

Platters And Boards Beautiful Casual Spreads For Every Occasion

A comprehensive guide to serving boards! The art and pleasure of beautifully composed charcuterie boards—demystified and made simple!

For ski bums and non-skiers who enjoy the snow, here is a cozy winter cookbook of 65+ hearty recipes, plus beautiful photography that captures the après-ski culture and mountain town life. Après-ski is more than just an afternoon beer in the lodge. It's an opportunity to gather with friends and family over delicious food and drinks during the cold winter months. This cozy cookbook invites home cooks of all levels to embrace the après culture all season long, whether they're the first skier on the slopes in the morning or a nonskier who prefers to snuggle up by the fireplace. There are recipes for every meal—because yes, you really can "après all day"—including Apple Pie Oatmeal as pre-ski fuel, Tater Tot Nachos, a.k.a. "Tatchos" for an indulgent snack on the couch, Classic Beef Stew with Cheesy Garlic Bread for a family potluck, and a well-deserved Kitchen Sink Skillet Cookie to end the day. There is a section with helpful tips on cooking at altitude, plus fun sidebars featuring must-know ski lingo, ideas for game night, and more. Ski bums, outdoor enthusiasts, and anyone who lives in cold climates will appreciate the hearty recipes and beautiful photography of mountain scenery. **FOR ANYONE IN COLD CLIMES:** Après-ski isn't just for skiers, and neither is this cookbook—anyone can après, at any time of day! The recipes in this book are perfect for anyone who lives somewhere with cold winters or loves the mountains or the idea of mountain living. **GOOD GIFT FOR A RANGE OF FOLKS:** With beautiful mountain scenery and photos of charming ski towns, Après All Day encapsulates a way of life. This is a lovely gift for anyone who likes to cook, as well as those who enjoy or aspire to an outdoorsy life in the mountains. **COMPELLING PACKAGE:** Après All Day is full of evocative photography: a stack of blankets, signage on the slopes, chairlifts in the fog, snow-dusted pine trees, and more. The approachable recipes, informal tone, and aspirational photography will make you feel as if you are enjoying a ski weekend in the mountains with your best friend. Perfect for: • Home cooks who love the mountains and mountain dwellers who like to cook • Skiers and snowboarders of all levels • Anyone who enjoys snow activities and the après-ski culture • Those who live in places with cold winters • Armchair travelers

The 50 plant-based boards and platters in Vegan Boards are incredibly beautiful to the eye and deliciously tempting to the palate.

A Comprehensive Guide to Serving Boards. The art and pleasure of beautifully composed charcuterie boards—demystified and made simple! Serving boards possess an uncanny ability to mirror the mood of a host and transform a room's ambiance as friends and family gather around them to both eat and enjoy time together. Savor lavishly details how to create memorable and delicious serving boards, no matter the season or the occasion. Expert advice and insights provide strategies and approaches for composing boards that balance flavor profiles and textures, using elegant and inventive recipes. Inside You'll Find: - Expert Advice and Recipes from Murray's Cheese, Publican Market, The Cheese Store of Beverly Hills, Lady & Larder, Mike's Hot Honey, Blake Hill Preserves, Esters Wine Shop & Bar, and Vermont Creamery - Practical & Delicious Guides on how to pair cheeses, meats, condiments, and an array of other ingredients that can be used on serving boards. Also included are suggested drink pairings. - Over 100 Recipes for crackers and bread, preserves, pickles, flavored nuts, dips, spreads, some bigger bites, and even desserts Elevate your home entertaining with Savor!

Create fabulous, enticing food spreads with this all-you-need kit that includes a step-by-step guidebook, wooden serving board, cheese knives, and ramekins. Food boards are amazingly versatile and are sure to have a little something for everyone at your table, even the most selective eaters. Whether you want to make a weeknight meal more interesting or wow guests at your next get-together, the Fabulous Food Boards Kit delivers with incredible presentation ideas that go beyond the classic charcuterie board. Use the book to explore different themes and taste palettes and then recreate them on the board that comes with each kit. Through beautiful, full-color photographs and step-by-step assembly instructions, you'll be able to easily recreate the artful and unique arrangements of each food board. Fabulous Food Boards Kit includes: 1 96-page guidebook 1 wooden serving board 3 utensils With arrangements for every occasion, including major holidays, engagements and weddings, birthdays, baby showers, sports games, and more, the Fabulous Food Boards Kit will help you create the board of your dreams.

A completely revised and updated edition of the top-selling book from one of the leading beauty and fashion magazines, InStyle Parties is the must-have resource for anyone looking to host chic parties without stress or guesswork. The editors of InStyle offer their expert advice on hosting any type of celebration. Whether a baby shower, dinner gathering, or holiday affair, you'll discover how to transform your tabletop to fit the theme, get ideas for the perfect invitations, and learn the shortcuts of posh party prep. Each chapter has a menu of recipes—including a signature cocktail—a timeline of what preparation to do when to make the day-of a breeze, and a party favor or activity to keep guests entertained. This elegant, full-color book is sure to inspire and help any hostess throw a stylish at-home party right down to the napkins!

Planning a cocktail party or a night in with your best friends? Looking to create tasty delights that are guaranteed to get everyone talking? The Party Food Bible is the must-have guide to making easy and delicious edibles—in miniature! Served up on everything from skewers to spoons, the 565 recipes in this unique cookbook offer bite-size delicacies, stylish drinks, and scrumptious desserts that are perfect for cocktail parties, baby or bridal showers, wedding receptions, birthdays, or any festive occasion. Drawing upon the flavors and cuisines of Scandinavia, the Mediterranean, Asia, Mexico, and the United States, this indispensable kitchen companion offers novel variations on international classics and reproduces your favorite dishes on a small scale. Plus, practical tips help you master the basics of hosting only the best events. Master such elegant mini eats as: Prosciutto chips Sushi sliders Gazpacho shots Noodle baskets Deep fried spring rolls And that's just to whet your appetite! Featuring a mouthwatering photo to accompany every recipe, The Party Food Bible will be your go-to guide to creating beautiful, easy, and oh-so-fashionable dishes that will be the life of your party!

Deck the halls, trim the tree, spruce up your packages . . . the options for displaying the 45 wool ornaments in this book are just about limitless! Author and designer Stacy West reveals a multitude of inspiring ideas that you can use to arrange your finished ornaments. Sure, they're great hanging on the Christmas tree, but don't stop there! You can tuck these fun-to-sew pieces into your holiday decor all around your house, give them as gifts, and use them to adorn packages. With this eagerly awaited sequel to Buttermilk Basin's Ornament Extravaganza, you'll be on your way to stitching a cookie tin full of festive ornaments in no time. All you need are some bits of wool, small buttons, and embroidery floss or pearl cotton, and you can re-create Stacy's

vintage look in your home. And since these tiny treasures are quick and easy, you'll probably want to whip up a batch to give as gifts. Secret Santa recipients, teachers, friends, and family members will all be delighted to receive them!

Eating well at home doesn't have to mean hours in the kitchen. Put together a selection of these stylish dishes full of flavour and relax. This is food you can whip up at the end of a working day or during a busy weekend. Kathy Kordalis offers inspired ideas for creating dishes to share at home, whether you are serving brunch, lunch, dinner, nibbles with drinks or a family feast. Within each sharing menu there are lists of things to buy in, dishes that require simple preparation, plus recipes to cook from scratch. In Autumn, reflect the bounty of the harvest with dishes that include seasonal treats like squash, chard, beets and purple artichokes. Winter is a time for comfort food at its finest. It's dark, it's cold, it's probably raining. The only antidote is a cosy home and a dining table groaning with delicious things to eat. Serve comforting spiced tomato soup with cheese scones, a good old-fashioned beef stroganoff and chilli chocolate mousse. Come Spring it's time to lighten up. Young vegetables with tangy dips, small bowls of pea and mint risotto, artichokes with the perfect vinaigrette and herb-garnished gin and tonics. Let it shine in Summer. Head outdoors and have fun with the barbecue, cooking seafood and setting up dazzling dessert stations for al fresco fun. Finally, embrace the art of feasting, whether cooking a special dinner for Valentine's Day or celebrating a big event. Serve a stunning centrepiece rib of beef or a classic whole salmon served with sumptuous sides. Ultimately, it's all about spending quality time at home and enjoying yourself.

With On-Board, there's no better place for loved ones to gather than a board featuring charcuterie, cheese, and other delicious bites. There's no better place for loved ones to gather than a board featuring charcuterie, cheese, and other delicious bites. On Board shows you how to ensure that you never make a misstep when the time comes to deliver, providing thorough, detailed breakdowns of each board. Featuring beautiful photos of thoughtfully curated and aesthetically pleasing boards, you're sure to find endless inspiration among these platters. There's also recipes for homemade dips, sauces, condiments, and more, guaranteeing that every board is well balanced and bears your personal touch.

A true celebration of cheese, this illustrated book features 50 cheeses from around the world, along with interesting tidbits, tips for enjoying them, and ways to create unique cheese plates for any palate. This delightful love letter to cheese is a delicious companion for any cheese lover and covers everything from favorite standbys (Brie, Cheddar, Gouda) to European delicacies (Manchego, Tallegio, and Tomme de Savoie). Each of the 50 cheeses is accompanied by a sophisticated illustration along with history, tasting notes, and pairing suggestions. Cheese, Illustrated also includes plenty of cheese plate suggestions from around the world, with helpful tips for creating delicious boards featuring a variety of cheese styles. Whether you're looking for a special cheese to savor, several options to share with friends, or just a new way to enjoy one of the world's most perfect foods, this book is just the thing – alongside a cheese knife, of course. CHEESE IS FOREVER: A perennial favorite, cheese is both a comfort food and a way to try new things. It's a favorite snack, a staple for easy meals, a treat to enjoy just for yourself, or a bite to share with others. This book celebrates all kinds of cheeses, from the well-loved to the almost unknown, and offers plenty of delicious ways to enjoy them for years to come. MAKES A STATEMENT: Whether it's displayed on a coffee table next to a candle and some comfy throws, propped up next to a cheese board shared with friends, or arranged with other cookbooks on a shelf, this beautifully illustrated book is just as fun to look at as it is to read. EVERYONE LOVES CHEESE: There's a reason cheese is one of the most popular foods in the world, and this book embraces the timeless appeal that cheese offers to everyone, from the mac and cheese lover to the cultured blue cheese enthusiast. With 50 cheeses to learn about and enjoy, plus cheese boards and pairing suggestions to try and share, there's something here for every palate. Perfect for: cheese lovers of all ages; people looking for a sweet hostess, birthday, or holiday gift for a cheese fanatic; fans of cook's illustrated-style food illustration

Bring It! is the ultimate source for potluck, picnic, or dinner party-worthy dishes that combine simple prep with big taste! The word "potluck" may inspire memories of church dinners and mystery covered dishes. But today's potlucks are essentially outsourced dinner parties, which make gathering around a shared table a cinch. Inside Bring It!, you will find dozens of impressive-looking recipes that come together easily, and are perfect for carrying to any occasion. Author Ali Rosen has put a long career in the food world to use, drawing on chef and restaurant secrets for easy dishes that will have friends begging for the recipe. Must-have dishes include: · Pimento Cheese and Crab Dip · Snap Pea Salad with Parmesan and Bacon · Pistachio and Anchovy Pasta · Short Ribs with Quick Pickled Shallots · S'mores Bars Each recipe includes a note called "How to Bring It," for make-ahead, reheating, and transport instructions. Flavors are designed for maximum impact, but won't take hours to cook, or require special ingredients. Have dinner with the neighbors, sit down to a picnic in the park, or bring a dish to the school luncheon. They come together easily, hold well, and travel beautifully. They'll have you rethinking the potluck.

Create beautiful charcuterie boards with these easy arrangements From sophisticated date-night dinners to show-stopping party spreads that will get guests talking, charcuterie boards offer the perfect opportunity to connect over delicious food. Easy Charcuterie Boards shows you how to pair cured meats with fresh cheeses and homemade accompaniments, then plate them in elegant arrangements fit for any occasion. Inside you'll find 30 themed boards, ranging from small to large, plus simple recipes for delectable dips, condiments, breads, jams, pickles, and other tasty bites. This charcuterie board book includes: An intro to charcuterie--Get a breakdown of the various types of specialty meats and learn about regional differences in flavor and preparation. Artful arrangements--Discover the five elements of a charcuterie board and get detailed instructions for constructing a visually balanced spread. Drink pairings--Find suggestions for beers, wines, and cocktails that perfectly complement the flavors of each board. Master the art of charcuterie with this collection of beginner-friendly arrangements.

Fresh fruit-based desserts from beloved Los Angeles pastry chef and restaurateur Nicole Rucker. Nicole Rucker is responsible for some of the most raved-about and Instagrammed pastries and baked goods in Los Angeles, first as the Pastry Chef at the hotspots Gjelina Take Away and Gjusta, then through her pie company Rucker's Pie and restaurant Fiona. In her debut cookbook, Rucker shares her obsession and her recipes with readers to help them achieve the same kind of magical alchemy she's perfected in fruit desserts. To Rucker, fruit is every bit as decadent as chocolate cake and in this unique guide to crafting desserts, she offers up an enthusiastic ode to baking with seasonal ingredients, from summertime peaches to winter citrus. As much a storyteller as she is a baker, Rucker warmly relays her lifelong passion for fruit with charm and humor. With imaginative adaptations of classic dishes like Peach and Ricotta Biscuit Cobbler and Huckleberry Blondies, Rucker's recipes are for the wide-eyed fruit lover and farmers' market trawler in all of us.

Inspired by the wildly popular YouTube channel, this cookbook contains more than 60 recipes for beginner cooks and noobs alike, in addition to hundreds of paragraphs, sentences, photos, and drawings. Platters and Boards — Entertaining dishes and party dishes your guests will love Entertaining and party dishes from Platters and Boards: Celebrated author and food blogger Shelly Westerhausen shares the secrets to creating casually chic spreads anyone can make and everyone will enjoy (and envy) in her bestselling Platters and Boards cookbook. This visual cornucopia of a cookbook is the guide to entertaining with effortless style. Platters and Boards is an inspiring resource for throwing unforgettable get-togethers: Organized by time of day, 40 contemporary arrangements are presented with gorgeous photography, easy-to-prepare recipes, suggested meat and drink pairings, and notes on preparation and presentation. Helpful advice includes: Tips on portioning Guides to picking surfaces and vessels Recommendations for pairing complementary textures and flavors A handy chart featuring board suggestions for a variety of occasions (from holiday parties to baby showers) Fans of Cook Beautiful, The Art

of the Cheese Plate, InStyle Parties, Magnolia Table, and Cravings will love Platters and Boards.

50 platters that are beautiful, scrumptious, and easy-to-make: perfect for cosy nights with the family, for holiday gatherings, and for any other occasion large or small.

Jonathan Aviv, renowned ENT physician and author of The Acid Watcher Diet, supplies readers with new recipes and advice on how to stay acid-free and reverse inflammation for optimal health. In The Acid Watcher Diet, Dr. Jonathan Aviv gave acid reflux sufferers a pathway to healing, helping them identify the silent symptoms of acid damage and providing a two-phase eating and lifestyle plan to reduce whole-body acid damage and inflammation. Now, The Acid Watcher Cookbook widens the possibilities of what acid watchers can eat without repercussions. For many people struggling with acid damage, acidic foods like tomatoes, citrus fruits, vinegar, and reflux-inducing foods like raw onion and garlic, and chocolate are off-limits. After hearing patient after patient bemoaning the loss of vinaigrette, tomato sauce, ketchup, guacamole, and other staples, Dr. Aviv and coauthor Samara Kaufmann Aviv developed an innovative method of cooking that combines acidic foods with alkaline foods so that acidity is neutralized. By following a few simple guidelines, anyone will be able to enjoy dishes that had previously exacerbated their acid reflux symptoms. The 100 new Acid Watcher-approved recipes included in this comprehensive cookbook are delicious, safe, and anti-inflammatory, allowing readers to reclaim the foods they love without risking their health. With recipes such as Cauliflower Pizza, Plant-Based Chili, Butternut Squash "Mac 'n' Cheese" and creative basics including Tahini Dressing, Beet Ketchup, and Garlic Aioli, along with meal plans and food lists, The Acid Watcher Cookbook is a must-have for anyone with acid damage.

This visual cornucopia of a cookbook is the guide to entertaining with effortless style. Celebrated author and food blogger Shelly Westerhausen shares the secrets to creating casually chic spreads anyone can make and everyone will enjoy (and envy). Organized by time of day, 40 contemporary arrangements are presented with gorgeous photography, easy-to-prepare recipes, suggested meat and drink pairings, and notes on preparation and presentation. Helpful advice includes tips on portioning, picking surfaces and vessels, pairing complementary textures and flavors, plus a handy chart featuring board suggestions for a variety of occasions (from holiday parties to baby showers). Platters and Boards is an inspiring housewarming or hostess gift and resource for throwing unforgettable get-togethers.

Entertaining at home doesn't have to mean hours in the kitchen. Put together a selection of delicious foods, arrange them stylishly on a platter or board and let guests graze at their own pace. This is relaxed food you can whip up after work or during a busy weekend. Kathy Kordalis offers inspired ideas for creating perfect platters to share at home, whether you are serving brunch, lunch, dinner, nibbles with drinks, or a feast for a crowd. Within each sharing menu there are lists of things to buy in (such as fresh vegetable produce, bread, cured meats, and cheeses) dishes that require simple preparation, (salads and pickles), plus exciting recipes to cook. In Autumn, reflect the bounty of the harvest with platters that include seasonal treats like squash, chard, beets, and purple artichokes. Winter is a time for comfort food at its finest. It's dark, it's cold, it's probably raining. The only antidote is a cosy home and a dining table groaning with delicious things for your friends to help themselves to. Serve comforting spiced tomato soup with cheese scones, a good old-fashioned beef stroganoff and chile chocolate mousse in espresso cups. Come Spring it's time to lighten up. Young vegetables with tangy dips, small bowls of pea and mint risotto, artichokes with the perfect vinaigrette, and herb-garnished gin and tonics. Let it shine in Summer. Head outdoors and entertain in style with fun barbecue sharing platters, seafood and dazzling dessert stations for al fresco fun. Finally, embrace the art of feasting, whether cooking a sensual dinner for Valentine's Day or celebrating a special event. Make up these platters or tables of food when you have more time to spend in the kitchen and serve a stunning centrepiece rib of beef or a classic whole salmon served with sumptuous sides. Ultimately, it's all about spending time with your guests and enjoying yourself.

A mouthwatering collection of recipes for small bites and fingerfood – ideal for serving at parties or any social gathering, large or small.

From Joey Campanaro, the lovable chef and owner of popular Little Owl restaurant in New York City! Big Love Cooking features 75 accessible recipes infused with Mediterranean flavors inspired by Joey's Italian-American family. This is simple, authentic food, with generous servings and nourishing, shareable meals. • Includes stories from the restaurant, historical NYC photographs, and conversational advice • Dishes include Little Owl Crispy Chicken, Ricotta Cavatelli with Tomato Broth, Bacon, and Fava Beans, and Brioche French Toast with Stewed Strawberries. • Features warm, inviting photography that emulates the family-style meals With accessible recipes and familiar ingredients, this cookbook is perfect for big family meals that will please a crowd. Recipes include mouth-watering dishes like Littleneck Clams with Juicy Bread, Mom-Mom Pizza, and Pork Chop with Parmesan Butter Beans. • Big Love Cooking is a return to hearty platters and heartwarming comfort food with a strong sense of place. • Perfect for cooks interested in Mediterranean cuisine and Italian-American favorites • A great book for the home cook that is interested in hearty, delicious Italian meals over trends • You'll love this book if you love cookbooks like Carmine's Family-Style Cookbook by Michael Ronis, The Meatball Shop Cookbook by Daniel Holzman and Michael Chernow, and The Frankies Spuntino Kitchen Companion & Cooking Manual by Peter Falcinelli, Frank Castronovo, and Frank Meehan.

"Food should make you feel sexy," say Danielle Duboise and Whitney Tingle, founders of the popular organic nutritional program, Sakara Life. In their debut book, Eat Clean, Play Dirty, the duo delivers delicious recipes and reinvigorating rituals to achieve nutritional harmony, a way to nourish the body and feed the spirit simultaneously. It's about saying yes to kale and to dessert; to early-morning asanas and late-night dancing. It's about prioritizing health without making sacrifices. Since delivering their first meals by bicycle in 2012, Whitney and Danielle have changed thousands of lives across the country and garnered a long list of celebrity devotees including Gwyneth Paltrow, Jessica Alba, and Oprah. With Eat Clean, Play Dirty, they have gathered the vibrant, delicious dishes that clients and fans crave and make it possible to recreate the Sakara magic in their own kitchens. Changing the dialogue we have with our bodies and our plates, the cookbook empowers each of us to become our own chef and ultimate healer by using food as medicine. Each delicious recipe, from the Eat-the-Rainbow Wrap, Orgasmic Coconut Yogurt, Red Beet Burger, and the Everything Bagel with Garlic Schmear is designed to: balance our body heal our gut flood our body with ample nutrients shed excess weight reduce inflammation eliminate sugar cravings balance our hormones and mood give us the tools to create a body we love living in Every recipe is backed by Sakara's roots in nutritional science—honed over years of studying with doctors, scientists and healers of all kinds. Alongside the recipes, readers will learn about superfood ingredients from around the world, discover the phytonutrients needed for true vitality, unearth the secrets of the microbiome, and master tangible lifestyle tricks for balancing lifelong health with ultimate happiness. It's Sakara's signature blend of science, sexiness, irreverence, and light-filled intention. The ultimate wellness cookbook has arrived. Celebrate abundance. Say yes to body love. And don't forget to break some

rules.

Make mealtimes, special occasions, and holidays extra memorable with these 50 delicious, inspiring, family-friendly, and easy-to-recreate snack boards. Visually exciting and deliciously enticing, The BakerMama's snack boards move beyond (and include) classic cheese and charcuterie and are comprised of easy-to-find fresh and prepared foods, arranged in beautiful, artful, and whimsical ways (think a football shape for watching the game and a turkey shape for celebrating Thanksgiving). The variety of foods on each board are great for a group, big or small, and will bring people together through snacking, all while introducing kids to foods they might not normally try. Plus, you can make the boards ahead of time, so you can actually sit down and spend time with your loved ones. In this book, you will find boards for anytime, entertaining and special occasions, seasons and holidays, breakfast and brunch, meals, and desserts. Impress your family and friends with artful masterpieces, including: After School Board Date Night In Board Birthday Dessert Board Unicorn Board Summer Board Candy Cane Caprese Board Pancake Board Bloody Mary Board Build-Your-Own Taco Board Cobb Salad Board Build-Your-Own Sundae Board Along with The BakerMama sharing her tips to get you into the board mind-set, every board is accompanied by a gorgeous, large photo and step-by-step instructions to make each one easy to recreate. Beautiful Boards is an entertaining game changer that will have you spending less time in the kitchen and more time having fun.

New York Times best-selling author offers a one-of-a-kind program to help readers finally become happy, thin, and free! Sustainable weight loss expert Susan Peirce Thompson builds on the success of her Bright Line Eating Boot Camps and best-selling book with: The Official Bright Line Eating Cookbook! The Official Bright Line Eating Cookbook is designed to help readers transition to this transformative way of life as smoothly and solidly as possible. The first book gave explicit instructions as to what the guidelines for each meal are, but no specific suggestions as to what to actually cook. This book provides recipes, as well as tons of tips, tricks, and tools culled directly from the Bright Line Eating community, the "Bright Lifers" themselves! Because Bright Line Eating is unlike any food program out there, this cookbook will be unlike any seen before. It's broken down by warm bowls, cold bowls, and plates. There will be a large section on salad dressings--because Bright Lifers live and die by their dressing! Note: there will not be any "cheat" foods, because those foods keep addiction alive in the brain, slow weight loss, and leave you vulnerable to old habits. Special features: • 75+ delicious recipes • Guidance for getting started and staying the course • Tips and tricks for getting the most from the plan • Jaw-dropping before-and-after stories and photos from successful Bright Lifers • and more! This will be an invaluable companion to the first book, and, for some, an entry into Bright Line Eating and an entirely new way of eating.

Big Boards for Families features over 50 wholesome recipes for hosting and entertaining close friends and neighbors during casual get-togethers and special occasions.

Showcasing the heartland dishes we all love made vegetarian, this cookbook provides a literal and visual feast of creative, generous cooking that's born in the traditions of the Midwest but transcends geographic boundaries. Celebrated photographer and blogger Shelly Westerhausen presents 100 wholesome, meatless recipes for everything from drinks to desserts. Thoughtfully organized by the adventures that make a weekend special-picnics, brunch, camping and more-this gloriously photographed book will inspire folks to eat well, wherever their vegetarian ventures lead them. Celebrating a fresh perspective in food, here's a new go-to that's perfect for vegetarians and anyone looking for more delicious vegetable-forward meals.

The BakerMama is back! In this follow-up to her best-selling Beautiful Boards, Maegan Brown takes her super-popular snack boards to the next level—filling a table or kitchen counter—with 50 delicious, inspiring, family-friendly, and easy-to-put-together food spreads and DIY bars for all occasions. Not just a cookbook, but an entertaining resource, Spectacular Spreads features over 250 recipes, gorgeous photography, and endless ideas that you can follow to a tee or mix and match. The BakerMama shares even more of her tips and tricks for effortless, stress-free, and foolproof entertaining that will impress your guests and feed a hungry crowd, all while allowing you to relax and enjoy the occasion. Visually exciting and deliciously enticing, the spreads and bars are comprised of a combination of yummy recipes and easy-to-find fresh and prepared foods. In this stunning book, you will find spreads for special occasions, holidays, breakfast and brunch, lunch and dinner, dessert, and drinks, including: Build Your Own Breakfast Tacos Top Your Own Pizza Top Your Own Mac 'n' Cheese Fill Your Own Chili Bowl Father's Day Dinner Cinco de Mayo Halloween Snacks Holiday Cookie Exchange Slumber Party Tailgate Brunch The Big Game Luau Birthday Party Make Your Own Ice Cream Sandwich Caramel Apple Bar Blend Your Own Smoothies Mix Your Own Margarita and much more! Once again, the BakerMama has innovated the world of entertaining, guaranteeing fun and memorable gatherings with your family and friends.

Any occasion needs a snack spread. Whether it's a gathering with a few friends for a casual dinner or hosting a crowd for the holidays, Boards, Platters, Plates will help readers create the perfect platter for every occasion with recipes that can be incorporated into any meal. The possibilities go far beyond the classic cheese and charcuterie boards (though those are here, too!), featuring creations like a Lebanese Lunch board complete with hummus and muhammara, a Scandinavian board with smoked salmon and rösti, and a Korean BBQ board including kimchi and beef lettuce wraps. With recipes that highlight contemporary flavours and trending ingredients - think jammy eggs, labneh, nori, and gochujang sauce - Boards, Platters, Plates is a fresh take on a classic way to entertain, share, and snack. Thematically organised, there are boards that act as starters to a meal; veggie-focused boards; and platters for daytime gatherings, sophisticated parties, and even dessert. Maria Zizka, author of The Newlywed Table, gives readers a lesson on how to construct the most beautiful spreads; tips on how to select the best store-bought pairings, like crackers or fruits and veggies; and helpful information on each component that is created from scratch. The recipes are expertly curated for the book - from the Apertivo to the S'mores dessert spread - and can be mixed and matched so readers can create their own bountiful boards. Boards, Platters, Plates offers endless possibilities but guarantees each spread is beautiful, delicious, and made for sharing.

Providing everything you need to know in order to present and feast upon your perfect cheeseboard, this book features 25 themed boards as well as accompaniments and essential practical information on cheese. Cheese boards are the ideal fuss-free, yet delicious and visually impressive meal option. Though traditionally thought of as just a festive treat, impressive modern incarnations have recently taken social media by storm, as people discover that they can be a show-stopping option for entertaining at any time of year. The 25 themed boards in this book offer the perfect cheese board for any occasion, from lively boards themed around wine, beer, and cocktail pairings, to a wholesome kids' board and a picnic board. No matter the size of your

crowd or your budget, there is a themed board here to suit it—from small romantic boards for two, to more extravagant aspirational boards suitable for a wedding. Each cheese included in the book is followed by a detailed description and ideas for suitable alternatives. Suggestions for store-bought accompaniments are included, or if you are feeling more creative, try the simple recipes such as Italian Herb Flatbread, Rainbow Pepper Oatcakes, or Tomato and Smoked Pepper Jam. Essential practical information in the front section includes tips on buying, storing and cutting cheese plus much more.

A how-to guide for crafting beautiful and delicious cheese boards for entertaining and self-care, from the creator of the Cheese by Numbers method and the Instagram phenomenon That Cheese Plate “[Marissa Mullen] takes the guesswork out of the coolest, most solid thing to bring to any party or potluck: the cheese platter.”—Rachael Ray With her gorgeous, showstopping cheese and charcuterie boards, Marissa Mullen takes cheese to a whole new level. Her simple, step-by-step Cheese by Numbers method breaks the cheese plate down into its basic components—cheese, meat, produce, crunch, dip, garnish—allowing you to create stunning spreads for any occasion. This beautifully designed book goes beyond preparation techniques. According to Mullen, cheese plates can be an important form of artistic self-care, like flower arranging or meditative coloring books—but you can eat the results! That Cheese Plate Will Change Your Life celebrates the ways in which cheese brings people together, and how crafting a cheese plate can be a calming, creativity-bolstering act. With fifty exquisite, easy-to-make cheese and charcuterie plates, this book will teach you how to relax, enjoy, and indulge— to find your cheesy bliss.

'Theo's book is brilliant. What you would call a delightful sunny Mediterranean day on a plate' Jean-Christophe Novelli Create a brand new dining experience in your own home with 75 recipes from MasterChef UK's Theo Michaels, presented as themed menus on stunning sharing boards. Here you will discover delicious food, presented with maximum visual appeal and designed to be shared by a group of people. Theo has been presenting his creative cooking this way at events of all sizes and styles for some time, his aim to create an interactive and relaxed dining experience that brings people together. Now he brings his unique vision to your home. Downsized to feed six to eight people and easily achievable, these exciting sharing menus are perfect for modern, communal eating. The book opens with a sharing board comprised of bought-in deli-style foods to get you started, with expert pointers on how to create a visually stunning presentation. Next, each of the themed boards is dedicated to one concept and features recipes as well as suggestions for aromatic and edible garnishes to help you create a feast for the eyes, senses and taste buds. Menus include a relaxed brunch, a summer picnic, a harvest celebration, an indulgent feast, treats to satisfy a sweet tooth, plus plenty for vegans, pescatarians and meat-lovers.

“Stylish and simple ways you can create and artfully arrange bite-size delicacies, to twist a mid-week meal into a dinner party hit” (The Plus). Delicious recipes and creative presentations served up on a board. Cutting boards aren't just for prep anymore. From classic charcuterie boards with prosciutto, olives, and roasted figs to luscious dessert boards with mini cheesecakes and red-wine ice-cream bites, food stylist Anni Daulter shows creative hosts how to make the most of their boards and serving platters. With rustic, trendy, pickled, and even culturally inspired boards and recipes, the last thing you'll want to do when you're finished cooking is put away the cutting board. Globally inspired, these culinary creations satisfy homespun cravings, awaken the sweet tooth, and even flirt with healing properties. Board themes include By the Waterfront (Cracked Crab Legs and Melted Herb Butter, Mini Herb-Roasted Corn on the Cob, Peel-and-Eat Shrimp with Zesty Cocktail Sauce and Garlic Butter, Blackberry Whiskey Lemonade), Harvest Moon (Roasted Pumpkin and Onion Skewers, Three Sisters Chili, Toasted Marshmallow S'mores, Pom Pom Juice), Just Sinful (Baked Brie Pastry, Fig Jam, and Fresh Thyme with Baguette Slices, Prosciutto-Wrapped Asparagus), and others. “If you need help deciding on what to put on your board, then we highly recommend Anni Daulter's new book Bites on a Board. So yummy!” —Alexandria Stylebook

Grazing is an enchanting way to eat. It means skipping from dish to dish, tasting different things without committing to a single one. It's about creating multiple dishes that work together as a meal, that all share a theme, an aesthetic. When she entertains, or even pulls together a quick dinner for just two, food stylist Suzanne Lenzer enjoys this tapas-style of eating—and with her guidance, you can too. When it comes to making small plates at home, start with cheese and charcuterie, but then combine this classic with a few easy dishes that make a meal special. Try your hand at fun, fast recipes like chickpea fries with Meyer lemon-scented aioli; roasted beet tartare with cheese and pistachios; kale, spinach, and Pecorino pizza slivers; sardine bruchetta with fennel and preserved lemons; scallop and plum ceviche with tarragon; and lemon-lavender posset—to name just a few. Making delicious, beautiful dishes and snacks for grazing, whether for two or twelve, doesn't have to be difficult or time-consuming. Graze is full of tips to help you prepare healthy, wholesome, and appetizing food without spending hours in the kitchen.

America's most popular cooking authority and author of How to Cook Everything, presents more than 100 fast, sophisticated main courses for home cooks of every skill level. The Minimalist Cooks Dinner showcases Mark Bittman's signature ease and imagination, and focuses on center-of-the-plate main dishes. And, in this new volume, he also provides recipes for classic, versatile side dishes as well as recommendations for wine and food pairings. With a majority of its main dish recipes taking less than thirty minutes to prepare, this is truly the book every busy cook has been waiting for. Every recipe in The Minimalist Cooks Dinner is big on flavor, drawing on the global pantry and international repertoire that sets Bittman apart. This inventive collection offers a refreshing new take on standards, along with ideas that will inspire both novices and experienced home cooks to branch out, making it the perfect solution for weeknight after-work meals or elegant weekend dinner parties. From Steamed Chicken Breasts with Scallion-Ginger Sauce to Korean-Style Beef Wrapped in Lettuce Leaves to Roast Fish with Meat Sauce, Bittman banishes the ordinary with an exciting range of choices. Also covering hearty pasta dishes, steaks, pork, veal, lamb, chicken, and a wide assortment of seafood, The Minimalist Cooks Dinner is the answer when you're looking for “satisfying dishes with a minimum of effort.”

106 killer recipes, 16 creative party themes, and 250 gorgeous photos--plus playlists and easy planning tips--make LIFE IS A PARTY the indispensable cookbook and guide for home cooks. Chef, actor, and entertaining authority David Burtka knows that every day can be a party. Over a lifetime of throwing epic gatherings, the Cordon Bleu-trained Burtka has perfected the formula for creating easy and perfect get-togethers at home. Now, in the pages of his debut cookbook, he's sharing all of his secrets and an intimate look into the lives of one of Hollywood's favorite families. Everything you need to throw a memorable party, or to make a delicious weeknight meal, can be found right here. Whether your event and budget are modest or you're going all-out, and whether the guest list is an intimate crew or it's a blowout bash, David's sixteen party themes--from cozy game nights at home to elegant New Year's fêtes--are built around doable, show-stopping menus that take the guesswork out of high-impact hosting. Complete with endless and fun ways to mix-and-match dishes, create stunning decor, prep ahead, and get guests involved, David helps you put all the elements in place to make every party a success without ever losing your cool. At the heart of the book are David's amazing recipes, including delicious twists on comfort classics like Corn Cakes with Bacon Jam, Green Chile Chicken Enchiladas, and Neapolitan Ice Cream Sandwich Cake. And you don't need to wait for a party to try recipes like Ham, Egg, and Cheese Calzones; Mint Pesto Pasta; and Thyme and Gruyère Popovers. Never one to miss the opportunity to toast

friends and family, David also shows you how to make delicious cocktails for a crowd: think Mojito Slushies, Charred Peach and Plum Sangria, and Cucumber-Lime Spritzers. So raise a glass and get cooking! Because there's no better time than now to make your life a party.

Platters and Boards Beautiful, Casual Spreads for Every Occasion Chronicle Books

From the author of the bestselling Platters & Boards comes a beautifully photographed recipe collection and styling guide that shows you how to easily create lovely, abundant spreads for every occasion. Tables & Spreads is a must-have cookbook and resourceful styling guide from bestselling author Shelly Westerhausen. Here are more than 60 easy-to-prepare recipes plus behind-the-scenes insight into creating a beautiful, inviting table for every occasion, including tips on choosing a theme, styling your food in creative ways, and achieving that "wow factor" with linens, flowers, music, and more. There are 20 visually striking spreads that range from Ladies Night Lettuce Wraps to a Christmas Morning Dutch Baby Party, Dips for Dinner, and a Boozy Bloody Mary Bar. Rich with gorgeous and instructive photography, Tables & Spreads is inspiring yet totally accessible, perfect for home cooks who like to host gatherings of all sizes, and those who loved Shelly's first book, Platters & Boards. Complete with timelines, shopping lists, diagrams, and more, this book includes all the tools you need to make every meal delicious and unforgettable. • NEXT LEVEL ENTERTAINING: Tables & Spreads takes easy entertaining to the next level with additional recipes and robust guidance on casual styling of beautiful platters and tables for any number of guests. • ON TREND: The simple but impactful guidelines in this book speak to the way people are eating and entertaining today—often casually, with beautiful presentation, and a "help yourself" mentality. This book teaches us how to do that elegantly and create gorgeous grazing tables whether you're preparing a "snack dinner" for one, a family brunch, or a large-scale wedding or holiday table. • FOR ALL SKILL LEVELS: Anyone can make successful, beautiful spreads with these easy-to-follow guidelines and visual inspiration. These grazing spreads offer low-effort, high-impact results with easily sourced ingredients to feed a crowd—perfect for anyone that loves to eat and entertain. Perfect for: • Fans of Shelly Westerhausen and of Platters & Boards • Ina Garten and Martha Stewart fans who are always looking for creative & tasty ideas • People who seek inspiration in tablescaping, arranging, menus, and party inspirations

BESTSELLING BOARD BOOK: TURN SIMPLE FOODS INTO BEAUTIFUL BOARDS WITH MORE THAN 100 EASY RECIPES AND IDEAS Sharing food on boards is the perfect way to entertain family and friends. With minimum effort and maximum impact you can casually host in style, while focusing on spending time together, rather than being stuck in the kitchen. No cooking skills are required to make these boards (and you!) shine! In On Boards, food stylist Lisa Bolton has put together 50 ideas for instantly approachable boards, all with effortless entertaining in mind, as well as 52 recipes for delectable savory and sweet additions like Beet Hummus, Bourbon Bacon Jam, Mashed Potato Dip and Chocolate Salami. The boards can be pulled together in very little time, and each includes presentation and styling tips to impress your guests. Any assortment of food can be pulled into a beautiful board, so you will be able transform whatever is in your fridge and pantry when unexpected guests arrive! With chapters on Everyday Boards, Holiday & Special Occasion Boards, Seasonal Boards and Around the World Boards, you will find inspiration for every gathering. Whether you are looking for a breakfast or brunch board; a board for Christmas Day, Superbowl Sunday or New Year's Eve; a huge celebration or a cozy date night for two, it is included in this collection of gorgeously curated boards. On Boards is the gift people give again and again--perfect for those who love to entertain, but not the stress that goes with it!

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