

Cook Up A Feast

A collection of recipes from more than ten middle-east countries includes an array of stuffed vegetables, rice pilafs, soups, stews, and condiments, complemented by an introduction to middle-east flavoring strategies and preparation techniques. 25,000 first printing.

Longlisted for the Center for Fiction First Novel Prize A Massachusetts Book Award “Must Read” Set amongst the scandal, wealth, and upstairs-downstairs politics of a Roman family, this “addictively readable first novel” (Kirkus Reviews) features the man who inspired the world’s oldest cookbook and the ambition that led to his destruction. In the twenty-sixth year of Augustus Caesar’s reign, Marcus Gavius Apicius has a singular ambition: to serve as culinary adviser to Caesar. To cement his legacy as Rome’s leading epicure, the wealthy Apicius acquires a young chef, Thrasius, for the exorbitant price of twenty thousand denarii. Apicius believes that the talented Thrasius is the key to his culinary success, and with the slave’s help he soon becomes known for his lavish parties and sumptuous meals. For his part, Thrasius finds a family among Apicius’s household, which includes his daughter, Apicata; his wife, Aelia; and her handmaiden Passia, with whom Thrasius falls passionately in love. But as Apicius draws closer to his ultimate goal, his dangerous single-mindedness threatens his young family and places his entire household at the mercy of the most powerful forces in Rome. “A gastronomical delight” (Associated Press), Feast of Sorrow is a vibrant novel, replete with love and betrayal, politics and intrigue, and sumptuous feasts that bring ancient Rome to life.

Mary Berry makes cooking for gatherings of family and friends easier with over 160 recipes that work well for both small and large numbers of guests. Discover how she cooks for her family and friends during the Christmas party season, and for other occasions and celebrations throughout the year. Her timeless guidance and expert tips will help you cater smoothly and successfully on a small scale for dinners and lunches around a table, or on a larger scale for drinks parties, buffets and teatime. Adapting quantities is made easy. Recipes provide two sets of ingredients for serving either 6 or 12 guests, plus there is advice on how to scale up recipes for any number. Discover tips for preparing in advance and simple shortcuts and cook up a feast the stress-free way.

Cook Up a Feast provides you with 150 foolproof recipes perfect for every special occasion, with easy to follow step-by-step instructions from delicious party bites to gorgeous desserts. Mary Berry and Lucy Young's straightforward advice will guarantee stress-free entertaining every time, from how to plan a party, to menu planners that will help you choose the best dishes for feasts or themed parties. There is plenty of great advice to help you prepare ahead - cooking for friends will always be a pleasure, and can help you bring to life the party you've dreamed of.

NEW YORK TIMES BESTSELLER • 80 recipes inspired by the magical world of Dungeons & Dragons “Ready a tall tankard of mead and brace yourself for a culinary journey to match any quest!”—Tom Morello, Rage Against the Machine From the D&D experts behind Dungeons & Dragons Art & Arcana comes a cookbook that invites fantasy lovers to celebrate the unique culinary creations and traditions of their favorite fictional cultures. With this book, you can prepare dishes delicate enough to dine like elves

and their drow cousins or hearty enough to feast like a dwarven clan or an orcish horde. All eighty dishes—developed by a professional chef—are delicious, easy to prepare, and composed of wholesome ingredients readily found in our world. Heroes' Feast includes recipes for snacking, such as Elven Bread, Iron Rations, savory Hand Pies, and Orc Bacon, as well as hearty vegetarian, meaty, and fish mains, such as Amphail Braised Beef, Hommlet Golden Brown Roasted Turkey, Drow Mushroom Steaks, and Pan-Fried Knucklehead Trout—all which pair perfectly with a side of Otik's famous fried spiced potatoes. There are also featured desserts and cocktails—such as Heartlands Rose Apple and Blackberry Pie, Trolltide Candied Apples, Evermead, Potion of Restoration, and Goodberry Blend—and everything in between, to satisfy a craving for any adventure.

Acclaimed author Rick Bass decided to thank all of his writing heroes in person, one meal at a time, in this "rich smorgasbord of a memoir . . . a soul-nourishing, road-burning act of tribute" (New York Times Book Review). "Exuberant . . . A classic . . . This is a rich bounty of a book." --Publishers Weekly (starred review) "A master."--Boston Globe "One of the very best writers we have."--San Francisco Chronicle "Both mythic and intimate . . . A virtuoso."--O: The Oprah Magazine "The beauty of his sentences recalls the stylistic finesse of Cormac McCarthy and Willa Cather."--Chicago Tribune From his bid to become Eudora Welty's lawn boy to the time George Plimpton offered to punch him in the nose, lineage has always been important to Rick Bass. Now at a turning point--in his midfifties, with his long marriage dissolved and his grown daughters out of the house--Bass strikes out on a journey of thanksgiving. His aim: to make a memorable meal for each of his mentors, to express his gratitude for the way they have shaped not only his writing but his life. The result, an odyssey to some of America's most iconic writers, is also a record of self-transformation as Bass seeks to recapture the fire that drove him as a young man. Along the way we join in escapades involving smuggled contraband, an exploding grill, a trail of blood through Heathrow airport, an episode of dog-watching with Amy Hempel in Central Park, and a near run-in with plague-ridden prairie dogs on the way to see Lorrie Moore, as well as heartwarming and bittersweet final meals with the late Peter Matthiessen, John Berger, and Denis Johnson. Poignant, funny, and wistful, *The Traveling Feast* is a guide to living well and an unforgettable adventure that nourishes and renews the spirit.

"M.F.K. Fisher's latest excursion into the art or science of gastronomy is more an anthology of the finest writing on the subject than strictly a text of her own composition . . . A royal feast, indeed!" —The New York Times Betty Fussell—winner of the James Beard Foundation's journalism award, and whose essays on food, travel, and the arts have appeared in *The New York Times*, *The New Yorker*, *Saveur*, and *Vogue*—is the perfect writer to introduce M.F.K. Fisher's *Here Let Us Feast*, first published in 1946. The author of *Eat, Live, Love, Die* has penned a brilliant introduction to this fabulous anthology of gastronomic writing, selected and with commentary from the inimitable M.F.K. Fisher. The celebrated author of such books as *The Art of Eating*, *The Cooking of Provincial France*, and *With Bold Knife and Fork*, Fisher knows how to prepare a feast of reading as no other. Excerpting descriptions of bountiful meals from classic works of British and American literature, Fisher weaves them into a profound discussion of feasting. She also traces gluttony through the Old and New Testaments of the Bible, and claims that the story of a nation's life is charted by its gastronomy. M.F.K. Fisher has arranged everything perfectly, and the result is a succession of

unforgettable courses that will entice the most reluctant epicure.

The stars of the YouTube channel Kent Rollins Cowboy Cooking, authors of the hit cookbook *A Taste of Cowboy*, serve up spins on southern and western favorites, with a side of spiritual values. Real-life cowboy Kent Rollins captivates fans from Branson, Missouri, to the Big Apple with his maverick cooking, country humor, and wisdom. In their heartfelt new book, Kent and Shannon Rollins invite everyone to sit a while at their table. Honey-Chipotle Chicken is hot off the grill. There's Cracklin' Cornbread in the skillet and Cool Cucumber Dill Salad from the garden. Save room for the Homemade Cherry Almond Ice Cream. But first, it's time for grace. Out here, there's no Wi-Fi--just family and friends. The food is lively, but the recipes are relaxed. Kent's inspirational sayings, tales of the range, and cowboy poetry combined with Shannon's stunning photos and quotes from scripture capture faith, hope, and appreciation of life's blessings. So praise the Lord and pass the Cheddar-Jalapeño Biscuits!

The kids are taking over the kitchen! Deanna F. Cook presents more than 50 recipes designed for the cooking abilities and tastes of children ages 6 to 12. Basic cooking techniques are explained in kid-friendly language, and recipes include favorites like applesauce, French toast, popcorn chicken, pizza, and more. Full of fresh, healthy ingredients and featuring imaginative presentations like egg mice, fruit flowers, and mashed potato clouds, *Cooking Class* brings inspiration and confidence to the chefs of the future.

Good food can be lightweight, convenient and delicious! *Feast on Adventure* guides you through the world of freeze-dried, dehydrated, and instant foods. Learn how to dream up meals for your own adventures, or choose from over 40 field-tested, delectable, lightweight recipes sure to wow on your next escapade. These meals are simple to prepare, require minimal tools, and leave little to clean up. Customize any dish to manage your personal dietary requirements, whether gluten-free, vegan, dairy-free, vegetarian, low sodium, and so on.

Joseph misses sharing meals with lots of people like he did back in the refugee camp, so when the neighbors finally come over, it's a feast! A companion book to *Joseph's Big Ride*, described in Kirkus as "a joyful, upbeat tale." When Joseph and Mama lived in a refugee camp in East Africa, everyone cooked and ate together. And Joseph could always hear someone playing the awal. It's much too quiet and lonely in his new home. Though Whoosh, the girl who lives upstairs, is friendly, Joseph misses having more people around, especially his grandmother, who still lives across the ocean. So he invites his relatives in the city to come for dinner, then he invites his teacher, then Whoosh and her mami — but everyone is too busy. Ever hopeful, Joseph picks the last greens from the garden. At least he and Mama will be ready to cook if someone comes. The next night Whoosh and her mami appear at the door with a big cake, and Whoosh and Joseph cook up a feast. A touching story about adjusting to a new home and the pleasure of cooking and sharing food with friends. Key Text Features glossary translations Correlates to the Common Core State Standards in English Language Arts: CCSS.ELA-LITERACY.RL.K.4 Ask and answer questions about unknown words in a text. CCSS.ELA-LITERACY.RL.1.3 Describe characters, settings, and major events in a story, using key details. CCSS.ELA-LITERACY.RL.1.7 Use illustrations and details in a story to describe its characters, setting, or events.

Vegetables never tasted better than in these richly flavored, satisfying vegetarian meals from Sarah Copeland, whose *Newlywed Cookbook* has become a trusted resource in the kitchens of thousands of new cooks. In her latest cookbook, Copeland showcases a global range of flavors, from the peppery cuisine of her Hungarian, vegetarian husband to the bibimbap she fell in love with in New York's Koreatown. More than 140 recipes cater to cooks of all skill levels and meal occasions of every variety, while more than 60 gorgeous photographs from celebrated photographer Yunhee Kim demonstrate the delectable beauty of these vegetable feasts. *Feast* is the book that satisfies everyone who wants to expand their repertoire to include more vegetables and grains as well as those transitioning to a vegetarian diet. Recipes include: Whole Wheat Semolina Peach Pancakes Kabocha Squash Soup with Spiced Fennel Butter Raw Kale and Strawberry Salad Tartine for Four Seasons Angel Hair with Lentils and Oyster Mushrooms Artichoke Enchiladas Strawberry Rye Squares

Full Moon Feast invites us to a table brimming with locally grown foods, radical wisdom, and communal nourishment. In *Full Moon Feast*, accomplished chef and passionate food activist Jessica Prentice champions locally grown, humanely raised, nutrient-rich foods and traditional cooking methods. The book follows the thirteen lunar cycles of an agrarian year, from the midwinter Hunger Moon and the springtime sweetness of the Sap Moon to the bounty of the Moon When Salmon Return to Earth in autumn. Each chapter includes recipes that display the richly satisfying flavors of foods tied to the ancient rhythm of the seasons. Prentice decries our modern food culture: megafarms and factories, the chemically processed ghosts of real foods in our diets, and the suffering--physical, emotional, cultural, communal, and spiritual--born of a disconnect from our food sources. She laments the system that is poisoning our bodies and our communities. But *Full Moon Feast* is a celebration, not a dirge. Prentice has emerged from her own early struggles with food to offer health, nourishment, and fulfillment to her readers. She recounts her relationships with local farmers alongside ancient harvest legends and methods of food preparation from indigenous cultures around the world. Combining the radical nutrition of Sally Fallon's *Nourishing Traditions*, keen agri-political acumen, and a spiritual sensibility that draws from indigenous as well as Western traditions, *Full Moon Feast* is a call to reconnect to our food, our land, and each other.

NEW YORK TIMES BESTSELLER? Never throw out your leftovers again with these delicious and healthy meals designed to transform into an entirely different dish the next night from best-selling author Cassy Joy Garcia. As a busy mom of two, Cassy Joy Garcia, the best-selling author of *Cook Once, Eat All Week*, has limited time to get food on the table. With this book, she shares a fresh approach to preparing dinner in a hurry. These 120 easy, delicious recipes are designed to use the leftovers from one recipe to quickly cook a completely different meal the next day. While most meal-prep cookbooks require you to plan your entire week ahead of time and spend hours in the kitchen (and a small fortune on groceries), *Cook Once Dinner Fix* shows you how to utilize the leftovers from one meal to create an entirely new creation for the next. The leftover Roasted Garlic Turkey Breast transforms into Spiced Turkey Potato Soup, and Dry-Rubbed Barbecue Brisket becomes crowd-pleasing Cheesesteak-Stuffed Peppers. No matter your favorite flavor profile or dietary restrictions, this book is packed with recipes the whole family will enjoy. The *Cook Once Dinner Fix* solves the "what's for dinner" question without requiring enormous amounts of time, energy, skill, or money.

Now dinnertime can be fun, fast, affordable, and sustainable.

Two friends. Five months. One car. Ten provinces. Three territories. Seven islands. Eight ferries. Two flights. One 48-hour train ride. And only one call to CAA. The result: over 100 incredible Canadian recipes from coast to coast and the Great White North. In the midst of a camping trip in Squamish, British Columbia, Lindsay Anderson and Dana VanVeller decided that the summer of 2013 might be the right time for an adventure. And they knew what they wanted that adventure to be: a road trip across the entire country, with the purpose of writing about Canada's food, culture, and wealth of compelling characters and their stories. 37,000 kilometres later, and toting a "Best Culinary Travel Blog" award from Saveur magazine, Lindsay and Dana have brought together stories, photographs and recipes from across Canada in *Feast: Recipes and Stories from a Canadian Road Trip*. The authors write about their experiences of trying whale blubber in Nunavut, tying a GoPro to a fishing line in Newfoundland to get a shot of the Atlantic Ocean's "cod highway," and much more. More than 80 contributors--including farmers, grandmothers, First Nations elders, and acclaimed chefs--have shared over 90 of their most beloved regional recipes, with Lindsay and Dana contributing some of their own favourites too. You'll find recipes for all courses from Barley Pancakes, Yukon Cinnamon Buns, and Bannock to Spot Prawn Ceviche, Bison Sausage Rolls, Haida Gwaii Halibut and Maritime Lobster Rolls; and also recipes for preserves, pickles and sauces, and a whole chapter devoted to drinks. *Feast* is a stunning representation of the diversity and complexity of Canada through its many favourite foods. The combination of Lindsay and Dana's captivating journey with easy-to-follow recipes makes the book just as pleasurable to read as it is to cook from.

The must-have entertaining cookbook from Mary Berry and Lucy Young *Cook up a Feast* is packed with 150 foolproof recipes perfect for every special occasion, with easy to follow step-by-step instructions from delicious party bites to gorgeous desserts as well as classic favourites with a twist to impress your guests. Mary and Lucy cover all possible occasions - easy lunches for friends, smart dinner parties, festive family gatherings, buffets and parties for a crowd. Their straightforward advice will guarantee stress-free entertaining every time, from how to plan a party, to menu planners that will help you choose the best dishes for feasts or themed parties. Any worries about making the right amount of food are removed with every recipe including the catering for different numbers already worked out for you. *Cook up a Feast*, now in paperback (hardback edition ISBN 9781405344456), provides plenty of great advice to help you prepare ahead - cooking for friends will always be a pleasure, helping you bring to life the party you've dreamed of.

Based on the James Beard Award-Winning Blog *Born and raised in New York to a food-phobic mother and a food-fanatical father, Elissa learned early on that fancy is always best. After a childhood spent dining at fine establishments, from Le Pavillon to La Grenouille, she devoted her life to all things gastronomical. She served rare game birds at elaborate dinner parties in an apartment so tiny that the guests couldn't turn around and bought eight timbale molds while working at Dean & DeLuca, just to make her food tall. Then, Elissa met and fell in love with Susan—a frugal, small-town Connecticut Yankee with a devotion to simple living—and it changed her relationship with food, and the people who taught her about it, forever. Told with tender and often hilarious honesty,*

and filled with twenty-six delicious recipes, Poor Man's Feast is a tale of finding sustenance and peace in a world of excess and inauthenticity, demonstrating how all our stories are inextricably bound up with how we feed ourselves and those we love. Includes a preview of Elissa Altman's memoir, *Treyf: My Life as an Unorthodox Outlaw*

****SHORTLISTED FOR THE ANDRE SIMON PRIZE 2017**** 'Beautiful recipes deeply rooted in time and place - my favourite sort of food. Certain to become often used in my kitchen' Anna Jones A cookbook that celebrates seasonal eating, and the landscapes that produce it, from the co-founder of the lifestyle brand Toast. *Gather, Cook Feast* celebrates the connection between the food that we eat and the land where we live, in over 120 recipes. A seasonal feast of British food, Jessica Seaton is inspired by the food from our seas, our rivers, our farmland, our gardens and our wild places. Full of simple, seasonal and nourishing recipes like braised shortribs with horseradish, courgette fritters with minted yoghurt, mackerel escabeche with wild fennel and kale, and roast vegetable and barley salad with crisped artichokes, alongside puddings, preserves and cakes such as bay and bramble jelly pots, apple and walnut soft cake and rose macaroons, this is a book full of recipes to savour, to share, and to sustain.

"Recipes from *Feast of Fiction*, the innovative YouTube show featuring fantastical and fictional recipes inspired by books, movies, comics, video games, and more Fans of *Feast of Fiction* have been clamoring for a cookbook since the channel debuted in 2011. Now it's here! Just as they do on the small screen, hosts Jimmy Wong and Ashley Adams whip up their real-life interpretation of fictional dishes to pay homage in a genuine, geeky, and lively way. Jimmy brings a wealth of gamer and nerd cred to the table, and baker extraordinaire Ashley provides the culinary wisdom. The quirky duo offer an array of creative and simple recipes, featuring dishes inspired by favorites such as *Star Trek* and *Adventure Time*, as well as *Butterbeer* (Harry Potter), *A Hobbit's Second Breakfast*, *Mini "Dehydrated" Pizzas* (Back to the Future), *Sansa's Lemon Cakes* (Game of Thrones), and dishes from the niches of gaming, comics, and animation such as *Fire Flakes* (Avatar), *Poke Puffs* (Pokemon), and *Heart Potions* (The Legend of Zelda). With 55 unique and awesome dishes, this long-awaited cookbook will help inspire a pop culture dinner party, a fun night at home with family and friends, or an evening on the couch thinking about what you could be cooking!"--

Chef Michael Smith shares the culinary master he has created at the Inn at Bay Fortune in this stunning collection of recipes inspired by the ingredients of Prince Edward Island, his passion for farming, and cooking with fire. Famous for its miles of beaches, lighthouses, farmland, and sea-food, Prince Edward Island is a destination for travelers and food lovers alike. Nestled on forty-six acres of land overlooking the picturesque Fortune River near the eastern tip of Prince Edward Island, the Inn at Bay Fortune is a leading five-star country inn with the award-winning restaurant *FireWorks* offering a unique live-fire culinary experience with unforgettable meals enjoyed family-style at long feast tables. The Inn at Bay Fortune is first an organic farm, encompassing eight fertile acres, multiple herb gardens, various permanent farm beds, five greenhouses, and a small orchard. As a restaurant with its own farm, award-winning chef Michael Smith brings his culinary knowledge and passion for flavour to the restaurant and this stunning collection of recipes inspired by the ingredients of the Island and cooking with multiple fires daily to pull off the *FireWorks Feast*. Featuring gorgeous food and location photography, *Farm, Fire & Feast* is an impressive cookbook. Smith's collection of

unique recipes includes Iron-Seared Island Scallops, Oven-Baked Salt-Crusted Halibut, Beach Lobster, Wood-Grilled Butcher's Steak, Smokehouse Pork Belly, Wood-Roasted Spatchcock Chicken and Vegetables, Fire Garden Tacos, Sunchoke Fries, Potato Bacon Cheddar Tart, Strawberry Rhubarb Shortcake, and Wild Blue-berry Maple Grunt. Packed with recipes to cook over fire, wherever possible, alternative cooking methods are provided so a recipe can be pulled off in an indoor kitchen—and all are well within the reach of the home cook.

If there is a frontier beyond organic, local, and seasonal, beyond farmers' markets and sustainably raised meat, it surely includes hunting, fishing, and foraging your own food. A lifelong angler and forager who became a hunter late in life, Hank Shaw has chronicled his passion for hunting and gathering in his widely read blog, Hunter Angler Gardener Cook, which has developed an avid following among outdoor people and foodies alike. Hank is dedicated to finding a place on the table for the myriad overlooked and underutilized wild foods that are there for the taking—if you know how to get them. In *Hunt, Gather, Cook*, he shares his experiences both in the field and the kitchen, as well as his extensive knowledge of North America's edible flora and fauna. With the fresh, clever prose that brings so many readers to his blog, Hank provides a user-friendly, food-oriented introduction to tracking down everything from sassafras to striped bass to snowshoe hares. He then provides innovative ways to prepare wild foods that go far beyond typical campfire cuisine: homemade root beer, cured wild boar loin, boneless tempura shad, Sardinian hare stew—even pasta made with handmade acorn flour. For anyone ready to take a more active role in determining what they feed themselves and their families, *Hunt, Gather, Cook* offers an entertaining and delicious introduction to harvesting the bounty of wild foods to be found in every part of the country.

The guide to cooking with fire and feeding a crowd, restaurateur Ben Ford gives step-by-step instructions with photos and illustrations so that you can grill, smoke, or roast the whole beast outdoors—or prepare a “tamed” version of the feast in your home kitchen. Cook big. Play with fire. Get your hands dirty. Chef Ben Ford is known for wowing crowds with his handcrafted feasts of enormous proportions—a whole pig roast, paella for eighty, burgers for the block. Now, in *Taming the Feast*, his complete guide to outdoor grilling, smoking, and roasting, Ford divulges his secrets for nine jaw-dropping feasts for the adventurous home cook and DIY enthusiast. From mouthwatering Texas-style barbecue to Wood-Fired Paella, these entertaining blueprints can be used to throw a party for the whole neighborhood or an intimate dinner for four. A culinary MacGyver, Ford also provides unique complete do-it-yourself primers for making simple custom outdoor cookers that coax the ultimate flavor out of salmon, pig, rabbit, burgers, bratwurst, turkey, and lamb. Here are easy-to-follow step-by-step instructions, drawings, and timelines for constructing a baking barrel, cinder-block oven, smoking shed, and roasting box in your own backyard. Ford's food reflects his passion for artisanal techniques, innovative combinations of flavors, and seasonal ingredients. Delicious sides, including Avocado Crostini with Tomatoes, Capers, Olives, Almonds, and Arugula, Persimmon Salad with Goat Cheese and Candied Pecans, Cheddar Cheese Loaf with Artisanal Ham and Spicy Brown Mustard, complement hearty main dishes. Each feast ends on a playful note with delicious desserts like classic S'mores with homemade marshmallows and graham crackers and Coconut and Banana Cream

"Pies." Each chapter also includes creative recipes to make use of the leftovers you're sure to have. *Taming the Feast* is further enlivened by gorgeous photography and Ford's stories of growing up with his father Harrison Ford, then a carpenter, and his life as chef at some of California's most celebrated restaurants working under such pillars of California cuisine as Alice Waters, Paul Bertolli, David Tanis, Nancy Silverton, Mark Peel, and Eberhard Müller. Whether you are hosting a pig roast, a fish fry, or a backyard barbecue family reunion, you can be sure everyone will leave your party entertained, well fed, and raving about the food. Bordered by Russia, Turkey, Azerbaijan and Armenia, and situated at a crossroads on an ancient East-West trading route, Georgia's rich and diverse history is nowhere more evident than through its cuisine and legendary hospitality. Central and unique to the culinary tradition of Georgia is the 'supra', a coming together of family and friends to share heart-warming toasts, great conversation, free-flowing drink and, most importantly, dish upon dish of mouth-watering food. In this, her first book, Tiko Tuskadze, chef-owner of London's celebrated Little Georgia restaurant, opens her kitchen to share her love for the food of her home country and the recipes and stories that have been passed down through her family for generations. The book opens with an introduction to the delicious, yet little-known, food of Georgia and an exploration and explanation of the traditions and cultural significance of the supra. Tiko shares over 100 of the dishes that come together to make Georgian cuisine a true celebration of its country's unique climate, history and culture. Recipes follow the authentic procession of dishes, starting with pâtés and sauces then salads, which are traditionally laid out on the table before guests arrive; moving on to sections on soups, bread and cheese, meat dishes, poultry dishes, fish dishes, vegetable dishes and ending with a few fruity treats. The recipes range from the iconic Khachapuri (cheese bread), Kebabi (lamb kebabs) and Khinkali (dumplings), to lesser-known classics, such as Ajapsandali (aubergine stew) and Ckmeruli (poussin in garlic and walnut sauce). With wonderful stories and beautiful illustrations throughout, this book is the ultimate resource for anyone interested in discovering this unique and varied cuisine with the dual values of family and celebration firmly at its heart.

Ever wonder what it's like to attend a feast at Winterfell? Wish you could split a lemon cake with Sansa Stark, scarf down a pork pie with the Night's Watch, or indulge in honeyfingers with Daenerys Targaryen? George R. R. Martin's bestselling saga *A Song of Ice and Fire* and the runaway hit HBO series *Game of Thrones* are renowned for bringing Westeros's sights and sounds to vivid life. But one important ingredient has always been missing: the mouthwatering dishes that form the backdrop of this extraordinary world. Now, fresh out of the series that redefined fantasy, comes the cookbook that may just redefine dinner . . . and lunch, and breakfast. A passion project from superfans and amateur chefs Chelsea Monroe-Cassel and Sariann Lehrer—and endorsed by George R. R. Martin himself—*A Feast of Ice and Fire* lovingly replicates a stunning range of cuisines from across the Seven Kingdoms and beyond. From the sumptuous delicacies enjoyed in the halls of power at King's Landing, to the warm and smoky comfort foods of the frozen North, to the rich, exotic fare of the mysterious lands east of Westeros, there's a flavor for every palate, and a treat for every chef. These easy-to-follow recipes have been refined for modern cooking techniques, but adventurous eaters can also attempt the authentic medieval meals that inspired them. The authors have also suggested substitutions for some

of the more fantastical ingredients, so you won't have to stock your kitchen with camel, live doves, or dragon eggs to create meals fit for a king (or a khaleesi). In all, *A Feast of Ice and Fire* contains more than 100 recipes, divided by region: • The Wall: Rack of Lamb and Herbs; Pork Pie; Mutton in Onion-Ale Broth; Mulled Wine; Pease Porridge • The North: Beef and Bacon Pie; Honeyed Chicken; Aurochs with Roasted Leeks; Baked Apples • The South: Cream Swans; Trout Wrapped in Bacon; Stewed Rabbit; Sister's Stew; Blueberry Tarts • King's Landing: Lemon Cakes; Quails Drowned in Butter; Almond Crusted Trout; Bowls of Brown; Iced Milk with Honey • Dorne: Stuffed Grape Leaves; Duck with Lemons; Chickpea Paste • Across the Narrow Sea: Biscuits and Bacon; Tyroshi Honeyfingers; Wintercakes; Honey-Spiced Locusts There's even a guide to dining and entertaining in the style of the Seven Kingdoms. Exhaustively researched and reverently detailed, accompanied by passages from all five books in the series and photographs guaranteed to whet your appetite, this is the companion to the blockbuster phenomenon that millions of stomachs have been growling for. And remember, winter is coming—so don't be afraid to put on a few pounds. Includes a Foreword by George R. R. Martin

Feast is written to stand alongside Nigella's classic and best loved book, *How to Eat*. Comprehensive and informed, this stunning new book will be equally at home in the kitchen or on the bedside table. A feast for both the eyes and the senses, written with Nigella Lawson's characteristic flair and passion, *Feast: Food that Celebrates Life* is a major book in the style of her classic *How to Eat*, applying Nigella's "Pleasures and Principles of Good Food" to the celebrations and special occasions of life. Essentially about families and food, about public holidays and private passions, about how to celebrate the big occasions and the small everyday pleasures — those times when food is more than just fuel — *Feast* takes us through Christmas, Thanksgiving and birthdays, to Passover and a special Sardinian Easter; from that first breakfast together to a meal fit for the in-laws; from seasonal banquets of strawberries or chestnuts to the ultimate chocolate cake; from food for cheering up the "Unhappy Hour" to funeral baked-meats; from a Georgian feast to a love-fest; from Nigella's all-time favourite dish to a final New Year fast. Evocative, gorgeous, refreshingly uncomplicated and full of ideas, *Feast* proclaims Nigella's love of life and great food with which to celebrate it. Packed with over 200 recipes from all over the world — and from near home — with helpful menus for whole meals, and more than 120 colour photographs, *Feast* is destined to become a classic.

A decadent collection of magical dishes and feasts created by the herbalist, witch, chef and co-owner of Catland Books, Melissa Madara. The feast is a meeting place between family and friends, between humans and gods. This decadent collection of enchanting dishes is an indispensable companion to kitchen witchcraft, revealing the storied history and seductive art of magical cooking. With witch, herbalist and chef Melissa Jayne Madara as your guide, explore five facets of the occult through food: traditional recipes, the wheel of the zodiac, devotional meals to the planets, seasonal feasts to celebrate solstices and equinoxes, and practical spellwork. Recreate a pagan feast of lamb roasted with milk and honey, with cheesecake baked in fig leaves for dessert. Celebrate a Gemini birthday with herbed fondue, followed by lemongrass pavlova. Align with the poetic pleasures of Venus with edible flower dumplings, or commune with Saturn over blackberry pulled pork sandwiches. Enjoy the vibrancy of the spring equinox with herb and allium quiche with a potato crust, radish salad with cherry blossom vinaigrette and jasmine tea shortbread. Share an evening of storytelling over mugwort and catnip divination tea, or embody an otherworldly spirit with ritual bread masks. Packed with ancient knowledge, practical advice and witchcraft expertise, this book will help you develop your craft through culinary creativity. Gather, share, and rediscover the most fundamental of human rituals: the divine indulgence of

the senses and the soul.

Mary Berry makes cooking for gatherings of family and friends easier with over 160 recipes that work well for both small and large numbers of guests. Discover how she cooks for her family and friends during the Christmas party season, and for other occasions and celebrations throughout the year. Her timeless guidance and expert tips will help you cater smoothly and successfully on a small scale for dinners and lunches around a table, or on a larger scale for drinks parties, buffets and teatime. Adapting quantities is made easy. Each recipe provides two sets of ingredients for serving either 6 or 12 guests, plus there is new, detailed advice on how to scale up recipes for any number. Discover tips for preparing in advance and simple shortcuts and cook up a feast the stress-free way.

Save time, money, and stress while serving up healthy delicious food your whole family will love. Kati Neville and Lindsay Tkacsik show you how to buy groceries in bulk, prepare easy dishes, package them in meal-sized bags, and then stock the freezer with ready-to-defrost-and-serve homemade meals. With 125 recipes that include main courses, sides, desserts, and more, Fix, Freeze, Feast is the perfect cookbook for budget-conscious shoppers, warehouse club members, and anyone who wants to put great meals on the table with less effort and expense.

Recipes from Feast of Fiction, the innovative YouTube show featuring fantastical and fictional recipes inspired by books, movies, comics, video games, and more. Fans of Feast of Fiction have been clamoring for a cookbook since the channel debuted in 2011. Now it's here! Just as they do on the small screen, hosts Jimmy Wong and Ashley Adams whip up their real-life interpretation of fictional dishes to pay homage in a genuine, geeky, and lively way. Jimmy brings a wealth of gamer and nerd cred to the table, and baker extraordinaire Ashley provides the culinary wisdom. The quirky duo offer an array of creative and simple recipes, featuring dishes inspired by favorites such as Star Trek and Adventure Time, as well as Butterbeer (Harry Potter), A Hobbit's Second Breakfast, Mini "Dehydrated" Pizzas (Back to the Future), Sansa's Lemon Cakes (Game of Thrones), and dishes from the niches of gaming, comics, and animation such as Fire Flakes (Avatar), Poke Puffs (Pokemon), and Heart Potions (The Legend of Zelda). With 55 unique and awesome dishes, this long-awaited cookbook will help inspire a pop culture dinner party, a fun night at home with family and friends, or an evening on the couch thinking about what you could be cooking!

One of Booklist's Must Read Nonfiction picks of 2019 The acclaimed author of A Replacement Life shifts between heartbreak and humor in this gorgeously told, recipe-filled memoir. A family story, an immigrant story, a love story, and an epic meal, Savage Feast explores the challenges of navigating two cultures from an unusual angle. A revealing personal story and family memoir told through meals and recipes, Savage Feast begins with Boris's childhood in Soviet Belarus, where good food was often worth more than money. He describes the unlikely dish that brought his parents together and how years of Holocaust hunger left his grandmother so obsessed with bread that she always kept five loaves on hand. She was the stove magician and Boris' grandfather the master black marketer who supplied her, evading at least one firing squad on the way. These spoils kept Boris' family—Jews who lived under threat of discrimination and violence—provided-for and protected. Despite its abundance, food becomes even more important in America, which Boris' family reaches after an emigration through Vienna and Rome filled with marvel, despair, and bratwurst. How to remain connected to one's roots while shedding their trauma? The ambrosial cooking of Oksana, Boris's grandfather's Ukrainian home aide, begins to show him the way. His quest takes him to a farm in the Hudson River Valley, the kitchen of a Russian restaurant on the Lower East Side, a Native American reservation in South Dakota, and back to Oksana's kitchen in Brooklyn. His relationships with women—troubled, he realizes, for reasons that go back many generations—unfold concurrently, finally bringing him, after many misadventures, to an American soulmate. Savage Feast is Boris' tribute to food, that secret

passage to an intimate conversation about identity, belonging, family, displacement, and love.

A groundbreaking culinary work of extraordinary depth and scope that spans more than one thousand years of history, *A Mediterranean Feast* tells the sweeping story of the birth of the venerated and diverse cuisines of the Mediterranean. Author Clifford A. Wright weaves together historical and culinary strands from Moorish Spain to North Africa, from coastal France to the Balearic Islands, from Sicily and the kingdoms of Italy to Greece, the Balkan coast, Turkey, and the Near East. The evolution of these cuisines is not simply the story of farming, herding, and fishing; rather, the story encompasses wars and plagues, political intrigue and pirates, the Silk Road and the discovery of the New World, the rise of capitalism and the birth of city-states, the Crusades and the Spanish Inquisition, and the obsession with spices. The ebb and flow of empires, the movement of populations from country to city, and religion have all played a determining role in making each of these cuisines unique. In *A Mediterranean Feast*, Wright also shows how the cuisines of the Mediterranean have been indelibly stamped with the uncompromising geography and climate of the area and a past marked by both unrelenting poverty and outrageous wealth. The book's more than five hundred contemporary recipes (which have been adapted for today's kitchen) are the end point of centuries of evolution and show the full range of culinary ingenuity and indulgence, from the peasant kitchen to the merchant pantry. They also illustrate the migration of local culinary predilections, tastes for food and methods of preparation carried from home to new lands and back by conquerors, seafarers, soldiers, merchants, and religious pilgrims. *A Mediterranean Feast* includes fourteen original maps of the contemporary and historical Mediterranean, a guide to the Mediterranean pantry, food products resources, a complete bibliography, and a recipe and general index, in addition to a pronunciation key. An astonishing accomplishment of culinary and historical research and detective work in eight languages, *A Mediterranean Feast* is required--and intriguing--reading for any cook, armchair or otherwise.

Mary Berry's *Cook Up a Feast*

NAMED A MOST ANTICIPATED COOKBOOK OF SPRING 2018 BY BON APPETIT, FOOD & WINE, EPICURIOUS, TASTING TABLE, ESQUIRE, GLOBE & MAIL, and PUBLISHERS WEEKLY "[Helou's] range of knowledge and unparalleled authority make her just the kind of cook you want by your side when baking a Moroccan flatbread, preparing an Indonesian satay and anything else along the way."—Yotam Ottolenghi A richly colorful and exceptionally varied cookbook of timeless recipes from across the Islamic world In *Feast*, award-winning chef Anissa Helou—an authority on the cooking of North Africa, the Mediterranean, and the Middle East—shares her extraordinary range of beloved, time-tested recipes and stories from cuisines throughout the Muslim world. Helou has lived and traveled widely in this region, from Egypt to Syria, Iran to Indonesia, gathering some of its finest and most flavorful recipes for bread, rice, meats, fish, spices, and sweets. With sweeping knowledge and vision, Helou delves into the enormous variety of dishes associated with Arab, Persian, Mughal (or South Asian), and North African cooking, collecting favorites like biryani or Turkish kebabs along with lesser known specialties such as Zanzibari grilled fish in coconut sauce or Tunisian chickpea soup. Suffused with history, brought to life with stunning photographs, and inflected by Helou's humor, charm, and sophistication, *Feast* is an indispensable addition to the culinary canon featuring some of the world's most inventive cultures and peoples.

A rollicking exploration of the history and future of our favorite foods When we humans love foods, we love them a lot. In fact, we have often eaten them into extinction, whether it is the megafauna of the Paleolithic world or the passenger pigeon of the last century. In *Lost Feast*, food expert Lenore Newman sets out to look at the history of the foods we have loved to death and what that means for the culinary paths we choose for the future. Whether it's chasing down the luscious butter of local Icelandic cattle or looking at the impacts of modern industrialized agriculture on the range of food varieties we can put in our shopping carts, Newman's bright, intelligent gaze finds insight and humor at every turn. Bracketing the chapters that look at the history of our relationship to specific foods, Lenore enlists her ecologist friend and fellow cook, Dan, in a series of "extinction dinners" designed to recreate meals of the past or to illustrate how we might be eating in the future. Part culinary romp, part environmental wake-up call, *Lost Feast* makes a critical contribution to our understanding of food security today. You will never look at what's on your plate in quite the same way again.

Miguel Maestre, popular chef and co-host of *The Living Room*, loves to make food to share - hearty, abundant and generous dishes for eating with the ones you love. In *Feast*, Miguel shares his absolute favourite recipes to enjoy with family and friends. There are big, satisfying dinners as well as lots of smaller dishes to mix and match in classic share-plate style. Miguel's food is a loving nod to the dishes of his Spanish heritage, but is also very firmly based in the modern Australian kitchen. Whether you're getting together for brunch, looking for something fast on a weeknight or to try some new dishes for a family celebration, there are so many bold and exciting flavours here to discover. These are generous meals from a big-hearted chef who knows that simple, good food makes everyone smile. Recipes include: - Jamon & manchego jaffles - Sticky soy barbecued broccoli with coriander pesto - Crispy, crunchy mushroom burgers - Patatas bravas - Chicken & chorizo paella - Family heirloom Spanish chicken pie - Salt & pepper calamari rolls - Popcorn fish tacos with corn salsa - Crispy chicken schnitzly with buttery centre & perfect mash - Sticky mustard pork ribs with coleslaw - Meatball bolognese - Lamb montaditos with chunky romesco sauce - Churros con chocolate - Whole orange syrup cake

What better way to celebrate summer than to enjoy the very best food cooked over the fire whether at the beach, camping, or in your own back yard. Combining fresh flavors with exciting grilling techniques including cooking on a fire pit grill, salt block cooking, and cedar-plank smoking, Valerie Aikman-Smith presents 65 recipes for relaxed summer entertaining. The first chapter features delicious seafood recipes including Baja Fish Tacos with Blistered Jalapeños, Grilled Snapper in Banana Leaves, and Mezcal Lime Shrimp. For meat-lovers there's a host of ideas for grilling your favorite fare such as Jerk Pork with Mango Chutney and Grilled Honey Plantains, Portuguese Piri Piri Poussin, and an All-American Burger. Valerie includes fabulous vegetable dishes from Grilled Zucchini Flowers with Shiso Lemon Salt to

Roasted Cauliflower with Walnut Romesco. Sweet Things designed to round off an alfresco feast include Matcha Ice Cream with Black Sesame Praline or a classic Grilled Banana Split with Dark Chocolate Sauce. Finally, if all the heat has made you thirsty, try a Basil Aperol Spritz with Flowering Herbs, Sicilian Slush Cocktail, or a Watermelon Margarita. The author presents 350 recipes from his popular TV program, complemented by clear instructions and his trademark wit. Cook up an epic feast for friends and family with Jamie Oliver's new cookbook. Packed with show-stopping dishes for the weekend and special occasions, this is the ultimate in indulgent food. Learn and master the dishes made in the famous café on Southend pier by Jamie and his star-studded guests. From Party-time Mexican tacos with zingy salsa and sticky BBQ British ribs, to Steak & Stilton pie and the Ultimate veggie lasagne made with smoky aubergine, we're talking about big-hitting, crowd-pleasing recipes that everyone will love. Peppered with beautiful photography of the pier and café, bringing that wonderful sense of seaside nostalgia, this is certainly a visual as well as a culinary feast. It's all about sharing and celebrating the joy of good food. Treat yourself and your loved ones to this incredible selection of full-on weekend feasts from Jamie.

Food is a fun way to celebrate diversity, and in her new kids' cookbook, best-selling author Deanna F. Cook leads young chefs on a tasty tour of global cultures and cuisines. Kids gain practical kitchen skills through preparing breakfasts, drinks, snacks, dinners, and desserts from around the world. Alongside recipes for foods such as Irish soda bread, ANZAC biscuits, ramen noodle soup, and mango lassi, step-by-step photography and profiles feature children from a wide range of backgrounds honoring their heritage and preparing dishes that reflect their unique food traditions. A pop-out food passport, world language flash cards, and flag stickers provide additional fun on their global food journey, while infographics encourage taste-test explorations of fruits, drinks, breads, vegetables, and ice creams from around the world. Kids will be inspired to expand their palates as they cook, discovering new flavors while developing pride and appreciation for the foods they've grown up with. Also available in the Cooking Class series: Cooking Class and Baking Class. This publication conforms to the EPUB Accessibility specification at WCAG 2.0 Level AA.

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