

Make It Fast Cook It Slow The Big Book Of Everyday Slow Cooking

Fast, Fresh, & Green
More Make It Fast, Cook It Slow
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Milk Street Fast and Slow
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Fast, Fresh, & Green

Shares recipes for both the slow cooker and the pressure cooker, including options for breakfasts, dips, snacks, soups, poultry and meat dishes, pastas, sides, and desserts.

More Make It Fast, Cook It Slow

Presents a collection of more than one hundred recipes for appetizers, snacks, entrees, and side dishes using a variety of vegetables.

The Ultimate Cooking for One Cookbook

175 single-serving recipes for every solo chef who just wants a satisfying and delicious home-cooked meal for themselves. Cooking for one is harder than it seems and it can leave anyone wanting to make a healthy, tasty meal either throwing out extra helpings or watching expensive ingredients expire. But it's possible to prepare single-serving recipes that are full of flavor, easy to make, and economical if you have the right guide. The Ultimate Cooking for One Cookbook allows you to make a fresh, delicious, home-cooked meal for one without creating a week's worth of leftovers or leaving an abundance of unused fresh ingredients that quickly go to waste. Each of the 175 single-serving recipes are quick and simple to make and save you both time and money. And while the ingredients are common, the results are anything but. In addition to flavorful meals, this cookbook includes clever ideas of how to reduce food waste and source single servings of fresh ingredients.

With The Ultimate Cooking for One Cookbook, cooking solo never needs to be boring (or overwhelming) again whether you live alone or are just looking for a filling and enjoyable meal for yourself.

What the F*#@# Should I Make for Dinner?

A modern approach to cooking at home, with more than 70 innately flexible recipes. The indispensable recipes and streamlined cooking techniques in *Where Cooking Begins* are an open invitation to dive into Carla Lalli Music's laid-back cooking style. The food director at *Bon Appetit*, her intuitive recipes are inspired by the meals she makes at home for her family and friends and the joy she takes in feeding them. Here, too, is her guide to the six essential cooking methods that will show you how to make everything without over-complicating anything—and every recipe includes suggestions for swaps and substitutions, so you'll never feel stuck or stymied. *Where Cooking Begins* is also the first recent cookbook to connect the way we shop to the way we cook. Music's modern approach—pick up your fresh ingredients a few times a week, and fill your pantry with staples bought online—will make you want to click on a burner and slide out a cutting board the minute you get home. The no-fail techniques, textured recipes, and strategies in *Where Cooking Begins* will make you a great cook.

Everyday Food

Hundreds of Delicious Recipes Anyone Can Make! Do you crave homemade French Toast, Eggplant Parmigiana, and Pecan Pie, but don't know the difference between broiling and baking? This book offers a crash course in cooking basics as well as lessons on creating everything from classic entrees to decadent desserts. Complete with step-by-step instructions, a glossary of cooking terms, and 60 brand-new recipes, you'll learn all there is to know about the kitchen as you make flavorful recipes like: Baked Nutty Banana Pancakes Spinach, Bacon, and Egg Salad Stuffed Green Bell Peppers Shepherd's Pie Oatmeal Chocolate Chip Cookies So forget macaroni and cheese from a box, frozen dinners, and takeout--The "I Don't Know How to Cook" Book, 3rd Edition shows you how to craft great-tasting, homemade meals in no time!

Martha Stewart's Healthy Quick Cook

Make It Fast, Cook It Slow is the first cookbook from Stephanie O'Dea, the extremely popular slow cooking blogger: affordable, delicious, nutritious, and gluten-free recipes to delight the entire family. In December 2007, Stephanie O'Dea made a New Year's resolution: she'd use her slow cooker every single day for an entire year, and write about it on her very popular blog. The result: more than three million visitors, and more than 300 fabulous, easy-to-make, family-pleasing recipes, including: · Breakfast Risotto · Vietnamese Roast Chicken · Tomatoes and Goat Cheese with Balsamic Cranberry

Syrup · Falafel · Philly Cheesesteaks · Crème Brulee --and much more. Make It Fast, Cook It Slow is the perfect cookbook for easy, quick prep, inexpensive ingredients, and meals that taste like you spent hours at the stove.

Make It Fast, Cook It Slow

In response to popular demand, a pocket edition of 120 all-new recipes with the emphasis on simple, convenient, low-cal food to provide the definitive support system for the 5:2 diet.

Where Cooking Begins

Today's family cooks know how to set a homemade meal on the table even on their busiest nights. Now they're sharing their time-saving entrees, sides and deserts with you in this must-have collection of 10, 20, 30, 45 and 60 minute recipes. Taste of Home Cook It Quick helps you get dinner on the table fast! Ten minutes to dinner? Turn to the "10-Minute Recipes" tab for dozens of ultra-easy ideas. Want to eat in a half-hour? Flip to the "30-Minute Entrees" section and you'll find more than 50 favorites to choose from. What could be easier or faster? Save time and settle in for a family dinner every night of the week with these sensational dishes made fast for today's busy lifestyle. With Taste of Home Cook It Quick, you're always ready to share a meal and make memories at your table. RECIPES Apple-Pear Salsa with Cinnamon Chips Taco Meatball Ring Breakfast Pizza Mac and Cheese in a Flash Brown Sugar Glazed Salmon Mini Sausage Pies Lasagna Cups Lemon Cream Chicken Spaghetti Pie Asian Beef Noodle Toss Chicken Ole Foil Supper One-Dish Steak Stir-Fry Slow-Cooker Pizza Pasta Easy Caramelized Pork Medallions Buffalo Wing Lettuce Wraps Cheesy Broccoli Soup Cucumber Shell Salad Cheddar Corn Biscuits Blueberry Walnut Bars No-Bake Oatmeal Cookies Carrot Dump Cake

Run Fast. Eat Slow.

THERE'S ONLY ONE THING THAT COOLIO'S BEEN DOING LONGER THAN RAPPING: COOKING Coolio started making thirty-minute meals when he was ten years old and has since developed a whole new cuisine: Ghetto Gourmet. His recipes are built around solid comfort foods with a healthy twist that don't break the bank. Start your Ghetto Gourmet adventure with some "Soul Rolls," follow-up with "Finger-Lickin', Rib-Stickin', Fall-Off-the-Bone-and-into-Your-Mouth Chicken," and finish off with "Banana Ba-ba-ba-bread" sweetened with golden honey. Chapters such as "How to Become a Kitchen Pimp," "Chillin' and Grillin'," and "Pasta Like a Rasta" will guide you through creating 5 star meals at a 1 star price. You can't find fusions like Blasian (black Asian) or Ghettalian (ghetto Italian) in restaurants, but you can have them cooking away in your kitchen faster and easier than ordering takeout. As Coolio says, "All you need is a little bit of food, and a little bit of know-how."

Make It Easy

"This collection of brilliantly conceived, seasonally driven recipes has quickly become one of my favorites. Easy to prepare and incredibly satisfying, this is inventive comfort food at its best. A must for any passionate home cook." -Gwyneth Paltrow, author of *My Father's Daughter* "Fig Snacking Cake Stupendous Hummus Whatever Greens You've Got Salad I want all of it! Melissa's smart, welcoming style and love of food infuse this wonderful cookbook. It's an extremely personal collection of recipes, each with its own subtle twists and original flavors, and on every page you hear Melissa's voice reassuringly guiding you around the kitchen." -Amanda Hesser, author of *The Essential New York Times Cookbook* and co-founder of food52.com Melissa Clark, New York Times Dining Section columnist, offers a calendar year's worth of brand-new recipes for cooking with fresh, local ingredients-replete with lively and entertaining stories of feeding her own family and friends. Many people want to eat well, organically and locally, but don't know where or even when to begin, since the offerings at their local farmers' market change with the season. In *Cook This Now*, Melissa Clark shares all her market savvy, including what she decides to cook after a chilly visit to the produce section in the dead of winter; what to bring to a potluck dinner that's guaranteed to be a hit; and how she feeds her marathon-running husband and finicky toddler. In addition, she regales us with personal stories about good times with family and friends, and cooking adventures such as her obsessive cherry pie experimentation and the day she threw out her husband's last preserved Meyer lemon. In her welcoming, friendly voice, Melissa takes you inside her life while providing the dishes that will become your go-to meals for your own busy days. Recipes include Crisp Roasted Chicken with Chickpeas, Lemons, and Carrots with Parsley Gremolata; Baked Apples with Fig and Cardamom Crumble; Honey-Roasted Carrot Salad with Arugula and Almonds; Quick-Braised Pork Chops with Spring Greens and Anchovies; Coconut Fudge Brownies-and much more. Melissa delivers easy, delicious meals featuring organic, fresh ingredients that can be uniquely obtained during each particular month. It can be a real challenge to feed families these days, but Melissa's recipes and inviting writing encourage home cooks to venture outside of the familiar, yet please everyone at the table.

Cook This, Not That!

Make It Fast, Cook It Slow is the first cookbook from Stephanie O'Dea, the extremely popular slow cooking blogger: affordable, delicious, nutritious, and gluten-free recipes to delight the entire family. In December 2007, Stephanie O'Dea made a New Year's resolution: she'd use her slow cooker every single day for an entire year, and write about it on her very popular blog. The result: more than three million visitors, and more than 300 fabulous, easy-to-make, family-pleasing recipes, including: Breakfast Risotto Vietnamese Roast Chicken Tomatoes and Goat Cheese with Balsamic Cranberry Syrup Falafel Philly Cheesesteaks Crème Brulee --and much more. *Make It Fast, Cook It Slow* is the perfect cookbook for easy, quick prep, inexpensive ingredients, and meals that taste like you spent hours at the stove.

Cook This Now

What a fantastic book?delicious Italian food, fast.? ?Jamie Oliver?The man cooks like an angel and no ordinary angel.? ?Matthew Norman, Sunday Telegraph?With each recipe, Contaldo brings joy and dazzlement. Publishers Weekly on Panetteria

Keys to Good Cooking

Fuel up like 2017 New York City Marathon Champion Shalane Flanagan From world-class marathoner and 4-time Olympian Shalane Flanagan and chef Elyse Kopecky comes a whole foods, flavor-forward cookbook--and New York Times bestseller--that proves food can be indulgent and nourishing at the same time. Finally here's a cookbook for runners that shows fat is essential for flavor and performance and that counting calories, obsessing over protein, and restrictive dieting does more harm than good. Packed with more than 100 recipes for every part of your day, mind-blowing nutritional wisdom, and inspiring stories from two fitness-crazed women that became fast friends more than 15 years ago, Run Fast. Eat Slow. has all the bases covered. You'll find no shortage of delicious meals, satisfying snacks, thirst-quenching drinks, and wholesome treats--all made without refined sugar and flour. Fan favorites include Can't Beet Me Smoothie, Arugula Cashew Pesto, High-Altitude Bison Meatballs, Superhero Muffins, Kale Radicchio Salad with Farro, and Double Chocolate Teff Cookies.

Taste of Home Cook It Quick

Offers more than 150 healthful recipes and includes tips on realistic ways to incorporate healthy eating and exercise into everyday life

Mark Bittman's Kitchen Express

In Our busy world,it is natural for many of us to love fast food and this book includes many varieties and different ways to prepare Fast Food.Including in this Recipe Book is ways to prepare fried chicken hamburgers,donuts and burritos. Different versions of pizza is also included along with tacos and french fries, if you are a Fast Food lover this book is bound to excite and thrill you for weeks and months to come.

Vegetarian Slow Cooker Recipe Book

Demonstrates how to minimize cooking times while becoming more intuitive in the kitchen, sharing hundreds of simple, flavorful dishes that can be prepared in fifteen to forty-five minutes.

Make It Fast, Cook It Slow

Cook with confidence and find inspiration with Gordon Ramsay's fun, delicious recipes for novice cooks and experienced chefs alike. Based on a new cooking show, this book will give experienced as well as novice cooks the desire, confidence and inspiration to get cooking. Ramsay will offer simple, accessible recipes with a "wow" factor. Gordon has travelled the world from India and the Far East to LA and Europe, and the recipes in this book will draw all these culinary influences together to show us simple, vibrant and delicious recipes that reflect the way we eat today. For example: Miso braised salmon fillet with Asian vegetables, Pork and Bacon slider with home made bbq sauce, Curried Sweetcorn Soup, Wild Mushroom Risotto Arrancini, and Baked Lemon Cheesecake with Raspberries. Each chapter will concentrate on a different area of cooking--from the classics to the secret of cooking with Chili and spice, through roasting, baking, and helpful sections on cooking good food for less and cooking for a crowd. Woven into the book will be useful tricks and tips--from ways to save time and money, to cleaning and prepping ingredients, to pan frying like a pro. Stuffed full of delicious recipes, invaluable tips and lashings of Gordon's trademark cheeky wit, Gordon Ramsay's Home Cooking is the ultimate cooking lesson from the ultimate chef.

Make It Fast, Cook It Slow

From America's favorite cooking teacher, multiple award-winner James Peterson, an invaluable reference handbook. Culinary students everywhere rely on the comprehensive and authoritative cookbooks published by chef, instructor, and award-winning author Jim Peterson. And now, for the first time, this guru-to-the-professionals turns his prodigious knowledge into a practical, chockablock, quick-reference, A-to-Z answer book for the rest of us. Look elsewhere for how to bone skate or trim out a saddle of lamb, how to sauté sweetbreads or flambé dessert. Look here instead for how to zest a lemon, make the perfect hamburger, bread a chicken breast, make (truly hot) coffee in a French press, make magic with a Microplane. It's all here: how to season a castiron pan, bake a perfect pie, keep shells from sticking to hardcooked eggs. How to carve a turkey, roast a chicken, and chop, slice, beat, broil, braise, or boil any ingredient you're likely to encounter. Information on seasoning, saucing, and determining doneness (by internal temperatures, timings, touch, and sight) guarantee that you've eaten your last bland and overcooked meal. Here are 500 invaluable techniques with nearly as many color photographs, bundled into a handy, accessible format.

What's a Cook to Do?

Make It Fast, Cook It Slow is the first cookbook from Stephanie O'Dea, the extremely popular slow cooking blogger: affordable, delicious, nutritious, and gluten-free recipes to delight the entire family. In December 2007, Stephanie O'Dea made a New Year's resolution: she'd use her slow cooker every single day for an entire year, and write about it on her very popular blog. The result: more than three million visitors, and more than 300 fabulous, easy-to-make, family-pleasing recipes, including: Breakfast Risotto Vietnamese Roast Chicken Tomatoes and Goat Cheese with Balsamic Cranberry Syrup Falafel Philly Cheesesteaks Crème Brûlée --and much more. Make It Fast, Cook It Slow is the perfect cookbook for easy, quick prep, inexpensive ingredients, and meals that taste like you spent hours at the stove.

How to Cook Everything Fast

Cook, Eat, Run offers a no-nonsense approach to eating for runners and athletes of all levels. From filling breakfasts and high-protein snacks to post-run energy fixes and speedy suppers, it's an essential companion for anyone looking to seize control of their fitness regime. Featuring 70+ simple recipes suitable for eating solo or for dining with friends, Cook, Eat, Run provides meals that work with your lifestyle rather than against it, whether you're a 'Couch-to-5K' newbie or a pro-runner. There's a section dedicated to on-the-go fuel including homemade energy gels, hydration drinks and energy bars, alongside recipes from elite runners including Sara Hall, Kara Goucher and Molly Huddle, making it a must-read for anyone totting up their miles. No fads. No calorie counting. Just real food for real runners.

Multicooker Perfection

A requisite countertop companion for all home chefs, Keys to Good Cooking distils the modern scientific understanding of cooking and translates it into immediately useful information. The book provides simple statements of fact and advice, along with brief explanations that help cooks understand why, and apply that understanding to other situations. Not a cookbook, Keys to Good Cooking is, simply put, a book about how to cook well. A work of astounding scholarship and originality, this is a concise and authoritative guide designed to help home cooks navigate the ever-expanding universe of recipes and ingredients and appliances, and arrive at the promised land of a satisfying dish.

Cook, Eat, Run

The New York Times bestselling author of slow-cooker cookbook Make It Fast, Cook It Slow returns with budget (and gluten-free!) meals that will satisfy the entire family. Stephanie O'Dea's 200 delicious recipes include Baked Herbed Feta Smoky Bean and Corn Soup Maple-Glazed Pork Chops Moroccan Chicken with Lentils Apple-Pecan Bread Pudding Orange and Honey Tilapia Chocolate Pot de Crème with Ganache --and many more. More Make It Fast, Cook It Slow is the perfect

cookbook for easy-to-prepare meals that don't take a toll on the family budget.

Cooking for a Fast Metabolism

People who like to eat well without the fuss have always turned to Mark Bittman for his trademark pared-down elegance and contemporary style. In *404 Express*, Bittman, author of the popular New York Times column "The Minimalist" and the bestselling *How to Cook Everything* series, offers readers a new level of ease with recipes that are no more than a paragraph long. The 404 seasonal recipes are sophisticated as they are simple: on a cold winter night, warm up with White Bean Stew served over crusty slices of oil-rubbed baguette. Welcome spring with Shrimp with Asparagus, Dill or Spice Poached Eggs and Truffled Arugula Prosciutto Salad. Make the most of summer produce with Scallop and Peach Ceviche or Apricot Cream Upside Down Pie, and try Salmon and Sweet Potato with Coconut Curry Sauce or Broiled Brussels Sprouts with Hazelnuts when the air starts to cool. The beautiful, two color cookbook also includes Bittman's complete guide to stocking your pantry, menus for a variety of occasions, and recipe lists that span the seasons.

The I Don't Know How To Cook Book

The New York Times bestselling author of slow-cooker cookbook *Make It Fast, Cook It Slow* returns with budget (and gluten-free!) meals that will satisfy the entire family. Stephanie O'Dea's 200 delicious recipes include Baked Herbed Feta Smoky Bean and Corn Soup Maple-Glazed Pork Chops Moroccan Chicken with Lentils Apple-Pecan Bread Pudding Orange and Honey Tilapia Chocolate Pot de Crème with Ganache --and many more. More *Make It Fast, Cook It Slow* is the perfect cookbook for easy-to-prepare meals that don't take a toll on the family budget.

Run Fast. Cook Fast. Eat Slow.

Cook it fast or cook it slow: 150 flexible, flavorful Instant Pot and multicooker recipes designed for your schedule, from the James Beard Award-winning team at Milk Street. Instant Pots and other multicookers can transform your routine, turning day-long simmers and braises into quick dishes that are achievable even on a busy weeknight. But did you know that the same pot is also a top-notch slow cooker, delivering make-ahead flexibility? Milk Street *Fast and Slow* shows you how to make the most of your multicooker's unique capabilities with a host of one-pot recipes that show how to prepare the same dish two ways. For the quickest meals, use the pressure cooker setting to cut down on cooking time. And if you prefer the flexibility of a slow cooker, you can start your cooking hours ahead. Tantalize your taste buds and change the way you cook with this mouthwatering menu: Vegetables shine on center stage in dozens of hearty vegetarian mains and sides like Potato and Green Pea Curry and Eggplant, Tomato, and Chickpea Tagine. From Risotto with Sausage and Arugula to steel-cut oats

and polenta, get slow-cooking grains on the table fast -- no standing and stirring required. Beans cooked from scratch now join the weeknight lineup. Skip the overnight soak and load up on flavor in dishes like Black Beans with Bacon and Tequila. One-pot pastas mean more flavor and less cleanup. Cook Lemony Orzo with Chicken and Arugula right in the sauce -- no boiling, no draining, no problem. Cook chicken with a new world of flavor, from Chicken in Green Mole to Chicken Soup with Bok Choy and Ginger. Transform tough cuts of pork into everyday ingredients -- from Filipino Pork Shoulder Adobo and Hoisin-Glazed Baby Back Ribs to Carnitas with Pickled Red Onions. Make beef affordable by coaxing cheap (but flavorful) cuts to tenderness. Even all-day pot roasts and Short Rib Ragu become Tuesday night-friendly with little hands-on effort. These dishes take advantage of the Milk Street approach to cooking: fresh flavor combinations and innovative techniques from around the world. In these pages, you'll find a compelling new approach to pressure cooking and slow cooking every day. Praise for Christopher Kimball's Milk Street: "Kimball is nothing if not an obsessive tester, so every recipe has an implicit guarantee . . . Scanning the streamlined but explicit instructions, you think: easy, quick, works, boom." -- The Atlantic

Get Crocked: Fast & Easy Slow Cooker Recipes

Really hungry? In a rush? Weight Watchers Cook It Fast has 250 delicious, healthful, quick and easy recipes that will help you put food on the table in thirty minutes or less. Weight Watchers Cook It Fast has you covered for every meal of the day--and desserts too! You'll find ideas for * Breakfasts that will get you going * Lunches that can be enjoyed at home or brown-bagged * Robust dinners for the times you're really, really hungry * Slow cooker meals with no fuss * Snacks and desserts to satisfy your cravings in no time Weight Watchers Cook It Fast relies on fresh fruits and vegetables, lean meats and seafood, and whole grains to create tasty, satisfying dishes to fit your busy lifestyle.

If I Gotta Cook - Make It Quick

"A metabolism-boosting cookbook from Haylie Pomroy, the #1 New York Times best-selling author of The Fast Metabolism Diet"--

Cook It Quick!

In a new collection of sixty easy-to-follow recipes, the author of A Taste of India shares the secrets of fine Indian cuisine, presenting a variety of delicious rice dishes, chutneys and relishes, drinks, curries, and desserts. Original. IP.

Weight Watchers Cook it Fast

While many cookbooks and cooking shows would have us think that cooking dinner involves long lists of ingredients and several hours of commitment in the kitchen, Sue Quinn proves that it really doesn't have to be that way. Here's how to prepare wonderful food quickly and easily with a handful of well-chosen ingredients. Tip One: Keep your pantry stocked with fresh pasta, jars of marinated vegetables, frozen fruit, punchy sauces, cans of passatta and excellent stock cubes or bouillon powders - all great short-cut ingredients that mean you can cook speedily without compromising on flavour. Tip Two: assemble all your ingredients and cooking utensils before you start cooking. There are 160 recipes all up, from plates to share and light bites, salads and soups, to pasta dishes, meat, poultry and seafood dishes and desserts.

More Make It Fast, Cook It Slow

There are thousands of recipes available today. A good cookbook is a collections of recipes that are readily available, make delicious dishes, and are quick and convenient. In other words, a cookbook you will use over and over again.

Cook Fast, Eat Well

Don't know what to make for dinner? Is every evening an occasion for duress and deliberation? No more! What the F*#@# Should I Make For Dinner? gets everyone off their a**es and in the kitchen. Derived from the incredibly popular website, whatthefuckshouldimakefordinner.com, the book functions like a "Choose your own adventure" cookbook, with options on each page for another f*#@#ing idea for dinner. With 50 recipes to choose from, guided by affrontingly creative navigational prompts, both meat-eaters and vegetarians can get cooking and leave their indecisive selves behind.

Mr. Food Test Kitchen Cook It Slow, Cook It Fast

A collection of dishes that can be prepared with fresh ingredients in thirty minutes or less, including main dish salads, vegetable risottos, no-cook pasta sauces, grilled kabobs, and roasts.

Madhur Jaffrey's Quick & Easy Indian Cooking

Millions of Americans have lost tens of millions of unwanted pounds with the simple restaurant and supermarket swaps in Eat This, Not That! Now, the team behind the bestselling series turns its nutritional savvy to the best place in the world for you to strip away extra pounds, take control of your health, and put money back in your own pocket: your own kitchen. Did you know the average dinner from a chain restaurant costs nearly \$35 a person and contains more than 1,200 calories? That's hard on your wallet and your waistline, and few people understand this better than David Zinczenko and Matt

Goulding. Their response: Learn to cook all your favorite restaurant food at home—and watch the pounds disappear! Make no mistake—this is no rice-and-tofu cookbook. The genius of *Cook This, Not That!* is that it teaches you how to save hundreds—sometimes thousands—of calories by recreating America’s most popular restaurant dishes, including Outback Steakhouse’s Roasted Filet with Port Wine Sauce, Uno Chicago Grill’s Individual Deep Dish Pizza, and Chili’s Fire Grilled Chicken Fajita. Other priceless advice includes: • The 37 Ways to Cook a Chicken Breast, A Dozen 10-Minute Pasta Sauces, The Ultimate Sandwich Matrix, and other on-the-go cooking tips • Scorecards that allow you to easily compare the nutritional quality of the carbohydrates, fats, and proteins in every meal you eat • The truth about how seemingly healthy foods, such as wheat bread, salmon, and low-fat snacks, may be secretly sabotaging your health

Fast Cook

"Multicookers like the Instant Pot are hugely popular, and manufacturers are coming out with new models every year. Yet most recipes are unreliable or are designed to work in only one brand of multicooker--and most often, they use only the pressure cooker setting. America's Test Kitchen set out to make better use of these appealing, set-it-and-forget-it appliances. We've put our rigorous testing process to work developing recipes that conform to your schedule: Make a recipe "fast" using the pressure cooker setting. Or, relax and preparing it "slow" on the slow cook setting if you have the right model (as we show, not every slow cooking function heats properly). We've put every recipe through its paces to make sure it would work across a wide variety of appliances. These crowd-pleasing recipes are perfectly suited to cooking at the touch of a button, from soups and stews like Spicy Moroccan-Style Chicken and Lentil Soup and Hearty Beef Stew with Bacon and Mushrooms, to weeknight-friendly dishes like Lemon Chicken with Potatoes and Spinach and Spaghetti Squash with Fresh Tomato Sauce, to company-worthy meals like Sirloin Beef Roast with Red Wine-Peppercorn Sauce and French-Style Pork Loin with Port and Cherries. You'll also find flavorful and creative side dishes, like Maple and Sage-Glazed Acorn Squash and Parmesan Risotto, as well as some unexpected recipes to really up your game, like limoncello and duck confit. No matter what you decide to make and what setting you choose, you're guaranteed to get foolproof results every time"--

Gennaro's Fast Cook Italian

The slow cooker is the busy cook’s best friend—with a little bit of prep, you can “Set it and forget it,” letting dinner simmer away so you can focus on other things instead of babysitting the stove. With *Get Crooked: Fast & Easy Slow Cooker Recipes*, serving a hot, delicious meal has become even more simple. Each recipe requires minimal prep: You won’t be browning meats on the stove, chopping a mile-long list of vegetables or hunting down impossible-to-find ingredients. With less than 15 minutes of prep, dinner (or dessert, or breakfast, or even party snacks) is done!

Cookin' with Coolio

Get best selling author Maria Holmes' 30 favorite vegetarian slow cooker recipes! Vegetarian Slow Cooker Recipe Book: 30 Easy Set It & Forget It Meals is the first book written by Maria Holmes, a home cook with a passion for preparing simple and delicious meals for her family and friends. Over the past few months, Maria's family has been trying to convince her to share her love for, and knowledge of, cooking. After much persuasion, Maria decided to write her first cookbook. This brand new best selling vegetarian slow cooker recipe book is a compilation of 30 delicious, healthy and easy to prepare meat-free crockpot meals. Each of these recipes have been prepared by Ms. Holmes herself and tested on not only her family, but countless food connoisseurs who gave these meals two thumbs up for pleasant flavors, fragrant aromas, great textures and amazing colors. The book has a great introduction to vegetarian slow cooking and the recipes are divided into six chapters. In the introduction, readers will learn the benefits of slow cooking and the keys to preparing successful slow-cooker meals. You will also discover useful guidelines to help you adapt your favorite slow cooker recipes to meet your own individual tastes. Other useful advice includes how to choose the perfect slow cooker recipes and how to add the ingredients into the slow cooker to ensure that your recipes come out picture-perfect and delicious every time. The last part of the introduction includes clear, step-by-step instructions and helpful tips for cooking dried beans in a slow cooker. But Chapter 1 through Chapter 6 is where you will find all the delectably tasty and healthy vegetarian slow cooker recipes. Even if you are not a vegetarian, you will find that these delicious recipes can please everyone's palates. So, here is the list of those vegetarian slow cooker recipes that are waiting for you to enjoy: - Chapter 1: Soups - Chapter 2: Beans - Chapter 3: Chilies - Chapter 4: Potatoes - Chapter 5: Rices - Chapter 6: Desserts In conclusion, Vegetarian Slow Cooker Recipe Book: 30 Easy Set it & Forget It Meals by Maria Holmes is the ultimate choice for anyone who wishes to prepare easy set it and forget vegetarian slow cooker meals.

Gordon Ramsay's Home Cooking

Shares over one hundred recipes for dishes that are easy to prep, whether for cooking in the oven, on the stovetop or in a slow cooker, including such options as Korean-style beef tacos, pizza-stuffed chicken roll-ups, and peach-strawberry crumble.

50 Fast Food Recipes

Cook the recipes that Shalane Flanagan ate while training for her historic 2017 TCS New York City Marathon win! The New York Times bestseller Run Fast. Eat Slow. taught runners of all ages that healthy food could be both indulgent and incredibly nourishing. Now, Olympian Shalane Flanagan and chef Elyse Kopecky are back with a cookbook that's full of recipes that

are fast and easy without sacrificing flavor. Whether you are an athlete, training for a marathon, someone who barely has time to step in the kitchen, or feeding a hungry family, Run Fast. Cook Fast. Eat Slow. has wholesome meals to sustain you. Run Fast. Cook Fast. Eat Slow. is full of pre-run snacks, post-run recovery breakfasts, on-the-go lunches, and 30-minutes-or-less dinner recipes. Each and every recipe—from Shalane and Elyse’s signature Superhero muffins to energizing smoothies, grain salads, veggie-loaded power bowls, homemade pizza, and race day bars—provides fuel and nutrition without sacrificing taste or time.

Milk Street Fast and Slow

Based on the popular Weight Watchers Points weight-loss program, introduces more than 150 easy-to-prepare recipes for healthy family meals, including salads, stews, soups, pasta, sandwiches, stir fries, and slow cooker dishes.

Skinnytaste Fast and Slow

A blogger (OneHungryMama.com) and recipe developer offers 120 recipes and no-nonsense, real-world guide for moms who want to create healthier

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