Everyday Food: Light, cooking fulfilling and tasty dinners has never been easier or more inspiring.

Everyday Food: Light provides seasonally organized recipes that can be quickly prepared, outlining healthy preparation alternatives while sharing recommendations for bolstering flavor with low-fat marinades, herbs and spices. Original.

Everyday Food: Light (Enhanced Edition) offers a collection of dishes that can be prepared with fresh ingredients in thirty minutes or less, including main dish salads, vegetable risottos, no-cook pasta sauces, grilled kabobs, and roasts.

Everyday Food: Light features delicious, healthful recipes, all under 500 calories. Organized seasonally so you can take advantage of the freshest ingredients, this book shows you how to quickly make your favorite dishes in a way that’s both delicious and healthy. Making simple adjustments to your weeknight arsenal is easy with the step-by-step instructions on cooking techniques (like stir-frying and roasting), kitchen tools to help cut down on calories (such as a steamer basket and a citrus zester), and great low- or no-fat flavor boosters (marinades, herbs, and spices). And each recipe is accompanied by a beautiful color photograph and nutritional information to keep you motivated all week long. Here are some of the recipes you’ll find inside:

- Oven-Fried Chicken
- Saucy Shrimp and Grits
- Lighter Eggplant Parmesan
- Grilled Marinated Flank Steak
- Olive-Oil Mashed Potatoes
- Lighter Creamed Spinach
- Tomato Salad with Olives and Lemon Zest
- Light Chocolate-Chunk Brownies
- Pear and Berry Crisp
- Mini Mocha Cheesecakes

Tips throughout explain what makes these recipes light, whether by using simple substitutions (such as whole-wheat tortillas instead of pizza crust), smart ways to cut back on fat (topping fish with bread crumbs rather than coating it in batter), or healthy cooking methods (baking onion rings instead of frying them). You’ll also find prep and cook times for each recipe, and plenty of one-pot meals that make great weeknight dinners for the whole family. Staying on track for a healthy lifestyle doesn’t have to mean relying on gimmicky diets or eating flavorless meals. With Everyday Food: Light, cooking fulfilling and tasty dinners has never been easier or more inspiring.

Everyday Food: Light (Enhanced Edition) - Martha Stewart Living Magazine 2011-12-27
This enhanced edition of Everyday Food: Light includes hundreds of color photographs and 13 instructional step-by-step videos that demonstrate stir-frying, cooking in parchment, pan-searing fish, and more! Cook what you want to eat, without all the fat. The editors of Everyday Food magazine know that it’s not enough to get dinner on the table in a snap—it also has to be good for the whole family. Everyday Food: Light features delicious, healthful recipes, all under 500 calories. Organized seasonally so you can take advantage of the freshest ingredients, this book shows you how to quickly make your favorite dishes in a way that’s light but nonetheless tempting. Making simple adjustments to your weeknight arsenal is easy with the step-by-step instructions on cooking techniques (like stir-frying and roasting), kitchen tools to help cut down on calories (such as a steamer basket and a citrus zester), and great low- or no-fat flavor boosters (marinades, herbs, and spices). And each recipe is accompanied by a beautiful color photograph and nutritional information to keep you motivated all week long. Here are some of the recipes you’ll find inside:

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Everyday Food: Light - Martha Stewart Living Magazine 2007
A collection of dishes that can be prepared with fresh ingredients in thirty minutes or less, including main dish salads, vegetable risottos, no-cook pasta sauces, grilled kabobs, and roasts.

Everyday Food: Light, cooking fulfilling and tasty dinners has never been easier or more inspiring.
Martha Stewart's Cookies—Martha Stewart Living Magazine 2011-05-04

Thanksgiving is noted for its turkey, fried chicken and mashed potatoes. Specialty dishes are here, too, whether the occasion calls for a casual gathering or a formal dinner. It's not just leftovers. Recipes such as Roast Turkey with Apple Stuffing, Peppermint Meringue Sandwiches with Chocolate Filling, and Lime Meltaways. Cleverly organized by the recipes in Martha Stewart’s Cookies inspire you to think of a classic, nostalgic treat with more nuance. Chapters include all types of recipes—Light and Delicate (Cherry Tuiles, Hazelnut Cookies, Chocolate Meringues); Rich and Dense (Key Lime Bars, Chocolate Mint Sandwiches, Peanut Butter Swirl Brownies); Chunky and Nutty (Magic Blondies, Turtle Brownies, White Chocolate-Chunk Cookies); Soft and Chewy (Snickerdoodles, Pig Bars, Chewy Chocolate Gingerbread Cookies); Crisp and Crunchy (ANZAC Biscuits, Chocolate Pistachio Biscotti, Almond Spice Wafers); Crunchy and Sandy (Cappuccino-Chocolate Bites, Maple-Pecan Shortbread, Lemon-Apricot Sandwiches); and Cakey and Tender (Lemon Madeleines, Carrot Cake Cookies, Pumpkin Cookies with Brown-Butter Icing). Each tantalizing recipe is accompanied by a lush, full-color photograph, so you never have to wonder how the cookie will look. Beautifully designed and a joy to read, Martha Stewart’s Cookies is rich with helpful tips and techniques for baking, decorating, and storing, as well as lovely gift-packaging ideas in standout Martha Stewart style.

Martha Stewart’s Cupcakes—Martha Stewart Living Magazine 2011-05-04

The Perfect Cupcake for every occasion. Swirled and sprinkled, dipped and glazed, or otherwise fancifully decorated, cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays, showers, and holidays, as well as perfect everyday goodies. In Martha Stewart’s Cupcakes, the editors of Martha Stewart Living share 175 ideas for spectacular creations with cakes, frostings, fillings, toppings, and embellishments that can be mixed and matched to produce just the right cupcake for any occasion. Alongside traditional favorites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil’s food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jelly cupcakes, dairy delights like tiny almond-cherry tea cakes, and festive showstoppers topped with marzipan ladybugs or candy clowns. The book features cupcakes for every occasion, every season, and every event: Celebrations (monogram heart cupcakes perfect for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children’s parties); Holidays (gumdrop candy ghouls and goblins ideal for Halloween revelers); and Any Day (red velvet cupcakes with cream cheese frosting for a picnic, or caramel-filled mini chocolate cakes for grown-up gatherings). In singular Martha Stewart style, the pages are both stunning in design—with a photograph of each finished treat—and brimming with helpful how-to information, from step-by-step photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in Martha Stewart’s Cupcakes will delight everyone and all.

The Martha Stewart Living Cookbook—Martha Stewart Living Magazine 2008-05-05

Ten years ago, Martha Stewart made cooking a primary focus of her bold new magazine, Martha Stewart Living. Over the decade, each issue has been a treasure of culinary information and inspiration, bringing the pleasures of cooking and entertaining—in impeccable style—to millions of devoted readers, from novice cooks to professional caterers. At last all of Martha’s favorite magazine recipes have been gathered in a single volume. The Martha Stewart Living Cookbook is the best of the best from the food pages of every issue. But more than a mere collection, this specially designed volume is a major step in Martha’s mission to keep home cooking traditions alive. The Martha Stewart Living Cookbook is filled with recipes—1200 in all—for every kind of cook and every occasion. Some recipes invite you to stretch your cooking knowledge and expertise while others provide inspiration—and instruction—for what to have for dinner. Organized, in trademark style, for maximum practicality and ease of use, this major general-purpose cookbook features nineteen classically arranged chapters, from Basics, Breakfast, and Hors d’Oeuvres to Main Courses, Fish and Shellfish, and Desserts. In between there are Salads, Soups, Vegetables, and whole chapters devoted to Vegetarian Main Courses and Potatoes. Throughout, there are basic classes—cooking 101s—for making food that should be in every cook’s repertoire: macaroni and cheese, omelets, roast turkey, fried chicken and mashed potatoes. Specialty dishes are here, too, whether the occasion calls for a casual cocktail party, dinner with the in-laws, or a sit down luncheon for a bride-to-be. Cooking tips and techniques, pantry and equipment glossaries plus a guide to finding unusual ingredients make the kitchen tested recipes accessible to home cooks everywhere. An ideal reference, The Martha Stewart Cookbook belongs on every kitchen counter in America. Martha Stewart is the author of thirteen best-selling original books on food, entertaining, gardening, and home restoration, is the chairman and chief executive officer of Martha Stewart Living Omnimedia. She lives in Connecticut, Maine, and on Long Island.

Martha Stewart’s Healthy Quick Cook—Martha Stewart 1997

Offers more than 150 healthful recipes and ideas for realistic ways to incorporate healthy eating and exercise into everyday life.

The Biggest Loser Family Cookbook—Devon Alexander 2008-11-11

As grocery costs continue to rise, many family cooks are finding themselves in a tough predicament: How can they feed their families healthy, satisfying meals without breaking the bank? In The Biggest Loser Family Cookbook, New York Times bestselling author Devon Alexander shows families that eating on a budget can be easy, nutritious—and delicious! With more than 125 recipes that will satisfy every member of the family, Chef Alexander provides complete, affordable options for breakfast, lunch, and dinner, along with mix-and-match sides dishes, healthy snacks, and desserts. From Broccoli & Cheddar Frittatas to Steak Fajita Quesadillas, Family Sizzled Meatball Parmesan to Peanut Butter Fudge Sundaes, these wholesome, satisfying dishes will become an essential part of every family cook’s repertoire. In addition to an overview of the Biggest Loser eating plan and Chef Alexander’s recipes, readers will find helpful cooking and cost-saving tips from favorite Biggest Loser contestants and online club members. They will also find simple ways to get kids involved in the kitchen and fun ideas for family mealtime. Designed to make healthy eating accessible for everyone, The Biggest Loser Family Cookbook will help pad wallets—not waistlines.

Martha Stewart’s Encyclopedia of Crafts—Martha Stewart Living Magazine 2012-01-17

For nearly 20 years, home crafters have turned to the pages of Martha Stewart Living for all kinds of crafts projects, each presented in the magazine’s inimitable style. Now, the best of those projects, including step-by-step instructions and full-color photographs, have been collected into a single encyclopedia. Organized by topic from A to Z, Martha Stewart’s Encyclopedia of Crafts contains complete instructions and brief histories for more than 100 popular and timeless crafts. Each craft in the book takes on charming descriptions of the necessary tools and materials, and easy-to-copy templates. Martha and her team of craft editors guide readers through each subject, from botanical pressing and découpage to rug binding and stamping, with characteristic clarity and unparalleled attention to detail. Crafters of all skill and experience levels will appreciate the many variations presented for each technique. For example, candlemaking presents a comprehensive array of poured, rolled, and cutout candles, including instructions for making your own one-of-a-kind rubber candle molds, floating candles, sand candles, and more. Each craft in the book takes on charming new dimensions with innovations that could come only from the team behind Martha Stewart Living. In addition, each entry in Martha Stewart’s Encyclopedia of Crafts is chock-full of tips and advice. Handy glossaries in the entries—such as a comprehensive gem glossary, a glitter glossary, and a color glossary for making tinted wax—are valuable references that crafters will refer to again and again. The Tools and Materials section outlines the best essential supplies that every crafter needs to have on hand, and the Sources pages pages clues readers in to the vendors and suppliers that the magazine’s crafts editors rely on most. Filled with solid technical know-how, and presented with gorgeous color photographs, this handy guide can be read page by page and kept as a lasting reference by crafters and artisans alike.

Power Foods—The Editors of Whole Living Magazine 2011-05-04

Many of our favorite ingredients—such as berries, tomatoes, and nuts—are among the healthiest foods on earth, and by simply incorporating more of them into our everyday meals, we can all lead healthier lives. Here are 150 fantastic ways to help you do just that. Organized into chapters on breakfast, snacks, sandwiches, soups, salads, main dishes, side dishes, and desserts, the recipes are accompanied by simple instructions and beautiful photographs to keep you inspired to eat well at any time of the day. Stay motivated with tempting recipes such as Breakfast: Pecan Pancakes with Mixed Berry Compote; Mushroom and Scallion Frittata Starters and Snacks: Sweet Potato Hummus; Beet Chips Sandwiches and Wraps: Salmon Salad and Curried Egg on Multi grain Bread; Kiwifruit Summer Roll Soups and Stews: Golden Pepper Soup; Chili with Chicken and Beans Salads: Quinoa and Corn Salad with Pumpkin Seeds; Endive, Avocado,
Simple, powerhouse author and chef Yotam Ottolenghi presents 130 streamlined recipes packed with his signature Middle Eastern-inspired flavors, all simple in at least (and often more than) one way: made in 30 minutes or less, with 10 or fewer ingredients, in a single pot, using pantry staples, or prepared ahead of time for brilliant, deliciously simple meals. Brunch gets a make-over with Brised Eggs with Leeks and Za'atar; Cauliflower, Pomegranate, and Pistachio Salad refreshes the side-dish rotation; Lamb and Feta Meatballs bring ease to the weekday table; and every sweet tooth is sure to be satisfied by the spectacular Fig and Thyme Clafoutis. With more than 130 photographs, this is elemental Ottolenghi for everyone.

Good and Cheap—Jeanne Brown 2015-07-14 By showing that kitchen skill, and not budget, is the key to great food, Good and Cheap will help you eat well—really well—on the strictest of budgets. Created for people who have to watch every dollar—but particularly those living on the U.S. food stamp allotment of $4.00 a day—Good and Cheap is a cookbook filled with delicious, healthful recipes backed by ideas that will make everyone who uses it a better cook. From Spicy Pulled Pork to Barley Risotto with Peas, and from Chorizo and White Bean Ragù to Vegetable Jambalaya, the more than 100 recipes maximize every ingredient and teach economical cooking methods. There are recipes for breakfasts, soups and salads, lunches, snacks, big batch meals—and even desserts, like crispy, gooey Caramelized Bananas. Plus there are tips on shopping smartly and the minimal equipment needed to cook successfully. And when you buy one, we give one! With every copy of Good and Cheap purchased, the publisher will donate a free copy to a person or family in need. Donated books will be distributed through food charities, nonprofits, and other organizations. You can feel proud that your purchase of this book supports the people who need it most, giving them the tools to make healthy and delicious food. An IACP Cookbook Awards Winner.

Cooking for Geeks—Jeff Potter 2010-07-20 Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Martha Stewart's Encyclopedia of Sewing and Craft Fabrics—Martha Stewart 2010 A detailed reference for occasional and serious crafters provides in-depth coverage of every sewing technique, providing more than 100 projects including non-sewing options. 150,000 first printing.

Gordon Ramsay's Healthy, Lean & Fit—Gordon Ramsay 2018-09-25 The definitive guide to eating well to achieve optimum health and fitness, by one of the world’s finest chefs and fitness fanatic, Gordon Ramsay. Gordon Ramsay knows how important it is to eat well, whether you’re training for a marathon or just trying to live healthier. And just because it’s healthy food, doesn’t mean you have to compromise on taste and flavor. As a Michelin-star super-chef who is also a committed athlete, Gordon Ramsay shares his go-to recipes for when he wants to eat well at home. HEALTHY, LEAN & FIT provides readers with 108 delicious recipes divided into three sections—each one offering breakfasts, lunches, dinners, sides, and snacks—highlighting different health-boosting benefits. The Healthy section consists of nourishing recipes for general well-being; the Lean section encourage healthy weight loss; and the Fit section features recipes to fuel your next workout and post-workout dishes to build continued strength and energy. Whatever your personal goals, these dishes will inspire you to get cooking and improve your own health.

Love and Lemons Every Day—Jeanine Donofrio 2019-04-02 The ultimate guide for cooking outrageously delicious, vegetable-packed meals every day of the week, from bestselling author of The Love & Lemons Cookbook. Known for her insanely flavorful vegetable recipes and stunning photography, Jeanine Donofrio celebrates plants at the center of the plate with more than 100 new vegetarian recipes in Love & Lemons Every Day. In this book, Jeanine shows you how to make any meal, from breakfast to dessert, where produce is the star. Butternut squash becomes the best creamy queso you’ve ever eaten, broccoli transforms into a zesty green “rice” burrito filling, and sweet potato blends into a smooth chocolate frosting. These exciting and approachable recipes will become instant additions to your family’s regular meal rotation. This book is a resource, filled with smart tips for happier, healthier eating. You’ll find inspiration from Jeanine’s signature colorful infographics - such as a giant matrix of five-ingredient salad dressings, a guide to quick weeknight pastas, and a grid to show you how to roast any vegetable. There are also plenty of practical charts, such as a template to make versatile vegetable broth,
seasonal produce guides, and clever ideas to use commonly tossed vegetable parts—you’ll never toss those cauliflower cores, corn cobs, or broccoli stalks again! Packed with imaginative every day meals, go-to cooking tips, alternatives for dietary restrictions, and guides for mastering produce-based kitchen staples, Love & Lemons Every Day is a must-have for herbivores and omnivores alike.

One Pot—Editors of Martha Stewart Living 2014-09-23 Using just one pan, you can stew, steam, sauté, simmer, braise, or roast your way to a fuss-free meal—and minimal cleanup to boot. A product of a busy day, you want to serve a delicious home-cooked dinner, a complete, all-in-one meal that can be prepared with little effort and few pans to wash. The editors of Martha Stewart Living present a brand-new collection of 120 recipes—organized by vessel—to help you do just that, all while adding savory new dishes to your weekly rotation. One Pot is an exciting new way to approach everyday cooking: Imagine perfect pasta dishes for which everything goes in the pot at once (yes, that’s pasta, tomato, garlic, basil, and water all cooked together), dinner-party ready roasts with tender vegetables, and down-home casseroles, along with a whole slate of quick and vegetable desserts. You get incredible flavor payoff from dishes such as comforting Chicken and Dumplings, easy Baked Risotto with Carrots and Squash, healthy Broiled Stripled Bass with Tomatoes, hearty Pork Chops with Bacon and Cabbage, and the delectable Skillet Chocolate-Chip Cookie—each of which takes less than an hour from start to finish. Here, too, are a dozen outstanding recipes for surprising and simple desserts that can be ready when you are. With chapters devoted to your essential cooking vessels—stockpot, skillet, slow cooker, and more—this book is sure to streamline your meals and help the people you share them with. Recipes include: DUTCH OVEN: Beef Stew with Noodles, Chicken and Dumplings, Baked Risotto, Texas Red Chili, Cajun Stew SLOW COOKER: Pulled Pork, Corned Beef and Cabbage, Classic Pot Roast, Lamb Shanks and Potatoes, Garlic Chicken with Barley SKILLET & SAUTE PAN: Spinach Pie, Poached Cod with Tomatoes, Three-Cheese Lasagna, Macaroni and Cheese, Stir-Fried Chicken with Bok Choy ROASTING PAN & BAKING DISH: Rib-Eye with Root Vegetables, Roast Chicken with Herb Butter, Salmon with Kale, Roast Beef with Arcon Squash, Tuscan Pork Roast PRESSURE COOKER: Short Ribs with Potato-Carrot Mash, Kale and White Bean Soup, Chicken Cacciatore; Easy Chickepy, Beef Breganot STOCKPOT: Classic Chicken Soup, Split Pea Soup, Gemelli with Pesto and Potatoes, Corn and Shrimp Chowder, Pasta with Farm-Stand Vegetables DESSERTS: Peach Crumble, Skillet Chocolate-Chip Cookie, Baked Blackberry Custard, Raspberry Sorbet, Molten Chocolate Cupcakes

Martha Stewart's Baking Handbook—Martha Stewart 2010-11-10 Every new book from Martha Stewart is cause for celebration, and with Martha Stewart’s Baking Handbook, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, Martha Stewart’s Baking Handbook takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more. This essential addition to every cook’s library is rich with tips, techniques, and the mouth-watering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. These cakes are rare enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Each chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake, Chocolate Fudge Cake, Biscotti, and Brownies, Martha Stewart’s Baking Handbook is a modern-day version of La Varenne’s Pratique. In the tradition of La Varenne’s timeless food and advice, and now includes beautiful photographs.

The Best of Martha Stewart Living Weddings—Martha Stewart 1999 Covers all aspects of weddings, from cake to centerpieces and bridal bouquets to decorations.

Real Food/Fake Food—Larry Olmsted 2017-10-03 “Olmsted makes you insanely hungry and steaming mad—a must-read for anyone who cares deeply about the safety of our food and the welfare of our planet.” —Steven Raichlen, author of the Barbecue! Bible series “The world is full of delicious, lovingly crafted foods that embody the terrain, weather, and culture of their origins. Unfortunately, it’s also full of brazen impostors. In this entertaining and important book, Olmsted helps us fall in love with the real stuff and steer clear of the fraudsters.” —Kirk Kardashian, author of Milk Money: Cash, Cows, and the Death of the American Dairy Farm You’ve seen the headlines: Parmesan cheese made from wood pulp. Lobster rolls containing no lobster at all. Extra-virgin olive oil that isn’t. So many fake foods are in our supermarkets, our restaurants, and our kitchen cabinets that it’s hard to know what we’re eating anymore. In Real Food / Fake Food, award-winning journalist Larry Olmsted convinces us why real food matters and empowers consumers to make smarter choices. Olmsted brings readers into the unregulated food industry, revealing the shocking deception that extends from high-end foods like olive oil, wine, and Kobe beef to everyday staples such as coffee, honey, juice, and cheese. It’s a massive and switch in which counterfeiting is rampant and in which the consumer ultimately pays the price. But Olmsted does more than show us what foods to avoid. A bona fide gourmand, he travels to the sources of the real stuff to help us recognize what to look for, eat, and savor: genuine Parmigiano-Reggiano from Italy, fresh-caught grouper from Florida, authentic port from Portugal. Real foods that are grown, raised, produced, and prepared with care by masters of their craft. Part cautionary tale, part culinary crusade, Real Food / Fake Food is addictively readable, mouthwateringly enjoyable, and utterly relevant.

Jacques Pépin Quick & Simple—Jacques Pépin 2020-10-06 250 of master chef Jacques Pépin’s classic and timeless recipes for unexpectedly polished and satisfying meals with minimal prep and cleanup You don’t need a kitchen brigade, decades-honed skills, or expensive ingredients to cook and eat like master chef Jacques Pépin. Just like the rest of us, he doesn’t always have as much time or energy as he’d like to put together a satisfying meal. So, he’s put together a collection of 250 recipes for surprisingly achievable, impressive fare. Covering homemade pastas and every course, with tips for kitchen tools and equipment, pantry staples, and techniques to simplify and improve every dish you make, this foundational, classic collection is essential for every busy home cook who refuses to eat poorly. Dine on the Braised Short Ribs in Red Wine Sauce that Jacques is proud to serve, prepared in under an hour. Or, for healthier fare, Suprêmes of Chicken with Paprika comes together in under thirty minutes. Originally published as The Short-Cut Cook, this revised edition is a testament to Jacques’ timeless food advice, and now includes beautiful photographs.

5 Ingredients—Jamie Oliver 2019-01-08 Jamie Oliver—one of the bestselling cookbook authors of all time—is back with a bang. Focusing on incredible combinations of just five ingredients, he’s created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie’s got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

La Varenne Pratique—Anne Willan 1989 Explains how to choose, prepare, present, and store food and answers culinary questions.

Top 550 Power Pressure Cooker XL Recipes Cookbook—Paulette Caldwell 2019-10-18 550 Simple and Easy Power Pressure Cooker XL recipes for any budget! This Complete Power Pressure Cooker XL Recipes Cookbook includes 550 pressure cooker recipes for unforgettable experience and yummy meals! Preparing food at home and reducing significantly what gets spent on eating out, sounds too good to be true? How about combining this with a family gathering around the table for some delicious meals? Well, the versatility of the Power Pressure Cooker XL
Everyday Food: Great Food Fast-Marth Stewart Living Magazine 2011-08-31 No matter how busy you are, at the end of the day you want fresh, flavorful meals that are easy to prepare. And you want lots of choices and variations—recipes that call for your favorite foods and take advantage of excellent (and readily available) ingredients. In the first book from the award-winning magazine Everyday Food, you'll find all of that: 250 simple recipes for delicious meals that are quick enough to make any day of the week. Because a change in weather affects how we cook as much as what we cook, the recipes in Everyday Food are arranged by season. For spring, you'll find speedy preparations for main-course salads, chickens, and poached salmon that minimize time spent at the stove; summer features quick techniques for grilling the very best burgers and kabobs as well as no-cook pasta sauces; for fall, there are braised meats and hearty main-course soups; and winter provides new takes on rich one-dish meals, roasts and stews, and hearty baked pastas. Finally, a chapter on basics explains how to make year-round staples such as foolproof roast chicken, risotto, couscous, and chocolate sauce. Designed in a contemporary and easy-to-read format, Everyday Food boasts lush, full-color photography and plenty of suggestions for substitutions and variations. With Everyday Food, even the busiest on-the-go cook can look forward to meals that bring freshness, nutrition, and a range of flavors to dinner all week long.

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’!

Emeril's New New Orleans-Emeril Lagasse 2013-06-25 Emeril Lagasse fuses the rich traditions of Creole cookery with the best of America’s regional cuisines and adds a vibrant new palette of tastes, ingredients, and styles. The heavy sauces, long-cooked roux, and the smothered foods that were the heart of old-style New Orleans cooking have been replaced by simple fresh ingredients and easy cooking techniques with a light touch. Emeril serves up a masterpiece in his first book, Emeril’s New New Orleans Cooking. Emeril offers not only hundred of easy-to-prepare recipes, but plenty of professional tips, shortcuts, and useful information about stocking your own New Orleans pantry and making your own seasonings.

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The Pioneer Woman Cooks - Ree Drummond 2010-06-01 Paula Deen meets Erma Bombeck in The Pioneer Woman Cooks, Ree Drummond’s spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, Confessions of a Pioneer Woman, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. The Pioneer Woman Cooks—and with these “Recipes from an Accidental Country Girl,” she pleases the palate and tickles the funny bone at the same time.