

Vitamix User Manuals

The Dairy-Free & Gluten-Free Kitchen
The TB12 Method
Instant Loss Cookbook
Dessert For Two: Small Batch Cookies, Brownies, Pies, and Cakes
Life, a User's Manual
The Perfect Blending Cookbook
Pacific Drug Review
The Whole Foods Market Cookbook
Sugar Rush
The Frankies Spuntino Kitchen Companion & Cooking Manual
Sport Smoothies
Balanced Raw
Green Smoothie Magic
10-Day Green Smoothie Cleanse
Living Well
The Vitamix Cookbook
DIY Cocktails
300 Best Blender Recipes
Simple Green Smoothies
365 Vegan Smoothies
Dairy-Free Ice Cream
Medical Medium
Celery Juice
How to Dry Foods
Green Smoothie Revolution
The Food Lab: Better Home Cooking Through Science
Instant Pot Ace Blender Cookbook
My Vitamix Blender Smoothie Recipe Book, a Simple Steps Cookbook
The Complete Idiot's Guide to Fermenting Foods
The Whole Grain Cookbook
Living Bread
A Manual of Clinical Allergy
BraveTart: Iconic American Desserts
Superfood Smoothies
Adventist Review
Smoothies & Beyond
The Body Reset Diet, Revised Edition
Two Peas & Their Pod Cookbook
12 Steps to Raw Foods
Minimalist Baker's Everyday Cooking
The Beauty Detox Foods

The Dairy-Free & Gluten-Free Kitchen

A growing number of health practitioners—as well as restaurants and celebrities such as Sting, Madonna, and Beyonce—are espousing raw food or “living food” diets as a way to stave off disease, boost energy, and lose weight. However, 100% raw diets are difficult to sustain and have come under fire recently for not being nutritionally optimal. *Balanced Raw* eschews the all-or-nothing approach of other books and contains a 4-phase, 30-day plan for making the raw food lifestyle livable for life. Start your balanced raw lifestyle today!

The TB12 Method

The New York Times bestselling *10-Day Green Smoothie Cleanse* will jump-start your weight loss, increase your energy level, clear your mind, and improve your overall health as you lose ten to fifteen pounds in just ten days. Made up of supernutrients from leafy greens and fruits, green smoothies are filling and healthy and you will enjoy drinking them. Your body will also thank you for drinking them as your health and energy improve to levels you never thought possible. It is an experience that could change your life if you stick with it! This book provides a shopping list, recipes, and detailed instructions for the 10-day cleanse, along with suggestions for getting the best results. It also offers advice on how to continue to lose weight and maintain good health afterwards. Are you ready to look slimmer, healthier, and sexier than you have in years? Then get ready to begin the *10-Day Green Smoothie Cleanse*! If you successfully complete the *10-Day Green Smoothie Cleanse*, you will...

- Lose 10–15 pounds in 10 days
- Get rid of stubborn body fat, including belly fat
- Drop pounds and inches fast, without grueling workouts
- Learn to live a healthier lifestyle of detoxing and healthy eating
- Naturally crave healthy foods so you never have to diet again
- Receive over 100 recipes for various health conditions and goals

Instant Loss Cookbook

Dessert For Two: Small Batch Cookies, Brownies, Pies, and Cakes

Jen Hansard and Jadah Sellner are on a fresh path to health and happiness--deprivation not included. In their book, *Simple Green Smoothies*, these two friends invite you into a sane and tasty approach to health that will inspire and energize you on your own journey toward a happier life. The *Simple Green Smoothies*' lifestyle doesn't involve counting calories or eliminating an entire food group. Instead, it encourages you to make one simple change: drink one green smoothie a day. *Simple Green Smoothies* includes a 10-day green smoothie kick-start to welcome you into the plant-powered lifestyle, with shopping lists included. Follow it up with 100+ delicious recipes that address everything from weight loss to glowing skin to kid-friendly options. Hansard and Sellner are two moms raising their own families on healthy, whole-food recipes. They've seen the amazing health benefits of green smoothies firsthand--from losing 27 pounds to getting more energy. Their wildly popular website has changed the lives of over 1 million people and made them the #1 green smoothie online resource. *Simple Green Smoothies* will empower you to take control of your health in a fun, sustainable way that can transform you from the inside out. Ready to join the plant-powered party?

Life, a User's Manual

Your Vitamix® Blender can do more than you think! This Simple Steps(tm) recipe book combines illustrated instructions with 101 of our healthiest superfood smoothie recipes, and is written to show you exactly how to use your Vitamix blender like a pro! This book is the perfect companion for anyone who owns a Vitamix blender! INCLUDES 101 SMOOTHIE RECIPES FOR: - anti-aging - detox - weight loss - bones and joints - constipation - blood sugar - immune system - beauty - energy boost - general health - heart - mood - performance - stress - kids (Scroll up and "Look Inside" for a full table of contents) Do you own a powerful blender like the Vitamix, and are you interested in making delicious smoothies that can help you meet your health goals? Then this book is for you. All of our recipes and "how to" tips are designed specifically to be compatible with the Vitamix, and to help you get the most out of your investment. Buy today! MONEY-BACK GUARANTEE Free shipping for Prime members ABOUT SIMPLE STEPS(tm) COOKBOOKS Simple Steps Cookbooks are independently published, home kitchen-tested cookbooks which cover a range of diets and cooking-methods. Our team of chefs, writers and enthusiasts love to cook and love testing new kitchen products! Our mission is to help our readers get the most from their cooking journey! This book is not endorsed or authorized by Vitamix. However, the publisher (Simple Steps Cookbooks) stands behind the content of the book to be fully compatible with the Vitamix.

The Perfect Blending Cookbook

"Everyone loves smoothies. Everyone! With an infinite number of delicious, natural flavors, colors, and health benefits to mix and match, smoothies are the easiest way to embrace a healthy lifestyle on a daily basis. Now you can give your

smoothie-blending routine a boost when you use the most antioxidant-, vitamin-, and mineral-packed foods in the world: superfoods. Superfood Smoothies offers 100 nutrient-dense recipes plus innovative culinary methods to get the most health benefits and pack in the maximum amount of nutrition into every incredible drop of these satisfying drinks. You'll discover which superfoods are the best for smoothies; find out which ingredients to avoid; and learn countless secrets to making your smoothies more nutritious (and more delicious) than anything you could buy in the store. From athletes to kids to fast-paced executives, and to anyone seeking a gentle cleanse, Superfood Smoothies will upgrade your nutrition, energize your day, and inspire you to power up your blender now!"--

Pacific Drug Review

Over twenty years ago, Godine published the first English translation of Georges Perec's masterpiece, *Life A User's Manual*, hailed by the *Times Literary Supplement*, *Boston Globe*, and others as "one of the great novels of the century." We are now proud to announce a newly revised twentieth-anniversary edition of this classic. Structured around a single moment in time - 8:00 PM on June 23, 1975 - Perec's spellbinding puzzle begins in an apartment block in the XVIIth arrondissement of Paris where, chapter by chapter, room by room, the extraordinarily rich life of its inhabitants is marvelously revealed.

The Whole Foods Market Cookbook

Black Rose, Blood Orange Tequila & Soda, Kentucky Apple Sour: the newest trend in cocktails is creating your own! Now, the editors of *DrinkoftheWeek.com* have concocted the only guide that teaches you to create your own infallible thirst-quenchers. Using a simple system of basic ratios, you will learn to: Mix new flavor combinations for the perfect new blend using the Flavor Profile Chart as a guide Master advanced mixology techniques from infusing liquors at home to creating custom-flavored syrups Serve the perfect drink every time, whether it kicks off a rowdy party or winds down a romantic evening! With only nine ratios to master, you'll shake, stir, roll, and build literally thousands of unique and exceptional cocktails. All you need is a good thirst, an active imagination--and this guide!

Sugar Rush

With 100,000 Twitter followers and a blog that receives half a million unique visitors a month, food writer Kathy Patalsky loves sharing her passion for healthy, vegan cuisine. With *365 Vegan Smoothies*, she makes it possible for everyone to enjoy this daily diet enhancement that is free of animal products (even honey) and the saturated fats, chemicals, and hormones that often accompany them. From her frosty sweet "Peach Pick-Me-Up" to green smoothies such as her revitalizing "Green with Energy," Patalsky's innovative smoothie recipes are built around themes such as brain boosters, weight loss, healthy digestion, and detoxification. She also includes mood tamers, such as the "Cheerful Chocolate Chia," with B-complex vitamins and omega fatty acids to boost serotonin levels. Featuring vibrant color photographs and simple steps to stock a healthier pantry, *365 Vegan Smoothies* serves up the perfect blend for everyone.

The Frankies Spuntino Kitchen Companion & Cooking Manual

Sugar Rush is a complete baking course in a book with everything a home baker needs to confidently turn out 150+ sweets with sophisticated flavors. James Beard–award-winning pastry chef Johnny Iuzzini returns to basics, sharing his expert tips on fundamentals such as making caramel and mixing butter cakes, with accompanying step-by-step photographs, before moving on to recipes for Salted Caramels and Sticky Caramel Date Cake. After mastering the simple method for making light-as-air meringues, anyone can make ethereal espresso marshmallows, mile-high soufflés, and chewy French macaron sandwich cookies. Readers can finally expand their cake and ice cream horizons to embrace flavors as thrilling as those in Brown Sugar-Molasses Layer Cake and Bitter Orange Ice Cream. The 250 photographs include both instructive technique shots to reassure bakers at every turn as well as stunning photographs of the ready-to-eat treats. With Sugar Rush, baking at home has never been easier—or more inviting.

Sport Smoothies

In her bestselling book, *The Beauty Detox Solution*, Kimberly Snyder—one of Hollywood's top celebrity nutritionists and beauty experts—shared the groundbreaking program that keeps her A-list clientele in red-carpet shape. Now you can get the star treatment with this guide to the top 50 beauty foods that will make you more beautiful from the inside out. Stop wasting your money on fancy, expensive beauty products and get real results, while spending less at your neighborhood grocery. – Enjoy avocados and sweet potatoes for youthful, glowing skin – Snack on pumpkin seeds for lustrous hair – Eat bananas and celery to diminish under-eye circles With over 85 recipes that taste as good as they make you look, you can finally take charge of your health and beauty—one delicious bite at a time.

Balanced Raw

Grain truly is the staff of life—tasty, versatile, and highly nutritious. This terrific and comprehensive cookbook offers authentic, eclectic, homespun recipes that showcase a variety of different grains at their best, whether on their own or cooked with vegetables or meat. From the familiar oat to exotic ancient crops, *The Whole Grain Cookbook* celebrates the good eating offered by 20 different whole grains: amaranth, quinoa, corn (maize), wheat, spelt, QK-77, triticale, rye, oats, rice, barley, millet, teff, sorghum, fonio, buckwheat, chickpeas, beans and peas, seeds, and nuts. Also included is information on how to store whole grain and how to grind your own meal and flour with a home milling machine (as with coffee and pepper, freshly ground grains are more flavorful, and less expensive, than store-bought). Appetizing, informative, and uncomplicated, this is a resource you'll return to again and again.

Green Smoothie Magic

Celery juice is everywhere for a reason: because it's saving lives as it restores people's health one symptom at a time. From celebrities posting about their daily

celery juice routines to people from all walks of life sharing pictures and testimonials of their dramatic recovery stories, celery juice is revealing itself to ignite healing when all odds seem against it. What began decades ago as a quiet movement has become a global healing revolution. In *Celery Juice: The Most Powerful Medicine of Our Time Healing Millions Worldwide*, Anthony William, the originator of the global celery juice movement, introduces you to celery juice's incredible ability to create sweeping improvements on every level of our health:

- Healing the gut and relieving digestive disorders
- Balancing blood sugar, blood pressure, weight, and adrenal function
- Neutralizing and flushing toxins from the liver and brain
- Restoring health in people who suffer from a vast range of chronic and mystery illnesses and symptoms, among them fatigue, brain fog, acne, eczema, addiction, ADHD, thyroid disorders, diabetes, SIBO, eating disorders, autoimmune disorders, Lyme disease, and eye problems

After revealing exactly how celery juice does its anti-inflammatory, alkalizing, life-changing work to provide these benefits and many more, he gives you the powerful, definitive guidelines to do your own celery juice cleanse correctly and successfully. You'll get instructions on how to make the juice, how much to drink, when to drink it, and what to expect as your body begins to detox, plus answers to FAQs such as "Is it safe to drink celery juice while pregnant or breastfeeding?", "Is blending better than juicing?", and "Can I take my medications with it?" Here is everything you need to know--from the original source--to receive the full gift of what Anthony calls "one of the greatest healing tonics of all time."

10-Day Green Smoothie Cleanse

Athletes love smoothies because they offer a simple, delicious way to get the nutrients they need. Smoothies are one of the most athlete-friendly drinks. Packing in the nutrients, calories, and hydration that are so essential to athletic performance, smoothies are an athlete-friendly way to fuel the body and recover after workouts. *Sport Smoothies* offers more than 60 fully-illustrated smoothie recipes for before and after workouts, for building muscle, and for carb-loading. Athletes can choose the smoothie that best fuels the workout goals of each day--or just pick the flavors they're in the mood for. Each *Sport Smoothie* recipe contains a tasty mix of 4-6 healthy ingredients that are easy to find in any grocery store. Combining the unique benefits of a variety of fruits, vegetables, nut butters, and seeds, *Sport Smoothies* offers up great flavors for athletes to improve their health and recovery.

Living Well

Make fast, easy, and healthy dishes with a pro-blender. Pro-blenders are renowned for making smoothies and nut milks, but they are also great for juices, purees, dips, butters, spreads, hot and cold soups, sweet and savory sauces, dressings, batters, creams, foams, and even frozen desserts. Inside these pages, you'll find more than 40 delicious and diverse recipes suitable for breakfast, lunch, dinner, or dessert. For breakfast, try a nutritious green smoothie, Mexican-style dips, avocado gazpacho with spicy bread crumbs, or turkey-cranberry panini. At dinnertime, prepare squash soup with Thai flavors, juicy meatballs in tomato-cream sauce, or lamb chops with easy chimichurri. And for dessert, choose instant chocolate mousse, peach-raspberry ice cream, or tiramisu semifreddo, all made in seconds in

your pro-blender. Beautiful full-color photos and clever tips and tricks round out this essential companion to a favorite kitchen appliance!

The Vitamix Cookbook

The first Instant Pot-authorized cookbook for the new Ace Multi-Use Cooking and Beverage Blender offers 68 foolproof recipes utilizing every function to produce hot soups and stews, mains and sides, dips and spreads, sauces, frozen treats, smoothies and cocktails, and more. The Instant Pot Ace Blender became an instant hit for its ability to cook as well as achieve high-speed blending, and fans have been clamoring for trustworthy recipes. Now, America's Test Kitchen answers the call with an indispensable collection of fully tested recipes that show how to use the blender to full advantage. Produce great-tasting soups like butternut squash soup and Mexican chicken soup using the revolutionary "soup" function (which chops, cooks, and purees at the touch of a button). Then venture beyond soups to make easy meals such as chicken cacciatore, Indian vegetable curry, and ground beef chili--all without using the stovetop. You'll also find: * Treats and frozen desserts like Banana Ice Cream, Grapefruit-Elderberry Sorbet, and Dark Chocolate Mousse * Party-ready dips and sauces, including Herbed Spinach Dip, Easy Blender Smoky Tomato and Green Pepper Salsa, Arugula and Ricotta Pesto, and Marinara Sauce * Effortless sides, such as Spicy Zoodles Marinara and Creamy Mashed Cauliflower * Refreshing drinks, from Oat Milk with Ginger and Turmeric to Watermelon-Lime Agua Frescas and Frozen Margaritas Filled with the best tips and techniques the test kitchen discovered while developing these recipes, this is the book every Ace Blender owner needs to get the most out of this game-changing appliance.

DIY Cocktails

Discover simple ways to incorporate more whole foods into your daily diet using a blender with this gorgeous cookbook featuring 200 delicious recipes and more than fifty full-color photos—the first widely available cookbook from the Vitamix brand. Recently known primarily to professional chefs, over the past decade the Vitamix blender has become one of the most sought after kitchen appliances in home kitchens. Now, Vitamix has created a gorgeous companion cookbook to help you enjoy the benefits of a whole foods diet. Here are more than 200 simple, scrumptious, easy-to-prepare recipes that use a blender—most taking less than thirty minutes. The chefs at Vitamix believe that the only way to make lasting, healthy changes to your diet is to enjoy the food you eat. With The Vitamix Cookbook they've created mouthwatering food you'll want everyday: breakfast and brunch, including smoothies, breakfast mains (muffins, breads and scones), pancakes, waffles, egg dishes soups and sides (amazingly, the Vitamix heats the soup while blending it, making it table ready in less than ten minutes!) entrees, including wraps and sandwiches, burgers, pizza, pasta, poultry, meat and seafood sauces and dressings drinks, including nut milks, juices, and even cocktails desserts, including sorbets, ice creams, milkshakes and baked desserts Throughout The Vitamix Cookbook, you'll find helpful sidebars with inspiring stories of people who have improved their health using their Vitamix, as well as tips for a nutritious whole foods diet.

300 Best Blender Recipes

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

Simple Green Smoothies

Thanks to processed and fast foods, being overworked, and feeling stressed while eating on the fly, it is increasingly difficult for most of us to eat anywhere near a balanced diet. We may not be obviously sick, but may suffer from lack of focus, insomnia, sluggishness, or any host of symptoms caused by nutritional deficiency. *Green Smoothie Revolution* takes aim at this silent epidemic by restoring balance to our diets. Combining nutrition and know-how with recipes that pack a powerhouse punch, Victoria Boutenko reintroduces long neglected fruits, vegetables, and greens in the most persuasive style for our busy lives: with fast prep and delicious results. Featuring 200 recipes, *Green Smoothie Revolution* offers both simplicity (4 ripe pears, 1 bunch parsley, 2 cups water; blend well) and enough variety to keep taste buds happy and nutrients coming from a wealth of options. From the Trade Paperback edition.

365 Vegan Smoothies

Dairy-Free Ice Cream

Get healthy in just 15 days with this diet plan from the celebrity trainer and New York Times bestselling author featured on Khloé Kardashian's *Revenge Body*--now revised with the latest nutrition science and updated recipes. Harley Pasternak has worked with most of Hollywood, whipping celebs into shape for roles and the red carpet and also appearing as a celebrity trainer on *Revenge Body* with Khloé Kardashian. With *The Body Reset Diet*, he introduced his ultimate reset plan to the world, and rebooted readers' systems to set them on the path to thinner, healthier, happier lives. Now he's updating this beloved plan with a new introduction, the latest findings in nutritional science, and new recipes. This three-phase program

focuses on the easiest, most effective way to slim down: blending. The five-day jumpstart includes delicious, expertly crafted smoothies, dips, snacks, and soups--all customizable to any preference or diet restriction. Over the following ten days, readers will reintroduce healthy versions of their favorite foods along with the blended recipes, keeping their metabolisms humming. The plan also explains how the easiest form of exercise--walking--along with light resistance training is all it takes to achieve the celebrity-worthy physique that every reader craves. Whether readers are looking to lose significant weight or just those last five pounds, The Body Reset Diet offers a proven program to hit the reset button, slim down, and get healthy in just fifteen days--and stay that way for good!

Medical Medium Celery Juice

Who else but Whole Foods Market could create a cookbook so fresh, so appealing, so full of valuable information, and so perfect for the way we are all cooking and eating today? Bursting with winning recipes, healthful cooking advice, cheerful guidance through the new language of natural foods, wine and cheese information, and a comprehensive glossary, this is a "thank goodness it's here" kind of cookbook. The world's largest natural and organic supermarket has created 350 contemporary recipes that are destined to become new classics. Whole Foods Market presents the most popular dishes from their prepared foods section, combined with brand-new recipes that showcase the wide variety of delicious ingredients available today. Far from "crunchy granola" fare, sophisticated recipes include Shrimp and Scallop Chalupas, Hazelnut Crusted Pork Loin, Thai-Style Green Curry Chicken, Griddled Sesame and Garlic Tofu with Wilted Bok Choy, Honey Jalapeño Barbecue Sauce, and Maple Butterscotch Macadamia Blondies. From meat and fish to tofu and vegetables, kid-friendly dishes to one-pot meals, the choices are dazzling, and with more than 200 of the recipes either vegetarian or vegan, the options are diverse. But the recipes are just the beginning. Steve Petusevsky and Whole Foods Market Team Members shed light on the confusing world of natural foods, presenting interesting, accessible information and all kinds of helpful cooking advice. The Whole Foods Market Cookbook is as welcoming and fun as a trip to one of their stores. Find out the answers to questions such as: How do I cook quinoa? What are the different kinds of tofu, and how do I know which to buy? How should I stock a great natural foods pantry? What are good alternatives to wheat pasta? What does "organic" mean? A glossary with more than 150 definitions provides a great reference for all of the terms and ingredients that have been edging their way into our vocabularies and kitchens. With recipe bonuses, tips from the team, variations, sidebars, and 30 menu suggestions, this is the natural foods guide that so many of us have been waiting for. From the Trade Paperback edition.

How to Dry Foods

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.

Green Smoothie Revolution

THE INSTANT NATIONAL BESTSELLER • Brittany Williams lost more than 125 pounds using her Instant Pot® and making all her meals from scratch. Now she shares 125 quick, easy, and tasty whole food recipes that can help you reach your weight loss goals, too! Brittany Williams had struggled with her weight all her life. She grew up eating the standard American staples—fast, frozen, fried, and processed—and hit a peak weight of 260 pounds. When her 4-year-old daughter's autoimmune disease was alleviated by a low-sugar, dairy-free, grain-free, whole-food-based diet, Brittany realized she owed her own body the same kind of healing. So on January 1, 2017, she vowed to make every meal for a year from scratch, aided by her Instant Pot®. She discovered that the versatility, speed, and ease of the electric pressure cooker made creating wholesome, tasty, family-satisfying meals a breeze, usually taking under thirty minutes. Not only did the family thrive over the course of the year, Brittany lost an astonishing 125 pounds, all documented on her Instant Loss blog. Illustrated with gorgeous photography, Instant Loss Cookbook shares 125 recipes and the meal plan that Brittany used for her own weight loss, 75% of which are recipes for the Instant Pot® or other multicooker. These recipes are whole food-based with a spotlight on veggies, mostly dairy and grain-free, and use ingredients that you can find at any grocery store. The clearest guide to navigating your Instant Pot® or other multicooker that you'll find, Instant Loss Cookbook makes healthy eating convenient—and that's the key to sustainable weight loss.

The Food Lab: Better Home Cooking Through Science

Montel imparts his personal recipe for healthy and happy living, and shares his 21-Day Living Well Food and Workout Program, a three-phased health plan for fast, fit results. For anyone who wants to fight chronic diseases like diabetes, cancer, and cardio

Instant Pot Ace Blender Cookbook

My Vitamix Blender Smoothie Recipe Book, a Simple Steps Cookbook

Inside this book, you'll find more than 30 recipes for using a Vitamix® Professional

Series™ blender for any meal of the day, from breakfast to dinner, and including snacks and desserts. A primer on using your blender, tips and tricks, and more than 30 easy and innovative recipes fill the pages of this inspired cookbook. Recipes include Pork Tenderloin with Plum Chutney; Carrot- Ginger Soup; Spinach and Tomato Frittata; Pico De Gallo; Frozen Margaritas; Pulled Pork Sliders with Coleslaw; Chicken and Cheese Enchiladas; Strawberry Sorbet, and many more. Whether you want to make a nutrition-packed smoothie, a hearty soup, or a delicious dip, The Perfect Blending Cookbook will enhance your meals and snacks with outstanding recipes everyone will love.

The Complete Idiot's Guide to Fermenting Foods

Make your own delicious cultured foods-safely and easily! The art of fermenting foods is an ages-old craft that is enjoying a resurgence as people are discovering not only the health benefits of live-culture foods, but the true pleasure of creating their own fermentations at home. From kombucha to kefir, and from sourdough to kimchi, research is proving that live-culture foods can help reduce high cholesterol, strengthen and support digestive and immune systems, and help fight and prevent chronic diseases. The Complete Idiot's Guide® to Fermenting Foods covers the amazing health benefits of fermented foods and the techniques for safely fermenting food at home. Here's what you'll find in The Complete Idiot's Guide to Fermenting Food: Over 100 unique and delicious recipes for ferments of all types, including beverages, cultured dairy, fermented grains, vegetable ferments, and much more, and each with detailed instructions Helpful insight on the tools and techniques you'll need to know to safely create nearly any type of fermented food Detailed guidance on how fermentation works, how to troubleshoot common fermentation issues, and how to grow your own starters

The Whole Grain Cookbook

2020 James Beard Award Winner The major new cookbook by the pioneer from Bread Alone, who revolutionized American artisan bread baking, with 60 recipes inspired by bakers around the world. At twenty-two, Daniel Leader stumbled across the intoxicating perfume of bread baking in the back room of a Parisian boulangerie, and he has loved and devoted himself to making quality bread ever since. He went on to create Bread Alone, the now-iconic bakery that has become one of the most beloved artisan bread companies in the country. Today, professional bakers and bread enthusiasts from all over the world flock to Bread Alone's headquarters in the Catskills to learn Dan's signature techniques and baking philosophy. But though Leader is a towering figure in bread baking, he still considers himself a student of the craft, and his curiosity is boundless. In this groundbreaking book, he offers a comprehensive picture of bread baking today for the enthusiastic home baker. With inspiration from a community of millers, farmers, bakers, and scientists, Living Bread provides a fascinating look into the way artisan bread baking has evolved and continues to change--from wheat farming practices and advances in milling, to sourdough starters and the mechanics of mixing dough. Influenced by art and science in equal measure, Leader presents exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Babka, as well as traditional recipes. Sprinkled with anecdotes and evocative photos from Leader's own travels and encounters

with artisans who have influenced him, Living Bread is a love letter, and a cutting-edge guide, to the practice of making "good bread."

Living Bread

Dessert for Two takes well-loved desserts and scales them down to make only two servings! Who doesn't love towering three-layer cakes with mounds of fluffy buttercream? Who can resist four dozen cookies fresh from the oven? Wouldn't you love to stick your spoon into a big bowl of banana pudding? But what about the leftovers? Dessert recipes typically serve eight to ten people. Finding the willpower to resist extra slices of cake can be difficult; the battle between leftover cookies and a healthy breakfast is over before it starts. Until now. Dessert for Two takes well-loved desserts and scales them down to make only two servings. Cakes are baked in small pans and ramekins. Pies are baked in small pie pans or muffin cups. Cookie recipes are scaled down to make 1 dozen or fewer. Your favorite bars—brownies, blondies, and marshmallow-rice cereal treats—are baked in a loaf pan, which easily serves two when cut across the middle. Newly married couples and empty-nesters will be particularly enthralled with this miniature dessert guide. To everyone who lives alone: now you can have your own personal-sized cake and eat it, too.

A Manual of Clinical Allergy

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.

BraveTart: Iconic American Desserts

Why do we overeat time and time again? Why do we make poor diet choices while we want to be healthy? What makes losing weight so difficult? These and many other vital questions are addressed in 12 Steps to Raw Foods in an open and sincere dialogue. Based on the latest scientific research, Victoria Boutenko

explains the numerous benefits of choosing a diet of fresh rather than cooked foods. This book contains self-tests and questionnaires that help the reader to determine if they have hidden eating patterns that undermine their health. Using examples from life, the author explores the most common reasons for people to make unhealthy eating choices. Rather than simply praising the benefits of raw foods, this book offers helpful tips and coping techniques to form and maintain new, healthy patterns. Learn how to make a raw food restaurant card that makes dining with co-workers easy and enjoyable. Discover three magic sentences that enable you to refuse your mother-in-law's apple pie without offending her. Find out how to sustain your chosen diet while traveling. These are only a few of the many scenarios that Boutenko outlines. Written in a convenient 12-step format, this book guides the reader through the most significant physical, psychological, and spiritual phases of the transition from cooked to raw foods. Embracing the raw food lifestyle is more than simply turning off the stove. Such a radical change in the way we eat affects all aspects of life. Boutenko touches on the human relationship with nature, the value of supporting others, and the importance of living in harmony with people who don't share the same point of view on eating. Already a classic, this enhanced second edition is aimed at anyone interested in improving their health through diet.

Superfood Smoothies

A Vitamix(R) can do much more than just make tasty smoothies. It's not surprising that almost 1.5 million Vitamix(R) blenders have been sold. A Vitamix(R) chops, grinds and minces, a convenient and nearly instant way to get those servings of fruits and vegetables that are so often skipped. The Vitamix(R) also grinds grain, making fresh flour at home easily within reach, a good alternative to buying stale flours from the store. Breads, pancakes, muffins and scones will have maximum flavor and nutrition when made from flour still at its peak. This book provides ways to eat real, whole foods when time is limited. Robin Asbell has created an extensive collection of tantalizing and innovative recipes that get the most out of this exceptional appliance. Delicious dishes range from nutritious breakfasts to fresh sauces, sumptuous soups, dips and spreads to desserts that invite requests for seconds. A chapter on baby foods and another on nut butters round out this terrific Vitamix(R) cookbook. There are 300 mouthwatering recipes on: Smoothies Smoothie Bowls and Parfaits Juices and Blends Fresh Flours and Baking Baby Food Alternative Milks Sauces Dressings, Marinades, Spice Pastes and Blends Soups Dips and Spreads Burgers and Loaves Desserts Ice Cream, Sorbets, Milkshakes and Popsicles Truffles and Energy Balls Alcoholic Drinks Scrubs, Masks and Lotions. Asbell also includes useful information on the differences among the different series models, and tips and techniques that demonstrate how to turn the Vitamix(R) into an invaluable workhorse in the home kitchen.

Adventist Review

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook,

Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Smoothies & Beyond

In Dairy-Free Ice Cream you will find all of your favorite ice cream flavors free of dairy, gluten, grains, soy, and refined sugar. Chapters include Cool Tips for Perfect Ice Cream, A History of Dairy-Free Ice Cream, The Classics, Coffee & Tea Ice Cream, Yogurt Pops & Sorbet, Ice Cream Cakes & Sandwiches, and Toppings. For both health and personal reasons, eliminating dairy has improved the lives of so many people. With Fabulous Dairy-Free Ice Cream you can not only enjoy every flavor of ice cream again, but avoid refined sugars, harmful oils, soy, preservatives, and other common ingredients found in store-bought dairy-free ice cream. Making your own dairy-free ice cream is affordable, healthy, and fun for the whole family. Delight guests at your next birthday party with ice cream sandwiches or build-your-own sundaes!

The Body Reset Diet, Revised Edition

When you dry food, you're saving everything: energy, nutrients, money, and, best of all, taste. This step-by-step guide to drying all kinds of fruits, vegetables, and nuts is also the most comprehensive reference available for methods of drying and home dehydrating equipment. The only book needed to master this age-old culinary tradition, *How to Dry Foods* includes:

- Step-by-step instructions on how to dry a wide variety of foods
- Updated information about equipment and drying techniques
- More than 100 delicious recipes, from main courses to desserts and more
- Helpful charts and tables for at-a-glance reference
- Food safety tips
- Clever crafts that are made from dried foods

Two Peas & Their Pod Cookbook

Pizza, Pancakes, French Toast, Lasagna, Ice Cream, Brownies—you thought they were off-limits forever but now they're back on the menu! The Dairy-Free & Gluten-Free Kitchen offers more than 150 flavor-packed recipes created especially for those who must avoid dairy and gluten in their diets—proving that you no longer have to abandon the foods you love, even when you do have to give up the dairy and gluten that doesn't love you. Denise Jardine's *The Dairy-Free & Gluten-Free Kitchen* addresses these issues and many more, demystifying the confusing and often conflicting data about what defines healthful eating. Along with a deliciously varied selection of dishes, Denise shares her "master" recipes, including her all-purpose Gluten-Free Flour Mix, Dairy Milk Alternative, Fiber-Rich Sandwich Bread, Creamy Macadamia Pine Nut Cheese, and Soy Velvet Whipped Cream—key staples

that make Classic French Toast, Mushroom Kale Lasagna, Rustic Heirloom Pesto Pizza, and Pumpkin Cheesecake possible. In addition to being entirely dairy- and gluten-free, each recipe has been calibrated to reduce or eliminate the need for refined oil and sweeteners. And for those who must avoid eggs, nuts, and soy products, recipes that are free of these components are clearly labeled. So whether you've been diagnosed with a particular food intolerance or sensitivity, or you're just trying to consume a less refined, more healthful diet, The Dairy-Free & Gluten-Free Kitchen has something for just about everyone!

12 Steps to Raw Foods

From Brooklyn's sizzling restaurant scene, the hottest cookbook of the season From urban singles to families with kids, local residents to the Hollywood set, everyone flocks to Frankies Spuntino—a tin-ceilinged, brick-walled restaurant in Brooklyn's Carroll Gardens—for food that is "completely satisfying" (wrote Frank Bruni in The New York Times). The two Franks, both veterans of gourmet kitchens, created a menu filled with new classics: Italian American comfort food re-imagined with great ingredients and greenmarket sides. This witty cookbook, with its gilded edges and embossed cover, may look old-fashioned, but the recipes are just we want to eat now. The entire Frankies menu is adapted here for the home cook—from small bites including Cremini Mushroom and Truffle Oil Crostini, to such salads as Escarole with Sliced Onion & Walnuts, to hearty main dishes including homemade Cavatelli with Hot Sausage & Browned Butter. With shortcuts and insider tricks gleaned from years in gourmet kitchens, easy tutorials on making fresh pasta or tying braciola, and an amusing discourse on Brooklyn-style Sunday "sauce" (ragu), The Frankies Spuntino Kitchen Companion & Kitchen Manual will seduce both experienced home cooks and a younger audience that is newer to the kitchen.

Minimalist Baker's Everyday Cooking

The #1 New York Times bestseller by Tom Brady, six-time Super Bowl champion and one of the NFL's 100 Greatest Players of All Time. Revised, expanded, and updated, the first book by Tampa Bay Buccaneers and former New England Patriots quarterback Tom Brady—who continues to play at an elite level into his forties—a gorgeously illustrated and deeply practical “athlete’s bible” that reveals Brady’s revolutionary approach to enhanced quality of life and performance through recovery for athletes of all abilities and ages. In this new edition of The TB12 Method, Tom Brady further explains and details the revolutionary training, conditioning, and wellness system that has kept him atop the NFL at an age when most players are deep into retirement. Brady—along with the expert Body Coaches at TB12, the performance lifestyle brand he cofounded in 2013—explain the principles and philosophies of pliability, a paradigm-shifting fitness concept that focuses on a more natural, healthier way of exercising, training, and living. Filled with lessons from Brady’s own training regimen, The TB12 Method provides step-by-step guidance on how develop and maintain one’s own peak performance while dramatically decreasing injury risks. This illustrated, highly visual manual also offers more effective approaches to functional strength & conditioning, proper hydration, supplementation, cognitive fitness, restorative sleep, and nutritious, easy-to-execute recipes to help readers fuel-up and recover. Brady steadfastly

believes that the TB12 approach has kept him competitive while extending his career, and that it can make any athlete, male or female, in any sport and at any level achieve his or her own peak performance. With instructions, drills, photos, in-depth case studies that Brady himself has used, along with personal anecdotes and experiences from his legendary career, The TB12 Method gives you a better way to train and get results with Tom Brady himself as living proof.

The Beauty Detox Foods

Victoria Boutenko responds to the crisis of childhood obesity with a story that makes children excited about nutrition, healthy foods, vegetables and fruits, green smoothies, and the science of plants. This kids' book follows young Nic as he discovers the importance of healthy eating with a plant-rich diet and learns to invent his own healthy recipes for kids. With a pilot father and an artist mother, Nic is an inquisitive child with a fondness for magic. One day, he asks his father where trees come from and is amazed to learn they come from small acorn seeds that grow powered by the sun. His father tells him about the magical green juice, chlorophyll, in all plants. Since humans can't grow with sunlight alone and we don't make our own magical green juice, we need to eat plants to grow big and strong like the oak trees Nic is so fascinated by. Eager to grow big and strong, Nic goes home that night determined to eat more vegetables. He's quickly disheartened when he is put off by the bitter taste of lettuce. But his mother thinks of a way to ensure he can have a tasty, healthy diet. Buying a blender the next day, she whips up some raw-food green smoothie magic. Nic is hesitant at first, but his natural curiosity wins out, and he is soon asking for seconds. The story ends with Nic's own smoothie recipe. Combining sweet fruits with green vegetables, this kids' food recipe promises to be a favorite with children and picky eaters everywhere.

[ROMANCE](#) [ACTION & ADVENTURE](#) [MYSTERY & THRILLER](#) [BIOGRAPHIES & HISTORY](#) [CHILDREN'S](#) [YOUNG ADULT](#) [FANTASY](#) [HISTORICAL FICTION](#) [HORROR](#) [LITERARY FICTION](#) [NON-FICTION](#) [SCIENCE FICTION](#)