



and flavor sing. (She ’ ll even prove that water—yes, water—can be invaluable in everything from ultra-tender meatloaf to veggie burgers.) There ’ s no shortage of extras, too. You ’ ll find tons of need-to-know tips, mini-recipe spreads, and choose-your-own-adventure charts to give meal-planning a burst of energy: A fervent case for simpler homemade stock, a loving ode to canned tuna, a very good reason to always have bananas in your freezer, and more. This ’ ll be your new sidekick for every meal—fresh-as-heck salads, brothy comfort foods, brawny meats, briny fishes, and hearty vegetables that ’ ll take center stage. Big Little Recipes shows busy home cooks how to turn less into more.

125 Recipes That Prove You Can Live Without Cheese, It's Not All Rabbit Food, and Your Friends Will Still Come Over for Dinner

BOSH! on a Budget

Vegan 100

EACH AND EVERY TIME

The Phoenix and the Carpet

Bottling Success at the Brooklyn Brewery

Join Lyndey Milan as she travels Australia's geographic regions to unearth the diverse cuisine of Australia. With over 90 recipes from the cultural melting pots of the capital cities, through the lush wine regions and sparkling oceans, to the indigenous flavours of the bush, Lyndey Milan delivers a real Taste of Australia. Everything's on the menu and nothing is off limits as Milan explores what makes Australia tick. Lyndey meets a host of characters along the way, including well-known chefs Rick Stein, Peter Evans, Maggie & Saskia Beer, Neil Perry and Anthony Puharich who also contribute recipes. The book is a companion to Lyndey's latest 13 part TV series Lyndey Milan's Taste of Australia, airing in 2014.

What do you get when you cross a journalist and a banker? A brewery, of course. "A great city should have great beer. New York finally has, thanks to Brooklyn. Steve Hindy and Tom Potter provided it. Beer School explains how they did it: their mistakes as well as their triumphs. Steve writes with a journalist's skepticism-as though he has forgotten that he is reporting on himself. Tom is even less forgiving-he's a banker, after all. The inside story reads at times like a cautionary tale, but it is an account of a great and welcome achievement." —Michael Jackson, The Beer Hunter(r) "An accessible and insightful case study with terrific insight for aspiring entrepreneurs. And if that's not enough, it is all about beer!" —Professor Murray Low, Executive Director, Lang Center for Entrepreneurship, Columbia Business School "Great lessons on what every first-time entrepreneur will experience. Being down the block from the Brooklyn Brewery, I had firsthand witness to their positive impact on our community. I give Steve and Tom's book an A++!" —Norm Brodsky, Senior Contributing Editor, Inc. magazine "Beer School is a useful and entertaining book. In essence, this is the story of starting a beer business from scratch in New York City. The product is one readers can relate to, and the market is as tough as they get. What a fun challenge! The book can help not only those entrepreneurs who are starting a business but also those trying to grow one once it is established. Steve and Tom write with enthusiasm and insight about building their business. It is clear that they learned a lot along the way. Readers can learn from these lessons too." —Michael Preston, Adjunct Professor, Lang Center for Entrepreneurship, Columbia Business School, and coauthor, The Road to Success: How to Manage Growth "Although we (thankfully!) never had to deal with the Mob, being held up at gunpoint, or having our beer and equipment ripped off, we definitely identified with the challenges faced in those early days of cobbling a brewery together. The revealing story Steve and Tom tell about two partners entering a business out of passion, in an industry they knew little about, being seriously undercapitalized, with an overly naive business plan, and their ultimate success, is an inspiring tale." —Ken Grossman, founder, Sierra Nevada Brewing Co.

Less of a rigid regime, and more of an organic attempt to eat a mainly vegetarian diet, The Flexitarian Cookbook features delicious plant-centric recipes, with options for incorporating meat or fish as needed. Many of us are looking to eat less meat and/or fish, as the host of environmental, ethical and health-related reasons for doing so stacks up. The concept of not centring every meal around an animal-based protein is well on its way to settling into mainstream society. But out there, there is a whole middle-ground of home-cooks, placed somewhere between carnivore and vegan, who are doing their best to reduce meat consumption, but enjoying it on occasion when the urge strikes; the flexitarians. The Flexitarian Cookbook is a collection of delicious, modern vegetarian recipes, with simple options for switching in meat or fish, as the mood takes you. No longer will flexitarians have to juggle between multiple cookbooks or haphazardly hash together a recipe depending on their cravings. Recipes include a warm carried lentil salad with crispy paneer and spiced dressing, but the paneer can be swapped for crispy prawns if preferred. A winter vegetable stew with herbed dumplings is substantial enough on its own, but this cookbook gives the option to add slow-cooked beef cheeks, if you like. A best-ever recipe for vegetable and lentil moussaka offers the option to swap the lentils for regular mince meat, while the Moroccan spiced vegetable tagine gives an option for cooking with chicken, if the mood so takes you.

The second elegant little book of Jewish culinary traditions, the Little Book of Jewish Feasts offers the perfect dishes to feature at the center of the table. Leah Koenig shares 25 globally inspired Jewish holiday main dishes that will satisfy and delight, from Balsamic and Brown Sugar Brisket to Poppy Seed Chicken Schnitzel to Wild Greens Pie. Building on traditional flavors with the innovative and modern interpretations that Leah is known for, the book features vibrant photographs of each of the showstopping recipes that embody the flavors of Jewish cuisine. With its charming package and delicious takes on the classics, as well as helpful tips for wine pairing and a primer on what to serve for each holiday in the Jewish calendar, this book is sure to bring joy to any celebration.

Home

Food52 Big Little Recipes

Your Favorites \* All Plants

Good Food with Minimal Ingredients and Maximal Flavor [A Cookbook]

Adaptable recipes for part-time vegetarians and vegans

STRONG

Bring home all the flavors and excitement of game day thanks to a lifetime of tailgating wisdom from James Beard Award winner and Top Chef Masters contestant John Currence. John Currence is one of the most celebrated and beloved chefs in America, but he ’ s also a tailgating fanatic. For years he has prepared fans to go into battle before football games on his home turf in Oxford, Mississippi, supplying them with dishes that go way beyond the expected burgers and hot dogs. In Tailgreat he makes his case that tailgating food can be so much more than sad store-bought dips and chips, as we celebrate the spirit of coming together with friends and family to support a common cause: our team. The dishes are flavor-packed hits like Korean BBQ Wings, Grilled Corn Guacamole, Sweet Mustard Pulled Pork, and NOLA Roast Beef Po ’ Boy Bites. With these recipes you will surely lead your team, or at least your next meal, to victory.

Harness the healing power of plant-based foods for vibrant health and longevity Vegan lifestyle expert Tracye McQuirter teams up with her mother Mary to share their secrets for maintaining radiant health for more than 30 years (hint: it's all in the greens), and 100 of their favorite plant-based recipes that have kept them looking and feeling ageless. They break down the basics of nutrition, how to build a vegan pantry, and how to make sure you’re getting the best nutrients to promote longevity and prevent chronic disease. They also provide a 14-step guide with practical, easy-to-follow advice on how to transition to vegan foods, jumpstart your healthy eating habits, and how to up your game if you're already a vegan. Their 100 fresh, simple, and flavorful recipes are based on everyday whole food ingredients, including Maple French Toast with Strawberries, Thai Coconut Curry Soup, Cajun Quinoa with Okra and Tomato, Vegetable Pot Pie, Citrusy Dandelion Greens Salad, and Perfect Pecan Pie. Illustrated with beautiful, full-color photographs, Ageless Vegan helps you kiss diet-related disease and fatigue goodbye and gives you the information, inspiration, and affirmation you need to live a long, glowing, and healthy life you love.

BEST VEGAN COOKBOOK WINNER IN THE PETA VEGAN FOOD AWARDS 2017 Packed with comforting, easy-to-make and totally delicious recipes, Feed Me Vegan shows you can be vegan and still have your cake (and mac and cheese, and lasagne, and pancakes) and eat it. Passionate vegan Lucy Watson has you covered with tempting meals from breakfast to supper - as well as all the sweet treats and snacks you need in between! Enough to turn the head of even the most dedicated carnivore, Feed Me Vegan is full of tasty, satisfying vegan fare which will have everyone asking for seconds. Whether you're already a full-time vegan, considering making the switch or just trying to cut down on meats, fish and dairy, this book is sure to add new favourite recipes to your repertoire. Recipes Include: · Fry-Up · French Toast with Spiced Plums · Cauliflower Wings · Mushroom Mac and Cheese · Ultimate Cheeseburger · Pad Thai · Oreo Thickshake · Chocolate Fudge Cake · Hot Cinnamon Jam Doughnuts · Miso Aubergine and Mushroom Gyoza

BOSH! are back with the ultimate money-saving, plant-based cookbook.

Easy recipes to help you live well every day

The Flexitarian Cookbook

How to Disagree: Embrace difference. Improve your actions

¡ salud! Vegan Mexican Cookbook

The Quick Roasting Tin

But I Could Never Go Vegan!

Home is a collection of more than 200 original recipes by Stephanie Alexander. Each recipe is a finely crafted tribute to her passions and preferences for produce and flavour, and each reflects her consummate skill in communicating the fundamentals of technique. There are detailed recipes for the more ambitious home cook, but also simple ways to combine beautiful ingredients to make dishes for everyday eating. Essays on people, places and experiences offer inspiration to readers looking to deepen their knowledge and appreciation of food. Beautifully designed and photographed, Home is a celebration of the sensual and social delights of food and an essential addition to any kitchen shelf. The recipes - classic, masterful and delicious - will be cooked, shared and enjoyed for years to come. This is a specially formatted fixed-layout ebook that retains the look and feel of the print book. PRAISE FOR HOME 'Stephanie Alexander is one of the few chefs with the heart of a home cook: every recipe she writes is infused with warmth, vibrancy, and a deep understanding of the pleasures of both cooking and eating; no kitchen should be without her. And behind each of her recipes is her vast knowledge and keen intelligence, which she shares so generously and with such clarity and economy. There is really no one to match her: an enthusiast for farm-to-fork eating and a well-seasoned enthusiast with a peerless palate, she has always been both a repository of tradition and yet always ahead of her time. I bow down before her!' - Nigella Lawson

1 MILLION BOSH BOOKS SOLD WORLDWIDE BOSH! became widely successful as the biggest and fastest-growing plant-based food channel on the web, reaching over 25 million people a month. Their mission to eat more plant-based foods went mainstream with the publication of their first book, BOSH!, which introduced readers to their fun, crowd-pleasing vegan recipes. Now, the guys from BOSH! are at it again with even more unbelievable vegan recipes. Filled with more than 120 unmissable new favorite dishes, BISH BASH BOSH! will show readers, vegan or not, how imaginative and easy plant-based food can be. These simple, no-fuss recipes will pack in the flavor with unbelievable results. Recipes will include: Cheeseburger Dough Balls Ultimate Falafel Wraps with 3-Ingredient Flatbreads, Hummus, and Chili Jam Cauli Tandoori Kebab with Mint Raita and Quick Pickle Crunchy Carnival Salad Beet and Herb Tarte Tatin Classic Lasagna BBQ Beans with Mushroom Burnt Ends Cinnamon Swirl Pancakes Banana Bread Donuts Lemon Drizzle Cake From brilliant breakfasts and easy-prep lunches to weeknight suppers and fantastic feasts, every dish will be a showstopper. Ian and Henry will even include recipes for a completely meat-free Christmas, and a meal prep plan to set yourself up for easy plant-based cooking.

Exciting Plant-Based Meals without the Mess Plant-based cooking just got easier than ever! Cleanup is a snap when your dinner cooks in one dish, and getting more plants into your diet is downright delicious with approachable yet inspired recipes like: Crispy Black Bean Chilaquiles Hoisin-Glazed Stuffed Acorn Squash Jamaican Jerk Veggie & Pineapple Lettuce Wraps Louisiana-Style Cajun Jambalaya Creamy Pumpkin Risotto with Fried Sage Chickpea Burgers with Sweet Mustard Sauce Street Corn Pita Pockets Mango Tango Pesto Pasta Balsamic Strawberry & Avocado Quinoa You won ’ t find any salads or tofu here! Perfect for vegans, vegetarians and veggie-loving omnivores alike, this book centers on whole food recipes for more nutritious, satisfying meals without sacrificing flavor. Even on your busiest weeknights, these simple yet delicious meals will please the whole family with time to spare.

"Mexican food has always been my go-to comfort food. And with Salud! Vegan Mexican Cookbook, Eddie shows us that we can enjoy the rich flavors of Mexico in a healthful way that not only nourishes the soul, but our entire body." -Mar a Celeste Arrar s Tamales. Enchiladas. Churros.

There are so many delicious reasons to love Mexican food. Salud! Vegan Mexican Cookbook takes a twist that’s both mouthwatering and healthy on these classic dishes. Renowned chef Eddie Garza combines his innovative cooking techniques with traditional Mexican staples. As a leading voice on Latino health and nutrition, Garza is committed to finding healthier ways to enjoy delicious Mexican fare without animal ingredients--and with Salud! Vegan Mexican Cookbook he does exactly that. Enjoy such tantalizing dishes as: Spicy Eggplant Barbacoa Tacos Jackfruit Guisado Tortas Oaxacan Style Mushroom Tamales Classic Chile Relleno Black Bean and Guacamole Sopes Chicken-Style Enchiladas with Green Mole Sauce Rajas con Crema Horchata Mexicana

75 Effortless Recipes with Maximum Flavor and Minimal Cleanup

Over 300 Recipes for Plant-Based Eating All Through the Year

Little Book of Jewish Feasts

BOSH!

Unbelievably Vegan

Quick. Easy. All Plants.

As seen on ITV's Living on the Veg 'The Vegan Jamie Olivers' The Times Over 140 brand new, unmissable plant-based recipes.

New York Times Bestseller A whole-foods, plant-based diet that has never been easier or tastier—learn to cook the Forks Over Knives way with more than 300 recipes for every day! Forks Over Knives—the book, the film, the movement—is back again in a cookbook. The secret is out: If you want to lose weight, lower your cholesterol, avoid cancer, and prevent (or even reverse) type 2 diabetes and heart disease, the right food is your best medicine. Thousands of people have cut out meat, dairy, and oils and seen amazing results. If you ’ re among them—or you ’ d like to be—you need this cookbook. Del Sroufe, the man behind some of the mouthwatering meals in the landmark documentary, proves that the Forks Over Knives philosophy is not about what you can ’ t eat, but what you can. Chef Del and his collaborators Juliaanna Hever, Judy Micklewright, Darshana Thacker, and Isa Chandra Moskowitz transform wholesome fruits, vegetables, grains, and legumes into hundreds of recipes—classic and unexpected, globally and seasonally inspired, and for every meal of the day, all through the year: Breakfast: Very Berry Smoothie, Breakfast Quinoa with Apple Compote Salads, Soups and Stews: Kale Salad with Maple-Mustard Dressing, Lotsa Vegetable Chowder, Lucky Black-Eyed Pea Stew Pasta and Noodle Dishes: Mushroom Stroganoff, Stir-Fried Noodles with Spring Vegetables Stir-Fried, Grilled and Hashed Vegetables: Grilled Eggplant " Steaks " Baked and Stuffed Vegetables: Millet-Stuffed Chard Rolls The Amazing Bean: White Beans and Escarole with Parsnips Great Grains: Polenta Pizza with Tomatoes and Basil Desserts: Apricot Fig Squares, Bursting with Berries Cobbler . . . and much more! Simple, affordable, and delicious, the recipes in Forks Over Knives—The Cookbook put the power of real, healthy food in your hands. Start cooking the plant-based way today—it could save your life!

Ditch the fad diets. Step away from the treadmill. There’s another way to get results, and it’s all about balance. Being in great shape doesn’t mean depriving yourself or running your body into the ground. In STRONG, personal trainer and Instagram star Zanna Van Dijk busts these myths and reveals her no-fail formula for a powerful, lean physique and lasting health and happiness. STRONG gives you all the motivation and practical tools you need to get started on your fitness journey. Zanna’s inspiring and achievable approach to eating well and training effectively features a comprehensive guide to lifting weights, detailed workout routines, sustainable nutrition tips and simple principles of health and wellness. After you’ve worked up a sweat, her mouthwatering, easy recipes prove that nourishing food isn’t just fuel - it can be absolutely delicious and bursting with flavour too. Make your body STRONG. Move it. Nourish it. Thrive.

Discover your new favourite wines, beers, spirits and cocktails in this unique and ingenious guide, led by your own taste buds "All about the pleasures of raising a glass. This book tells you what to try next and why . . . Cheers! Michel Roux Jr 'A kind of Flavour Thesaurus but for drinks. A joyful, thoughtful labyrinth in which you can happily lose yourself for hours' Daily Telegraph ""Finalist in the Guild of Food Writers Award for Drinks Book of the Year"" \_\_\_\_\_ Do you always ask for the same old wine, the usual pint, the reliable spirit? It's all too easy to play it safe, and finding new favourites can take time and effort. Until now. Using the algorithm 'If you like this, you'll love that', this ingenious guide will lead you by your taste buds, using your existing favourite drinks and flavours to reveal vast varieties that will also suit your palate. Fan of New Zealand Sauvignon Blanc? Try Sancerre for similar grassy notes. Partial to Vintage Champagne? Believe it or not, you may also like a Brown Porter. Those who enjoy Scotch Single Malt Whisky should give a Californian Pinot Noir a go, while a preference for Pornstar Martinis suggests you'll also be fond of Japanese Sake. Exploring the gamut of flavour styles, from floral and fruity to smoky and spicy, then showcasing all the drinks in which you can find them, from wine, beer, cider, tequila and vodka through to tea, coffee, mixers and everything in between There’s a whole universe of incredible wine, beer, spirits and cocktails just waiting to be discovered and enjoyed - if only we can step outside that comfort zone. This book will show you how. \_\_\_\_\_ 'Rob Buchhaven will help you discover your new favourite tippie . . . He knows his stuff and his enthusiasm is infectious' Sunday Express

Food Media

150 Mouthwatering Recipes from Tamales to Churros

Ageless Vegan

The Alcorithm

I Can Cook Vegan

The 30-Day Vegan Meal Plan for Beginners

Delicious and simple comfort food—braised, seared, simmered, fried, and caramelized—in the perennial favorite, oven-to-table cookware. Cast iron is a unique material that heats evenly and lasts practically forever. Finally, here is a cast iron cookbook as timeless and varied as the material itself. Cast iron revolutionized American cooking upon its introduction, and soon no kitchen was complete without long-lasting, heat-retaining cast iron cookware. Today, cast iron is a fixture still, even the most cutting-edge, high-tech kitchens. Top chefs know: there is simply no other material quite like it. Classic illustrations of collectible pans and recipes for these or any cast iron products, combined with fresh takes on the best of American cooking, make the one-of—a-kind Cast Iron Cookbook an instant classic. The recipes featured in Cast Iron Cookbook are tailored to the material ’ s singular strengths, blending classic dishes like peach cobbler and fried chicken with modern fare like Duck with Apples, Moroccan Lamb-Stuffed Peppers, and Panko-Macadamia-Crusted Salmon.

LEON, the home of naturally fast food, has created a collection of more than 100 fuss-free, full-of-flavour recipes for main course dishes that you can create with only one cooking pot, pan or baking tray. Simple-to-follow, satisfying recipes that are perfect for any occasion, whether you are looking for a mid-week supper, a quick weekend lunch or something posh (but easy) to impress friends or family. From one-pan pastas to warming tagines, fragrant tray-baked fish and veg to Asian-inspired stir-fries, LEON Happy One-pot is all about the food and not the washing up. Includes recipes that are Naturally Fast, Fresh & Easy, Cosy & Warm, Posh, Low & Slow and Simple Suppers.

1 MILLION BOSH BOOKS SOLD WORLDWIDE BOSH!, the internationally bestselling duo behind the largest and fastest-growing plant-based food channel on the web, returns with a mouth-watering collection of over 100 vegan meals that can be prepared in just 30 minutes or under. Building on the momentum of their previous cookbooks, BOSH! and BISH BASH BOSH!, Henry Firth and Ian Theasby, the creative minds behind BOSH!, are back with dozens of delicious new plant-based recipes for devoted vegans, the vegan curious, and, meat eaters looking for some good food with lots of vegetables. BOSH! recipes have always been crowd-pleasing and simple to make, but Speedy BOSH! is even more reader-friendly with stews, wraps, one-pot meals, pasta dishes, and frying-pan dinners—all of which can be made in the time it takes to order takeout and set the table! In Speedy BOSH!, Henry and Ian offer flavor-first super-fast plant-based versions of everyone ’ s classic dishes, comfort food, and take out—including Indian, Thai, and Chinese—as well as exciting appetizers, tapas, and irresistible sharing platters that can be whipped up in minutes for family or friends. Speedy BOSH! is perfect for anyone with a busy life who ’ s looking to eat more plants—whether that be meat-free Mondays or a full plant-based lifestyle—and with plenty of simple hacks to cut down the prep, you can focus on the eating. Want plant-based food full of flavor fast? Try Speedy BOSH! Speedy BOSH! is illustrated with four-color photographs throughout.

The Mexican Keto Cookbook

Easy Vegan

Fresh, Sunny Flavors From My Israeli Kitchen: A Cookbook

Speedy BOSH!

100+ Life-Changing, Plant-Based Recipes: A Cookbook

Weeknight One-Pot Vegan Cooking