

The Casserole Queens Cookbook Put Some Lovin In Your Oven With 100 Easy One Dish Recipes

Mastering the Art of French CookingThe Casserole Queens Make-a-Meal CookbookThe Sweet Potato Queens' Big-Ass Cookbook (and Financial Planner)The Austin CookbookTaste of Home: CasserolesThe World Eats Here300 Best Casserole RecipesIn My KitchenThe I Love Trader Joe's College CookbookThe Casserole Queens Make-a-meal CookbookThe Homesick Texan CookbookChocolate and VanillaFix-It and Forget-It Big CookbookDamn DeliciousThe Casserole Queens CookbookThe Book on PieThe New Firefighter's Cookbook500 Mexican DishesThe Sweet Potato Queens' Book of LoveKeto Cooking for Healing and Weight LossThe Sweet Magnolias CookbookAfro-veganHot CheeseBobby Flay FitThe Big Book of CasserolesMary Engelbreit's Cookies CookbookWhole-Grain MorningsThe Step-by-Step Instant Pot CookbookFeast Day CookbookKitchen RemixThe Ultimate Casseroles BookBake It Like You Mean ItThe Chili CookbookTaste of Home's Casserole CookbookUsha's Pickle DigestFresh PantryCreative Cooking for One or TwoThe Enchilada Queen CookbookLidia's Italian-American KitchenEating Royally

Mastering the Art of French Cooking

Features recipes for casseroles, salads, side dishes, and desserts, in a text with gluten-free and diabetic-friendly recipes, vegetarian options, and serving ideas.

The Casserole Queens Make-a-Meal Cookbook

The story of Austin food is equal parts deep Texan traditions and a booming food scene. It is this atmosphere that has fostered some of the hottest restaurants in the country, a lively food truck community, and a renaissance in the most Texan of foods: barbecue. Austin food is also tacos and Tex-Mex, old fashioned Southern cooking, and street food and fine dining, with influences from all over the globe. And above all, it's a source of intense pride and inspiration for chefs and diners alike. Organized by Austin's "major food groups"—like barbecue, tacos, and Tex-Mex—The Austin Cookbook explores the roots of Texas food traditions and the restaurants that are reinventing them, revealing the secrets to Bob Armstrong dip, Odd Duck's sweet potato nachos, East Side King's beet fries, and of course, smoked brisket that has people lining up to eat it—even in the Texas summer. Part cookbook, part souvenir, and 100 percent love letter, The Austin Cookbook is perfect for proud locals, visitors, and (t)ex-pats.

The Sweet Potato Queens' Big-Ass Cookbook (and Financial Planner)

NATIONAL BESTSELLERThe easiest-to-follow Instant Pot cookbook ever: 100 delicious recipes with more than 750 photographs guiding you every step of the way Jeffrey Eisner's popular Pressure Luck Cooking website and YouTube channel have shown millions of home cooks how to make magic in their Instant Pots. Now Eisner takes the patient, fun, step-by-step approach that made him an online phenomenon and delivers a cookbook of 100 essential dishes that will demystify

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pressure cooking for Instant Pot users of all abilities--and put an astounding dinner on the table in a flash. Every flavor-filled recipe in this book is illustrated with clear photographs showing exactly what to do in each step. There are no surprises: no hard-to-find ingredients, no fussy extra techniques, and nothing even the most reluctant cooks can't master in moments. What you see is truly what you get, in delicious and simple dishes such as: Mac & Cheese Quick Quinoa Salad French Onion Chicken Eisner's popular Best-Ever Pot Roast Ratatouille Stew And even desserts such as Bananas Foster and Crème Brûlée.

The Austin Cookbook

They're wild, beloved, and all-around fabulous, but with the Sweet Potato Queens, there're just never enough good times—or enough good eats. Well, now all fabulous women everywhere can have their own mountains of royal fun and food, because bestselling author and Boss Queen Jill Conner Browne is revealing her big-ass top secret recipes—and the events that inspired them—in The Sweet Potato Queens' Big-Ass Cookbook (and Financial Planner). And, of course, she's dishing up plenty of hilarious stories, including: • Queenly adventures in mothering • The tiniest bit of plastic surgery • The all-true story of the Cutest Boy in the World And, oh yes, as promised: Sound financial planning. Tip number one: Hope that Daddy lives forever.

Taste of Home: Casseroles

Usha's Pickle Digest is not a fancy coffee-table book on pickling. It demolishes the myth that pickling is difficult, cumbersome and time consuming. In simple and straight-forward language, Usha presents 1000 mouth-watering pickle delicacies on a variety of vegetables and fruits, guaranteed to make even the connoisseur marvel. The author demonstrates that the fascinating world of Indian pickling is rich in variety and sophistication, and is in a class of its own. This book of 1000 usual and unusual pickle recipes, covers the whole gamut of the Indian pickling repertoire. The recipes have been adapted to suit various pilates without sacrificing authenticity.

The World Eats Here

Presents a comprehensive casserole cookbook that features easy-to-prepare casserole recipes that include renditions of classic favorites, along with new dishes that incorporate flavors from around the world.

300 Best Casserole Recipes

Meals and memories from Princess Diana's personal chef. All families have their favorite foods?including the House of Windsor. Darren McGrady, personal chef to Princess Diana and chef to the royal family for fifteen years, has collected more than 100 recipes in Eating Royally and behind-the-scenes stories that offer insight into the royal family's lives. From hearty cooking to gourmet eating, these dishes will impress even the most discerning palates. Recipes include traditional English fare, and, of course, royal favorites, such as: Spring Asparagus Soup with Dill

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Poached Eggs en Croute Gleneagles Pate Earl Grey Tea Cake Gaelic Steaks Royal Tea Scones Eggs Drumkilbo Summer Pudding Iced Praline Souffles McGrady witnessed the rich history and surprisingly normal family life of the Royals, all while preparing elegant food with classical French influences for their table. Filled with touching photographs, mementos, and personal messages, *Eating Royally* chronicles one chef's extraordinary experiences within the walls of Buckingham Palace.

In My Kitchen

Repair Your Metabolism and Lose Weight Quickly by Shifting Your Ratios Keto Cooking for Healing and Weight Loss amps up your metabolism to maximize fat burn by combining the Ketogenic and Paleolithic diets. By eating low carb, high fat and grain- and dairyfree, your body will more easily burn stored fat for energy, resulting in sustainable weight loss, a clearer mind and better overall health. Easy and made with whole foods, Vivica's 80 mouthwatering recipes teach readers how to adjust their nutritional ratios to keep carbs, fat and protein within certain limits, all while avoiding allergens and processed ingredients. You'll enjoy delicious, restaurant-worthy meals like Prosciutto-Wrapped Rockfish, Seared Skirt Steak with Brazilian "Vinaigrette," Butter Poached Scallops with Meyer Lemon Gremolata and Slow Cooker Korean Short Ribs. Vivica also includes "Keto-fied" versions of side dishes and soups, savory snacks and appetizers, breads and noodles, dressings and sauces, and even a few sweets, to satisfy all of your cravings. Make a few small adjustments to your diet and reap the lifelong benefits of a healthier you.

The I Love Trader Joe's College Cookbook

Two well-known writers here join forces to describe the special and traditional Catholic feast day dishes of many lands. Whereas the the variety in Christmas, New Year, and Easter observances is known, less familiar are the special foods for "Mothering Sunday," "Maundy Thursday," "Lamas Day." Few know that the origin of the veal cutlet is attributed to St. Ambrose, who thus prepared the meat he gave to the poor; that the favorite sweetmeat of St. Francis of Assisi was Frangipane; or that in Italy a cake called "Sphinx" is traditionally served on St. Joseph's Day. We learn the forgotten origin of many well-known dishes, and the family is provided with numerous recipes to restore these wonderful traditional customs. With a table of movable feasts.

The Casserole Queens Make-a-meal Cookbook

1,400 slow-cooker recipes with over 700 *FIVE STAR* Amazon customer reviews! Finally, the best of the New York Times bestselling series all in one handsome volume! This is the perfect BIG COOKBOOK! Easy to understand, easy to use Absolutely manageable for those who lack confidence in the kitchen Convenient for those who are short on time Will create a chorus of "make-it-again" requests! The recipes in this amazing treasure are all collected from some of America's best home cooks, tested in real-life settings, and carefully selected from thousands of recipes. Eight small "galleries" of full-color photos of delectable slow-cooker dishes from the collection add sparkle throughout the cookbook. Good Books has sold

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more than 11 million copies of Fix-It and Forget-It cookbooks. Three of Phyllis Good's cookbooks have been New York Times bestsellers. Fix-It and Forget-It BIG COOKBOOK, with its 1,400 best slow-cooker recipes, is another winner!

The Homesick Texan Cookbook

To know the Sweet Potato Queens is to love them, and if you haven't heard about them yet, you will. Since the early 1980s, this group of belles gone bad has been the toast of Jackson, Mississippi, with their glorious annual appearance in the St. Patrick's Day parade. In The Sweet Potato Queens' Book of Love, their royal ringleader, Jill Conner Browne, introduces the Queens to the world with this sly, hilarious manifesto about love, life, men, and the importance of being prepared. Chapters include: • The True Magic Words Guaranteed to Get Any Man to Do Your Bidding • The Five Men You Must Have in Your Life at All Times • Men Who May Need Killing, Quite Frankly • What to Eat When Tragedy Strikes, or Just for Entertainment • The Best Advice Ever Given in the Entire History of the World From tales of the infamous Sweet Potato Queens' Promise to the joys of Chocolate Stuff and Fat Mama's Knock You Naked Margaritas, this irreverent, shamelessly funny book is the gen-u-wine article.

Chocolate and Vanilla

Better than going out for Mexican food! Mexican food-by which most of us mean Tex-Mex-is a favorite from Los Angeles to New York and everywhere in between. And the heart of great Tex-Mex cooking comes from home kitchens along the Rio Grande. In The Enchilada Queen Cookbook, Sylvia Casares gives you the best of the best, including tricks and simple techniques to turn any dish from appetizing to amazing. You'll learn how to make her Holy Trinity spice paste; why you should use certain key shortcuts, such as chicken bouillon, in some dishes; and how to do her tortilla-changing Texas Two-Step marinating technique. And after you've picked your favorites from her 14 key sauces, you'll make unbelievable food for a family or a crowd, including:- Cheese Enchiladas with Chili Gravy- Shrimp Enchiladas with Salsa Veracruzano- Stewed Chicken Breast Enchiladas with Salsa Mole And the Enchilada Queen is an expert in more than just enchiladas. Here you'll find appetizers, sides, breakfasts and desserts, such as:- Guacamole and Picamole- La Fonda Tortilla Soup- Huevos Rancheros- Tamales with a variety of fillings- Sopapillas, Polvorones and Bunuelos The Perfect Margarita's here too, and so much more. In The Enchilada Queen Cookbook, you'll get kitchen wisdom from a lifetime of learning recipes from madres and abuelas who make food specific to their border towns on the Rio Grande. You'll also get a resource for hundreds of family dinners!

Fix-It and Forget-It Big Cookbook

The rising star chef, food activist and author of The Inspired Vegan remixes foods of the African diaspora to outline creative but comprehensive vegan recipes for such options as Corn Maque Choux-Stuffed Jamaican Patties, Groundnut Stew and Crispy Teff-Grit Cakes. 17,500 first printing.

Damn Delicious

Fill your home with the freshly baked scent of luscious apple pie, the sizzle of peachy grilled chicken or the beckoning aroma of juicy roast lamb, all brought to life in this charming collection of recipes. New York Times bestselling author Sherryl Woods invites you into the world of Serenity, South Carolina, where good food and good friends await. Based on her beloved Sweet Magnolias series, this gorgeous cookbook is full of Southern classics and heartwarming stories of friendship and fun. Join Dana Sue Sullivan, a popular character and Southern cook herself, as she shares her favorite down-home recipes as well as secrets, stories and small-town gossip from the world of the Sweet Magnolias! Whether you're making flaky, buttery, too-good-to-be-true biscuits, or spicy seafood gumbo, the 150 recipes found in these pages will bring your family and friends together to celebrate the comforts of home. From legendary margarita nights to indulgent Sunday brunches to heartening holiday meals, every recipe in this book is sure to infuse your life and your kitchen with the warmth of the South and the comfort of good food.

The Casserole Queens Cookbook

Casserole, hot dish, meal-in-one no matter what you call it, these comforting sensations have been family favorites for years. With this hearty collection, today's cooks can always find the perfect casserole, including: Weekend Breakfast Bake Cinnamon Raisin Strata Biscuit Pizza Bake Crunchy Turkey Casserole Mexican Chicken Bake Mac 'n' Cheese with Ham Smoked Pork Chops with Sweet Potatoes Seafood 'n' Shells Casserole Coconut Carrot Casserole Mostaccioli Bake Whether baking a bubbling sensation on a busy weeknight, creating a heartwarming entree for a dinner party or planning a satisfying contribution for a potluck event, the ideal one-dish specialty is always on hand with Taste of Home Casseroles!

The Book on Pie

Prized recipes and tales of home, work, and family—from the immigrant vendor-chefs of NYC's first and favorite night market On summer Saturday nights in Queens, New York, mouthwatering scents from Moldova to Mexico fill the air. Children play, adults mingle . . . and, above all, everyone eats. Welcome to the Queens Night Market, where thousands of visitors have come to feast on amazing international food—from Filipino dinuguan to Haitian diri ak djon djon. The World Eats Here brings these incredible recipes from over 40 countries to your home kitchen—straight from the first- and second-generation immigrant cooks who know them best. With every recipe comes a small piece of the American story: of culture shock and language barriers, of falling in love and following passions, and of family bonds tested then strengthened by cooking. You'll meet Sangyal Phuntsok, who learned to make dumplings in a refugee school for Tibetan children; now, his Tibetan Beef Momos with Hot Sauce sell like hotcakes in New York City. And Liia Minnebaeva will blow you away with her Bashkir Farm Cheese Donuts—a treat from her childhood in Oktyabrsky in western Russia. Though each story is unique, they all celebrate one thing: Food brings people together, and there's no better proof of that than the Queens Night Market, where flavors from all over the world

can be enjoyed in one unforgettable place.

The New Firefighter's Cookbook

This charming cookbook with full-color photographs and bright artwork provides a collection of recipes for traditional, seasonal, and specialty cookies.

500 Mexican Dishes

Lidia Bastianich, loved by millions of Americans for her good Italian cooking, gives us her most instructive and personal cookbook yet. Focusing on the Italian-American kitchen—the cooking she encountered when she first came to America as a young adolescent—she pays homage to this “cuisine of adaptation born of necessity.” But she transforms it subtly with her light, discriminating touch, using the authentic ingredients, not accessible to the early immigrants, which are all so readily available today. The aromatic flavors of fine Italian olive oil, imported Parmigiano-Reggiano and Gorgonzola dolce latte, fresh basil, oregano, and rosemary, sun-sweetened San Marzano tomatoes, prosciutto, and pancetta permeate the dishes she makes in her Italian-American kitchen today. And they will transform for you this time-honored cuisine, as you cook with Lidia, learning from her the many secret, sensuous touches that make her food superlative. You’ll find recipes for Scampi alla Buonavita (the garlicky shrimp that became so popular when Lidia served the dish at her first restaurant, Buonavita), Clams Casino (with roasted peppers and good American bacon), Caesar Salad (shaved Parmigiano makes the difference), baked cannelloni (with roasted pork and mortadella), and lasagna (blanketed in her special Italian-American Meat Sauce). But just as Lidia introduced new Italian regional dishes to her appreciative clientele in Queens in the seventies, so she dazzles us now with pasta dishes such as Bucatini with Chanterelles, Spring Peas, and Prosciutto, and Long Fusilli with Mussels, Saffron, and Zucchini. And she is a master at teaching us how to make our own ravioli, featherlight gnocchi, and genuine Neapolitan pizza. The key to her delectable fish and meat cooking is the aromatic vegetables that so often form an integral part of the dish—sole with oregano, vidalias, and tomatoes; tenderloin with potatoes, peppers, and onions; sausages with bitter broccoli. Try her version of scallopine with sautéed lemon slices, garlic slivers, capers, and green olives—you’ll be hooked. Soups are Lidia’s specialty, particularly hearty bean and pasta soups—meals in themselves. And you can top off a Lidia feast with traditional Italian-American favorites, such as a perfect Zabaglione or cannoli, or one of her own creations—Lemon Delight or Roasted Pears and Grapes. Laced with stories about her experiences in America and her discoveries as a cook, this enchanting book is both a pleasure to read and a joy to cook from. From the Hardcover edition.

The Sweet Potato Queens' Book of Love

Cook, eat, and be fit with 200 recipes from Bobby Flay, whose approach to healthy eating is all about flavor—not eliminating anything from your diet. With a profession that has him constantly developing and tasting new recipes, chef Bobby Flay does not eschew any foods: bread, bacon, and butter are still all on the table. His secret to staying healthy is to have on hand an arsenal of low-calorie flavor

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bombs—like rubs, relishes, and marinades—to transform lean proteins, whole grains, and fresh produce into crave-worthy meals at home. In Bobby Flay Fit, Bobby shares smoothies and juices, breakfast bowls, snacks to fuel workouts, hearty salads, nourishing soups, satisfying dinners, and lightened-up desserts. With fitness tips and a look into the chef's daily healthy routines, this cookbook is for those who want to eat right without overhauling their pantries or sacrificing taste.

Keto Cooking for Healing and Weight Loss

A cookbook for people who love to cook, featuring more than 100 recipes from the host of the hit Food Network tv show Chopped As host of Food Network's hit show Chopped, Ted Allen presides in pinstripes and sneakers while chefs scramble to cook with mystery ingredients. But at home, Ted is the one chopping the vegetables and working the stove, trying unusual ingredients and new techniques, from roasting earthy sunchokes in a piping-hot oven to develop their sweetness or transforming leftover pinot noir into complexly flavored homemade vinegar. Now, Ted invites likeminded cooks to roll up their sleeves, crank up the stereo, and join him in the kitchen for some fun. While there are mountains of cookbooks featuring five-minute, three-ingredient, weeknight recipes for harried households, here is a book for food lovers who want to lose themselves in the delight of perfectly slow-roasting a leg of lamb—Mexican style—or whipping up a showstopping triple-layer cake. Ted is just such a cook and in his latest cookbook he shakes up expectations by topping bruschetta with tomatoes and strawberries; turning plums, sugar, and a bay leaf into an irresistible quick jam; putting everything you can think of on the grill—from ribs and pork shoulder to chiles and green beans; and modernizing the traditional holiday trio of turkey, stuffing, and cranberry sauce with fresh ingredients and a little booze. And where there's a will to make something from scratch, Ted provides a way, with recipes for homemade pickles, pizza, pasta, pork buns, preserved lemons, breads, quick jam, marshmallows, and more. With more than 100 amazing recipes and gorgeous color photographs throughout, In My Kitchen is perfect for passionate home cooks looking for inspiring new recipes and techniques to add to their playbooks.

The Sweet Magnolias Cookbook

Put a new spin on homestyle favorites with this New York Times Bestseller that shows you how to make easy, fresh meals from scratch in your own kitchen. Crystal Cook and Sandy Pollock make a mean Chicken Pot Pie, elevating the classic recipe with white wine and fresh tarragon. Their recipe won them such a following in Texas that Bobby Flay took notice and challenged them to a Throwdown. It turns out that the Casserole Queens, as the duo is known, are much more than one-hit wonders of the one-dish dinner. They have built an entire business around revamping the ultimate quick-fix dinner for modern tastes. In The Casserole Queens Cookbook, they share their fresh, updated, from-scratch recipes for traditional dishes. Tuna Noodle is brought up a notch with a homemade cream sauce and a kick of cayenne pepper; Halibut Enchiladas with Salsa Verde are surprisingly light and vibrant; Mandarin Meatloaf has a sweet orange flavor that recharges a beloved weeknight staple. There are home-style desserts, like Goopy Apple Butter Cake, and great brunch dishes, such as Frenchy Toast Casserole. The

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Queens have thought of everything, providing advice on scaling and freezing casseroles so that anyone can stock the freezer with go-to dinners. With 16 pages of color photographs, plenty of expert tips, and lots of style, The Casserole Queens Cookbook is the home cook's handbook for making tasty meals any night of the week. From the Trade Paperback edition.

Afro-vegan

TIRED OF FAST FOOD AND FROZEN PIZZA? HATE THE CRAP FROM THE DINING HALL? HAVE ONLY A MICROWAVE IN YOUR DORM ROOM? No problem. You can still make awesome meals! Even if you've never cooked before, this book shows how quick and easy it is to turn Trader Joe's tasty and affordable groceries into delicious dishes: • Pulled Pork Sandwiches • Fish Tacos • Sweet Chili Wings • Homemade Pizza • Chicken Masala • Pad Thai • Eggplant Lasagna • Raspberry Brownies • Greek Pasta Salad • Tortilla Soup • Caramel Popcorn These recipes are super easy to make, and you don't need a bunch of pots and pans. Best of all, since every ingredient in every recipe is available at Trader Joe's, you can get all your shopping done with one quick stop. TRADER JOE'S® is a registered trademark of Trader Joe's® Company and is used here for informational purposes only. This book is independently authored and published and is not affiliated or associated with Trader Joe's® Company in any way. Trader Joe's® Company does not authorize, sponsor, or endorse this book or any of the information contained herein.

Hot Cheese

Shares recipes from the kitchens of firefighting chefs of the New York City Fire Department, including appetizers, soups, main courses, vegetable, side dishes, breads, and desserts

Bobby Flay Fit

Turn up the heat, it's time to get cheesy! The cookbook Hot Cheese celebrates the magical combination of heat and cheese in over 50 recipes. Whether melted between crusty bread, baked until browned and bubbly, or fried for the perfect crunch-to-ooze factor, there are limitless ways to enjoy the thrill of hot cheese. • Includes no-fuss snacks, hearty and healthy-ish meals, and party favorites • Features twists on beloved classics and inventive, cheesy combinations • Filled with bright and stylish photography to satisfy any cheese lover Melt over delectable recipes like Easy Poutine, Smoked Gouda Chicken Cordon Bleu, and The Best Nachos in the World. This cheesy cookbook also features handy guides to throwing your own fondue or raclette party. • Filled with plenty of guilty pleasures, kid-friendly recipes, and crowd-pleasers, this is the perfect book for anyone who loves cheese and comfort food. • Good for newbie chefs, parents who cook for picky kids, and hosts who want to serve something they know everyone will enjoy. • You'll love this book if you love books like The Mac + Cheese Cookbook: 50 Simple Recipes from Home by Allison Arevalo and Erin Wade, QUESO! Regional Recipes for the World's Favorite Chile-Cheese Dip by Lisa Fain, and World Cheese Book by Juliet Harbutt.

The Big Book of Casseroles

You'll never run out of easy family-pleasing meal ideas with this massive collection of one-dish recipes. New in the Ultimate series, *The Ultimate Casseroles Book* offers hundreds of ideas that make dinner a breeze with one-dish recipes that take the hard work out of prep-time and clean-up. These recipes suit every occasion with old-fashioned comfort foods like macaroni and cheese and modern fare like Baked Risotto with Sausage and Artichokes, from a quick weeknight spaghetti bake to a fancy egg strata for brunch. Packed with more than 400 hearty one-dish meals and more than 300 beautiful full-color photos, *The Ultimate Casseroles Book* is a great resource at a great price. The book features more than 400 recipes, including comfort food favorites, classic casseroles, and modern dishes fit for family meals or group gatherings. 300 gorgeous photos and an inviting design make every page inspiring and easy to follow. Special features include a guide to bakeware, a Casserole Master Plan chart for planning menus, a bonus chapter on transforming yesterday's leftovers into tonight's casserole, and much more. Whether you're looking for a quick and easy way to get dinner on the table or want to enjoy home-cooked casseroles even better than what mom used to make, this is the ultimate guide to casseroles of every kind.

Mary Engelbreit's Cookies Cookbook

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. *The Book on Pie* starts with the basics, including techniques, conversions, make-aheads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple and pumpkin, to more inspired recipes like Hand-Pie Ice Cream Sandwiches and Chinese BBQ Pork and Scallion Pie. Erin takes every recipe a step further with Pie-deas: ideas for swapping doughs, crusts, and toppings for infinitely customizable pies. Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drippy Glaze, or the Chive Compound-Butter Crust with the Croque Madame Pielets . . . the possibilities are endless. Look no further than *The Book on Pie* for the only book on pie you'll ever want or need.

Whole-Grain Mornings

••*Original, inventive, and delicious recipes, highlighting multiple uses for some of our most common seasonal ingredients ••*Based on the author's popular monthly e-short series ••*Buy local, be thrifty, and keep a sustainable kitchen Amy Pennington's bestselling book, *Urban Pantry: Tips & Recipes for a Thrifty, Sustainable & Seasonal Kitchen*, introduced new homemakers to clever cooking concepts and ingredients, provided experienced cooks with organizational inspiration, and helped cooks of all skill levels create sustainable and thrifty kitchens. But while *Urban Pantry* focused on shelf-stable, dried, or preserved goods, *Fresh Pantry* shows cooks how to eat a seasonal diet —fresh vegetables and fruits that will offer your palate a variety of foods in sync with the seasons. As anyone trying to eat locally all year long knows, the winter gets difficult: Walking the "local" aisles of a well-stocked produce section or around your neighborhood

farmers market, you find few options — onions, cabbage, and kale, oh my! In summer, of course, the season is bountiful, but the dishes most people make at home tend to be one note — how many times can we eat the same tomato-caprice salad or grilled zucchini? From January to December, Fresh Pantry features 120 creative yet healthy and doable recipes centered on 12 choice seasonal vegetables and fruits; accessible and clever advice on growing, storing, and using seasonal ingredients; lush and inspirational photographs; detailed resources for sustainable eating; and the exuberant energy that marked Pennington's first book. Also available, check out Amy's e-Shorts of her use of in-season vegetables, month-by-month!

The Step-by-Step Instant Pot Cookbook

Make the most of your pantry and fridge with this fun and easy-to-use cookbook that turns groups of three ingredients into three distinct courses. Whether you're buying food for the week or just a food lover who wants to explore new tastes, Kitchen Remix is the flexible handbook you'll constantly have open thanks to its 75 recipes that reimagine dinner. Charlotte Druckman, an accomplished food writer and journalist, shows you how to combine—and re-combine—three base ingredients into a variety of distinct meals: goat cheese, strawberries, and balsamic vinegar turn into Goat Cheese Salad, Strawberry-Chevre Parfaits, and Strawberry Shortcakes. Squid, cornmeal, and peppers are the key players in Hoecake, Cornmeal-Crusted Calamari, and Saucy Peppers, Polenta & Boiled Squid. Meanwhile, Curry-Roasted Carrots, Carrot Upside-Down Cake, and Thai-ish Carrot Salad are all within easy reach when you begin with carrots, cashews, and coconut. With trendy recipes and exciting twists, this book makes cooking simple and fun with easy-to-follow recipes and a manageable pantry section for home cooks of all skill levels. Along the way you'll also learn techniques such as braising, poaching, and oven-frying. It's a flavor guide for the food curious that will grow with you in the kitchen.

Feast Day Cookbook

Bubbling cheese, golden bread crumbs, tender vegetables, and succulent meats - what's not to like about casseroles? Comfort food just doesn't get any cozier, or more convenient. Now, thanks to Maryana Vollstedt, busy cooks don't have to call up Mom in order to make delicious one-dish meals for family and friends. The Big Book of Casseroles boasts over 250 recipes (including low-fat and vegetarian dishes), plus handy planning, freezing, and storage tips. For hot-from-the-oven dinners equally at home in the dining room or on the kitchen table, cooks need look no further than The Big Book of Casseroles, because serious comfort food never goes out of style.

Kitchen Remix

Gathered from the readers of "Taste of Home, Quick Cooking," and "Country Woman" magazines, this collection of more than 440 easy-to-follow, tried-and-true recipes for America's true comfort foods is enhanced with over 140 full-color photos.

The Ultimate Casseroles Book

Casseroles, meet your match! Crystal Cook and Sandy Pollock are shaking things up. The sassy duo—also known as the Casserole Queens—creates one-dish wonders that solve dinnertime conundrums everywhere. Now these ladies are breaking out of the 9 x 13-inch mold with fresh sides and salads that will round out weeknight meals. In *The Casserole Queens Make-a-Meal Cookbook*, you will find 100 recipes that you can mix and match as you please, with plenty of make-ahead tips so that you can always be prepared. Need to pull together dinner in a flash? Check! Need to plan an elegant meal for the in-laws? Check! Need to cook and successfully transport a dish to a party? Check! In this book, you'll find:

- 46 make-from-scratch casseroles, 37 salads and sides, 13 quick-fix desserts, and more
- Gluten-free and diabetic-friendly recipes (you'd never know it!)
- Plenty of satisfying vegetarian main dishes
- A chapter of recipes using seven ingredients or fewer—most of which are likely already in your pantry
- Variations, freezing tips, and serving ideas galore

Whether you are looking to make dinner tonight, a potluck crowd-pleaser, or a fix-and-freeze dish to save for later, *The Casserole Queens Make-a-Meal Cookbook* has everything you need to prepare a delicious homemade meal.

Bake It Like You Mean It

A cookbook devoted to the family friendly, tailgate party classic--featuring more than 60 tried-and-true recipes--from veteran cookbook author and Americana expert Robb Walsh. Chili is one of the most "all-American" foods around. It is universally loved and perfect for nearly every occasion--a church potluck, sports- or TV-viewing party, casual dinner with the family, or late-night dorm room snack. Despite the evergreen popularity of chili, there are surprisingly few books on the subject. Enter *The Chili Cookbook*, written by veteran author and Tex-Mex sage Robb Walsh. With its impeccable recipes, fascinating and unexpected historical anecdotes, affordable price, and whimsical package, *The Chili Cookbook* is sure to become an instant classic.

The Chili Cookbook

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!'

Taste of Home's Casserole Cookbook

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This complete compendium contains 500 mouth watering recipes for every occasion and party celebration, from fajitas and authentic guacamole to lobster quesadillas with mango cookies and Mexican wedding cookies. An introductory section covers all the preparation and cooking essentials, including equipment, ingredients and troubleshooting advice.

Usha's Pickle Digest

“This is the stuff that cake dreams are made of . . . for those homebakers who love tinkering with tricky batters and pulling out the pastry bags” (Kitchn). Gesine Bullock-Prado says it’s what’s inside that really counts, and in this visually sumptuous book, the author of *Sugar Baby* and *Pie It Forward* showcases cakes that are beautiful from the inside out. Each chapter is devoted to a technique of making different types of cake, beginning with the easiest recipe and moving to more technically difficult as the chapters progress. When the cakes are cut, they will reveal intricate layers of patterns and designs—such as hearts, checkerboards, helixes, and colorful stripes—that will bring a smile to everyone who enjoys them. This compendium of gorgeous cake recipes and techniques will yield glorious meringues, sponge cakes, pound cakes, cheesecakes, and tarts for all levels of bakers. With her trademark wit and enthusiasm for the world of confections and baking, Bullock-Prado’s latest book will delight her fans.

Fresh Pantry

This delightful seasonal cookbook for creating delicious whole-grain breakfasts using natural sweeteners presents 65 recipes for cereals, granolas, porridges and mueslis, as well as toppings and basics such as homemade yogurt and almond milk.

Creative Cooking for One or Two

When Lisa Fain, a seventh-generation Texan, moved to New York City, she missed the big sky, the bluebonnets in spring, Friday night football, and her family's farm. But most of all, she missed the foods she'd grown up with. After a fruitless search for tastes of Texas in New York City, Fain took matters into her own hands. She headed into the kitchen to cook for her friends the Tex-Mex, the chili, and the country comfort dishes that reminded her of home. From cheese enchiladas drowning in chili gravy to chicken-fried steak served with cream gravy on the side, from warm bowls of chile con queso to big pots of fiery chili made without beans, Fain re-created the wonderful tastes of Texas she'd always enjoyed at potlucks, church suppers, and backyard barbecues back home. In 2006, Fain started the blog *Homesick Texan* to share Texan food with fellow expatriates, and the site immediately connected with readers worldwide, Texan and non-Texan alike. Now, in her long-awaited first cookbook, Fain brings the comfort of Texan home cooking to you. Like Texas itself, the recipes in this book are varied and diverse, all filled with Fain's signature twists. There's *Salpicón*, a cool shredded beef salad found along the sunny border in El Paso; *Soft Cheese Tacos*, a creamy plate unique to Dallas; and *Houston-Style Green Salsa*, an avocado and tomatillo salsa that is smooth, refreshing, and bright. There are also nibbles, such as *Chipotle Pimento*

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Cheese and Tomatillo Jalapeño Jam; sweet endings, such as Coconut Tres Leches Cake and Mexican Chocolate Chewies; and fresh takes on Texan classics, such as Coffee-Chipotle Oven Brisket, Ancho Cream Corn, and Guajillo-Chile Fish Tacos. With more than 125 recipes, The Homesick Texan offers a true taste of the Lone Star State. So pull up a chair--everyone's welcome at the Texas table!

The Enchilada Queen Cookbook

In this fun cookbook, award-winning pastry chef and Food Network star Gale Gand shares her favorite ways to indulge family and friends--and yourself--with sixty recipes devoted to two classic flavors, chocolate and vanilla. Organized into sections featuring chocolate and vanilla, Gand first offers tips on buying and working with chocolate, including demystifying those ever-confusing cacao percentages, before getting down to business with more than thirty luscious, tempting recipes. Organized by type of chocolate--dark, semi-sweet, milk, and white--they run the gamut from simple treats such as Chocolate-Praline Cake in a Jar and Creamy Dreamy Walnut Fudge to impress-the-guests desserts that include Mexican Hot Chocolate Fondue and Chocolate-Almond Upside-Down Cake. Moving onto vanilla, Gand offers tips on working with both vanilla beans and vanilla extract, revealing which is best for what, and includes a helpful substitution guide. And then it's on to the good stuff: recipes for irresistible sweets that showcase vanilla's beguiling flavor. With one section devoted to desserts using whole vanilla beans--think Vanilla Raspberry Rice Pudding with Lemon-Vanilla Caramel and Late-Night Vanilla Flan--and another focusing on extract--such as Vanilla-Blueberry Crumb Cake and Boston Cream Cupcakes--these are recipes that are anything but plain vanilla. Accompanied by amusing anecdotes, helpful make-ahead notes, and clear, uncomplicated techniques, Gand's creations are as much fun to make as they are to eat.

Lidia's Italian-American Kitchen

Just because many of us live the life of singles or doubles doesn't mean we should deny ourselves one of life's finer pleasures: delicious, home-cooked meals! Move over, fast food . . . and watch out, takeout! Creative Cooking for One or Two has arrived. With recipes for soups, salads, entrées, baked goods, and desserts, there's something in here for everyone (or two) looking to prepare meals that are tasty, satisfying, and won't leave you with excessive leftovers. College students will appreciate that virtually every recipe in the book can be prepared using either a microwave or toaster oven or a hot plate. Couples learning to cook together will love the shopping tips, suggestions for appropriate cooking utensils, and easy-to-follow instructions. Health-conscious cooks are in luck, as each recipe includes an approximate calorie count.

Eating Royally

For over fifty years, New York Times bestseller Mastering the Art of French Cooking has been the definitive book on the subject for American readers. Featuring 524 delicious recipes, in its pages home cooks will find something for everyone, from seasoned experts to beginners who love good food and long to reproduce the

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savory delights of French cuisine, from historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. Here Julia Child, Simone Beck, and Louisette Bertholle break down the classic foods of France into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of dishes. Throughout, the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations—bound to increase anyone’s culinary repertoire. With over 100 instructive illustrations to guide readers every step of the way, *Mastering the Art of French Cooking* deserves a place of honor in every kitchen in America.

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