

## Simply Nigella Feel Good Food

" Whatever the occasion, food – in the making and the eating – should always be pleasurable. Simply Nigella taps into the rhythms of our cooking lives with recipes that are uncomplicated and relaxed yet always satisfying. From quick and calm workday dinners...to stress-free ideas when feeding a crowd...to the instant joy of bowlfood for cozy nights on the sofa... here is food guaranteed to make everyone feel good." --

**Emeril Lagasse** is a culinary legend. One of the original Food Network stars, he has hosted numerous television shows, opened 13 restaurants, and become one of the most beloved personalities in the industry today, inspiring millions of fans with his great passion for food.

*In Essential Emeril, the iconic chef goes back to basics, presenting more than 130 recipes that defined his award-winning career, each tested and perfected for today's home cook. Dishes such as Crab and Corn Fritters with Fresh Corn Mayo, Roasted Portuguese Pork Loin With Potatoes and Homemade Pimenta Molds, and White Chocolate Bread Pudding With Toasted Macadamia Caramel Sauce reflect a lifetime of lessons in technique, showcasing the big flavor for which he is known and his continued evolution in the kitchen. Emeril is at the reader's elbow throughout, offering valuable tips and step-by-step photo tutorials to ensure flawless results.*

*Fans will delight in Emeril's anecdotes revealing the inspiration behind each recipe, with appearances from A-list names – Mario Batali, Roy Choi, and Nobu Matsuhira, to name a few – alongside family members and early influences such as Julia Child and Charlie Trotter.*

*Gorgeously photographed and imbued with his signature warmth, Essential Emeril is Emeril's most personal cookbook yet, offering an intimate portrait of a chef at the top of his game.*

*The Domestic Goddess is back -- and this time it's instant. Nigella and her style of cooking have earned a special place in our lives, symbolizing all that is best, most pleasurable, most hands-on, and least fussy about good food. But that doesn't mean she wants us to spend hours in the kitchen, slaving over a hot stove. Featuring fabulous fast foods, ingenious shortcuts, terrific time-saving ideas, effortless entertaining tips, and simple, scrumptious meals, Nigella Express is her solution to eating well when time is short. Here are mouthwatering meals, quick to prepare and easy to follow, that you can conjure up after a day in the office or on a busy weekend for family or unexpected guests. This is food you can make as you hit the kitchen running, with vital advice on how to keep your pantry stocked and your freezer and fridge stacked. When time is precious, you can't spend hours shopping, so you need to make life easier by being prepared. Not that these recipes are basic -- though they are always simple -- but it's important to make every ingredient earn its place, minimizing effort by maximizing taste. Here too is great food that can be prepared quickly but cooked slowly in the oven, leaving you time to have a bath, a drink, talk to friends, or help the children with their homework--minimum stress for maximum enjoyment. . . . Nigella Express features a new generation of fast food--never basic, never dull, always doable, quick, and delicious. Featuring recipes seen on Food Network's Nigella Express series.*

*A celebration of Italian food that is fresh, delicious, and unpretentious with 120 quick and easy recipes to elevate weeknight meals into no-fuss feasts. Before she was a Food Network star and bestselling cookbook author, Nigella found her way to Florence, where she learned to cook like an Italian. With beautiful color photographs to inspire, Nigellissima has all the hallmarks of traditional Italian fare in its faithfulness to the freshest ingredients and simplest methods. From pasta and meat to fish, vegetables, and, of course, dolci, there is something for every mood, season, and occasion: Curly-Edged Pasta with Lamb Ragù; Spaghettini with Lemon and Garlic Breadcrumbs; Meatzaa, a meatball mixture pressed into a pan and finished with traditional Margherita ingredients; and Baby Eggplant with Oregano and Red Onion. Never an afterthought, Nigella's low-maintenance "sweet things" include Instant Chocolate-Orange Mousse; light, doughnut-like Sambuca Kisses; and One-Step No-Churn Coffee Ice Cream, to name just a few. Nigella believes that every ingredient must earn its place in a recipe, and she gives tips and techniques for making the most of your time in the kitchen. She guides you to stocking your pantry with a few supermarket ingredients and shows you how to make the most of them for spontaneous meals that taste boldly Italian. Nigellissima is a love letter to the pleasures of cooking--and eating--the way Italians do. With a nod to the traditional but in Nigella's trademark style, here are recipes that excite the imagination without stressing the cook.*

**Menus, stories and places**

**How to Be a Domestic Goddess**

**Cook, Eat, Repeat**

**Food, Family, Friends, Festivities: A Cookbook**

**1001 Perfect Recipes for Every Vegetable, Rice, Grain, and Bean Dish You Will Ever Need**

**Simply Julia**

**Over 90 Ways to Bake Yourself Happy**

*Over two hundred recipes from one of the best coastal cuisines of India The spicy, succulent seafood of Goa is as famous as the golden beaches and lush landscape of this premier tourist destination of India. Traditionally, the Goan staple was fish curry and rice but under Portuguese influence there developed a distinctive cuisine that combined the flavours of Indian and European cooking, with local ingredients being used to approximate the authentic Portuguese taste. So fish and meat pies were baked with sil green chilies, assado or rastei was cooked with cinnamon and peppercorns, pao or bread was formed with toddy, and the famous baked bol was made with coconut and semolina. This innovated, largely non-vegetarian cuisine was offset by the traditional and no less sumptuous vegetarian creations from the Konkani coastland, rich with coconut and spice. The Penguin Essential Cookbooks are a pioneering attempt to keep alive the art of traditional Indian cooking. Each of the books is written by an expert chef who brings together the special recipes of a region or community along with a detailed introduction that describes the rituals and customs related to the eating and serving of food. A delicious mix of Portuguese and Konkani flavours, rich with coconut and spice. This cookbook showcases an entire range of Goan food, with special attention to fish, prawn, pork and chicken. The recipes include: Bebinca Goa Fish Curry Mutun Xacuti Oyster Patties Prawn Balchao Sorpotel Stuffed Crab Tiger Prawns in Fen Vindaloo.*

"Part of the balance of life lies in understanding that different days require different ways of eating. . . . Whatever the occasion, food-in the making and the eating-should always be pleasurable. Simply Nigella taps into the rhythms of our cooking lives, with recipes that are uncomplicated, relaxed, and yet always satisfying. From quick and calm workday dinners (Miso Salmon; Cauliflower & Cashew Nut Curry) to stress-free ideas when feeding a crowd (Chicken Traybake with Bitter Orange & Fennel) to the instant joy of bowlfood for cozy nights on the sofa (Thai Noodles with Cinnamon and Shrimp), here is food guaranteed to make everyone feel good. Whether you need to create some breathing space at the end of a long week (Asian-Flavored Short Ribs), indulge in a sweet treat (Lemon Pavlova; Chocolate Chip Cookie Dough Pots) or wake up to a strength-giving breakfast (Toasty Olive Oil Granola), Nigella's new cookbook is filled with recipes destined to become firm favorites. Simply Nigella is the perfect antidote to our busy lives: a calm and glad celebration of food to savor and uplift. A follow-up to the James Beard Award-nominated Super Natural Cooking features 100 vegetarian recipes for week-day-friendly dishes including Pomegranate-Glazed Eggplant, Chickpea Saffron Slew and Salted Buttermilk Cakes. Original. 75,000 first printing.

Through her wildly popular television shows, her five bestselling cookbooks, her line of kitchenware, and her frequent media appearances, Nigella Lawson has emerged as one of the food world's most seductive personalities. How To Eat is the book that started it all--Nigella's signature, all-purposed cookbook, brimming with easygoing mealtime strategies and 350 mouthwatering recipes, from a truly sublime Tarragon French Roast Chicken to a totally decadent Chocolate Raspberry Pudding Cake. Here is Nigella's total (and totally irresistible) approach to food--the book that lays bare her secrets for finding pleasure in the simple things that we cook and eat every day.

Highly Cookable Recipes

Nigella Kitchen

Make Your Own Rules Cookbook

Essential Goa Cookbook

A Celebration of Home Cooking

Super Natural Every Day

The Perfect Scoop

Ripe seasonal fruits. Fragrant vanilla, toasted nuts, and spices. Heavy cream and bright liqueurs. Chocolate, chocolate, and more chocolate. Every luscious flavor imaginable is grist for the chill in The Perfect Scoop, pastry chef David Lebovitz's gorgeous guide to the pleasures of homemade ice creams, sorbets, granitas, and more. With an emphasis on intense and sophisticated flavors and a beautiful helping of the author's expert techniques, this collection of frozen treats ranges from classic (Chocolate Sorbet) to comforting (Tin Roof Ice Cream), contemporary (Mojito Granita) to cutting edge (Pear-Pearino Ice Cream), and features an arsenal of sauces, toppings, mix-ins, and accompaniments (such as Lemon Caramel Sauce, Peanut Brittle, and Profferettes) capable of turning simple ice cream into perfect scoops of pure delight. From the Hardcover edition.

**NEW YORK TIMES BESTSELLER** • This cookbook has 101 delicious recipes for home chefs of all abilities. My name is Alton Brown, and I wrote this book. It's my first in a few years because I've been a little busy with TV stuff and interviews stuff and live stage show stuff. Sure, I've been cooking, but it's been mostly to feed myself and people in my immediate vicinity—which is really what a cook is supposed to do, right? Well, one day I was sitting around trying to organize my recipes, and I realized that I should put them into a personal collection. One thing led to another, and here's EveryDayCook. There's still plenty of science and hopefully some humor in here (my agent says that's my "wheelhouse"), but unlike in my other books, a lot of attention went into the photos, which were taken on my iPhone (take that, Instagram) and are suitable for framing. As for the recipes, which are arranged by time, they're pretty darn tasty. Highlights include: • Morning: Buttermilk Lasagna, Overnight Coconut Oats, Nitrous Pancakes • Coffee Break: Cold Brew Coffee, Lacquered Bacon, Seedy Date Bars • Noon: Smoky the Meat Loaf, Grilled Cheese Grilled Sandwich, "Enchil-Asagna" or "LasagnaLand" • Afternoon: Green Grape Cobbler, Crispy Chickpeas, Savory Greek Yogurt Dip • Evening: Bad Day Bitter Martini, Mussels-O-Miso, Garam Masala Steaks • Anytime: The General's Fried Chicken, Roasted Chile Salsa, Peach Punch Pops • Later: Cider House Lemonade, Open Sesame Noodles, Chocopaçoylee Cookie So let's review: 101 recipes with mouthwatering photos, a plethora of useful insights on methods, tools, and ingredients all written by an "award-winning and influential celebrity author and tastemaker." That last part is from the PR office. Real people like that.

Nigella Collection: a vibrant new look for Nigella's classic cookery books. This book is borne out of my long love affair with Italy - one that started as a heady teen romance and has weathered the ensuing years intact.' Nigellissima is a celebration of fresh, tasty and unpretentious cooking, inspired by Nigella's experiences of living, working, and learning to cook in Italy. In 120 quick and easy recipes, Nigella shows you why Italian food has conquered the world, from sunny pasta dishes to rich lasagne and meats, with indulgent ice cream, cakes and puddings and perfect party food. With warm and witty food writing, mouthwatering photography and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Pasta - delicious new twists on spaghetti, risotto, lasagne and other favourites. Fish, fish and fowl - easy meat dishes, chicken recipes and succulent fish Vegetables and sides - tempting vegetable dishes, salads and potato recipes for any occasion Sweet things - panna cotta, ice cream and gorgeous Italian baking An Italian-inspired Christmas - roast turkey, puddings and all the trimmings... Christmas dinner with a Mediterranean twist

When Diana Henry was sixteen she started a menu notebook (an exercise book carefully covered in wrapping paper). Planning a menu is still her favorite part of cooking. Menus can create very different moods; they can take you, places, from an afternoon at the seaside in Brittany to a sultry evening eating meze in Istanbul. They also have to work as a meal that flows and as a group of dishes that the cook can manage without becoming totally stressed. The 24 menus and 100 recipes in this book reflect places Diana loves, and dishes that are her favorites. The menus are introduced with personal essays in Diana's now well-known voice - about places or journeys or particular times and explain the choice of dishes. Each menu is a story in itself, but the recipes can also stand alone. The title of the book refers to how Italians end a meal in the summer, when it's too hot to cook. The host or hostess just puts a bowl of peaches on the table and offers glasses of chilled moscato (or even Marsala). Guests then slice their peach into the glass, before eating the dishes and drinking the wine. That says something very important about eating - simplicity and generosity and sometimes not cooking is what it's about.

The Picky Palate Cookbook

Good Food, Fast

How to eat a peach

110 Easy Recipes for Healthy Comfort Food

Saved by Cake

Feast

Easy Italian-Inspired Recipes: A Cookbook

*"[This cookbook] collects trending, quality recipes for home cooks, including such dishes as crispy kimchi and cheddar omelette, clam pasta with chorizo and walnuts, and cumin lamb chops with charred scallions and peanuts."*

*Nigel Slater presents over 350 creative, delicious and nourishing recipes and suggestions for those who'd rather spend more of their time eating than cooking. From simple snacks to dinner-party desserts, all the dishes in Real Fast Food can be ready to eat in 30 minutes or under.*

*Feast is written to stand alongside Nigella's classic and best loved book, How to Eat. Comprehensive and informed, this stunning new book will be equally at home in the kitchen or on the bedside table. A feast for both the eyes and the senses, written with Nigella Lawson's characteristic flair and passion, Feast: Food that Celebrates Life is a major book in the style of her classic How to Eat, applying Nigella's "Pleasures and Principles of Good Food" to the celebrations and special occasions of life. Essentially about families and food, about public holidays and private passions, about how to celebrate the big occasions and the small everyday pleasures — those times when food is more than just fuel — Feast takes us through Christmas, Thanksgiving and birthdays, to Passover and a special Sardinian Easter; from that first breakfast together to a meal fit for the in-laws; from seasonal banquets of strawberries or chestnuts to the ultimate chocolate cake; from food for cheering up the "Unhappy Hour" to funeral baked-meats; from a Georgian feast to a love-fest; from Nigella's all-time favourite dish to a final New Year feast. Evocative, gorgeous, refreshingly uncomplicated and full of ideas, Feast proclaims Nigella's love of life and great food with which to celebrate it. Packed with over 200 recipes from all over the world — and from near home — with helpful menus for whole meals, and more than 120 colour photographs, Feast is destined to become a classic. Nigella's books by the world's greatest writers. This is the Vintage Minis series. Drinking by John Cleaver Home by Salman Rushdie Summer by Laurie Lee Liberty by Virginia Woolf At the shelter please you've conjured up. The classic baking bible by Nigella Lawson (Queen of the Kitchen - Observer Food Monthly). This is the book that helped the world rediscover the joys of baking and kick-started the cupcake revolution, from cake shops around the country to The Great British Bake Off. How To Be a Domestic Goddess is not about being a goddess, but about feeling like one. Here is the book that feeds our fantasies, understands our anxieties and puts cakes, pies, pastries, preserves, puddings, bread and biscuits back into our own kitchens. With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Cakes - from a simple Victoria Sponge to beautiful cupcakes Biscuits - macaroons, muffins and other indulgent treats Pies - perfect shortcrust and puff pastry and sweet and savoury recipes Puddings - crumbles, scones, trifles and cheesecakes Chocolate - luscious chocolate recipes for sharing (or not) Children - simple recipes for baking with kids Christmas - pudding, Christmas cakes, mince pies... and mulled wine Bread - finally, the book that baking bread can be fun, with easy bread recipes The Domestic Goddess'sarder - essential preserves, jams, chutneys, curds and pickles that every cook should have*

**A Cookbook**

**The Side Dish Bible**

**Absolutely Avocados**

**A Flavour Map for the Adventurous Cook**

**The River Cafe Cookbook**

**The A-Z of Eating**

**Kitchen**

'Full of recipes you want to cook' - Diana Henry 'Not only a collection of fabulous recipes but an inspiring guide to flavours and ingredients and how they work together' - Nigella Lawson This is a cookbook for people who are looking for inspiration rather than instruction; one that will make you look at familiar ingredients in a new light, and welcome new ones with open arms. Here Felicity Cloake offers an ingredient for each letter of the alphabet - twenty-six of her favourite things to eat, and recipes using them which will change the way that you think about these ingredients forever. In the Blue Cheese chapter, a Roquefort and honey cheesecake with walnut and pear; in Carmel, roast duck with miso caramel and in Rhubarb, rhubarb gin granita. Yet there are also more straightforward dishes, no less original or delicious: beetroot noodles with goat's cheese, toasted walnuts and baby kale; chorizo baked potatoes with avocado crema; slow roast tomato pasta with lemon salt, ricotta and basil. And there are many more playful takes on favourite dishes: salted peanut crumble crispy cakes, also tikki scotch eggs, jelly cherry jubilee, buttermilk onion rings. This is a book to shake you out of your recipe rut and make you start to think about food, and cook it in an entirely new way.

Kitchen tells the story of the life of the kitchen, through the food we eat now and the way we live, in the most important room of the house. Compendious, informative and utterly engaging, Kitchen brings us feel-good food for cooks and eaters that is comforting but always seductive, nostalgic but with a modern twist — whether express-style easy-exotic recipes for the weekday rush, leisurely slow-cook dishes for weekends and special occasions, or irresistible cakes and cookies as the Domestic Goddess rides again. It answers everyday cooking quandaries — what to give the kids for lunch, how to nuzzle up a meal for friends in moments, or what to do about those black bananas, wrinkled apples and bullet-hard plums — and since real cooking is so often about leftovers, here one recipe can morph into another... from ham hocks to pea soup and pasties, from chicken to Chintown salad. This isn't just about being thrifty but about being creative and seeing how recipes come about and evolve. As well as offering the reader a mouthwatering array of inspired new recipes — from clams with chorizo to Guinness gingerbread, from Asian braised beef to flourless chocolate lime cake, from pasta Genovese to Venetian carrot cake — Nigella rounds up her no-nonsense Kitchen Kit and Caboodle must-haves (and, crucially, what isn't needed) in the way of equipment and magical standby ingredients. But above all, she reminds the reader how much pleasure there is to be had in real food and in reclaiming the traditional rhythms of the kitchen, as she cooks to the beat of the heart of the home, creating simple, delicious recipes to make life less complicated. The expansive, lively narrative, with its rich feast of food, makes this new work a natural 21st-century successor to Nigella's classic How To Eat, this time with a wealth of photographs from the instructive to the glorious.

In this inspiring, witty and eminently sensible book, Nigella Lawson sets out a manifesto for how to cook (and eat) good food every day with a minimum of fuss. From basic roast chicken and pea risotto to white truffles and Turkish Delight figs, Nigella brings the joy back into the kitchen. Selected from the books How to Eat and Kitchen by Nigella Lawson VINTAGE MINIS: GREAT MINDS. BIG IDEAS. LITTLE BOOKS. A series of 120 quick and easy recipes for home cooks. This is the Vintage Minis series. Drinking by John Cleaver Home by Salman Rushdie Summer by Laurie Lee Liberty by Virginia Woolf At the shelter please you've conjured up. The classic baking bible by Nigella Lawson (Queen of the Kitchen - Observer Food Monthly). This is the book that helped the world rediscover the joys of baking and kick-started the cupcake revolution, from cake shops around the country to The Great British Bake Off. How To Be a Domestic Goddess is not about being a goddess, but about feeling like one. Here is the book that feeds our fantasies, understands our anxieties and puts cakes, pies, pastries, preserves, puddings, bread and biscuits back into our own kitchens. With luscious photography, easy recipes, witty food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. Cakes - from a simple Victoria Sponge to beautiful cupcakes Biscuits - macaroons, muffins and other indulgent treats Pies - perfect shortcrust and puff pastry and sweet and savoury recipes Puddings - crumbles, scones, trifles and cheesecakes Chocolate - luscious chocolate recipes for sharing (or not) Children - simple recipes for baking with kids Christmas - pudding, Christmas cakes, mince pies... and mulled wine Bread - finally, the book that baking bread can be fun, with easy bread recipes The Domestic Goddess'sarder - essential preserves, jams, chutneys, curds and pickles that every cook should have

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'Full of recipes you want to cook' - Diana Henry 'Not only a collection of fabulous recipes but an inspiring guide to flavours and ingredients and how they work together' - Nigella Lawson This is a cookbook for people who are looking for inspiration rather than instruction; one that will make you look at familiar ingredients in a new light, and welcome new ones with open arms. Here Felicity Cloake offers an ingredient for each letter of the alphabet - twenty-six of her favourite things to eat, and recipes using them which will change the way that you think about these ingredients forever. In the Blue Cheese chapter, a Roquefort and honey cheesecake with walnut and pear; in Carmel, roast duck with miso caramel and in Rhubarb, rhubarb gin granita. Yet there are also more straightforward dishes, no less original or delicious: beetroot noodles with goat's cheese, toasted walnuts and baby kale; chorizo baked potatoes with avocado crema; slow roast tomato pasta with lemon salt, ricotta and basil. And there are many more playful takes on favourite dishes: salted peanut crumble crispy cakes, also tikki scotch eggs, jelly cherry jubilee, buttermilk onion rings. This is a book to shake you out of your recipe rut and make you start to think about food, and cook it in an entirely new way.

Kitchen tells the story of the life of the kitchen, through the food we eat now and the way we live, in the most important room of the house. Compendious, informative and utterly engaging, Kitchen brings us feel-good food for cooks and eaters that is comforting but always seductive, nostalgic but with a modern twist — whether express-style easy-exotic recipes for the weekday rush, leisurely slow-cook dishes for weekends and special occasions, or irresistible cakes and cookies as the Domestic Goddess rides again. It answers everyday cooking quandaries — what to give the kids for lunch, how to nuzzle up a meal for friends in moments, or what to do about those black bananas, wrinkled apples and bullet-hard plums — and since real cooking is so often about leftovers, here one recipe can morph into another... from ham hocks to pea soup and pasties, from chicken to Chintown salad. This isn't just about being thrifty but about being creative and seeing how recipes come about and evolve. As well as offering the reader a mouthwatering array of inspired new recipes — from clams with chorizo to Guinness gingerbread, from Asian braised beef to flourless chocolate lime cake, from pasta Genovese to Venetian carrot cake — Nigella rounds up her no-nonsense Kitchen Kit and Caboodle must-haves (and, crucially, what isn't needed) in the way of equipment and magical standby ingredients. But above all, she reminds the reader how much pleasure there is to be had in real food and in reclaiming the traditional rhythms of the kitchen, as she cooks to the beat of the heart of the home, creating simple, delicious recipes to make life less complicated. The expansive, lively narrative, with its rich feast of food, is destined to be a twenty-first-century classic.

Beloved novelist Marian Keyes tackles the kitchen with a new cookbook featuring desserts that are both simple and delicious, with step-by-step instructions and stunning photography. "To be perfectly blunt about it, my choice sometimes is: I can kill myself, or I can make a dozen cupcakes. Right so, I'll do the cupcakes and I can kill myself tomorrow." In Saved by Cake, Marian Keyes gives a candid account of her recent battle with depression and her discovery that learning to bake was exactly what she needed to regain her joie de vivre. A complete novice in the kitchen, Marian decided to bake a cake for a friend. From the moment she began measuring, she realized that baking was the best way for her to get through each day. Refreshingly honest and wickedly funny, Saved by Cake shines with Keyes' inimitable charm and is chockfull of sound advice. Written in Marian's signature style, her take on baking is honest, witty, extremely accessible and full of fun. Her simple and delicious recipes—from Consistently Reliable Cupcakes to Fridge-Set Honeycomb Cheesecake—are guaranteed to tempt even the most jaded palate.

The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before that. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 400 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, tarts, loaves, flummeries, junksies, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

The Year of Cozy

Nigellissima

Ice Creams, Sorbets, Granitas, and Sweet Accompaniments

Vintage Minis

Delicious Weekday Recipes for the Super-Busy Home Cook

Forever Summer

Baking and the Art of Comfort Cooking

**In Make Your Own Rules Cookbook, Strala Yoga founder, fashion designer, and entrepreneur Tara Stiles shows you how to have fun making your own rules in the kitchen. You'll begin by breaking free of the labels, judgements, restrictions, and stresses of having to eat a certain way—letting go of the binge-and-purge, punishment-and-reward, diet-and-fall cycles. Learning to listen to what your body really wants, and make intuitive choices, you will find balance and harmony and go on to discover the massively bountiful buffet before you—an endless array of tastes and textures from all across the world! Tara prides herself on making healthy living easy and effortless, and this cookbook holds the same philosophy. She gently guides you through every step of the Make Your Own Rules process, from • preparing yourself for a major shift in your mind-set • stocking a healthy, green kitchen • choosing healthy kitchen tools and appliances • scheduling time for grocery shopping and cooking into your busy lifestyle • and more! Tara also gives you the freedom to play in the kitchen, get creative, experiment with recipes, and make them your own. With more than 100 mouthwatering recipes inspired by her international travels, her Midwestern roots, and her daily life in NYC, Make Your Own Rules Cookbook offers up a generous helping of plant-powered juices, smoothies, salads, main dishes, and desserts designed to leave you feeling radiant, energized, and satisfied. Ditch the takeout menu, let your imagination run wild, and get your hands dirty in the kitchen!**

**A treasury of Southwestern-style recipes for avocado fans explains how avocados can accompany and enhance meals at any time of day, providing tips for avocado selection, preparation and storage while offering such options as Crab and Avocado Quesadilla and Avocado and Tuna Ceviche.**

**Comprehensive, informative, and engaging, Nigella Kitchen offers feel-good food for cooks and eaters that is comforting yet always seductive, nostalgic but with a modern twist—whether super-fast exotic recipes for the weekday rush, leisurely slow-cook dishes for weekends and special occasions, or irresistible cakes and cookies in true "domestic goddess" style. Nigella Kitchen answers everyday cooking quandaries—what to feed a group of hungry teenagers, how to rustle up a spur-of-the-moment meal for friends, or how to treat yourself when you're home alone—and since real cooking is so often about leftovers, here one recipe can morph into another... from ham hocks in a pot to cidery pea soup, from "praised" chicken to Chintown salad. This isn't just about being thrifty; it's about being creative and seeing how recipes evolve. With 190 mouthwatering and inspiring recipes, including more than 60 express-style recipes (30 minutes or under), Nigella Kitchen offers plenty of choice—in from clams with chorizo to Guinness gingerbread, from Asian braised beef shank to flourless chocolate lime cake, from pasta alla Genovese to Venetian carrot cake. In addition, Nigella presents her no-nonsense kitchen kit must-haves (and crucially what isn't needed) in the way of equipment and magical standby ingredients. But above all, she reminds the reader how much pleasure there is to be had in real food and in reclaiming the traditional rhythms of the kitchen, as she cooks to the beat of the heart of the home, creating simple, delicious recipes to make life less complicated Gorgeously illustrated, this expansive, lively narrative, with its rich feast of food, is destined to be a twenty-first-century classic.**

**Nigella Lawson, the international bestselling author of such classic cookbooks as How to Be a Domestic Goddess and Simply Nigella: Feel Good Food, shares recipes of the meals that she loves to cook for friends and family. Warm, comforting, and inspiring, Nigella's At My Table: A Celebration of Home Cooking offers a collection of recipes that are simple to prepare, giving you an opportunity to enhance your culinary skills and create a variety of delicious dishes—featuring a host of new ingredients to enrich classic flavors and tastes. From main courses including Chicken Fricassee, Hake with Bacon, Peas and Cider, and Chili Mint Lamb Cutlets through colorful vegetable dishes such as Eastern Mediterranean Chopped Salad and Carrots and Fennel with Harissa to Emergency Brownies, Sticky Toffee Pudding, and White Chocolate Cheesecake, Nigella will help you serve up savory and sweet foods for a fine dining experience straight from your own kitchen. Includes more than 100 color photographs of dishes to whet your appetite.**

**125 Recipes, Crafts, and Other Homemade Adventures**

**Real Fast Food**

**Feel Good Food**

**Recipes from the Heart of the Home**

**Ingredients, Recipes, and Stories**

**It's All Easy**

**Alton Brown: EveryDayCook**

*The first cookbook from Jenny Flake, the mom-blogger behind Picky Palate On-the-go moms like Jenny Flake know how tough it is to keep family meals interesting day-in and day-out, so she did something about it. On her blog, Picky Palate, she serves up fun, super-tasty family meals that will please even the pickiest little eaters. Now, she offers the same fast and delicious crowd-pleasing recipes in The Picky Palate Cookbook. One of the world's most popular food blogs, Picky Palate is the place to go for busy parents who need family recipe solutions in a flash. Here, you'll find all-time favorites from the blog along with nearly 100 exclusive new dishes accompanied by enticing full-color photographs. Includes 128 total recipes, both favorites from the blog and brand-new from Jenny's kitchen Offers perfectly easy and delicious dishes for stay-at-home parents, newlyweds, and novice home cooks Features beautiful full-color photography from acclaimed blogger and photographer Matt Armendariz Whether you're already a big fan of the blog or you're just desperate for ways to keep your own picky palates satisfied, this is the perfect solution for dull family meals.*

*Nigella Christmas comprises reliable, practical, easy-to-follow recipes and inspiring and reassuring advice, presented in a gorgeous package that will make this the ultimate gift to yourself, your family and friends. Nigella Christmas will surely become an all-time perennial favourite, the book we will all reach for - for minimum stress and maximum enjoyment - at holiday season. Recipes include everything from Christmas cakes and puddings to quick homemade presents (cookies and chutneys); food to cook and freeze ahead; and quick pickles). Comprehensive and indispensable, Meatless makes it easy to prepare flavour-packed dinners for any day, any occasion. And no one will miss the meat. Selections include: • Small Plates to Mix and Match: Smashed Chickpea, Basil, and Radish Dip with Pita Chips; Roasted Baby Potatoes with Romesco Sauce; Stuffed Marinated Hot Red Chili Peppers; Grilled Polenta with Balsamic Mushrooms • Stovetop Suppers: Frittata with Asparagus, Goat Cheese, and Herbs; Spring Vegetable Ragout; Farro Risotto with Wild Mushrooms; Southwestern Hash • Soups, Stews, and Chili: Tomato Soup with Poached Eggs • Bean Chili; White Chicken Corn Chowder • Chickpea Curry with Roasted Cauliflower • Tomato and Cucumber Casserole • Cider Baked Shells • Italian Baked Eggplant with Saitan • Black-Bean Tortilla Casserole; Apple, Leek, and Squash Gratin • Substantial Salads: Raw Kale Salad with Pomegranate and Toasted Walnuts; Avocado, Beet, and Orange Salad; Arugula, Potato, and Green Bean Salad with Creamy Walnut Dressing; Roasted-Tomato Tabouleh • Sandwiches, Burgers, and Pizzas: Quinoa Veggie Burgers; Grilled Asparagus and Ricotta Pizza; Chipotle Avocado Sandwich; Portobello and Zucchini Tacos • Pasta and Other Noodles: Fettuccine with Parsley-Walnut Pesto; Roasted Cauliflower with Pasta and Lemon Zest; Soba and Tofu in Ginger Broth; No-Bake Lasagna with Ricotta and Tomatoes • Simple Side Dishes: Mexican Creamed Corn; Cabbage and Green Apple Slaw; Shredded Brussels Sprouts with Pecans and Mustard Seeds; Baked Polenta "Fries"*

*Beloved New York Times bestselling cookbook author Julia Turshen returns with her first collection of recipes featuring a healthier take on the simple, satisfying comfort food for which she's known. Julia Turshen has always been cooking. As a kid, she skipped the Easy-Bake Oven and went straight to the real thing. Throughout her life, cooking has remained a constant, and as fans of her popular books know, Julia's approach to food is about so much more than putting dinner on the table—it is about love, community, connection, and nourishment of the body and soul. In Simply Julia, readers will find 110 foolproof recipes for more nutritious takes on the simple, comforting meals Julia cooks most often. With practical chapters such as weeknight go-tos, make-ahead meals, vegan one-pot meals, chicken recipes, easy baked goods, and more, Simply Julia provides endlessly satisfying options comprised of accessible and affordable ingredients. Sign dishes like Stewed Chicken with Sour Cream & Chive Dumplings, Hasselback Carrots with Smoked Paprika, and Lemon Ricotta Cupcakes—the kind of flavorful yet unfussy food everyone wants to make at home. In addition to her tried-and-true recipes, readers will find Julia's signature elements—her "Seven Lists" (Seven Things I Learned From Being a Private Chef that Make Home Cooking Easier; Seven Ways to Use Leftover Buttermilk; Seven Ways to Use Leftover Egg Whites or Egg Yolks), menu suggestions, and helpful adaptations for dietary needs, along with personal essays and photos and gorgeous Food photography. Like Melissa Clark's Dinner or Ina Garten's Modern Comfort Food, Simply Julia is sure to become an instant classic, the kind of cookbook that will inspire home cooks to create great meals for years to come.*

*Simply Nigella / druk 1*

*More Than 100 Simple, Healthy Recipes Inspired by Family and Friends Around the World*

*Meatless*

*Well-loved Recipes from My Natural Foods Kitchen*

*Favorite Recipes and Hard-Won Wisdom From My Life in the Kitchen*

*Nigella Christmas*

*Food That Celebrates Life: A Cookbook*

*A roadmap to help home cooks round out and enhance any meal, for any occasion with 1001 recipes for every type of side dish imaginable. Every cook struggles over making side dishes, from choosing what goes best with the main course to getting stuck in a rut making the same tired green beans and rice. But this destined-to-be-dog-eat-d compendium of side dishes changes all that; more thorough than any other cookbook, our first complete compilation of side dishes offers 1,001 perfect recipes for tonight and every night, whether you only have a few minutes or need your next dinner-party go-to. Chapters are organized by type of side dish to help you find just what you're looking for. For weeknight inspiration, Basics You Can Count On offers quick-and-easy recipes like Skillet-Roasted Brussels Sprouts you can make in just 10 minutes. Having company? Choose elegant sides from Dinner Party Winners, like a stunning Pommes Anna or Puri Couscous with Cornmealized Fennel and Spinach. Tossed with bringing a side to a potluck? Potluck Favorites offers recipes that everyone will ask for, like Chopped Caprese Salad. Reimagining your holiday table? The Holiday chapter mixes reliable standbys like Creamy Mashed Potatoes and Classic Bread Stuffing, with fresh, seasonal dishes, like Farro Salad with Butternut Squash and Radicchio and Garlic-Scented Mashed Sweet Potatoes with Coconut Milk and Cilantro. A Bread Basket chapter is included as are creative sauces and toppings for taking things up a notch.*

*The #1 New York Times bestselling cookbook that will help anyone make detectable, healthy meals in no time! Gwyneth Paltrow is back to share more than 125 of her favorite recipes that can be made in the time it would take to order takeout (which often contains high quantities of fat, sugar, and processed ingredients). All the dishes are surprisingly tasty, with little or no sugar, fat, or gluten. From easy breakfasts to lazy suppers, this book has something for everyone. Yummy recipes include Chocolate Cinnamon Overnight Oats, Soft Polenta with Cherry Tomatoes, Chicken Enchiladas, Pita Bread Pizzas, Quick Sesame Noodles, and more! Plus, an innovative chapter for "on-the-go" meals (Moroccan Chicken Salad Wrap, Chopped Salad with Grilled Shrimp, and others) that you can take for lunch to work or school.*

to a picnic, or to eat while watching soccer practice!

"I am neither a chef nor a performer: this is the food I cook, the food I eat." - Nigella Lawson Nigella Bites accompanies a forthcoming 10-part television series - a culinary and visual feast of recipes from the best and most glamorous young home-cook in Britain and a great cookery writer. Nigella Lawson's passion for food and her refreshingly down-to-earth practicality breathe life into this beautiful cookbook, illustrated with full-colour photographs and recipes from her forthcoming television series. Like the series, Nigella Bites is a celebration of food, perfect for modern cooks, with recipes to suit many tastes, timetables and moods, and all characteristic of Nigella's ethos: uncomplicated, original, fresh, and perfect for the way we live today. They're easy to produce after a busy day at the office, fun to linger over at weekends or to make with the kids, delectable to read about, dreamy to look at and delicious to eat. In 10 chapters, each based on a different theme and episode of the television series - including All-Day Breakfasts, TV Dinners, Party Girl food, Rainy Day fare, Trashy food, Slow-Cook Weekends and Templefood - Nigella Lawson gives us her marvellous recipes, along with her thoughts on modern life and cooking, offering encouragement and wise advice. Nigella wants her readers to enjoy the pleasures of eating and cooking. With her, how could anyone resist?

Shares 120 recipes that are inspired by Southern flavors and centered on seasonal ingredients, in a volume that is complemented by anecdotes, gardening tips, and cooking advice.

The History of British Puddings, Savoury and Sweet

At My Table

What to Make When You're Feeling Blue

Nigella Bites

Dining in

More Than 200 of the Very Best Vegetarian Recipes: A Cookbook

The Lucknow Cookbook

From blogger, recipe developer, and photographer Adrianna Adarme comes a beautiful book of advice for simplifying, beautifying, and living a more thoughtful life. Organized by the months of the year, and by categories such as "Live," "Do," and "Make," Adarme shares ideas for activities, recipes, and projects that make the little moments in life just as exciting as the big. Like her blog, A Cozy Kitchen, The Year of Cozy features warm and comforting photos and cozy inspiration. Adarme gives us special (but totally doable) things we can do for others and ourselves. From recipes to DIY crafts, Adarme focuses on easy, inexpensive undertakings that have a big reward: happiness. The best moments in life don't require stuff, they just require intention. Adarme's clear and easy-to-follow instructions and recipes will excite and motivate you to march into your kitchen and craft closet to make something you can be proud of.

"Food, for me, is a constant pleasure: I like to think greedily about it, reflect deeply on it, learn from it: it provides comfort, inspiration, meaning, and beauty...More than just a mantra, "cook, eat, repeat" is the story of my life." Cook, Eat, Repeat is a delicious and delightful combination of recipes intertwined with narrative essays about food, all written in Nigella Lawson's engaging and insightful prose. Whether asking "what is a recipe?" or declaring death to the "guilty pleasure," Nigella brings her wisdom about food and life to the fore while sharing new recipes that readers will want to return to again and again. Within these chapters are more than a hundred new recipes for all seasons and tastes from Burnt Onion and Eggplant Dip to Chicken with Garlic Cream Sauce; from Beef Cheeks with Port and Chestnuts to Ginger and Beetroot Yogurt Sauce. Those with a sweet tooth will delight in desserts including Rhubarb and Custard Trifle; Chocolate Peanut Butter Cake; and Cherry and Almond Crumble. "The recipes I write come from my life, my home," says Nigella, and in Cook, Eat, Repeat she reveals the rhythms and rituals of her kitchen through recipes that make the most of her favorite ingredients, with inspiration for family dinners, vegan feasts, and solo suppers, as well as new ideas for cooking during the holidays.

Simply Nigella

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