

The Samosa Cookbook 30 Crispy And Crunchy Samosa Recipes

Say hello to the gluten-free flour of your dreams. Exceptionally high in protein, fiber, and iron, and gluten-free, grain-free, and low-glycemic, chickpea flour is the total package. The Chickpea Flour Cookbook is your go-to resource for using this tremendously versatile and nutritious pantry staple. Chickpea flour—also known as garbanzo bean flour, besan, and gram flour—is simply dried chickpeas ground into a fine flour ready to be incorporated into any number of savory and sweet recipes. Used for centuries in Mediterranean, Indian, and Southeast Asian cooking, chickpea flour is no passing fad. It's all-natural and incredibly easy to use, no gums or starches necessary. Nut-free and soy-free to boot, chickpea flour is a high fiber carbohydrate that doesn't spike blood sugar levels. Its numerous health benefits make it ideal for a wide range of special diets. Better yet, chickpea flour is affordable—a fraction of the cost of other pricey grain-free flours out there. The Chickpea Flour Cookbook has over 80 delicious, healthy, easy-to-make recipes to power every meal of the day, including: Loaded Southwestern Chickpea Omelet (egg-free), Pumpkin Spice Waffles, Brown Sugar Banana Bread, Chickpea Tortilla Wraps, Carrot-Sesame Crackers, Sweet Chile-Garlic Crisps, Chickpea Pasta, Baked Coconut-Chickpea Onion Rings, Pumpkin-Sage Gnocchi, Smoky Backyard BBQ Burgers, Skillet Pizza, Sweet Potato Falafel, Double Chocolate Cake, Molasses Spice Cookies, Brown-Butter Blondies, and much, much more. With The Chickpea Flour Cookbook, clean eating has never been simpler or easier. Beloved treats get a huge nutritional boost without sacrificing flavor or texture. In addition to being gluten-free, all of the recipes are free of nuts, grains, and soy, and the vast majority of recipes in the collection are either naturally vegan (dairy- and egg-free) or include vegan options, making this cookbook accessible to everyone.

With time evolving fast, people now prefer trying out new meals. They seek a mysterious pleasure in cooking and trying out new dishes. This samosa cookbook is a guideline for amateur's cooks who are trying to make samosas for the very first time. The filling of samosas is not a great deal but the entire trick lies in the folding and binding the filling together. This cookbook covers 30 types of samosa recipes made from various vegetables and blended with spices. The recipes in this cookbook will provide you with the room to show your own creativity and play with the ingredients according to your taste. In a matter of no time you will become an all-out professional at making samosas. The beauty of samosas is that you have a lot of room to play with the ingredients. Whether you enjoy meat or are a vegetarian, you can use the appropriate filling to fill the samosa. This treat is widely consumed in the Subcontinent and other parts of Asia. But now, you too can make delicious samosas at home. Enjoy!

Quick to prepare and endlessly versatile, salmon is now more available and affordable than ever before. No longer a luxury to be saved for special occasions, it's the perfect ingredient for an informal supper or a relaxed weekend lunch, and a great standby for a quick family meal. This 'king of fish' is truly second to none. In Top 100 Salmon Recipes, Nick Nairn, renowned for his enthusiasm for fresh ingredients and wonderfully inventive cooking, gives us his favourite salmon dishes. His recipes range from classics, such as Poached Salmon with Garden Salad and Salmon and Goats Cheese Tart to the more unusual, including Orange and Coriander Marinated Salmon and Salmon Teriyaki Sticks. Written with foolproof step-by-step instructions, the recipes are all simple to prepare and use readily available ingredients. Nick also gives information on how to buy the best salmon, advice on preparation techniques and suggestions of wines to serve with salmon. The perfect book to dip into whenever you need culinary inspiration, Nick Nairn's Top 100 Salmon Recipes contains every salmon dish you'll ever need.

Gujaratis Have Perhaps Truly Perfected The Art Of Vegetarian Cooking. This Book Is An Attempt To Document Classic Gujarati Recipes From The Basic Dals And Kadhis To The More Complicated And Difficult Recipes Like The Mohanthaal.

In Bibi's Kitchen

125 Freshly Picked Recipes

Nick Nairn's Top 100 Salmon Recipes

Unleash the Cauli-power!

75 Healthy Recipes for Easy Weeknight Meals: A Cookbook

Healthy Gluten-Free and Grain-Free Recipes to Power Every Meal of the Day

Skinnytaste Air Fryer Dinners

The Epic Air Fryer Cookbook serves up everything you love about air frying in 100 easy everyday recipes that turn out scrumptiously crispy, family-friendly meals. With can enjoy cooking and eating delicious fried foods guilt-free—because air-frying recipes use little or no oil. And, as author Emily Paster reveals, your air fryer can cook beyond fried foods. Turn your air fryer into the most versatile and oft-used appliance in your kitchen arsenal with: Globally inspired recipes, from fritters and fritattas falafel, plus Teriyaki Glazed Ribs, Sicilian Stuffed Peppers, General Tso's Chicken, and lots more Homey and robust fried foods, like spring rolls, buttermilk fried chicken, a steak Breakfasts and brunches Appetizers, snacks, and party food Desserts, such as Apple Turnovers, Caramelized Peach Shortcakes, Churros with Chocolate Dipping S Lavender Doughnuts All the recipes in The Epic Air Fryer Cookbook use easy-to-find ingredients and feature short prep times and fast cook times. For air-frying rookies for getting started with your air fryer and for using and maintaining it—no matter what make or model you own—as you enjoy cooking with it in the years to come. C has never been more healthy, more fun...or more epic!

The host of the popular YouTube healthy living and cooking channel HealthNut Nutrition shares 100+ recipes and her secrets to nutritious, quick, and delicious meals. HealthNut Nutrition brand is all about finding a balanced life that works for you. It's about listening to your body, surrounding yourself with positive sources, and limiting enjoying the foods you love. There's no calorie counting, low fat or sugar free labels on HealthNut recipes; because she uses real, unprocessed foods--it's as simple as HealthNut Cookbook, each recipe is made with a combination of plant-based and meat options with easy substitutions for vegan and gluten-free diets. Nearly all of the prepared in 30 minutes or less, and the 4-week meal prep guide provides readers with a roadmap for sustaining healthy, time-saving cooking habits. Taking readers th nourishing drinks and snacks, salads, plates and bowls, sweets, and HealthNut staples including a wide range of Condiments and Sauces, Herbs and Spices, Nuts and S everything any reader may need to incorporate healthy, enjoyable meals into their day-to-day lives. Recipes include: Jalapeno Pumpkin Waffles, Curry Mushroom Spinach Basil Smoothie, Everyday Nut and Seed Loaf, Grilled Vegetable Salad with Chimichurri, Salmon Burgers with Pineapple Salsa, Spiralized Zucchini Nests with Poached Eggs Poblano and Mushroom Fajitas, Bananas foster Caramelized Crepes, Key Lime Pie in a Jar, and more.

Dinner appetizers in 30 recipes: Blinis Spicy meat morsels Pretzels Spicy prawn kebabs Melon and ham kebabs Potato canapés Cervelle de canut (cheese dip) Meat tur Sardine butter puffs Focaccia Pepper and olive fondue Two-cheese puff Breadsticks Hot dog Foie gras and fig macaroons Mini pan bagnat Quail's eggs with pine nut cr mimosa Small chicken and olive kebabs Devils on horseback Sesame biscuits Scallop gratin Tuna samosas Cheddar scones Fresh goat's cheese popsicles Salmon and po Tempuras Foie gras toast with figs Tortilla chips

This easy-to-follow Indian cookbook allows home chefs to recreate their favorite dishes with delicious results. The Cafe Spice Cookbook presents delicious Indian recip ingredients that enable one to create delicious meals in minutes. It is inspired by the Cafe Spice line of "grab n' go" Indian meals found in Whole Foods and Costco, and campuses across the U.S.A. This Indian cooking book provides you with all the instructions you'll need to prepare healthy Indian food anywhere and anytime, using ingre any supermarket or health food store. Tempting offerings like Chicken Tikka Masala and Shrimp & Mango Curry will thrill your friends and delight your family. Favorite I include: Shrimp Stuffed Pappadum Chickpea Curry with Sweet Potato Okra Masala Paneer with Creamed Spinach Lobster Khadai Tandoori Spiced Roasted Chicken Pork and Curry Leaf Quinoa Naan Bread Milk Dumplings in Saffron Syrup And many more!

Speedy BOSH!: Over 100 Quick and Easy Plant-Based Meals in 30 Minutes

30 Crispy and Crunchy Samosa Recipes

Energize Your Day with Over 100 Easy, Healthy, and Delicious Meals

More Than 120 Irresistible Vegetarian Recipes and Tales from Our Tiny Kitchen

The No Meat Athlete Cookbook

Tempted by Tempeh: 30 Creative Recipes for Fermented Soybean Cakes

30 Sweet and Savory Recipes

This exciting collection of recipes, ingredients, tools, and preparations celebrates the memorable gatherings hosted by Behnke, the president emeritus of the culinary mecca Sur La Table. Her new work, lavishly illustrated with 125 full-color photos, brings a bounty of tastes from around the world to 140 unique recipes.

A Sports Illustrated Best Health and Wellness Book of 2017 Plant-powered recipes to power you—perform better, recover faster, feel great! A fast-growing global movement, No Meat Athlete (NMA) earns new fans every day by showing how everyone from weekend joggers to world-class competitors can become even healthier and fitter by eating whole plant foods. Now The No Meat Athlete Cookbook—written by NMA founder Matt Frazier and longtime health coach, yoga teacher, and food writer Stephanie Romine—showcases 125 delicious vegan recipes, many inspired by plant-based foods from around the world. Put nourishing, whole foods on the table quickly and affordably, with: Morning meals to power your day (Almond Butter-Banana

Pancakes, Harissa Baked Tofu) Homemade sports drinks to fuel your workouts (Cucumber-Lime Electrolyte Drink, Switchel: The Original Sports Drink) Nutrient-packed mains to aid recovery (Naked Samosa Burgers, Almost Instant Ramen) Sweets that work for your body (Two-Minute Turtles, Mango Sticky Rice) Oil-free options for every recipe; gluten-free and soy-free options throughout

From sweet to savory and from breakfast to bedtime, apples take center stage in this fun volume. With recipes ranging from traditional apple pies and crisps to unexpected surprises like Ground Lamb Kebabs with Apple Mint Raita, this new edition of the best-selling classic has been completely revised and redesigned to feature more than 30 new apple-themed goodies. With plenty of vegan and gluten-free options, you'll be cooking apple-based dishes that you can enjoy with all of your friends.

Welcome to SpiceTheWorld the book, version 4. I hope you enjoy this book and my large selection of recipes you will find here. Each recipe has been designed and tested by me and my family, it was a hard job but someone had to do it. You may look at some recipes and think you have seen them before, well if you have been to spicetheworld.com then yes very possibly. Also you may have seen similar recipes else where, after all how many variations of lamb madras can there be. However the recipes in this book are the property of spicetheworld and each is a genuine creation which has been crafted from over thirty years experience of cooking spicy food. So enjoy the recipes and SpiceTheWorld.

The Good Housekeeping Cookbook

The Cauliflower Cookbook

My Indian Cookbook

Dishoom

Cafe Spice Cookbook

Memorable Flavors and Irresistible Recipes from Around the World

Summers Under the Tamarind Tree

All you need to know about Ayurvedic Diet and Cooking along with easy-to-follow recipes backed by the timeless wisdom of Indian heritage to balance your Kapha Dosha... India is well-known for its traditional medical systems, which include Ayurveda, Siddha, and Unani. Ayurveda, which derives from ancient Vedic scriptures, is a 5,000-year-old medical ideology and philosophy based on the idea that we are all made up of different types of energy. It is more than just a medicinal system; it is often regarded as a way of life. Ayurveda contains some miraculous practices for body rejuvenation through diet and nutrition. It is a user-friendly and practical immersive system that helps the person to be self-sufficient and accountable for his/her health. It is a system of empowerment, prosperity, and long life. According to Ayurveda, there are 3 elemental bodily doshas—Vata (space or air, equated with the nervous system), Pitta (fire, equated with enzymes), and Kapha (water, equated with the digestive system) (earth and water, equated with mucus). Psychology is governed by a parallel set of mental doshas such as Satogun, Rajogun, and Tamogun. Each dosha has unique characteristics and roles within the body and mind; the natural predominance of one or more doshas describes a person's physical constitution (Prakriti) and personality.

According to Ayurvedic practice, a significant etiologic aspect of the illness is a mismatch between the bodily and mental doshas. Each has its own special strengths and weaknesses. To align these, the concepts of proper lifestyles, eating behaviors, and daily and seasonal routines practiced in Ayurveda can be implemented with appropriate modification. I've made a complete cookbook series on all 3 doshas; this is Kapha, others are also available! You can use this series to adjust your lifestyles and routines to supports your constitution. Ayurveda emphasizes Ahara (diet) and Anna (food) as a means to a decent life, fitness, and well-being and asserts that proper nutrition nourishes the mind, body, and soul. The elimination of toxins from the system and the electrochemical enrichment of the body are the primary goals of Ayurvedic Cooking. It is thus both an art and a science when cooking becomes alchemy and food becomes Tantra. With this "Ayurveda Cookbook For Beginners Series," I provide you the best dietary practices, recipes, and everything you need to balance and heal your doshas alongside enjoying the authentic Indian flavors. This guide's Ayurvedic Cooking techniques tell what to eat and how to eat to help the healing process and assist the body in removing contaminants and maintaining equilibrium. It has a wealth of knowledge on healthy diet, proper food combinations, food quality, food timing, and cooking methods. In this guide, you'll discover: ??An Introduction to Ayurvedic Cooking ??Benefits of Ayurvedic Cooking and Diet ??Common Misconceptions in Ayurvedic Cooking ??Rules to Consider for Ayurvedic Diet ??An Introduction to Kapha Dosha ??Tastes that Pacify Kapha ??Tips to Set Up Your Ayurvedic Kitchen (utensils, spices, cooking oils, and other stuff) ??The Recipes (featuring soups, rice dishes, sabji, curries, raitas, chutneys, salads, sweets, beverages, and special Indian treats) ??Food Combining for Doshas ??Kapha Seasonal Guide (Ritucharya) ??Ayurvedic Diet FAQs All the recipes in this cookbook are traditional, time-tested over decades, and are based on Ayurvedic principles. They can aid a yogi's yoga practice by keeping the mind calm and are thus ideal for all yoga practitioners. The beauty is that the recipes are not only sattvic in nature but are also tasty and have that authentic Indian taste! Now don't bother, claim your copy right away!!

75 recipes dedicated to making air fryer dinners easier and healthier, from the #1 New York Times bestselling author of The Skinnytaste Air Fryer Cookbook Gina Homolka returns with a must-have collection of deceptively healthy dinners for the beloved air fryer appliance. Air fryers allow you to cook meals with less oil and little clean-up by using hot, well-circulated air to evenly cook and crisp up foods in record time. In Skinnytaste Air Fryer Dinners, Gina delivers 75 air fryer meals that are the perfect quick solution to weeknight meals, hearty dinners that are satisfying served as is or with just a simple salad or side. True to Gina's signature "light on calories, big on flavor" promise, the recipes allow you to indulge in creative and crave-worthy dishes, including crispy

fried fish with hush puppies, juicy chicken breasts stuffed with brie cheese, California-style burritos made with steak and fried potatoes, and a perfectly cooked salmon topped with mustard and dill. All recipes include helpful icons for different diets (such as keto, gluten-free, and vegetarian) and nutritional information, with the most up-to-date Weight Watchers points available on the Skinnytaste website. The recipes in Skinnytaste Air Fryer Dinners are sure to satisfy the whole family and show you just how versatile the air fryer is!

The Healthy Cook's Best Kitchen Companion Eating well and losing weight have never been easier - or more delicious! This comprehensive Weight Watchers cookbook is packed with more than 500 fresh and flavorful recipes for every meal and virtually every occasion. With countless cooking tips, helpful how-to's, and sixty color photographs, Weight Watchers New Complete Cookbook is the all-in-one kitchen resource you'll turn to again and again for grat iseas and inspiration. Whether you're looking for a quick and easy weeknight dinner or something special to spice up a weekend brunch, you'll find a variety of recipes to choose from on every page. How about tasty Chicken Fajitas, smoky Roasted Broccoli with Cumin-Chipotle Butter, or rich Chocolate Fondue? With choices like these, ranging from classic comfort foods to zesty international dishes, boredom is never on the menu. Throughout, Weight Watchers nutrition and cooking experts offer you simple, flexible ways to achieve your weight loss goals without giving up favorite foods. So get cooking today with Weight Watchers New Complete Cookbook - and enjoy! Here's what is inside: More than 500 healthy recipes, including Core Plan recipes and POINTS values for every recipe. Information on Weight Watchers popular Flex Plan A brand-new holiday baking chapter, with recipes from around the world Handy recipe icons (for Core Plan, 20 minutes or less, spicy, and 5 POINTS values or less) Complete nutrition information - including trans fats Valuable tips, how to's, substitutions, and leftover ideas And much more

Keto meets carnivore in this revolutionary new book by revered cookbook author and low-carb pioneer Maria Emmerich. Did you know that our ancestors were apex predators who were even more carnivorous than hyenas and big cats? That was only about 30,000 years ago. But since then, our diets have drastically changed due to the invention of agriculture about 7,000 years ago and, within the last 100 years or so, the introduction of millions of food additives, the development of a year-round produce supply, and the hybridization of fruits and vegetables, making them higher in sugar and lower in nutrients. Carnivore Cookbook explores what our bodies were really designed to digest and gives compelling evidence that we were designed to be primarily meat-eaters. In this book, you will learn why all plants come with a downside. Antinutrients are chemicals and compounds that act as natural pesticides or defenses for the plants against being eaten. Maria explains how antinutrients can rob your body of minerals and other nutrients and lead to autoimmune issues and leaky gut. There is even a protocol for healing autoimmune issues called the Carnivore Autoimmune Protocol: a detailed system for stepping you through the various levels of carnivorous eating to find the point where your body responds best and is symptom free. You will also learn which foods are the highest in nutrient density to help your body heal. Carnivore Cookbook includes more than 100 tasty meat-focused recipes featuring innovative ways to add flavor and variety. There are even carnivore meal plans with grocery lists to make the diet easy to follow.

Pumpkin, Butternut & Squash

The Apple Cookbook, 3rd Edition

Whole Food, Plant-Based Recipes to Fuel Your Workoutsand the Rest of Your Life

Treasured Recipes from a Gujarati Family

The Recipes of Africa

Spicetheworld: Your complete guide to spicy recipes

Dinner appetizers in 30 recipes

A comperhensive edition featuring over five hundred recipes adheres to the Weight Watchers points guidelines and includes recipes for such dishes as chicken pot pie, spaghetti and meatballs, and strawberry shortcake.

Savory Dinner Pies includes over 70 recipes for two-crust, one-crust, and no-crust pies. As a recognized master in the art of making pies, Ken Haedrich includes updated and perfected versions from the great savory pie traditions around the world.

Offers more than one hundred curry recipes from Thailand, India, Malaysia, Jamaica, Africa, and the United States, and includes basic recipes for curry pastes and powders

Presents recipes for a variety of stir-fry dishes, including pork saltimbocca, Korean beef tacos, and French-herbed pork.

The Chickpea Flour Cookbook

275 Hearty and Healthy Meat-Free Recipes

The Cafe Pongo Cookbook

Ayurveda Cookbook For Beginners: Kapha

Over 500 Delicious Recipes for the Healthy Cook's Kitchen

A Sattvic Ayurvedic Cookbook Backed by the Timeless Wisdom of Indian Heritage to Balance and Heal Your Kapha Dosha!!

Irresistibly Crispy, Creamy, Crunchy, Spicy, Sticky, Sweet Recipes: A Cookbook

Tempeh, or fermented soybean cake, is a traditional Indonesian food that is a versatile ingredient to cook with. Discover various ways to prepare delicious tempeh at home with this collection of 30 creative recipes that range from savoury snacks and hearty mains to delightful desserts. This book also provides a concise look

at the history and nutrition of tempeh and includes a fully illustrated step-by-step guide on how to make your own tempeh. Whether you find tempeh a culinary adventure or a well-loved staple, you will be inspired by how effortless it is to incorporate this nutritious soy food into any meal.

Presents a collection of recipes for breakfast dishes, soups, salads, sandwiches, appetizers, side dishes, main dishes, and desserts from the Hudson Valley restaurant.

Summers Under the Tamarind Tree is a contemporary Pakistani cookbook celebrating the varied, exciting and often-overlooked cuisine of a beautiful country. In it, former lawyer-turned-food writer and cookery teacher Sumayya Usmani captures the rich and aromatic pleasure of Pakistani cooking through more than 100 recipes. She also celebrates the heritage and traditions of her home country and looks back on a happy childhood spent in the kitchen with her grandmother and mother. Pakistani food is influenced by some of the world's greatest cuisines. With a rich coastline, it enjoys spiced seafood and amazing fish dishes; while its borders with Iran, Afghanistan, India and China ensure strong Arabic, Persian and varied Asian flavours. Sumayya brings these together beautifully showcasing the exotic yet achievable recipes of Pakistan.

Grandmothers from eight eastern African countries welcome you into their kitchens to share flavorful recipes and stories of family, love, and tradition in this transporting cookbook-meets-travelogue. "Their food is alive with the flavors of mangoes, cinnamon, dates, and plantains and rich with the history of the continent that had been a culinary unknown for much too long."—Jessica B. Harris, food historian, journalist, and public speaker IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The New York Times Book Review • The Washington Post • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Vogue • Delish • The Guardian • Smithsonian Magazine • Salon • Town & Country In this incredible volume, Somali chef Hawa Hassan and food writer Julia Turshen present 75 recipes and stories gathered from bibis (or grandmothers) from eight African nations: South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. Most notably, these eight countries are at the backbone of the spice trade, many of them exporters of things like pepper and vanilla. We meet women such as Ma Shara, who helps tourists "see the real Zanzibar" by teaching them how to make her famous Ajemi Bread with Carrots and Green Pepper; Ma Vicky, who now lives in suburban New York and makes Matoke (Stewed Plantains with Beans and Beef) to bring the flavor of Tanzania to her American home; and Ma Gehennet from Eritrea who shares her recipes for Kicha (Eritrean Flatbread) and Shiro (Ground Chickpea Stew). Through Hawa's writing—and her own personal story—the women, and the stories behind the recipes, come to life. With evocative photography shot on location by Khadija Farah, and food photography by Jennifer May, In Bibi's Kitchen uses food to teach us all about families, war, loss, migration, refuge, and sanctuary.

The Healthnut Cookbook

Flavorful India

Recipes and memories from Pakistan

84 Quick and Easy Indian Recipes for Everyday Meals

The Everything Stir-Fry Cookbook

Weight Watchers New Complete Cookbook

Unleash cauli-POWER! Cauliflower used to be perceived as rather humble and understated but it's now the hottest vegetable around. No longer banished to the position of side dish, cauliflower can transform any meal as the perfect substitute for carbs and meat without sacrificing flavour. This resourceful little book is packed with all the 'cauli-power' you need to make cauliflower the main event, with recipes from all over the world and guidance on how to rice, roast, pickle, and even bake with it. With over 50 recipes ranging from pizza, steaks, and tacos, to sushi, piccalilli, curries, and chocolate chip cookies, there is something for everyone, and seemingly nothing this vegetable can't do!

Over her thirty-year food career—from being one of the original Food Network stars and opening Border Grill to appearing on Top Chef Masters and creating STREET—celebrity chef Susan Feniger has continually found inspiration for her renowned cooking in street food carts around the world. In Susan Feniger's Street Food, she shares 83 of her favorite recipes with home cooks, giving them a taste of these unexpected, tantalizing dishes. On her globe-trotting adventures, with cooking and eating as the only shared language, Susan has forged friendships with rice farmers in Vietnam, women baking flatbread in Turkey, and nomadic cheesemakers in Mongolia. She's become an expert on combining spices and ingredients to re-create authentic mind-blowing flavors back home. One bite of Artichokes with Lemon Za'atar Dipping Sauce confirms that they should never be eaten another way, and dinner should always be as enticing as crunchy and refreshing Saigon Chicken Salad, delicious Thai Drunken Shrimp with Rice Noodles, or sweet-savory Korean Glazed Short Ribs with Sesame and Asian Pear. Drinks, condiments, and sweets—such as indulgent and alluring Turkish Doughnuts with Rose Hip Jam—round out the recipe collection. Susan's personal travel stories and vacation snapshots inspire at every turn. Her expert tips on ingredients and easy substitutions, along with more than 100 color photographs, make Susan Feniger's Street Food the perfect guide for home cooks looking to shake up their cooking repertoires with exciting new flavors.

Chaat & Every Indian Is Familiar With This Word And Has Tasted Chaat In Some Form Or The Other! And Everyone Has Tangy Tasty Memories Of The Street Or Locality Where They Have Eaten The Most Delectable Panipuri Or Pav Bhaji. In This Book Are Some Of My Favourite Recipes.

Pumpkins and squash are some of the most versatile, delicious ingredients of all. Traditionally used for soups and pies, they are also perfect for cakes and breads, fabulous for salads, and invaluable in curries and souffles as well as in rice, pasta, and couscous dishes. In this tempting little book, best-selling author Elsa Petersen-Schepelern has created 30 recipes for cooking with pumpkins, zucchini, and squashes that include butternut, acorn, patty-pan, and hubbard, all illustrated in photographs by Debi Treloar. Recipes cover everything from classic Pumpkin Pie and Pumpkin Soup to more exotic dishes from around the world.

Susan Feniger's Street Food

The Samosa Cookbook

Traditional Ways to Cook, Preserve, and Eat the Harvest

Epic Air Fryer Cookbook

The Baker Creek Vegan Cookbook

The Recipes and Stories of Grandmothers from the Eight African Countries that Touch the Indian Ocean [A Cookbook]

Husbands That Cook

This is the essential cookbook for students learning to cater from themselves, including over 100 recipes ranging from cheap eats for one, to meals for entertaining mates. All the recipes are easy to follow with clear instructions so that even the most inexperienced of cooks can attempt them with confidence.

WINNER OF THE PETA BEST VEGAN COOKBOOK AWARD, 2020 OVER 1 MILLION BOSH! BOOKS SOLD BOSH! are back with over 100 mouthwatering plant-based dishes you can get on the table in 30 minutes or less

Left With A Load Of Leftovers And Don T Know What To Do? Don T Despair. Here Are Some Innovative Suggestions For Creating Fresh Dishes From Leftover Rice, Bread, Chapattis, Pasta, Khichdi, Boiled Potatoes, And Miscellaneous Items. This Book Recipes Using Left Overs Is Just What You Need! It Offers Inventive Recipes For Leftovers With An Amazing Range Of Selection. Suggestions Range From Quick Snacks To More Elaborate Creations, And If You Follow Instructions Carefully No One Will Have Any Idea That The Main Ingredient In Your Dish Is A Leftover!

A unique collection of vegetarian recipes includes instructions for preparing non-meat burgers, steaks, stews, chilis, casseroles, pot pies, curries, pizza, pasta, and many other dishes. Simultaneous.

100 Inspired Recipes That Take Air-Frying in Deliciously Exciting New Directions

GENIAL kochen, GESUND genießen, GLÜCKLICH sein

Chaat Cookbook

The Curry Book

The first ever cookbook from the much-loved Indian restaurant

Recipes Using Leftovers

Memorable Recipes

The cuisine of Gujarat, a state in western India, is famed for its delicately flavoured vegetarian dishes. This collection of over 80 family recipes introduces readers to some of India's often overlooked culinary offerings. Also included are an introduction to Gujarati culture and cuisine, a section on spices, ingredients and utensils, and a chapter on non-vegetarian specialities. Each recipe is presented in an easy-to-follow format and adapted for the western kitchen. Enchanted drawings throughout the book the flavours of India alive.

We all need a little help in the kitchen, and there's no more reliable guidebook than the one you hold in your hands.

THE SUNDAY TIMES BESTSELLER 'A love letter to Bombay told through food and stories, including their legendary black daal' Yotam Ottolenghi At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani, Chicken Ruby and Lamb Raan, along with Masala Chai, coolers and cocktails. As you learn to cook the comforting Dishoom menu at home, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chai and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful cookery book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table. 'This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater

All the rich flavors and exquisite dishes of India are now accessible to homecooks everywhere. My Indian Cookbook is a relaxed, present-day spice journey that has a confident and fresh approach towards cooking with ease. It allows your taste buds to be taken on a journey where the myths are exposed and

the message simplified, so that you can be a master of your own spice kitchen. My Indian Cookbook is a primer, refresher and introduction to Indian cuisine with a sensibility for hectic schedules. It brings Indian cookery up-to-date and will provide you with the basics and inspiration to forge your own path and try something new. You don't need to re-create huge opulent feasts. You can make one dish to add to the rest of the meal or dip in and out of the book as the mood suits you. Pantry staples, a must-have spice list, alternative ingredients, step-by-step illustrations for tricky techniques, and a menu planner accompany an exquisite yet easy-to-follow recipe collection. Sample recipes Light bites: carrot and chickpea pancakes, fish fritters, coriander and chili crab balls, sesame and ginger skewers, and more. Vegetables and lentils: chana masala, Baigan bharta, dhal makhani, beetroot curry Fish, Meat and Poultry: Masalas roast lamb, mussels in chili, ginger and curry leaf broth, saffron pot roast chicken, fish in tamarind sauce Breads and rice: mint parantha, seeded naan bread, mixed vegetable roti, onion and coriander stuffed naan Salads: tomato pickled ginger side salad, bean and lentil, steamed green beans in tomato mustard dressing Pickles and chutneys: cucumber, carrot and mint chutney, South Indian eggplant pickle, fruit chutney, apple pickle. Desserts and drinks: pistachio kulfi, almond and saffron cake, creamy honey and raisin vermicelli pots, masala chai, chili hot chocolate. This comprehensive book is a modern and familiar collection of accessible recipes that should be shared over and over again to inspire friends and family. Whether you've never had Indian food or want to make your favorite dishes at home, this is the perfect cookbook.

Savory Dinner Pies

The Carnivore Cookbook

More Than 80 Delicious Recipes from Around the World

To Share with Family and Friends

The Student Cookbook

More Than 220 Recipes from the Hudson Valley

Jamies Superfood für jeden Tag

FEATURED IN: LA Times • Relish Magazine • Epicurius.com • Eat Your Books • The Eagle Rock Boulevard-Sentinel • Men's Vow's • Powell's Books Blog • Bay Area Reporter • Passport Magazine Gaby Dalkin says: "Adam and Ryan make vegetarian recipes that are not only delicious but they'll satisfy any meat lover too!"

Molly Yeh says: "I love this book! It is truly impossible not to love Adam and Ryan and Husbands that Cook. Between the giggle-worthy headnotes and wildly craveable recipes, this is a book that you will use again and again, and all the while feel as if you are cooking with two great friends." From the award-winning bloggers behind Husbands That Cook comes a book of original recipes inspired by their shared love of vegetarian food, entertaining, world travel—and each other. Food has always been a key ingredient in Ryan Alvarez and Adam Merrin's relationship—and this cookbook offers a unique glimpse into their lives beyond their California kitchen. From their signature Coconut Curry with Chickpeas and Cauliflower, which was inspired by their first date at a shopping mall food court, to the Communication Breakdown Carrot Cake (which speaks for itself), these and other recipes reflect the husbands' marriage in all its flavor and variety. Written with the same endearing, can-do spirit of their blog, the husbands present more than 120 brand-new recipes—plus some greatest hits from the site—that yield delicious results every time. Each entry in Husbands That Cook is a reminder of how simple and satisfying vegetarian meal-making can be, from hearty main dishes and sides to healthy snacks and decadent desserts and drinks. Ryan and Adam also outline common pantry items and everyday tools you'll need to fully stock your kitchen. Whether you're cooking for one or feeding the whole family, this book is chock-full of great creative recipes for every day of the week, all year long.

Tired of genetically modified food, but unsure of what to make and how to cook it? Jere and Emilee Gettle, cofounders of the Baker Creek Seed Company and coauthors of The Heirloom Life Gardener, bring you all the delicious answers in The Baker Creek Vegan Cookbook. With a friendly voice, the Gettles take you through 125-plus vegan recipes that are healthy, easy to make, and appealing to vegetarians, meat-eaters, seasoned heirloom gardeners, and novice heirloom-eaters alike. The dishes are diverse in origin -- with several plucked from the family's own fabulous restaurant -- and will leave you satisfied at breakfast, lunch, dinner, and dessert. They also share their tips and tricks on canning and preserving, as well as the staples that you need in your kitchen. Replete with beautiful line drawings, this cookbook is a must-have for anyone interested in growing or eating heirloom vegetables and fruits. Some of the recipes you'll love . . . Pink Pearl Applesauce, Blueberry Pancakes, Cambodian Yellow Cucumber Salad with Crispy Shallots, Vegetable Tempura with Thai Basil, Heirloom Spaghetti Squash with Heirloom Tomato Spaghetti Sauce, Edamame Hummus, Melon Sorbet, and Heirloom Apple Pie

The Vegetarian Meat & Potatoes Cookbook

The Complete Gujarati Cookbook