

My Big Fat Greek Cookbook Classic Mediterranean S

'Glorious and sumptuous. From the simplest dishes through to the more complex, Irini totally captures the gastronomy of Greece.' Victoria Hislop 'This is my favourite cookbook of the year. A total joy from start to finish.' Russell Norman 'A treasure trove of personal and factual information about the food of Greece and its islands.' Simon Rogan Under the Olive Tree is a stunning and user-friendly collection of delicious Greek family recipes from Irini Tzortzoglou, the 2019 champion of MasterChef UK. Including accessible, everyday dishes for the home cook, as well as an entertaining section full of Irini's tips and tricks for when you have a little more time or want to impress your guests. Not only is Irini a fabulous cook, but she is a great teacher who cannot wait to show readers the dishes of her beloved homeland. With over 80 recipes, from breakfasts to quick dinners via salads full of sunshine, and on to feasting for Christmas, Easter and dinner parties, this cookbook is Irini's celebration of Greece. These recipes represent me as a cook and diner in that I like to experiment a little in putting flavours together, mixing classic combinations with my own touches.'

Recipes include: * Chickpea and cumin fritters with a lemon and coriander yoghurt dip * Cured salmon with star anise, yoghurt and ouzo cream, cucumber and fennel salad * Aubergine topped with bulgur, sultanas, sundried tomatoes and pine nuts * Braised Octopus in Red Wine with Sweetcorn Puree and Pepper Salisa * Moussaka with beef, aubergine and red pepper sauce * Slow-roasted lamb with herbs, lemon, mustard and honey * Olive Oil, Almonds and Candied Orange Baklava
A fun and irrelevant take on vegan comfort food that's saucy, sweet, salty, and most definitely deep-fried, from YouTUBE sensation Lauren Toyota of Hot for Food. In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as Lauren Toyota shares her favorite recipes and creative ways to make Philly cheesesteak, fried chicken, and mac 'n' cheese, all with simple vegan ingredients. Never one to hold back, Lauren piles plates high with cheese sauce, ranch, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, craveworthy food–like Southern Fried Cauliflower, The Best Vegan Ramen, and Raspberry Funfetti Pop Tarts–made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

With 100 recipes and practical advice, this is the only guide you'll need to get started on the authentic Mediterranean diet! Introducing The Mediterranean Diet Cookbook for Beginners, a one-stop guide to the authentic and much-loved Mediterranean Diet, featuring a perfect balance of vegetables, grains, fruit, generous portions of olive oil, and occasional servings of meat and fish, making this Mediterranean diet book both healthy and delicious! You do not need a healthy Mediterranean diet but don't know where to begin? Don't worry, we've got you covered! Dive straight into this delicious diet book to discover - 100 simple, tried-and-tested, healthy and delicious recipes made with fresh ingredients - An easy-to-follow 14-day meal plan to get you started, with comprehensive shopping and food lists, and tips for creating your own menus - Detailed guidance on how to shop for the right ingredients and how to cook the Mediterranean way - Top tips for adopting a Mediterranean lifestyle that will improve your health and well-being. Do you know that the Mediterranean diet is universally accepted as the healthiest diet on the planet? So what are you waiting for? Get started today! Featuring expert advice from Registered Dietitian Nutritionist Elena Paravantes, this is the only guide you could ever need to get started on an awe-inspiring journey of Mediterranean cuisine. A must-have volume for individuals who want to convert to this incredibly healthy and delicious Spanish diet, but don't know where to start. Unlike other recipe books, this healthy cookbook contains recipes, meal plans, practical lifestyle tips, as well as cooking and shopping guidance, helping you to make the very most of all things Mediterranean and encourage healthy eating every day. Fancy broadening your pallet this New Year but don't know where to begin? Then this mouth-watering Mediterranean guide is calling your name!

Bring the flavors of Greece into your kitchen with easy to make, authentic Greek Recipes ~ ~ BLACK AND WHITE EDITION ~ ~ From ancient times to the modern day, Greek cooking has evolved to be some of the healthiest around the globe. Greek culture has given a loving name for their own food; they call it "the food of the Gods." With a focus on including whole and local foods, the Greek diet is meant to maintain heart health and prevent the development of diabetes, and some areas of Greece are recognized as having some of the lowest cancer rates in the world. And it's not just good for us, it's delicious! Greek food is hailed across the world for its amazingly textured cuisine that provides a perfect balance of different flavors. Greek foods are naturally healthy and full of flavors, reflecting the culture's deep and sentimental attachment to their local food. Inside, you'll find: Introduction to cooking food in Greece, the ingredients that are often used and the common methods Delightful appetizer recipes such as the Fried Cheese Saganaki, the Spinach, and Cheese Pie Spanakopita, and the Traditional Greek Hummus Tasty salad and soup recipes such as the Classic Greek Salad, the Eggplant Salata Melitzanosalata, and the Lentil Soup Fakes Delicous sandwich and bread recipes like the Greek Pita Bread, the Chicken Gyro Pita Sandwich, and the Greek Burger with Kefalotyri Bountiful beef, lamb and pork recipes such as the Beef Kebabs, Greek Lamb Chops, and the Classic Moussaka Wholesome chicken and poultry recipes like the Greek-Style Grilled Chicken, the Chicken Gyro, and the Chicken Feta Ouz Satisfying fish and seafood recipes like the Grilled Octopus, the Shrimp Kebabs, and the Stuffed Squid Vegetarian and side recipes like the Manestra Pasta, the Gigantes Plaki Butter Beans, and the Baked Lemon Potatoes Luscious dessert recipes such as the Baklava, the Honey Loukoumades, and the Semolina Halva All recipes come with a detailed list of ingredients, cooking and preparation times, number of servings and easy to follow step-by-step instructions. .Let's start cooking! Scroll back up and order your copy today!

Best Book of Greek Cookery

15 Minute Meals With Workouts to Build a Strong, Lean Body

Cooking with Loula

Lessons on Food, Life, and Longevity from the Greek Island Where People Forget to Die

Greece: The Cookbook

Alton Brown: EveryDayCook

120 Vibrant Vegetable-Forward Recipes

Greece: The Cookbook is the definitive work on the rich and fascinating cooking of modern Greece. Greece: The Cookbook is the first truly comprehensive bible of Greek food in English. Rapidly increasing in popularity, Greek food is simple to prepare, healthy and delicious, and, more than most other cuisines, bears all the hallmarks of the rich cultural history of the land and sea from which it is drawn. It is the original Mediterranean cuisine, where olive oil, bread, wine, figs, grapes and cheese have been staples since the beginnings of Western civilization. With hundreds of simple recipes by Yefa Alexiadou, the authoritative grand dame of Greek cookery, the book also includes information on regional specialities, local ingredients and the historical significance of the dishes, and is illustrated with 230 colour photographs. Greece: The Cookbook is the definitive work on the rich and fascinating cooking of modern Greece.

Shares recipes that reflect the author's philosophies about simple preparation, seasonal ingredients, and satisfying flavors, providing complementary recommendations for entertaining, menu planning, and wine selection.

This is the year "It's Greek to me" becomes the happy answer to what's for dinner. My Big Fat Greek Wedding, the upcoming epic Troy, the 2004 Summer Olympics returning to Athens—and now, yet another reason to embrace all things Greek: The Olive and the Caper. Susanna Hoffman's 700-plus-page serendipity of recipes and adventure. In Corfu, Ms. Hoffman and a taverna owner cook shrimp fresh from the trap—and for us she offers the boldly-flavored Shrimp with Fennel, Green Onions, Red Onion, and White Wine. She gathers wild greens and herbs with neighbors, inspiring Big Beans with Thyme and Parsley, and Field Greens and Ouzo Pie. She learns the secret to chewy bread from the baker on Santorini and translates it for American kitchens. Including 325 recipes developed in collaboration with Victoria Wise (her co-author on The Well-Filled Tortilla Cookbook, with over 258,000 copies in print), The Olive and the Caper celebrates all things Greek: Chicken Neo-Avgolemono. Fall-off-the-bone Lamb Shanks seasoned with garlic, thyme, cinnamon and coriander. Siren-like sweets, from world-renowned Baklava to uniquely Greek preserves: Rose Petal, Cherry and Grappa, Apricot and Metaxa. In addition, it opens with a sixteen-page full-color section and has dozens of lively photos with herbs, lemon, mustard and honey * Olive Oil, Almonds and Candied Orange Baklava

120 fresh, flavorful recipes that put vegetables first! Welcome to a celebration of the tastes, textures, colours, and possibilities that vegetables have to offer. These easy-to-follow, triple-tested recipes put vegetables front and centre, and let meat and fish play a supporting role. Discover delicious, bright dishes popping with colour (tomato and ricotta tartlets), full of comfort (squash and roasted vegetable lasagne), and ready to celebrate (Beauty and the Beet cocktail). With each recipe, Ricardo reinvents what vegetables can mean for the modern family, and always stays true to his philosophy: eat together, keep it simple, and make it tasty.

The Forager Chef's Book of Flora

Transform Your Health the Mediterranean Way with My Family's Century-Old Recipes

The Ultimate Greek Cookbook

Recipes from My Greek Kitchen

Celebrating the Food of Karamli in 100 Sun-Drenched Recipes: A New Greek Cookbook

Hungarian Cookbook

Greek Recipes from My Family to Yours

Think by the record-breaking bestselling author Joe Wicks. Eat more. Build muscle. Burn fat. Lean in 15! The Shape Plan introduces a new way of eating and training to build lean muscle and burn more fat. Joe Wicks, aka The Body Coach, has helped hundreds of thousands of people transform their bodies and feel amazing. In the Shape Plan, he shares a hundred delicious recipes and four new workouts to take your fitness to the next level. Are you ready to start your transformation and get Lean in 15? Over 600,000 copies sold

Hungarian cuisine is a cultural masterpiece. Built around local meats, seasonal vegetables, fresh fruits, home baked bread, and traditional dairy products, it truly is some of the tastiest food on the planet. Which is why it's so unfortunate that most of the population will go through entire lives without ever tasting - something that we aim to rectify as quickly as possible. I should add. This cookbook provides you with a simple step by step approach to cooking traditional Hungarian dishes from the comfort of your own home. Perfect for any occasion, these recipes are ideal for the small cozy dinner at home, or for impressing your friends and family! In this book, you will learn how to cook: Dense and tasty Hungarian breakfasts Incredible Hungarian appetizers Hearty Hungarian dinners Decadent Hungarian desserts Hungarian cuisine has long been considered to be some of the tastiest on the planet - and now it's right here at your doorstep. So, what are you waiting for? Dive right in and start cooking!
This is a beautiful and inspiring book about food, about life, about culture, about custom—making a lively dinner out of cooking. It's a charming and sublime food-captured in 100 delectable recipes and captivating stories from the Greek-American Tsakiris family, accompanied by more than 100 visually stunning full-color photographs by James Beard award-winning photographer Romas Ford. Sea Salt and Honey is a delightful ode to the rustic lifestyle of Nicholas Tsakiris' birthplace. Though America has been his adopted country for the last thirty years, he felt himself irresistibly drawn back to his homeland after his two daughters, Olivia and Chloe, were born. Over the years, Olivia and Chloe too felt the desire to reconnect to their roots. The family now live almost full time on the Mani coast, in a little home nestled in the Taygetos foothills close to Karamli—a charming village of roughly 450 residents, where a walk across town takes five minutes. With the abundance of nature and boundless possibilities of ingredients around them, Nicholas, Olivia, and Chloe indulge in their favorite pastime—cooking delicious meals together while sharing family stories. They eventually began to grow their own food, working together to plant and harvest each season's bounty in their garden. Like many Greeks, they eat seasonally, and most of the recipes they prepare are inspired by the food grown in their own backyard. In an age when retaining your roots, mindful eating, and work-life balance are becoming increasingly rare, Sea Salt and Honey is a reminder of the importance of tradition and a celebration of personal history that combines delicious, healthy recipes with a call to a simpler way of life. Nicholas, Olivia, and Chloe invite you to take a seat at their table, to enjoy the scenic vista of the Taygetos mountain range and the Messinian gulf, as you indulge in hearty, wholesome, and easy-to-make dishes such as: Smoked Trout and Wilted Lettuce Garden Salad, Greek Omelet Bowls, Winter Garden Pasta with Purple Cabbage, Broccoli, Cauliflower, Sage, and Dried Chiles Grilled Octopus Marinated in Red Wine Vinegar, Honey, and Oregano Lamb Slow-Cooked in the Gstra (Clay Pot) Sea Salt and Honey Chocolate Chunk Cookies James Beard award-winning photographer Romas Ford's incredible images capture the sense of community and Greek culture that infuse and inspire these dishes. Filled with stories, adventures, memories, and beautiful photographs, Sea Salt and Honey pays tribute to authentic and Greek-inspired cuisine, and is a culinary celebration of a place where the love of the land, of nature, and of a simple but rich life makes you feel at home.

Named a Best Cookbook of the Year by Epicurious In Cooking with Loula, Alexandra Stratou invites readers into her Greek family's kitchen, revealing their annual traditions and bringing their recipes to life—with touching remembrances of Kyria Loula (Kyria means "Mrs." in Greek), the woman who cooked for three generations of Stratou's family and who taught her that the secret ingredient in any beloved dish is the spirit the cook brings with her to the kitchen. Many classic dishes are represented here, such as pastitsio and dolmades, as well as inventive, unconventional creations such as a green salad with avocado, apple, and Dijon mustard and a spinach spanochi in which feta cheese appears alongside gorgonzola. The nearly 100 recipes are all hearty and unfussy, and organized the way real home cooks think, with chapters for simple, healthful weekday dishes; more languorous Sunday meals; and traditional holiday fare. With hundreds of mouthwatering photographs and whimsical illustrations, this book is truly a gem.

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"In this remarkable new cookbook, Bergo provides stories, photographs and inventive recipes. ~Star Tribune As Seen on NBC's The Today Show! "With a passion for bringing a taste of the wild to the table, [Bergo's] inspiration for experimentation shows in his inventive dishes created around ingredients found in his own backyard. ~Tastemade From root to flower~ and featuring 180 recipes and over 230 of the author's own beautiful photographs~explore the edible plants we find all around us with the Forager Chef Alan Bergo as he breaks new culinary ground! In The Forager Chef's Book of Flora you'll find the exotic to the familiar~from Ramp Leaf Dandelion to Spruce Tip Panna Cotta to Crisp Fiddlehead Pickles~with Chef Bergo's unique blend of easy-to-follow instruction and out-of-this-world inspiration. Over the past fifteen years, Minnesota chef Alan Bergo has become one of America's most exciting and resourceful culinary voices, with millions of fans following his adventures through his widely popular website, his charming column~making a lively dinner out of cooking~and his bestselling books. Bergo's inventive culinary style is defined by his encyclopedic curiosity, and his abiding, cool-to-warm passion for both wild and cultivated plants. Instead of waiting for fall squash to ripen~Bergo eagerly harvests their early shoots, flowers, and young greens~taking a holistic approach to cooking with all parts of the plant, and discovering extraordinary new flavors and textures along the way. The Forager Chef's Book of Flora demonstrates how understanding the different properties and growing phases of roots, stems, leaves, and seeds can inform your preparation of something like the head of an immature sunflower~as well as the lesser-used parts of common vegetables, like broccoli or eggplant. As a society, we've forgotten this type of old-school knowledge, including many brilliant culinary techniques that were borne of thrift and necessity. For our own sake, and that of our planet, it's time we remembered. And in the process, we can unlock new flavors from the abundant landscape around us. "(An) excellent debut. . . . Advocating that plants are edible in their entirety is one thing, but this [book] delivers the delectable means to prove it."~Publishers Weekly "Alan Bergo was foraging in the Midwest way before it was trendy. ~Outside Magazine

"Probably the best Greek restaurant in England, Mazi is pure alchemy and poetry" ~ Alain Ducasse "You must try it for its artful cooking, the honour the cuisine of Hellas while putting before the happy diner a succession of tastes that are blissfully new." ~ Independent MAZI: TOGETHER - [sub-gether-] - chicken and Dijon mustard and a spinach spanochi in which feta cheese appears alongside gorgonzola. The nearly 100 recipes are all hearty and unfussy, and organized the way real home cooks think, with chapters for simple, healthful weekday dishes; more languorous Sunday meals; and traditional holiday fare. With hundreds of mouthwatering photographs and whimsical illustrations, this book is truly a gem.

My Big Fat Greek Cookbook
Authentic Flavors and Modern Home Cooking from My Kitchen to Yours
Eat Well on \$4/Day
Good and Cheap
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Best Recipes from My Big, Fat, Greek Cooking Class

Sea Salt and Honey

My Greek Table

Opal the Healthy Greek Cookbook

'This spectacular book is filled with comforting, delicious recipes' Jamie Oliver Warm up your winter with sun-kissed recipes from the heart of the Mediterranean. Greek Cypriot food is a melting pot of delicious flavours: simple Mediterranean salads; classic ingredients like feta, a squeeze of lemon and fresh oregano; cinnamon-infused stews; orange-blossom scented pastries. TAVERNA, takes the best of traditional Cypriot cooking and makes it relevant to modern home cooks. From simple vegan fast-day dishes to feasts for the family, there is something delicious for every mood and moment. These delicious recipes relive sun-kissed Mediterranean holidays and simple taverna-style meals. 'Taverna... brings a touch of Cypriot sunshine into your kitchen' Good Housekeeping

By showing that kitchen skill, and not budget, is the key to great food, Good and Cheap will help you eat well—really well—on the strictest of budgets. Created for people who have to watch every dollar—but particularly those living on the U.S. food stamp allotment of \$4.00 a day—Good and Cheap is a cookbook filled with delicious, healthful recipes backed by ideas that will make everyone who uses it a better cook. From Spicy Pulled Pork to Barley Risotto with Peas, and from Chorizo and White Bean Ragù to Vegetable Jambalaya, the more than 100 recipes maximize every ingredient and teach economical cooking methods. There are recipes for breakfasts, soups and salads, lunches, snacks, big batch meals—and even desserts, like crispy, gooey Caramelized Bananas. Plus there are tips on shopping smartly and the minimal equipment needed to cook successfully. And when you buy one, we give one! With every copy of Good and Cheap purchased, the publisher will donate a free copy to a person or family in need. Donated books will be distributed through food charities, nonprofits, and other organizations. You can feel proud that your purchase of this book supports the people who need it most, giving them the tools to make healthy and delicious food. An IACP Cookbook Awards Winner.

Celebrity chef and award-winning cookbook author Diane Kochilas presents a companion to her Public Television cooking-travel series with this lavishly photographed volume of classic and contemporary cuisine in My Greek Table: Authentic Flavors and Modern Home Cooking from My Kitchen to Yours. Inspired by her travels and family gatherings, the recipes and stories Diane Kochilas shares in My Greek Table celebrate the variety of food and the culture of Greece. Her Mediterranean meals, crafted from natural ingredients and prepared in the region's traditional styles—as well as innovative updates to classic favorites—cover a diverse range of appetizers, main courses, and desserts to create raucously happy feasts, just like the ones Diane enjoys with her family when they sit down at her table. Perfect for home cooks, these recipes are easy-to-make so you can add Greece's delicious dishes to your culinary repertoire. With simple-to-follow instructions for salads, meze, vegetables, soup, grains, savory pies, meat, fish, and sweets, you'll soon be serving iconic fare and new twists on time-honored recipes on your own Greek table for family and friends, including: – Kale, Apple, and Feta Salad – Baklava Datmeal – Avocado-Tahini Spread – Baked Chicken Keftedes – Retro Feta-Stuffed Grilled Calamari – Portobello Mushroom Gyro – Quinoa Spanakorizo – Quick Pastitsio Ravioli – Aegean Island Stuffed Lamb – My Big Fat Greek Mess—a dessert of meringues, Greek sweets, toasted almonds and tangy yogurt Illustrated throughout with color photographs featuring both the food and the country, My Greek Table is a cultural

delicacy for cooks and foodies alike.

The Olive and the Caper

Feasting at the modern Greek table

Ikaria

MAZI

75 Authentic Recipes for a Mediterranean Diet

The French Women Don't Get Fat Cookbook

100 Tested, Perfected, and Family-Approved Recipes