREW REA 2019 RECIPES RECREATED FROM BELOVED MOVIES AND TV SHOWS BY THE HOST OF ONE OF THE MOST POPULAR FOOD PROGRAMS ON THE INTERNET

BACK AROUND THE TABLE: AN "IN THE KITCHEN WITH DAVID" COOKBOOK FROM QVC'S RESIDENT FOODIE DAVID VENABLE 2014-10-07 WITH HIS FIRST COOKBOOK, *IN THE KITCHEN WITH DAVID: QVC'S RESIDENT FOODIE PRESENTS COMFORT FOODS THAT TAKE YOU HOME*, DAVID VENABLE GAVE US THE MOUTHWATERING AND MEMORABLE RECIPES THAT WERE PASSED DOWN TO HIM FROM HIS MOTHER AND GRANDMOTHERS. NOW, THE BELOVED TELEVISION HOST INVITES US BACK TO THE WARMEST ROOM IN THE HOUSE TO SHARE INVENTIVE SPINS ON TRADITIONAL DISHES THAT ARE SURE CROWD-PLEASERS. VENABLE HAS RECEIVED GREAT PRAISE FROM THE FOOD WORLD FOR HIS EASY, COMFORTING COOKING STYLE, AND THAT LAID-BACK FEELING PERVADES HIS SECOND COOKBOOK. PACKED WITH NEARLY 150 RECIPES, THIS VOLUME IS LIKE HAVING A COLLECTION OF "MINI" COOKBOOKS IN ONE CONVENIENT PLACE. MIX AND MINGLE: TRANSFORM COMFORT FOODS INTO PARTY FARE WITH MAC 'N' CHEESE BITES, FRENCH ONION SOUP DUMPLINGS, CHICKEN CHEESESTEAK EGG ROLLS, AND BEEF AND BEAN TOSTADOS. BRUNCH AND BEYOND: MAKE BREAKFAST THE MOST ANTICIPATED MEAL OF THE DAY WITH BLUEBERRY-LEMON RICOTTA PANCAKES WITH BLUEBERRY SYRUP, EGGS BENEDICT BREAD PUDDING, HASH BROWN BREAKFAST PIZZA, AND SPICED BACON SKEWERS. QUICK AND EASY: USE THAT PRESSURE COOKER YOU'VE GOT STASHED AWAY IN THE CUPBOARD TO MAKE CHILI CON CARNE, OSSO BUCO, ASIAN PULLED PORK, AND CHICKEN IN A POT. LIGHT AND BRIGHT: SAVOR SKINNY FRIED CHICKEN, SEVEN-LAYER TACO SALADS, AND LINGUINE CARBONARA—DISHES THAT NOT ONLY TASTE GOOD BUT ARE GUILT-FREE. SMOKE AND FIRE: START UP THE GRILL FOR SMOKED BRISKET, SURF AND TURF KEBABS, GRILLED SCALLOPS WITH CITRUS MARINADE, AND BACON-WRAPPED ASPARAGUS BUNDLES. SWEETS AND TREATS: FINISH OFF YOUR MEAL WITH A CROWNING ACHIEVEMENT SUCH AS LEMON CHEESECAKE BARS, CHERRY STRUDEL, PEACH MELBA ICEBOX PIE, OR APPLE-WALNUT RUSTIC TART. COMPLETE WITH TANTALIZING PHOTOGRAPHS, HELPFUL SIDEBARS, AND AMUSING ANECDOTES, THIS ALL-PURPOSE COOKBOOK WILL HAVE YOUR FAMILY COMING BACK TO THE TABLE AGAIN AND AGAIN FOR MORE GREAT FOOD AND GREAT TIMES. ADVANCE PRAISE FOR *BACK AROUND THE TABLE* "WHENEVER DAVID WALKS INTO A ROOM, HE LIGHTS IT UP. HIS ZEST FOR LIFE SPILLS INTO THE PASSION HE HAS FOR FOOD. AS I WAS READING THIS NEW BOOK, I FOUND MYSELF FILLED WITH THE SAME JOY AS DAVID; YOU CAN FEEL HIS LOVE FOR ALL GOOD THINGS JUMPING OFF THE PAGES AND IN HIS RECIPES. *BACK AROUND THE TABLE* HAD ME LAUGHING IN THE KITCHEN AND DOING THE HAPPY DANCE."—MICHAEL SYMON, AUTHOR OF *MICHAEL SYMON'S 5* IN 5 "I WANT TO EAT DAVID'S BOOK FROM BACK TO FRONT! FROM CLASSICS LIKE MISSISSIPPI MUD PIE TO NEWFOUND INSPIRATIONS LIKE HIS FRENCH ONION SOUP DUMPLINGS, EACH RECIPE IS SO WELL THOUGHT OUT, WITH EASE IN MIND, AND ALL ARE HAPPY-DANCE-WORTHY! THERE'S HAPPY COMFORT ALL OVER THIS BOOK, REALLY, AND THAT'S WHY I LOVE DAVID. I'M SO HAPPY TO HAVE ANOTHER VOLUME OF THE RECIPES I SEE HIM SHARE ON HIS SHOW, AS WELL AS SOME FROM HIS HOME KITCHEN. WHAT DO YOU MEAN *BACK AROUND THE TABLE*? HE NEVER LEFT!"—SUNNY ANDERSON "BACK AROUND THE TABLE BRINGS DAVID'S PERSONAL COMFORT FOOD STORIES TO LIFE WITH APPROACHABLE RECIPES THAT WILL LEAVE YOU EXCITED TO BRING YOUR FRIENDS AND FAMILY BACK AROUND YOUR TABLE."—EMERIL LAGASSE "I ALREADY KNEW I LOVED DAVID. I LOVE SPENDING TIME WITH HIM IN THE KITCHEN. I

LOVE HIS FRIENDLY, FAIL-PROOF APPROACH TO DELICIOUS HOME COOKING. IN *BACK AROUND THE TABLE*, DAVID SHARES THE COVETED RECIPES FOR SOME OF HIS FAVORITE COMFORT FOODS, REINVENTED WITH HIS SIGNATURE GUSTO FOR GOOD EATS—WHICH I KNEW I WOULD ALSO LOVE. BUT THEN I DISCOVERED HIS SALTED CARAMEL CHOCOLATE CAKE—IT PUTS EVERY OTHER CHOCOLATE CAKE TO DEEP, CHOCOLATY SHAME. AND NOW I KNOW HE LOVES ME, TOO.”—DAPHNE OZ

DUMPLINGS EQUAL LOVE LIZ CRAIN 2020-10-13 40 EASY-BUT-INNOVATIVE RECIPES THAT CELEBRATE AND ELEVATE THE BELOVED DUMPLING. SHUMAI, GYOZA, MANDU, KOMBER, PIEROGIS: A DUMPLING BY ANY OTHER NAME WOULD TASTE AS COMFORTING. THE ORIGINAL COMFORT FOOD IN EVERY CULTURE, THE HUMBLE DUMPLING TAKES CENTER STAGE IN THIS FULL-COLOR COOKBOOK. AUTHOR LIZ CRAIN OFFERS UP BELOVED STAPLES LIKE CHINESE SOUP DUMPLINGS, JAPANESE GYOZA, AND EASTERN EUROPEAN PIEROGI WITH EASY, STEP-BY-STEP INSTRUCTIONS FOR DUMPLING SKINS AND FILLINGS. THERE ARE ALSO MANY REGIONAL TWISTS ON DUMPLINGS, WITH INNOVATIVE FILLINGS, DUMPLING DOUGHS, AND DIPPING SAUCES. TASTE THE LOVE WITH CINCINNATI CHILI; SHRIMP & GRITS; NETTLE & CARAMELIZED ONIONS; AND BANANAS FOSTER DUMPLINGS.

DELICIOUSLY G-FREE ELISABETH HASSELBECK 2012-01-03 FROM THE AUTHOR OF *THE G-FREE DIET* AND THE CO-HOST OF ABC'S *THE VIEW* COMES A VITAL BOOK ABOUT SCRUMPTIOUSLY SATISFYING GLUTEN FREE FOOD—WITH EASY-TO-FOLLOW RECIPES, HEALTHY TIPS, AND PHOTOGRAPHS THROUGHOUT—FOR FAMILIES MANAGING CELIAC DISEASE AS WELL AS ANYONE WHO IS CONCERNED ABOUT THEIR INTAKE OF WHEAT AND OTHER GRAINS. GROWING UP IN A FAMILY WHERE EVERYONE CAME TOGETHER AT THE DINNER TABLE, ELIZABETH HASSELBECK SAVORED THE SIGNATURE MEATBALL, LASAGNA, AND ZITI DISHES OF HER GRANDMOTHER AND GREAT-GRANDMOTHER, AND THE PIEROGIES OF HER FATHER'S HERITAGE. BUT A DECADE AGO, THE EMMY AWARD-WINNING CO-HOST OF *THE VIEW*, NEW YORK TIMES BESTSELLING AUTHOR, AND MOTHER OF THREE WAS DIAGNOSED WITH CELIAC DISEASE, AND THE FAMILY RECIPES SHE GREW UP WITH SUDDENLY BECAME STRICTLY OFF-LIMITS. OR SO SHE THOUGHT. GETTING RID OF GLUTEN, HOWEVER, DOESN'T HAVE TO MEAN GIVING UP TASTE. *DELICIOUSLY G-FREE* COMBINES HASSELBECK'S KNOWLEDGE FOR HEALTHY LIVING AND PASSION FOR TASTY FOOD TO BRING YOU 100 DELECTABLE, EASY-TO-MAKE, AND FAMILY-FRIENDLY GLUTEN FREE RECIPES. BY ADDING A VARIETY OF OTHER INGREDIENTS TO THE FRIDGE AND PANTRY, SHE'S PERFECTED SCRUMPTIOUS GLUTEN FREE VERSIONS OF OLD STANDARDS AND NEW CREATIONS THAT WOULD MAKE HER RELATIVES PROUD, INCLUDING • BREAKFASTS TO REMEMBER: FRIED EGG SANDWICH WITH CHIPOTLE MAYO, COCONUT RASPBERRY MUFFINS, FRENCH TOAST WITH CARAMEL RUM BANANAS, BLUEBERRY WAFFLES, AND FRITTATA • ALL-STAR APPETIZERS: PORK POT STICKERS, STUFFED MUSHROOMS, SMOKED SALMON ON CORN FRITTERS, CRAB CAKES WITH HOMEMADE TARTAR SAUCE, AND HOT ARTICHOKE DIP • MOUTHWATERING MAIN MEALS: EXCELLENT ENCHILADAS WITH QUINOA CORNBREAD, MAC AND CHEESE, LASAGNA, VEGGIE PAD THAI, CHIMICHURRI FLANK STEAK AND GRILLED ASPARAGUS, AND BUTTERMILK CHICKEN • DELICIOUSLY IRRESISTIBLE DESSERTS: CHOCOLATE DEVIL'S FOOD CUPCAKES, BLUEBERRY-RASPBERRY COBBLER, CHOCOLATE CHIP COOKIES, TIRAMISU, YELLOW BIRTHDAY CAKE, AND DOUBLE CHOCOLATE BROWNIES LOADED WITH GORGEOUS PHOTOS, *DELICIOUSLY G-FREE* ALSO SATISFIES YOUR TASTE BUDS WITH IDEAS FOR GOURMET ENTERTAINING, KID-FRIENDLY CONCOCTIONS, COOL-WEATHER COMFORT FOODS, AND “GET FIT” GLUTEN FREE RECIPES. PLUS, HASSELBECK OPENS UP ABOUT HER OWN GLUTEN FREE JOURNEY—FROM GETTING DIAGNOSED TO GETTING HER FAMILY ON BOARD—AND SHARES TIPS FOR HOW TO STOCK YOUR KITCHEN, PREVENT CROSS-CONTAMINATION, AND WHIP UP GLUTEN FREE FLOUR MIXES THAT LITERALLY TAKE THE CAKE. LOOKING GREAT AND FEELING GOOD FROM THE INSIDE OUT IS JUST ONE *DELICIOUSLY G-FREE* MEAL AWAY! PRAISE FOR *DELICIOUSLY G-FREE* “FRIED CHICKEN, BROWNIES, SLIDERS, EVEN SPAGHETTI AND MEATBALLS AND MILE-HIGH LASAGNA ALL GLUTEN FREE? MY ONLY COMPLAINT ABOUT ELISABETH HASSELBECK'S *DELICIOUSLY G-FREE* IS THAT I DIDN'T WRITE IT MYSELF. SHE PROBLEM-SOLVES IN THE TASTIEST OF WAYS WITH THE MOST REQUESTED RECIPES OF OUR TIME—GLUTEN FREE. NICELY DONE, BLONDIE!”—RACHAEL RAY “*DELICIOUSLY G-FREE* GIVES YOU WORLD-CLASS ADVICE ON GLUTEN FROM A WORLD EXPERT ON HER BODY. ELISABETH HASSELBECK OFFERS ELEGANT, PASSIONATE, AND TASTY ADVICE EVERYONE WILL ADORE.”—MEHMET OZ, M.D. “*DELICIOUSLY G-FREE* ESCHES FANCY, RESTAURANT-LEVEL RECIPES AND ACKNOWLEDGES INSTEAD THE NEED FOR STRAIGHTFORWARD FOOD FOR BUSY PEOPLE, LOVINGLY PREPARED.”—THE OREGONIAN

OZLEM'S TURKISH TABLE OZLEM. WARREN 2019-06-13

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*

THE HEALTHY HEDONIST MYRA KORNFELD 2007-11-01 How would you like to prepare and savor a delicious meal that's also nourishing and healthful? In *The Healthy Hedonist*, chef, teacher, and cookbook author Myra Kornfeld offers home cooks more than two hundred mouthwatering flexitarian recipes designed to satisfy all kinds of appetites -- without leaving you feeling stuffed and guilty afterward! So, what is a flexitarian? A flexitarian is anyone interested in eating healthy, primarily vegetarian cuisine without cutting meat and fish entirely from his or her diet. *The Healthy Hedonist* is the ideal cookbook for people with a variety of eating habits: the recipes are readily adapted to suit vegetarians, omnivores, and everyone in between. The emphasis here is on real food: fresh, natural, and, of course, delicious ingredients are used to create unique and healthful meals. Aside from soups, appetizers, salads, chicken and fish dishes, vegetarian entrees, grains, and vegetables, there are tempting recipes for pizza, alternative burgers, and naturally sweetened desserts. You can indulge yourself and feel virtuous at the same time with delectable fare such as: Portobello Mushroom Tapenade Wilted Spinach Salad with Orange-Curry Dressing Crispy Thai Wontons Potato Salad with Caramelized Onions Roast Chicken with Maple Glaze Coconut Green Beans with Mustard Seeds Lacquered Carrots with Coriander Gazpacho Salad with Tomato Vinaigrette Red Snapper Provencale Marrakesh Minestrone with Cilantro Puree Tamarind Chickpeas Asparagus, Leek, and Barley Risotto Barbeque Spice -- Rubbed Tofu Seared Sesame-Crusted Tuna Zucchini Latkes Salmon Medallions with Lime-Mustard Teriyaki Citrus Compote Supreme Roasted Peaches with Caramel Sauce Chocolate Lovers' Brownies Pomegranate-Pear Cornmeal Tart Throughout the book are plenty of helpful suggestions for substituting ingredients to suit your taste or dietary preference and for cooking for large groups or smaller gatherings, along with preparation tips and menu ideas. In addition, easy-to-follow illustrations guide you toward creating superb meals sure to appeal to every palate. For any and all food lovers, *The Healthy Hedonist* is the healthy, scrumptious way to enjoy sensational feasts every day.

MICHAEL SYMON'S LIVE TO COOK MICHAEL SYMON 2010-10-13 HOMETOWN BOY TURNED SUPERSTAR, MICHAEL SYMON IS ONE OF THE HOTTEST FOOD PERSONALITIES IN AMERICA. HAILING FROM CLEVELAND, OHIO, HE IS COUNTED AMONG THE NATION'S GREATEST CHEFS, HAVING JOINED THE RANKS OF MARIO BATALI, BOBBY FLAY, AND MASAHARU MORIMOTO AS ONE OF AMERICA'S IRON CHEFS. AT HIS CORE, THOUGH, HE'S A MIDWESTERN GUY WITH FAMILY ROOTS IN OLD-WORLD TRADITIONS. IN MICHAEL SYMON'S LIVE TO COOK, MICHAEL TELLS THE AMAZING STORY OF HIS WHIRLWIND RISE TO FAME BY SHARING THE FOOD AND INCREDIBLE RECIPES THAT HAVE MARKED HIS ROUTE. MICHAEL IS KNOWN FOR HIS EASY, FRESH FOOD. HE MEANS IT WHEN HE SAYS THAT IF A DISH REQUIRES MORE THAN TWO PANS TO FINISH, HE'S NOT GOING TO MAKE IT. COOKING WHAT HE CALLS "HERITAGE" FOOD--BASED ON THE RECIPES BELOVED BY HIS GREEK--ITALIAN--EASTERN EUROPEAN--AMERICAN PARENTS AND THE COMMUNITY IN CLEVELAND--MICHAEL DRAWS ON THE FLAVORS OF TRADITIONAL RECIPES TO CREATE SOPHISTICATED DISHES, SUCH AS HIS BEEF CHEEK PIEROGIES WITH WILD MUSHROOMS AND HORSE RADISH, WHICH CAME OUT OF THE PIEROGIES THAT HIS GRANDPA MADE. MICHAEL TRANSLATES THE INFLUENCES OF THE DIVERSE WORKING-CLASS NEIGHBORHOOD IN WHICH HE GREW UP INTO DISHES WITH MEDITERRANEAN INGREDIENTS, SUCH AS THOSE IN OLIVE OIL POACHED HALIBUT WITH FENNEL, ROSEMARY, AND GARLIC; ITALIAN-STYLE HANDMADE PASTAS, LIKE LINGUINI WITH HEIRLOOM TOMATO, CAPERS, ANCHOVIES, AND CHILIES; AND RE-IMAGINED CLEVELAND FAVORITES, SUCH AS MAC AND CHEESE WITH ROASTED CHICKEN, GOAT CHEESE, AND ROSEMARY. PART OF MICHAEL'S IRRESISTIBLE ALLURE ON THE FOOD NETWORK COMES FROM HOW MUCH FUN HE HAS IN THE KITCHEN. TO HELP READERS GAIN CONFIDENCE AND HAVE A GOOD TIME, MICHAEL SYMON'S LIVE TO COOK HAS ADVICE FOR COOKING LIKE A PRO, STARTING WITH BASIC INSTRUCTIONS FOR HOW TO CORRECTLY USE TECHNIQUES SUCH AS BRAISING, POACHING, AND PICKLING. THERE'S ALSO INFORMATION ON HOW CARAMELIZING VEGETABLES AND TOASTING SPICES CAN GIVE DISHES A GREATER DEPTH OF FLAVOR--INSTEAD OF A HEAVY, TIME-CONSUMING STOCK-BASED SAUCE--AND WHY THE PERFECT FINISHING TOUCH TO MOST MEAT OR FISH DISHES CAN BE A SAVORY HOT VINAIGRETTE INSTEAD. WITH FANTASTIC FOUR-COLOR PHOTOGRAPHY THROUGHOUT AND TONS OF HELPFUL "SYMON SAYS" TIPS, MICHAEL SYMON'S LIVE TO COOK IS BOUND TO GET ANYONE FIRED UP ABOUT GETTING INTO THE KITCHEN AND COOKING UP SOMETHING DOWNRIGHT DELICIOUS.

FODOR'S SOUTHERN CALIFORNIA FODOR'S TRAVEL GUIDES 2019-12-17 FOR A LIMITED TIME, RECEIVE A FREE FODOR'S GUIDE TO SAFE AND HEALTHY TRAVEL E-BOOK WITH THE PURCHASE OF THIS GUIDEBOOK! GO TO FODORS.COM FOR DETAILS. WHETHER YOU WANT TO WANDER THE HOLLYWOOD WALK OF FAME IN LOS ANGELES, LOUNGE POOLSIDE IN PALM SPRINGS, OR MARVEL AT THE SAN DIEGO ZOO, THE LOCAL FODOR'S TRAVEL EXPERTS IN SOUTHERN CALIFORNIA ARE HERE TO HELP! FODOR'S SOUTHERN CALIFORNIA GUIDEBOOK IS PACKED WITH MAPS, CAREFULLY CURATED RECOMMENDATIONS, AND EVERYTHING ELSE YOU NEED TO SIMPLIFY YOUR TRIP-PLANNING PROCESS AND MAKE THE MOST OF YOUR TIME. THIS NEW EDITION HAS BEEN FULLY-REDESIGNED WITH AN EASY-TO-READ LAYOUT, FRESH INFORMATION, AND BEAUTIFUL COLOR PHOTOS. GET INSPIRED AN ILLUSTRATED ULTIMATE EXPERIENCES GUIDE TO THE TOP THINGS TO SEE AND DO PHOTO-FILLED "BEST OF" FEATURES ON DISNEYLAND, INCREDIBLE BEACHES, AND THE BEST ROAD TRIPS. COLOR PHOTOS THROUGHOUT TO SPARK YOUR WANDERLUST! UP-TO-DATE AND HONEST RECOMMENDATIONS FOR THE SIGHTS, RESTAURANTS, HOTELS, NIGHTLIFE, SHOPPING, PERFORMING

ARTS, ACTIVITIES, AND MORE GET PLANNING MULTIPLE ITINERARIES TO EFFECTIVELY ORGANIZE YOUR DAYS AND MAXIMIZE YOUR TIME SPECIAL FEATURES ON HIGHWAY 1 (THE ULTIMATE CALIFORNIA ROAD TRIP) AND THE SAN DIEGO ZOO COVERS: LOS ANGELES, ORANGE COUNTY AND DISNEYLAND, SAN DIEGO, PALM SPRINGS, SANTA BARBARA, BIG SUR, THE CENTRAL VALLEY, MONTEREY, YOSEMITE, DEATH VALLEY, THE SOUTHERN SIERRAS, SEQUOIA AND KINGS CANYON, JOSHUA TREE, AND MORE. GET GOING MORE THAN 20 DETAILED MAPS HELP YOU PLOT YOUR ITINERARY AND NAVIGATE CONFIDENTLY. EXPERT RECOMMENDATIONS ON HOTELS AND RESTAURANTS OFFER OPTIONS FOR EVERY TASTE. TRIP-PLANNING TOOLS AND PRACTICAL TIPS ON WHEN TO GO, GETTING AROUND, BEATING THE CROWDS, AND SAVING TIME AND MONEY HISTORICAL AND CULTURAL INSIGHTS PROVIDING RICH CONTEXT ON THE LOCAL PEOPLE, POLITICS, ART, ARCHITECTURE, CUISINE, MUSIC, GEOGRAPHY AND MORE LOCAL WRITERS TO HELP YOU FIND THE UNDER-THE-RADAR GEMS. PLANNING ON VISITING MORE OF CALIFORNIA? CHECK OUT FODOR'S NORTHERN CALIFORNIA, FODOR'S LOS ANGELES, FODOR'S SAN DIEGO, AND FODOR'S SAN FRANCISCO. ABOUT FODOR'S AUTHORS: EACH FODOR'S TRAVEL GUIDE IS RESEARCHED AND WRITTEN BY LOCAL EXPERTS. FODOR'S HAS BEEN OFFERING EXPERT ADVICE FOR ALL TASTES AND BUDGETS FOR OVER 80 YEARS. FOR MORE TRAVEL INSPIRATION, YOU CAN SIGN UP FOR OUR TRAVEL NEWSLETTER AT [FODORS.COM/NEWSLETTER/SIGNUP](https://www.fodors.com/newsletter/signup), OR FOLLOW US AT FODORS TRAVEL ON FACEBOOK, INSTAGRAM, AND TWITTER. WE INVITE YOU TO JOIN OUR FRIENDLY COMMUNITY OF TRAVEL EXPERTS AT [FODORS.COM/COMMUNITY](https://www.fodors.com/community) TO ASK ANY OTHER QUESTIONS AND SHARE YOUR EXPERIENCE WITH US! IMPORTANT NOTE: THE DIGITAL EDITION OF THIS GUIDE DOES NOT CONTAIN ALL THE IMAGES INCLUDED IN THE PHYSICAL EDITION.

SWEET CRAVINGS KYRA BUSSANICH 2013 A FIRST GLUTEN-FREE CUPCAKE WARS WINNER SHARES DECADENT RECIPES FOR A VARIETY OF CAKES, COBBLERS AND OTHER BAKED TREATS WHILE RECOUNTING THE STORY OF HOW AS A STUDENT SHE EXPERIMENTED WITH VARIOUS INGREDIENTS TO CREATE SUCH EQUALLY SATISFYING GLUTEN-FREE OPTIONS AS CHERRY WHITE CHOCOLATE SCONES, BOSTON CREAM PIE CUPCAKES AND MEXICAN CHOCOLATE BAKED ALASKA.

FRAICHE FOOD, FULL HEARTS JILLIAN HARRIS 2019-10-01 TV HOST AND LIFESTYLE INFLUENCER JILLIAN HARRIS AND REGISTERED DIETITIAN TORI WESSZER INVITE YOU INTO THEIR WORLD FULL OF FAMILY, FOOD, AND CASUAL CELEBRATIONS. LIVING A STONE'S THROW FROM EACH OTHER, COUSINS JILLIAN AND TORI GREW UP IN A TIGHT-KNIT FAMILY AND WERE BROUGHT UP LIKE SISTERS. FRAICHE FOOD, FULL HEARTS OFFERS A PEEK INTO THEIR LIVES AND THE RECIPES THAT HAVE FED THEIR FAMILIES THROUGH THE YEARS. INSTILLED WITH A LOVE OF COOKING AT AN EARLY AGE BY THEIR GRANNY, THE KITCHEN IS A PLACE OF FOND MEMORIES AND EVERYDAY HOME COOKED MEALS. LIKE MOST FAMILIES, THEIR CELEBRATIONS REVOLVE AROUND FOOD--FROM BIRTHDAYS, VALENTINE'S DAY, AND MOTHER'S DAY TO THANKSGIVING, CHRISTMAS, AND NEW YEAR'S EVE. FRAICHE FOOD, FULL HEARTS INCLUDES OVER 100 HEART-WARMING RECIPES--FROM BREAKFASTS, SOUPS, SALADS, VEGGIES, SIDES, AND MAINS TO SNACKS, APPETIZERS, DRINKS, AND DESSERTS--FOR EVERYDAY MEALS, ALONG WITH CELEBRATION MENUS AND IDEAS FOR CASUAL GATHERINGS WITH FAMILY AND FRIENDS. GORGEOUSLY DESIGNED WITH DREAMY FULL-COLOUR PHOTOGRAPHY THROUGHOUT, THE RECIPES ALSO INCORPORATE VEGAN, VEGETARIAN, AND GLUTEN-FREE OPTIONS. YOU'LL FIND DISHES LIKE WEST COAST EGGS BENNY, VANILLA CHERRY SCONES, HARVEST KALE SALAD, SQUASH RISOTTO WITH FRIED SAGE, GRANNY'S BEET ROLLS, CEDAR-PLANK SALMON BURGERS, VEGGIE STEW WITH DUMPLINGS, CHERRY SWEETHEART SLAB PIE, AND NAKED COCONUT CAKE.

BAKING AT THE 20TH CENTURY CAFE MICHELLE POLZINE 2020-10-20 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 "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 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.

COOKING WITH SHEREEN FROM SCRATCH SHEREEN PAVLIDES 2021-07-13 BE A ROCK STAR IN YOUR KITCHEN WITH HOME-COOKED MEALS FROM SCRATCH! SHEREEN PAVLIDES, OF THE MEGA-VIRAL BRAND COOKING WITH SHEREEN, HAS GARNERED MILLIONS OF FANS ACROSS HER PLATFORMS THANKS TO HER AFFECTIONATE PERSONALITY AND HER CONFIDENCE-BUILDING APPROACH TO COOKING FROM SCRATCH. NOW, IN HER DEBUT COOKBOOK, SHE'S BRINGING ALL THAT KNOWLEDGE RIGHT TO YOUR KITCHEN. THROUGH 60 IMPRESSIVE RECIPES, SHEREEN SHOWS YOU THAT IT'S POSSIBLE TO MAKE THE BEST FOOD YOU'VE EVER TASTED WITHOUT DEPENDING ON FROZEN, PRECOOKED OR STORE-BOUGHT INGREDIENTS—AND WITHOUT SPENDING ALL DAY COOKING. WITH MEALS FOR EVERY OCCASION, FROM WEEKNIGHT DINNERS TO SHOW-STOPPING PARTIES (AND EVERYTHING IN-BETWEEN), YOU CAN ROLL UP YOUR SLEEVES AND DIG INTO THE LIKES OF: PECAN-CRUSTED PORK TENDERLOIN WITH ROSEMARY BROWN BUTTER RESTAURANT-STYLE CRAB CAKES WITH SRIRACHA R[?] MOULADE BABA GANOUSH WITH HOUSEMADE PITA SESAME SALMON WITH SWEET JALAPE[?] O UDON NOODLES GRUY[?] RE AND THYME POPOVERS CYPRIOT CINNAMON POTATOES WITH DILL YOGURT ASIAN-STYLE COCONUT BROCCOLI SPANAKOPITA TRIANGLES SHANGHAI CHICKEN SALAD WITH SESAME GINGER VINAIGRETTE WHETHER YOU'RE NEW TO COOKING, OR JUST LOOKING TO UP YOUR GAME, DON'T WORRY—SHEREEN'S GOT YOU COVERED.

FIRST WE EAT EVA KOSMAS FLORES 2018-03-20 EVA KOSMAS FLORES FINDS INSPIRATION IN HER GREEK HERITAGE AND THE BOUNTIFUL PRODUCE OF HER GARDEN IN OREGON. SHE USES BOTH TO CRAFT HER SEASONAL AND APPROACHABLE RECIPES, EACH PAIRED WITH A MOUTHWATERING IMAGE. THE BOUNTY OF FRESH, VIBRANT PRODUCE OVERFLOWING FROM HER GARDEN COMES THROUGH ON EVERY PAGE, AND FLORES UNDERTAKES RIGOROUS RECIPE TESTING TO SHARE HER MOST CREATIVE, DELICIOUS WAYS TO MAKE USE OF THESE FOODS. SHOWCASING HER UNFORGETTABLE, ATMOSPHERIC PHOTOGRAPHY STYLE, FIRST WE EAT IS A GORGEOUS REFERENCE ON SEASONAL COOKING THAT CELEBRATES THE BEAUTY OF THE PACIFIC NORTHWEST, MEDITERRANEAN INFLUENCES, EFFORTLESS AND STYLISH PRESENTATIONS, AND SIMPLE PREPARATIONS, ALL DESIGNED TO SHARE WITH FRIENDS AND FAMILY.