

Read Free The Little Library Cookbook

Thank you very much for reading **The Little Library Cookbook**. Maybe you have knowledge that, people have search hundreds times for their favorite books like this The Little Library Cookbook, but end up in malicious downloads.

Rather than enjoying a good book with a cup of coffee in the afternoon, instead they juggled with some harmful bugs inside their laptop.

The Little Library Cookbook is available in our book collection an online access to it is set as public so you can get it instantly.

Our books collection hosts in multiple countries, allowing you to get the most less latency time to download any of our books like this one.

Kindly say, the The Little Library Cookbook is universally compatible with any devices to read

M3133L - PETERSEN POPE

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

A first book of colours based on Tales from Acorn Wood. Learn all about colours with your favourite characters from Acorn Wood in Tales from Acorn Wood: Colours, based on the bestselling toddler series by Julia Donaldson and Axel Scheffler, creators of The Gruffalo. Can you see Fox's blue socks? What about Bear's red waistcoat, or the yellow flowers in Rabbit's garden? Join in the colourful fun in Acorn Wood!

A Good Morning America Buzz Pick A Library Reads Pick June Jones emerges from her shell to fight for her beloved local library, and through the efforts and support of an eclectic group of library patrons, she discovers life-changing friendships along the way. Lonely librarian June Jones has never left the sleepy English village where she grew up. Shy and reclusive, the thirty-year-old would rather spend her time buried in books than venture out into the world. But when her library is threatened with closure, June is forced to emerge from behind the shelves to save the heart of her community and the place that holds the dearest memories of her mother. Joining a band of eccentric yet dedicated locals in a campaign to keep the library, June opens herself up to other people for the first time since her mother died. It just so happens that her old school friend Alex Chen is back in town and willing to lend a helping hand. The kindhearted lawyer's feelings for her are obvious to everyone but June, who won't believe that anyone could ever care for her in that way. To save the place and the books that mean so much to her, June must finally make some changes to her life. For once, she's determined not to go down without a fight. And maybe, in fighting for her cherished library, June can save herself, too.

This gorgeously illustrated volume began as notes on the collection of cookbooks and culinary images gathered by renowned cookbook author Anne Willan and her husband Mark Cherniavsky. From the spiced sauces of medieval times to the massive roasts and ragouts of Louis XIV's court to elegant eighteenth-century chilled desserts, *The Cookbook Library* draws from renowned cookbook author Anne Willan's and her husband Mark Cherniavsky's antiquarian cookbook library to guide readers through four centuries of European and early American cuisine. As the authors taste their way through the centuries, describing how each cookbook reflects its time, Willan illuminates culinary crosscurrents among the cuisines of England, France, Italy, Germany, and Spain. A deeply personal labor of love, *The Cookbook Library* traces the history of the recipe and includes some of their favorites.

Fans of Jane Austen will rejoice at the third Little Library mystery from Elizabeth Kane Buzzelli, *In Want of a Knife*. When they investigate a string of disappearances of young girls, will Jenny Weston and Zoe Zola be dispatched with extreme pride and prejudice? Amateur sleuth and little librarian Jenny Wilson is set on edge when the police discover a young girl's body, dressed in an old-fashioned white lace dress, just outside Bear Falls. And when another local girl from town disappears soon after, Jenny and her next-door neighbor, author and little person Zoe Zola, know they have to help the beleaguered police chief. But first, Jenny and Zoe have new neighbors to meet: A trio of wealthy newcomers from Chicago has just moved into a huge mansion on Lake Michigan. Nathan and Delia Wickley are genial siblings, and Fitzwilliam Dillon, the mansion's owner, is a Little Person like Zoe. It is a truth universally acknowledged that a rich gentleman seeking to ingratiate himself to his new neighbors will spread a bit of largesse around, and Fitzwilliam is no exception: He has offered two million dollars to Bear Falls. But the townspeople are far from agreed on what to do with the money—and the deliberations are far from peaceful. But it'll all come to naught if the missing girl isn't found, and the culprit identified. And when she ventures alone to a mysterious structure in the woods, Zoe may not live to resolve her romantic dilemmas. Though neither Jenny nor Zoe is particularly placid or even-tempered, love and danger beckon them in Elizabeth Kane Buzzelli's third endearing Little Library Mystery, *In Want of a Knife*.

Perfect for book lovers and foodies alike—a splendid cookbook featuring recipes inspired by classic works of literature and modern favorites Wake up to a perfect breakfast with Mrs. Dalby's Buttermilk Scones, courtesy of James Herriot's *All Things Bright and Beautiful* and *Ichabod's Slapjacks*, as featured in Washington Irving's *The Legend of Sleepy Hollow*. There's homey comfort food like Connie May's Tomato Pie, created with and inspired by Connie May Fowler (*Remembering Blue*); Thanksgiving Spinach Casserole (Elizabeth Berg's *Open House*); and Amish Chicken and Dumplings (Jodi Picoult's *Plain Truth*) . . . Sample salads, breads, and such soul-warming soups as Nearly-a-Meal Potato Soup (Terry Kay's *Shadow Song*); Mr. Casaubon's Chicken Noodle Soup (George Eliot's *Middlemarch*); and Mrs. Leibowitz's Lentil-Vegetable Soup (Frank McCourt's *Angela's Ashes*) . . . After relishing appetizers and entrees, there's a dazzling array of desserts, including Carrot Pudding (Charles Dickens's *A Christmas Carol*); Effie Belle's Coconut Cake (Olive Ann Burns's *Cold Sassy Tree*); and

the kids will love C.S. Lewis's *Turkish Delight* from *The Lion, The Witch, and the Wardrobe*. Sprinkled throughout with marvelous anecdotes about writers and writing, *The Book Lover's Cookbook* is a culinary and literary delight, a browser's cornucopia of reading pleasure, and a true inspiration in the kitchen. **TASTY RECIPES AND THE BOOKS THAT INSPIRED THEM** Jo's Best Omelette . . . Little Women by Louisa May Alcott No Dieter's Delight Chicken Neapolitan . . . Thinner by Stephen King Extra-Special Rhubarb Pie . . . The Persian Pickle Club by Sandra Dallas Grand Feast Crab Meat Casserole . . . At Home in Mitford by Jan Karon Persian Cucumber and Yogurt . . . House of Sand and Fog by Andre Dubus III Tamales . . . Like Water for Chocolate by Laura Esquivel Bev's No-Fuss Crab Cakes . . . Unnatural Exposure by Patricia Cornwell Macaroni and Cheese . . . The Accidental Tourist by Anne Tyler Veteran Split Pea Soup . . . The Red Badge of Courage by Stephen Crane Alternative Carrot-Raisin-Pineapple Salad . . . Midwives by Chris Bohjalian Summer's Day Cucumber-Tomato Sandwiches . . . Women in Love by D. H. Lawrence Refreshing Black Cows . . . The Book of Ruth by Jane Hamilton Dump Punch . . . Pride and Prejudice by Jane Austen Not Violet, But Blueberry Pie . . . Charlie and the Chocolate Factory by Roald Dahl Innocent Sweet Bread . . . The Bluest Eye by Toni Morrison Daddy's Rich Chocolate Cake . . . Fatherhood by Bill Cosby . . . and many other delectable dishes for the literary palate!

A festive cookbook from award-winning food writer Kate Young. The perfect Christmas gift for cooks and bibliophiles alike. *The Little Library Christmas* is a collection of 50 festive recipes from Kate Young, the Little Library cook, including 20 favourites and 30 brand new creations. From edible gifts and cocktail party catering, to the big day itself and ideas for your leftovers, this book will guide you through the Christmas period with meals, treats, tipples and - of course - plenty of reading recommendations. With beautiful photographs throughout and in a gorgeous, giftable format, this is the perfect book to put under your tree this Christmas.

Presents recipes for breads, scones, boxty, soups, salmon, lobster, beef, cabbage, ham, stew, tarts, cakes, and fruit desserts

For fans of Little Women, *The Chronicles of Narnia*, *A Christmas Carol*, *Alice's Adventures in Wonderland*, and more, a literature-inspired cookbook for voracious readers during the festive holiday season. Some of the most famous instances of fictional fare have become synonymous with the holidays. Who can forget the plentiful food surrounding the Ghost of Christmas Present in *A Christmas Carol*? The simple but generous and joy-filled Christmas gatherings at the Marches' in *Little Women*? Or the Van Tassel's autumnal feast in *The Legend of Sleepy Hollow*? Finally, these literary meals can become a reality on your table with *A Literary Holiday Feast*. From Christmas and Thanksgiving to Halloween and New Year's, this seasonal cookbook offers 17 full four-course holiday meals from 25 classic books—each including an appetizer, entrée, side dish, and dessert. Additionally, whip up festive sips and delectable edible gifts to share with loved ones. As you curl up by the fireplace to reread one of your favorite literary classics, learn to make: Mouse King Cheese Bites and Sugar Plums from *The Nutcracker* for Christmas Turkey Roulade and Jo's Gingerbread from *Little Women* for Christmas Skillet Cornbread with Homemade Butter and Venison Pot Roast from *The Little House on the Prairie* for Thanksgiving Deviled Raven Eggs and Coffin Pizza Pockets from Edgar Allen Poe for Halloween *The Queen of Hearts* Tomato Tart and Eat Me Cakes from *Alice's Adventures in Wonderland* for the New Year and many more! Finally—whether you love *Dracula*, *Phantom of the Opera*, *Redwall*, or *The Wonderful Wizard of Oz*—book lovers can enjoy full menus of literary delicacies from their favorite books for all of their favorite holidays!

Paddington Bear's marmalade, a Neopolitan pizza with Elena Ferrante, afternoon tea at Manderley—here are 100 recipes inspired by cookery writer Kate Young's well-stocked bookshelves. From Before Noon breakfasts and Around Noon lunches to Family Dinners and Midnight Feasts, this book captures the magic and wonder of the meals enjoyed by some of our best-loved fictional characters.

50 party recipes to suit every occasion, from award-winning food writer Kate Young. It's time to spend time with those we love most. It's time to party. In *The Little Library Parties*, Kate Young draws on all of her experience catering for weddings and events, and her love of cooking for friends, to provide 50 sensational new recipes for entertaining. From dinner party feasts and canapes for a crowd, to barbeques, tea parties, house parties and that all important morning-after tonic, Kate provides delicious and joyful recipes - as always, inspired by her favourite literature - to ensure your get-together tastes delicious. With beautiful photographs throughout and in a gorgeous, giftable format, this is the perfect book to help you kick off the party season. 'Transportative... [The] recipes are enhancing and useful' Caroline Eden, TLS on *The Little Library Christmas*

Tarquin Winot, voluptuary and supercivilized ironist (and snob), sets out on a journey of the senses from the Hotel Splendide, Portsmouth, to his cottage in Provence, his spiritual home. With his head newly shaved and his well-thumbed copy of the Mossad Manual of Surveillance Techniques safely stowed, Tarquin elegantly introduces his life, itself a work of art, through the medium of seasonal menus.

Beloved cookbook author Leah Koenig brings us the sweetest installment yet in her Little Book series, this time focusing on cookies, cakes, and all manner of sweet Jewish treats. With delectable photography and 25 tasty recipes—from Orange-Chocolate Rugelach and Mocha Black-and-White Cookies to Fig Baklava and Cinnamon-Almond Babka—this slim collectible features traditional Jewish desserts with a modern twist. The year-round recipes are perfect for the home baker of any skill level looking to expand their repertoire. This scrumptious book can also be purchased with its two companion volumes (featuring Jewish appetizers and feasts) to round out any meal.

Kate Young returns with a book about eating and reading through the seasons.

I can't wait to cook my way through this amazing new book, Ina Garten writes in the foreword to this cookbook of more than 400 recipes and variations from Julia Turshen, writer, go-to recipe developer, co-author for best-selling cookbooks such as Gwyneth Paltrow's *It's All Good*, Mario Batali's *Spain...on the Road Again*, and Dana Cowin's *Mastering My Mistakes in the Kitchen*. The process of truly great home cooking is demystified via more than a hundred lessons called out as "small victories" in the funny, encouraging headnotes; these are lessons learned by Julia through a lifetime of cooking thousands of meals. This beautifully curated, deeply personal collection of what Chef April Bloomfield calls "simple, achievable recipes" emphasizes bold-flavored, honest food for breakfast, lunch, dinner, and dessert. More than 160 mouth-watering photographs from acclaimed photographers Gentl + Hyers provide beautiful instruction and inspiration elevate this entertaining and essential kitchen resource for both beginners and accomplished home cooks.

A 40th anniversary reissue of Ephron's hilarious first novel that memorably mixed food, heartbreak, and revenge into a comic masterpiece—now with a new foreword by Stanley Tucci. • "Touching and funny.... Proof that writing well is the best revenge." —Chicago Tribune Is it possible to write a sidesplitting novel about the breakup of the perfect marriage? If the writer is Nora Ephron, the answer is a resounding yes. In this inspired confection of adultery, revenge, group therapy, and pot roast, the creator of *Sleepless in Seattle* and *When Harry Met Sally...* reminds us that comedy depends on anguish as surely as a proper gravy depends on flour and butter. Seven months into her pregnancy, Rachel Samstat discovers that her husband, Mark, is in love with another woman. The fact that the other woman has "a neck as long as an arm and a nose as long as a thumb and you should see her legs" is no consolation. Food sometimes is, though, since Rachel writes cookbooks for a living. And in between trying to win Mark back and loudly wishing him dead, Ephron's irrepressible heroine offers some of her favorite recipes. *Heartburn* is a sinfully delicious novel, as soul-satisfying as mashed potatoes and as airy as a perfect soufflé.

A giftable cookery book with over 100 delicious recipes taken from the author's favourite works of fiction.

Whether home is a small apartment, a tiny house or RV, a boat, or a college dorm room, space in the kitchen is nearly always at a premium. But cooking in a small kitchen, with minimal equipment, doesn't have to be limiting; it can actually be a great opportunity to hone food-prep skills and become a more efficient, versatile home chef. And the smarter the workspace, the easier it is to cook. In *The Tiny Kitchen Cookbook*, chef Annie Mahle shares her small-space cooking strategies and 50 of her favorite recipes she developed as the galley chef aboard the J&E Riggins, a windjammer she operated with her husband off the coast of Maine for many summers. From her 6-by-8-foot kitchen, she prepared three beautiful, flavorful meals from scratch every day, for up to 30 people. From versatile breakfast options, such as Sweet Corn and Jalapeno Pancakes or Pan Roasted Honey Pears with Oatmeal, to one-bowl salads and mains, stovetop meals such as Pan-Fried Red Snapper with Fresh Peas, Shiitakes, and Asparagus with Dill, dishes that can be prepared in the toaster oven (for cooks without a full oven) such as Cheese-Stuffed Meatballs with Fresh Tomato Sauce and Fettuccini, and even make-ahead desserts in a mug, every recipe is delicious and utterly attainable in a kitchen with as little as six square feet of counter space. Along with gorgeous recipes, Mahle delivers tips and techniques for making the most of a small kitchen. Strategies such as "shopping" the pantry before going to the store, transforming leftovers into new meals, create vertical storage options, and buy utensils that nest all help create meals with maximum flavor in minimal space. This publication conforms to the EPUB Accessibility specification at WCAG 2.0 Level AA.

Finally experience the foods from this classic children's series with *The Anne of Green Gables Cookbook*. Join Anne Shirley and her friends in Avonlea with the charming recipes in *The Anne of Green Gables Cookbook*, a recipe collection inspired by L.M. Montgomery's famous children's book series, *Anne of Green Gables*. Have you ever wanted to sneak a sip of Diana Barry's Favorite Raspberry Cordial or try a slice of Anne Shirley's Liniment Cake (without the liniment!)? Now you can, with the delightful teatime snacks, mains, desserts, and more created by Kate Macdonald, L.M. Montgomery's granddaughter. From Poetical Egg Salad Sandwiches and Marilla's Plum Pudding with Caramel Pudding Sauce (without the mouse!) to Gilbert's Hurry-Up Dinner, the recipes included here are mentioned throughout the books in the *Anne of Green Gables* series, along with recipes from L.M. Montgomery's own kitchen. With a lovely grosgrain ribbon, full-color photography, whimsical illustrations, and quotes and anecdotes, this cookbook is the ideal gift for all "kindred spirits" and lovers of Avonlea.

Back-to-basics book, filled with hundreds of hearty, simple recipes — everything from griddle cakes, shrimp Creole and mulligatawny soup to cheese fondue, oyster à la poulette, and a variety of ethnic dishes.

Over 100 of the most beautiful, influential and informative cookbooks of the past 300 years. Compiled by a panel of experts in the fields of art, design, food and photography, *Cookbook Book* is an opus celebrating cookbooks of all shapes, sizes, languages and culinary traditions. From tried-and-true classics such as *Larousse Gastronomique* and *Mastering the Art of French Cooking* by Julia Child to surprising quirky choices such as *The Mafia Cookbook* and *The Hawaiian Cookbook*, each of these cookbooks has shaped, influenced or revolutionized home-cooking in its own way. Includes translations and full recipes. The book features stand out, gorgeous photography and is essential for any collector of vintage cookbooks or for those that love food history.

2014 marks the twentieth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—"the most exciting place to eat in the United States" (*The New York Times*). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses. Most dazzling is how simple Keller's methods are: squeeze the moisture from the skin on fish so it sautés beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes. From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, *The French Laundry Cookbook* captures, through recipes, essays, profiles, and extraordinary photography, one of America's great restaurants, its great chef, and the food that makes both unique. One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can't get to the French Laundry, you can now re-create at home the very experience *Wine Spectator* described as "as close to dining perfection as it gets."

A beautiful family-centric cookbook for the home chef, from Ayesha Curry. In *The Seasoned Life*, Ayesha Curry shares 100 of her favorite recipes and invites readers into the home she has made with her two daughters and her husband Stephen Curry. Ayesha knows firsthand what it is like to be a busy mom and wife, and she knows that for her family, time in the kitchen and around the table is where that balance begins. This book has something for everybody. The simple, delicious recipes include Cast Iron Biscuits, Smoked Salmon Scramble, Homemade Granola, Mom's Chicken Soup, Stephen's 5 Ingredient Pasta, and plenty of recipes that get the whole family involved -- even the little ones!

NEW YORK TIMES BEST SELLER • From the best-selling author of *The Smitten Kitchen Cookbook*—this everyday cookbook is "filled with fun and easy ... recipes that will have you actually looking forward to hitting the kitchen at the end of a long work day" (*Bustle*). A happy discovery in the kitchen has the ability to completely change the course of your day. Whether we're cooking for ourselves, for a date night in, for a Sunday supper with friends, or for family on a busy weeknight, we all want recipes that are unfussy to make with triumphant results. Deb Perelman, award-winning blogger, thinks that cooking should be an escape from drudgery. *Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites* presents more than one hundred impossible-to-resist recipes—almost all of them brand-new, plus a few favorites from her website—that will make you want to stop what

you're doing right now and cook. These are real recipes for real people—people with busy lives who don't want to sacrifice flavor or quality to eat meals they're really excited about. You'll want to put these recipes in your Forever Files: Sticky Toffee Waffles (sticky toffee pudding you can eat for breakfast), Everything Drop Biscuits with Cream Cheese, and Magical Two-Ingredient Oat Brittle (a happy accident). There's a (hopelessly, unapologetically inauthentic) Kale Caesar with Broken Eggs and Crushed Croutons, a Mango Apple Ceviche with Sunflower Seeds, and a Grandma-Style Chicken Noodle Soup that fixes everything. You can make Leek, Feta, and Greens Spiral Pie, crunchy Brussels and Three Cheese Pasta Bake that tastes better with brussels sprouts than without, Beefsteak Skirt Steak Salad, and Bacony Baked Pintos with the Works (as in, giant bowls of beans that you can dip into like nachos). And, of course, no meal is complete without cake (and cookies and pies and puddings): Chocolate Peanut Butter Icebox Cake (the icebox cake to end all icebox cakes), Pretzel Linzers with Salted Caramel, Strawberry Cloud Cookies, Bake Sale Winning-est Goopy Oat Bars, as well as the ultimate Party Cake Builder—four one-bowl cakes for all occasions with mix-and-match frostings (bonus: less time spent doing dishes means everybody wins). Written with Deb's trademark humor and gorgeously illustrated with her own photographs, *Smitten Kitchen Every Day* is filled with what are sure to be your new favorite things to cook.

The *Anarchist Cookbook* will shock, it will disturb, it will provoke. It places in historical perspective an era when "Turn on, Burn down, Blow up" are revolutionary slogans of the day. Says the author "This book... is not written for the members of fringe political groups, such as the Weatherman, or The Minutemen. Those radical groups don't need this book. They already know everything that's in here. If the real people of America, the silent majority, are going to survive, they must educate themselves. That is the purpose of this book." In what the author considers a survival guide, there is explicit information on the uses and effects of drugs, ranging from pot to heroin to peanuts. There is detailed advice concerning electronics, sabotage, and surveillance, with data on everything from bugs to scramblers. There is a comprehensive chapter on natural, non-lethal, and lethal weapons, running the gamut from cattle prods to sub-machine guns to bows and arrows.

A Literary-Inspired Cookbook for Voracious Readers at Teatime Tea and books: the perfect pairing. There's nothing quite like sitting down to a good book on a lovely afternoon with a steaming cup of tea beside you, as you fall down the rabbit hole into the imaginative worlds of *Alice in Wonderland*, *The Hobbit*, and *Sherlock Holmes* . . . Fire up your literary fancies and nibble your way through delicate sweets and savories with A Literary Tea Party, which brings food from classic books to life with a teatime twist. Featuring fifty-five perfectly portioned recipes for an afternoon getaway, including custom homemade tea blends and beverages, you will have everything you need to plan an elaborate tea party. Cook up and enjoy: Turkish Delight while sipping on the White Witch's Hot Chocolate from *The Chronicles of Narnia* Drink Me Tea with the Queen of Hearts's Painted Rose Cupcakes from *Alice in Wonderland* Eeyore's "Hipy Bthuthday" Cake with Hundred Acre Hot Chocolate from *Winnie the Pooh* Hannah's Sweet Potato Bacon Pastries and Jo's Gingerbread from *Little Women* Tom Sawyer's Whitewashed Jelly Doughnuts from *Tom Sawyer* And more! Accompanied with photographs and book quotes, these recipes, inspired by the great works of literature, will complement any good book for teatime reading and eating.

The second elegant little book of Jewish culinary traditions, the *Little Book of Jewish Feasts* offers the perfect dishes to feature at the center of the table. Leah Koenig shares 25 globally inspired Jewish holiday main dishes that will satisfy and delight, from Balsamic and Brown Sugar Brisket to Poppy Seed Chicken Schnitzel to Wild Greens Pie. Building on traditional flavors with the innovative and modern interpretations that Leah is known for, the book features vibrant photographs of each of the showstopping recipes that embody the flavors of Jewish cuisine. With its charming package and delicious takes on the classics, as well as helpful tips for wine pairing and a primer on what to serve for each holiday in the Jewish calendar, this book is sure to bring joy to any celebration.

This adorable cookbook is a great gift for any cookie lover or cookie baker.- TGT

Family time in the kitchen is special. Celebrate all the joyful moments in the kitchen with your little chef with this adorable keepsake cookbook! Learning to cook is sure to boost kids' confidence in the kitchen, but most importantly, it helps create special memories of your time together! Whether your little chef has never ventured into the kitchen or they're ready to have their own cooking show, these delightful and delicious recipes can be shared with the whole family for generations. This kid-friendly cookbook includes everything you need to create the moments you'll remember forever: More than 45 fun and simple kid-friendly recipes for breakfast, lunch, dinner, snacks, desserts, and more! Tips to personalize each recipe to make your time in the kitchen special Conversation starters, ideas for making joyful memories together, and even some silly jokes! Make every day a celebration with *My Very First Cookbook!*

A collection of favorite recipes from Laura Ingalls Wilder's Little House books.

This award-winning cookbook features more than 100 of the recipes that Laura Ingalls Wilder chronicles in her classic Little House books. A great gift for Little House fans and anyone who wants more information about what life on the prairie was really like. With this cookbook, you can learn how to make classic frontier dishes like corn dodgers, mincemeat pie, cracklings, and pulled molasses candy. The book also includes excerpts from the Little House books, fascinating and thoroughly researched historical context, and details about the cooking methods that pioneers like Ma Ingalls used, as well as illustrations by beloved artist Garth Williams. This is a chance to dive into the world of Laura Ingalls Wilder, American pioneer, women's club member, and farm homesteader. This book has been widely praised and is the winner of the Western Heritage Award from the National Cowboy & Western Heritage Museum in Oklahoma City. *The Horn Book* praised it as "a culinary and literary feast."

Celebrate the Lunar New Year through a young girl's family traditions in this charming picture book featuring illustrations by New York Times bestselling artist Dung Ho that also includes a recipe for pineapple cakes! Little Ren looks forward to the preparation for and festivities of Lunar New Year, but she is always too little to help make the delicious pineapple cakes that are her favorite. She watches family members rolling out the dough and loves the mouth-watering smell. Watching and waiting, when will Ren be old enough?

Britain's foremost food writer returns with a deliciously simple collection of over 600 ideas for satisfying meals that are quick and easy to get to the table. In this little book of fast food, Nigel Slater presents a wholly enjoyable ode to those times when you just want to eat. Pairing more than 600 ideas for deliciously simple meals with the same elegant prose and delightful photography that captivated fans of *Tender, Ripe*, and *Notes from the Larder*, *Eat* is bursting with recipes that are easy to get to the table, oftentimes in under an hour: a humble fig and ricotta toast; sizzling chorizo with shallots and potatoes; a one-pan Sunday lunch. From quick meals to comfort food, Nigel Slater has crafted a charming, inspired collection of simple food—done well.

Boys and girls will love the creepy monster recipes in this cookbook for kids! It includes 30 recipes for themed desserts, snacks, parties, get-togethers, or everyday fun. Fans of werewolves, vampires, mummies, zombies, swamp creatures, and more will find just what they are looking for. Try Coffin Crunchers, Screams after Dark Snack Mix, Prince of the Night Pizza, Mad Scientist Mix-up or Trifle with Death. Beautiful full color photography, cooking and safety tips, and easy-to-follow step-by-step instructions will have your little monsters cooking in the kitchen in no time.

This 1904 book is a loving testament to the power of food-inspired memory, evoking the sights, smells, and tastes of Kentucky in the 1900s. In addition, it was groundbreaking in its celebration of the vital role black women played in building and sustaining the tradition of Southern cooking.