



best friend!

**Bake with Shivesh** Shivesh Bhatia 2018-11-05 This is not your regular cookbook. Food styling has become a skill many want to master, but don't know how. Popular food blogger and maverick baker Shivesh Bhatia is here to help. Twenty-two-year-old Shivesh enjoys a massive following on his blog and Instagram. Brands love him and so do people. In *Bake with Shivesh*, the ace baker reveals foolproof tips on food styling that can be easily followed at home, in your kitchen, with tools you already own. He also talks about his favourite styling techniques, and what works or doesn't on different social media platforms. This is a book for everyone looking to elevate the way they present food, to help boost their blogs and businesses, and to make food look as good as it tastes.

**Instant Pot Cookbook** Madison Rose 2019-02-16 Be Smart - Get the Most From Your Pressure Cooker! It's time to embrace the art of cooking with your Instant Pot Pressure Cooker. *Instant Pot Cookbook: The Quick And Easy Pressure Cooker Guide For Smart People - Healthy, Easy, And Delicious Instant Pot Recipes* teaches you how to use this revolutionary kitchen tool. You'll also discover a wealth of Delicious, Easy, and Healthy Instant Pot Recipes for every meal of the day! The Instant Pot is faster than other cooking methods because it uses both pressure and heat to cook your food. It can cut your cooking times in half - or more! This insulated pressure cooker uses very little water and energy to cook your food. It can save you up to 70% on energy costs. Not only does the Instant Pot save you money, it also helps you slim down. You'll get more nutrients from your pressure-cooked meals because the Instant Pot steams food quickly and evenly. Your food will even retain more of its beautiful, natural color! Here's a preview of what you'll get from this book: The History of Instant Pot Instant Pot Parts and Design What to Look for When Buying an Instant Pot The Differences in Pressure Cooking How to Clean Your Instant Pot Tasty Breakfast Recipes Hearty Lunch Recipes Delightful Dinner Recipes Healthy Instant Pot Snack Recipes Get ready to enjoy amazing pressure-cooked breakfasts like Breakfast Quinoa, Egg Muffins, and Quick Hard-Boiled Eggs. Your lunches can include Cilantro Lime Rice, Collard Greens, and Pot Roast. For dinner, you can look forward to Asian Pepper Steak, Ratatouille Vegetable Stew, and Pressure Cooker Spaghetti! Don't wait - Get your copy of *Instant Pot Cookbook: The Quick And Easy Pressure Cooker Guide For Smart People - Healthy, Easy, And Delicious Instant Pot Recipes Today!*

**Just One Cookbook** Namiko Chen 2021

**Asian-American** Dale Talde 2015-09-15 The eagerly awaited cookbook from Dale Talde, Top Chef favorite and owner of the acclaimed Brooklyn restaurant Talde. Born in Chicago to Filipino parents, Dale Talde grew up both steeped in his family's culinary heritage and infatuated with American fast food--burgers, chicken nuggets, and Hot Pockets. Today, his dual identity is etched on the menu at Talde, his always-packed Brooklyn restaurant. There he reimagines iconic Asian dishes, imbuing them with Americana while doubling down on the culinary fireworks that made them so popular in the first place. His riff on pad thai features bacon and oysters. He gives juicy pork dumplings the salty, springy exterior of soft pretzels. His food isn't Asian fusion; it's Asian-American. Now, in his first cookbook, Dale shares the recipes that have made him famous, all told in his inimitable voice. Some chefs cook food meant to transport you to Northern Thailand or Sichuan province, to Vietnam or Tokyo. Dale's food is meant to remind you that you're home.

**Chocolate Snowball** Letty Flatt 2010-12-07 Bake your way through delicious time-tested recipes from one of America's premier resorts, modified for home bakers From Deer Valley, the Utah ski resort renowned for cuisine and service, Executive Pastry Chef Letty Halloran Flatt offers 126 of the resort's tried-and-true recipes for breakfast treats, homemade breads, cookies, and ice creams, as well as pies and tarts, elegant cakes, and one-of-a-kind desserts--a mouthwatering blend of Flatt's years of experience and her penchant for fresh, natural flavors. A few choice recipes in *The Chocolate Snowball*: \* Chocolate Zucchini Bread \* Healthy Heart Muffins \* Oatmeal Rosemary Scones \* Roquefort Gougères \* Dark Chocolate Bread \* Chocolate Almond Macarons \* Peanut Butter Truffles \* Almost Sinless Brownies From

the foreword by James A. Nassikas, former president of Deer Valley Resort [Y]ou will find truly American recipes here that cut away from the time-honored traditions of home baking, yet fit comfortably with the skill and available equipment of the home baker. Home bakers will benefit from the author's clarity of instructions and descriptions. Added bonuses in this book are twofold: the technical directions given for the unpredictable aspects of high-altitude baking and the inclusion of timely recipes that are fat-free alternatives. As a good cookbook should, this one motivates and conveys trust. The author instills confidence as she guides you every step of the way, often with numerous pointers and trade secrets she includes as sidebars to a range of selected recipes.

*The Pressured Cook* Lorna J. Sass 2013-07-30 The follow-up to *Cooking Under Pressure*, the classic and bestselling book on the topic, this is Lorna Sass's first new pressure-cooker cookbook in nine years. These seventy-five delicious recipes, perfect for the single person or the family on the go, can be prepared in the pressure cooker in one-third the normal time or less. Many of the recipes can be prepared in less than ten minutes, including Risotto with Butternut Squash and Sage -- ready in less than eight minutes -- and even a few desserts. These recipes are also low in fat, since cooking under pressure locks in the flavor and only minimal use of butter and oil is required. The time is right for a new pressure cooker cookbook -- pressure cookers are selling better than ever. And today's pressure cookers are safer than ever -- fears in the past about the safety of jiggle-top cookers are no more with these safe new cookers, this cookbook will be essential for anyone who has ever thought, "How can I get a delicious meal on the table, fast?"

**Japanese Home Cooking** Sonoko Sakai 2019-11-19 The essential guide to Japanese home cooking--the ingredients, techniques, and over 100 recipes--for seasoned cooks and beginners who are craving authentic Japanese flavors. Using high-quality, seasonal ingredients in simple preparations, Sonoko Sakai offers recipes with a gentle voice and a passion for authentic Japanese cooking. Beginning with the pantry, the flavors of this cuisine are explored alongside fundamental recipes, such as dashi and pickles, and traditional techniques, like making noodles and properly cooking rice. Use these building blocks to cook an abundance of everyday recipes with dishes like Grilled Onigiri (rice balls) and Japanese Chicken Curry. From there, the book expands into an exploration of dishes organized by breakfast; vegetables and grains; meat; fish; noodles, dumplings, and savory pancakes; and sweets and beverages. With classic dishes like Kenchin-jiru (Hearty Vegetable Soup with Sobagaki Buckwheat Dumplings), Temaki Zushi (Sushi Hand Rolls), and Oden (Vegetable, Seafood, and Meat Hot Pot) to more inventive dishes like Mochi Waffles with Tatsuta (Fried Chicken) and Maple Yuzu Kosho, First Garden Soba Salad with Lemon-White Miso Vinaigrette, and Amazake (Fermented Rice Drink) Ice Pops with Pickled Cherry Blossoms this is a rich guide to Japanese home cooking. Featuring stunning photographs by Rick Poon, the book also includes stories of food purveyors in California and Japan. This is a generous and authoritative book that will appeal to home cooks of all levels.

**The Ultimate Instant Pot Cookbook** Simon Rush 2019-10-12 The Ultimate Instant Pot Cookbook with 800 Recipes for Beginners & Advanced Users Do you want to make an effortless progress in your kitchen regardless of the occasion? Do you want to save time cooking healthy meals on any budget? In this pressure cooker cookbook you will find: Simple and quick solutions as to how to use your Instant Pot effectively Easy-to-cook and delicious-to-taste instant pot recipes Improved techniques on how to cook in the most efficient way using the Instant Pot Thanks to this great cooking device, the Instant Pot, cooking quick and budget-friendly meals is easier than ever. No matter if you're a solo eater, or if you cook for the whole family or friends - you'll always find dozens of recipes to satisfy everyone. In this instant pot recipe book you will find 800 recipes in these categories: Brunch & Side Dishes to die for Easy Pasta and Rice recipes Something for Fish & Seafood Lovers Tons of tasty Pork, Beef, Lamb and Poultry recipes Beans & Grains recipes for quick meals Effortless Soups, Stews & Chilis Vegetables & Vegetarian pressure cooker recipes Delicious Snacks & Appetizers Quick-to-prepare Desserts Finally there's your All-on-one Instant Pot recipes cookbook, for any occasion for any guest for any budget! Get the best-selling instant pot cookbook now and master your Instant Pot!