

Burgers 40 Mouthwatering Recipes

Winner of the 2019 Art of Eating Prize With more than 90 mouth-watering recipes, Superiority Burger Cookbook lays bare the secrets of America's most talked-about vegetarian restaurant, in recipes as simple as they are irresistible. Along with recipes for a coterie of other delights—fresh, vegetarian, accidentally vegan, and always incredible—you'll find out why Superiority Burger in New York City's East Village is the hottest ticket in North America and the surrounding continents. Superiority Burger is a cozy counter hangout filled with affordable, innovative food that is a protest against the idea that extraordinary fare is the exclusive domain of the elite. Now you can bring its blueprint for rebel compassion and culinary sophistication into your home with this cookbook; a must-read for home cooks who want something delicious, new, and imminently within their reach. The book is divided into six flavorful sections—Sandwiches, Cool Salads, Warm Vegetables, Soups and Stews, Sweets, and Pantry Recipes—and reveals the recipes for some of the restaurant's favorites: the Sloppy Dave, Burnt Broccoli Salad, Russet Potato–Coconut Soup, Tahini Ranch Romaine Salad, and, of course, the now legendary Superiority Burger. "Brooks Headley makes the best veggie burger I've ever had." —David Chang

Explains the advantages of a plant-based diet for families with children and offers a collection of family-friendly vegan recipes for breakfast foods, soups, salads, sandwiches, snacks, main and side dishes, breads, and desserts.

Tapping into the global contemporary style of cuisine for which he is so well-known, Paul Gayler MBE, former Executive Chef de Cuisine at The Lanesborough hotel in London, chooses 25 of his favourite burger recipes. Including a selection of meat fish and vegetarian recipes, this collection offers something for everyone, from classic favourites such as the Ultimate Burger with 'the works' and the Wolseley hamburger, to mouth-watering, new recipes such as the Caribbean pork burger, the Tandoori lamb burger and the Walnut, Courgette and Millet burger. And where's a burger without some accompanying fries and sides? All the sides – from classic slaw and ultimate fries to basic mayo and Tabasco ketchup, and much more in terms of relishes, pickles and sauces – are handily grouped together at the back of the book. Whether you're cooking for a sophisticated dinner party or a low-key barbecue, there's a burger here for every occasion.

All cookbooks have recipes. The best have recipes and ideas. This cookbook thinks hard about the relationship between plants and the planet, between humans and other living beings, all the while making that hard thinking easy for the rest of us. It's a cookbook that's great to look at and fun to read, but don't forget to do the most important thing: cook from it!" - Questlove In my now 35 years of cooking, this is the most revolutionary product I have encountered.- Chef Traci Des Jardins Cook Impossible(TM) at home. Meat-loving gourmets stood in line for hours when the world's top chefs began serving Impossible Burger in 2016. Now, for the first time, these pioneering chefs have joined forces with Impossible Foods' team of culinary leaders to share 40 recipes that are taking the culinary world by storm - and saving the planet, too. Explore dishes and expert tips from Brad Farmerie, Chris Cosentino, Eric Wareheim, Jamie Bissonnette, Ken Oringer, Kwame Onwuachi, Mary Sue Milliken, May Chow, Michael Symon, Tanya Holland, Traci Des Jardins, and more. Delicious recipes include: Pan Fried Chive Dumplings Korean Bulgogi Vietnamese Phó Lasagna Bolognese Spicy Jalapeño Burgers Chili Cheese Fries And more! See how top chefs around the world are cooking Impossible Foods' award-winning meat made from plants - with all the mouthwatering flavor, but only a tiny fraction of the environmental impact of meat made from cows.

The Sunny Weather Is Here Again!!! h2 Is there anything better than enjoying a delicious barbie on a bright and beautiful day? No, not much comes close but if you need some ideas and inspiration to prepare delicious barbeque recipes, you are in the right place. Enjoy a memorable time with your family and friends with these yummy, straightforward and easy to prepare barbeque recipes. Recipes range from salmon to pork and chicken to mention a few. Get some of the season's best and easiest recipes come sizzling right off your grill. These BBQ recipes will make any summer gathering an instant hit! h2 Click BUY to add this book to your summer food collection.

If you can crave it, you can cook it! 100 easy, eclectic recipes to feed you all day, every day Whatever you may be craving for dinner tonight—pizza, burgers, quesadillas, ramen, dumplings, curries, falafel, jambalaya—you can make—totally vegan, completely delicious, and faster than you'd have thought possible. But you won't just find delectable dinners here. From breakfast to dessert, Nadine Horn and Jörg Mayer have got you covered—from savory breakfast waffles to classic French toast, decadent mocha cupcakes to chocolatey brownies and beyond. Here are 100 vegan versions of your favorite comfort foods, plus fun new inventions and healthy options that are perfect for everyday eating: Quick meals: Coconut Farro, Bánh Mì Deluxe, Sesame Noodles Easy recipes: Speedy Ramen, Overnight Oats, Peanut Truffles Party hits: Ginger Nori Cakes, Antipasto Pizza Bites, Berry Cheesecake Exciting global fusions: Bavarian Samosas, Mexican Paella, Thai Tempura This is Vegan Everything—the only vegan cookbook you'll ever need.

From the author of the successful blog, mouthwateringvegan.com, comes over 130 incredible recipes to showcase how accessible, varied, delicious and nutritious vegan eating can be. In this book you'll find recipes for your favourite comfort foods in all their vegan glory. Here are meat-free, egg-free and dairy-free recipes that combine the idea of eating healthily, with food that is immediately satisfying, tastes great and is easy to prepare. From delicious dips, appetizers and soups; to main courses including curries, pastas, stews, burgers and salads. There are a whole host of recommended juices and smoothies and--at the sweeter end of scale--cookies, cakes and desserts. Mouthwatering Vegan transforms home cooking classics into vegan-accessible, delicious dishes. Miriam challenges herself to replicate dishes that are usually impossible to include in a vegan diet and opens up the scope for what vegan eating can be. Included in the book are recipes for vegan cheese, cream and mayonnaise; Chilli Con 'Carne', Shepherd's Pie, Mince & Ale Pie, Stroganoff Supreme and the Perfect Roast. As well as delicious dishes that celebrate pulses and vegetables, such as Aubergine, Chickpea and Potato Curry; Stuffed Tomatoes and Zucchini Casserole; Red Bean Nut Burgers; Spicy Rice & Quinoa Eggplant Bake; and Super Mushroom & Walnut Loaf. Many of Miriam's recipes are inspired by the Mediterranean and the Far East, and all of them have the health benefits of vegan cooking without sacrificing the taste. Mouthwatering Vegan opens up new possibilities for vegan eating that will make you rethink vegan cuisine.

The Great American Burger Book is the first book to showcase a wide range of regional hamburger styles and cooking methods. Author and burger expert George Motz covers traditional grilling techniques as well as how to smoke, steam, poach, and deep-fry burgers based on signature recipes from around the country. Each chapter is dedicated to a specific regional burger, from the tortilla burger of New Mexico to the classic New York–style pub burger, and from the fried onion burger of Oklahoma to Hawaii's Loco Moco. Motz provides expert instruction, tantalizing recipes, and vibrant color photography to help you create unique variations on America's favorite dish in your own home. Recipes feature regional burgers from: California, Connecticut, Florida, Hawaii, Iowa, Kansas, Massachusetts, Michigan, Minnesota, Mississippi, Missouri, Montana, Nebraska, New Jersey, New Mexico, New York, North Carolina, Oklahoma, South Carolina, Tennessee, Texas, Utah, and Wisconsin.

"Volger's burgers are made with real food—fresh produce, whole grains and beans, fresh herbs and spices—combined with imagination and great taste" (Martha Rose Shulman, author of Mediterranean Harvest). Whether you already subsist on veggie burgers, enjoy them occasionally, or ardently wish there was an alternative to the rubbery, over-processed frozen burgers sold in cardboard boxes, Veggie Burgers Every Which Way is the book for you—one you'll want to cook from over and over again. Author Lukas Volger, who has been making and eating veggie burgers since he was a teenager, has assembled more than thirty unique, delicious veggie burger recipes, including: Red Lentil and Celery Root Burgers Tofu and Chard Burgers Baked Falafel Burgers Thai Carrot Burgers Sweet Potato Burgers with Lentils and Kale Corn Burgers with Sun-Dried Tomatoes and Goat Cheese More

than half the burger recipes are vegan and/or gluten-free, as are many of the extras, which include buns, sides, toppings, and condiments. Everyday ingredients ensure that all the burgers and extras are a breeze to assemble. The wide variety of tastes and flavors will excite every palate and suit every craving and occasion. And dozens of mouthwatering photographs leave no doubt that great-tasting veggie burgers can look spectacular, too! "Excellent . . . I especially like his bean and vegetable combos." —The New York Times "Elevates the vegetarian burger to its rightful status as real food." —Montreal Gazette "Should not be thought of as just a book for vegetarians . . . The variety and creativity of the recipes . . . are sure to get just about any carnivore's mouth watering." —CBC News

Plant-based diets are quickly becoming a way of life, but Kyra de Vreeze has been cooking this way for years. The 40 recipes gathered in this book are mouth-watering, homemade and nutritious. Most are simple, some are indulgent and all are made with natural, preferably seasonal ingredients. Her work has been featured in Yoga Magazine, Happinez, and Elle Food, among others. These are the most popular dishes from Kyra's Kitchen website, including brand new recipes and beautiful food photography. In this book, Louise Hagler shows how to make a variety of juicy burgers without meat. Made from a varied combination of beans, grains and vegetables, low in fat and high in fibre, Louise crafts mouth-watering burgers that are good for you.

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

The veggie burger of the future is here! Using a vast arsenal of ingredients and techniques inspired by global flavors and traditions, Nourish Atelier's Nina Olsson is here to disrupt your assumptions of what a burger can be. Veggie Burger Atelier is her one-stop guide to making the most flavorful, beautiful, and delicious meat-free burgers you've ever experienced. Olsson shares her secret to the anatomy of the perfect veggie burger with considerations to texture, flavor, firmness, and juiciness. You will also learn substitutions that will let you veganize your burgers, or make them gluten-free. Veggie burgers have never been like this before! These veggie burgers are presented in incredible, full-color photography and with step-by-step instructions. Even if you don't know your way around the kitchen, Veggie Burger Atelier will prove that you can make these veggie burgers like a pro.

BurgersThe exciting varieties are endless! This book reinvents the burger with over 40 mouthwatering recipesSpruce Sixteen years since the publication of Australian national treasure Neil Perry's groundbreaking bible for home cooks, The Food I Love, comes a bookend to that masterwork: Everything I Love to Cook. Neil's influence on the food culture of Australia and beyond has been profound: inspiring us to try new flavours, making simple food simply brilliant, and tirelessly supporting the producers who sustainably grow the food we love to eat. Now he revisits legendary dishes from his flagship restaurants like Rockpool Bar & Grill and modern classics from his long-running 'Good Weekend' column, as well as new favourites he - and we - can't get enough of. With tips and techniques to set you up for success every time, Neil is on a mission to boost your kitchen know-how and confidence, covering everything from basic knife skills to the art of barbecuing, dressing a salad and mastering a roast dinner. Whether you want the perfect steak sandwich or a comforting bowl of pasta, a southern Thai-style chicken curry or classic tiramisu, here are more than 230 recipes you'll love to cook.

"Celine Steen and Tamasin Noyes have reinvented the sandwich, taking it to all new heights with spectacular creations that will forever change your perception of lunch (and breakfast and dinner, too!)."—Julie Hasson, author of Vegan Diner, The Complete Book of Pies, and more "Celine and Tamasin have the magic touch; everything they make turns out delicious! Who knew you could fit so much flavor between two slices of bread?"—Hannah Kaminsky, author of My Sweet Vegan, Vegan Desserts, and Vegan a la Mode "This is the first time I've ever found myself drooling over sandwiches. This book oozes with gorgeous photos, creative recipes, and flavorful wit that make you want to read it like a novel, from cover to cover."—Alisa Fleming, author of Go Dairy Free and founder of GoDairyFree.org "Take two super-creative, experienced, and highly regarded vegan cookbook authors, allow them to apply their imagination and exceptional palates to a theme where there are few boundaries other than slices of bread, and you have this incredible book."—Carla Kelly, author of Quick and Easy Vegan Bake Sale and Quick and Easy Vegan Slow Cooking 101 Colorful Sandwiches Your Brown Bag Never Saw Coming What's the best thing since sliced bread? The sandwich of course! Layered with flavor, simple and portable, and full of endless variety, sandwiches have been stealing the show for as long as they've existed. But it's time for the traditional, calorie-laden, meat-centric sandwich to move over, because there's a new sheriff in town—the vegan sandwich! Filled with healthy, natural, plant-based ingredients, vegan sandwiches are your one-stop shop to total breakfast, lunch, or dinner satisfaction. Inside Vegan Sandwiches Save the Day!, you'll find 101 amazing combinations to suit any time, any craving, and any occasion, including: —Berry-Stuffed French Toast Pockets —Apricot Breakfast Panini —Puff Pastry Pot Pie Sandwiches —Mango Basil Wraps —Portobello Po' Boys —Mediterranean Tempeh Sandwiches —Mango Butter and Ginger Whoopie Pies Whether you're vegan or just looking to incorporate more meatless meals into your diet without spending hours in the kitchen, you'll find the tasty solution you're looking for—no fork required!

America's Test Kitchen decodes and demystifies vegan cooking so you can reap its many benefits. Avoid the pitfalls of bland food, lack of variety, and overprocessed ingredients with approachable, fresh, vibrant recipes. Can vegan cooking be flavorful?

Satisfying? Easy to make? Through rigorous testing on the science of vegan cooking, America's Test Kitchen addresses these questions head-on, finding great-tasting and filling vegan protein options, cooking without dairy, preparing different whole grains and vegetables, and even baking. Reimagine mealtime by celebrating vegetables at the center of the plate and in salads and grain bowls. Take a new look at comfort foods with a surprisingly rich and creamy lasagna or hearty burger with all the fixings. Bake the perfect chewy chocolate chip cookie or a layer cake that stands tall for any celebration. With more than 200 rigorously-tested vibrant recipes, this cookbook has something satisfying for everyone--the committed vegan or simply those looking to freshen up their cooking.

A meaty collection of crowd-pleasing recipes for flavorful burgers, as well as side dishes like cole slaw, mashed potatoes, and onion rings. Meet Burgermeister Bob Sloan, who serves up countless crave-inducing creations of this finger-licking favorite. With a spatula and these recipes for classic, adventurous, and lighter burgers, Sloan leads the way to fun in a bun. From savory basic burger and cheeseburger recipes to spicy Louisiana-style Bayou versions to Mexican-style Picadillo fare to burgers of fresh tuna and salmon, there's a burger here for every palate. Can't-go-wrong recipes for delicious sides round off the menu options, including Classic Cole Slaw, Garlic Mashed Potatoes, and sinfully good fried-and-true onion rings. Armed with this handy guide of all that is burger, anyone can be the next contender for the burger hall of fame.

If you like to sink your teeth into a juicy, thick hamburger, you will love National Hamburger Day on December 21st. On this day the nation pays homage to one of America's best-loved foods. Whether you like yours smothered in sauce, topped with spicy hot peppers or covered in cheese, Perfect Patties has the recipe for you! Discover 40 of the very best burger recipes to enjoy with family and friends not only on National Hamburger Day but also all-year round. Create classic recipes including Cheesy Chili Burgers and Big BBQ Burgers. Enjoy recipes featuring flavors from Greece, France, Sweden, the United Kingdom and more. Learn how to make mouth-watering, bun-free, hamburger main meals including:

Treat your loved ones with Nadiya's collection of delicious and comforting family favourites 'A national treasure. Crowd-pleasing dishes that the whole family really will want to eat' Independent _____ Nadiya shares the food she loves to cook and eat with her family and friends, offering fast, easy and delicious new recipes for every kind of day. This cookbook shows you how to create the perfect dishes to complement the moments we value most with our loved ones, as well as simple and satisfying solutions for those tired nights and speedy showstoppers for impromptu feasts. Featuring delicious recipes such as . . . BUTTER TURKEY CURRY with deliciously creamy sauce and white rice · SAMOSA PIE with an aromatic, hearty filling and crisp pastry shell · BRUSSEL SPROUT SLAW perfect for Christmas and all year round · CHICKEN AND RICE BAKE with fluffy grains and all wonderfully spiced · PEANUT HONEYCOMB BANANA CAKE with peanut butter icing and homemade honeycomb With over 100 easy and rewarding recipes, Nadiya's family favourites will soon become yours too. This is the cookbook you'll reach for time and time again for those memorable moments. You'll find quick meal solutions, food to lift the spirits, fuel for hungry bellies and feasts for friends. Let Nadiya's recipes fill your home with memories, just as they do hers. 'She baked her way into our hearts and hasn't stopped since' Prima *SHORTLISTED FOR A NATIONAL BOOK AWARD*

The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of Isa Does It "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of The Sprouted Kitchen A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

Enter Chloe's Kitchen for delicious vegan recipes everyone will love. Chloe Coscarelli, the first-ever vegan chef to win Food Network's hit show Cupcake Wars, brings her trademark energy to this fun and healthy cookbook, including animal-free reinterpretations of 125 of America's favorite foods. Whether you're newly transitioning to veganism, a long-time vegetarian looking for some new ideas, or a busy mom introducing Meatless Mondays to her family, you'll find quick and easy recipes that will convert even the most reluctant to the delicious rewards of a plant-based diet. Chef Chloe's first-ever cookbook, illustrated throughout with gorgeous full-color photos of the mouthwatering dishes, offers helpful advice on how to set up your own kitchen for stress-free, healthful eating, as well as nutritional information, with support from the foreword by well-known physician Neal D. Barnard, M.D. Foodies of all stripes will revel in the huge array of incredibly appetizing, inventive recipes, all made with easily available ingredients, from savory starters to decadent desserts. Her comforting macaroni and cheese, creamy Fettuccine Alfredo, crave-inducing sliders and fries, and adaptations of the most popular Chinese, Indian, and Mexican dishes will win over carnivores, omnivores, vegetarians, and vegans alike. With Chef Chloe, eating vegan doesn't mean giving up your favorite treats and flavors. Those with food allergies will appreciate the instructions throughout for making these meat-, egg-, and dairy-free recipes without gluten and soy, so everyone can enjoy them. And the icing on the (cup)cake is her renowned, coveted desserts—including the first publication of the recipes for her Cupcake Wars-winning vegan cupcakes—the ultimate indulgence without busting your belt. From conception to perfection, a complete history of the hamburger, for fans of Mark Kurlansky, Tom Standage, Jared Diamond, and Bee Wilson. Discover the food history you've been missing in this entertaining book. Do you know what the first burger chain was? That Taco Bell was originally known as Bell Burger—and was founded in the same city as McDonald's? Have you heard of the 1980s Burger Wars? All About the Burger covers all these topics and more... All About the Burger will take you on the burger journey of a lifetime, an informational magic carpet ride. You'll learn about restaurants, cooking styles, and different eras that have made the burger the juggernaut that it is. From White Castle to Shake Shack, from simple sandwich to specialty burger, you won't miss a bite. This is the definitive Bible of Burgers. After reading this book, you will learn: · The contributions burgers have made to food culture · The evolution of the burger from carnival treat to an American staple · Where to go to find your next favorite burger · And much more! Praise for All about the Burger "Sef's pursuit of the real story, along with the way he writes about the histories of these storied American restaurants and companies, truly conveys the respect and love he has for the subject."?Bob Gatewood and Brian Easley, president & vice president at Druther's "A book so meticulously researched and passionately written, it is the crowning achievement of one of our greatest food authorities. You will devour it instantly."?Lee Schragger, Food Network's South Beach Wine & Food Festival, founder

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan

recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Recipes, tips, and strategies for easy, delicious vegan meals every day of the week, from America's bestselling vegan cookbook author. How does Isa Chandra Moskowitz make flavorful and satisfying vegan meals from scratch every day, often in 30 minutes or less? It's easy! In *Isa Does It*, the beloved cookbook author shares 150 new recipes to make weeknight cooking a snap.

Mouthwatering recipes like Sweet Potato Red Curry with Rice and Purple Kale, Bistro Beet Burgers, and Summer Seitan Saute with Cilantro and Lime illustrate how simple and satisfying meat-free food can be. The recipes are supermarket friendly and respect how busy most readers are. From skilled vegan chefs, to those new to the vegan pantry, or just cooks looking for some fresh ideas, Isa's unfussy recipes and quirky commentary will make everyone's time in the kitchen fun and productive.

Tempted to try your hand at vegan food but don't know where to start? Or even just to make meat-free Monday a regular thing? Long gone are the days of vegan food being dull and worthy: *Vegan 100* is bold, vibrant and gorgeous. Going vegan was the best decision Gaz Oakley ever made. Gaz, aka Avant-Garde Vegan, was once a meat eater and often didn't feel well. Overnight, he decided to go vegan for the health benefits, for his love of animals and to do his part in looking after the planet. He found that, as a trained chef, it was surprisingly easy to get big tastes and colours into vegan dishes without compromise, and he also noticed an improvement in the way he felt. The emphasis in Gaz's 100 amazing vegan recipes is first and foremost on FLAVOUR. From Kentucky Fried Chick'n and Fillet "Steak" Wellington to Chocolate Tart and Summer Berry Mousse Cake, it's all incredible-tasting food that just happens to be vegan. Delectable, beautiful and packed with dishes that are good for you, this is like no other vegan cookbook.

The owners of Down to Earth restaurant share professional-quality, animal-free recipes for everyday and special occasions, organizing entries into such areas as appetizers, drinks and desserts while providing supplemental information on topics ranging from cooking for kids to stocking an organic pantry.

Cooking.

Burger lovers rejoice! Discover a must-have book with incredible recipes for all types of burgers. And better yet, this book is designed in the shape of a juicy burger. Eliminate boring burgers with over 40 irresistible recipes for delicious flavor combinations. Each recipe includes a mouthwatering color photograph and miniatures photos for several ingredients required to make the recipe. The fitness influencer and creator of the #1 bestselling Food & Drink app, FitMenCook, shares 100 easy, quick meal prep recipes that will save you time, money, and inches on your waistline—helping you to get healthy on your own terms. We like to be inspired when it comes to food. No one enjoys cookie-cutter meal plans, bland recipes, or eating the same thing every day. Instead of worrying about what to eat and how it's going to affect our bodies, we should embrace food freedom—freedom to create flavorful meals, but in a more calorie-conscious way; freedom to indulge occasionally while being mindful of portions; and freedom to achieve wellness goals without breaking the bank. In *Fit Men Cook*, Kevin Curry, fitness expert and social media sensation with millions of followers and hundreds of thousands of downloads on his app, shares everything you need to live a healthy life each day—from grocery lists to common dieting pitfalls to his ten commandments of meal prep—as well as his personal story of overcoming depression and weight gain to start a successful business and fitness movement. This guide also includes 100+ easy and flavorful recipes like Southern-Inspired Banana Corn Waffles, Sweet Potato Whip, Juicy AF Moroccan Chicken, and many more to help you plan your week and eat something new and nutritious each day. With *Fit Men Cook*, you can create exciting, satisfying meals and be on your way to losing weight for good. After all, bodies may be sculpted at the gym, but they are built in the kitchen.

Delicious Sugar Free Bread For Your Ketogenic Diet Make dense and moist or light and flaky ketogenic bread with very little fuss. Whether you want toast bread for breakfast, a burger bun or flatbread, the 40 recipes in this book have got you covered.

Mouthwatering ketogenic bread and a variety of flavor combinations await you in the *Ketogenic Bread Cookbook*. Now you can have as much bread as you want and still maintain your keto diet goals. These recipes are simple but you will be rewarded with delightfully pleasing keto bread every time. The basic step-by-step directions and everyday ingredients ensure anyone can start creating these special treats immediately in their own kitchen. The 40 sugar free and grain free bread recipes are grouped into: Bread Loaves Rolls Buns Bagels Flatbreads Muffins Breadsticks And nutritional information is provided for every recipe. Download your copy now!

Eating healthy doesn't have to be bland, monotonous and rigid. Would you like to eat more delicious yet healthy food and lose weight without having to count calories, and feel like you are on a diet? Then this *Whole Foods Plant-based Cookbook* is exactly what you need to embark on this rewarding and life-changing journey. A continuation from the popular *Whole Foods Plant-based Cookbook With Recipes Ready In 30 Minutes*, this cookbook will provide you with 40 Lunch and Dinner recipes that will allow you to prepare healthy wholesome meals for your family under 30 minutes or less. Inside, you'll discover:

- 40 Nutritious and mouthwatering recipes you can indulge in such as tacos, burgers, pastas, power bowls and many more
- Healthy plant-based tasty meals that even your family will come to crave-
- Recipes with ingredients that can be easily found in any grocery stores, so that you lose weight permanently without having to spend hours shopping-
- Quick and easy meals that can be prepared in 30 minutes or less, so that you will have more time to do the things you love-
- And much, much more...Add to your collection of healthy and tasty recipes, simply click on the 'buy' button now!

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Could anything be more enjoyable than eating home-cooked burgers surrounded by family and friends? Take a fresh look at burgers with over 40 irresistible recipes that are easy to make and extremely delicious. There is a burger for everyone: Choose from a great selection of meat, poultry, fish, and vegetarian recipes. Burgers have never been so

good, and now you can partner them with the perfect homemade sides, sauces, and salads - the perfect accompaniments to everyone's favorite meal. With brilliant novel takes including the Chorizo Burger, the Chicken Caesar Burger and the Jerk Chicken Burger as well as all the classics, this really is the ultimate burger book.

Spanish chef Toni Rodríguez makes cooking vegan simple and eating vegan delicious! Eating vegan is a conscientious choice that enables people to care not just for their appetites but for their overall health, ethical beliefs, and ecological responsibility. For those with special dietary needs or weight-control concerns, veganism offers a delicious alternative diet of grains, fruits, vegetables, legumes, and other plant-based proteins. Here, Rodríguez presents a collection of recipes for tasty vegan burgers that will leave you satisfied without guilt. Also included are recipes for delectable sauces, savory burger buns and sides, and even luscious desserts. Eating healthy and ethically never tasted so good! Fire up the grill and get ready to sink your teeth into these amazing recipes, including: Vegan chorizo burger Black olive burger Quinoa, lentil, dill, and arugula burger Rosemary burger buns Sweet potato fries Roasted artichokes Hazelnut ice cream and chocolate cookie sandwich And many more! Beautiful, tempting photos accompany the recipes, and Rodríguez shares his story and the delights of veganism. A quick list of useful kitchen accessories and thorough descriptions of basic vegan burger ingredients guide readers around the vegan kitchen. Whether you're a committed vegan or just curious, there's more than a few favorites waiting to be discovered in this book. ¡Buen provecho! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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Nothing says summer more than a feast hot off the barbecue. Grilling Vegan Style serves up backyard cooking and entertaining like never before. Running the gamut from plant-based appetizers, salads, sides, kabobs, and burgers to main dishes, desserts, and, of course, cocktails, John Schlimm also demonstrates the art of grilling faux meats, with key info on everything you need for proper heat and the best taste. With color photographs throughout, this cookbook ensures that the magic of a summer barbecue or a night around the campfire can ignite your taste buds all year long. Say goodbye to dry, boring and overly processed and hello to easy, fun and delicious veggie burgers and burritos from Sophia DeSantis. These next level veggie burgers and burritos are approachable for any chef, and Sophia's mind blowing flavor combinations are unlike any other you've ever had. All burgers and burritos are plant-based, gluten-free and refined-sugar free, and feature real, whole food ingredients, as well as side dish and sauce pairings. Excite your tastebuds and feel satisfied and nourished with the unique and internationally inspired combinations that bring to together flavors even meat eaters will enjoy. Recipes include Smoky Hawaiian, Tangy Black Bean and Chiles and Curry burgers to burritos like Crispy Cauliflower "Fish", Greek Orzo and Thai Burritos. Sophia also includes notes on how to make some of the more exotic burgers and burritos accessible for kids and babies, and sauces like Sriracha Mayo and her coveted vegan sour cream recipe that she's been perfecting for years. This book features 75 delicious recipes and 75 mouth-watering photos.

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