

## Pampered Chef Brie Baker Recipes

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. “Innovative, creative, and effortlessly funny.” —Cooking Light Deb Perelman loves to cook. She isn’t a chef or a restaurant owner—she’s never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You’ll get more than three million results. Where do you start? What if you pick a recipe that’s downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you’ll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you’ll bookmark and use so often they become your own, recipes you’ll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

"Having been born a freeman, and for more than thirty years enjoyed the blessings of liberty in a free State—and having at the end of that time been kidnapped and sold into Slavery, where I remained, until happily rescued in the month of January, 1853, after a bondage of twelve years—it has been suggested that an account of my life and fortunes would not be uninteresting to the public." -an excerpt What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand—you can have your dessert and eat it, too!

Features over one hundred fast and fresh recipes for Asian soups, pickles, sauces, salads, appetizers, main dishes, and desserts that replace high-fat and high-calorie components to create healthy dishes. Soup's on! With this new Best Recipe title, the editors of "Cook's Illustrated" left no stockpot unheated in their search for the best of the best--the best tips and techniques for building flavor, valuable information on storage and reheating, an essential cookware ingredient guide, and more than 200 recipes.

These wonderful menus will help you bring Bonnie Stern's style and warmth to your own table. Brimming with enthusiasm, knowledge and a love of food and people, Friday Night Dinners is simply Bonnie's best book yet. There's no better way to start the weekend than having family and friends over for Friday night dinner. With this essential cookbook, Bonnie Stern will show you how to welcome the weekend with ease, warmth and flair. Taking inspiration from long-time family traditions and from her many travels, Bonnie's menus reflect her own relaxed entertaining style and trademark approach -- easy-to-follow recipes and lots of make-ahead tips, variations, helpful hints and serving suggestions. And Bonnie's personal stories will inspire you to create some Friday night dinner memories of your own. Color photos taken at Bonnie's home by her son, Mark Rupert, showcase menus for every season and occasion -- holidays and barbecues, fast suppers and fabulous feasts -- and Bonnie makes sure you can make fantastic meals and still enjoy the food and fun with everyone else. With over 170 delicious recipes, you'll want to use this book every day of the week. From the Hardcover edition.

Meet the man who will go to any length in search of a good meal. Popular food blogger and Kalyan Karmakar has spent a lifetime being obsessed with food. In The Travelling Belly, he takes you on a delectable journey through the crowded lanes of India's food havens, guiding you towards the good, and veering you away from the bad and the ugly of India's multifarious urban foodscapes. Join him as he traces the many intricacies of the true-blue Bengali mahabhoj in Kolkata; dives deep into the kebab-laden alleys of Old Delhi; quests for the original Tunday in Lucknow; tracks down the crispiest kulchas in Amritsar and digs out the perfect Bohri meal in Mumbai. From sampling the biryani in Hyderabad to falling in love with the dosa in Chennai; from uncovering the best breakfast in Bangalore to getting to the heart of the home-cooked Goan meal, Kalyan's food journeys will take you on a sensory experience that is as delicious as it is revelatory. Flavoured with the characteristic candour that his blog, Finely Chopped, is famous for, The Travelling Belly comes with recommendations from master chefs and food writers across India, providing a fascinating taste of the smorgasbord that is India's cuisine and reaffirming how in India, more than anywhere else in the world, we are what we eat.

Excerpt from the Preface: "When the series of articles now collected in this volume was first discussed between their author and myself in the early part of 1897, we found it a matter of no slight difficulty to determine what range they should take, and to what class of establishments they should be confined. There is no accounting for the variety of people's tastes in the matter of eating and drinking, and among the readers of the Pall Mall Gazette persons no doubt could be found ranging from the Sybarite, who requires Lucullus-like banquets, to him of the simple appetite for whom little more than a dinner with Duke Humphrey would suffice. Consequently, the choice of places to be visited had to be made in a catholic spirit, with the necessary result that a formidably long list was prepared. In selecting Colonel Newnham-Davis to carry out this commission for the Pall Mall Gazette, I knew I was availing myself of the services of a thoroughly experienced, trustworthy, and capable commissioner, who would deal with the task entrusted to him in a pleasantly mixed anecdotal and critical spirit, while at the same time supplying useful guidance to persons wanting to know where to dine and what they would have to pay. In the following pages it will be seen how well he carried out the duty he undertook, and I am able to add that "Dinners and Diners" had a great vogue and very wide popularity among the readers of the Pall Mall Gazette. There were very many requests from various quarters that they should be collected into book form, and this has now been done with some valuable additions included in the shape of recipes and other information." This book was originally published in 1899. It's possible some of these restaurants no longer exist.

Culinary master James Beard's ultimate guide to entertaining is a must for any host or hostess Expert chef James Beard was passionate about food and even more passionate about entertaining. Beard's cookbooks, with recipes that have delighted for decades—such as duck glazed with honey and curry, and zucchini frittata—have long been a staple in the culinary libraries of home cooks. This thorough guide combines Beard's delicious menus with his expertise on hosting any event from an intimate dinner party to a much larger gathering. The indispensable tips and advice in James Beard's Menus for Entertaining make anything from a lavish champagne breakfast to a festive beach picnic easy for the host and unforgettable for the guests. In

addition to his scrumptious tried-and-true recipes, Beard also offers guidance on pairing the perfect wines, liqueurs, and aperitifs to round out your meal. Featuring more than 100 menus, 600 dishes, and Beard's wisdom on everything from planning to plating, *Menus for Entertaining* will make your next event a delectable success.

The *Laurel's Kitchen Bread Book* is the classic bestselling cookbook devoted to baking light, healthful, delicious bread entirely from whole grains. This specially updated edition includes an entirely new chapter on making excellent whole-grain loaves in a bread machine. Now even the busiest among us can bake the delectable loaves for which Laurel's Kitchen is famous. New research proves what we've known all along: Eating whole grains really is better for your health! Here, the switch from "white" is made fun and easy. Like a good friend, the "Loaf for Learning" tutorial guides you step-by-step through the baking process. You'll make perfect loaves every time, right from the start. Here you'll find recipes for everything—from chewy Flemish Desem Bread and mouthwatering Hot Cross Buns to tender Buttermilk Rolls, foolproof Pita Pockets, tangy Cheese Muffins, and luscious Banana Bread—all with clear explanations and helpful woodcut illustrations. The brand-new chapter on bread machines teaches you to make light "electric" loaves from whole-grain flour. No matter what your schedule, you can come home to the wonderful smell of baking bread, fresh, hot, and ready to enjoy.

In order to surprise Nonna Mima on her birthday, Lidia helps her grandchildren prepare a feast and regales them with stories of her youth on a farm in Italy.

Renowned for her cooking school in France and her many best-selling cookbooks, Anne Willan combines years of hands-on experience with extensive research to create a brand new classic. More than 250 recipes range from the time-honored La Truffade, with its crispy potatoes and melted cheese, to the Languedoc specialty Cassoulet de Toulouse, a bean casserole of duck confit, sausage, and lamb. And the desserts! Crêpes au Caramel et Beurre Sal (crêpes with a luscious caramel filling) and Galette Landaise (a rustic apple tart) are magnifique. Sprinkled with intriguing historical tidbits and filled with more than 270 enchanting photos of food markets, villages, harbors, fields, and country kitchens, this cookbook is an irresistible celebration of French culinary culture.

From the author of *Half Baked Harvest* comes her second cookbook with 125 show-stopping recipes made simple: fewer ingredients, fool-proof meal-prepping, easy entertaining, and everything in between. Tieghan Gerard is known, both on her blog and in her debut cookbook, *Half Baked Harvest Cookbook*, for her stunningly beautiful meals and thoughtful recipes that taste even better than they look. *Half Baked Harvest Super Simple* takes what fans loved most about her debut, and promises all of those comfort-food forward, freshly-sourced recipes distilled into quicker, more manageable dishes using trending techniques that sell—from the almighty Instant Pot to night-before meal prep. *Super Simple* is the compendium for home cooks who are just starting out or pressed for time. It teaches the most important cooking basics and delivers sometimes good-for-you, always hassle-free meals without sacrificing taste. Whip up everyday dishes like Cardamom Apple Fritters, Spinach and Artichoke Mac and Cheese, and Lobster Tacos to share with your family, or plan stress-free dinner parties with options like Slow Roasted Moroccan Salmon and Fresh Corn and Zucchini Summer Lasagna.

Henry Finck's aim in his 1913 work *"Food and Flavor"* is to introduce gastronomy to Americans, to show that America can be an even more gastonomic nation than France. Though an understanding of the "importance to health and happiness of raising only the best food stuffs, cooking them in savory ways and eating them with intelligence and pleasure," Finck aims to reinvigorate the food culture of an America that had given up much of its old-fashioned methods in favor of "cheaper chemical preservatives." Finck's argument for cultivating an appreciation for natural, whole American grown and cooked foods is thoroughly modern in its concern.

Getting rid of the last 10 pounds is the hardest part of losing weight because your body wants to hang on to them. So many people exercise and eat right, but those pounds refuse to budge and they have no idea why! Author Tosca Reno shares the slim-down secrets of fitness models and celebrities, teaching readers how to finally lose that last 10 pounds and keep it off for good. Bonus! 50 new Eat-Clean recipes!

The popular host of QVC's *In the Kitchen with David®* offers a new collection of 110 simple, time-saving recipes that will change the way you shop, cook, and enjoy homemade meals. Like busy people everywhere, David Venable wants to spend less time in the kitchen prepping and cooking and more time at the table with family and friends. From appetizers to desserts, the 110 dishes in *Half Homemade, Fully Delicious* show home cooks how to take advantage of supermarket shortcuts with ready-to-use products found in every grocery aisle. These cook-friendly spice blends, jarred sauces, frozen fruits, canned foods, and prepped vegetables mean satisfying meals are ready in a fraction of the usual time. A looks-good-enough-to-eat photograph accompanies each recipe. From breakfast to breads, casseroles to cast-iron cooking, there are ideas for every meal and gathering. Here's a sampling of what you'll discover: • Cheeseburger Hand Pies • Hawaiian Breakfast Bake • Sloppy Joe Soup • Anytime Autumn Salad • Oven-Baked Baby Back Ribs with Lettuce Slaw • Ground Beef–Noodle Casserole • Reuben "Sandwich" Skillet Bake • Creamy Corn off the Cob • Rosé Summer Spritzers • Donut Bread Pudding • Chocolate Dream Icebox Pie As acclaimed restaurateur and Iron Chef Geoffrey Zakarian writes in his foreword, "What David does better than anyone than I know is take the simplest, most ordinary ingredients and in practically no time create something extraordinary. In this book, *Half Homemade, Fully Delicious*, David shares his secrets on how to make incredible meals incredibly easy. He expertly shows you how to take store-bought staples and pair them with fresh ingredients for dishes that never compromise on taste."

Great parties begin with Betty Crocker! Fun get-togethers start with tasty tidbits and nibbles. Now Betty Crocker gives you over 20 great small bites to get the good times rolling—delicious dips, munchies, mixes, rolls, nachos, pizza and bruschetta, along with elegant four-star starters for special occasions. Here is just what you need for great parties and happy guests. For more great ideas visit [bettycrocker.com](http://bettycrocker.com). The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements *Minimalist Baker's Everyday Cooking* is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

150 easy, family-friendly, great-tasting recipes in the first cookbook from the wildly popular blogger Recipe Girl (RecipeGirl.com).

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

Take air frying to tasty new heights--the complete air fryer cookbook for beginners Welcome to the mouthwatering world of air frying--a tasty, healthier twist on frying! The Essential Air Fryer Cookbook for Beginners is the perfect companion guide for first-time chefs. Discover how to get the most out of your new appliance while cooking up quick, easy recipes you can make and serve tonight. From hot Cinnamon Rolls to Sweet Potato French Fries and Southern Fried Chicken, this complete air fryer cookbook for beginners helps you make sweet and savory meals in a snap. Delight friends and family at breakfast, lunch, and dinner with delicious takes on classic comfort dishes. The Essential Air Fryer Cookbook includes: 75 Fast, flavorful favorites--Dig into tons of tasty air fryer cookbook recipes that your family will crave, featuring easily sourced and inexpensive ingredients. All-in-one--Discover everything you need to air fry in a flash. Learn how the appliance works as well as how to make a wide variety of everyday staples, including cook time and temperature. Appetizing images--Pick new plates to try from this must-have air fryer cookbook's lip-smacking selection of full-color recipe photos. Make your air fryer sizzle with this complete air fryer cookbook for beginners.

Industry-driven curriculum that launches students into their restaurant and foodservice career! Curriculum of the ProStart(R) program offered by the National Restaurant Association. The National Restaurant Association and Pearson have partnered to bring educators the most comprehensive curriculum developed by industry and academic experts.

The ultimate recipe resource: an indispensable treasury of more than 2,000 foolproof recipes and 150 test kitchen discoveries from the pages of Cook's Illustrated magazine. There is a lot to know about cooking, more than can be learned in a lifetime, and for the last 20 years we have been eager to share our discoveries with you, our friends and readers. The Cook's Illustrated Cookbook represents the fruit of that labor. It contains 2,000 recipes, representing almost our entire repertoire. Looking back over this work as we edited this volume, we were reminded of some of our greatest hits, from Foolproof Pie Dough (we add vodka for an easy-to-roll-out but flaky crust), innumerable recipes based on brining and salting meats (our Brined Thanksgiving Turkey in 1993 launched a nationwide trend), Slow-Roasted Beef (we salt a roast a day in advance and then use a very low oven to promote a tender, juicy result), Poached Salmon (a very shallow poaching liquid steams the fish instead of simmering it in water and robbing it of flavor), and the Ultimate Chocolate Chip Cookies (we brown the butter for better flavor). Our editors handpicked more than 2,000 recipes from the pages of the magazine to form this wide-ranging compendium of our greatest hits. More than just a great collection of foolproof recipes, The Cook's Illustrated Cookbook is also an authoritative cooking reference with clear hand-drawn illustrations for preparing the perfect omelet, carving a turkey, removing meat from lobsters, frosting a layer cake, shaping sandwich bread, and more. 150 test kitchen tips throughout the book solve real home-cooking problems such as how to revive tired herbs, why you shouldn't buy trimmed leeks, what you need to know about freezing and thawing chicken, when to rinse rice, and the best method for seasoning cast-iron (you can even run it through the dishwasher). An essential collection for fans of Cook's Illustrated (and any discerning cook), The Cook's Illustrated Cookbook will keep you cooking for a lifetime - and guarantees impeccable results.

Dive into seafood with confidence and get inspired by 198 recipes for multiple kinds of fish--featuring fresh, modern flavors and plenty of fish facts For many home cooks, preparing seafood is a bit of mystery. But I'm going to let you in on a little secret: Cooking great-tasting seafood is easy and anyone, anywhere can do it. (That means you!) Our newest cookbook provides you with everything you need to create satisfying and healthy seafood meals at home. We explore how to buy quality fish and dive deep into all the varieties of fish available, from light and flaky to rich and meaty. You'll get answers to all of your seafood related questions and practical tips and tricks for handling fish. But the recipes are where things get really exciting. From sumptuous appetizers and savory soups and stews to easy weeknight dinners and company-worthy fare (and a lot more), you'll learn just how rewarding it is to prepare seafood at home. We've also included substitution information for each recipe. So if you can't find a certain kind of fish or if you don't like the type used in the recipe, you can use any of the listed substitutions and still achieve great results. Clever, right? Having delicious, healthy (and easy) recipes to cook at home is more important than ever. We hope you'll give seafood cookery a chance. You won't regret it.

Mary Janet MacDonald launched her Facebook group, Tunes and Wooden Spoons, in the spring of 2020, more for a lark than anything and to have some fun with family and friends.

Create scrumptious, easy-to-make Italian desserts at home. Recipes include cassata alla Siciliana, white corn biscotti, little grappa-soaked spongecakes, and chocolate and tangerine semifreddo.

Increasing numbers of people--including actress Drew Barrymore, pop star Moby, and actor Alec Baldwin--are embracing veganism, a lifestyle that entails avoiding all animal-based products and behaving ethically and conscientiously within our surroundings. In The Vegan Sourcebook, long-time activist Joanne Stepaniak further explores and illuminates the principles and practical aspects of compassionate living.

Friendly and inviting--bound to be a classic--"What's Cooking America" offers more than 800 tried-and-tasted recipes, accompanied by a wealth of well-organized information. When Andra Cook and Linda Stradley discovered that they each had been working on compiling favorite recipes requested by their children, they decided to throw their efforts into one pot and let it simmer for a while until the contents were thick and rich to emerge fully seasoned as "What's Cooking America." Andra Cook lives in North Carolina and Linda Stradley lives in Oregon.

Traces the life and career of the French novelist, describing his participation in the Spanish Civil War, command of a World War II resistance brigade, and his position as a government minister.

When coffeehouse manager Clare Cosi awakens on a bench in Washington Square Park, she has no idea she has been missing for the past week, or that her friends and family have been frantic with worry. Now that she is back, everyone is overjoyed, including a handsome NYPD detective who claims to be her fiance. But to Mike Quinn's crushing distress, Clare does not remember him - or much of anything about the last decade of her life.

Entrepreneurial Small Business (ESB) provides students with a clear vision of small business as it really is today. It focuses on the distinctive nature of small businesses that students might actually start versus high growth firms. The goal of the companies described in this textbook is personal independence with financial security; not market dominance with extreme wealth. Traditional beliefs and models in small business are discussed, as well as the latest findings and best practices from academic and consulting arenas. Katz and Green recognize the distinction between entrepreneurs who aim to start the successor to Amazon.com and the pizza place around the corner. They discuss the challenges facing entrepreneurs, while keeping focused on the small businesses students plan to start.

Reproduction of the original: Dinners and Diners by Nathaniel Newnham-Davis

Biotechnology for Beginners, Second Edition, presents the latest information and developments from the field of biotechnology—the applied science of using living organisms and their by-products for commercial development—which has grown and evolved to such an extent over the past few years that increasing numbers of professionals work in areas that are directly impacted by the science. For the first time, this book offers an exciting and colorful overview of biotechnology for professionals and students in a wide array of the life sciences, including genetics, immunology, biochemistry, agronomy, and animal science. This book also appeals to the lay reader without a scientific background who is interested in an entertaining and informative introduction to the key aspects of biotechnology. Authors Renneberg and Demain discuss the opportunities and risks of individual technologies and provide historical data in easy-to-reference boxes, highlighting key topics. The book covers all major aspects of the field, from food biotechnology to enzymes, genetic engineering, viruses, antibodies, and vaccines, to environmental biotechnology, transgenic animals, analytical biotechnology, and the human genome. This stimulating book is the most user-friendly source for a comprehensive overview of this complex field. Provides accessible content to the lay reader who does not have an extensive scientific background Includes all facets of biotechnology applications Covers articles from the most respected scientists, including Alan Gutmacher, Carl Djerassi, Frances S. Ligler, Jared Diamond, Susan Greenfield, and more Contains a summary, annotated references, links to useful web sites, and appealing review questions at the end of each chapter Presents more than 600 color figures and over 100 illustrations Written in an enthusiastic and engaging style unlike other existing theoretical and dry-style biotechnology books

Create fantastic holiday fare with a twist fit for any celebration with Holiday Slow Cooker. Have more room for other dishes in or eliminate using your oven by having a slow cooker take on some of the elements. Leigh Anne Wilkes created 100 recipes that are extravagant and gourmet, yet easy to make for festivities. Make parties and entertaining less stressful on your oven by leaving your slow cooker in charge. Create feasts for summer holidays with the BBQ Brisket and Triple Berry Crisp; in the fall and winter, there's Cornbread and Sausage Dressing and Herbed Turkey Breast. Also included are recipes for Valentine's Day Dinner, Chinese New Year, St. Patrick's Day, Easter, Cinco de Mayo and even recipes for appetizers and breakfast. This book features 100 delicious recipes and 60 mouth-watering photos.

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

An enormously satisfying, exciting and enriching book, Vikram Chandra's novel draws the reader deep into the lives of detective Sartaj Singh and Ganesh Gaitonde, the most wanted gangster in India. Sartaj, the only Sikh inspector in the whole of Mumbai, is used to being identified by his turban, beard and the sharp cut of his trousers. But 'the silky Sikh' is now past forty, his marriage is over and his career prospects are on the slide. When Sartaj gets an anonymous tip off as to the secret hideout of the legendary boss of the G-company, he's determined that he'll be the one to collect the prize. This is a sprawling, epic novel of friendships and betrayals, of terrible violence, of an astonishing modern city and its underworld. Drawing on the best of Victorian fiction, mystery novels, Bollywood movies and Vikram Chandra's years of first hand research on the streets of Mumbai, this novel reads like a potboiling page-turner but resonates with the intelligence and emotional depth of the best of literature.

Whether you need to get dinner on the table for your family tonight or are planning your next get-together with friends, Half Baked Harvest Cookbook has your new favorite recipe. Tieghan Gerard grew up in the Colorado mountains as one of seven children. When her dad took too long to make dinner every night, she started doing the cooking--at age 15. Ever-determined to reign in the chaos of her big family, Tieghan found her place in the kitchen. She had a knack for creating unique dishes, which led her to launch her blog, Half Baked Harvest. Since then, millions of people have fallen in love with her fresh take on comfort food, stunning photography, and charming life in the mountains. While it might be a trek to get to Tieghan's barn-turned-test kitchen, her creativity shines here: dress up that cheese board with a real honey comb; decorate a standard salad with spicy, crispy sweet potato fries; serve stir fry over forbidden black rice; give French Onion Soup an Irish kick with Guinness and soda bread; bake a secret ingredient into your apple pie (hint: it's molasses). And a striking photograph accompanies every recipe, making Half Baked Harvest Cookbook a feast your eyes, too.

