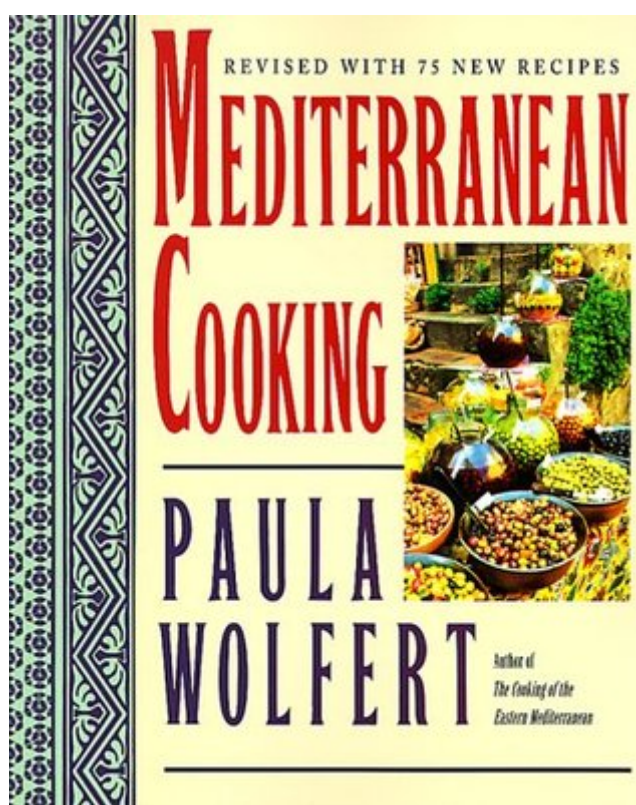
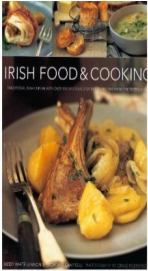
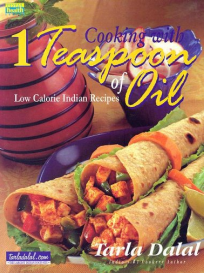
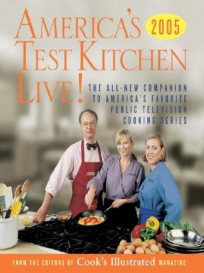
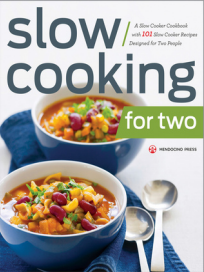


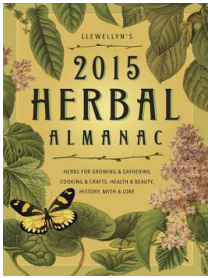
MEDITERRANEAN COOKING



Read and download ebook for mediterranean cooking by paula wolfert renowned food writer paula wolfert revises her classic cookbook in which she celebrates the sensuous pleasures of health and popular mediterranean cooking with more than 150 delicious dishes from this region, 75 of them new.

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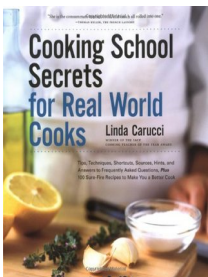
Cover	Title & Description	Status
	<p>IRISH FOOD & COOKING: TRADITIONAL IRISH CUISINE WITH OVER 150 DELICIOUS STEP BY STEP RECIPES FROM THE EMERALD ISLE</p>	<p>Readable/Downloadable</p>
	<p>COOKING WITH 1 TEASPOON OF OIL: LOW CALORIE INDIAN RECIPES (TOTAL HEALTH SERIES) (TOTAL HEALTH SERIES) description cooking with 1 teaspoon of oil is a wealth of sumptuous low calorie indian recipes which is an indispensable guide for those who wish to lose weight. click here to know more...</p>	<p>Readable/Downloadable</p>
	<p>AMERICA'S TEST KITCHEN LIVE!: THE ALL-NEW COMPANION TO AMERICA'S FAVORITE PUBLIC TELEVISION COOKING SERIES (AMERICA'S TEST KITCHEN) this is the companion cookbook to cook's illustrated's #1 cooking show on public television, america's test kitchen. step inside the 2,500 square-foot test kitchen just outside of boston with the host, chris kimball, test cooks, julia collin-davison and bridget lancaster, jack bishop in the tasting lab and adam reid in the equipment corner. 26 new episodes launch in januar this is the companion cookbook to cook's illustrated's #1 cooking show on public television, america's test kitchen. step inside the 2,500 square-foot test kitchen just outside of boston with the host, chris kimball, test cooks, julia collin-davison and bridget lancaster, jack bishop in the tasting lab and adam reid in the equipment corner. 26 new episodes launch in january 2005 across the country. ...more</p>	<p>Readable/Downloadable</p>
	<p>SLOW COOKING FOR TWO: A SLOW COOKER COOKBOOK WITH 101 SLOW COOKER RECIPES DESIGNED FOR TWO PEOPLE create easy and delicious meals for two with slow cooking for two. if you're short on time, few in numbers, and craving the comfort of a home-cooked meal, slow cooking for two is here to save the day. slow cooking for two offers 101 easy recipes meant for just two people, including soups, stews, casseroles, desserts, and more. slow cooking for two will save you time and mo create easy and delicious meals for two with slow cooking for two. if you're short on time, few in numbers, and craving the comfort of a home-cooked meal, slow cooking for two is here to save the day. slow cooking for two offers 101 easy recipes meant for just two people, including soups, stews, casseroles, desserts, and more. slow cooking for two will save you time and money with simple and delicious meals that are flavorful without requiring hours of preparation. slow cooking for two will give you all the tools you need to start enjoying slow cooking for two people, with: *101 easy slow cooker recipes specifically designed for 1½ and 2-quart slow cookers *comforting slow cooking for two recipes, including minestrone soup, beef bourguignon, chicken pot pie, mac and cheese, and turtle brownies *easy one-pot meals, including short ribs with polenta and meat loaf with potatoes *practical techniques for slow cooking for two, including shopping lists, and food preparation and storage tips slow cooking for two will make it easy for you (and one more!) to enjoy delicious and hassle-free meals. ...more</p>	<p>Readable/Downloadable</p>



LLEWELLYN'S 2015 HERBAL ALMANAC: HERBS FOR GROWING & GATHERING, COOKING & CRAFTS, HEALTH & BEAUTY, HISTORY, MYTH & LORE (LLEWELLYN'S HERBAL ALMANAC)

discover the power of herbs as nature's most versatile and potent plants, herbs can be used in hundreds of ways to add zest and vitality to your life. inspiring you with a bounty of innovative ideas and recipes, llewellyn's 2015 herbal almanac offers dozens of articles that explore many ways of using herbs, from gardening and cooking, to health and beauty, to herb craft and discover the power of herbs as nature's most versatile and potent plants, herbs can be used in hundreds of ways to add zest and vitality to your life. inspiring you with a bounty of innovative ideas and recipes, llewellyn's 2015 herbal almanac offers dozens of articles that explore many ways of using herbs, from gardening and cooking, to health and beauty, to herb craft and lore. cultivate a radiant spirit and a healthy life. try delicious new recipes. create healing salves and lotions. this friendly guide features hands-on projects, fresh ideas, and advice for herb enthusiasts of all skill levels. recipes to heal common ailments create your own terrariums tap into the vibrational healing power of herbs save your seeds and host a plant-share party make your yard a bee sanctuary permaculture for herbalists enhance your culinary creations published annually since 2000 ...more

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COOKING SCHOOL SECRETS FOR REAL-WORLD COOKS: TIPS, TECHNIQUES, SHORTCUTS, SOURCES, HINTS, AND ANSWERS TO FREQUENTLY ASKED QUESTIONS, PLUS 100 SURE-FIRE RECIPES TO MAKE YOU A BETTER COOK

when it comes to food, linda carucci is at the top of her class. as a cooking instructor with more than 20 years of food industry experience, no one is more qualified than linda to reveal the indispensable everyday secrets and shortcuts that professional chefs use constantly in their cooking. each of the more than 100 sensational recipessoups and salads, pasta and risotto, when it comes to food, linda carucci is at the top of her class. as a cooking instructor with more than 20 years of food industry experience, no one is more qualified than linda to reveal the indispensable everyday secrets and shortcuts that professional chefs use constantly in their cooking. each of the more than 100 sensational recipessoups and salads, pasta and risotto, main courses and side dishes, plus indulgent dessertoffers truly useful guidelines and tips. what is a chinois and why will this make homemade chicken stock better? why are turkish bay leaves preferable to the california variety? what cut of meat will ensure the most flavorful pork chop? why is a marinade essential when grilling a flank steak? why should granita be frozen in a square, rather than round, pan? the recipes go from down-home good and simple-to-prepare favorites (tomato cheddar soup, spaghetti and meatballs) to guest-worthy, look-what-i-can-do feasts (double-cruste timpano, rack of lamb). clear illustrations show techniques such as how to cut the skin from a salmon fillet and slice basil into a chiffonade (and what is a chiffonade anyway?). add to that a myriad of user-friendly charts (recommended temperatures for meat doneness; typical cuts of poultry, meat, and pork), menus, and resources, and any new cookas well as the not-so-new oneswill quickly find that going back to school is way more fun (and delicious) than they ever remembered.more


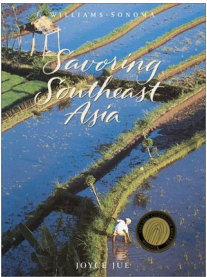
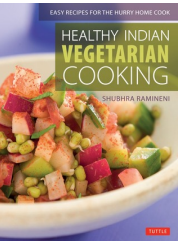
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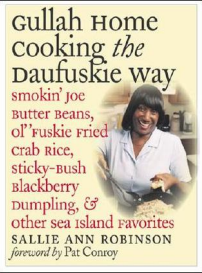
COWGIRL CHEF: COWGIRL CHEF: TEXAS COOKING WITH A FRENCH ACCENT

moving to paris was the best bad decision that texan ellise pierce ever made. wooed to the city by a frenchman, she soon found herself with just 100 euros in her bank account. so she launched a last-ditch effort to stay in the city of light: she started her own catering business and began teaching other american expats how to re-create flavors from home. using french ingre moving to paris was the best bad decision that texan ellise pierce ever made. wooed to the city by a frenchman, she soon found herself with just 100 euros in her bank account. so she launched a last-ditch effort to stay in the city of light: she started her own catering business and began teaching other american expats how to re-create flavors from home. using french ingredients and techniques from both sides of the atlantic, she did more than found a culinary company--she created a unique style of cooking that's part texas, part french, and all cowgirl. recipes include: cornbread madeleinesjalapeno pimiento cheese tartinescauliflower galettes with chipotle creme fraichegreen chile-goat cheese smashed potatoespeanut butter-chocolate souffles ...more

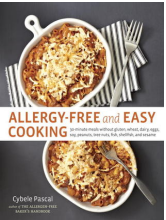
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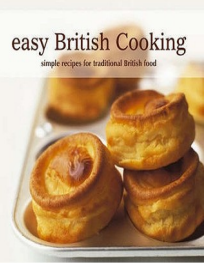
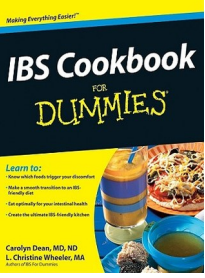

	<p>THE BIG BOOK OF OUTDOOR COOKING AND ENTERTAINING: SPIRITED RECIPES AND EXPERT TIPS FOR BARBECUING, CHARCOAL AND GAS GRILLING, ROTISSERIE ROASTING, SMOKING, DEEP-FRYING, AND MAKING MERRY</p> <p>america's outdoor cooking experts cheryl and bill jamison have something big to say. so it takes a book this big to hold it all. they have put their knowledge about outdoor cooking and entertaining into one gigantic, colossal, humongous, comprehensive guide. bursting with more than 850 recipes and hundreds of tips and how-tos for grilling, barbecuing, smoking, rotisserie r america's outdoor cooking experts cheryl and bill jamison have something big to say. so it takes a book this big to hold it all. they have put their knowledge about outdoor cooking and entertaining into one gigantic, colossal, humongous, comprehensive guide. bursting with more than 850 recipes and hundreds of tips and how-tos for grilling, barbecuing, smoking, rotisserie roasting, planking, big-pot frying, and boiling, the big book of outdoor cooking and entertaining is the only backyard cookbook you'll ever need. cheryl and bill traveled the globe sampling regional outdoor favorites, from barbecued kansas city ribs to texas brisket. they feasted on succulent rotisserie chickens from france, and banana-leaf-wrapped dishes from mexico's yucatán. they learned from the experts who fry up chesapeake crab cakes, boil up a mess of cajun crawfish, or perch poultry on a beer can for a long soak in wood smoke. then they came home and cooked and cooked until they had it right, so you can get it right. whether it's hot little tapas, a serious steak, a juicy burger, flavorful fish, a pan full of paella, pizza or pasta topped with grilled vegetables, or chicken done to a turn, cheryl and bill will coach you to perfect results. and to round out those party meals, they offer an enormous selection of starters, sides, drinks, and desserts that will win raves from family, friends, and guests. the big book of outdoor cooking and entertaining is chock-full of the jamisons' signature easy-to-follow recipes for dishes like jalapeño cheeseburgers, guava-sauced baby back ribs, tamarind-tangerine chicken breasts, and guinness-soaked pork chops. in addition, they've included a load of advice on equipment and tools, tips for the very best results, vignettes on outdoor cooking celebrations, and plenty of menu ideas. with the big book of outdoor cooking and entertaining, you'll be the life of your own party. it's not just the last word on outdoor cooking. it's the biggest. ...more</p>	<p>Readable/Downloadable</p>
	<p>SAVORING SOUTHEAST ASIA: RECIPES AND REFLECTIONS ON SOUTHEAST ASIAN COOKING (WILLIAMS-SONOMA: THE SAVORING SERIES)</p> <p>an unforgettable odyssey through the world's legendary culinary capitals, each book includes 130 recipes and full-color photographs throughout.</p>	<p>Readable/Downloadable</p>
	<p>HEALTHY INDIAN VEGETARIAN COOKING: EASY RECIPES FOR THE HURRY HOME COOK [VEGETARIAN COOKBOOK, OVER 80 RECIPES]</p> <p>bring spice into your kitchen and happiness to your taste buds with this delightful vegetarian cookbook. when shubhra ramineni became a new mother she wanted to make sure that healthy and delicious food became a part of her daughter's everyday growing up experience. after all, her own mother is a nutritionist and a great indian cook. so with her mother's help and a wealth o bring spice into your kitchen and happiness to your taste buds with this delightful vegetarian cookbook. when shubhra ramineni became a new mother she wanted to make sure that healthy and delicious food became a part of her daughter's everyday growing up experience. after all, her own mother is a nutritionist and a great indian cook. so with her mother's help and a wealth of experience in using indian spices, she set to work to transform the typically bland vegetarian diet into a fantastic menu of nutritious indian meals and snacks. in healthy indian vegetarian cooking, shubhra shows how easy it is to make healthy and interesting vegetarian food, along with a selection of over vegan and gluten free dishes. understanding that most of us work full-time, shubhra has created a cookbook full of delicious, easy-to-make indian meals and snacks that provide all the nutritional benefits your body (and family) needs. as an added bonus, by eating fresh, locally-grown vegetables you are doing something good for yourself and the planet! with a few indian spices in your pantry, like turmeric, cardamom and cumin, and a copy of healthy indian vegetarian cooking, you can easily whip up flavorful dishes you and your family will love! delicious indian recipes include: split chickpea and zucchini stew coconut vegetable curry with tofu yellow squash curry tandoori tofu kebabs vegetable pilaf sauteed potatoes with cumin spinach and fenugreek fritters and manymore... ..more</p>	<p>Readable/Downloadable</p>

	<p>FAMILY CIRCLE ILLUSTRATED LIBRARY OF COOKING VOLUME 4: CAK CAN, CAKE BAKER'S ART, CAKES TO BUY AND BUILD UPON, CANDY KITCHEN, CANNY WAYS WITH CANNED FOODS (1972 HARDCOVER PRINTING, VOLUME FOUR)</p> <p>family circle illustrated library of cooking volume 4: cak-can, cake baker's art, cakes to buy and build upon, candy kitchen, canny ways with canned foods (1972 hardcover printing, volume four) by family circle, rockville house publishers, best foods, cpc international, blue bonnet, general mills, peanut growers of georgia and alabama, planters peanuts. isbn 0721157041. ea family circle illustrated library of cooking volume 4: cak-can, cake baker's art, cakes to buy and build upon, candy kitchen, canny ways with canned foods (1972 hardcover printing, volume four) by family circle, rockville house publishers, best foods, cpc international, blue bonnet, general mills, peanut growers of georgia and alabama, planters peanuts. isbn 0721157041. ean 9780721157047. special limited edition. 136 pages. cookbook for making cakes, candies, and canned foods. * volume four hardcover 1972 rockville house publishers edition only * ...more</p>	<p>Readable/Downloadable</p>
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	<p>GULLAH HOME COOKING THE DAUFUSKIE WAY: SMOKIN' JOE BUTTER BEANS, OL' 'FUSKIE FRIED CRAB RICE, STICKY-BUSH BLACKBERRY DUMPLING, AND OTHER SEA ISLAND FAVORITES</p> <p>"if there's one thing we learned coming up on daufuskie," remembers sallie ann robinson, "it's the importance of good, home-cooked food." in this enchanting book, robinson presents the delicious, robust dishes of her native sea islands and offers readers a taste of the unique, west african-influenced gullah culture still found there. living on a south carolina island acces "if there's one thing we learned coming up on daufuskie," remembers sallie ann robinson, "it's the importance of good, home-cooked food." in this enchanting book, robinson presents the delicious, robust dishes of her native sea islands and offers readers a taste of the unique, west african-influenced gullah culture still found there. living on a south carolina island accessible only by boat, daufuskie folk have traditionally relied on the bounty of fresh ingredients found on the land and in the waters that surround them. the one hundred home-style dishes presented here include salads and side dishes, seafood, meat and game, rice, quick meals, breads, and desserts. gregory wrenn smith's photographs evoke the sights and tastes of daufuskie. "here are my family's recipes," writes robinson, weaving warm memories of the people who made and loved these dishes and clear instructions for preparing them. she invites readers to share in the joys of gullah home cooking the daufuskie way, to make her family's recipes their own. ...more</p>	<p>Readable/Downloadable</p>
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	<p>THE CLASSIC ITALIAN COOK BOOK: THE ART OF ITALIAN COOKING AND THE ITALIAN ART OF EATING</p> <p>with more than 100 illustrations by karin kretschman.</p>	<p>Readable/Downloadable</p>
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	<p>ALLERGY-FREE AND EASY COOKING: 30-MINUTE MEALS WITHOUT GLUTEN, WHEAT, DAIRY, EGGS, SOY, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SESAME</p> <p>a collection of 75 completely allergen-free recipes ready in 30 minutes or less, perfect for food allergic kids and busy professionals who need to get meals on the table swiftly. recipes for 75 everyday favorites ready in 30 minutes or less with her acclaimed cookbooks and loyal following, cybele pascal has been pioneering allergy-friendly cooking for more than a decade. a collection of 75 completely allergen-free recipes ready in 30 minutes or less, perfect for food allergic kids and busy professionals who need to get meals on the table swiftly. recipes for 75 everyday favorites ready in 30 minutes or less with her acclaimed cookbooks and loyal following, cybele pascal has been pioneering allergy-friendly cooking for more than a decade. as the mother of two kids with food allergies, pascal knows the value of weeknight-friendly allergy-free recipes that can be prepped and on the table in half an hour without sacrificing flavor or texture. through adept ingredient substitutions and easy-to-follow techniques, pascal excels at providing enticing recipes that steer clear of the top eight allergens and appeal to home cooks who need to avoid dairy, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and sesame. pascal's allergy-friendly versions of favorites like creamy mac 'n' "cheese," buffalo wings with ranch dressing, chicken mole soft tacos, gnocchi, deep dish pizza with italian sausage, and beef and broccoli stir-fry have all the appeal of the originals, and are perfect for food allergic kids and busy professionals. allergy-free and easy cooking is a delightful solution that will help you get flavorful, safe meals on the table swiftly. ...more</p>	<p>Readable/Downloadable</p>
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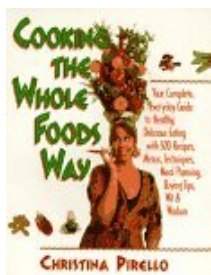
	<p>I'M JUST HERE FOR THE FOOD: FOOD + HEAT = COOKING blending humor, wisdom, history, pop culture, science, and basic cooking knowledge, the host of food network's good eats presents an indispensable, innovative, and instructional cooking guide that features various cooking techniques accompanied by a "master" recipe for each technique, and provides a</p>	<p>Readable/Downloadable</p>
	<p>EASY BRITISH COOKING (EASY) sample the best of british with this one-stop guide to traditional british fare. pies, roasts, casseroles and teatime treats - all the old favourites are here.</p>	<p>Readable/Downloadable</p>
	<p>IBS COOKBOOK FOR DUMMIES (FOR DUMMIES (COOKING)) a unique guide to decreasing symptoms of ibs through delicious fooddo you suffer from irritable bowel syndrome (ibs)? you're not alone; it is estimated that about 35 million americans experience the symptoms of ibs. "ibs cookbook for dummies" provides those affected by ibs with easy-to-follow, easy-to-understand recipes to create meals using foods and methods that decrease a unique guide to decreasing symptoms of ibs through delicious fooddo you suffer from irritable bowel syndrome (ibs)? you're not alone; it is estimated that about 35 million americans experience the symptoms of ibs. "ibs cookbook for dummies" provides those affected by ibs with easy-to-follow, easy-to-understand recipes to create meals using foods and methods that decrease the risk of experiencing the discomfort of symptoms associated with the disorder. inside you'll find the dietary tips and information you need to decrease your symptoms and discomfort simply by watching what you eat. you'll find more than?100 tasty recipes you can easily make at home. and since individuals with ibs often suffer from various complications-including bowel obstructions, sores and ulcers within the intestinal tract, and malnutrition or the presence of nutritional deficiencies-"ibs cookbook for dummies" provides a nutritional meal plan that will help alleviate these complications.presents more than 70 delicious, easy-to-make recipes designed to ease the symptoms of ibshelps you avoid "trigger" foods and choose healthier alternativesincludes tips for menu planning, including healthy meals and snacksexplains what to eat when traveling and dining out no need to suffer when you have ibs; just get this handy guide to start eating-and feeling-better ...more</p>	<p>Readable/Downloadable</p>
	<p>TEXAS HOME COOKING: 400 TERRIFIC AND COMFORTING RECIPES FULL OF BIG, BRIGHT FLAVORS AND LOADS OF DOWN-HOME GOODNESS the definitive book on texas cooking-which has been influenced by cuisines around the world, including eastern europe and mexico-by distinguished food writers cheryl and bill jamison, who traveled for two years around the state talking with home cooks, chefs, barbecue experts, fishermen, and farmers. chapters include "real pit-smoked bar-b-q," "tamed game," "farm-fresh veg the definitive book on texas cooking-which has been influenced by cuisines around the world, including eastern europe and mexico-by distinguished food writers cheryl and bill jamison, who traveled for two years around the state talking with home cooks, chefs, barbecue experts, fishermen, and farmers. chapters include "real pit-smoked bar-b-q," "tamed game," "farm-fresh vegetables," "eye-popping, heart-thumping breakfasts," "football food," and "y'all-come-back desserts." ...more</p>	<p>Readable/Downloadable</p>



EASY RECIPES FOR SUMMER COOKING: A SHORT COLLECTION OF RECEIPTS FROM DONAL SKEHAN, SHEILA KIELY AND ROSANNE HEWITT-CROMWELL

a short collection of recipes from cookbooks 'good mood food' by donal skehan, 'gimme the recipe' by sheila kiely and 'like mam used to bake' by rosanne hewitt-cromwell. recipes to enjoy with friends and family during fine summer evenings and lazy weekends.

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COOKING THE WHOLE FOODS WAY: YOUR COMPLETE, EVERYDAY GUIDE TO HEALTHY, DELICIOUS EATING WITH 500 RECIPES, MENUS, MEAL PLANNING, TECHNIQUES, BUYING

christina pirello takes the mystery out of preparing whole foods and adds a liberal sprinkling of fun. along with great recipes, what this cookbook is really about is changing the way you think about the foods you choose. more than simple substitutions -- brown rice syrup instead of sugar, brown rice instead of white -- christina offers a cookbook that can change your life christina pirello takes the mystery out of preparing whole foods and adds a liberal sprinkling of fun. along with great recipes, what this cookbook is really about is changing the way you think about the foods you choose. more than simple substitutions -- brown rice syrup instead of sugar, brown rice instead of white -- christina offers a cookbook that can change your life and how you live it day to day. ...more

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