

The Diva Cooks Up A Storm Domestic Diva Series Book 11

Vibration Cooking was first published in 1970, not long after the term “soul food” gained common use. While critics were quick to categorize her as a proponent of soul food, Smart-Grosvenor wanted to keep the discussion of her cookbook/memoir focused on its message of food as a source of pride and validation of black womanhood and black “consciousness raising.” In 1959, at the age of nineteen, Smart-Grosvenor sailed to Europe, “where the bohemians lived and let live.” Among the cosmopolites of radical Paris, the Gullah girl from the South Carolina low country quickly realized that the most universal lingua franca is a well-cooked meal. As she recounts a cool cat’s nine lives as chanter, dancer, costume designer, and member of the Sun Ra Solar-Myth Arkestra, Smart-Grosvenor introduces us to a rich cast of characters. We meet Estella Smart, Vertamae’s grandmother and connoisseur of mountain oysters; Uncle Costen, who lived to be 112 and knew how to make Harriet Tubman Ragout; and Archie Shepp, responsible for Collard Greens à la Shepp, to name a few. She also tells us how poundcake got her a marriage proposal (she didn’t accept) and how she perfected omelettes in Paris, enchiladas in New Mexico, biscuits in Mississippi, and feijoida in Brazil. “When I cook, I never measure or weigh anything,” writes Smart-Grosvenor. “I cook by vibration.” This edition features a foreword by Psyche Williams-Forsen placing the book in historical context and discussing Smart-Grosvenor’s approach to food and culture. A new preface by the author details how she came to write Vibration Cooking.

When Marshfield Manor hosts a charity event, Grace Wheaton, the mansion’s curator and manager, is happy to lend a helping hand—until a killer makes an unwanted donation... With the town clock in desperate need of repair, local lawyer Joyce Swedburg and her ex-husband, Dr. Leland Keay, are trying to put their differences aside to organize a benefit at Marshfield Manor to raise money to restore the beautiful timepiece. While Grace appreciates the opportunity to support such a good cause, the tension between the unhappy exes is giving her the urge to put both of the organizers in time out. But after Leland collapses on stage during the festivities, poisoned, Grace suspects there was more going on behind the scenes. Now, she’s in a race to catch a ticked off murderer, and, if she’s going to prevent anyone else from getting hurt, every second will count...

Living with her cantankerous grandfather in a historic Chesapeake Bay town, former New York City cookbook publicist Val Deniston, who is working at the Cool Down Café at the local fitness club, must put her plans to write a cookbook on the back burner when one of the club's patrons is found dead. Original.

Clare Cosi, the manager of The Village Blend, finds a murder mystery percolating in her very own store when the assistant manager is found dead in the back and the police believe it to be an open-and-shut case of robbery, but certain clues lead Clare to believe otherwise. Original. After an English professor-and old friend of her mother-is found dead in a cider house, orchard owner Meg Corey starts to wonder: Could her own mother have committed murder?

This book is the follow-up to the successful Perfect Party Food. Happy Holidays from the Diva-of Do-Ahead brings the same how-to and do-ahead approach to creating menus for 12 holidays-with special emphasis on Thanksgiving and Christmas-as well as tips on recipe variations, decorating, and serving. Featuring a beautiful 16-page color photo insert, this is the perfect book for anyone who wants to take the stress out of entertaining and enjoy the holidays with family and friends.

Hit the road with top-rated Cook’s Country TV and devour another year of great American recipes. Discover new recipes from across the U.S.

Where To Download The Diva Cooks Up A Storm Domestic Diva Series Book 11

and cook them along with the cast of the hit TV show Cook's Country. The homegrown recipes cover both classic and regional favorites from small-town America to the big city. Season 14 recipe highlights include exciting twists on classic favorites such as Bacon-Wrapped Pork Roast with Peach Sauce, Italian Meatloaf, and Ground Beef Stroganoff as well as down-home favorites Iowa Skinnies, Texas Potato Pancakes, and Strawberry Cheesecake Bars. This cookbook has it all, from deep-dish pizza, grilled favorites, cheese biscuits, and muffins to plenty of desserts, cakes, cookies, pies, and more. In addition to more than 500 foolproof recipes, there is information on the backstory and inspiration behind many of the dishes. Did you know that the creator of popcorn chicken sold his method of preparation to KFC for \$33 million? The must-have comprehensive shopping guide lists all of the winning products featured on the TV show, including fresh garlic substitutes, 12-inch nonstick skillet, and electric deep fryers.

A celebration of cultural icon Shaquille O'Neal's love of food, family, and fun, with 80 low-stress comfort food recipes for busy families. Basketball Hall of Famer Shaquille O'Neal loves food. A lot. In fact, fans of Inside the NBA know they'll most likely hear Shaq tell his co-hosts all about what he ate for dinner while they analyze the action in the paint. Shaq's love of food, eating, and family cooking began in his childhood home, where his mom cooked for him and his three siblings. With his own family, he carries on the commitment to creating family connection and fun through food. In Shaq's Family Style, featuring his inimitable sense of humor, he shares eighty recipes for bringing family together around the table, plus 100 photographs to whet the appetite. From Loaded Potato Waffles to One Pan Baked Southern Mac & Cheese, Sheet Pan BBQ Chicken Thighs with Sweet Potato Bake, and Spicy Jambalaya with Andouille Meatballs, these are meals that busy home cooks can get on the table after the kids' practice or when there's a houseful over to watch a game. Even novices will be able to cook these recipes with confidence the first time—and on replay. When the plates are cleared, it's time for banana pudding (there's always banana pudding!) or one of Shaq's other family-favorite desserts. It's the Shaq Attaq!...in the kitchen.

A family with a love for cooking and helping others reach optimal health and wellness through plant-based nutrition- that is what the Dulaney ladies are all about! Step into the kitchen with three generations as they put a plant strong twist on tradition with these doctor and dietitian approved meals. You will find step-by-step recipes with a variety of themes and flavors to take your health to the next level. Showcasing their own favorite recipes for breakfast all the way through dessert- this truly is a cookbook the whole family can enjoy! And rest assured, everything is salt-sugar-oil free as well as whole food plant based. Whether you are focused on disease prevention or reversal or want healthy recipes for the entire family, you cannot go wrong with dining with the Dulaney's!..... Dr. Jaimela Dulaney has been a cardiologist for 26 years. It was not until she began teaching a plant-based nutrition course in her office that she was actually able to help her patients reverse their lifestyle diseases. The nutrition classes grew and now there are three classes a week. Many of the recipes demonstrated in the class are family recipes that were made plant strong in order to demonstrate a healthy plant strong plate using familiar foods. These recipes have allowed many people to reverse their lifestyle diseases and gain confidence cooking plant-based. What a great thing as a physician to trade a heart catheter for a spatula! Because of the success of the nutrition classes, Dr. Dulaney changed her practice model to include a full-time registered dietitian. Her plant strong daughter, Addie Dulaney Majnaric, RDN, was the perfect addition. As a team, Dr. Dulaney and staff take time to understand the patient's health and wellness needs, then utilize general medical care, cardiac care, nutritional education, and coaching, along with social support, to achieve the best state of wellbeing possible. The Doctor and the Dietitian would not have achieved success without the Diva, mother, and grandmother, Alfreda Dulaney. She has been an example of the power of plant-based nutrition to maintain health at any age. She is the creative collaborator behind many of the recipes and is the plant strong

Where To Download The Diva Cooks Up A Storm Domestic Diva Series Book 11

assistant in all of the nutrition classes. Her positivity has given many the courage to step back into the kitchen and enjoy cooking plant strong. Since day one, the motto of Dr. Dulaney's practice has been to treat patients as she would want her family to be treated. Plant-based nutrition has brought incredible health improvements for her family. Now as a mother-daughter as well as a doctor-dietitian team, Dr. Dulaney and Addie wish to give you and your family insight in to the endless benefits of plant-based nutrition with their family cookbook.

Bestselling author and sensational food stylist Jennifer Joyce shares quick, delicious, and healthy cooking for busy lives—made easy and fun. Make no mistake, *Skinny Meals in Heels* is not a diet book. Nor is it a mundane “health” cookbook stripped of most of the flavor and all the fun. Picture instead a collection of quick, mouthwatering recipes that happen to be low in fat. It’s all about healthy meets delicious, with aromatic herbs, spice pastes, and chilies to flavor dishes instead of butter or cream, and baking replaces frying. Most of the 130 recipes inside can be made in thirty minutes or under an hour. They vary from skinny snacks, like Oven-Dried Root Vegetable Crisps, to comforting dishes, like Pork Scaloppine with Lemon-Wine Sauce. Sweets are here too, with details on how to make fat-free frozen yogurt and cocoa meringue kisses. Quick, delicious, and healthy is the new cooking mantra. So cook your friends and family a guilt-free, glamorous meal, and don’t forget a glass of wine. (P.S.: It doesn’t matter if you’re wearing heels or slippers.)

A stylish, transporting pasta master class from New York City's premier pasta chef, with recipes for 40 handmade pasta shapes and 100 Italian American, regional Italian, and modern dishes "Missy Robbins brings her extraordinary knowledge and generous heart to teach us to prepare the pastas that made her restaurants, Lilia and Misi, two of the best in the world."--Ina Garten, *Barefoot Contessa* Food trends come and go, but pasta holds strong year after year. Despite its humble ingredients--made of merely flour and water or flour and eggs--the magic, rituals, and art of pasta making span over five centuries. Two ingredients are turned into hundreds of stuffed, rolled, extruded, dried, stamped, and hand-cut shapes, each with its own unique provenance and enrobed in a favored sauce. New York City chef Missy Robbins fell in love with Italian food and pasta twenty-five years ago. She has been cooking, researching, and studying her way across Italy ever since, which led her to open two of America's most renowned pasta restaurants, Lilia and Misi. With illustrated step-by-step recipes for handmaking forty of the most versatile pasta shapes and one hundred recipes for Italian American, regional Italian, and Robbins's own best pasta dishes, plus two dozen vegetable sides, this is the hard-working manual for home cooks who aspire to master the art of pasta cooking. Whether making pasta sheets for lasagna or stamping out pasta "coins" for Corzetti with Goat Cheese and Asparagus--or even buying handmade pasta to make Tagliatelle with Porcini, Rosemary, and Garlic--Robbins provides all the inspiration, instruction, and encouragement required to make pasta exceptionally well. Evocatively photographed with nearly 100 full-color mouthwatering photos of pasta dishes and twenty images from Italy, this is a richly illustrated ode to the ingredients, recipes, and craft that have made pasta the most popular fare of a beloved cuisine.

“Guides readers toward the road less consumptive, offering practical advice and moral support while making a convincing case that individual actions . . . do matter.” —Elizabeth Royte, author, *Garbage Land* and *Bottlemania* Like many people, Beth Terry didn’t think an individual could have much impact on the environment. But while laid up after surgery, she read an article about the staggering amount of plastic polluting the oceans, and decided then and there to kick her plastic habit. In *Plastic-Free*, she shows you how you can too, providing personal anecdotes, stats about the environmental and health problems related to plastic, and individual solutions and tips on how to limit your plastic footprint. Presenting both beginner and advanced steps, Terry includes handy checklists and tables for easy reference, ways to get involved in larger community actions, and profiles of individuals—*Plastic-Free Heroes*—who have gone beyond personal solutions to create change on a larger scale. Fully updated for the paperback edition, *Plastic-Free* also includes sections on letting go of eco-guilt, strategies for coping with

Where To Download The Diva Cooks Up A Storm Domestic Diva Series Book 11

overwhelming problems, and ways to relate to other people who aren't as far along on the plastic-free path. Both a practical guide and the story of a personal journey from helplessness to empowerment, Plastic-Free is a must-read for those concerned about the ongoing health and happiness of themselves, their children, and the planet.

Literary caterer Letitia 'Tish' Tarragon fights to save her reputation and catch a killer when a murder occurs during a fundraising dinner for the local library. Letitia 'Tish' Tarragon has just moved to Hobson Glen and opened a new restaurant and catering business, Cookin' the Books Cafe. So when her new landlord, Schulyer Thompson, recommends her to Binnie Broderick, the executive director of the local library, Tish is delighted. Binnie needs a last-minute caterer to create a literary inspired three-course dinner for the library's annual fundraiser, one of the highlights of Hobson Glen's social season. But there's a problem: Binnie Broderick is a notoriously difficult woman to please. And when she chokes to death from arsenic poisoning after dousing her main course in hot sauce, Tish suddenly finds herself fighting to save her business – and her reputation. It seems that very few of Hobson Glen's residents escaped Binnie's disapproval. But who would want her dead, and why?

In the latest novel from the New York Times bestselling author of Scones and Bones, Indigo Tea Shop owner Theodosia Browning finds herself in hot water when a body surfaces at the grand opening of Charleston's Neptune Aquarium... The opening of the aquarium is a major Charleston event, and Theodosia has been hired to cater tea, scones, and sandwiches for the private party to honor dignitaries and big buck donors. Things are going swimmingly, until Theodosia escapes the party for a momentary rest, only to discover the body of a man entangled in a net, drowned in one of the aquarium's state-of-the-art tanks. To make matters worse, the victim is Theodosia's former boyfriend Parker Scully. The EMTs on the scene think Parker's drowning was an accident, but when Theodosia notices what look like defense wounds on his hands, she realizes that someone wanted Parker dead. The local police aren't keen on hearing her theory—especially because of her ties to the victim—so Theodosia knows that if she wants Parker's killer brought to justice, she'll have to jump into the deep end and start her own investigation... INCLUDES DELICIOUS RECIPES AND TEA TIME TIPS!

Discover untold secrets with this extraordinary memoir of drama and tragedy by Anne Glenconner—a close member of the royal circle and lady-in-waiting to Princess Margaret. Anne Glenconner has been at the center of the royal circle from childhood, when she met and befriended the future Queen Elizabeth II and her sister, the Princess Margaret. Though the firstborn child of the 5th Earl of Leicester, who controlled one of the largest estates in England, as a daughter she was deemed "the greatest disappointment" and unable to inherit. Since then she has needed all her resilience to survive court life with her sense of humor intact. A unique witness to landmark moments in royal history, Maid of Honor at Queen Elizabeth's coronation, and a lady in waiting to Princess Margaret until her death in 2002, Anne's life has encompassed extraordinary drama and tragedy. In Lady in Waiting, she will share many intimate royal stories from her time as Princess Margaret's closest confidante as well as her own battle for survival: her broken-off first engagement on the basis of her "mad blood"; her 54-year marriage to the volatile, unfaithful Colin Tennant, Lord Glenconner, who left his fortune to a former servant; the death in adulthood of two of her sons; a third son she nursed back from a six-month coma following a horrific motorcycle accident. Through it all, Anne has carried on, traveling the world with the royal family, including visiting the White House, and developing the Caribbean island of Mustique as a safe harbor for the rich and famous—hosting Mick Jagger, David Bowie, Raquel Welch, and many other politicians, aristocrats, and celebrities. With unprecedented insight into the royal family, Lady in Waiting is a witty, candid, dramatic, at times heart-breaking personal story capturing life in a golden cage for a woman with no inheritance. New York Times Bestseller USA Today Bestseller The Sunday Times Bestseller The Globe

Where To Download The Diva Cooks Up A Storm Domestic Diva Series Book 11

and Mail Bestseller ABA Indie Bestseller The Times (UK) Memoir of the Year One of Newsweek's Most Anticipated Books of 2020 First in a delicious new mystery series filled with casseroles, confidences, and killers... Lilah Drake's Covered Dish business discreetly provides the residents of Pine Haven, Illinois, with delicious, fresh-cooked meals they can claim they cooked themselves. But when one of her clandestine concoctions is used to poison a local woman, Lilah finds herself in a pot-load of trouble... After dreaming for years of owning her own catering company, Lilah has made a start into the food world through her Covered Dish business, covertly cooking for her neighbors who don't have the time or skill to do so themselves, and allowing them to claim her culinary creations as their own. While her clientele is strong, their continued happiness depends on no one finding out who's really behind the apron. So when someone drops dead at a church Bingo night moments after eating chili that Lilah made for a client, the anonymous chef finds herself getting stirred into a cauldron of secrets, lies, and murder—and going toe to toe with a very determined and very attractive detective. To keep her clients coming back and her business under wraps, Lilah will have to chop down the list of suspects fast, because this spicy killer has acquired a taste for homicide...

"In The Food of Oaxaca, chef Alejandro Ruiz introduces home cooks to the vibrant foods of his home state--"the culinary capital of Mexico" (CNN)--with more than 50 recipes both ancestral and original. Divided into three parts, the book covers the traditional dishes of the region, where Ruiz grew up; the cuisine of the Oaxacan coast, where he spent many years; and the food he serves today at his acclaimed restaurant, Casa Oaxaca. Here are rustic recipes for making your own tortillas, and preparing memelas, tamales, and moles, as well as Ruiz's own creations, like Duck Tacos with Coloradito, Jicama Tacos, and Oaxacan Chocolate Mousse. Interspersed are thoughtful essays on dishes, ingredients, kitchen tools, and local traditions that transport the reader to Oaxaca, along with an extensive glossary to help American readers understand the culinary culture of Mexico. Also included are recommendations for the best places to eat in Oaxaca, making this an indispensable volume for home cooks and travelers alike"--

A struggling actress with no immediate prospects and a recently broken engagement, Piper Donovan needs to take stock of her life—so she moves back home with her parents in New Jersey and steps tentatively into the family bakery business. Soon she's creating a wedding cake for a friend, the star of a daytime television drama. But someone is ruthlessly determined that this wedding will never happen. It begins with the horrific murder of the bride-to-be's costar—but a psychopathic wedding-crasher isn't about to stop there. Before Piper knows it, she's joining forces with FBI agent Jack Lombardi—a handsome neighbor with a soft spot for the inquisitive cake maker—to sift through the suspects and find a killer. But Piper's about to discover that it may be a lot hotter in the kitchen than she's able to handle. . . .

Diva Q, host of the hit TV show BBQ Crawl, brings us her backyard barbecue recipes, with more than 185 grilling favorites for absolutely everyone. Diva Q's (aka Danielle Bennett's) backyard barbecue book is packed with simple recipes for casual, down-to-earth family food. Get started with the six recipes you need to know most, then move to chapters on appetizers, pork, bacon (Diva Q's claim to fame), beef, fowl, seafood, sides, salads, slaws, breads and desserts, that take you from the basics to the best the barbecue world has to offer. Plenty of meatless options are included, including Portobello-Cheddar Burgers, Smokin' Good Sweet Potatoes with Bourbon Butter and The Ultimate Mac and Cheese. With more than just recipes, Diva Q takes all the guesswork out of grilling for you, with guidance on everything from getting great char marks, to picking the right meat--and even points you to her YouTube videos online for extra help. If it's got anything to do with barbecue, Diva Q has got you covered! Diva Q's Barbecue is an indispensable book for every backyard barbecuer, and the perfect companion when cooking for a crowd. So fire up the grill and invite your friends over--because life's too short for bad barbecue!

"With Old Town's DIY Home Decorating Festival in full swing, Sophie's swamped, juggling a bumper crop of artisans, antique dealers, and

Where To Download The Diva Cooks Up A Storm Domestic Diva Series Book 11

decorators for the busy street fair. Still, when her best friend Nina suddenly needs a ride from the airport, Sophie is happy to help ... until she sees Nina disembarking in a state of disarray. It's obvious the trip to Portugal soured somewhere along the way. But after one of Nina's traveling companions turns up murdered the following day, Sophie knows something is truly rotten"--

FIRST IN THE DOMESTIC DIVA MYSTERY SERIES! Domestic diva Sophie Winston is about to learn that some dishes are best served cold... Few can compete with local celebrity Natasha Smith when it comes to entertaining, but Sophie Winston is determined to try. Her childhood rival may have stolen the spotlight—and her husband—but this Thanksgiving Sophie is determined to rob Natasha of the prize for Alexandria, Virginia's Stupendous Stuffing Shakedown. She just needs the right ingredient. But Sophie's search for the perfect turkey takes a basting when she stumbles across a corpse. And when the police find her name and photo inside the victim's car, Sophie will have to set her trussing aside to solve the murder—or she'll be serving up prison grub... Includes delicious recipes and entertaining tips!

Every cook aspires to be a culinary diva who knows that glamorous, delicious food is easy. All you need are some basic equipment and a few professional secrets and you'll be creating decadent dishes in no time. The authors of Diva Cooking divulge these culinary secrets through their diva-dos and diva-don'ts lists that are part of every recipe. They include information on how to adapt recipes to include the freshest seasonal ingredients, how to create beautiful garnishes and, most importantly, how to save time doing it. Whether you want to serve tapas-style dishes or a five-course meal, this book is essential for anyone who loves to entertain. Dinners of Seared Duck Breast with Balsamic Vinegar, Rosemary and Shallot Sauce followed by Sweet Goat's Cheese, Orange and Almond Tart await you.

Ready to up your grilling game? This cookbook by a pitmaster and a sommelier will turn your backyard barbecue into the tastiest place to be--with recipes that celebrate smoked and grilled food (and the wines that pair best with them). Every region has its barbecue, grill, and smoking food traditions. Now the Pacific Northwest can claim its place at the table with these recipes developed by sommelier Mary Cressler and pitmaster Sean Martin from Portland, Oregon. Not as sauce-dependent as Kansas City, not quite as beef-obsessed as Texas, these dishes bring the smoke to wild salmon, ribs and steaks, fresh apples, heirloom tomatoes, nuts and beans, and even chocolate pot de crème. Rubs and glazes draw on Northwest flavors such as soy sauce, rosemary, and wild blackberries. Whether the equipment at home is a basic kettle grill or a professional-grade outfit with an electric wood feeder, the instructions will turn even novices into masters of the grill. And true to the region, these recipes pair with wines such as pinot noir and cabernet sauvignon instead of the customary can of beer.

In New York Times bestselling author Krista Davis's new Domestic Diva mystery, a trendy, underground dinner club leaves some guests six-feet-under the table—and entertaining professional and amateur sleuth Sophie Winston hopes she has all the right ingredients to put a murderer on ice . . . Sophie Winston can whip up an elaborate event in her sleep, but as the hippest hostess she rarely gets to enjoy the full guest treatment. Which is why her best friend, Nina Reid Norwood, loops her in to the latest culinary craze: a pop-up gourmet dinner party. The celebrity chef, epicurean menu, and high-profile attendees are all a surprise, turning the decadent dining experience into the hottest ticket in Old Town. But Sophie's just pleased as punch that she can join her fellow foodies in some fun . . . The posh party proves to be a recipe for disaster when Hollis Haberman sours spirits by bringing his own hot new dish—his young trophy wife. With Hollis's son and ex-wife in attendance, there may be more heat at the table than in the kitchen. But the next morning, Sophie discovers Hollis swallowing his last bits of air, and she must scramble to stop a killer before anyone else eats their last meal. Includes delicious recipes and entertaining tips! Praise for Krista Davis "Loaded with atmosphere and charm." —Library Journal "A tasty whodunit, which keeps the reader fascinated until the killer is iced." —Richmond Times Dispatch "Reader alert: Tasty descriptions may spark intense cupcake cravings." —The Washington Post

Where To Download The Diva Cooks Up A Storm Domestic Diva Series Book 11

Olivia Greyson is the proud owner of The Gingerbread House--a quaint shop that specializes in all things cookie--and her best friend, Maddie, is her sidekick, baking up scrumptious treats for their parties. But the real-life version of their magnificent gingerbread house is about to crumble to pieces... Tensions are running high as Chatterley Heights' 250th birthday celebration approaches, and Olivia and Maddie are working feverishly to finish a gingerbread house modeled after the famous Chatterley Mansion. When Paine Chatterley, presumed to be dead, shows up to claim his father's house, the town gossips are driven into a tizzy. And when he refuses to allow visitors to tour the mansion during the celebration, all the preparations seem for naught. Then Paine is found lifeless in the bathtub, his wife hysterical and their precious heirlooms destroyed. The hidden lives of the prestigious Chatterley family members begin to surface, and Olivia must unravel their dark past. As it turns out, the town's history isn't all that sweet...

Sophie Winston gets wrapped up in a holiday murder in the fourth Domestic Diva mystery...includes delicious recipes and entertaining tips! It promises to be a jolly holiday for Sophie until a Scrooge steals the Christmas gifts from her family and neighbors. The evil elf even pinches their Christmas dinners! Sophie quickly ends the neighbors' finger-pointing by organizing a toy swap for the kids, restoring the spirit of Christmas. But not for long... When her sister-in-law's father shows up to the Christmas celebration with a diva girlfriend just a month after his separation, someone carries out everyone's thoughts of murder. With relatives and friends under suspicion for the deadly deed, and Sophie's detective boyfriend Wolf out of town, it's up to Sophie to chase this goose and cook it. Nobody ruins her Christmas!

"Includes scrumptious recipes" -- page [4] of cover.

When a trendy, underground dinner club leaves some guests six-feet-under the table, entertaining professional and amateur sleuth Sophie Winston hopes she has all the right ingredients to put a murderer on ice in New York Times bestselling author Krista Davis's new Domestic Diva mystery . . . Domestic diva Sophie Winston can whip up an elaborate event in her sleep, but as the hippest hostess she rarely gets to enjoy the full guest treatment. Which is why her best friend Nina Reid Norwood loops her in to the latest culinary craze: a pop-up gourmet dinner party. The celebrity chef, the epicurean menu, and the high-profile attendees are all a surprise, turning the decadent dining experience into the hottest ticket in Old Town. But Sophie's just pleased as punch that she finally has an opportunity to join her fellow foodies in some fun. The posh party proves to be a recipe for disaster when Hollis Haberman sours spirits by bringing his own hot new dish--his young trophy wife. With Hollis's son and ex-wife in attendance, there may be more heat at the table than in the kitchen. But by aperitifs, Sophie discovers Hollis swallowing his last bits of air, and she must scramble to stop a killer before the swanky supper becomes anyone else's last meal. Includes delicious recipes and entertaining tips!

Jenna Hart moved back to Crystal Cove, California, to recapture her joie de vivre and to help her aunt Vera run the local culinary bookshop and café. But it's hard to follow a simple recipe for relaxation when murder gets thrown in the mix... The Cookbook Nook is set to host the town's upcoming Grill Fest, a tasty tradition which pits local amateur chefs against one another to concoct the

most delicious dishes. This year's challenge: grilled cheese. But with competing chefs bearing grudges from past years, more mouths are running off than savoring the fare. The expression "too many cooks" proves all too true when the eight-time champ is found murdered in the alley behind the café. Soon a local diner owner (and Jenna's "second mother") is suspected of bumping off the competition, and Jenna has to douse the flames before the wrong person gets burned...

An Eater Best Cookbook of Fall 2020 • This groundbreaking new cookbook from chef, bestselling author, and TV star Marcus Samuelsson celebrates contemporary Black cooking in 150 extraordinarily delicious recipes. It is long past time to recognize Black excellence in the culinary world the same way it has been celebrated in the worlds of music, sports, literature, film, and the arts. Black cooks and creators have led American culture forward with indelible contributions of artistry and ingenuity from the start, but Black authorship has been consistently erased from the story of American food. Now, in *The Rise*, chef, author, and television star Marcus Samuelsson gathers together an unforgettable feast of food, culture, and history to highlight the diverse deliciousness of Black cooking today. Driven by a desire to fight against bias, reclaim Black culinary traditions, and energize a new generation of cooks, Marcus shares his own journey alongside 150 recipes in honor of dozens of top chefs, writers, and activists—with stories exploring their creativity and influence. Black cooking has always been more than "soul food," with flavors tracing to the African continent, to the Caribbean, all over the United States, and beyond. Featuring a mix of everyday food and celebration cooking, this book also includes an introduction to the pantry of the African diaspora, alongside recipes such as: Chilled corn and tomato soup in honor of chef Mashama Bailey Grilled short ribs with a piri-piri marinade and saffron tapioca pudding in homage to authors Michael Twitty and Jessica B. Harris Crab curry with yams and mustard greens for Nyesha Arrington Spiced catfish with pumpkin leche de tigre to celebrate Edouardo Jordan Island jollof rice with a shout-out to Eric Adjepong Steak frites with plantain chips and green vinaigrette in tribute to Eric Gestel Tigernut custard tart with cinnamon poached pears in praise of Toni Tipton-Martin A stunning work of breadth and beauty, *The Rise* is more than a cookbook. It's the celebration of a movement.

The Diva Cooks Up a Storm Domestic Diva

The town of Jewel Bay, Montana - known as a Food Lovers' Village - is obsessed with homegrown and homemade Montana fare. So when Erin Murphy takes over her family's century-old general store, she turns it into a boutique market filled with local delicacies. But Erin's freshly booming business might go rotten when a former employee turns up dead . . . Murphy's Mercantile, known as the Merc, has been a staple in Jewel Bay for over a hundred years. To celebrate their recent makeover as a gourmet food market, Erin has organized a town festival, Festa di Pasta, featuring the culinary goods of Jewel Bay's finest - including her mother Fresca's delicious Italian specialties. But Erin's sweet success is soured when the shop's former manager, Claudette, is found dead behind the Merc on the Festa's opening night. With rival chef James Angelo stirring up rumors that Fresca's sauce recipes were stolen from Claudette, Erin's mother is under close scrutiny. Now Erin will have to hunt down some new suspects, or both her family and her store might wind up in hot water . . . Includes fresh, delicious recipes! 'Small-town charm and big-time chills. Jewel Bay, Montana, is a food lover's paradise - and ground zero for murder! A dizzying culinary delight with a twisty-turny

plot! I'm totally enamored of Leslie Budewitz's huckleberry chocolates, Shasta daisies, and Cowboy Roast coffee.' Laura Childs, New York Times bestselling author 'An intriguing sleuth who loves gourmet food, family, and her hometown, plus recipes to die for distinguish a delectable mystery.' Carolyn Hart, national bestselling author of Dead, White, and Blue 'Clever, charming, and completely yummy. Leslie Budewitz cooks up a delectable mystery! A tempting concoction of food, fun, and fatalities that will have you racing through the suspenseful pages..... then heading for the kitchen to try out the irresistible recipes. More please!' Hank Phillippi Ryan, Agatha, Anthony, and Macavity award-winning author

Welcome to the pleasure dome! Desserts are all about pleasure--and what's life without it? Acclaimed chef Christine Manfield believes that desserts should appeal to all the senses. They should be utterly seductive, ethereal, and delicious, with aesthetics that capture your imagination. Desserts must also be big on personality, which is why she has christened this collection Dessert Divas--they are dramatic showgirls! In a sumptuously illustrated tribute to the desserts created at her Sydney restaurant Universal, Christine unveils the mystery, elegance, whimsy, and fantasy behind such iconic desserts as Gaytime Goes Nuts, which stepped into the limelight in the finale of the 2012 season of MasterChef Australia. Her "dessert divas" are designed to capture the four seasons, and to celebrate cheese and chocolate, ingredients people eternally lust after. A good dessert takes you on a taste journey. Let Christine Manfield be your guide as she shares the techniques, craft, and precision that go into her signature creations. Be inspired and let the seduction begin, then taste with pleasure. Includes metric measures.

Welcome to Bar Harbor, Maine, one of New England's most idyllic coastal towns. But as new food writer Hayley Powell is about to find out, the occasional murder can take a bite out of seaside bliss. . . Single mom Hayley Powell is barely keeping her leaking roof over her head when her boss at the Island Times gives her a new assignment--taking over the paper's food column. Hayley's not sure she has the chops--she's an office manager, not a writer, even if her friends clamor for her mouth-watering potluck dishes. But the extra income is tempting, and Hayley's chatty first column is suddenly on everyone's menu--with one exception. When rival food writer Karen Appelbaum is found face-down dead in a bowl of Hayley's creamy clam chowder, all signs point to Hayley. To clear her name, she'll have to enlist some help, including her BFFs, a perpetually pregnant lobster woman, and a glamorous real estate agent. As she whips up a list of suspects, Hayley discovers a juicy secret about the victim--and finds herself in a dangerous mix with a cold-blooded killer. Includes seven delectable recipes from Hayley's kitchen! "What a delicious debut mystery!" --Laura Levine "A delicious read that I ate up in one sitting." --Isis Crawford More Mouth-Watering Praise For Lee Hollis And Hayley Powell! "Sleuth Hayley Powell slides down as easily as one of her Lemon Drop Martinis (recipe included) and readers will be calling for a second round from author Lee Hollis." --Leslie Meier, author of Chocolate Covered Murder "Delicious and

satisfying. Another course, please." –Carolyn Hart More Mouth-Watering Praise For Lee Hollis And Hayley Powell!
"Sleuth Hayley Powell slides down as easily as one of her Lemon Drop Martinis (recipe included) and readers will be calling for a second round from author Lee Hollis." --Leslie Meier, author of Chocolate Covered Murder

After some kitchen disasters, Angela Medearis went from a cooking novice to a culinary historian eager to share her knowledge with others. Becoming the sassy, boa-wearing Kitchen Diva helped make sharing her message fun and inspired her popular TV show of the same name. The Kitchen Diva Cooks! is a collection of recipes from her motivational show, which teaches viewers about the history of their favorite foods, how to prepare healthful meals, and how to make cooking enjoyable.

I'm crazy about Laura Levine's mystery series. Her books are so outrageously funny. --Joanne Fluke If clothes make the man, then what do Jaine Austen's elastic-waist pants and T-shirts make her? A fashion nightmare, according to her neighbor, Lance. She doesn't expect Lance--who works in the designer shoe department at Nieman Marcus--to understand. . .which is how she ends up visiting his favorite boutique, Passions. While the couture is definitely not for Jaine, the staff's gossip is. Tiny orange-haired clerk Becky starts complaining about her co-worker Giselle--a.k.a. "Frenchie"-- a brittle blonde who, when she's not making fun of customers behind their backs, adds extra-marital notches to her Chanel belt. Though Jaine doesn't land a new look, she does land a new job when Passions' owner gives her a chance to write their new magazine ads. But when Jaine arrives the next morning to pitch her ideas, she finds Frenchie pitched over, stabbed in the neck by one of her own stilettos. Now all Jaine has to do is figure out who hated Frenchie the most, in a case of death by designer knock-off. . .

Do you find it difficult to cook the food you and your family enjoy during a busy day? Do you worry if it is delicious as well as nutritious? With Shilpa Shetty's quick and hassle-free methods, cooking good food is now easy. In this book, the actor and entrepreneur brings you fifty of her most special recipes-some of which feature in her popular Sunday Binge videos on Instagram. These favourites of the Shetty-Kundra household have been created to give you variety, taste and the occasional food coma. Welcome to the world of the Domestic Diva!

Robbie Jordan may have had reservations about the murder victim, but she still needs to turn up the heat on a killer if she wants to keep her new restaurant open for business... In the charming small town of South Lick, Indiana, Robbie has transformed a rundown country store into the runaway hit Pans 'N Pancakes. But the most popular destination for miles around can also invite trouble. Erica Shermer may be the widow of handsome local lawyer Jim Shermer's brother, but she doesn't appear to be in mourning. At a homecoming party held in Robbie's store, Erica is alternately obnoxious and flirtatious--even batting her eyelashes at Jim. When Erica turns up dead in the store the next morning, apparently

clobbered with cookware, the police suspect Robbie's friend Phil, who closed up after the party. To clear Phil and calm her customers, Robbie needs to step out from behind the counter and find the real killer in short order... Includes Recipes for You to Try!

THE FIRST PAWS & CLAWS MYSTERY FROM KRISTA DAVIS—A NEW YORK TIMES BESTSELLER! The Sugar Maple Inn in Wagtail, Virginia, is the country's premiere vacation hot spot for pet owners who can't bear to leave their furry friends behind. But this tourist town smells trouble when a killer goes on the prowl... Holly Miller's life has gone to the dogs. She has no job, her boyfriend's former flame is sniffing around, and a scruffy but loveable Jack Russell Terrier is scattering crumbs all over her borrowed car. Just when she thought things couldn't get worse, a troubling phone call about her grandmother sends her rushing home to the family inn on Wagtail Mountain. The staff—and a frisky Calico kitten named Twinkletoes—adopts Holly and her new dog on arrival. But someone in this friendly town is bad to the bone. One of the employees at the inn has been killed in a hit-and-run accident—which is looking anything but accidental. Now Holly and her furry companions will have to nose out the murderer before someone else gets muzzled. Delicious recipes for owners and pets included!

A lush, illustrated cookbook devoted to preparing and cooking ducks and geese, both domestic and wild, from the author of the award-winning blog Hunter Angler Gardener Cook. Duck is having a renaissance in American restaurants and kitchens as cooks discover that diverse breeds, species, and cuts of meat offer an exciting range of flavors and textures. Many cooks—and even hunters—have a fear of cooking fowl. Duck, Duck, Goose shows you how to cook duck and goose like a pro: perfectly crisp skin crackling with each bite, succulent confit, impeccable prosciutto, and more. Hank Shaw, an award-winning food writer, hunter, and cook on the forefront of the marsh-to-table revolution, provides all you need to know about obtaining, cleaning, and cooking these flavorful birds. Duck, Duck, Goose includes detailed guides on species and breeds, selecting a duck in the market, and plucking and hanging a wild bird. Shaw's delicious and doable recipes include basics such as Grilled Duck Breast and Slow-Roasted Duck; international favorites like Duck Pho, Sichuan Fragrant Duck, Mexican Duck with Green Mole, and Cassoulet; and celebration-worthy fare such as Perfect Roast Goose. It also features an array of duck and goose confit and charcuterie, from fresh sausages to dry-cured salami. The most comprehensive guide to preparing and cooking both domestic and wild ducks and geese, Duck, Duck, Goose will be a treasured companion for anyone who wants to free themselves from the tyranny of chicken and enjoy perfectly cooked waterfowl.

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