

# So Cookbook

Natasha Allegri

**Cooking Comically** Tyler Capps,2013-10-01 This is not your grandma's cookbook. Cooking should be as much fun as reading a comic book. Recipes should be cheap and easy. And the food has to taste good. That's where Cooking Comically comes in. Tyler Capps, the creator of recipes like 2 a.m. Chili that took the Internet by storm, offers up simple, tasty meals in a unique illustrated style that will engage all your senses. These dishes are as scrumptious to eat as they are easy to make. This collection includes all-time favorites and original recipes from Cooking Comically, including Sexy Pancakes, Bolognese for Days, Mash-Tatoes, Pulled Pork (aka Operation Man-Kitchen), and Damn Dirty Ape Bread. Perfect for those who can barely boil water but are tired of ramen and fast food. Stop slaving. Start cooking.

**Low-So Good** Jessica Goldman Fong,2016-06-14 This low-sodium cookbook and eating guide shares seventy delicious, healthy recipes plus restaurant advice and more from the creator of SodiumGirl.com. Many common medical conditions—such as heart disease, hypertension, kidney disease, and diabetes—require lowering our sodium intake. But living a healthier, low-sodium lifestyle doesn't have to mean giving up on great, flavorful food. In this guide, Sodium Girl Jessica Goldman Fong teaches you how to live Low-So Good. Jessica shares signature swaps, a seven-day Taste Bud Reboot, a transformation workbook, 70+ recipes for much-loved food (including fries, cake, and dips), and advice for every part of life. And with a focus on fresh ingredients and creative cooking, Low-So Good will inspire anyone with a special diet to live well every day.

**My First Cook Book** David Atherton,Rachel Stubbs,2020-08 View more details of this book at [www.walkerbooks.com.au](http://www.walkerbooks.com.au)

**My Shanghai** Betty Liu,2021-03-11 One of the Best Cookbooks of 2021 by the New York Times Experience the sublime beauty and flavor of one of the oldest and most delicious cuisines on earth: the food of Shanghai, China's most exciting city, in this evocative, colorful gastronomic tour that features 100 recipes, stories, and more than 150 spectacular color photographs. Filled with galleries, museums, and gleaming skyscrapers, Shanghai is a modern metropolis and the world's largest city proper, the home to twenty-four million inhabitants and host to eight million visitors a year. "China's crown jewel" (Vogue), Shanghai is an up-and-coming food destination, filled with restaurants that specialize in international cuisines, fusion dishes, and chefs on the verge of the next big thing. It is also home to some of the oldest and most flavorful cooking on the planet. Betty Liu, whose family has deep roots in Shanghai and grew up eating homestyle Shanghainese food, provides an enchanting and intimate look at this city and its abundant cuisine. In this sumptuous book, part cookbook, part travelogue, part cultural study, she cuts to the heart of what makes Chinese food Chinese—the people, their stories, and their family traditions. Organized by season, My Shanghai takes us through a year in the Shanghai culinary calendar, with flavorful recipes that go beyond the standard, well-known fare, and stories that illuminate diverse communities and their food rituals. Chinese food is rarely associated with seasonality. Yet as Liu reveals, the way the Shanghainese interact with the seasons is the essence of their cooking: what is on a dinner table is dictated by what is available in the surrounding waters and fields. Live seafood, fresh meat, and ripe vegetables and fruits are used in harmony with spices to create a variety of refined dishes all through the year. My Shanghai allows everyone to enjoy the homestyle food Chinese people have eaten for centuries, in the context of how we cook today. Liu demystifies Chinese cuisine for home cooks, providing recipes for family favorites that have been passed down through generations as well as authentic street food: her mother's lion's head meatballs, mung bean soup, and weekday stir-fries; her father-in-law's pride and joy, the Nanjing salted duck; the classic red-braised pork belly (as well as a riff to turn them into gua bao!); and core basics like high stock, wontons, and fried rice. In My Shanghai, there is something for everyone—beloved noodle and dumpling dishes, as well as surprisingly light fare. Though they harken back centuries, the dishes in this outstanding book are thoroughly modern—fresh and vibrant, sophisticated yet understated, and all bursting with complex flavors that will please even the most discriminating or adventurous palate.

**That Sounds So Good** Carla Lalli Music,2021-10-19 NEW YORK TIMES BESTSELLER • Recipes to

match every mood, situation, and vibe from the James Beard Award-winning author of *Where Cooking Begins* **ONE OF THE TEN BEST COOKBOOKS OF THE YEAR:** San Francisco Chronicle • **ONE OF THE BEST COOKBOOKS OF THE YEAR:** Time Out, Glamour, Taste of Home Great food is an achievable part of every day, no matter how busy you are; the key is to have go-to recipes for every situation and for whatever you have on hand. The recipes in *That Sounds So Good* are split between weekday and weekend cooking. When time is short, turn to quick stovetop suppers, one-pot meals, and dinner salads. And for the weekend, lean into lazy lunches, simmered stews, and hands-off roasts. Carla's dishes are as inviting and get-your-attention-good as ever. All the recipes—such as Fat Noodles with Pan-Roasted Mushrooms and Crushed Herb Sauce or Chicken Legs with Warm Spices—come with multiple ingredient swaps and suggestions, so you can make each one your own. *That Sounds So Good* shows Carla at her effortless best, and shows how you can be, too.

***Sam the Cooking Guy: Recipes with Intentional Leftovers*** Sam Zien, 2020-11-10 20 master recipes, more than 100 dishes—weeknight cooking has never been so exciting or so easy! Say goodbye to fourth-night-in-a-row meat loaf and identical containers of tragically “meal-prepped” chicken thighs. YouTube cooking sensation and restaurateur Sam the Cooking Guy is here to save us from mediocre leftovers. With 20 bulk-cooking master dishes, each featuring a main protein, with corresponding follow-up meals that all benefit from the work you’ve already done, Sam ensures that you’ll never be bored in the kitchen again! Sam’s recipes are simple and quick, but never tired. Your Mexican Meat Loaf from Sunday can shapeshift into Tuesday night’s Tacos or Thursday’s Sloppy Joes. Monday’s Roast Chicken becomes Wednesday’s Thai Chicken Curry or Friday’s Baked Taquitos. “Aw man, Beer-Braised Short Ribs again?” “Nah: Short Rib Egg Rolls!” Sam’s genuine and engaging personality, along with vibrant color photography, makes this book a lifesaver for busy folks who are looking for dinners that they can finally be excited about.

***Super Natural Every Day*** Heidi Swanson, 2011-04-05 HEIDI SWANSON'S approach to cooking whole, natural foods has earned her a global readership. From her Northern California kitchen, she introduced us to a less-processed world of cooking and eating through her award-winning blog, 101 Cookbooks, and in her James Beard Award-nominated cookbook, *Super Natural Cooking*, she taught us how to expand our pantries and integrate nutrient-rich superfoods into our diets. In *Super Natural Every Day*, Heidi helps us make nutritionally packed meals part of our daily repertoire by sharing a sumptuous collection of nearly 100 of her go-to recipes. These are the dishes that Heidi returns to again and again because they're approachable, good for the body, and just plain delicious. This stylish cookbook is equal parts inspiration and instruction, showing us how to create a welcoming table filled with nourishing food for friends and family. The seductively flavorful vegetarian recipes for breakfast, lunch, dinner, snacks, treats, and drinks are quick to the table but tasty enough to linger over. Grab a Millet Muffin or some flaky Yogurt Biscuits for breakfast on the go, or settle into a lazy Sunday morning with a stack of Multi-grain Pancakes and a steaming cup of Ginger Tea. A bowl of Summer Squash Soup or a couple of Chanterelle Tacos make for a light and healthy lunch, and for dinner, there's Black Sesame Otsu, Pomegranate-Glazed Eggplant with Tempeh, or the aptly named Weeknight Curry. Heidi's Rose Geranium Prosecco is the perfect start to a celebratory meal, and the Buttermilk Cake with fresh plums or Sweet Panzanella will satisfy even the most stubborn sweet tooth. Gorgeously illustrated with over 100 photos that showcase the engaging rhythms of Heidi's culinary life and travels, *Super Natural Every Day* reveals the beauty of uncomplicated food prepared well and reflects a realistic yet gourmet approach to a healthy and sophisticated natural foods lifestyle.

***Brenda Gantt It's Gonna Be Good, Y'all*** Brenda Gantt, 2021-09

***Easy Eats: A Bee and PuppyCat Cookbook*** Natasha Allegri, 2016-08-02 Food! Bee and PuppyCat from the popular YouTube series of the same name love to eat, well, almost everything. Their never-ending quest for their next meal or snack leads them on adventures through space and time. Make food magical with this beautifully illustrated Bee and Puppypcat cookbook of tasty recipes and cooking tips and tricks. Chock-full of delicious dishes, this book is for beginner or experienced cooks and intergalactic temp workers alike.

**Edible Selby** Todd Selby, 2012-10-01 DIVPhotographer Todd Selby is back, this time focusing his lens on the kitchens, gardens, homes, and restaurants of more than 40 of the most creative and dynamic figures working in the culinary world today. He takes us behind the scenes with Noma chef René Redzepi in Copenhagen; to Tokyo to have a slice with pizza maker Susumu Kakinuma; and up a hilltop to dine at an inn without an innkeeper in Valdobbiadene. Each profile is accompanied by watercolor illustrations and a handwritten questionnaire, which includes a signature recipe. Reveling in the pleasures of a taco at the beach, foraging for wild herbs, and the art of the perfectly cured olive, Selby captures the food we love to eat and the people who passionately grow, cook, pour, and serve these incredible edibles every day. Praise for *Edible Selby*: "Todd Selby has turned his curious eye to the kitchens of some of the world's most imaginative cooks, artisans, and foragers. Far too often, food and the people who produce it are hidden behind closed doors or lost in an industrial food system, so it's heartening to see this book champion those who have nothing to hide. With Todd's trademark good humor and disarmingly quirky style, *Edible Selby* is a pure celebration of the creativity and authenticity of the wonderful individuals who are bringing real food to the table." - Alice Waters, owner of Chez Panisse Restaurant "Todd Selby's foray into the world of food is every bit as intriguing as his eccentric take on the world of interiors. Long live Signor Selby!" - Simon Doonan, Barneys New York creative ambassador "Edible Selby captures the energy and excitement of today's food world. This book is pure Selby." - Thomas Keller, The French Laundry "Books On My Gifts List...Photographer Todd Selby's scrapbook reportage on passionate cooks and famous chefs around the world. Messy, magnificent, inspiring." —Food & Wine magazine "Exploring the world for food, that's what *Edible Selby* is all about...and hopefully, you get really hungry when you read it." —New York Daily News "Photographer Todd Selby has an uncanny eye for the beauty of the unconventional kitchen; in his second book, he features cooks, chefs, and other culinary creative types in their workspaces—complete with recipes and witty hand-drawn illustrations." —Saveur "This is a book to read on the couch and leave there. Next you'll want to go to the kitchen and get crazy and make a mess. You will let your hair down, and the meal will be infused with life." —TheKitchn.com /div

**The I'm-So-Hungover Cookbook** Jack Campbell, 2019-05-07 Glorious carbs are not the hero any of us want on a Saturday morning—it's the hero we need. Delete your deliver apps and start cooking your own hangover food. Here you'll find fifty restorative recipes for loaded fries, bacon burgers, luscious ramen, spicy tacos, mini pizzas and buffalo wings. Because, just like death and taxes, hangovers are simply one of life's certainties. Infinite hangover cures exist, including raw egg, sports drinks and even rubbing lemon in your armpits. Some heretics suggest simply avoiding alcohol altogether. There is only one known relief from a chronic hangover: food. This beautifully photographed cookbook showcases the very guiltiest of pleasures. A decadent mac and cheese might not make your headache disappear (that's why Tylenol was invented), but it will certainly aide a tender state of mind and empower you to face the outside world. But who even needs the outside world when you can just make your own bacon hash? Or jalapeno poppers? Or chorizo tacos? Or maybe you're someone who prefers to keep it classy when hungover (as atonement for the prior night's sin, no doubt). In which case there's hassle-free recipes for potato and rosemary pizza, fettuccini carbonara, and pizza-stuffed roast potatoes (pure class). Then for the sweet-of-tooth: salted chocolate brownies and cream-cheese stuffed honey cookies. The best thing about all recipes from this cookbook is that, because they're administered for medicinal purposes, the calories really don't matter. Right?

**Emily's Fresh Kitchen** Emily Maxson, 2022-02-04 After a Crohn's disease diagnosis at age 28, and more than a decade of unsuccessful traditional treatment, Emily Maxson discovered the positive effects of the Specific Carbohydrate Diet and the transformative power of food to improve health. A trained chef, she poured her heart into creating delectable dishes that met the diet's rigorous guidelines. She soon felt better physically, mentally and emotionally. This way of eating, coupled with her faith in God, gave Emily newfound hope for the future. Emily believes preparing food at home is one of the best ways to impact your health and good food doesn't have to be complicated. With dozens of delicious recipes that are approachable and adaptable, *Emily's Fresh Kitchen* cookbook is a

great starting point for cooking your way to better health.

*Solo* Anita Lo, 2018-10-30 EATER'S COOKBOOK OF THE YEAR From the Michelin-starred chef and Iron Chef America and Top Chef Masters contestant—a hilarious, self-deprecating, gorgeous new cookbook—the ultimate guide to cooking for one. With four-color illustrations by Julia Rothman throughout. The life of a chef can be a lonely one, with odd hours and late-night meals. But as a result, Anita Lo believes that cooking and dining for one can, and should, be blissful and empowering. In *Solo*, she gives us a guide to self-love through the best means possible—delicious food—in 101 accessible, contemporary, and sophisticated recipes that serve one. Drawn from her childhood, her years spent cooking around the world, and her extensive travels, these are globally inspired dishes from Lo's own repertoire that cater to the home table. Think Steamed Seabass with Shiitakes; Smoky Eggplant and Scallion Frittata; Duck Bolognese; Chicken Pho; Slow Cooker Shortrib with Caramelized Endive; Broccoli Stem Slaw; Chicken Tagine with Couscous; and Peanut Butter Chocolate Pie—even a New England clambake for one. (Pssst! Want to share? Don't worry, these recipes are easily multiplied!)

**The Mr. Food Cookbook** Art Ginsburg, 1990 From weekday dinners to entertaining menus, this book shows you how! The Food Cookbook presents 250 of the most requested, quick, easy, no-nonsense recipes and ideas from Art Ginsberg's national TV show. These dishes look and taste gourmet without the gourmet work and can be made with inexpensive ingredients right off the supermarket shelf.

*Every Day is Saturday* Sarah Copeland, 2019-06-04 From beloved cookbook author and recipe developer Sarah Copeland, *Every Day is Saturday* brims with inspiration. More than 100 beautiful recipes that make weeknight cooking a breeze, gorgeous food and lifestyle photography, and easy-to-follow tips for cooking delicious, healthful, sustaining food provide a joyous Saturday mentality of taking pleasure in food and occasion, whatever the day of the week. Recipes cover every course, from breakfast to dessert, including dishes perfect for the life occasions of a busy family: potlucks, picnics, lazy Sundays, and casual dinners with friends. Here is a delightful and inspiring resource—in a bright and beautiful jacketed package—for weeknight cooks, weekend dreamers, and working parents who want to put great meals at the center of the table where their family gathers.

*So Good* Richard Blais, 2017-05-16 100 all-new, accessible recipes from the favorite Top Chef All-Stars winner and Top Chef judge and Food Network regular. Fans know Richard Blais best as the winner of Bravo's Top Chef All-Stars, the first competitor to be invited back as a permanent judge on Top Chef, and now as a Food Network regular as well. On television, Blais is famous for his daring cooking, making use of science (think liquid nitrogen) to dazzle and impress. But how does he cook at home for his family when the cameras are off? That's what this book will answer, with elevated homestyle recipes and personal stories that invite you behind the scenes and into his own kitchen for the first time. Some recipes might look familiar, like spaghetti and meatballs, but have a secret, flavor-boosting ingredient, and others feature clever but unexpected techniques, like his fried chicken that is first marinated in pickle juice. These are creative recipes that anyone can make and are sure to excite, from Seabass with Ginger Beer and Bok Choy to Jerked Spatchcock Chicken and Plantains, making this the book Blais fans have been waiting for. "I cannot get over how amazing his food is. Can. Not. Get. Over!" —Amy Schumer "This collection of recipes is accessibly bold, certain to wow your family and dinner guests." —Jesse Tyler Ferguson "A fantastic collection of recipes that, at first glance, may seem out of a home cook's league. However, Richard Blais has a way of turning beautiful restaurant-like dishes into approachable at-home recipes that will make you look like a rock star in the kitchen." —Emeril Lagasse

*So Nom Nom THE Cookbook (Vol. 1)* Andrea Comparato, 2022-04-22 Whether you are a polished cook or new to the world of cooking, you can use this cookbook! This cookbook is filled with 150 delicious recipes of all kinds and skill levels. Step by step directions guide you through each process to create food that is So Nom Nom! Every recipe has been created, tested, perfected and loved by many people before being published. Stuck at home? Don't get delivery--get cooking with So Nom Nom Volume 1!

**The China Study Cookbook** Leanne Campbell, 2018-06-05 PUBLISHERS WEEKLY BESTSELLER

Indulge in the revised and expanded edition of the bestselling China Study Cookbook—with more than 175 mouthwatering recipes and stunning all-new photography. With 2 million copies sold, *The China Study* has been hailed as one of the most important health and nutrition books ever published. It reveals that a whole foods, plant-based diet is the best way to stop widespread growth of obesity, diabetes, heart disease, and cancer. This new edition of the bestselling *China Study Cookbook* puts the groundbreaking scientific findings of *The China Study* on your plate. Written by LeAnne Campbell, daughter of *The China Study* coauthor T. Colin Campbell, *The China Study Cookbook* is now expanded to feature even more delicious, easy-to-prepare plant-based recipes—with no added fat and minimal sugar and salt. All of LeAnne's recipes follow three important principles: 1) optimal nutrition is based on eating foods, not taking supplements; 2) the closer foods are to their native states when eaten, the greater their long-term health benefits; and 3) choosing locally grown organic produce whenever possible maximizes nutritional value. Inside, discover time-tested favorites and brand-new dishes: • Almond-Topped Blueberry Coffee Cake • Ensalada Azteca • Green Banana Cassava Soup • Peanut Butter Bars • Cassava (Yuca) con Cebollas • Black Bean Chipotle Burgers • Sweet Potato Enchiladas • Passion Fruit Bliss Cheese(less) Cake Delight. LeAnne invites you into her kitchen to share the recipes she uses to nourish her own family. She also offers a look inside her organization, Global Roots, which strives to create sustainable communities around the globe through whole foods, plant-based eating. Filled with tips on substitutions and keeping foods nutrient-rich, *The China Study Cookbook* shows you how to transform your health and the health of your entire family—along with contributing to the health of your community and the world—all while enjoying incredible meals.

**Dining In** Alison Roman, 2017-10-24 Discover the cookbook featuring “drool-worthy yet decidedly unfussy food” (Goop) that set today’s trends and is fast becoming a modern classic. “This is not a cookbook. It’s a treasure map.”—Samin Nosrat, author of *Salt, Fat, Acid, Heat* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY San Francisco Chronicle • NPR • Epicurious • Newsday • KCRW’s Good Food • The Fader • American Express Essentials. Alison Roman’s Salted Butter and Chocolate Chunk Shortbread made her Instagram-famous. But all of the recipes in *Dining In* have one thing in common: they make even the most oven-phobic or restaurant-crazed person want to stay home and cook. They prove that casual doesn’t have to mean boring, simple doesn’t have to be uninspired, and that more steps or ingredients don’t always translate to a better plate of food. Vegetable-forward but with an affinity for a mean steak and a deep regard for fresh fish, *Dining In* is all about building flavor and saving time. Alison’s ingenuity seduces seasoned cooks, while her warm, edgy writing makes these recipes practical and approachable enough for the novice. With 125 recipes for effortlessly chic dishes that are full of quick-trick techniques (think slathering roast chicken in anchovy butter, roasting citrus to ramp up the flavor, and keeping boiled potatoes in the fridge for instant crispy smashed potatoes), she proves that dining in brings you just as much joy as eating out. Praise for *Dining In* “Sorry, restaurants. Superstar Alison Roman has given us recipes so delicious, so meltdown-proof—and so fun to read—we’re going to be cooking at home for a while. Quite possibly forever.”—Christine Muhlke, editor at large, *Bon Appétit* “Anyone who wants the aesthetic, quality, and creativity of a Brooklyn restaurant without having to go to a Brooklyn restaurant will love Alison Roman’s cookbook. It’s filled with recipes that are both unique and approachable. Reading it, you’ll find yourself thinking ‘I would have never thought of making this but I want to make it right now.’”—BuzzFeed “*Dining In* is exactly how I want to cook: with bright, fresh flavors, minimal technique, and no pretense. This isn’t just a bunch of great recipes, but a manifesto on how one original, opinionated home cook sees the world.”—Amanda Hesser, co-founder, Food52

*The Best Cookbook Ever* Eli Sussman, Max Sussman, 2014-09-09 Recipes so deliciously awesome, parties so incredibly mind-blowing, pictures so breathtakingly beautiful, menus so expertly crafted, and stories so heartbreakingly poignant that you will cry as you cook from it, and it will change your life forever. After conquering the world with our last cookbook, we’re back again with more flavorful recipes and tales. Featuring dishes for authentic scenarios, like being totally hungover, prepping for the upcoming apocalypse, or heading out to the countryside with friends for a night at the cabin, this

book will help you through real-life situations, such as . . . having no friends! And being vegetarian! And the changing seasons! And eating light before a heavy night! We have and always will be down to party extremely hard. And in these pages, we share the best recipes of all time. Looking for snacks for an upscale house party on the last night of school? Your parents are out of town and you want to throw a raging pool party sure to bring the cops? We've got you covered with a slew of tasty bites that span the snack spectrum from trashy to classy, along with the best party menus the world has ever known. You are on your way to personal and professional greatness. We know you will become a truly amazing cook. We can't wait to have you own this cookbook, as it's the best one ever written in the history of the world. Better yet, buy two copies because one is definitely going in your backyard time capsule and you don't want to have to dig it up four times a week when you get hungry. "This is the best cookbook ever." max + eli sussman

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