

## Every Grain Of Rice Simple Chinese Home Cooking

Introducing the lifesaving cookbook for every mother with kids at home—the book that solves the 20 most common cooking dilemmas. What’s your predicament: breakfast on a harried school morning? The Mom 100’s got it—Personalized Pizzas are not only fast but are nutritious, and hey, it doesn’t get any better than pizza for breakfast. Kids making noise about the same old lunch? The Mom 100’s got it—three different Turkey Wraps, plus a Wrap Blueprint delivers enough variety to last for years. Katie Workman, founding editor in chief of Cookstr.com and mother of two school-age kids, offers recipes, tips, techniques, attitude, and wisdom for staying happy in the kitchen while proudly keeping it homemade—because homemade not only tastes best, but is also better (and most economical) for you. The Mom 100 is 20 dilemmas every mom faces, with 5 solutions for each: including terrific recipes for the vegetable-averse, the salad-rejector, for the fish-phobe, or the overnight vegetarian convert. “Fork-in-the-Road” variations make it easy to adjust a recipe to appeal to different eaters (i.e., the kids who want bland and the adults who don’t). “What the Kids Can Do” sidebars suggest ways for kids to help make each dish. Winner of the Fortnum & Mason Cookery Book Award 2020 Shortlisted for the Guild of Food Writers Award 2020 Shortlisted for the James Beard Award 2020 'Cookbook of the year' Allan Jenkins, OFM 'No one

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explains the intricacies of Sichuan food like Fuchsia Dunlop. This book remains my bible for the subject' Jay Rayner A fully revised and updated edition of Fuchsia Dunlop's landmark book on Sichuan cookery. Almost twenty years after the publication of Sichuan Cookery, voted by the OFM as one of the greatest cookbooks of all time, Fuchsia Dunlop revisits the region where her own culinary journey began, adding more than 50 new recipes to the original repertoire and accompanying them with her incomparable knowledge of the dazzling tastes, textures and sensations of Sichuanese cookery. At home, guided by Fuchsia's clear instructions, and using just a few key Sichuanese storecupboard ingredients, you will be able to recreate Sichuanese classics such as Mapo tofu, Twice-cooked pork and Gong Bao chicken, or try your hand at a traditional spread of cold dishes comprising Bang bang chicken, Numbing-and-hot dried beef, Spiced cucumber salad and Green beans in ginger sauce. With spellbinding writing on the culinary and cultural history of Sichuan and accompanied by gorgeous travel and food photography, The Food of Sichuan is a captivating insight into one of the world's greatest cuisines. 'This book offers an unmissable opportunity to utilise the wok and cleaver, brave the fiery Mapo tofu and expand your technique with pot-stickers and steamed buns' Yotam Ottolenghi

Gluten-free cooking has never been this easy—or affordable! Tired of spending three times as much (or more) on gluten-free prepared foods? If you're ready to slash the cost of your grocery bill, you've come to the right place. In *Gluten-Free on a Shoestring*, savvy mom

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Nicole Hunn shows how every gluten-free family can eat well without breaking the bank. Inside this comprehensive cookbook, you'll find 125 delicious and inexpensive gluten-free recipes for savory dinners, favorite desserts, comfort foods, and more, plus Nicole's top money-saving secrets. Recipes include: Apple-Cinnamon Toaster Pastries • Focaccia • Spinach Dip • Ricotta Gnocchi • Chicken Pot Pie • Szechuan Meatballs • Tortilla Soup • Baked Eggplant Parmesan • Never-Fail White Sandwich Bread • Banana Cream Pie with Graham Cracker Crust • Blueberry Muffins • Cinnamon Rolls • Perfect Chocolate Birthday Cake With advice on the best values and where to find them, meal planning strategies, and pantry-stocking tips, *Gluten-Free on a Shoestring* is your essential guide. Never fall victim to the overpriced, pre-packaged gluten-free aisle again. Roll on by—happier, healthier, and wealthier. 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,

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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. The definitive cookbook bible of the world's most popular and oldest cuisine In the tradition of bestsellers including Mexico and The Nordic Cookbook comes the next title in the multimillion-selling national cuisine series, China: The Cookbook. Featuring more than 650 recipes for delicious and authentic Chinese dishes for the home kitchen, this impressive and authoritative book showcases the culinary diversity of the world's richest and oldest cuisines with recipes from the eight major regions and numerous minor regions. China: The Cookbook celebrates popular staples such as Sweet and Sour Spare Ribs and Dim Sum, as well as lesser-known regional classics like Fujian Fried Rice and Jiangsu's Drunken Chicken, and features additional selected recipes from star chefs from around the world. Southeast Asian food is fresh, easy and full of unforgettable flavours: Chicken and Rice will show you just how simple it is to make at home. Shu Han Lee moved to London from Singapore as a student. Homesick and hungry, she started teaching herself to cook the food she'd grown up with - Singaporean and Malaysian dishes, with a strong Chinese influence from her Hokkien Chinese mother. These recipes, from her mother's sesame oil chicken to ox cheek and venison

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rendang, are ones you will want to make time and time again. There are perfect midweek suppers rustled up in less time than it takes to order a takeaway, and healthier and better tasting at that: fennel and minced pork stir fry, fried hor fun noodles with kale and beansprouts or tom yum soup with mussels. For weekends, there are more adventurous projects: learn how to make your own steamed buns, egg noodles, or BBQ sambal lemon sole - a whole fish barbecued on banana leaves. Although these are Southeast Asian recipes, Shu's seasonal approach to the very best of UK produce is reflected throughout this book: from Brussels sprouts with smashed garlic and oyster sauce to no-churn rhubarb and condensed milk ice cream. There are also recipes that Shu has picked up on her travels throughout Southeast Asia, such as Vietnamese caramel pork ribs, Thai baked glass noodles with prawns and black pepper and Burmese chickpea tofu with fish sauce, lime and honey dressing.

Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to

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make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

The key to better, healthier baked goods is in the grain. Barley, buckwheat, corn, oats, rice, rye, sorghum, and wheat will unlock flavors and textures as vast as the historic lineages of these ancient crops. As the head baker and owner of a beloved Los Angeles bakery, Roxana Jullapat knows the difference local, sustainable flour can make: brown rice flour lightens up a cake, rustic rye adds unexpected chewiness to a bagel, and ground toasted oats enrich doughnuts. Her bakery, Friends & Family, works with dedicated farmers and millers around the country to source and incorporate the eight mother grains in every sweet, bread, or salad on the menu. In her debut cookbook, Roxana shares her greatest hits, over 90 recipes for reinventing your favorite cakes, cookies, pies, breads, and more. Her chocolate chip cookie recipe can be made with any of the eight mother grains, each flour yielding a distinct snap, crunch, or chew. Her mouthwatering buckwheat pancake can reinvent itself with grainier cornmeal. One-bowl recipes such as Barley Pumpkin Bread and Spelt Blueberry Muffins will yield fast rewards, while her Cardamom Buns and Halvah Croissants are expertly laid out to grow a home baker's skills. Recipes are organized by grain to ensure you get the most out of every purchase. Roxana

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even includes savory recipes for whole grain salads made with sorghum, Kamut or freekeh, or easy warm dishes such as Farro alla Pilota, Toasted Barley Soup, or Gallo Pinto which pays homage to her Costa Rican upbringing. Sunny step-by-step photos, a sourcing guide, storage tips, and notes on each grain's history round out this comprehensive cookbook. Perfect for beginner bakers and pastry pros alike, Mother Grains proves that whole grains are the secret to making any recipe so much more than the sum of its parts.

A James Beard Award Winner "A must-have for anyone who wants to cook Chinese food at home, home cooks and professionals alike." —David Chang, Momofuku Fuchsia Dunlop trained as a chef in China's leading Sichuan cooking school and possesses the rare ability to write recipes for authentic Chinese food that you can make at home. Following her two seminal volumes on Sichuan and Hunan cooking, Every Grain of Rice is inspired by the vibrant everyday cooking of southern China, in which vegetables play the starring role, with small portions of meat and fish. Try your hand at stir-fried potato slivers with chili pepper, vegetarian "Gong Bao Chicken," sour-and-hot mushroom soup, or, if you're ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are ridiculously easy to make. Fuchsia also includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen. With stunning photography and clear instructions, this is an essential cookbook for everyone, beginner and connoisseur alike, eager to introduce Chinese dishes

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into their daily cooking repertoire.

**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

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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.

**NEW YORK TIMES BESTSELLER • 125 recipes for grain-free, dairy-free, and gluten-free comfort food dishes for holidays and special occasions NAMED ONE OF THE FIVE BEST GLUTEN-FREE COOKBOOKS OF ALL TIME BY MINDBODYGREEN** When people adopt a new diet for health or personal reasons, they worry most about the parties, holidays, and events with strong food traditions, fearing their fond memories will be lost along with the newly eliminated food groups. After suffering for years with a debilitating autoimmune disease and missing many of these special occasions herself, Danielle Walker has revived the joy that cooking for holidays can bring in Danielle Walker's *Against All Grain Celebrations*, a collection of recipes and menus for twelve special occasions throughout the year. Featuring a variety of birthday cakes, finger foods to serve at a baby or bridal shower, and re-creations of backyard barbecue standards like peach cobbler and corn bread, Danielle includes all of the classics. There's a full Thanksgiving spread—complete with turkey and stuffing, creamy green bean casserole, and pies—and menus for Christmas dinner; a New Year's Eve cocktail party and

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Easter brunch are covered, along with suggestions for beverages and cocktails and the all-important desserts. Recipes can be mixed and matched among the various occasions, and many of the dishes are simple enough for everyday cooking. Stunning full-color photographs of every dish make browsing the pages as delightful as cooking the recipes, and beautiful party images provide approachable and creative entertaining ideas. Making recipes using unfamiliar ingredients can cause anxiety, and while trying a new menu on a regular weeknight leaves some room for error, the meal simply cannot fail when you have a table full of guests celebrating a special occasion. Danielle has transformed her most cherished family traditions into trustworthy recipes you can feel confident serving, whether you're hosting a special guest with food allergies, or cooking for a crowd of regular grain-eaters.

In this follow up to her award-winning *Ancient Grains for Modern Meals*, Maria Speck shares classic, comforting recipes that make cooking with ancient grains faster, more intuitive, and easier than ever before. From black rice to burgundy quinoa and golden Kamut berries--ancient grains are showing up on restaurant menus and store shelves in abundance. Yet in our own kitchens, many of us fear that whole grains are too difficult and time-consuming to prepare. But ancient grains can transform our cooking and eating--from simple weeknight fare to mouthwatering reinventions of all-time favorites. In *Simply Ancient Grains*, Speck explains how easy it is to bring these fascinating and nourishing staples to the table for breakfast, lunch,

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dinner, and dessert. This simplified approach takes whole grains to the next level by re-creating familiar comfort foods and amplifying their flavor and nutritional profile.

Representing the finest in cuisine from the Hunan Province of China, introduces a series of recipes--including numbing-and-hot chicken, Chairman Mao's red-braised pork, and a variety of vegetable stir-fries--along with culinary history, lore, and anecdotes. A culinary reference features southern Chinese recipes, shares a comprehensive introduction to key seasonings and techniques, and offers such options as smoky eggplant with garlic, twice-cooked pork, and emergency midnight noodles.

A comprehensive, contemporary portrait of China's culinary landscape and the geography and history that has shaped it, with more than 300 recipes. Vaulting from ancient taverns near the Yangtze River to banquet halls in modern Taipei, *All Under Heaven* is the first cookbook in English to examine all 35 cuisines of China. Drawing on centuries' worth of culinary texts, as well as her own years working, eating, and cooking in Taiwan, Carolyn Phillips has written a spirited, symphonic love letter to the flavors and textures of Chinese cuisine. With hundreds of recipes--from simple Fried Green Onion Noodles to Lotus-Wrapped Spicy Rice Crumb Pork--written with clear, step-by-step instructions, *All Under Heaven* serves as both a handbook for the novice and a source of inspiration for the veteran chef. -- Los Angeles Times: Favorite Cookbooks of 2016

"Not just a smart memoir about cross-cultural eating but

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one of the most engaging books of any kind I've read in years." —Celia Barbour, O, The Oprah Magazine After fifteen years spent exploring China and its food, Fuchsia Dunlop finds herself in an English kitchen, deciding whether to eat a caterpillar she has accidentally cooked in some home-grown vegetables. How can something she has eaten readily in China seem grotesque in England? The question lingers over this "autobiographical food-and-travel classic" (Publishers Weekly).

The long-awaited cookbook from an iconic New York restaurant, revealing never-before-published recipes Since its humble opening in 2005, Xi'an Famous Foods has expanded from one stall in Flushing to 14 locations in Manhattan, Brooklyn, and Queens. CEO Jason Wang divulges the untold story of how this empire came to be, alongside the never-before-published recipes that helped create this New York City icon. From heavenly ribbons of liang pi doused in a bright vinegar sauce to ĩ-,atbread ĩ-?lled with caramelized pork to cumin lamb over hand-pulled Biang Biang noodles, this cookbook helps home cooks make the dishes that fans of Xi'an Famous Foods line up for while also exploring the vibrant cuisine and culture of Xi'an. Transporting readers to the streets of Xi'an and the kitchens of New York's Chinatown, Xi'an Famous Foods is the cookbook that fans of Xi'an Famous Foods have been waiting for.

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where

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your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more. Make grains the easiest, healthiest, and most exciting stars on your table. *Grist* is the only grain and legume cookbook you need. Abra Berens, a James Beard semifinalist for Outstanding Chef: Great Lakes and the author of *Ruffage*, shares more than 300 recipes and variations, plus substantial reference information to help you discover the next great grain. *Grist* includes more than 125 recipes for 29 different types of grains, legumes, and seeds that, in combination with vegetables

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and lean proteins, are the stars of the healthiest, most variable, and most satisfying meals—many of them gluten free. New and seasoned home cooks will want to reference this guide to start building a repertoire of approachable, big-on-flavor recipes. Home cooks will be attracted to the reference quality of the book, its beauty (more than 100 photos and 30 illustrations) and heft (125 recipes + 300 variations = 448 pages), as well as the great writing, relatable voice, author authority, unique recipe style, extensive variations, and gorgeous photography and illustrations. **THIS IS THE A TO Z OF GRAINS, BEANS, AND LEGUMES:** The content is deep and authoritative, but also wide-ranging, with information and recipes for 29 different grains, legumes, and seeds: Amaranth, Barley, Black-Eyed Peas, Buckwheat, Bulgur, Chickpeas, Common Beans, Corn, Cowpeas, Crowder Peas, Farro, Fava Beans, Field Peas, Fonio, Freekeh, Legumes, Lentils, Lima Beans, Millet, Oats, Quinoa, Rice, Sorghum, Split Peas, Soy Beans, Teff, Tiny Seed Grains, and Wheat Berries. **REFERENCE BOOK:** Organized by type of grain/legume/seed, each chapter offers authoritative info and tips that home cooks can use to deepen their knowledge of ingredients and broaden their repertoire of techniques. The recipes are simple, are generally quick to prepare, and use ingredients that are easy to find or often already in people's pantries. **FOLLOW UP ON SUCCESS:** Ruffage by Abra Berens was named a Best Cookbook for Spring 2019 by the New York Times and Bon Appétit, was a 2019 Michigan Notable Book winner, and was nominated for a 2019 James Beard Award. Here's some strong praise for

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Ruffage: "Things in my kitchen have changed since Ruffage arrived. This organized, easygoing guide to 29 vegetables offers a few cooking methods for each one, supplemented by several variations." —Kim Severson, New York Times "[RUFFAGE] is a total classic in the making."—Christina Chaey, associate editor, Bon Appétit "Crammed with exciting ideas that encourage creativity, this lively book will quickly become an essential item in the home cook's library."—Library Journal (starred review) Features nearly one hundred authentic recipes, with tips on cooking equipment and techniques, reducing fat, and replacing hard-to-find ingredients

Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with the Complete Chinese Cookbook, he has created a seminal collection of his best-loved dishes. With Cantonese stir-fries and spicy Sichuan favourites alongside new discoveries from the lesser-known culinary styles of Yunnan and Hong Kong, this comprehensive collection is filled with accessible and easy recipes, demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine. Set to become a kitchen classic, this all-encompassing cookery book guides you through the essential cooking techniques, equipment and ingredients, all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food, Ken offers tips and inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years Ken has brought Chinese cookery into mainstream British homes, and in this beautifully

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photographed cookbook, he brings together all of his expertise to offer the ultimate guide to the flavours of China.

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

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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

A comprehensive collection of authentic recipes from the diverse regions of China, sumptuously photographed throughout.

NAACP IMAGE AWARD WINNER • “Phenomenal . . . transforms the kitchen into a site for creating global culinary encounters, this time inviting us to savor Afro-Asian vegan creations.”—Angela Y. Davis, distinguished professor emerita at the University of California Santa Cruz IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The Washington Post • Vogue • San Francisco Chronicle • Forbes • Food & Wine • Salon • Garden & Gun • Delish • Epicurious More than 100 beautifully simple recipes that teach you the basics of a great vegan meal centered on real food, not powders or meat substitutes—from the James Beard Award-winning chef and author of Afro-Vegan Food justice activist and author Bryant Terry breaks down the fundamentals of plant-based cooking in Vegetable Kingdom, showing you how to make delicious meals from popular vegetables, grains, and legumes. Recipes like Dirty Cauliflower, Barbecued Carrots with Slow-Cooked White Beans, Millet Roux Mushroom Gumbo, and Citrus & Garlic-Herb-Braised

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Fennel are enticing enough without meat substitutes, instead relying on fresh ingredients, vibrant spices, and clever techniques to build flavor and texture. The book is organized by ingredient, making it easy to create simple dishes or showstopping meals based on what's fresh at the market. Bryant also covers the basics of vegan cooking, explaining the fundamentals of assembling flavorful salads, cooking filling soups and stews, and making tasty grains and legumes. With beautiful imagery and classic design, *Vegetable Kingdom* is an invaluable tool for plant-based cooking today. Praise for *Vegetable Kingdom* "In the great Black American tradition of the remix and doing what you can with what you got, my friend Bryant Terry goes hard at vegetables with a hip-hop eye and a Southern grandmama's nature. To paraphrase Maya Angelou, Bryant wants us to know that once we know vegetables better, we will cook vegetables better. He ain't lyin'."—W. Kamau Bell, comedian, author, and host of the Emmy Award–winning series *United Shades of America* "[Terry's] perspective is casual and family-oriented, and the book feels personal and speaks to a wide swath of cooks . . . each dish comes with a recommended soundtrack, completing his mission to provide an immersive, joyful experience."—Publishers Weekly (starred review)

'Fuchsia Dunlop, our great writer and expert on Chinese gastronomy, has fallen in love with this region and its cuisine – and her book makes us fall in love too' Claudia Roden

'Fuchsia Dunlop's erudite writing infuses each page and her delicious recipes will inspire any serious cook to take up their wok' Ken Hom

The Lower Yangtze

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region or Jiangnan, with its modern capital Shanghai, has been known since ancient times as a 'Land of Fish and Rice'. For centuries, local cooks have been using the plentiful produce of its lakes, rivers, fields and mountains, combined with delicious seasonings and flavours such as rice vinegar, rich soy sauce, spring onion and ginger, to create a cuisine that is renowned in China for its delicacy and beauty. Drawing on years of study and exploration, Fuchsia Dunlop explains basic cooking techniques, typical cooking methods and the principal ingredients of the Jiangnan larder. Her recipes are a mixture of simple rustic cooking and rich delicacies – some are famous, some unsung. You'll be inspired to try classic dishes such as Beggar's chicken and sumptuous Dongpo pork. Most of the recipes contain readily available ingredients and with Fuchsia's clear guidance, you will soon see how simple it is to create some of the most beautiful and delicious dishes you'll ever taste. With evocative writing and mouth-watering photography, this is an important new work about one of China's most fascinating culinary regions.

With a cool aesthetic, vibrant photography and cutting-edge design, Hong Kong Diner is inspired by the unique city where Jeremy Pang grew up, where western sensibilities and food tastes overlap with an ancient cuisine. Featuring a selection of 70 dishes, including bao, buns, hotpots, fried noodles and bubble tea, Hong Kong Diner reveals the recipes of Hong Kong café and street food culture. From easy seafood to instant noodles, to rice balls and sweet delicacies, this is like no other Asian cookbook out there.

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Containing over 250 rice recipes from around the world, this cookbook also includes information on: the many varieties of rice the nutritional value its history and agriculture the cults, cultures and myths surrounding it and its importance through the ages.

Winner of the 2011 James Beard Foundation Award for International Cooking, this is the authoritative guide to stir-frying: the cooking technique that makes less seem like more, extends small amounts of food to feed many, and makes ingredients their most tender and delicious. The stir-fry is all things: refined, improvisational, adaptable, and inventive. The technique and tradition of stir-frying, which is at once simple yet subtly complex, is as vital today as it has been for hundreds of years—and is the key to quick and tasty meals. In *Stir-Frying to the Sky's Edge*, award-winning author Grace Young shares more than 100 classic stir-fry recipes that sizzle with heat and pop with flavor, from the great Cantonese stir-fry masters to the culinary customs of Sichuan, Hunan, Shanghai, Beijing, Fujian, Hong Kong, Macau, Taiwan, Singapore, and Malaysia, as well as other countries around the world. With more than eighty stunning full-color photographs, Young's definitive work illustrates the innumerable, easy-to-learn possibilities the technique offers—dry stir-fries, moist stir-fries, clear stir-fries, velvet stir-fries—and weaves the insights of Chinese cooking philosophy into the preparation of beloved dishes as Kung Pao Chicken, Stir-Fried Beef and Broccoli, Chicken Lo Mein with Ginger Mushrooms, and Dry-Fried Sichuan Beans.

A collection of traditional Sichuanese recipes, drawn

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from the author's two-year experience with regional chefs and complemented by detailed cooking methods, features a range of dishes and includes an ingredient glossary and a listing of twenty-three key Chinese flavors. 20,000 first printing.

Create nuanced, complex, authentic Chinese flavors at home by learning the cuisine's fundamental techniques with more than 150 recipes. *Phoenix Claws and Jade Trees* offers a unique introduction to Chinese home cooking, demystifying it by focusing on its basic cooking methods. In outlining the differences among various techniques—such as pan-frying, oil steeping, and yin-yang frying—and instructing which one is best for particular ingredients and end results, culinary expert Kian Lam Kho provides a practical, intuitive window into this unique cuisine. Once you learn how to dry stir-fry chicken, you can then confidently apply the technique to tofu, shrimp, and any number of ingredients.

Accompanied by more than 200 photographs, including helpful step-by-step images, the 158 recipes range from simple, such as Spicy Lotus Root Salad or Red Cooked Pork, to slightly more involved, including authentic General Tso's Chicken or Pork Shank Soup with Winter Bamboo. But the true brilliance behind this innovative book lies in the way it teaches the soul of Chinese cooking, enabling home cooks to master this diverse, alluring cuisine and then to re-create any tempting dish you encounter or imagine.

This new masterwork of Chinese cuisine showcases acclaimed chef Eileen Yin-Fei Lo's decades of culinary virtuosity. A series of lessons build skill, knowledge, and

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confidence as Lo guides the home cook step by step through the techniques, ingredients, and equipment that define Chinese cuisine. With more than 100 classic recipes and technique illustrations throughout, *Mastering the Art of Chinese Cooking* makes the glories of this ancient cuisine utterly accessible. Stunning color photography reveals the treasures of old and new China, from the zigzagging alleys of historical Guangzhou to the bustle of city centers and faraway Chinatowns, as well as wonderful ingredients and gorgeous finished dishes. Step-by-step brush drawings illustrate Chinese cooking techniques. This lavish volume takes its place as the Chinese cookbook of choice in the cook's library.

Celebrated culinary expert Yan-Kit So combines more than 140 colorful Chinese recipes with a comprehensive, step-by-step visual guide to the ingredients, equipment, and techniques that will help you unlock the door to the classic Chinese kitchen. Demystify the art of Chinese cookery with this excellent visual guide. Step-by-step techniques and images of ingredients and equipment provide you with the foundation to create mouthwatering dishes. Impress your guests with your knowledge of the customs for serving authentic Chinese cuisine, or learn how to make dumplings and other enticing dim-sum recipes. You will see just how simple and rewarding cooking Chinese food can be.

A creator of the award-winning Orangette blog presents a memoir about the life lessons she learned in the kitchens of her youth, in a recipe-complemented account that describes experiences of loss and love while enjoying her father's French toast, her husband's pickles

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and her chocolate wedding cakes. Reprint.

Offers recipes for a paleo diet, including Spanish frittata with chorizo, Korean beef noodle bowls, and lemon vanilla bean macaroons.

With 250 luscious recipes, along with eight pages of color photographs, *The Splendid Grain* dramatizes how you can incorporate extraordinarily healthful grains into your life without changing your lifestyle. Grains can transform taste and texture in unsurpassed ways like these: Nutty, sweet oats form the delicious crust of fried chicken Piquant quinoa heightens and absorbs the savory juices of gingered lamb Hearty buckwheat becomes a sweet, delicate, Parisian-inspired crepe Thai black sticky rice flavored with coconut makes unforgettable exotic banana dumplings. The natural and native history of each grain is also explored along with its health benefits.

A reward of one grain of rice doubles day by day into millions of grains of rice when a selfish raja is outwitted by a clever village girl.

Popular husband-and-wife bloggers and podcasters ([acouplecooks.com](http://acouplecooks.com)) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home

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cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Over 200,000 copies sold! Now with a newly refreshed design, this classic mathematical folktale tells the story of a clever farmer who outwits the Emperor of China and becomes the wealthiest man in the world—all starting with one grain of rice. When a humble farmer named Pong Lo asks for the hand of the Emperor's beautiful daughter, the Emperor is enraged. Whoever heard of a peasant marrying a princess? But Pong Lo is wiser than the Emperor knows. And when he concocts a potion that saves the Princess's life, the Emperor gladly offers him any reward he chooses—except the Princess. Pong Lo makes a surprising request. He asks for a single grain of rice, doubled every day for one hundred days. The baffled Emperor obliges—only to discover that if you're as clever as Pong Lo, you can turn a single grain of rice into all the wealth and happiness in the world! A Bank

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Street Best Book of the Year for 9 to 12 Praise for A Grain of Rice: “Gracefully illustrated. . . . This original story set in fifteenth-century China will captivate readers and perhaps teach them a little about mathematics.”

—Booklist “Clever and quietly told in simple, yet evocative language.” —Kirkus Reviews “Any young reader (with calculator handy) will enjoy the tale.”

—Scientific American “[A] book that is wise and humorous, and one to be perused and savored.”

—School Library Journal

One of the great cuisines of the world, the cooking of the Sichuan (Szechwan) region of south-west China is legendary for its sophistication and diversity, but is known in the West for just a few dishes. Real Sichuanese food is unlike any other. Famously spicy and exciting (thanks to the liberal use of red chillies and Suchuan pepper), its twenty-three distinct combinations of flavour, applied to a wide variety of ingredients, create an extraordinary range of foods - including many cooler dishes. With Fuchsia Dunlop's fascinating, practical and comprehensive book you can now create authentic Sichaun dishes at home. Twice-cooked Pork, Pock-marked Mother Chen's Beancurd, Sichuanese hotpot, spicy 'Zhong' Dumplings - these are just a few of the delicious recipes to be found in this definitive guide to an often overlooked cuisine.

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