

With take-it-to-the-bank guidance on how to get the most from your cooker, plus loads of ideas on how to make and store big batches that will freeze for later use, this is a trustworthy kitchen companion parents will turn to again and again.

Pizzazzerie Courtney Dial Whitmore 2017-08-08 From the founder of the eponymous party-planning website, a guide to creating exceptional celebrations that will inspire any host. Tablescapes, tips, DIY party crafts, beautiful color photos, and more than 50 never-before-seen recipes, in an easy-to-follow format. Beginner hosts will find tons of tips and how-tos, as they’re walked through practical steps to creating fabulous parties on a realistic budget. The seasoned host will discover unique details and new recipes to enhance their tablescapes all year long. Follow one party to a tee, or mix-and-match elements to create a unique affair all your own. Courtney Dial Whitmore provides instructions for more than a dozen occasions (from simple backyard gatherings to special celebrations), each complemented with full tablescape details; decor tips; and recipes for each party covering appetizers, desserts, and drinks. Ring in the new year with a glitzy New Year’s Day Brunch; savor a bit of Parisian culture with a Crêpe Cake and Sparkling Raspberry Cocktails; enjoy Spinach Tea Sandwiches and Lavender Fizz Cocktails at a Jane Austen–inspired Book Club Gathering; celebrate your favorite guy with Bacon and Pecan S’mores and Sriracha and Bourbon Wings; and don your best black-and-white apparel to enjoy Red Velvet Brownie Truffle Cakes and White Chocolate Martinis at a Black and White Masquerade Party. These are just a few of the ideas you’ll find in *Pizzazzerie*: Entertain in Style. “Courtney covers every detail, and breaks them down to make entertaining easy. With so many creative ideas, you’ll want to start celebrating half birthdays, too!” —Kimberly Schlegel Whitman, editor-at-large, Southern Living “Festive, bright, and cheerful…full of ideas and passionate about the details.” —Tara Guerard, owner/creative director, Soiree

Hungry Healthy Happy Dannii Martin 2016-01-21 Despite our best intentions, there are days when we all feel like abandoning the diet and succumbing to our cravings; but eating the food that you love does not have to mean eating unhealthily. In this book, author of the celebrated healthy eating blog Hungry Healthy Happy, Dannii Martin, shows us that, with a few small changes, we can still enjoy all of our favourite foods, whilst nourishing our bodies with a nutritionally balanced diet. Featuring over 100 recipes, from protein-packed breakfasts to hearty main courses and delicious desserts, there are dishes for every appetite and occasion; including everything from light, summery salads through to takeaway favourites such as burgers, kebabs and curries. The ethos of Dannii’s recipes allows us to rediscover our love for all of our favourite foods, reinvented as more nutritious and wholesome versions of themselves. Transform your relationship with food and eat the Hungry Healthy Happy way today.

Better on Toast Jill Donenfeld 2015-03-31 A fresh, fun, easy, cookbook, filled with color photographs, that reveals all the delectable things you can do with toast, one of today’s hottest culinary trends. The recipes serve as a flavor profile building blocks, making Better on Toast a great introductory cooking guide, too! Whether she’s frantically preparing for an impromptu gathering with friends, looking for an energy boost before the gym, or home alone staring into the fridge for a midnight snack, Jill Donenfeld turns to one dish that always satisfies—Toast. Tartine, open-faced sandwich, smørbrød—whatever you call it, it’s that single slice of perfect bread stacked high with fresh, flavorful toppings. Better on Toast features delicious, quick, easy-to-follow recipes for toasts with every possible topping—from hot to cold and savory to sweet. Anyone can make delicious toasts, no matter his or her level of experience or kitchen size. Whether you use thick-cut French bread, slices of whole wheat, or her gluten-free bread recipe, Jill puts emphasis on flavor, using quality, wholesome ingredients to make each recipe stand out. With Better on Toast, you can enjoy these elegant yet simple meals anytime and for any occasion, using classic ingredients in new ways and playing with interesting ingredients you’ve always wondered about. Try: Smoked Trout & Grapefruit Toast Edamame Basil Toast Chickpeas and Chorizo Toast Rosemary Caper Tuna Salad Toast Grilled Radicchio and Apple Buttermilk Toast Carrot Butter and Halloumi Toast Maple Pear Bread Pudding

Little Foodie: Recipes for Babies and Toddlers with Taste Michele Olivier 2014-06-01 The Food You Eat—Smaller This liberating cookbook for the newest eater in your family encourages foodie parents to think beyond the baby food aisle. Here you’ll find over 100 recipes for babies and toddlers so appetizing and so nutritious that you’re sure to devour them--okay, let’s call it “taste test”—right along with your little one. Consider yourself warned: your child’s first words might just be “More, please.” Beyond recipes, Little Foodie includes: A step-by-step guide to introducing puréesAnswers to FAQs for all stages of infancy and toddlerhoodThe lowdown on food allergiesMeal pairing tips for parent-friendly libationsOver 45 beautiful and enticing full-color photos Without a doubt, this baby food guide and cookbook is likely to become an indispensable family resource in your home. Here’s what’s on the menu for your little foodie: Apple + Mint + Ricotta Purée / Fennel + Pea + Peach Purée / Pumpkin + Thyme Purée / Sesame Tofu Sticks + Peanut Sauce / Curried Egg Finger Sandwiches + Mango Chutney / Slow Cooker Chicken Tagine + Couscous / Sausage + Kale Over Creamy Polenta / DIY Toddler Sushi Bar, and more

Lose Weight by Eating Audrey Johns 2016-04-12 Lose weight by eating guilt-free, low-calorie, unprocessed versions of all your favorite foods, with this helpful, accessible diet and cookbook—featuring more than 130 clean eating recipes and gorgeous full-color photos—from the popular weight loss blogger who lost 150 pounds in eleven months. At 275 pounds, Audrey Johns was unhealthy and unhappy—until the day she vowed to give up the “fake food” and taught herself to cook her favorites from scratch. Within eleven months, Audrey mastered the kitchen, began to take better care of herself, and lost more than 150 pounds—over half her body weight. Now, Audrey shares her story, insights, and clean eating

recipes to help you slim down. Lose Weight by Eating includes more than 130 mouthwatering recipes for family favorites, including pasta, scones, fried chicken, nachos, meatloaf, and cookies—all bursting with flavor and fewer than 500 calories per serving. Most recipes use simple and inexpensive smart swaps and are full of hidden vegetables that keep you feeling fuller longer, and all are picky-kid-friendly and husband-approved. Imagine losing eight to sixteen pounds the first week and fifteen to twenty-five pounds a month eating skinny pizzas with only 125 calories per slice or 150-calorie cheesecake bars! Lose Weight by Eating lets you enjoy these delights and more, such as “Jelly Doughnut” French Toast, California Club Pizza, Whole Roasted Chicken with Potatoes and Onions, Veggie Packed Lasagna, Cheddar Stuffed Turkey Burgers, Chocolate Peanut Butter Dip with Fruit, and Skinny Cheesecake with Raspberry Drizzle. Audrey also provides a handy six-week meal plan and weight loss tips to keep you motivated. Lose Weight by Eating is all about making the naughty nice. Giving your favorite foods a delicious, healthy makeover, you can eat what you love every day—and still shed those unwanted pounds.

Aster 2017-08-10 Ancient healer, modern medicine... Considered to be one of nature’s most powerful anti-inflammatory ingredients, turmeric is a powerful medicine that has long been used in the Chinese and Indian systems of medicine as an anti-inflammatory agent to treat a wide variety of conditions, including digestion problems, jaundice, menstrual difficulties, toothache, bruises, chest pain and colic. Turmeric has been harvested for over 5,000 years in its native Indonesia and is a key ingredient in many dishes and medicinal remedies throughout the region. It is now rising quickly in popularity everywhere in the world as wellness seekers of all ages discover the health properties of this incredible food. Scientific studies now show that turmeric contains anti-cancer properties, may be helpful with inflammatory bowel disease, Crohn’s, rheumatoid arthritis, help with improved liver function, heart health, may help to lower cholesterol and be protective against Alzheimer’s disease. Turmeric becomes more active either when cooked or combined with other specific ingredients such as ginger and black pepper. Whether in root or powder form, turmeric can be used in juices, smoothies, infusions, soups, curries, pulses, stews, for roasting vegetables, adding to hummus, yoghurt and marinades for fish, meat or tofu. All the health benefits, how to use turmeric and 50 delicious recipes are included in this stunning cookbook.

The “I Love My Instant Pot®” Cooking for One Recipe Book Lisa Childs 2021-07-20 Officially authorized by Instant Pot! Never waste extra food again with these perfect-portioned recipes for solo cooks all while using your favorite kitchen appliance—the Instant Pot. We all know and love the Instant Pot! With its quick cooking times and multiple functions, it is a fast and easy way to get a delicious meal on the table. And now you can enjoy all the benefits of using the Instant Pot without dealing with leftovers! Whether you live alone or need a quick meal just for yourself, this cookbook teaches you how to create perfectly portioned recipes right in your Instant Pot. With 175 recipes, photographs, and an easy-to-understand overview of how the Instant Pot works, this cookbook is a must-have for beginner and experienced Instant Pot users alike. With satisfying, single-serving dishes for every meal from breakfast to dinner and snacks in between, The “I Love My Instant Pot” Cooking for One Recipe Book is the perfect way to eliminate wasting food while keeping yourself full and satisfied all day long.

Eat With Intention Cassandra Bodzak 2016-11-15 Forget fad diet and make peace with your plate. Eat With Intention is your guide to losing weight and living better, simply by properly listening to your body. This is not your traditional cookbook. You will not have to do a cleanse, eat kale every day, or eliminate an entire food group. Instead, you will learn the step-by-step process for eating with intention and put a stop to the never ending cycle of fad diets, constant exhaustion, and general unhappiness with your body and yourself. Meditation and wellness teacher Cassandra Bodzak struggled for years with unhealthy dieting, stomach pains, and food allergies. It was only when she began to listen to her body and eat with intention that she transformed her life. In this book, she shares her wisdom to help you discover: How to uncover the foods that are hurting you How to nourish your body from a place of self-love How to incorporate a daily gratitude or meditation practice into your life How to prepare nearly 75 plant-based recipes, each accompanied by a mantra and meditation for eating with purpose and fueling your body So if you want to learn how to quiet your mind, start listening to your body, and love your whole self, then you are ready for this blueprint to a life that lights you up from the inside out. You are ready to live your best life with a clear head, open heart, and endless energy.

Rhee, Chungah 2016-09-06 The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick 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!’

The Turmeric Cookbook

Damn Delicious