

Read Online Munchies Late Night Meals From The Worlds Best Chefs

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1ZXYNW - MCGEE DICKSON

A collection of 120 paleo-friendly recipes by the "Ditch the Wheat" blogger adapts everyday favorites to eliminate gluten, legumes and dairy, offering such options as Buffalo Chicken Fingers, Grain-Free Sandwich Bread and Cinnamon Buns. Original.

Have you ever accompanied an evening of game-playing with a bowl of salty chips or slabs of pizza? If so, you know that greasy fingers can be a distraction, with players interrupting the game to grab napkins or even lick their fingers—immediately before grabbing the communal spinner. Gourmet Game Night has the solution: instead of relying on conventional convenience snacks and standbys, you've got imaginative, homemade options; instead of greasy hands and game pieces, you've got mess-free, bite-sized snacks. Cookbook writer, magazine contributor, and culinary blogger Cynthia Nims offers inventive alternatives that make hands-clean dining easy, including: • Edible wrappers around savory centers (Shrimp Cakes in Shiso Leaves, page 66) • Bite-sized versions of unwieldy classics for easy grabbing between moves (Caesar Dip with Big Croutons and Romaine, page 18) • Edible bases to support tender ingredients (Tuna Tartare on Daikon Slices, page 58) • Innovative mini containers such as shot glasses for liquid fare (Chilled Avocado Soup with Roasted Poblano Cream, page 112) • Neat sweet treats paired with gooey dippers (Brown Butter Pound Cake with Caramel Dip, page 34) • And of course, party-friendly drinks poured by the pitcherful (Pomegranate-Mint Fizz, page 138) Cynthia Nims's creative and contemporary recipes will liven up any event where free hands are of the essence, whether you're gathering friends for a poker night, rolling those dice for a board-game party, spicing up your bridge club, planning a family Scrabble tournament, or impressing your book club or knitting group! Indeed, Gourmet Game Night proves that you don't need a fancy night on the town to have fun; instead, gather your friends for satisfying small bites—and hopefully a win-

ning streak—at home. From the Trade Paperback edition.

Massimo Bottura, the world's best chef, prepares extraordinary meals from ordinary and sometimes 'wasted' ingredients inspiring home chefs to eat well while living well. 'These dishes could change the way we feed the world, because they can be cooked by anyone, anywhere, on any budget. To feed the planet, first you have to fight the waste', Massimo Bottura Bread is Gold is the first book to take a holistic look at the subject of food waste, presenting recipes for three-course meals from 45 of the world's top chefs, including Daniel Humm, Mario Batali, René Redzepi, Alain Ducasse, Joan Roca, Enrique Olvera, Ferran & Albert Adrià and Virgilio Martínez. These recipes, which number more than 150, turn everyday ingredients into inspiring dishes that are delicious, economical, and easy to make.

You know the feeling: it's midnight, you're starving, and the prospect of another bowl of cereal makes you want to snap, crackle, and pop. Midnight Munchies contains snacks to satisfy every pang, every craving, without fussing over time or ingredients. Herb-Poppin' Parmesan Popcorn is popped to perfection for family movie night. Popeye's Stay-Awake Spinach and Eggs provides the brain food for that late-night cram. For foodies and beauties, Double Duty Cucumber Dip (it's also a refreshing face mask) is a smooth and crunchy munchy for an impromptu spa-night get-together. Mistress of munchies Diane Morgan also knows her party stuff, so there are plenty of ideas for entertaining fellow late-night revelers. It's instant gratification—all in one smart package.

Hors d'oeuvres have a reputation for requiring frou-frou ingredients that are difficult to identify—let alone locate in a grocery store. (When's the last time you ate an amuse-bouche at home?) It's about time for an appetizer cookbook that has fun with the concept of tasting an entire meal in one bite! With Tiny Food Party!, Teri Lyn Fisher and Jenny Park share super quick and easy recipes for little bite-size munchies—delightfully miniature versions

of all your favorite foods! Thinly slice shallots, batter and fry 'em, add with a creamy buttermilk ranch sauce, and you've got dainty Bite-Size Onion Rings. Use mini cupcake tins to bake up sweet Little Cheesecakes! Or fill small rectangles of pie dough with Nutella and marshmallow, bake until crispy, decorate with icing—and sprinkles, of course—and you've got irresistibly charming Mini Homemade Pop Tarts. Tiny Food Party! includes Adorable Appetizers, Itty Bitty Entrees, Pint-Size Desserts, and Teeny-Tiny Cocktails that you can serve in shot glasses or tea cups. With full-color photographs of every single recipe plus tips and tricks for seriously downsizing your favorite recipes scattered throughout, this lighthearted little cookbook is lots of fun!

Move over, rice and oats: freekeh, amaranth and farro are here to stay – and Molly Brown's Grains, Seeds & Legumes is here to help you choose, prepare and cook the numerous new wholegrains, cereals, seeds, legumes and pulses becoming available at health food stores, grocers and supermarkets everywhere. Grains, Seeds & Legumes provides an in-depth catalog to the world of these edible grains, including step-by-step directions to deal with even the most esoteric staple. Molly Brown backs this information up with delicious, healthy and diverse recipes catering to gluten free diets and those wanting to find unique and delicious ways to work ancient and whole grains into your everyday eating. With gorgeous color photography and pages full of delicious recipes – from Sunday breakfasts (Oat, ricotta and berry pancakes with thyme honey) to morning tea (Apple, sour cream and cinnamon crunch muffins), healthy salads (Mango, asparagus and wild rice salad) to heartier fare (Cassoulet) – you're sure to find something to satisfy any appetite.

Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR,

The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial Times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade." - The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." - Yotam Ottolenghi "[A] beautiful and intelligent book." - J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats. - Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook Season, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and knowledge to both home cooks and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-Ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat.

The rapper, chef, TV star, and author of Stoned Beyond Belief offers up a love letter to food inspired by his childhood, family, tours, and travels. This ain't no cookbook. This ain't no memoir. This is Action Bronson's devotional, a book about the

overwhelming power of delicious—no, f*cking amazing—food. Bronson is this era's Homer, and F*ck, That's Delicious is a modern-day Odyssey, replete with orgiastic recipes, world travel, siren songs, and weed. Illustrated, packed with images, and unlike any book in the entire galaxy, Bronson's F*ck, That's Delicious includes forty-plus recipes inspired by his childhood, family, tours, and travels. Journey from bagels with cheese that represent familial love to the sex and Big Macs of upstate New York fat camp and ultimately to the world's most coveted five-star temples of gastronomy. And: the tacos in LA. The best Dominican chimis. Jamaican jerk. Hand-rolled pasta from Mario. Secrets to good eating from Massimo. Meyhem Lauren's Chicken Patty Potpie. And more! more! more! New York Times Bestseller Winner of the IACP Cookbook Design Award "This magnificent tome is filled with both the recognizable and the perplexing. And, best of all, I can make it at home and so can you. . . . This is a book that is at once a testament to a wild palate, to a man with a gastronomic vision, to a hip-hop artist of the top of the top category, and a student of life with legendary curiosity." —Mario Batali, from the foreword "Through his career on VICE-LAND, Bronson has become one of the Internet's most entertaining food personalities—and his book delivers just as much loud enthusiasm for eating fucking delicious things as his show by the same name." —GQ magazine

If you love to eat Thai food, but don't know how to cook it, Kris Yenbamroong wants to solve your problems. His brash style of spicy, sharp Thai party food is created, in part, by stripping down traditional recipes to wring maximum flavor out of minimum hassle. Whether it's a scorching hot crispy rice salad, lush coconut curries, or a wok-seared pad Thai, it's all about demystifying the universe of Thai flavors to make them work in your life. Kris is the chef of Night + Market, and this cookbook is the story of his journey from the Thai-American restaurant classics he grew eating at his family's restaurant, to the rural cooking of Northern Thailand he fell for traveling the countryside. But it's also a story about how he came to question what authenticity really means, and how his passion for grilled meats, fried chicken, tacos, sushi, wine and good living morphed into an L.A. Thai restaurant with a style all its own.

It's just after two a.m. in Los Angeles and there are only a few cars on the 405. On the East Coast, the diners have yet to open for the morning rush. It's too late for dinner, too early for breakfast, and there's

nothing in your freezer to throw in the microwave. You're looking for something a little sweet or a little salty (or maybe a little of both) to keep the midnight munchies at bay in the long hours before dawn. . . . What's to eat? George Noory has put together the ultimate after-midnight cookbook: Late-Night Snacks for late-night radio. Whether you're hankering for nostalgic treats, like homemade Toaster Tarts or rib-sticking Dumplings Love You, or something more exotic, like spicy Hurried Curry Pockets or Asian Fusion Salad, George Noory shows you how to whip up quick, delicious snacks with whatever ingredients are lying around your kitchen in the wee hours. Featuring more than a hundred of his personal, tasty, and above all easy recipes, Late-Night Snacks is sure to satisfy the cravings of night owls transfixed by stories of the paranormal, UFOs, past lives, ghosts, and things that go bump in the night.

'One cannot think well, love well, sleep well, if one has not dined well.' - Virginia Woolf. The definition of 'healthy eating' has been chewed up, spat out and re-digested enough times to make Joe Public give up and seek out their nearest branch of McDonald's. Our mindless obsession with eating 'right' is such that we're now more concerned about what our Instagram followers think of a poorly lit picture of our dinner than we are of its effect on our own palate. Or, indeed, our happiness. We seem to be living in a time where we no longer eat with our hearts, emotions or heritage - but with what our waistlines (and followers) in mind. Not Plant Based are on a mission to help you love food again. The principle is very simple: eat what you like and don't worry about it. It's a menu that's especially delicious, 'guilt-free' and requires a hell of a lot less money spent in health food shops. Throughout the book, Laura and Eve call on experts to debunk myths and provide a balanced exploration of our attitude towards food, with some delicious recipes thrown in along the way. They discuss their own experiences of eating disorders and offer personal tips and coping mechanisms to help rid you of anxiety linked to food. No one is saying healthy eating is bad; there is simply a lot of misleading information out there. More to the point, food is so much more in the grand scheme of life than health: it's family, friends, enjoyment and memories. So go on, take a bite out of Eat It Anyway and learn to love your food all over again. It's SO mouth-wateringly good - we bet you'll be back for seconds. **PRAISE FOR EAT IT ANYWAY** 'Learn to love food again with this book, which sorts nutritional nonsense from sensible science' - Woman's Weekly

Based on the popular Munchies and Vice-land television series Bong Appétit, this cannabis cookbook features 65 "high"-end recipes for sweet and savory dishes as well as cocktails. Inspired by the popular MUNCHIES and Viceland television series, Bong Appétit is the Joy of Cooking for a new generation interested in making serious, sophisticated food--with weed. Bong Appétit breaks down the science of infusing (oils, butters, milks, alcohol, and more) with cannabis, and offers recipes ranging from weed butter-basted chicken to weed chimichurri to weed brownie sundaes. Along the way, the book hits on marijuana politics, dosage, and pairing strains and flavors, and has tips from MUNCHIES vast network of friends and experts, including "Bong Appétit" stars Ry Prichard and Vanessa Lavorato.

Bring your cravings into a whole new dimension. Two dimensional recipes? How passé. We're living in the 21st century, baby, and 3D Munchies is here to bring your late-night cravings to life. They say seeing is believing, and this book will let you visualize those super-cheesy nachos, spicy wings, and gooey chocolate s'mores before they even hit the plate - not to mention all the things you can do with the humble potato chip. From (half) baked snacks to (fully) loaded, pop-off-the-page carbs, and a whole section for anyone chasing that sugar high, this book is here to satisfy all your senses with its over-the-top visuals and diet-unfriendly recipes. Includes two sets of 3D glasses!

This guide to cooking from the popular VICE channel MUNCHIES teaches you both survival and show-off skills via more than 80 recipes. Over the years, MUNCHIES has worked with all kinds of chefs, making food that ranges from lowbrow to highbrow and everywhere in between. Now they are here to help you cook dinner on busy weeknights and host friends with an impressive spread on the weekends. Tips and tricks include how to set up and shop for a pantry (with recipes for how to make your own mayo and quick pickle some jalapeños); how to take back your weeknights with easy, fast-to-table meals (like Spinach and Mushroom Ravioli and Charred Cabbage); and even how to wow friends on the weekends with more elaborate recipes such as a fully composed (and highly postable) cheese board or a to-die-for roast chicken. With more than 80 essential recipes from the editors and test kitchen at MUNCHIES, this cookbook has something for everyone at every skill level. With a minimal amount of work, you will have Instagram-worthy food on the table faster than it takes to get a GrubHub

delivery from the Thai restaurant down the street.

A Girl and Her Pig takes us behind the scenes of April Bloomfield's lauded restaurants and into her own home kitchen, where her attention to detail and her reverence for sourcing the finest ingredients possible results in unforgettable food. Her innovative yet refreshingly unfussy recipes hark back to a strong English tradition, enlivened by a Mediterranean influence and an unfailingly modern and fresh sensibility. From baked eggs with anchovies and cream to smoked haddock chowder, from beetroot and smoked trout salad to a classic duck confit, April's recipes are wonderfully fresh and unfussy. Written with real verve, this is a cookbook full of personality and chock-full of tales and tips from one of the world's best-loved chefs.

MUNCHIES brings the hugely popular show Chef's Night Out (on VICE Media's food website, MUNCHIES) to the page with snapshots of food culture in cities around the world, plus tall tales and fuzzy recollections from 65 of the world's top chefs, including Anthony Bourdain, Dominique Crenn, David Chang, Danny Bowien, Wylie Dufresne, Inaki Aizpitarte, and Enrique Olvera, among others. Then there are the recipes: dishes these chefs cook when they're done feeding customers, and ready to feed their friends instead. With chapters like "Drinks" (i.e. how to get your night started), "Things with Tortillas," "Hardcore" (including pizzas, nachos, poutines, and more), and "Morning After" (classy and trashy dishes for the bleary-eyed next day), MUNCHIES features more than 65 recipes to satisfy any late-night craving and plenty of drinks to keep the party going.

Contains 50 step-by-step, illustrated recipes for foods seen in sci-fi and fantasy TV, movies, games and books.

An outstanding collection of Rachael Ray's best 30-Minute Meals, now in one volume. Features over 150 meals selected from 8 of our best-selling titles.

One of Barack Obama's Favorite Books of 2021 The New York Times bestseller from the Grammy-nominated indie rockstar Japanese Breakfast, an unflinching, deeply moving memoir about growing up mixed-race, Korean food, losing her Korean mother, and forging her own identity in the wake of her loss. 'As good as everyone says it is and, yes, it will have you in tears. An essential read for anybody who has lost a loved one, as well as those who haven't' - Marie-Claire In this exquisite story of family, food, grief, and endurance, Michelle Zauner proves herself far more than a dazzling singer, songwriter, and guitarist. With

humour and heart, she tells of growing up the only Asian-American kid at her school in Eugene, Oregon; of struggling with her mother's particular, high expectations of her; of a painful adolescence; of treasured months spent in her grandmother's tiny apartment in Seoul, where she and her mother would bond, late at night, over heaping plates of food. As she grew up, moving to the east coast for college, finding work in the restaurant industry, performing gigs with her fledgling band - and meeting the man who would become her husband - her Koreanness began to feel ever more distant, even as she found the life she wanted to live. It was her mother's diagnosis of terminal pancreatic cancer, when Michelle was twenty-five, that forced a reckoning with her identity and brought her to reclaim the gifts of taste, language, and history her mother had given her. Vivacious, lyrical and honest, Michelle Zauner's voice is as radiantly alive on the page as it is onstage. Rich with intimate anecdotes that will resonate widely, *Crying in H Mart* is a book to cherish, share, and reread. 'Possibly the best book I've read all year . . . I will be buying copies for friends and family this Christmas.' - Rukmini Iyer in the Guardian 'Best Food Books of 2021' 'Wonderful . . . The writing about Korean food is gorgeous . . . but as a brilliant kimchi-related metaphor shows, Zauner's deepest concern is the ferment, and delicacy, of complicated lives.' - Victoria Segal, Sunday Times, 'My favourite read of the year' Presents sixty simple and inexpensive recipes featuring canned foods, providing easy-to-follow illustrated steps in a lay-flat design and offering suggestions for such occasions as cooking for a woman and preparing a meal for the morning after. 35,000 first printing.

NEW YORK TIMES BESTSELLER • The founder of Momofuku cooks at home . . . and that means mostly ignoring recipes, using tools like the microwave, and taking inspiration from his mom to get a great dinner done fast. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME David Chang came up as a chef in kitchens where you had to do everything the hard way. But his mother, one of the best cooks he knows, never cooked like that. Nor did food writer Priya Krishna's mom. So Dave and Priya set out to think through the smartest, fastest, least meticulous, most delicious, absolutely imperfect ways to cook. From figuring out the best ways to use frozen vegetables to learning when to ditch recipes and just taste and adjust your way to a terrific meal no matter what, this is Dave's guide to substituting, adapting, shortcutting, and sandbag-

ging—like parcooking chicken in a microwave before blasting it with flavor in a four-minute stir-fry or a ten-minute stew. It's all about how to think like a chef . . . who's learned to stop thinking like a chef.

Welcome to tha Boss Dogg's Kitchen The first cookbook and recipe book from Tha Dogg: You've seen Snoop work his culinary magic on VH1's Emmy-nominated Martha and Snoop's Potluck Dinner Party, and now, Tha Dogg's up in your kitchen...with his first cookbook. Recipe book that delivers 50 recipes straight from Snoop's own collection: Snoop's cookbook features OG staples like Baked Mac & Cheese and Fried Bologna Sandwiches with Chips, and new takes on classic weeknight faves like Soft Flour Tacos and Easy Orange Chicken. And it don't stop...Snoop's giving a taste of the high life with remixes on upper echelon fare such as Lobster Thermidor and Filet Mignon. But we gotta keep it G with those favorite munchies too, ya know? From chewy Starbursts to those glorious Frito BBQ Twists, you should have an arsenal of snacks that'll satisfy. And of course, no party is complete without that Gin and Juice and other platinum ways to entertain. If you're a fan of celebrity cookbooks such as Bob's Burgers, Magnolia Table Cookbook, Margaritaville cookbook, or the Gilmore Girls Eat Like a Gilmore; the Doggfather's got you covered - complete with epic stories and behind-the-scenes photos that bring his masterpieces to life.

Munchies Cookbook Munchies Cookbook is for you if you want an enjoyable midnight snack. You're a person who gets hungry late at night. You basically want good recipes from Munchies Cookbook Buy this: Munchies Cookbook and you will get exactly what you want! Snack recipes in Munchies will make midnight snacking at home so much easier for you! You will feel happy inside and out. Munchies Cookbook is simple to follow - 1. You get snacking recipes in Munchies Cookbook - 2. You get delicious recipes in Munchies Cookbook - 3. You get epic sandwich recipes in Munchies Cookbook Are you ready for delicious food? Buy Munchies Cookbook NOW Don't underestimate the power of snacks! When it comes to kids' mood, energy, focus and success at school, one of the most influential factors is diet. And a hugely important part of what kids and teenagers eat and drink every day happens between meals - mid-morning, after school, when they finish a sports game, at the beach. A smart snack will boost them with nutrients and slow-release energy, whereas a processed snack or soft drink can cause a spike in their blood sugar, throwing out their mood and concentration. Poor snack choices can also have longer-term effects

on their physical and mental wellbeing. But family life is busy. That's why passionate foodie Flip Shelton and renowned adolescent and child psychologist Michael Carr-Gregg have teamed up to create this collection of simple, speedy recipes to help you make the most of snacks every day without devoting hours to the process. From two-ingredient cashew balls and sweet potato chocolate brownies to egg jaffles and a whole rainbow of smoothies, whip up these recipes for (or with) your kids and you'll be packing them full of good stuff they'll actually want to eat. Show them how to snack smart and you can supercharge their happiness and health for life.

In this new cookbook, Christy Denney, the blogger behind "The Girl Who Ate Everything," shares her favorite recipes for busy families from Blueberry Croissant Puffs for Sunday brunch, to one-pan dinners like Pizza Chili, to feeding a crowd for gameday with Blooming Onion Bread or Cowboy Caviar.

The first cookbook by the wunderkind New York chef duo Jeremiah Stone and Fabián von Hauske of Contra and Wildair. This is the story of two places beloved by chefs and foodies worldwide - Lower East Side tasting-menu restaurant Contra, and its more casual sister, Wildair. The book exudes the spirit of collaboration and exploration that inspires the chefs' passionately seasonal cooking style, boundary-pushing creativity, and love of natural wine. Narratives explore how and why they developed their signature dishes - many of which are ideal for creative home cooks - and are full of their distinctive wit and personality. A Very Serious Cookbook: Contra Wildair includes a foreword by US comedian and wine lover Eric Wareheim; 85 recipes organized into chapters: Always (mainstay, non-seasonal); Sometimes (hyper-seasonal, guest chef collaborations, international travel inspiration); Never (dishes on the menu once, not existent yet, all important); and Pantry. Photos of plated food, the restaurant, its locality, and travel bring the restaurant and its dishes to life. Contra and Wildair have received several Best New Restaurant nods and major acclaim from the New York Times, Saveur, Bon Apétit, and Eater, among many others.

The acclaimed New York Times-bestselling chef, author, and TV star returns with an even bigger book that is all about quality home cooking. Matty returns with 135 of his absolute favorite recipes to cook at home for his family and friends, so you can cook them for the people you love. Home Style Cookery is his definitive guide to mastering your kitchen, covering every-

thing from pantry staples (breads, stocks, and pickles) to party favorites (dips, fried foods, and grilled meats), to weeknight go-tos (stews, pastas, salads), and special occasion show-stoppers (roasts, smoked meats, and desserts). It starts with basics like Molasses Bread in an Apple Juice Can, Beef and Bone Marrow Stock, Kitchen Sink Salad, Thanksgiving Stuffing Butternut Squash, and the tallest Seven-Layer Dip you have ever seen. Next it covers comforting recipes like Littleneck Clam Orecchiette, Pho Ga, Sichuan Newfoundland Cod, Double Beef Patty Melt with Gruyere and Molasses Bread, and Matty's take on the ultimate Submarine sandwich. And it closes with bangers like Fish Sticks with Kewpie Tartar Sauce, Salt Crust Leg of Lamb and Yukon Golds with Creamed Spinach, Texas-Style Prime Rib, T-bone Steak and Fine Herb Chimichurri, and Lobster Thermidor with Bearnaise and Salt and Vinegar Chips. It even has desserts like his wife Trish's Chocolate Chip Cookies and Creme Caramel. In Home Style Cookery, Matty shares his bold style of cooking. Along with beautiful photographs of Matty's dishes and his farm, this book is filled with signature recipes that are equal parts approachable and tasty. Matty's first book shared his culinary story, Home Style Cookery will help you build yours.

Dreamy desserts to please the whole family The classic snack question: Salty or Sweet? But why choose when you can have both? Perfect for parties or late-night treats, this collection of salty and sweet delights will change the way you snack. From gooey to savory to crunchy or chocolatey, here you'll find whatever you need to satisfy your cravings. Recipes include: Salted Caramel Pecan Tarts Candied Bacon Strips Chocolate Marshmallow Popcorn Balls Spicy Hot Chocolate Pecan Pralines With delicious classics and creative new munchies, Best Salty Sweet Snacks will have the whole family asking for more!

Everything is made of energy, even food. Especially food. This tarot-cookbook mash-up brings together magick and 78 recipes to transform everyday energy into something extraordinary. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY VANITY FAIR • "Every recipe Courtney McBroom's writes turns the basics into deliciousness and pairs perfectly with Melinda Lee Holm's magickal prowess."—Christina Tosi, chef/owner of Milk Bar With a flick of the wrist and a shuffle of your favorite tarot deck, you're on your way to a life of kitchen witchery. In Divine Your Dinner, tarot priestess Melinda Lee Holm and chef Courtney McBroom have conjured up a feast for the mind, body, and spirit. Each

of the 78 recipes in this cookbook interprets a specific tarot card and its energy. Pull a card—at random or with intent—from your deck, flip to the card's corresponding recipe, and you'll find magickal ingredients to infuse your meals with spiritual energy from the Tarot. • Boost your powers of reflection with The Moon's Pumpkin Corn Bread • Fight Five of Swords anxiety with Salt and Juniper Berries: Confit a Duck! • Relax into The Empress's nurturing love with A Rose Is a Rose Is a Rosé Punch Making magick has never been so deliciously easy.

NEW YORK TIMES BESTSELLER • ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Food52, Eater, Food & Wine, Thrillist, Book Riot An homage to what it means to be Korean American with delectable recipes that explore how new culinary traditions can be forged to honor both your past and your present. "This is such an important book. I savored every word and want to cook every recipe!"—Nigella Lawson, author of *Cook, Eat, Repeat* New York Times staff writer Eric Kim grew up in Atlanta, the son of two Korean immigrants. Food has always been central to his story, from Friday-night Korean barbecue with his family to hybridized Korean-ish meals for one—like Gochujang-Buttered Radish Toast and Caramelized-Kimchi Baked Potatoes—that he makes in his tiny New York City apartment. In his debut cookbook, Eric shares these recipes alongside insightful, touching stories and stunning images shot by photographer Jenny Huang. Playful, poignant, and vulnerable, Korean American also includes essays on subjects ranging from the life-changing act of leaving home and returning as an adult, to what Thanksgiving means to a first-generation family, complete with a full holiday menu—all the while teaching readers about the Korean pantry, the history of Korean cooking in America, and the importance of white rice in Korean cuisine. Recipes like Gochugaru Shrimp and Grits, Salt-and-Pepper Pork Chops with Vinegared Scallions, and Smashed Potatoes with Roasted-Seaweed Sour Cream Dip demonstrate Eric's prowess at introducing Korean pantry essentials to comforting American classics, while dishes such as Cheeseburger Kimbap and Crispy Lemon-Pepper Bulgogi with Quick-Pickled Shallots do the opposite by tinging traditional Korean favorites with beloved American flavor profiles. Baked goods like Milk Bread with Maple Syrup and Gochujang Chocolate Lava Cakes close out the narrative on a sweet note. In this book of recipes and thoughtful insights, especially about his mother, Jean, Eric divulges not only what it means to be

Korean American but how, through food and cooking, he found acceptance, strength, and the confidence to own his story.

The Culinary Bro-Down Cookbook is full of irreverent essays and anecdotes, but running throughout is a deep sense of soul and self that strives to answer the question: Why can't the deep-fried nonsense you eat with your bros at 2 a.m. have the same emotional gravitas as an intimate family dinner? There was never anything wrong with instant ramen. But there was never anything wrong with not being on the moon, either. That didn't stop Neil Armstrong, Buzz Aldrin, and that other guy* from changing the course of human history with a few daring steps and a super dope catchphrase. So too shall journalist and blogger Josh Scherer change the course of late-night, often-insane, sometimes-smart-but-always-monstrous munchie food that puts your MSG packet garbage to shame. You'll find more than seventy creations broken into the ten "brossential" food groups like: Beer, Fried Things, Tacos, and Struggle Snacks (because money is hard). Josh's recipes range from indulgent eats like Beer-Poached Bratwurst Party Subs and Mac 'n' Cheese Nachos to hell-classy dishes like Broccoli-ni with Burnt Lemon Hollandaise and Pork Belly Tacos with Fish Sauce Caramel. Sprinkled in are the unholy commandments for bro cooking, such as "bagged wine is the only wine you need," and Josh's expert advice on how to beat a hangover (it's mostly just pastrami and emotionally purging movies). Oh and there's bacon, too. Like, a lot of it.

Go off the clock with Christina Tosi of Momofuku Milk Bar as she bakes one-bowl treats, grills with skills, and embraces simple, nostalgic—and often savory—recipes made from supermarket ingredients. For anyone addicted to crack pie®, compost cookies®, and cake truffles, here are their savory counterparts—such as Kimcheezits with Blue Cheese Dip, Burnt Honey-Butter Kale with Sesame Seeds, and Choose Your Own Adventure Chorizo Burgers—along with enough make-at-home sweets to satisfy a cookie-a-day habit. Join Christina and friends as they cook their way through "weaknights," sleepovers, and late-night snack attacks to make mind-blowingly delicious meals with whatever is in the pantry. For those who can't get no sandwich satisfaction, this innovative flip book provides endless inspiration for custom sandwich combos. With pages divided into recipes for the bread, topping, filling, and sauce, every detail is covered.

In Fabulous Food Boards, there are over

95 inviting boards and recipes for breakfast, snacking, lunch, dinner, dessert, special occasions, and entertaining. Each featured board has a beautiful photo to inspire you, along with an ingredient list and simple instructions to help you assemble it. This book also includes lots of helpful tips to get you started creating your own food boards. So, are you ready to look forward to mealtimes? Book jacket.

New to making your lunch at home? Staring into your fridge in despair? The Little Book of Lunch is for you! Filled with delicious and simple recipes, The Little Book of Lunch has clever approaches to classics making them easy for working from home, meals that taste delicious at room temperature, quickly assembled dishes for when you barely have five minutes and recipes for when the cupboards are bare. It includes: -Wholesome and healthy salads like tabouleh -Indulgent and decadent dining like grilled halloumi, vegetable and avocado couscous -Sandwiches for when you are chained to your desk like guacamole and tomato salsa on rye -Store-cupboard snacks like spicy lentil and coconut soup -Sweet treats to brighten up the day like salted caramel brownies 'Packed full of food you can really get excited by, it's a much-needed rallying call to reclaim the lunch hour!' Felicity Cloake

A collection of vegan recipes so simple to make that even a stoner could prepare them, this highly illustrated cookbook from the creators of The Vegan Stoner food blog proves that going vegan can be fun, cheap, and easy. Cooking vegan doesn't have to be hard! This irreverent take on veganism proves that beginners and slackers alike can whip together yummy, filling meals with just a few ingredients and minimal time and effort. Foolproof recipes for breakfast, lunch, dinner, and munchies include Mean Green Smoothies, Aspara-Guy Sushi, Bahnwiches, Animal Cookies, Churro Chips, and more.

Matty Matheson, star of *Viceland's It's Suppertime and Dead Set On Life*, reveals his favorite recipes and stories in a cookbook that his devoted fans have been waiting for. Matty Matheson is known as much for his amazing food as his love for life, positive mental attitude, and epic Instagram account. This debut cookbook is about Matty's memories of the foods that have defined who he is. With a drive to share his zest for life, he creates dishes within these pages that reinterpret the flavors of his youth in Canada, as well as the restaurant fare for which he has become so well-known. Interpretations of classics like Seafood Chowder, Scumbo: Dad's Gumbo, and Rappie Pie appear alongside restaurant

recipes like Bavette, Pigtail Tacos, and his infamous P&L Burger. This is a very personal cookbook, full of essays and headnotes that share Matty's life--from growing up in Fort Erie, exploring the wonders of Prince Edward Island, struggling and learning as a young chef in Toronto, and, eventually, his rise to popularity as one of the world's most recognizable food personalities. His no-nonsense approach to food makes these recipes practical enough for all, while his creativity will entice seasoned cooks. This book is like cooking alongside Matty, sharing stories that are equal parts heartwarming and inappropriate while helping you cook dishes that are full of love. *Matty Matheson: A Cookbook* is a new collection of recipes from one of today's most beloved chefs.

From Tijuana Tea and Baked Brownies to Buzzworthy Burgers and sweet salad dressings, this book offers 100 tried and true recipes featuring "organic" ingredients. From Tijuana Tea and Baked Brownies to Buzzworthy Burgers and sweet salad dressings, this book offers 100 tried and true recipes featuring "organic" ingredients. The comprehensive basics section will give you lots of tips on when to use buds or stems and it will also provide proper THC extraction instructions. The recipes in this book will make sure your food isn't the only thing that's baked or fried!

Give your hangover the boot with 100 recipes for breakfast hunger-busters,

healthy smoothies, hair of the dog cocktails, sweet treats, and more. Give your hangover the boot with 100 recipes for breakfast hunger-busters, healthy smoothies, hair of the dog cocktails, sweet treats, and more. Hangovers, we all handle them differently--some prefer to face the pain head on while others like to hide under the covers, letting out the occasional pathetic moan and praying it will all be over soon. But whatever your preferred course of action, no doubt food and drink will play a key part in your recovery. And that's where 101 HANGOVER RECIPES comes in. Containing a plethora of ideas for beating away the booze that's plaguing your system, find ideas for everything from breakfast treats like the triple chocolate pancakes and the super-quick brunch quesadilla to belly-stuffing comfort food for when you finally muster the energy to drag yourself from the sofa to the kitchen. All types of boozehounds are catered for, from lightweight luses to heavy hitters, so you're guaranteed to find the perfect drink or dish to suit your mood. If you're a health-conscious sort who is keen to treat your body like a temple (albeit one that's been attacked by a marauding horde of Mexican tequila shots and Bavarian Jägerbombs) you will find recipes for superfood salads and re-energizing juice drinks. If you're more inclined to wallow in your bed, swearing on your mother's life that you'll

never so much as look at a bottle of vodka again, we have quick fixes that minimize the time spent cooking and maximize your potential to fester in bed. And if you're keen to flip the bird to that woodpecker happily drilling into the center of your skull you'll love the chapter on restorative hair of the dog cocktails that will have you back on your feet and necking beers like a legend in no time.

Cooking class is back in session for best friends--and sometime sleuths--Annie and Eve. But this time, Annie finds herself on the teacher's side of the cutting board, and her best friend Eve in more hot water than ever. Bar food. You wouldn't think it requires any special talent. But the newly redesigned Bellywasher's, featuring simple, delicious fare, is D.C.'s latest hotspot. There's something about its down-home ambience that draws people. The owner, Annie's boyfriend Jim, is offering a six-week bar food cooking class, and Annie is rolling up her sleeves to help. She knows Jim's food is good--but she's about to learn that it's to die for. When one of the students, Brad Peterson, is murdered, Eve becomes the primary suspect. The whole class heard her say she wanted to kill him. She had good reason, too: Brad was the former boss who had her fired when she spurned his advances. But now, to prove Eve's innocence, she and Annie must make sure all their ducks á l'orange are in a row.