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Filled with yummy, easy-to-prepare recipes and lots of ideas for making wholesome food fun, this cookbook encourages kids to get creative in the kitchen and start cooking. Each recipe features steps written just for kids so they can follow along with a little help from mom and dad. Whimsical illustration and colorful photos grab their attention and keep them engaged. Recipes for delicious, home-spun breakfasts, snacks, suppers, and desserts, such as French toast skewers with blueberry sauce, mini burgers with sweet potato fries, granola bites, orange-yogurt pops, and snowball cupcakes, will have your kids wanting to be in the kitchen cooking with you time and time again. Cooking with your kids is not only a great way to spend time together, it also teaches kids about food and entices them to try new flavors.

Williams-Sonoma has compiled over 370 of the best recipes and 200 photographs from the top selling Williams-Sonoma Collection to create the ultimate cookbook. Cooking today is multidimensional: it's about creating soul-warming comfort food for friends and family; making healthy, flavorful meals in a limited amount of time; inviting the flavors of ethnic cuisines into our kitchens; and preparing tasty, sumptuous meals for holidays and special occasions. The increasing availability of high-quality, local, and exotic ingredients has transformed the way we cook with delicious results. This comprehensive volume, with its tremendous breadth of recipes, reflects this new diverse interest in food. Among its more than 370 recipes are time-tested classics, fresh new favorites gleaned from restaurant menus, popular ethnic dishes customized for the home cook, and dozens of breakfast and dessert choices, from the simple to the spectacular. In short, The Williams-Sonoma Cookbook celebrates the pleasures of cooking in all its forms. Whether you are stir-frying a spicy basil-scented chicken dish for a simple weeknight supper, grilling fish steaks for a summer cookout, preparing a standing rib roast as the centerpiece for a multicourse special-occasion meal, or simply looking for a recipe for classic chocolate chip cookies or the ultimate cheesecake, this book is the perfect resource. The recipes are organized into twelve chapters so you can easily find the right dish for your needs. These include: Appetizers; Soups; Salads; Fish and Shellfish; Poultry; Beef and Veal; Pork and Lamb; Vegetables; Breads; Desserts; and Breakfast and Brunch. Sumptuous photographs for every recipe will show you how the finished dish should look. Dozens of photographed sidebars throughout the book illuminate cooking techniques, explain how to work with unfamiliar ingredients, and suggest flavorful sauces or condiments to accompany the main recipe. Among the recipes are classics that you will come back to again and again, like stuffed mushrooms, Cobb salad, potato gratin, Louisiana-style gumbo, bistro-style roast chicken, eggs Benedict, and devil's food cake. You will also find many dishes inspired by international flavors, such as pot stickers, gazpacho, tabbouleh, carnitas, tandooristyle chicken and tiramisu -- all destined to become new favorites in your home. Look, too, for plenty of kid-friendly recipes such as baked macaroni and cheese, chicken potpie, spaghetti and meatballs, and chocolate brownies, all of which could become some of the most-requested dishes in your cooking repertory. In addition to the recipes, a comprehensive reference section in the back of the cookbook offers dozens of the basic recipes you'll need for stocks and sauces, bread, pasta, and pie doughs, and dessert sauces and frostings. Also included are a full glossary of cooking terms and ingredients as well as cooking charts that will make it easy for you to find ingredient substitutes, doneness temperatures for meat and poultry, measurement equivalents, and more. No matter the occasion, The Williams-Sonoma Cookbook will provide the perfect recipe and plenty of inspiration for many years to come.

IACP Cookbook Award Nominee · Salvation for every busy parent who longs to make mealtimes relaxing, fun—and healthy, from the creator of Crunch a Color™ Like many parents, Jennifer Tyler Lee struggled to get her kids to eat healthy, balanced meals. The answer, she discovered, was making it a game. "We'll try one new food each week," she told her kids. "You pick!" She called it the 52 New Foods Challenge. In this week-by-week guide, Lee gives parents practical tips to dramatically change the way their families eat. Her helpful advice and the simple rules that her family followed will show parents how to start eating healthy every week of the year. Each week offers a healthy new food to try, from artichokes to zucchini, and includes easy recipes and fun activities to work on as a family—from learning to cook together to enjoying the farmers' market to even experimenting with growing your own food. With more than 150 simple, healthy recipes and advice from nationally acclaimed nutrition experts, The 52 New Foods Challenge shows parents how to enjoy mealtimes, plant the seeds of change at their family table, and easily incorporate healthy habits every day of the year. Guaranteed to inspire a child's creativity and confidence in the kitchen and beyond, The 52 New Foods Challenge is the perfect companion for any busy parent who wants to stop stressing over mealtime and find a creative, playful solution to make this family ritual relaxing and fun.

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.

Presents easy-to-prepare dessert recipes for middle-school-aged cooks, including such items as strawberry shortcake, rocky road fudge, and ice cream sandwiches.

Easy and compelling recipes for kids and parents to enjoy as they spend time together. Packed with more than 60 yummy recipes for easy-to-make treats, from crepes and cookies to fish tacos and nachos, Williams-Sonoma Cooking for Kids makes cooking loads of fun! This book features gorgeous photography and colorful illustrations in a fun, uncomplicated book that kids and parents are sure to

love. Kids will love dishes like cinnamon-swirl French toast for breakfast, or granola bars for after-school snacks. Lots of colorful illustrations and fun facts ensure they will have a blast whipping up their own creations in the kitchen. Delicious and simple, the recipes inspire creativity while teaching the basics of healthy eating and giving kids skills they can use throughout their lives.

This deliciously cute cookbook is an introduction to baking for kids ages 3 to 12, and includes 14 tasty, easy-to-follow and fun-to-look-at cookie recipes, each illustrated with colorful animal paintings and other watercolors from the Kids-Did-It! Designs® kids' art collection. Imagine yummy Chocolate Chipmunks, Peanut Butterflies, Dragon Crisps or Peppermint Pig Puffs. The book is creative and engaging, with delightful illustrations, simple step-by-step recipes using everyday ingredients and instructive measuring graphics that help make the recipes easy to understand. "My personal favorites are the MoonMelts," says author, art teacher and baker, Michelle Abrams. "Picture delicious, gooey marshmallow cream stuffed between two cocoa cookies floating in a colorful field of planets and stars! "This playful cookbook appeals to anyone looking for something fun to do with kids. Even better, the recipes are easy AND delicious, each young illustrator earns a royalty - plus, it makes a great gift!"

Expert dishes for every occasion—with step-by-step guidance and basic tips for aspiring culinary geniuses. There is no better way to learn how to cook like a pro than to start with a comprehensive collection of super tasty and reliable recipes supported by step-by-step directions and illustrated techniques. From breakfast, soups, salads, and snacks to main courses and desserts, the more than seventy-five recipes in these pages equip the aspiring junior chef with expert dishes for every occasion. Whether you're interested in whipping up apple pancakes to start the day, frying crispy Japanese tempura, making Italian gnocchi from scratch, roasting a holiday turkey, or perfecting the art of the pie crust, the recipes in these pages will soon have you cooking like a master chef.

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

Provides more than fifty easy-to-follow recipes for menus that cover breakfast and lunch, dinner, side dishes, snacks, and desserts.

Eat your way to better health with this New York Times bestseller on food's ability to help the body heal itself from cancer, dementia, and dozens of other avoidable diseases. Forget everything you think you know about your body and food, and discover the new science of how the body heals itself. Learn how to identify the strategies and dosages for using food to transform your resilience and health in Eat to Beat Disease. We have radically underestimated our body's power to transform and restore our health. Pioneering physician scientist, Dr. William Li, empowers readers by showing them the evidence behind over 200 health-boosting foods that can starve cancer, reduce your risk of dementia, and beat dozens of avoidable diseases. Eat to Beat Disease isn't about what foods to avoid, but rather is a life-changing guide to the hundreds of healing foods to add to your meals that support the body's defense systems, including: Plums Cinnamon Jasmine tea Red wine and beer Black Beans San Marzano tomatoes Olive oil Pacific oysters Cheeses like Jarlsberg, Camembert and cheddar Sourdough bread The book's plan shows you how to integrate the foods you already love into any diet or health plan to activate your body's health defense systems-Angiogenesis, Regeneration, Microbiome, DNA Protection, and Immunity-to fight cancer, diabetes, cardiovascular, neurodegenerative autoimmune diseases, and other debilitating conditions. Both informative and practical, Eat to Beat Disease explains the science of healing and prevention, the strategies for using food to actively transform health, and points the science of wellbeing and disease prevention in an exhilarating new direction.

A story about the trials and triumphs of a Black chef from Queens, New York, and a White media entrepreneur from Staten Island who built a relationship and a restaurant in the Deep South, hoping to bridge biases and get people talking about race, gender, class, and culture. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY GARDEN & GUN • "Black, White, and The Grey blew me away."—David Chang In this dual memoir, Mashama Bailey and John O. Morisano take turns telling how they went from tentative business partners to dear friends while turning a dilapidated formerly segregated Greyhound bus station into The Grey, now one of the most celebrated restaurants in the country. Recounting the trying process of building their restaurant business, they examine their most painful and joyous times, revealing how they came to understand their differences, recognize their biases, and continuously challenge themselves and each other to be better. Through it all, Bailey and Morisano display the uncommon vulnerability, humor, and humanity that anchor their relationship, showing how two citizens commit to playing their own small part in advancing equality against a backdrop of racism.

Your all-inclusive, recipe-packed guide to mastering any high-power blender. Inside this book, you'll find more than thirty easy, innovative recipes for using a Vitamix® Professional Series™ blender for any meal of the day, from breakfast to dinner, and including snacks and desserts. Also included in this inspired cookbook is a primer on using your blender, with useful tips and tricks. Recipes include Pork Tenderloin with Plum Chutney; Carrot-Ginger Soup; Spinach and Tomato Frittata; Pico De Gallo; Frozen Margaritas; Pulled Pork Sliders with Coleslaw; Chicken and Cheese Enchiladas; Strawberry

Sorbet, and many more. Whether you want to make a nutrition-packed smoothie, a hearty soup, or a delicious dip, *The Perfect Blending Cookbook* will enhance your meals and snacks with outstanding recipes everyone will love.

Easy-to-bake treats and desserts that let kids develop their kitchen skills! Featuring step-by-step instructions and full-color photos for over thirty sweet and savory recipes, this easy-to-follow book helps teach young people the baking basics and lets them create tantalizing treats. Beginning with a quick primer on pan prep and necessary ingredients, *Junior Baker* offers easy recipes that make baking a cinch. *Junior Baker* will inspire kids to have fun in the kitchen while providing simple instructions on how to bake up a scrumptious collection of sweet and savory favorites. Recipe highlights include: Lemon Poppy Seed Loaf Bread, Cinnamon Monkey Bread, Chocolate Tart, Lemon and Vanilla Cheesecake, Confetti Birthday Cake, Raspberry-Swirled Meringues, Cookies and Cream Cupcakes, Pumpkin Whoopie Pies, Brown Butter Rice Krispy Treats, Garlic and Herb Focaccia, Soft Pretzels and much more! This companion title to *Junior Chef* will be a staple for your young connoisseur!

Inside these pages you'll discover just how fun and easy cooking can be! Learn to make more than 30 delicious recipes, from breakfast and main courses to snacks and desserts, and impress your family and friends while your cooking skills blossom.

The first major Gullah Geechee cookbook from "the matriarch of Edisto Island," who provides delicious recipes and the history of an overlooked American community The history of the Gullah and Geechee people stretches back centuries, when enslaved members of this community were historically isolated from the rest of the South because of their location on the Sea Islands of coastal South Carolina and Georgia. Today, this Lowcountry community represents the most direct living link to the traditional culture, language, and foodways of their West African ancestors. *Gullah Geechee Home Cooking*, written by Emily Meggett, the matriarch of Edisto Island, is the preeminent Gullah cookbook. At 89 years old, and with more than 50 grandchildren and great-grandchildren, Meggett is a respected elder in the Gullah community of South Carolina. She has lived on the island all her life, and even at her age, still cooks for hundreds of people out of her hallowed home kitchen. Her house is a place of pilgrimage for anyone with an interest in Gullah Geechee food. Meggett's Gullah food is rich and flavorful, though it is also often lighter and more seasonal than other types of Southern cooking. Heirloom rice, fresh-caught seafood, local game, and vegetables are key to her recipes for regional delicacies like fried oysters, collard greens, and stone-ground grits. This cookbook includes not only delicious and accessible recipes, but also snippets of the Meggett family history on Edisto Island, which stretches back into the 19th century. Rich in both flavor and history, Meggett's *Gullah Geechee Home Cooking* is a testament to the syncretism of West African and American cultures that makes her home of Edisto Island so unique.

A year's worth of salad ideas features seasonally inspired options for every month and includes suggestions for special occasions, providing instructions for such dishes as chickpea salad with mint and spicy crab salad.

America's Test Kitchen Kids brings delicious science to your kitchen! Over 75 kid-tested, kid-approved recipes and experiments teach young chefs about the fun and fascinating science of food. This is the fourth book in the New York Times bestselling cookbook series for Young Chefs. Why do some cheeses melt better than others? Why does popcorn "pop"? How does gelatin work? Answer these questions (and wow your friends and family!) by cooking the best-ever skillet pizza, easy chocolate popcorn, and galactic mirror cake... and more! Plus, fun science experiments to do in your home kitchen. With *The Complete Cookbook for Young Scientists*, emerging scientists and young chefs will feel confident in the kitchen, proud of their accomplishments, and learn the basics of food science along the way.

'The dining room has long attracted old-world grandees and now enjoys a new stream of gastronomes eager to try Williams' "Menu Surprise" for the first time ... Extraordinary standards.' - British GQ '[John Williams] distinctive classical British dishes match their beautiful surrounding.' - Telegraph 'These establishments have long and illustrious histories, but the cooking at both has never been better than it is today.' - Rebecca Burr, Editor of the Michelin Guide 'John's remarkable career is an example to anyone who wants to become the very best in the culinary world.' - Andrew Oxley, Head of Hotel & Hospitality Services at The AA The Ritz: The Quintessential Cookbook is the first book to celebrate recipes of the dishes served today, at lunch and at dinner. The book features 100 delicious recipes, such as Roast scallops bergamot & avocado, Saddle of lamb belle époque and Grand Marnier Soufflé, and is divided into the four seasons: spring, summer, autumn and winter. The recipes reflect the glorious opulence and celebratory ambience of The Ritz; seasonal dishes of fish, shellfish, meat, poultry and game. Desserts include pastries, mousses, ice creams and spectacular, perfectly-risen soufflés. There are recipes that are simple and others for the more ambitious cook, plus helpful tips to guide you at home. Along the way, John Williams shares his culinary philosophy and expertise. For any cook who has wondered how they do it at The Ritz, this book will provide the answers. There will be plenty of entertaining tales about the hotel and unique glimpses of London's finest kitchen beneath ground.

Offering an insider's guide to the recipes, ingredients and traditions that define international city cuisine, this series is destined to become the definitive cookbook collection for those who are passionate about food and travel.

Homemade pizza is expertly achievable with the easy-to-follow directions and delicious recipes from the Williams Sonoma Test Kitchen chefs. More than 20 inspired pizza recipes—plus five options for dough and four types of sauces—provide everything you need to make pizzas like a pro. Simple instructions and no-fuss baking techniques ensure delicious success, whether you're baking in a standard oven, an outdoor grill, a large backyard pizza oven, or a small countertop oven. Sample recipes include: Pizza with Shaved Asparagus, Melted Leeks & Burrata; Quattro Stagioni Pizza; Potato, Bacon & Rosemary Pizza; Sei Formaggi Pizza; Peso Pizza with Summer Squash, Sweet Corn & Pecorino; Fig & Prosciutto Pizza with Caramelized Onions & Gorgonzola; Sausage Pizza with Fennel & Ricotta; Wild Mushroom Pizza with Thyme & Fontina; Peach, Prosciutto & Arugula Pizza.

The IBPA Awards winner that's packed with more than forty delicious, easy-to-follow recipes fit for any occasion—and perfect for every baker-in-progress. It's easy to understand why baking is so much fun. There's nothing quite as satisfying as measuring and mixing ingredients, putting dough or batter into a hot oven, watching—and smelling!—the transformation during baking, and finally removing delicious sweets from the oven. But the best part is sharing the treats you made with love with your friends and family. *American Girl Baking* provides decadent and delightfully simple recipes that everyone will love. Cookies: From cookie flower pops and cinnamon-sugar snickerdoodles to pinwheel icebox cookies to ice cream sandwiches—find something for every craving. Cupcakes: With kid-favorites flavors like PB & J, s'mores and snowball, and more adult flavors like carrot cake, red velvet, and white chocolate and raspberry, there's something for every family member. Madeleines: Honey or orange, chocolate or vanilla, no matter what flavor they are—madeleines are a delicious and dainty treat! Baking: A wide range of sweets as diverse as chocolate truffles, rocky road fudge, fruity turnovers, caramel-glazed blondies, and everything in between. Whether you follow each recipe step-by-step or add your own unique twist, baking is a great opportunity to let your personality shine and to create mouthwatering goodies. *The American Girl Baking* book goes with the exclusive line of bakeware products from Williams-Sonoma and American Girl, but these delicious recipes

can be made with the utensils you already have in your home.

Recipes and tips for making delicious dishes with less oil—and less toil—using this innovative kitchen tool. In this new collection of fantastic recipes designed for the air fryer, discover how easy it is to prepare healthier fried, baked, roasted, and grilled foods with this clever cooking tool. Its patented design uses hot air flow to quickly cook delicious, crisp food—without loads of oil. Along with a great arsenal of lightened-up and quick-cooking recipes—savory and sweet dishes including Za'atar Avocado Fries with Tahini Sauce, Nashville Hot Popcorn Chicken Sandwich, Harissa-Spiced Whole Chicken, and Spiced Apple Pot Tarts—you'll also find a thorough primer on how to use an air fryer for best-tasting results plus expert tips and tricks. Whether you're expanding your recipe repertoire or looking for a well-curated collection, these air fryer delights are sure to become favorites in your home.

A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. "A sweet book full of incredible photography, delightfully simple recipes, and so, so much love."—Alison Roman, author of *Dining In NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND FOOD52* Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in *Simple Cake*, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat—such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake—for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

The kids are taking over the kitchen! Deanna F. Cook presents more than 50 recipes designed for the cooking abilities and tastes of children ages 6 to 12. Basic cooking techniques are explained in kid-friendly language, and recipes include favorites like applesauce, French toast, popcorn chicken, pizza, and more. Full of fresh, healthy ingredients and featuring imaginative presentations like egg mice, fruit flowers, and mashed potato clouds, *Cooking Class* brings inspiration and confidence to the chefs of the future.

Describes the culinary tradition of San Francisco, and offers forty-five recipes for appetizers, main dishes, vegetable dishes, and desserts.

A collection of beautiful cookbooks packed with more than 200 scrumptious recipes. Each volume includes hundreds of glorious full-color photographs, inspiring menus, helpful tips and hints for preparation, and an extensive glossary of ingredients and cooking terms.

Designed for kids age 9 and up, this full-course cookbook is packed with kid-friendly recipes, great photos, and easy-to-follow instructions.

Cooking is child's play! Bunny Rabbit Pancakes? Hot Diggity Dog Pizza Boats? Jiggly Fruit Salad? Now you can make them all—and lots more! This fun and friendly cookbook is bursting with great eats everybody will love, plus all the basic how-to's and tips every young cook needs. Rise and shine breakfasts, fruity favorites and fresh-baked treats, a bunch of great lunches, fingerlicking sandwiches and more. Scrumptious suppers and sides dinners that will "wow" your parents. Tasty tidbits and snack-time bites perfect for weekends or after school. Festive party food including Halloween, afternoon tea and slumber parties. Awesome desserts super sweets like Night Crawler Cupcakes and Frozen Brownie Sundae. Easy-cooking features "Tools You Need" list for each recipe; clear how-to instructions; color photo of each recipe; "Adult Helper" icons; safety information and more. For more great recipes visit Pillsbury.com

A stunningly beautiful series of cookbooks celebrates the culinary traditions of people and places from around the world, with a collection of authentic recipes, in-depth culinary essays, full-color photographs, and a close-up look at the dishes, ingredients, traditions, and foods that define each city's cuisine.

Compiled by the founder of the Williams-Sonoma cooking equipment company, the first section of this cookbook presents information and advice on both basic and specialty cooking equipment, while the second section utilizes this equipment to its best advantage.

The much-anticipated cookbook from "New York's Most Perfect Restaurant" (*The New Yorker*), featuring impossibly flavorful, vegetable-centric Italian dishes, from Fresh Pasta Squares with Fava Pesto to Meyer Lemon Risotto. "Via Carota is one of my very favorite restaurants in New York City, and this cookbook perfectly captures its magic: simple, seasonal, organic, local, and profoundly delicious, these are recipes that I want to eat all the time." —Alice Waters James Beard Award-winning chefs Jody Williams and Rita Sodi share the secrets of their beloved restaurant, which has become synonymous with New York City's Greenwich Village. Since 2014, Via Carota has been a destination for food lovers, celebrities, and well-informed travelers because of its impeccable Italian fare. Emphasizing vegetables and seasonal cooking, the dishes that come out of Williams and Sodi's kitchen are astonishing in their simplicity yet dazzling in their elegance. Now, with this beautiful, deeply personal cookbook, they share the keys to cooking Via Carota's traditional (but not too traditional) cuisine at home. Here are more than 140 recipes, including: Lasagna Cacio e Pepe Roasted Carrots with Spiced Yogurt and Pistachios Tuscan Onion Soup Potato Gnocchi Sweet Ricotta Cake and more! Here, too, is the restaurant's signature Insalata Verde—that celebrate the bounty of every time of the year, highlighting the very best uses for the most delicious seasonal produce, from spring peas to summer squashes, autumnal legumes to winter citrus.

New York mayor Eric Adams is on a mission to tackle one of the most stubborn health problems in the country: chronic disease in the African American community. African Americans are heavier and sicker than any other group in the U.S., with nearly half of all Black adults suffering from some form of cardiovascular disease. After Adams woke up with severe vision loss one day in 2016, he learned that he was one of the nearly 5 million Black people living with diabetes—and, according to his doctor, he would have it for the rest of his life. A police officer for more than two decades, Adams was a connoisseur of the fast-food dollar menu. Like so many Americans with stressful jobs, the last thing he wanted to think about was eating healthfully. Fast food was easy, cheap, and comfortable. His diet followed him from the squad car to the state senate, and then to Brooklyn Borough Hall, where it finally caught up with him. But Adams was not ready to become a statistic. There was a better option besides medication and shots of insulin: food. Within three months of adopting a plant-based diet, he lost 35 pounds, lowered his cholesterol by 30 points, restored his vision, and reversed his diabetes. Now he is on a mission to revolutionize the health of not just the borough of Brooklyn, but of African Americans across the country. Armed with the hard science and real-life stories of those who have transformed their bodies by changing their diet, Adams shares the key steps for a healthy, active life. With this book, he shows readers how to avoid processed foods, cut down on salt, get more fiber, and substitute beef, chicken, pork, and dairy with delicious plant-based alternatives. In the process he explores the origins of soul food—a cuisine deeply important to the Black community, but also one rooted in the horrors of slavery—and how it can be reimagined with healthy alternatives. Features more than 50 recipes from celebrities and health experts, including Paul McCartney, Queen Afua, Jenné Claiborne, Bryant Jennings, Charity Morgan, Moby, and more! The journey to good health begins in the kitchen—not the hospital bed!

Mexico's rich and diverse culinary traditions include countless complex and vibrant dishes. In these

pages, you will find recipes that capture the best of the cuisine, from mole poblano, a long-simmered blend of chiles, seeds, and spices, to bright-flavored ceviche dressed with fresh citrus juice. A chapter on desserts also tempts, whether you crave chocolate cake with chile-infused whipped cream or coffee and Kahlúa flan. Williams-Sonoma Collection Mexican offers more than 40 recipes, including well-loved classics and many other timeless dishes. For a casual dinner, fill warm corn tortillas with tender morsels of carnitas or chunks of fresh fish lightly fried to a crisp golden brown. Or, plan a summer supper of watercress salad tossed with orange, jicama, and avocado; creamy corn and poblano chile soup; and delicate sea bass topped with salsa verde. Versatile and delicious, Mexican food is always irresistible. Full-color photographs of each dish help you decide which one to prepare, and each recipe is accompanied by a photographic side note that highlights a key ingredient or technique, making Mexican more than just a superb collection of recipes. Including all the basics and an extensive glossary, this essential volume will help you create and enjoy many delicious Mexican meals.

Saddle up, ride 'em out and get cookin'—cowpoke style! Yeehaw! Kids who are ready to live the life of a cowpoke will delight in Zac Williams' latest children's cookbook, *Little Cowpokes*. Range riders will learn to whip up tasty vittles such as Buckin' Bull Nachos, Get Along Pretzel Doggies, Slow-Cooked Smoky Brisket, Cinnamon Churro Sundae, Pioneer Honey Taffy and more! This here collection of recipes is guaranteed to be just the ticket to delicious cowpoke kiddie cookin', packed with simple step-by-step recipes and fun photographs as well as style ideas for Wild West parties, chuck wagon cookouts, sagebrush get-togethers, and rodeo roundups.

If there is only one book to include in a couple's kitchen library the first few years after their wedding, the *Newlywed Cookbook* is it. Designed for both novice and expert cooks alike, it includes inspiring ideas for everything from weeknight suppers to Saturday dinner parties with friends and cozy breakfast in bed. With nearly 200 contemporary, easy-to-follow, seasonal recipes, this essential volume will help make every moment shared in the kitchen special. When most people tie the knot, they probably already have some sense of their way around a kitchen. What makes the newlywed kitchen unique is the way you experience it together and what it says about you as a couple. The *Newlywed Cookbook* aims to help today's couples inhabit their kitchen. The recipes are infused with global flavors, seasonal ingredients, some retro nostalgia, and lots of flexibility—most can be customized to suit your particular tastes. Introduction includes recommendations for cooking for two, cooking for a crowd, setting the table and setting up the kitchen, as well as sections about wine and beer. Recipes are divided by Breakfast & Brunch, Starters & Snacks, Soups & Salads, Pasta, Pizza & Risotto, Main Courses, Side Dishes and Desserts, along with Kitchen Essentials, Essential Tools and Basic Recipes. Each recipe is accompanied by step by step instructions and full-color photographs to help guide you through the process. Recipe highlights include Glazed Doughnuts, Raised Waffles with Strawberry-Rhubarb Compote, California Breakfast Bowls, Tomato & Feta Tart, Crab Cakes with Lemon Aioli, Pork Ramen with Bean Sprouts, Chicken Tortilla & Lime Soup, Grain Salads, Pizza Four Ways, Ravioli with Bitter Greens & Toasted Walnut Butter, White Lasagna with Mushrooms & Prosciutto, Lemongrass Shrimp Skewers, Korean Short Ribs, Bacon Wrapped Filet Mignons, Cheese Soufflé,

Caramelized Brussels Sprouts, Scalloped Potatoes with Leeks & Gruyère, Individual Tiramisu with Espresso & Rum, Salted Caramel Apple Pie, Fresh Lemon Mousse, Coffee Crunch Ice Cream, Peanut Butter and Sea Salt Cookies, and many more! Nominated for a 2018 IACP (International Association of Culinary Professionals) Cookbook Award!

The ultimate gift for newly married or engaged couples, *Two in the Kitchen* features a modern design, sprightly illustrations, lush photography, and 150 recipes for every occasion—from breakfast and brunch to cocktail hour to weeknight dinners for two to dinner parties to holidays. “We both grew up in households in which family mealtime was sacred, and the rituals surrounding eating and drinking have continued to define and unite us. Cooking together is a way of reveling in each other and in our union. We hope that you will find the same bliss in the kitchen that we do.” — Christie & Jordan With an elegant design, colorful illustrations, gorgeous photography, and a charismatic young couple, Jordan Mackay and Christie Dufault, writing friendly and helpful text, this title looks and feels like a gift and is filled with classic recipes and resonant information for modern newlyweds. Jordan and Christie draw on their experience—he's a wine and spirits writer and she's a sommelier and instructor at the CIA in Greystone—to add contemporary topics to the mix, such as a focus on drinks, how to set up a home bar, how to cook happily with your spouse and entertain family and friends. Additionally, five other couples from spanning the country share their secrets and tips for achieving kitchen bliss. Besides a diverse array of 150 recipes for every occasion and taste, each chapter opens with a handful of prose recipes offering inspirational ideas for quick dishes—from smoothies and scrambles to crostini and sparkling drinks—speaking to novice cooks looking for fresh and easy recipes. Practical advice like how to sharpen knives, take care of cutting boards, and store food in the freezer, and fun ideas like creating a music playlist for a dinner party are presented in short, easy-to-read sidebars throughout the front of the book. From dozens of recipes for every occasion to advice and entertaining know-how from couples who cook, this book will lead the way to happiness in the kitchen. Real couples Six couples from across America share their tricks, first-hand experience, and knowledge gained cooking together. Kitchen advice Includes practical information, from kitchen planning and equipment to stocking the pantry and buying wineglasses. Go-to recipes From breakfast and brunch to cocktail hour and weeknight dinners, a collection of recipes ideal for newlyweds.

One of two debut installments in a new children's series, a guide for young cooks between the ages of eight and eleven provides kid-friendly recipes ranging from favorite classics to more adventurous dishes, including macaroni and cheese, chicken noodle soup, and quesadillas.

Boys and girls will love the creepy monster recipes in this cookbook for kids! It includes 30 recipes for themed desserts, snacks, parties, get-togethers, or everyday fun. Fans of werewolves, vampires, mummies, zombies, swamp creatures, and more will find just what they are looking for. Try Coffin Crunchers, Screams after Dark Snack Mix, Prince of the Night Pizza, Mad Scientist Mix-up or Trifle with Death. Beautiful full color photography, cooking and safety tips, and easy-to-follow step-by-step instructions will have your little monsters cooking in the kitchen in no time.