

The Mixer Cookbook Classic Delicious Recipes Made Effortlessly

The Unofficial Princess Bride Cookbook Cassandra Reeder 2023-04-04 The Unofficial Princess Bride Cookbook celebrates the 35th anniversary of the iconic movie with fun trivia and 50 food and drink recipes from its most memorable scenes.

Good and Cheap Leanne Brown 2015-07-14 A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “Terrific!”; and Michael Pollan, who cited it as a “cool kickstarter.” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

Once Upon a Chef: Weeknight/Weekend Jennifer Segal 2021-09-14 NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of Once Upon a Chef. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of The Skinnytaste Cookbook Jennifer Segal, author of the blog and bestselling cookbook Once Upon a Chef, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

Cooking for One America's Test Kitchen 2020-09-01 Discover the joy of cooking for yourself with more than 160 perfectly portioned, easy-to-execute recipes, flexible ingredient lists to accommodate your pantry, and ideas for improvising to your taste. Taking care to prepare a meal for yourself is a different experience than cooking for others. It can be a fun, casual, and (of course) delicious affair, but there are challenges, from avoiding a fridge full of half-used ingredients to ending up with leftovers that become boring after the third reheat. Cooking for One helps you make cooking for yourself special without becoming a chore with unfussy yet utterly appealing meals that rely on ingredients you already have on hand, like Garam Masala Pork Chop with Couscous and Spinach and Weeknight Chicken Cacciatore. Don't have exactly the right ingredients? Never fear—with a “Kitchen Improv” box on every page, we offer ideas for altering the dish so it works for you. And for those weeks you didn't make it to the supermarket, we use a “Pantry Recipe” icon to clearly mark recipes that rely entirely on our checklist for a well-stocked pantry. We show you when it's worth making two servings (but never more) with our “Makes Leftovers” icon, and suggest how to transform those leftovers into a whole new meal. (We love our Spice-Rubbed Flank Steak with Celery Root and Lime Yogurt Sauce served over arugula as a hearty salad the next day.) Ingredients themselves often lead you to another exciting meal—when you're left with half an eggplant from Simple Ratatouille, we direct you to Broiled Eggplant with Honey-Lemon Vinaigrette as the perfect way to use it up. And if the thought of a sink full of dishes keeps you out of the kitchen, there are plenty of appealing one-pan dinners like Sheet Pan Sausages with Sweet Potatoes, Broccoli Rabe, and Mustard-Chive Butter or Couscous with Shrimp, Cilantro, and Garlic Chips that are here to save the day.

Lidia's Favorite Recipes Lidia Matticchio Bastianich 2012-10-16 The beloved chef presents her most accessible and affordable cookbook to date, a gathering of more than 100 Italian recipes that have become Lidia's go-to meals for her very own family—the best, the most comforting, and the most delicious dishes in her repertoire. In Lidia's Favorite Recipes, you'll find a fresh take on more than 100 of Lidia's signature and irresistibly reliable dishes, including: • Fried Mozzarella Skewers—Spiedini alla Romana • Escarole and White Bean Soup—Zuppa di Scarola e Cannellini • Ziti with Broccoli Rabe and Sausage—Ziti con Broccoli Rabe e Salsicce • Baked Stuffed Shells—Conchiglie Ripiene al Forno • Eggplant Parmigiana—Melanzane alla Parmigiana • Savory Seafood Stew—Zuppa di Pesce • Chicken Cacciatore—Pollo alla Cacciatore • Veal Ossobuco with Barley Risotto—Ossobuco di Vitello con Risotto d'Orzo • Cannoli Napoleon—Cannolo a Strati • Limoncello Tiramisù—Tiramisù al Limoncello From the classic sauces to the delicious desserts, these recipes have been revised and updated to be more concise and clear, but just as soul-satisfying as ever. With new information about the affordability, seasonality, and nutritional value of the ingredients, this book shows there is no question why these dishes are the easiest and most enjoyable to bring to the family table for your most memorable moments. Beautifully illustrated throughout with full-color photographs, Lidia's Favorite Recipes will give both new cooks and longtime fans something extraordinary to celebrate.

Make It Paleo Bill Staley 2011-10-20 Transitioning from conventional foods to a grain-free Paleo lifestyle can be a daunting proposition to most people. Hayley Mason and Bill Staley, authors of The Food Lovers Primal Palate, show you how easy it is to take any dish and make it Paleo! Adapted from Chinese, French, Mexican, and classic American meals, the over 200 mouthwatering recipes are each accompanied by vibrant photos and thoughtful notes to ensure you recreate each dish with ease. Beyond its wealth of recipes, Make It Paleo describes fundamental cooking techniques, includes tips for selecting the best ingredients, and chronicles a variety of menus for holidays and special occasions. Hayley and Bill demonstrate how to make cooking gourmet Paleo meals a carefree affair for everyone, from a kitchen rookie to a seasoned chef. Make It Paleo is filled with meals that all lovers of great food will enjoy, whether they follow a grain-free lifestyle or not.

The Mixer Cookbook Rosemary Moon 2002 In these busy times, most of us find it easier to reach for convenience food, because tasty, satisfying, wholesome home-cooking just takes much too long to prepare. This need not be! declares cookery writer Rosemary Moon, who shows how enlisting the help of a tabletop mixer takes the time and effort out of making many wonderful dishes. The tabletop mixer is designed to mix, cream, blend and whisk to perfection, thus undertaking the very labour-intensive tasks which lie at the foundation of good cooking. What's more it does it all better than most people can do by hand. The Mixer Cookbook is a collection of recipes for family meals, informal entertaining and special occasions. The author draws on years of experience as a home economist and her knowledge that employing the skills of a tabletop mixer allows home cooks to create delicious, nutritious meals without spending hours in the kitchen. The Mixer Cookbook combines the best of sweet and savoury breads and pies with classic and modern cakes and desserts, light vegetable-based pates, spreads, and pasta dishes.

Illustrated Step-By-Step Baking Cookbook for Kids Skye Wade 2021-09-12 We created this book for children, but we recommend it for adults as well. It's for those who don't like to read boring bricks of text but prefer to get right down to business, learning skills as they go. You won't find a book easier to use than this one. Not only does it have illustrated recipes for delicious dishes with concise, detailed descriptions, but it also has important information about the basics of baking that we've simplified and illustrated. The recipes have been tested by many people. We've chosen the best ones. Recipes that have received the highest ratings. Meticulously tested and proven. Only popular and very tasty dishes. The dishes are varied, taken from different cuisines. Sweet and savory, festive, and healthy, vegan and even meat. You'll find both familiar classics and exotic new recipes. Most of them are sweet and sure to please children. Different baking techniques are used to teach and develop your child's key kitchen skills. Simple, but not primitive. Easy to make. Recipes are broken down into 3 categories of difficulty, but even the most difficult ones are

manageable for a child. Most recipes require 3 to 10 ingredients. Don't require gourmet ingredients. Chances are you already have everything you need, or you can find it at the nearest supermarket, regardless of the country you live in. In addition, there are substitution options for many of the ingredients. Most recipes require only the most basic cooking utensils. And even for those, there are substitution options: no microwave -- make a water bath; no mixer -- use a whisk. Not just recipes. The book will teach your kids the basics of baking. It's as easy as 1 - 2 - 3. Your child will not be confused. The book contains illustrated instructions on every necessary step: from washing their hands before they start to cleaning up after themselves afterward. A clearly illustrated safety manual that your child won't skip. It's clear and simple enough to grasp after one read-through. The book introduces key baking terminology in a simple, visual way. It's better to show with a picture what "knead" or "grease" means than to explain in words. Not only can a child cook the chosen dish easily, he or she will find an interesting fact about it at the end of the recipe. This book can serve you for a lifetime! Even a 4-year-old child can understand the book, because it illustrates in detail absolutely every action, ingredients, and even tools. Children will love the fun illustration style and the cute, friendly kitten character. Simple, short, but comprehensive comments on the steps will be easily understood by an older child. Even adults will enjoy using this book. The recipes here are versatile, and the information is instantly readable. These recipes aren't just for once. They are suitable for many different situations, from Christmas or birthdays to an everyday breakfast or picnic. You'll want to cook them again and again! The book is very easy to navigate. The ingredient quantities are given in both metric and imperial systems at a glance. It has the Cooking Time Index and the Occasion Index. Steps which might require adult supervision are marked with a special red icon. Each recipe has a notes page where you can rate the recipe, make adjustments, and write in personalized options. This large, bright, and beautiful 245-page book makes a great gift. There is a bonus coloring page included absolutely free for kids of all ages to enjoy. Pick up your copy today and get your kids excited about baking!

[Barefoot Contessa How Easy Is That?](#) Ina Garten 2010-10-26 Ina Garten, bestselling cookbook author and beloved star of Barefoot Contessa on Food Network, is back with her easiest recipes ever. In Barefoot Contessa How Easy Is That? Ina proves once again that it doesn't take complicated techniques, special equipment, or stops at more than one grocery store to make wonderful dishes for your family and friends. Her newest must-have cookbook is all about saving time and avoiding stress while having fun in the kitchen. These are not recipes with three ingredients thrown together in five minutes; instead home cooks will find fantastic Barefoot Contessa recipes that are easy to make but still have all that deep, delicious flavor Ina is known for—and that makes a meal so satisfying. Think Pink Grapefruit Margaritas served with Smoked Salmon Deviled Eggs—two classics with a twist. For lunch, Ina makes everyone's favorite Ultimate Grilled Cheese sandwich and Snap Peas with Pancetta. For dinner, try Jeffrey's Roast Chicken (tried and true!); Steakhouse Steaks, which come out perfectly every time and—with Ina's easy tip—couldn't be simpler; or an Easy Parmesan "Risotto" that you throw in the oven instead of stirring endlessly on the stovetop. Finally, Ina's desserts never disappoint—from Red Velvet Cupcakes to Chocolate Pudding Cream Tart. To top it all off, Ina also shares her best tips for making cooking really easy. She leaves bowls of lemons and limes on the counter not only because they look great but because they also remind her that a squeeze of lemon in a dish brightens the flavors. She shows us the equipment that makes a difference to her—like sharp knives, the right zester, an extra bowl for her electric mixer—and that can help you in your kitchen, too. Filled with 225 gorgeous full-color photographs, Barefoot Contessa How Easy is That? is the perfect kitchen companion for busy home cooks who still want fabulous flavor.

[Sally's Baking Addiction](#) Sally McKenney 2016-10-11 Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

[The Complete KitchenAid Stand Mixer Cookbook](#) Ltd Publications International 2012-06-25 The KitchenAid® stand mixer and its attachments can make quick work of anything from bread to bucatini. You may know it whips egg whites, kneads dough and mixes batters, but with the recipes in this book and stand mixer attachments you can grind meat, stuff sausage, make pasta and ravioli, freeze ice cream, shred vegetables, juice oranges and even grind your own flour! With over 100 tested recipes inside, you can truly get the most out of your KitchenAid.

[The Gluten-Free Baking Book](#) Donna Washburn 2011 Where variety and small results deliciously mix.

Stand Mixer Homemade Ice Cream Extravaganza de Pasta Perfection 2023-09-07 Welcome to Stand Mixer Homemade Ice Cream Extravaganza: 104 Creamy and Indulgent Recipes for Frozen Delights! With this cookbook, you'll be able to create delicious homemade ice cream treats like a professional. We've gathered together some of the most scrumptious recipes from the best ice cream connoisseurs to ensure that your ice cream is the envy of all your friends. In this ice cream cookbook, you'll find recipes that will satisfy even the most discerning sweet tooth. From classic favorites like vanilla and mint chocolate chip, to inventive new flavors like honey lavender and maple cinnamon swirl - your ice cream cravings will be fulfilled. Forget store-bought ice cream. Making your own ice cream with fresh, natural ingredients has never been simpler. All recipes are designed to be whipped up with a stand mixer so you can get creative in the kitchen. Whether you're a novice or an experienced home chef, you'll find something in this cookbook that satisfies your style. Plus, all of the recipes can easily be adjusted to meet your needs, whether you're looking for less sugar or a dairy-free alternative. Save time - and money - when you make your own ice cream. Without the hassle of running to the store, you'll be able to make your favorite flavors in the comfort of your own home. Plus, with the wide range of recipes to choose from, you will be equipped to make any flavor imaginable. Start your journey now to explore the breathtaking decadence of frozen delights! With Stand Mixer Homemade Ice Cream Extravaganza, you'll be the star of all the summertime ice cream parties.

[The British National Bibliography](#) Arthur James Wells 2004

BAKE Paul Hollywood 2022-07-19 NEW YORK TIMES BESTSELLER! The ultimate baking book from internationally beloved baker Paul Hollywood, judge of The Great British Baking Show. In BAKE, Paul Hollywood shares his best ever recipes for classic bakes: cakes, biscuits and cookies, breads and flatbreads, pizza and doughnuts, pastries and pies, and showstopping desserts. From classic cakes like Victoria Sandwich and Chocolate Fudge Cake, through brilliant breads like foolproof Sourdough, to savoury and sweet pastries like Sausage Rolls and Danish Pastries, these are the only recipes you'll need to create perfectly delicious bakes time and time again. With more years as a professional baker than he'd care to remember and over 10 years judging the best baking show on TV, Paul has created, tested and tasted a huge number of bakes. He has also traveled widely and learnt so much about the craft he loves. For Paul, one of the most joyful things about baking is how it evolves as we discover new techniques, ingredients and influences. As our knowledge improves, so do our recipes. Paul combines every tip and trick he has learned together with his incredible technical know-how to create the ultimate collection of incredible bakes.

97 Delicious Gelato Recipes Crave Bistro Okim 2023-06-27 For all of the ice cream and frozen dessert love rs out there, this cookbook is here to save the day! The 97 Delicious Gelato Recipes: A Cool Treat for Every Occasion cookbook offers an array of recipes to satisfy any and all cravings. Whether it's a classic, fruity, tropical, or dairy-free treat you're after, you'll never want for variety. Whether you're looking for a sweet treat to serve at your next party or just to indulge at the end of a busy day, this gelato cookbook has you covered. Gelato is the Italian version of ice cream, and it contains much less fat and fewer calories, making it the perfect healthier dessert option for people of all ages. With the 97 Delicious Gelato Recipes cookbook, you can create a variety of flavor combinations that are sure to tantalize any taste buds. From butter pecan to cream cheese to even non-dairy options like strawberry mint, the possibilities are endless. You'll love experimenting with different fruits, nuts, and juices, as well as adding all kinds of extract, zest, and even chocolate. This cookbook also includes detailed instructions on how to best use certain equipment, such as a stand mixer or electric ice cream maker. Additionally, it teaches you the tips and tricks to make sure your gelato turns out perfectly each and every time.

Whether you're a novice or a seasoned ice cream maker, there's something in the book for everyone. With step-by-step instructions and beautiful photos, you'll easily make delicious gelato in no time. If you're looking for a unique way to show your friends and family how much you care, give them the gift of delightful homemade gelato. You'll have piece of mind knowing that all of the ingredients you're using are fresh, natural, and of the highest quality. With 97 Delicious Gelato Recipes: A Cool Treat for Every Occasion, you can create fun and exciting flavors, whip up a batch of decadent gelato in no time, and please your whole family - without breaking the bank. Enjoy this book filled with amazing flavors and surprises, and savor the moment with a delicious, healthy treat.

My Beverly Hills Kitchen Alex Hitz 2012 A collection of 175 all-time favorite Southern dishes by the popular television personality and guest chef on QVC and HSN shares step-by-step instructions for preparing such options as Sweet Potato Vichyssoise, Millionaire's Macaroni and Cheese and Molten Chocolate Cake With Bourbon Whipped Cream. 75,000 first printing.

Buns & Burgers Gregory Berger 2019-09-15 Easily craft epically delicious, beautiful burgers and buns from scratch—whether you know your way around the kitchen or not. Make masterful burgers, from top to bottom: In this cookbook, Gregory Berger not only teaches readers how to create delicious burgers, but also provides recipes for baking buns. From classic sesame to black charcoal hamburger buns, learn how to bake your way into creating an Instagram-worthy burger. Easy-to-follow recipes: Berger understands that not everyone has the resources and skills of a professional chef. He himself is a work-at-home dad who picked up baking as a hobby and went on to create bread recipes for some of Sacramento's top restaurants. That is why all the crowd-pleasing burger and bun recipes in this cookbook are designed to be made by anyone. Tips and tricks for beginner and experienced cooks: We can't devote endless hours to our meal creations—as much as some of us would like to. Cooking often calls for prioritization. Knowing that we're making our buns from scratch, Berger shares with readers a few ideas for cutting corners in other areas—such as mixing Blood Mary spices into store-bought mayo for a delicious aioli sauce. Discover inside: · Over thirty amazing bun recipes, complete with photos · Time-saving shortcuts · Mouth-watering recipes like the cotija and green onion bun with a black bean and sweet potato burger, topped with roasted poblano mayo Perfect for fans of such cookbooks as Bread Baking for Beginners, Flour Water Salt Yeast, The Food Lab, The Best Simple Recipes, and the America's Test Kitchen series.

Recipes from My Home Kitchen Christine Ha 2013-05-14 Easy Vietnamese comfort food recipes from the winner of MasterChef Season 3. In her kitchen, Christine Ha possesses a rare ingredient that most professionally-trained chefs never learn to use: the ability to cook by sense. After tragically losing her sight in her twenties, this remarkable home cook, who specializes in the mouthwatering, wildly popular Vietnamese comfort foods of her childhood, as well as beloved American standards that she came to love growing up in Texas, re-learned how to cook. Using her heightened senses, she turns out dishes that are remarkably delicious, accessible, luscious, and crave-worthy. Millions of viewers tuned in to watch Christine sweep the thrilling MasterChef Season 3 finale, and here they can find more of her deftly crafted recipes. They'll discover food that speaks to the best of both the Vietnamese diaspora and American classics, personable tips on how to re-create delicious professional recipes in a home kitchen, and an inspirational personal narrative bolstered by Ha's background as a gifted writer. Recipes from My Home Kitchen will braid together Christine's story with her food for a result that is one of the most compelling culinary tales of her generation.

Kitchenaid Stand Mixer Cookbook Publications International Ltd 2015-07 The KitchenAid® stand mixer and its attachments can make quick work of anything. With the recipes in this book and stand mixer attachments you can grind meat, stuff sausage, make pasta and ravioli, freeze ice cream, shred, slice and dice vegetables, juice fruits and vegetables and even grind your own flour! Chapters include: Breakfast; Juice and Coffee; Appetizers; Entrees; Side Dishes; Pasta; Bread; and Dessert. There are more than 100 recipes for everything from fresh juice to layer cakes, with everything in between: burgers made from freshly ground meat, macaroni extruded through the Pasta Press, applesauce made from freshly juiced apples, and hearty rye bread made from freshly ground rye and wheat berries. Gorgeous end-dish photos accompany almost every recipe. 192 pages Alternate cover of ISBN-13: 9781680220766

Gluten-Free on a Shoestring Nicole Hunn 2011-02-22 Slash the cost of a gluten-free diet--which can be up to 300 percent more expensive than a standard diet--with these easy, on-the-cheap recipes.

Bigger Bolder Baking Gemma Stafford 2019 More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

Food Allergy and Gluten-free Weight Loss Nicolette M. Dumke 2011 Food Allergy and Gluten-Free Weight Loss gives definitive answers to the question, "Why is it so hard to lose weight?" It is because we have missed or ignored the most important pieces in the puzzle of how our bodies determine whether to store or burn fat. Those puzzle pieces are hormones such as insulin, cortisol, leptin, and others. Individuals with food allergies or gluten intolerance face additional weight-loss challenges such as inflammation due to allergies or a diet too high in rice. This book explains how to put your body chemistry and hormones to work for you rather than against you, reduce inflammation which inhibits the action of your master weight control hormone, leptin, and flip your fat switch from "store" to "burn." It includes a flexible healthy eating plan that eliminates hunger, promotes the burning of fat, and reduces inflammation and tells how to customize the plan so it fits you, your allergies or intolerances, and your need for pleasure in what you eat. Information about cooking for special diets, 175 recipes, a list of sources for special foods, and extensive appendix and reference sections are also included.

ScheckEats—Cooking Smarter Jeremy Scheck 2023-10-31 From next-gen culinary phenom and TikTok superstar Jeremy Scheck, easy and delicious recipes for every day and beyond—plus expert tips to make you a better, happier cook. Jeremy Scheck has charmed a new generation of home cooks with his simple yet remarkably tasty recipes and his reliable culinary know-how. Now, in this stunning and personal book brimming with approachable recipes and step-by-step guidance, Jeremy shares the building blocks of what he calls culinary literacy: understanding why a recipe works and empowering readers to cook with confidence every day. Recipes are designed to minimize single-use ingredients and equipment (for example, all baking recipes are no-mixer-required), encouraging versatility with easily available essentials and Jeremy's favorite kitchen staples. Organized by course, recipes include: Honey Lemon Chicken Coca-Cola Braised Brisket Spaghetti Aglio e Olio Maple Za'atar Carrots Sheet Pan Teriyaki Salmon and Veggies Mac and Cheese Orzo Pretzel Blondies Invaluable primers throughout offer simple explanations of age-old techniques and food science facts, such as how to get the perfect creamy pasta sauce, how to make leftover veggie soup without a recipe, why you need brown butter in your life (and in your cookies!), and why a little sweetness is the secret to the best roast chicken. With this must-have kitchen companion, everyone can learn the basics of cooking simple but delicious food, whether it's your first cookbook or it's joining a full shelf of dog-eared and sauce-stained classics.

Make Your Own Ice Cream Sarah Tyson Rorer 2018-03-21 Reprint of: Ice creams, water ices, frozen puddings, together with refreshments for all social affairs. -- Philadelphia: Arnold and Company, A1913.

Illustrated Step-By-Step Baking Cookbook for Kids and Teens Skye Wade 2021-06-24 We created this book for children, but we recommend it for adults as well. It's for those who don't like to read boring bricks of text but prefer to get right down to business, learning skills as they go. You won't find a book easier to use than this one. Not only does it have illustrated recipes for delicious dishes with concise, detailed descriptions, but it also has important information about the basics of baking that we've simplified and illustrated. The recipes have been tested by many people. We've chosen the best ones. Recipes that have received the highest ratings. Meticulously tested and proven. Only popular and very tasty dishes. The dishes are varied, taken from different cuisines. Sweet and savory, festive, and healthy, vegan and even meat. You'll find both familiar classics and exotic new recipes. Most of them are sweet and sure to please children. Different baking techniques are used to teach and develop your child's key kitchen skills. Simple, but not primitive. Easy to make. Recipes are broken down into 3 categories of difficulty, but even the most difficult ones are manageable for a child. Most recipes require 3 to 10 ingredients. Don't require gourmet ingredients. Chances are you already have everything you need, or you can find it at the nearest supermarket, regardless of the country you live in. In addition, there are substitution options for many of the ingredients. Most recipes require only the most basic cooking utensils. And even for those, there are substitution options: no microwave -- make a

water bath; no mixer -- use a whisk. Not just recipes. The book will teach your kids the basics of baking. It's as easy as 1 - 2 - 3. Your child will not be confused. The book contains illustrated instructions on every necessary step: from washing their hands before they start to cleaning up after themselves afterward. A clearly illustrated safety manual that your child won't skip. It's clear and simple enough to grasp after one read-through. The book introduces key baking terminology in a simple, visual way. It's better to show with a picture what "knead" or "grease" means than to explain in words. Not only can a child cook the chosen dish easily, he or she will find an interesting fact about it at the end of the recipe. This book can serve you for a lifetime! Even a 4-year-old child can understand the book, because it illustrates in detail absolutely every action, ingredients, and even tools. Children will love the fun illustration style and the cute, friendly kitten character. Simple, short, but comprehensive comments on the steps will be easily understood by an older child. Even adults will enjoy using this book. The recipes here are versatile, and the information is instantly readable. These recipes aren't just for once. They are suitable for many different situations, from Christmas or birthdays to an everyday breakfast or picnic. You'll want to cook them again and again! The book is very easy to navigate. The ingredient quantities are given in both metric and imperial systems at a glance. It has the Cooking Time Index and the Occasion Index. Steps which might require adult supervision are marked with a special red icon. Each recipe has a notes page where you can rate the recipe, make adjustments, and write in personalized options. This large, bright, and beautiful 467-page book makes a great gift. There is a bonus coloring page included absolutely free for kids of all ages to enjoy. Pick up your copy today and get your kids excited about baking!

Two Peas & Their Pod Cookbook Maria Lichty 2019-09-03 115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

The Ultimate Cocktail Book Owen Warrtidge 2020-08 Have you always wanted to learn how to make expensive-looking and stylish cocktails but you were afraid the whole subject was too hard to learn? Good news is coming your way - it's entirely possible to make delicious, professional cocktails in the comfort of your own home. Impress your guests with vodka, gin, whiskey, rum, and even non-alcoholic cocktails and forget having to wait at the bar any longer. There are some basic techniques to learn when it comes to cocktail making, or mixology as it is better known. However, these aren't too hard to learn and once you have the right equipment in place, you'll be able to quickly master the techniques that will allow you to mix and muddle your way to cocktail heaven. The downside of cocktail making is that you need to have a stock of ingredients on hand in order to whip up a batch of your favourite drink. For the most part, this is quite easy, as vodka, rum, whiskey, etc. are all quite easy to find. The mixers are often the difficult part, but in most supermarkets, you will find the ingredients you need. However much buying the ingredients costs you, it will never be as much as several rounds of cocktails in a high quality bar. Whether you want to relax at home with a drink in hand, or you have an upcoming event you need to cater for, learning how to make your favourite cocktails is never a waste of time. Your guests will be suitably impressed and if you have children or non-drinkers in attendance, you can learn about non-alcoholic cocktails very easily too. These cocktails simply omit the alcohol but use the same mixing techniques. This Cocktail Cookbook is going to teach you the basics and then take you through 50 delicious and easy cocktail recipes to replicate for yourself. The only question is, which will you start with?

Gale Gand's Brunch! Gale Gand 2012-06-06 Every weekend is worth celebrating when you can relax over a good brunch. Food Network host, cookbook author, celebrated chef, and mother of three, Gale Gand has long made brunch a part of her life because it's the easiest way to gather around the table with family and friends. Now, in Gale Gand's Brunch! she shares 100 recipes for scrumptious brunch fare, all destined to become household favorites. Traditional breakfast treats become inspired dishes when Gale shares how to effortlessly enliven the basics, like Iced Coffee with Cinnamon-Coffee Ice Cubes, Baked Eggs in Ham Cups, and Almond Ciabatta French Toast. In five mini-classes, she teaches how to master easy but impressive classic egg dishes--omelets, quiches, strata, frittata, and crêpes--with numerous variations on each. Finally, no cookbook by Gale would be complete without recipes for the wonderful baked goods she's famous for, such as Ginger Scones with Peaches and Cream, Moist Orange-Date Muffins, Glazed Crullers, and Quick Pear Streusel Coffee Cake. Special occasion or not, brunch is a cinch with Gale's irresistible recipes. Start off the day with zesty Breakfast Burritos for the kids, or wow visiting in-laws with Poached Salmon with Cucumber Yogurt. Anyone will find Gale's salads, soups, and sides delicious and simple, and with 60 color photographs, you'll be enticed to try a new recipe every weekend. Wake up to a great weekend with Gale Gand's Brunch!

Disney Villains: Devilishly Delicious Cookbook Julie Tremaine 2021-07-20 Being bad has never tasted so good with this delightfully evil cookbook featuring over 50 tasty, easy-to-follow recipes inspired by the dastardly Disney Villains. From bewitching appetizers to delectable entrees and delightful desserts, this official cookbook includes all manners of fun Disney Villain-themed treats. Witches, sorcerers, and potion brewers of all skill levels will enjoy recipes such as Spinning Wheel Potatoes, Dalmatian Pancakes, Horrible Wholesome Sunshine Salad, and more. Dishes inspired by iconic villains like Maleficent, Captain Hook, and Jafar are perfect for your next Halloween party or Disney watch party. Featuring full-color photography, healthy tips, and helpful cooking advice, this all-ages cookbook is the perfect way to bring friends and family together for a little Disney trickery. Book jacket.

Cookie Love Mindy Segal 2015-04-07 A new, edgier take on baking cookies, from a James Beard Award-winning chef and the owner of the popular Chicago restaurant, HotChocolate. Mindy Segal is serious about cookies. And Cookie Love is your new go-to, never-fail reference for turn-out-perfectly-every-time cookie recipes. Mindy, award-winning pastry chef and self-professed "cookie nerd," shares all of her secrets for turning classic recipes into more elevated, fun interpretations of everyone's favorite sweet treat. From Peanut Butter Peanut Brittle Cookies and Fleur de Sel Shortbread with Vanilla Halvah, to Malted Milk Spritz and Peaches and Cream Thumbprints, Segal's recipes are inspired and far from expected. Inside you'll find more than sixty perfected recipes for every kind of cookie including drop cookies, bars, sandwich cookies, shortbread, thumbprints, and more, as well as the best tricks and tools of the trade and everything you need to know to build the ideal cookie pantry. A must-have for anyone looking to up their cookie-baking game, Cookie Love is a celebration of the most humble, delicious, and wonderful of baked treats.

The Unofficial Princess Bride Cookbook Cassandra Reeder 2023-04-04 With 50 food and drink recipes, The Unofficial Princess Bride Cookbook is perfect for fans who want to get a taste of the action along with some fun and interesting trivia. There are few movies that can be easily identified by a single word or quote, let alone close to forty. From "As You Wish" and "Inconceivable" to "Have Fun Storming the Castle" and "My Name is Inigo Montoya," The Princess Bride left an everlasting mark on pop culture. In celebration of the movie's 35th anniversary in 2022, The Unofficial Princess Bride Cookbook is the perfect book for fans of all its beloved characters, and the indelible quotes that have made it one of the most quoted movies of all time. Some of the iconic recipes include: Albino's Pre-Torture Nourishment MLT: Mutton, Lettuce, and Tomato Shrieking Eel Pie "The Tuna Fish Discrepancy" Fezzik's Restorative Stew Four White Horses "Mostly Dead" Corpse Reviver And so many more! Try out these iconic and fan-favorite recipes and relate to your favorite Princess Bride characters and story through food and trivia with The Unofficial Princess Bride Cookbook!

Illustrated Step-By-Step Baking Cookbook for Kids Skye Wade 2021-09-12 This is the second book in the series and we are just as proud of it as we were of the first. If you don't have the first one, don't worry, you can still make any of the delicious recipes in this book! By following a few simple steps, you will create mouth-watering treats without needing any special skills, equipment, or ingredients. The recipes have been tested by many people. We've chosen the best ones. Recipes that have received the highest ratings. Meticulously tested and proven. Only popular and very tasty dishes. The dishes are varied, taken from different cuisines. Sweet and savory, festive, and healthy, vegan and even meat. You'll find both familiar

classics and exotic new recipes. Most of them are sweet and sure to please children. Different baking techniques are used to teach and develop your child's key kitchen skills. Simple, but not primitive. Easy to make. Recipes are broken down into 3 categories of difficulty, but even the most difficult ones are manageable for a child. Most recipes require 3 to 10 ingredients. Don't require gourmet ingredients. Chances are you already have everything you need, or you can find it at the nearest supermarket, regardless of the country you live in. In addition, there are substitution options for many of the ingredients. Most recipes require only the most basic cooking utensils. And even for those, there are substitution options: no microwave -- make a water bath; no mixer -- use a whisk. Not just recipes. The book will teach your kids the basics of baking. It's as easy as 1 - 2 - 3. Your child will not be confused. The book contains illustrated instructions on every necessary step: from washing their hands before they start to cleaning up after themselves afterward. A clearly illustrated safety manual that your child won't skip. It's clear and simple enough to grasp after one read-through. The book introduces key baking terminology in a simple, visual way. It's better to show with a picture what "knead" or "grease" means than to explain in words. Not only can a child cook the chosen dish easily, he or she will find an interesting fact about it at the end of the recipe. This book can serve you for a lifetime! Even a 4-year-old child can understand the book, because it illustrates in detail absolutely every action, ingredients, and even tools. Children will love the fun illustration style and the cute, friendly kitten character. Simple, short, but comprehensive comments on the steps will be easily understood by an older child. Even adults will enjoy using this book. The recipes here are versatile, and the information is instantly readable. These recipes aren't just for once. They are suitable for many different situations, from Christmas or birthdays to an everyday breakfast or picnic. You'll want to cook them again and again! The book is very easy to navigate. The ingredient quantities are given in both metric and imperial systems at a glance. It has the Cooking Time Index and the Occasion Index. Steps which might require adult supervision are marked with a special red icon. Each recipe has a notes page where you can rate the recipe, make adjustments, and write in personalized options. This large, bright, and beautiful 245-page book makes a great gift. There is a bonus coloring page included absolutely free for kids of all ages to enjoy. Pick up your copy today and get your kids excited about baking!

The London Cookbook Aleksandra Crapanzano 2016-10-11 From an award-winning food writer comes this intimate portrait of London—the global epicenter of cuisine— with 100 recipes from the city's best restaurants, dessert boutiques, tea and coffee houses, cocktail lounges, and hole-in-the-wall gems—all lovingly adapted for the home kitchen. Once known for its watery potatoes, stringy mutton, and grayed vegetables, London is now considered to be the most vibrant city on the global food map. The London Cookbook reflects the contemporary energy and culinary rebirth of this lively, hip, sophisticated, and very international city. It is a love letter to the city and an insider's guide to its most delicious haunts, as well as a highly curated and tested collection of the city's best recipes. This timeless book explores London's incredibly diverse cuisine through an eclectic mix of dishes, from The Cinnamon Club's Seared Aubergine Steaks with Sesame and Tamarind to the River Cafe's Tagliatelle with Lemon, and from Tramshed's Indian Rock Chicken Curry to Nopi's Sage and Cardamom Gin. Striking the perfect balance between armchair travel and approachable home cooking, The London Cookbook is both a resource and keepsake, a book as much for the well-travelled cook as for the dreaming novice.

The Complete Cooking for Two Cookbook America's Test Kitchen 2014-04-01 50 Recipes for EVERYTHING You'll Ever Want to Make. Because smaller families shouldn't have to rely on recipes built for four or six, America's Test Kitchen has reengineered 650 of our best recipes to serve just two. Over the years we've discovered that scaling down a recipe isn't as simple as cutting the ingredients in half—cooking times, temperatures, and equipment need to be adapted as well. This comprehensive cookbook takes the guesswork out of cooking for two so you can be sure that anything you want to make—from Classic Beef Stew to Lasagna to a mini batch of Fudgy Brownies or a Fluffy Yellow Layer Cake—will come out right (and perfectly proportioned) every time. We'll also give you options when you're short on time. 150 recipes, including Chicken Saltimbocca and Pan-Seared Rib-Eye Steaks with Sweet-Tart Red Wine Sauce, can be on the table in 30 minutes or less. For those times when you want healthier fare, we've provided more than 100 recipes labeled "Light" such as Provencal Vegetable Soup and Poached Shrimp Salad with Avocado and Grapefruit, each with nutritional information listed in an easy-to-read chart in the back of the book. And we include chapters on for-two slow cooking, grilling, and baking pies, quick breads, cakes, and cookies. A 25-page manual teaches the basics of cooking for two, including clever shopping strategies to reduce waste, smart storage tricks help extend freshness of key ingredients, and our picks for the most useful kitchen equipment for any two-person household.

Perfect Cupcakes Fog City Press 2010 Fun, fanciful, and festive, cupcakes offer the simplicity of a comfort food and the uniqueness of a special treat. They combine the bite-sized convenience of a cookie with the elegance of a cake. Now, with Perfect Cupcakes, you can easily explore the full range of what a cupcake can be. Choose confetti-colored sprinkles for a child's birthday party, or a more sophisticated, spicier taste for the adult crowd. Find the perfect flavors to brighten your day - from the decadence of an after-dinner mint to the punch of passion fruit. Perfect cupcakes can take any form, all that matters is the delicious thrill they can bring to any occasion. Take the guesswork out of recipe hunting with the Perfect Cookbook series. Whether it's cupcakes or cocktails, these handy kitchen companions will tend to your every craving. Top-notch recipes, ranging from classic to cutting-edge, are paired with sumptuous photographs, ensuring that the rewards are always in sight. From brunch with friends to a holiday party, never again agonize over what to bring. With this series, the perfect answer is always right at your fingertips.

Crazy Sexy Kitchen Kris Carr 2014-12-09 Start eating the crazy, sexy way: a nutrient-dense, plant-happy approach to eating and living that harmonizes your beautiful body at the cellular level! The woman who made prevention hot is now making it delicious! Crazy Sexy Kitchen, the follow-up to Kris Carr's New York Times bestseller Crazy Sexy Diet, is a Veggie Manifesto for plant-empowered gourmards and novices alike, and it's filled with inspiration, education, cooking tips, and over 150 nourishing, nosh-worthy recipes. Infused with her signature humor, style, and personal stories, Crazy Sexy Kitchen redefines the kitchen as headquarters for America's wellness revolution. The goodness born in the Crazy Sexy Kitchen will reach deep into the rest of your life—enriching your health, your home, your heart, and the planet. Crazy Sexy Kitchen gives readers all the tools and know-how needed to adopt a joyful and vibrant Crazy Sexy Diet and Lifestyle. What is the Crazy Sexy Diet and Lifestyle, you ask? A nutrient-dense, plant-happy approach to eating and living that harmonizes your beautiful body at the cellular level. It's a celebratory way of life that's deeply connected, healthy, awake and engaged. Now that's SEXY! Like a long, luxurious meal, Crazy Sexy Kitchen is laid out in courses. You'll start with a detailed review of the Crazy Sexy Diet. Next you'll learn how to stock your culinary arsenal. Kris will show you how to find the best kitchen tools and equipment, and prep you with basic culinary skills and lingo. Handy symbols like, gluten-free, soy-free, kid-friendly—and for the time pressed—Crazy Sexy Quickies, help you to easily identify the recipes that are perfect for your dietary needs. Not sure how to put a whole meal together? No problem. Crazy Sexy Kitchen covers that, too—with a hearty dose of menu plans and recipes to inspire and delight. Joined by Whole Foods chef, Chad Sarno, Crazy Sexy Kitchen offers over 150 delicious, nutrient-dense recipes designed to nourish the mind, body, and soul. From juicing to planning a three-course meal, Crazy Sexy Kitchen has all the essentials to fill your kitchen (and life!) with health, happiness, family, friends, and good times.

BraveTart: Iconic American Desserts Stella Parks 2017-08-15 Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

Damn Delicious 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!'

Kitchen Party Mary Berg 2019-09-10 NATIONAL BESTSELLER Mary Berg--winner of MasterChef Canada and star of Mary's Kitchen Crush--shares her most delicious, stress-free recipes, grand enough for special celebrations and easy enough for a regular Tuesday night. Everyone knows that a good party always ends up in the kitchen, whether you're grabbing a drink, tasting a dish, or just chatting with the host and other guests. That's because the kitchen is the heart of every home, big or small. But sometimes entertaining (even casually) can feel daunting or overwhelming, with all the planning, shopping, cooking, and clean up. Enter Mary Berg . . . In her first book, TV star and home cook Mary Berg is here to banish any anxiety about preparing food for the people you love. All of Mary's recipes are meant to be laid down on a table that is groaning under the weight of delicious food and relaxed elbows. *Kitchen Party* is filled with Mary's family-style favorites for brunches, dinners, and special occasions--along with some of her famous baked goods and desserts, of course. You'll find over 100 simple, straightforward and mouthwateringly-good recipes for dishes like Blueberry Cheesecake French Toast Bake with Apple Cinnamon Syrup; Ricotta, Roasted Grapes and Hazelnut Tartines; Flank Steak with Horseradish Cream; and Slablova (aka Pavlova for a Crowd). And with Mary's tips and suggested menu pairings for multiple occasions, from Mother's Day Brunch to a Low-Key Bridal Shower, you'll never find yourself short of ideas. Whether you're cooking for a big crowd of friends or hosting a romantic dinner for two, Mary is here to guide you using the warmth and cooking skills that have already made her a beloved voice of encouragement for all types of home cooks.

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