

Feierabend Rezepte Minikochbuch Einfach Schnell A

Cornucopia, on Dublin's Wicklow Street, has been serving up delicious vegetarian and vegan fare for more than 33 years. Their mission has always been to make great tasting, home produced, healthy food. At a time when plant-based eating is more popular than ever, Cornucopia is a pioneer in creating delicious meals packed with vegetables, legumes, fruits, herbs and spices. Whether you are a vegetarian, vegan or are trying to cut down on your meat intake, this book brings you punchy flavours and unique, satisfying dishes. With a wide range of ingredients and smart culinary tips and ideas, each recipe is a delight to cook in your own home. This is a cookbook for anyone who feels there is merit in reducing or limiting our consumption of animal-based foods, brought to you from Cornucopia's long-standing head chef Tony Keogh, the staff of Cornucopia and Aoife Carrigy.

'One of the greatest football novels ever written and a comic masterpiece' DJ Taylor
'But is this story believable? Ah, it all depends upon whether you want it to believe it.' J.L. Carr
In their new all-buttercup-yellow-stripe, Steeple Sinderby Wanderers, who usually feel lucky when their pitch is above water-level, are England's most obscure team. This uncategorizable, surreal and extremely funny novel is the story of how they start the season by ravaging the Fenland League and end it by going all the way to Wembley. Told through unreliable recollection, florid local newspaper coverage and bizarre committee minutes, How Steeple Sinderby Wanderers Won the F.A. Cup is both entertaining and moving. There will never be players again like Alex Slingsby, Sid 'the Shooting Star' Swift and the immortal milkman-turned-goalkeeper, Monkey Tonks.

Take a 12,000-year walk through history Think of the street you live on. Now think of how it may have looked in 10,000 BCE, or in Roman times, or in Victorian England at the height of the Industrial Revolution. Steve Noon's A Street Through Time takes you on a time travelling journey that you won't forget. Beautiful double-page illustrations bring fourteen key periods in history to life. You will see magnificent buildings go up and come down, new churches built on the site of ancient temples, wooden bridges destroyed and then remade in stone, and statues demolished then unearthed many years later. You'll find out how people lived long ago - the tools they used, what they wore, what they ate and what they did all day. In an added twist, you can search for the time traveller in each period and locate the objects that have managed to survive through the ages. Revised and updated for a new generation, Steve Noon's A Street Through Time is perfect for parents and children to look at together. The more you look, the more you'll see.

THE SUNDAY TIMES BESTSELLER
Some people are born to be a certain thing. And I was a born fighter. At the age of eight, Michael Bisping began his training in martial arts. By the time he was 15, he was fighting in his first no holds barred competition. When he turned professional and joined the UFC he was sure about one thing: only a world championship title would do. A British underdog in the greatest fighting championship on earth, he spent the next decade winning some of the championship's most sensational contests to achieve his dream, becoming the first ever British UFC world champion in 2016. From his boyhood years learning to fight in the gyms of Lancashire to his most shocking clashes in the cage, in Quitters Never Win Bisping tells the raw and unfiltered story behind his legendary career for the first time, including his greatest wins, his fiercest rivals and the harrowing injury that forced him into retirement. As audacious, entertaining and as candid as the man himself, it's a backstage pass to one of the world's most extreme sports and an unbridled account of what it really takes to become a champion, from sleeping in his own car to reaching the summit of the world's fastest growing sport.

A Street Through Time

130 Quick, Easy and Delicious Vegetarian Recipes for Every Day

Patanjali the Shaman

Recipes and stories

Weber's Ultimate Grilling

the absolutely gripping Sunday Times Top Ten bestseller

How Steeple Sinderby Wanderers Won the F.A. Cup

In Japanese Pickled Vegetables, dietician and fermented food expert Machiko Tateno has collected more than 130 easy, healthy recipes for pickled, preserved and fermented vegetables. These pickle recipes use ingredients that are easily available in the West -- including asparagus, cabbage, eggplant, zucchini, tomatoes, garlic, daikon, turnips and squashes, olive oil, honey and yogurt. More adventurous cooks can try their hand at traditional Japanese pickled vegetables like burdock root, bitter melon, lotus root and wasabi leaves. The recipes are cross-referenced by vegetable and pickling method. A chapter on regional pickling recipes and styles lets home cooks learn more about the traditional art of tsukemono in Japan -- from Tokyo to rural farm villages. A section on pickling fresh seasonal vegetables helps you to make the most of your fresh garden produce, while another provides recipes using fermented seasonings -- such as Garlic Miso and Green Peppercorn that can be used to enhance the umami flavor of any dish!

Classic pasta dishes from America's 1st and most beloved master chef Whether you're entertaining guests or simply cooking for 1, pasta is sure to delight. The ultimate comfort food, it can be found in the cuisines of nearly every culture. James Beard, heralded by the New York Times as "the dean of American cookery" enriches our understanding of this culinary staple with his collection of recipes and commentary on store-bought versus homemade pasta, wine pairings, choosing the perfect cheese, and other insights. From familiar spaghetti entrées to more adventurous fare, such as udon noodle soup and spätzle, Beard brings meals from all over the globe into the home chef's kitchen. Under the guidance of America's original gastronomic genius, the basic noodle is elevated in dishes such as basil lasagna, Portuguese fish stew with orzo, and cheddar angel hair soufflé. Beard on Pasta is full of easy-to-follow recipes, along with tips on preparation, sauce, and serving that you'll be eager to try. This comprehensive cookbook provides all the tools you need to make delectable and unforgettable pasta for any occasion.

In California her name was Aden Grace Sawyer. In Pakistan she must choose a different name - Suleyman - and take on a new identity as a young man. She has travelled a long way to begin her new life, and she'll travel further to protect her secret. But once she is on the ground, Aden finds herself in more danger than she could have dreamed. Faced with violence and loss, she must make intense and unimaginable choices that will test not only her faith, but her understanding of who she is. Compelling, unnerving and timely, Godsend is a subtle masterpiece of empathy: a study of what it means for a person to give themselves to their faith, and how far they will go from home to find a place to belong.

'National treasure' Independent Let Nadiya take you on a culinary journey across Britain and discover over 120 fresh, simple and delicious recipes INCLUDES ALL THE RECIPES AND MORE FROM THE HIT BBC2 COOKERY SERIES _____ Inspired by her journey around the country to discover the best In British food, Nadiya has created over 120 easy and enticing new recipes that mix local ingredients with her very favourite flavours, not forgetting a nod to her Bangladeshi roots. Whip-up classic British dishes with a twist such as: · Cayenne eggs benedict, soft poached eggs on an English muffin with smoked turkey rashers and cayenne hollandaise sauce. · A quick and easy grilled aubergine and feta tart on flaky, buttery puff pastry. · A West Indian tropical hit of fruity, fragrant pink peppercorn pineapple jam to top sweet scones and coconut cream. The ultimate exotic treat. Her reinvented classics capture the diversity of twenty-first century Britain - of tastes and culinary influences that shape what we love to cook and eat today. Nadiya's must-try recipes have got you covered from breakfast through to supper, whether you need fast mid-week meals, lunch on the go, something a little bit special, or gorgeous pudding or party ideas. Motivated by her love of family and food, flavour and fun, this is Nadiya cooking in the way she knows best - inspiring the rest of us to do the same. _____ 'The best kind of cookbook . . . you can read it like a novel!' The Times 'She baked her way into our hearts and hasn't stopped since' Prima

Supermerds (English Edition)

Evidence of the True Identities of the Old 'Gods'

Nadiya's British Food Adventure

Simple & Natural Recipes For A Healthy Lifestyle

Griffith's Guide for Dragon Masters

Over 100 brand new recipes from London's iconic restaurant

Joshua Weissman: An Unapologetic Cookbook. #1 NEW YORK TIMES BESTSELLER

This is your new go-to companion from the most trusted name in BBQ-ing. Much more than just a recipe collection, Weber's Barbecue Bible is an entirely new take on grilling today, with every recipe step visually depicted in full-colour photography. Weber's Barbecue Bible is the most comprehensive and visually instructive barbecue book available. With over 125 all-new, modern, inspirational ideas

is beautifully photographed for easy, at-a-glance understanding, accompanied by expert advice and over 750 step-by-step photos. Recipes include: Maple-bourbon Chicken Wings Tarragon-Mustard Prawn Skewers Thai Chicken Skewers with Peanut Sauce Rotisserie Rib Roast with Melted Onions Tequila Smoked Salmon with Radish Salsa Pork Souvlaki Marinated Aubergine with Tahini
Unlike alliances are forged and trust is shattered in the stunning conclusion to Erin Beaty's The Traitor's Trilogy--The Traitor's Kingdom. A new queen under threat. An ambassador with a desperate scheme. Two kingdoms with everything to lose. Once a spy and counselor to the throne, Sage Fowler has secured victory for her kingdom at a terrible cost. Now an ambassador representing Demora, the greatest challenge to avoid a war with a rival kingdom. After an assassination attempt destroys the chance for peace, Sage and her fiancé Major Alex Quinn risk a dangerous plot to reveal the culprit. But the stakes are higher than ever, and in the game of traitors, betrayal is the only certainty. An Imprint Book "Like a PG-13 Game of Thrones...a satisfying and suspenseful end to a solid political fa
Praise for The Traitor's Ruin "A more YA-friendly Game of Thrones...Recalls classic novels such as Tamora Pierce's Alanna series and Robin McKinley's Blue Sword...should keep readers' appetites whetted for the third installment." —Kirkus Reviews
Praise for The Traitor's Kiss "A thrilling tale with an unforgettable heroine and a love story that left me breathless." —Mary E. Pearson, New York Times
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Remnant Chronicles and Dance of Thieves

It's a type of reorganization or infection of humanity's thought system, the way humanity talks to itself, the way a society thinks. It's like everyone simultaneously is taking LSD.' Julian Assange
'No one is more hopelessly enslaved than those who think they're free.' Johann Wolfgang von Goethe
Ever since Edward Snowden's NSA disclosures, the might of the secret services and the helplessness of the world around us for everyone to see. But who is taking up the fight against global surveillance and the erosion of democracy? Theater director Angela Richter has conducted in-depth interviews with a number of well-known whistleblowers and internet activists - the 'Supernerds'. Conversations with Julian Assange, Edward Snowden, Daniel Ellsberg, Jesselyn Radack, William Binney, Jeremy Hammond and

Barrett Brown and drawings by Daniel Richter.

This holiday bestseller is now available in paperback. Dozens of recipes include Christmas breads such as stollen and panettone, directions for making a spectacular gingerbread house, edible tree ornanents, and all kinds of cookies. Step-by-step color photos show techniques, and 40 additional full-page, full-color photos present finished masterpieces.

The Korean Vegan Cookbook

Weber's Barbecue Bible

Hugh Johnson's Pocket Wine

Conversations with Heroes

New York Christmas

Dear My Blank

Beard on Pasta

Haunted by his mother's questions about his character, Isaac Helger, the son of Lithuanian Jewish immigrants in World War II-era Johannesburg, evolves from a hooligan to a striving young man while struggling with a dark family secret.

Why do nearly all the world's major religions share similar myths? Erich Von Däniken, author of the runaway international bestseller Chariots of the Gods, believes he knows: the winged deities populating ancient religious texts were in reality extraterrestrials. Fully illustrated with compelling color and black-and-white photographs, the book takes us from Myanmar to Peru's and Egypt's unexplained " landing strips. " An ode to a life warmly lived, The Bread Exchange tells the story of one woman's hunger for greater meaning in her life and how it has been enriched by the sharing of her handmade bread. From her cozy kitchen in Berlin to a flat in London, from a deck in New York City to huddling around a tandoor in Kabul, the author shares discoveries, stories, and recipes from her inspiring travels. A busy fashion-industry professional with a bread-baking obsession, Malin Elmlid started offering her loaves to others in return for recipes, handmade goods,and, above all, special experiences that come from giving generously of yourself. Here is a book of tales and reflections, of wanderlust connections, and more than 50 recipes for Malin's naturally leavened breads and other delicious things collected on a journey honoring the staff and the stuff of life.

'The Book of St John is too witty to be a manifesto, but it is a sturdy invocation of the need for comfort, generosity and ritual at the table. And it is a gurglingly delightful compendium of - quite simply - delicious ideas and stories' Nigella Lawson
'An unutterable joy from the team behind one of the most influential and important restaurants in Britain ... This is much more than a book of recipes, though (glorious as they are). It ' s also about the importance of the table, of feasting, of friendship, of the white cloth napkin on your knee. And it sings of simple but wonderful pleasures: a bacon sandwich and a glass of cider, a doughnut and a glass of champagne. ' Diana Henry, The Telegraph
'The Book of St. JOHN, part food gospel, part memoir, part recipe book.' Observer
Food Monthly Join the inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food. Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking – they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and stocks, to typically unused parts of the animal (such as the tongue) being made the hero of a dish. Recipes include: Braised rabbit, mustard and bacon Ox tongue, carrots and caper sauce Duck fat toast Smoked cod ' s roe, egg and potato cake Confit suckling pig shoulder and dandelion The Smithfield pickled cucumbers St. JOHN chutney Butterbean, rosemary and garlic wuzz Honey and bay rice pudding Featuring all the best-loved seminal recipes as well as comprehensive menus and wine recommendations, Fergus and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks.

The Book of St John

The Essential New Collection from the Master of Italian Cookery

The Easiest French Cookbook in the World

Star Wars Legends Epic Collection

Cornucopia

Into the Dark (The Cincinnati Series Book 5)

The LEGO® Ideas Book

At last, the ultimate book on pasta from the master of Italian cookery! Pasta's huge variety of shapes, textures and flavours makes it the perfect basis for every kind of meal, from sophisticated dinner parties to simple suppers at home. In his exciting new book, Antonio Carluccio shares his love of Italy's favourite food, providing innovative and exciting recipes for soups, main courses, salads and even desserts. To begin, clear and detailed instructions are given for making fresh pasta, opening up a whole new range of possibilities from making your own basic egg pasta to adding unusual colours and flavours like spinach and squid ink. Over 100 inspirational recipes for both fresh and dried pasta follow, ranging from the simple and traditional like Spaghetti Al Aglio, Olio E Peperoncino (with garlic, oil and chilli) and classics with a twist like Trofie al Pesto di Erbe e Noci (with walnut and herb pesto) to the truly unusual and luxurious, such as and Trullo di Zitoni (a deeply savoury baked lamb, herb and mushroom pasta pie). Also featured is a wealth of ideas for varying the basic recipe to produce numerous different dishes, according to taste and seasonal availability.

This 144-page, full-color special edition features maps, information about Dragon Masters and their dragons, notes from wizards, the history of Dragon Masters, and more! This book has everything a future Dragon Master could need to know!

Over 2 million copies sold worldwide! Be inspired to create and build amazing models with your LEGO® bricks! The LEGO Ideas Book is packed full of tips from expert LEGO builders on how to make jet planes reach new heights, create fantastic fortresses, swing through lush jungles, have fun on the farm and send space shuttles out of this world! This awesome ideas book is divided into six themed chapters - transport, buildings, space, kingdoms, adventure and useful makes - to inspire every member of the family to get building. With over 500 models and ideas, this book is perfect for any LEGO fan - young or young at heart - who want to make their models cool, fun and imaginative. ©2020 The LEGO Group.

'Every bookshelf needs this - it's Italian food, but not as you know it' The Times
Jamie returns to cooking the food he loves the most, getting right to heart of the Italian kitchen in his ultimate go-to Italian cookbook. He shows you that truly authentic Italian cooking is simple, beautiful and achievable. Find all of the recipes from Jamie's Channel 4 hit-series Jamie Cooks Italy, and many more inside this book. _____ This wonderful, best-ever collection of recipes, deliver on big flavours and comfort; a celebration of truly great Italian food you'll want to cook for yourself, your friends and your family. Delicious recipes include . . . · GRILLED APRICOT SALAD with thyme, mozzarella, pink peppercorns and proscuttio · TUNA FETTUCCINE with baby courgettes, cherry tomatoes, pecorino and crushed almonds · CHICKEN SKEWERS wrapped in proscuttio with salsa verde stuffing, potatoes and tomatoes · LIMONCELLO TIRAMISU with vanilla mascapone, crushed cherries and white chocolate Featuring 140 recipes in Jamie's fuss-free and easy-to-follow style, the book has chapters on Antipasti, Salads, Soups, Pasta, Rice & Dumplings, Meat,

Fish, Sides, Bread & Pastry, Dessert and all of the Italian basics you'll ever need to know. _____ *SHORTLISTED FOR A NATIONAL BOOK AWARD*
'An irresistible collection of classic Italian recipes . . .An essential purchase for any fan of Italian cuisine' Daily Express
'Food is described in Jamie's trademark cheeky chappy style, but infused with real, in-depth knowledge of Italian food. Bravo, Jamie' Daily Mail

Pasta

Fresh India

You Deserve this

A Cookbook

Secret Letters Never Sent

Godsend

A 12,000-Year Walk Through History

This charming illustrated non-fiction picture book takes you on an amazing journey through the world of bees. Bees are incredibly industrious, brilliant at building, super social, and - most importantly - along with other insects, they are responsible for a third of every mouthful of food you eat! The Bee Book is perfect to teach children age 5 and up all about our fuzzy little friends, how much they matter, why they are declining, and what we can do to help. This dazzling celebration of bees is lavishly illustrated by the talented up-and-coming author and illustrator Charlotte Milner. Children will be fascinated by beautiful pictures and buzz-worthy facts covering types of bee, bee hives, colonies, pollination, making honey and more. Meet the humble honey bee face-to-face: nature's hardest worker, and so much more than just a provider of honey in a picture book you will treasure forever.

A magical culinary getaway: New York Christmas: Recipes and Stories takes you on a getaway to the magical New York of the pre-Christmas period when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating around the imposing Christmas tree outside the Rockefeller Center and to cap it off, enjoying a delicious slice of pumpkin pie in an inviting cafe? Live the dream of a White Christmas in New York: Authors Lisa Nieschlag, Lars Wenstrup and photographer Julia Cawley have created a cookbook of recipes and Christmas stories from the Big Apple that takes readers on a winter trip to New York. Christmas recipes and stories: Included among the fifty mouth watering recipes in New York Christmas are Blueberry Brownies, Maple Glazed Ham and an unforgettable cheesecake. Also included in the book are three beautiful Christmas-themed stories, so you can read yourself into the spirit of Christmas. Each of the three stories has, in its own way, become part of popular Christmas folklore in the United States: - Paul Auster's Auggie Wren's Christmas Story - The Gift of the Magi by O. Henry - And, Virginia O'Hanlon's Is There a Santa Claus? If you are a fan of Nigella Lawson's Nigella Christmas, Donna Hay's Simple Essentials Christmas, or Jamie Oliver's Christmas Cookbook; you will want to own New York Christmas: Recipes and Stories.

The Yoga Sutras of Patanjali is the classic Hindu text on the spiritual practice of yoga. Written more than 2,000 years ago, these teachings provide a rich, contemplative understanding of yoga and philosophy. Derived from an ancient oral tradition, when the Divine feminine was worshiped, the Yoga Sutras were later taught by priests and scholars from a masculine tradition that obscured their deep wisdom. While there are many scholarly translations of the Yoga Sutras, in this book, best-selling author and shaman Alberto Villoldo reveals how these teachings are available to us at all times—without gurus, temples, or decades of

study. Villoldo’s own fieldwork with the high shamans of the Americas has shown that the goals of shamanism and yoga are identical, and he demonstrates the parallels in their practices. In a series of short, inspirational passages from the Sutras, the reader is led toward self-realization and enlightenment in its simplest form. In this treasured book, Villoldo brings to life the spiritual teachings of yoga in a pure and practical way—stripped of dogma and brimming with poetry and spirit.

THE INSTANT NEW YORK TIMES BESTSELLER • NAMED ONE OF THE BEST NEW COOKBOOKS OF THE YEAR BY Epicurious • EATER • Stained Page • Infatuation • Spruce Eats • Publisher’s Weekly • Food52 • Toronto Star The dazzling debut cookbook from Joanne Lee Molinaro, the home cook and spellbinding storyteller behind the online sensation @thekoreanvegan Joanne Lee Molinaro has captivated millions of fans with her powerfully moving personal tales of love, family, and food. In her debut cookbook, she shares a collection of her favorite Korean dishes, some traditional and some reimaged, as well as poignant narrative snapshots that have shaped her family history. As Joanne reveals, she’s often asked, “How can you be vegan and Korean?” Korean cooking is, after all, synonymous with fish sauce and barbecue. And although grilled meat is indeed prevalent in some Korean food, the ingredients that filled out bapsangs on Joanne’s table growing up—doenjang (fermented soybean paste), gochujang (chili sauce), dashima (seaweed), and more—are fully plant-based, unbelievably flavorful, and totally Korean. Some of the recipes come straight from her childhood: Jjajangmyun, the rich Korean-Chinese black bean noodles she ate on birthdays, or the humble Gamja Guk, a potato-and-leek soup her father makes. Some pay homage: Chocolate Sweet Potato Cake is an ode to the two foods that saved her mother’s life after she fled North Korea. The Korean Vegan Cookbook is a rich portrait of the immigrant experience with life lessons that are universal. It celebrates how deeply food and the ones we love shape our identity.

Simplissime

The Bee Book

The Gods Were Astronauts

The Traitor’s Kingdom

Beautiful British recipes with a twist, from the Bake Off winner & bestselling author of Time to Eat

Jamie Cooks Italy

Tales and Recipes from a Journey of Baking and Bartering

NEW YORK TIMES BESTSELLER • The author of Plenty teams up with Ottolenghi Test Kitchen’s Ixta Belfrage to reveal how flavor is created and amplified through 100+ super-delicious, plant-based recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • NPR • The Washington Post • The Guardian • The Atlanta Journal-Constitution • National Geographic • Town & Country • Epicurious “Bold, innovative recipes . . . make this book truly thrilling.”—The New York Times Level up your vegetables. In this groundbreaking cookbook, Yotam Ottolenghi and Ixta Belfrage offer a next-level approach to vegetables that breaks down the fundamentals of cooking into three key elements: process, pairing, and produce. For process, Yotam and Ixta show how easy techniques such as charring and infusing can change the way you think about cooking. Discover how to unlock new depths of flavor by pairing vegetables with sweetness, fat, acidity, or chile heat, and learn to identify the produce that has the innate ability to make dishes shine. With main courses, sides, desserts, and a whole pantry of “flavor bombs” (homemade condiments), there’s something for any meal, any night of the week, including surefire hits such as Stuffed Eggplant in Curry and Coconut Dal, Spicy Mushroom Lasagne, and Romano Pepper Schnitzels. Chock-full of low-effort, high-impact dishes that pack a punch and standout meals for the relaxed cook, Ottolenghi Flavor is a revolutionary approach to vegetable cooking.

Having grown up in his parents’ gastropub, Jamie Oliver has always had a special place in his heart for British cooking. And in recent years there’s been an exciting revolution in the British food world in general. English chefs, producers, and artisans are retracing old recipes, rediscovering quality ingredients, and focusing on simplicity and quality. Jamie celebrates the best of the old and new (including classic British immigrant food) in his first cookbook focused on England. Here are over 130 great, easy-to-prepare recipes, ranging from salads—Heavenly Salmon and Epic Roast Chicken; to puddings—Rhubarb and Rice Pudding and Citrus Cheesecake Pots; to Sunday lunch—Guinness Lamb Shanks and Roast Quail Skewers; and, of course, the crumbliest scones. America has already fallen for the new British gastropub cooking, with popular restaurants by chefs such as April Bloomfield of The Spotted Pig and the John Dory. Now Jamie shows how to make the same delicious food at home. This is definitely not your grandmother’s mushy peas!

What you've seen could kill you... Karen Rose is back with another gripping thriller, Sunday Times bestseller Into the Dark. Fans of James Patterson, Karin Slaughter and Tess Gerritsen will love this unputdownable race to stop a serial killer out for revenge. When Michael Rowland saves his younger brother Joshua from the clutches of his stepfather, he runs for his life with his brother in his arms. From his hiding place he sees the man who has made their lives a misery taken away in the trunk of a stranger's car, never to be seen again. Doctor Dani Novak has been keeping soccer coach Diesel Kennedy at arm's length to protect him from her dark secrets. When they are brought together by the two young brothers who desperately need their help, it seems they might finally be able to leave their damaged pasts behind them. But as the only witness to the man who murdered his stepfather, Michael is in danger. As Diesel and Dani do all that they can to protect him, their own investigation into the murder uncovers the trail of a killer who is out for vengeance. And will wipe out anything that gets in his way...

Praise for Karen Rose: 'Intense, complex and unforgettable' James Patterson 'Karen Rose writes the kind of high-wire suspense that keeps you riveted' Lisa Gardner 'Fast and furious' Sun

A bookstore can be a wonderful, welcoming place of both commerce and curiosity. That's the goal for Woody, an American recently transferred to England to run a branch of Texts. He wants a clean, orderly store and lots of sales to show his bosses when they arrive from the States for a pre-Christmas inspection. Not easy given the shop's location in a foggy strip mall. And things keep going wrong. No matter how often the shelves are put in order before the doors are locked at night, when the staff returns in the morning, books are lying all over the floor, many damp and damaged beyond repair. The store's computers keep acting up-errors appear in brochures and ads and orders disappear completely. And even when the machines are turned off, they seem to glow with a spectral gray light. The hit-and-run death of an employee in the store's parking lot marks a turning point. One employee accuses another of making sexual advances and they come to blows. Between one sentence and the next, one loses his ability to read. The security monitors display half-seen things crawling between the stacks that vanish before anyone can find them. Desperate, Woody musters his staff for an overnight inventory. When the last customers reluctantly depart, leaving almost-visible trails of slime shining behind them, the doors are locked, sealing Woody and the others inside for a final orgy of shelving. The damp, grey, silent things that have been lurking in the basement and hiding in the fog may move slowly, but they are inexorable. This bookstore is no haven. It is the doorway to a hell unlike any other. At the Publisher's request, this title is being sold without Digital Rights Management Software (DRM) applied.

Japanese Pickled Vegetables

A Step-By-Step Guide to Barbecue Genius

Quitters Never Win

The Turn of Midnight

Yoga, Power & Spirit

The Lion Seeker

Ottolenghi Flavor

This is the latest edition of the world’s best-selling wine guide and has been thoroughly updated. It lists over 6000 wines, provides vintage reports and has up-to-the-minute information on growers and regions, as well as predictions of wines, producers and trends to watch in the new millennium. The process of winemaking is explained, as are the different varieties of grape. Expert tasting notes and advice on matching wine with specific dishes round up this tour of viticulture.

The most highly instructive and visually engaging grilling book on the market, from the experts at Weber, with more than 100 all-new recipes and over 800 photos

Learn to cook classic French cuisine the easy way with this French bestseller from professionally trained chef Jean-Francois Mallet. Taking cooking back to basics, Simplissime is bursting with easy-to-follow and quick recipes for delicious French food. Each of the 160 recipes in this book is made up of only 2-6 ingredients, and can be made in a short amount of time. Recipe steps are precise and simple, accompanied by clear photographs of each ingredient and finished dish. Cooking has never been so easy!

When the Empire falls, a New Republic rises! After Star Wars: Episode VI Return of the Jedi, Emperor Palpatine is dead ☹️ but can his faithful Hand, Mara Jade, complete her final mission of revenge? Replica droid assassin Guri has also lost her master but as she struggles for humanity, her android brain makes her a target! When rivals clash over Jabba the Hutt’s criminal empire, the Bloated One makes a surprising appearance! And a mysterious doppelganger is asking for trouble impersonating everyone’s favorite bounty hunter ☹️ it’s Boba Fett vs. Boba Fett! Collecting: Star Wars: Mara Jade: By The Emperor’s Hand #0-6, Star Wars: Shadows Of The Empire ☹️ Evolution #1-5, Star Wars: The Jabba Tape, Star Wars: Boba Fett: Twin Engines of Destruction, and material from Star Wars Tales #1, #3-5, #10, #14-15, #20 and #22.

Plenty

The Family Cookbook

Christmas Baking

130 Homestyle Recipes for Traditional Brined, Vinegared and Fermented Pickles

You Can Build Anything!

The Overnight

The much anticipated second instalment to the bestselling novel The Last Hours

From the popular Tumblr of the same name comes a collection of heart-warming, tear-jerking, and gut-wrenching anonymous letters that people never intended—or didn’t have the courage—to send. The Tumblr Dear My Blank—created by 16-year-old Emily Trunko and followed by over 35,000 people—is now a carefully curated gift book with more than 160 anonymous letters covering a range of topics from heartbreak, unrequited love, and loss, to inspiration, self-awareness, and gratitude. Featuring exclusive content not available on Tumblr, these unsent letters are addressed to secret crushes, lost loved ones, boyfriends, siblings, parents, grandparents, and many more. Art and design by Lisa Congdon enhance these messages, making the book a beautiful keepsake for all readers. "A visceral and voyeuristic offering that covers the spectrum from fleeting angst to gut-wrenching grief." —Kirkus Reviews "Stirring and soulful." —Booklist Praise for the Tumblr Dear My Blank “An addictive site full of strangers’ secrets.” —Cosmopolitan “A safe haven for hundreds of letters that will never be sent.” —Distractify “Tumblr’s newest obsession.” —Hello Giggles

With his fabulous restaurants and bestselling Ottolenghi Cookbook, Yotam Ottolenghi has established himself as one of the most exciting talents in the world of cookery and food writing. This exclusive collection of vegetarian recipes is drawn from his column 'The New Vegetarian' for the Guardian's Weekend magazine, and features both brand-new recipes and dishes first devised for that column. Yotam's food inspiration comes from his strong Mediterranean background and his unapologetic love of ingredients. Not a vegetarian himself, his approach to vegetable dishes is wholly original and innovative, based on strong flavours and stunning, fresh combinations. With sections devoted to cooking greens, aubergines, brassicas, rice and cereals, pasta and couscous, pulses, roots, squashes, onions, fruit, mushrooms and tomatoes, the breadth of colours, tastes and textures is extraordinary. Featuring vibrant, evocative food photography from acclaimed photographer Jonathan Lovekin, and with Yotam's voice and personality shining through, Plenty is a must-have for meat-eaters and vegetarians alike.

A Weissman once said... "...can we please stop with the barrage of 2.3 second meals that only need 1 ingredient? I get it...we’re busy. But let’s refocus on the fact that beautifully crafted burgers don’t grow on trees." Ironically this sounds a lot like he's trying to convince you to cook, but he's really not. Is this selling the cookbook? The point is that the food in this book is an invitation that speaks for itself. Great cooking does, and should, take time. Now is the time to double down and get your head in the cooking game. Or you know, don’t. Maybe get someone else to cook this stuff for you...that works too. How can you know if something is your favorite if 50 to 80 percent of the stuff you’ve been eating was made by someone else? Butter, condiments, cheese, pickles, bread, patties, and buns. For the superlative gastronomic experience, you can (and should, to be honest) make these from scratch. Create the building blocks necessary to make the greatest meal of your life. While you’re at it, why not give it the Joshua Weissman twist? Afterall, it’s hard to buy lacto-fermented white asparagus with black garlic at the local grocery store. From simple staples to sophisticated curiosities and from gourmet to deep-fried, you are the master of your own kitchen, and you’ll make it all, on your terms. With no regrets, excuses, or apologies, Joshua Weissman will instruct you how with his irreverent humor, a little bit of light razzing, and over 100 perfectly delectable recipes. If you love to host and entertain; if you like a good project; if you crave control of your food; if fast food or the frozen aisle or the super-fast-super-easy cookbook keeps letting your tastebuds down; then Joshua Weissman: An Unapologetic Cookbook is your ideal kitchen companion.

Jamie has chosen his favourite subjects for this Food Tube series; Kerryann’s Family Cookbook recipes fulfil Jamie’s high food standards of quality, flavour and fun. Kerryann takes you from snacks to evening meals with advice for getting kids more involved in cooking and eating different foods. With plenty of tips to get the most out of fresh, simple ingredients, Kerryann’s recipes show that it’s more than possible to eat delicious food on a budget. Simple twists on meat, fish and veg classics include: Homemade fish fingers and minty smashed peas; Potato, chickpea and cauliflower curry and Majestical mac ‘n’ cheese.

Jamie Oliver’s Great Britain

The Green Cookbook

A Change of Fortune (Ladies of Distinction Book #1)

Reflections and Recipes from Omma’s Kitchen

The New Republic Vol. 1

130 of My Favorite British Recipes, from Comfort Food to New Classics

The Bread Exchange

A deadly plague is spreading across the land... _____ As the year 1349 approaches, the Black Death continues its devastating course across England. In Dorsetshire, the quarantined people of Develish question whether they are the only survivors. Guided by their beloved young mistress, Lady Anne, they wait, knowing that when their dwindling stores are finally gone they will have no choice but to leave. But where will they find safety in the desolate wasteland outside? One man has the courage to find out. Thaddeus Thurkell, a free-thinking, educated serf, strikes out in search of supplies and news. A compelling leader, he and his companions quickly throw off the shackles of serfdom and set their minds to ensuring Develish’s future - and freedom for its people. But what use is freedom that cannot be gained lawfully? When Lady Anne and Thaddeus conceive an audacious plan to secure her people’s independence, neither foresees the life-threatening struggle over power, money and religion that follows... 'Wonderful and sweeping, with a fabulous sense of place and history.' Kate Mosse on The Last Hours

FROM THE BESTSELLING AUTHOR OF EAST AND MADE IN INDIA _____ Guardian columnist Meera Sodha reveals a whole new side of Indian food that’s fresh, delicious, meat-free and quick to make at home. This is a book all about vegetables, but whether you call it a vegetarian cookbook is up to you. There are familiar and classic Indian recipes like dals, curries and pickles, alongside less familiar ones that use seasonal British ingredients. Discover everyday recipes using easy to find ingredients, delicious showstoppers and luscious puddings including: - MUSHROOM AND WALNUT SAMOSAS - OVEN-BAKED ONION BHAJIS - STICKY MANGO PANEER SKEWERS - SALTED PEANUT AND JAGGERY KULFI Use the additional contents to find First-Timer Recipes, 30-Minute Midweek Meals or Freezer and Store-Cupboard Cooking and follow the seasons with dishes that use ingredients in their prime. All vegetable-based, all flavour-full, these recipes will be loved by vegetarians and meat-eaters alike. _____ "The tastiest, liveliest, spice-infused fare this side of the Sabamarti river" Guardian 'Terrific, flaunting how rich and resourceful vegetarian cooking can be' Sunday Times

Lady Eliza Sumner is on a mission. After losing her family, her fiance, and her faith, the disappearance of her fortune is the last straw. Now, masquerading as Miss Eliza Sumner, governess-at-large, she's determined to find the man who ran off with her fortune, reclaim the money, and head straight back to London. Much to Mr. Hamilton Beckett's chagrin, all the eyes of New York society--all the female ones, at least--are on him. Unfortunately for all the matchmaking mothers and eligible daughters, he has no plans to marry again, especially with his hands full keeping his business afloat and raising his two children alone. When Eliza's hapless attempts to regain her fortune put her right in Hamilton's path, sparks instantly begin to fly. The discovery of a common nemesis causes them to join forces, but with all their plans falling by the wayside and their enemies getting the better of them, it will take a riot of complications for Hamilton and Eliza to realize that God just might have had a better plan in mind all along. "Set in New York City circa 1880, Turano's historical romance has witty dialogue, a spunky heroine, a bounty of humor, and a fast-paced plot. There are wonderful secondary characters, too, including an ankle-biting boy, a relentlessly matchmaking mother, and a full cast of despicable villains. A Change of Fortune will make a delightful addition to any library." --Booklist (starred review) "Turano's charming story of losing and gaining both wealth and love in 1880s New York City will certainly please fans of witty and classic romance stories."--RT Book Review "[A] delightfully lighthearted debut novel."--Desert News