

Salt Time Recipes From A Russian Kitchen Recipes

Wild Fermentation Sandor Ellix Katz.2016 Fermentation is an ancient way of preserving food as an aid to digestion, but the centralization of modern foods has made it less popular. Katz introduces a new generation to the flavors and health benefits of fermented foods. Since the first publication of the title in 2003 he has offered a fresh perspective through a continued exploration of world food traditions, and this revised edition benefits from his enthusiasm and travels.

Twelve Recipes Cal Peternell.2014-10-21 Winner of the 2015 International Association of Culinary Professionals (IACP) Cookbook Award Forewords by Alice Waters and Michael Pollan In this dazzling, full color cookbook and kitchen manual filled with lush photographs and beautiful drawings, the chef of Alice Waters' Chez Panisse offers basic techniques and essential recipes that will transform anyone into a confident home cook. When his oldest son was leaving for college, Cal Peternell, the chef of San Francisco's legendary Chez Panisse, realized that, although he regularly made dinners for his family, he'd never taught them the basics of cooking. Based on the life-altering course of instruction he prepared and honed through many phone calls with his son, Twelve Recipes is the ultimate introduction to the kitchen. Peternell focuses on the core foods and dishes that comprise a successful home cook's arsenal, each building skill upon skill—from toast, eggs, and beans, to vinaigrettes, pasta with tomato, and rice, to vegetables, soup, meats, and cake. Twelve Recipes will help home cooks develop a core repertoire of skills and increase their culinary confidence. Peternell tells you what basic ingredients and tools you need for a particular recipe, and then adds variations to expand your understanding. Each tip, instruction, and recipe connects with others to weave into a larger story that illuminates the connection between food and life. A deeply personal book, it was written by the chef alone and it glows with warmth and humor as he mulls over such mundane items as toast and rice to offer surprising new insights about foods that only seem exceedingly ordinary. It's a book you're as likely to keep by your bedside as your stovetop. With Peternell as your guide, the journey is pure pleasure and the destination is delicious. Twelve Recipes features gorgeous color photos and inset illustrations by Peternell's wife and sons (all artists), and forewords by celebrated chef Alice Waters and New York Times columnist and bestselling author Michael Pollan.

Cooking the Russian Way Gregory Plotkin,Rita Plotkin.2003-01-01 Introduces the cooking and food habits of Russia, including such recipes as beet soup or borscht, stuffed pastries or pirozhki, and beef stroganoff; also provides brief information on the geography and history of the country.

Black Sea Caroline Eden.2018-11-01 NEW Updated Edition Winner of the Art of Eating Prize 2020 Winner of the Guild of Food Writers' Best Food Book Award 2019 Winner of the Edward Stanford Travel Food and Drink Book Award 2019 Winner of the John Avery Award at the André Simon Food and Drink Book Awards for 2018 Shortlisted for the James Beard International Cookbook Award 'The next best thing to actually travelling with Caroline Eden - a warm, erudite and greedy guide - is to read her. This is my kind of book.' - Diana Henry 'Eden's blazing talent and unabashedly greedy curiosity will have you strapped in beside her' - Christine Muhlke, The New York Times 'The food in Black Sea is wonderful, but it's Eden's prose that really elevates this book to the extraordinary... I can't remember any cookbook that's drawn me in quite like this.' - Helen Rosner, Art of Eating judge This is the tale of a journey between three great cities - Odesa, Ukraine's celebrated port city, through Istanbul, the fulcrum balancing Europe and Asia and on to tough, stoic, lyrical Trabzon. With a nose for a good recipe and an ear for an extraordinary story, Caroline Eden travels from Odesa to Bessarabia, Romania, Bulgaria and Turkey's Black Sea region, exploring interconnecting culinary cultures. From the Jewish table of

Odesa, to meeting the last fisherwoman of Bulgaria and charting the legacies of the White Russian émigrés in Istanbul, Caroline gives readers a unique insight into a part of the world that is both shaded by darkness and illuminated by light. In this updated edition of the book, Caroline reflects on the events of the full-scale Russian invasion of Ukraine and the subsequent impact of the war on the people of the wider region. How Odesa, defiant against shelling and blackouts, has gained UNESCO protection while in Istanbul, over lunch with a Bosphorus ship-spotter, she finds out about the role of the Black Sea in the war and how Russians are smuggling stolen grain from Ukraine. Meticulously researched and documenting unprecedented meetings with remarkable individuals, Black Sea is like no other piece of travel writing. Packed with rich photography and sumptuous food, this biography of a region, its people and its recipes truly breaks new ground.

The Soviet Diet Cookbook: exploring life, culture and history - one recipe at a time Anna Kharzeeva.2022-05-15 Автор книги решила проверить, насколько актуальны рецепты из Книги о вкусной и здоровой пище. Для этого она приготовила больше 100 блюд из книги и попросила свою бабушку поделиться воспоминаниями о советском времени. Итогом стала книга, в которой записана устная история одной семьи через призму старых рецептов.

The Cookbook : Russian House #1 Culinary Secrets Tatyana Urusova.2020-03-01 This is a unique spin on Russian cuisine: Russian fusion with a California accent. Each recipe from the book contains a twist that makes the dishes interesting and delicious! Many recipes in the book go back to our childhood in Russia. It took us some time to find American food alternatives and recreate those dishes with the same familiar home flavor, but it turned out well! We like to cook and we like to experiment but we are not professional chefs by any means. Our culinary style is shaped by the nostalgia for the scrumptious meals lovingly cooked by our moms and grandmas, as well as traveling the world and getting to know various foods and cuisines. As a result, we created our own signature recipes that are memorable, unique and taste great. In our book we share ideas - not rigid guidelines - and we invite you to join our community of co-creation. Although our approach to cooking is more creative than scientific, the ever so common Wow! reaction to the first bite tells us that we are onto something. Our recipes are not just unique, but also very healthy! Organic, gluten-free, dairy-free, fat-free, vegan; there are so many ways that people choose to nourish themselves that challenge the norms of traditional Russian cooking. Our book can be a great source of inspiration for your fusion cuisine experiments and can awaken your creative culinary spirits We carefully selected our best recipes so that friends and families can nourish their souls by coming together and spending time with people they love, and can nourish their bodies by eating healthy and nutritious food. Our cookbook will help you: To replicate the most popular dishes from Russian restaurant using easy and detailed recipes. To cook delicious and healthy Russian meals adapted to American palate and food availability. To chose from a wide variety of vegetarian and vegan options. Our recipes are a great addition to your everyday recipes, which compliments health and open, cosmopolitan spirit! To develop a strong knowledge of Russian food culture and enable you to start experimenting with fusion culinary style. And you will have a chance to spend time with friends or family cooking and sharing meals together! About us: Russian house #1 is an experimental restaurant and intentional community for spiritual development. <http://www.russian-house1.com/> Founded in 2015 and operating with a no menu, no price honor system, Russian House #1 relies on people's free will and the culinary masterpieces of its team members. For over 3 years we have been offering a unique dining experience on the Russian River in Jenner, California, where the River meets the Ocean...

Laura in the Kitchen Laura Vitale.2015-10-06 At long last, the companion cookbook to the hit YouTube cooking show—including recipes for 120 simple, delicious Italian-American classics. When Laura Vitale moved from Naples to the United States at age twelve, she cured her homesickness by cooking up endless pots of her nonna's sauce. She went on to work in her father's pizzeria, but when his restaurant suddenly closed, she knew she had to find her way back into the kitchen. Together with her husband, she launched her Internet cooking show, Laura in the Kitchen, where her

enthusiasm, charm, and irresistible recipes have won her millions of fans. In her debut cookbook, Laura focuses on simple recipes that anyone can achieve—whether they have just a little time to spend in the kitchen or want to create an impressive feast. Here are 110 all-new recipes for quick-fix suppers, such as Tortellini with Pink Parmesan Sauce and One-Pan Chicken with Potatoes, Wine, and Olives; leisurely entrées, including Spinach and Artichoke-Stuffed Shells and Pot Roast alla Pizzaiola; and 10 fan favorites, like Cheesy Garlic Bread and No-Bake Nutella Cheesecake. Laura tests her recipes dozens of times to perfect them so the results are always spectacular. With clear instructions and more than 100 color photographs, *Laura in the Kitchen* is the perfect guide for anyone looking to get comfortable at the stove and have fun cooking.

Katish Wanda L. Frolov. 2001 Katish, round as a plum and neat as a pin, arrived in Los Angeles as a Russian emigre in the 1920s. As Wanda L. Frolov remembers, her house was brought to life by this humble genius of the kitchen, whose English was unpredictable and whose love of company (especially that of the downtrodden) was unstoppable. Soon Katish was nourishing the bellies and the souls of a happy throng with her blini and pilaf, her shashlik and borscht. On the side, she brokered marriages and started bank accounts for new emigres, presiding over all from her spotless pastry table. Katish offers deliciously simple Russian country cooking enveloped in a warm and cheering narrative, tender as the crust of Katish's own piroshky. It includes Katish's Cheesecake, one of the most beloved recipes ever published in *Gourmet* magazine.

Carpathia Irina Georgescu. 2020-03-17 Romania is a true cultural melting pot, rooted in Greek and Turkish traditions in the south, Hungarian and Saxon in the north and Slavic in the east and west. *Carpathia*, the first book from food stylist and cooking enthusiast Irina Georgescu, aims to introduce readers to Romania's bold, inventive and delicious cuisine. Bringing the country to life with stunning photography and recipes, it will take the reader on a culinary journey to the very heart of the Balkans, exploring its history and landscape through its traditions and food. From fragrant pilafs, sour borsch and hearty stews, to intricate and moreish desserts, this book celebrates the dishes from a culture living at the crossroads of eastern and western traditions.

The Bread Bible Rose Levy Beranbaum. 2003-10-17 Presents a collection of baked bread recipes; outlines key baking techniques; and offers complementary information on ingredients, equipment, and baking chemistry.

Russian Cookbook Kyra Petrovskaya, Kyra Petrovskaya Wayne. 1992-11-04 Treasury of easy-to-follow recipes for over 200 mouthwatering traditional dishes: borsch, shashlik of salmon, potato kotlety, pirozhki, blini, many more. Definition of terms.

Beyond Borscht Tatyana Nesteruk. 2020-03-31 Authentic Recipes for the Hearty, Comforting Foods of Ukraine Bring the warming, fresh and savory flavors of Ukraine and Eastern Europe into your kitchen. This beautiful and personal collection was born from Tatyana Nesteruk's authentic Ukrainian family recipes passed down through generations. From growing up in a close-knit Slavic community that gathered daily to celebrate food, Tatyana learned the art of honoring tradition while also making the recipes accessible for the modern home cook. Her simple instructions and treasure chest of time-honored dishes will have you flawlessly re-creating the food you love—or have yet to discover! Capturing the classic tastes of Eastern Europe is easy, thanks to Tatyana's nifty cooking hacks, such as rinsing cottage cheese to quickly transform it into the beloved tvorog (farmer's cheese). Dive into timeless recipes like Beef and Cheese Piroshki (hand pies), Smoked Salmon and Caviar Blini and Classic Beef Borscht. Whip up epic main dishes like Shashliki (Shish Kebabs), Plov (Beef and Garlic Rice Pilaf) and Potato Latkes with Chicken, and pair them with delicious sides like Mushroom Buckwheat and Olivier Potato Salad for a truly unbeatable spread. With desserts like Sweet Cherry Pierogi and Poppy Seed Roll, you'll be transported back to the old world with each delicious bite. If you grew up eating this incredible cuisine, visited this part of the world and can't stop dreaming of the food, or are trying these authentic dishes for the first time, the unique, comforting and nostalgic flavors packed into Tatyana's recipes will send your taste buds on an unforgettable journey.

Smitten Kitchen Every Day Deb Perelman.2017-10-24 NEW YORK TIMES BEST SELLER • From the best-selling author of The Smitten Kitchen Cookbook—this everyday cookbook is “filled with fun and easy ... recipes that will have you actually looking forward to hitting the kitchen at the end of a long work day” (Bustle). A happy discovery in the kitchen has the ability to completely change the course of your day. Whether we’re cooking for ourselves, for a date night in, for a Sunday supper with friends, or for family on a busy weeknight, we all want recipes that are unfussy to make with triumphant results. Deb Perelman, award-winning blogger, thinks that cooking should be an escape from drudgery. Smitten Kitchen Every Day: Triumphant and Unfussy New Favorites presents more than one hundred impossible-to-resist recipes—almost all of them brand-new, plus a few favorites from her website—that will make you want to stop what you’re doing right now and cook. These are real recipes for real people—people with busy lives who don’t want to sacrifice flavor or quality to eat meals they’re really excited about. You’ll want to put these recipes in your Forever Files: Sticky Toffee Waffles (sticky toffee pudding you can eat for breakfast), Everything Drop Biscuits with Cream Cheese, and Magical Two-Ingredient Oat Brittle (a happy accident). There’s a (hopelessly, unapologetically inauthentic) Kale Caesar with Broken Eggs and Crushed Croutons, a Mango Apple Ceviche with Sunflower Seeds, and a Grandma-Style Chicken Noodle Soup that fixes everything. You can make Leek, Feta, and Greens Spiral Pie, crunchy Brussels and Three Cheese Pasta Bake that tastes better with brussels sprouts than without, Beefsteak Skirt Steak Salad, and Bacony Baked Pintos with the Works (as in, giant bowls of beans that you can dip into like nachos). And, of course, no meal is complete without cake (and cookies and pies and puddings): Chocolate Peanut Butter Icebox Cake (the icebox cake to end all icebox cakes), Pretzel Linzers with Salted Caramel, Strawberry Cloud Cookies, Bake Sale Winning-est Goopy Oat Bars, as well as the ultimate Party Cake Builder—four one-bowl cakes for all occasions with mix-and-match frostings (bonus: less time spent doing dishes means everybody wins). Written with Deb’s trademark humor and gorgeously illustrated with her own photographs, Smitten Kitchen Every Day is filled with what are sure to be your new favorite things to cook.

Sea Salt Lea-Wilson Family.2022-05-03 ‘This beautiful book, written collectively by a whole family about their shared passion and business, celebrates the irreplaceable savoury edge of salt - in its flakiest most appetising form. And the recipes are irresistible too.’ - HUGH FEARNLEY-WHITTINGSTALL After 20 years of making award-winning Halen Mon sea salt, the Lea-Wilson family have put together a collection of recipes on how to showcase this often misunderstood and misused ingredient. Learning to season properly is what separates a good cook from a great one. It isn’t a simple case of how much is added but also when these crystals are used: at the beginning of meal prep to help sunny tomatoes sing; coating your meat just before cooking to help the salty char form and the meat stay juicy; or right at the very end, scattered over a chocolate torte to make it all the more chocolate-y. Brine, cure and pickle your way through this book, learning to use salt in new ways to make everyday food more vibrant and flavourful. From a sophisticated fennel and almond lasagne to toasted milk cookies, delicate salt marsh lamb to juicy black pepper brined corn, this book brings new techniques and a breath of fresh inspiration to your plate. With every bit as much attention paid to vegetables and sweet dishes, as well as meat and fish, and beautiful photography shot on location on the wild island of Anglesey throughout, this book celebrates the most important ingredient in your kitchen.

Vladimir Mukhin: White Rabbit Vladimir Mukhin.2022-04-26 The debut cookbook from Mukhin and his globally acclaimed White Rabbit - a magical restaurant and a sublimely talented chef whose exquisite cooking and fantastical presentation attract diners from around the world to Moscow Vladimir Mukhin is a fifth-generation chef from a small town in the Caucasus Mountains. His evocative menus at White Rabbit in Moscow are a revelation - demonstrating his innovative approach to the centuries-old cooking of his homeland. This chef monograph, the first ever to focus on high-end Russian cuisine, illuminates Mukhin's appreciation for the spectacular Russian landscape with its bounty of native ingredients, and unlocks the singular vision and recipes with which he brings his wonderland of Russian gastronomy to diners the world over.

Salt and Time Alissa Timoshkina.2019-09-15 Salt & Time will transform perceptions of the food of the former Soviet Union, and especially Siberia--the crossroads of Eastern European and Central Asian cuisine--with 100 inviting recipes adapted for modern tastes and Western kitchens, and evocative storytelling to explain and entice. Why not try the restorative Solyanka fish soup (a famous Russian hangover cure), savor the fragrant Chicken with prunes or treat yourself to some Napoleon cake. In Alissa Timoshkina's words: Often we need distance and time, both to see things better and to feel closer to them. This is certainly true of the food of my home country, Russia--or Siberia, to be exact. When I think of Siberia, I hear the sound of fresh snow crunching beneath my feet. Today, whenever I crush sea salt flakes between my fingers as I cook, I think of that sound. In this book, I feature recipes that are authentic to Siberia, classic Russian flavor combinations and my modern interpretations. You will find dishes from the pre-revolutionary era and the Soviet days, as well as contemporary approaches--revealing a cuisine that is vibrant, nourishing, exciting and above all relevant no matter the time or the place.

The No-Salt, Lowest-Sodium Cookbook Donald A. Gazzaniga.2002-07-31 Offers a collection of healthful recipes for familiar favorites, redesigned to provide the lowest sodium levels possible in food without sacrificing flavor.

Mamushka Olia Hercules.2015-10-06 The Ukrainian-born chef presents "a gorgeous love letter to the food of her homeland" with this vibrant and varied collection of recipes (SAVEUR). In *Mamushka*, Olia Hercules takes readers and home cooks on a culinary tour of Eastern Europe—from the Black Sea to Baku, Kiev to Kazakhstan. This beautifully illustrated cookbook features more than one hundred recipes for fresh, delicious, and unexpected dishes from this dynamic and often misunderstood region. Olia Hercules was born in Ukraine and lived in Cyprus for several years before moving to London and becoming a chef. In this gorgeous and deeply personal cookbook, she shares her favorite recipes from her home country with loving stories about her culinary upbringing and family traditions. "Forget what you think you know about Ukrainian food; with Olia Hercules, it's fun and colorful." —Epicurious

Tsarina Ellen Alpsten.2020-11-10 Makes Game of Thrones look like a nursery rhyme. —Daisy Goodwin, New York Times bestselling author of *The Fortune Hunter* "[Alpsten] recounts this remarkable woman's colourful life and times. —Count Nikolai Tolstoy, historian and author *Before there was Catherine the Great, there was Catherine Alexeyevna: the first woman to rule Russia in her own right.* Ellen Alpsten's rich, sweeping debut novel is the story of her rise to power. St. Petersburg, 1725. Peter the Great lies dying in his magnificent Winter Palace. The weakness and treachery of his only son has driven his father to an appalling act of cruelty and left the empire without an heir. Russia risks falling into chaos. Into the void steps the woman who has been by his side for decades: his second wife, Catherine Alexeyevna, as ambitious, ruthless and passionate as Peter himself. Born into devastating poverty, Catherine used her extraordinary beauty and shrewd intelligence to ingratiate herself with Peter's powerful generals, finally seducing the Tsar himself. But even amongst the splendor and opulence of her new life—the lavish feasts, glittering jewels, and candle-lit hours in Peter's bedchamber—she knows the peril of her position. Peter's attentions are fickle and his rages powerful; his first wife is condemned to a prison cell, her lover impaled alive in Red Square. And now Catherine faces the ultimate test: can she keep the Tsar's death a secret as she plays a lethal game to destroy her enemies and take the Crown for herself? From the sensuous pleasures of a decadent aristocracy, to the incense-filled rites of the Orthodox Church and the terror of Peter's torture chambers, the intoxicating and dangerous world of Imperial Russia is brought to vivid life. *Tsarina* is the story of one remarkable woman whose bid for power would transform the Russian Empire.

The Best Recipes in the World Mark Bittman.2009-02-25 The author of *How to Cook Everything* takes you on the culinary trip of a lifetime, featuring more than a thousand international recipes. Mark Bittman traveled the world to bring back the best recipes of home cooks from 44 countries. This bountiful collection of new, easy, and ultra-flavorful dishes will add exciting new tastes and cosmopolitan flair to your everyday

cooking and entertaining. With his million-copy bestseller *How to Cook Everything*, Mark Bittman made the difficult doable. Now he makes the exotic accessible, bringing his distinctive no-frills approach to dishes that were once considered esoteric. Bittman compellingly shows that there are many places besides Italy and France to which cooks can turn for inspiration. In addition to these favorites, he covers Spain, Portugal, Greece, Russia, Scandinavia, the Balkans, Germany, and more with easy ways to make dishes like Spanish Mushroom and Chicken Paella, Greek Roast Leg of Lamb with Thyme and Orange, Russian Borscht, and Swedish Appletorte. Plus this book is the first to emphasize European and Asian cuisines equally, with easy-to-follow recipes for favorites like Vietnamese Stir-Fried Vegetables with Nam Pla, Pad Thai, Japanese Salmon Teriyaki, Chinese Black Bean and Garlic Spareribs, and Indian Tandoori Chicken. The rest of the world isn't forgotten either. There are hundreds of recipes from North Africa, the Middle East, and Central and South America, too. Shop locally, cook globally—Mark Bittman makes it easy with:

- Hundreds of recipes that can be made ahead or prepared in under 30 minutes
- Informative sidebars and instructional drawings explain unfamiliar techniques and ingredients
- An extensive International Pantry section and much more make this an essential addition to any cook's shelf

The Best Recipes in the World will change the way you think about everyday food. It's simply like no other cookbook in the world.

[Salt & Time](#) Alissa Timoshkina.2022-10-18 NEW IN PAPERBACK! A collection of delicious modern recipes from Siberia and beyond Salt & Time will transform perceptions of the food of the former Soviet Union, and especially Siberia—the crossroads of Eastern European and Central Asian cuisine—with 100 inviting recipes adapted for modern tastes and Western kitchens, and evocative storytelling to explain and entice. Why not try the restorative Solyanka fish soup (a famous Russian hangover cure), savor the fragrant Chicken with prunes or treat yourself to some Napoleon cake. In Alissa Timoshkina's words: "Often we need distance and time, both to see things better and to feel closer to them. This is certainly true of the food of my home country, Russia—or Siberia, to be exact. When I think of Siberia, I hear the sound of fresh snow crunching beneath my feet. Today, whenever I crush sea salt flakes between my fingers as I cook, I think of that sound. In this book, I feature recipes that are authentic to Siberia, classic Russian flavor combinations and my modern interpretations. You will find dishes from the pre-revolutionary era and the Soviet days, as well as contemporary approaches—revealing a cuisine that is vibrant, nourishing, exciting and above all relevant no matter the time or the place."

Mastering the Art of Soviet Cooking Anya von Bremzen.2013-09-17 A James Beard Award-winning writer captures life under the Red socialist banner in this wildly inventive, tragicomic memoir of feasts, famines, and three generations "Delicious . . . A banquet of anecdote that brings history to life with intimacy, candor, and glorious color."—NPR's All Things Considered Born in 1963, in an era of bread shortages, Anya grew up in a communal Moscow apartment where eighteen families shared one kitchen. She sang odes to Lenin, black-marketeered Juicy Fruit gum at school, watched her father brew moonshine, and, like most Soviet citizens, longed for a taste of the mythical West. It was a life by turns absurd, naively joyous, and melancholy—and ultimately intolerable to her anti-Soviet mother, Larisa. When Anya was ten, she and Larisa fled the political repression of Brezhnev-era Russia, arriving in Philadelphia with no winter coats and no right of return. Now Anya occupies two parallel food universes: one where she writes about four-star restaurants, the other where a taste of humble kolbasa transports her back to her scarlet-blazed socialist past. To bring that past to life, Anya and her mother decide to eat and cook their way through every decade of the Soviet experience. Through these meals, and through the tales of three generations of her family, Anya tells the intimate yet epic story of life in the USSR. Wildly inventive and slyly witty, *Mastering the Art of Soviet Cooking* is that rare book that stirs our souls and our senses. ONE OF THE BEST BOOKS OF THE YEAR: The Christian Science Monitor, Publishers Weekly

Please to the Table Anya Von Bremzen,John Welchman.1990-01-01 More than 350 recipes from all fifteen republics of the Soviet Union offer samples of the country's vast diversity--from the robust foods of the Baltic states, to the delicate pilafs of Azerbaijan

The Smitten Kitchen Cookbook Deb Perelman.2012-10-30 NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. “Innovative, creative, and effortlessly funny. —Cooking Light Deb Perelman loves to cook. She isn’t a chef or a restaurant owner—she’s never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You’ll get more than three million results. Where do you start? What if you pick a recipe that’s downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you’ll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you’ll bookmark and use so often they become your own, recipes you’ll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion. Look for Deb Perelman’s latest cookbook, Smitten Kitchen Keepers!

Beyond the North Wind Darra Goldstein.2020-02-04 100 traditional yet surprisingly modern recipes from the far northern corners of Russia, featuring ingredients and dishes that young Russians are rediscovering as part of their heritage. IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE WASHINGTON POST AND FORBES “A necessary resource for food writers and for eaters, a fascinating read and good excuse to make fermented oatmeal.”—Bon Appétit Russian cookbooks tend to focus on the food that was imported from France in the nineteenth century or the impoverished food of the Soviet era. Beyond the North Wind explores the true heart of Russian food, a cuisine that celebrates whole grains, preserved and fermented foods, and straightforward but robust flavors. Recipes for a dazzling array of pickles and preserves, infused vodkas, homemade dairy products such as farmers cheese and cultured butter, puff pastry hand pies stuffed with mushrooms and fish, and seasonal vegetable soups showcase Russian foods that are organic and honest--many of them old dishes that feel new again in their elegant minimalism. Despite the country's harsh climate, this surprisingly sophisticated cuisine has an incredible depth of flavor to offer in dishes like Braised Cod with Horseradish, Roast Lamb with Kasha, Black Currant Cheesecake, and so many more. This home-style cookbook with a strong sense of place and evocative storytelling brings to life a rarely seen portrait of Russia, its people, and its palate—with 100 recipes, gorgeous photography, and essays on the little-known culinary history of this fascinating and wild part of the world.

Recipes from My Russian Grandmother's Kitchen Elena Makhonko.2014 This book helps you discover the rich and varied character of Russian cuisine in 60 traditional dishes. You can explore the distinctive tastes of Russian cooking, in a collection of authentic and delicious recipes passed down through the generations. You can learn about the culinary mix of wholesome peasant dishes and the influence of indulgent dishes from the imperial court. It features a wide variety of soups, tempting appetizers, mouthwatering fish, meat and vegetable dishes, and rich desserts, cakes and pastries.

Make It Fast, Cook It Slow Stephanie O'Dea.2009-10-13 Make It Fast, Cook It Slow is the first cookbook from Stephanie O'Dea, the extremely popular slow cooking blogger: affordable, delicious, nutritious, and gluten-free recipes to delight the entire family. In December 2007, Stephanie O'Dea made

a New Year's resolution: she'd use her slow cooker every single day for an entire year, and write about it on her very popular blog. The result: more than three million visitors, and more than 300 fabulous, easy-to-make, family-pleasing recipes, including: Breakfast Risotto Vietnamese Roast Chicken Tomatoes and Goat Cheese with Balsamic Cranberry Syrup Falafel Philly Cheesesteaks Creme Brulee -- and much more. *Make It Fast, Cook It Slow* is the perfect cookbook for easy, quick prep, inexpensive ingredients, and meals that taste like you spent hours at the stove.

Salt Block Cooking Mark Bitterman.2013-05-28 The original, bestselling book that focuses on salt block cooking, with seventy recipes designed for using this unique cooking tool. A precious mineral mined from ancient hills deep in Asia has stormed the American cooking scene. With hues ranging from rose to garnet to ice, Himalayan salt blocks offer a vessel for preparing food as stunningly visual as it is staggeringly delicious. Guided only by a hunger for flavor and an obsession with the awesome power of salt, award-winning author Mark Bitterman pioneers uncharted culinary terrain with *Salt Block Cooking*, which provides simple, modern recipes that illustrate salt block grilling, baking, serving, and more. Everyone who loves the excitement and pleasure of discovering new cooking techniques will enjoy this guide to cooking and entertaining with salt blocks. The introduction is your salt block owner's manual, with everything you need to know to purchase, use, and maintain salt blocks with confidence. The chapters that follow divide seventy recipes into six techniques: serving, warming, curing, cooking, chilling, and of course, drinking. You'll find recipes ranging from a minty watermelon and feta salad to salt-tinged walnut scones, beef fajitas served tableside, salt-cured candied strawberries, and salt-frozen Parmesan ice cream! This book is the definitive text on Himalayan salt blocks, written by the man who wrote the definitive text on salt. Enough with salting your food—now it's time to food your salt!

Kaukasis The Cookbook Olia Hercules.2017-08-10 Over 100 recipes from Georgia and beyond.

Cooking the Russian Way Gregory Plotkin,Rita Plotkin.2002-08-01 Introduces the cooking and food habits of Russia, including such recipes as beet soup or borscht, stuffed pastries or pirozhki, and beef stroganoff; also provides brief information on the geography and history of the country.

The Kingdom of Rye Darra Goldstein.2024-04-23 Celebrated food scholar Darra Goldstein takes readers on a vivid tour of history and culture through Russian cuisine. *The Kingdom of Rye* unearths the foods and flavors of the Russian land. Preeminent food studies scholar Darra Goldstein offers readers a concise, engaging, and gorgeously crafted story of Russian cuisine and culture. This story demonstrates how national identity is revealed through food--and how people know who they are by what they eat together. *The Kingdom of Rye* examines the Russians' ingenuity in overcoming hunger, a difficult climate, and a history of political hardship while deciphering Russia's social structures from within. This is a domestic history of Russian food that serves up a deeper history, demonstrating that the wooden spoon is mightier than the scepter.

Damn Delicious Rhee, Chungah.2016-09-06 The debut cookbook by the creator of the wildly popular blog *Damn Delicious* proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In *Damn Delicious*, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

Salt & Time Alissa Timoshkina.2019-03-07 'Some cookbooks take you on a journey that is as poetic as it is geographical and culinary, and *Salt & Time* is just such a one...enthusiastic, often playful, and full of encouragement to cook dishes that are invitingly unfamiliar.' - Nigella Lawson 'If anyone had to write a Russian cookbook now, it would have to be her, and her book will end up being a classic' - Olia Hercules, author of *Mamushka*

and Kaukasis 'One flick through this book...shows the region's cuisine take form in dazzling vibrancy' - Foodism Salt & Time will transform perceptions of the food of the former Soviet Union, and especially Siberia - the crossroads of Eastern European and Central Asian cuisine - with 100 inviting recipes adapted for modern tastes and Western kitchens, and evocative storytelling to explain and entice. Why not try the restorative Solyanka fish soup (a famous Russian hangover cure), savour the fragrant Chicken with prunes or treat yourself to some Napoleon cake. 'Often we need distance and time, both to see things better and to feel closer to them. This is certainly true of the food of my home country, Russia - or Siberia, to be exact. When I think of Siberia, I hear the sound of fresh snow crunching beneath my feet. Today, whenever I crush sea salt flakes between my fingers as I cook, I think of that sound. In this book I feature recipes that are authentic to Siberia, classic Russian flavour combinations and my modern interpretations. You will find dishes from the pre-revolutionary era and the Soviet days, as well as contemporary approaches - revealing a cuisine that is vibrant, nourishing, exciting and above all relevant no matter the time or the place.' - Alissa Timoshkina

Wartime Recipes Ivor Claydon,,David Notley.2020-05-01 A fascinating and nostalgic collection of over 40 wholesome recipes from the Second World War At a time of shortages and rationing, the British were challenged with providing nutritious meals daily for the family. This pocket-sized compendium of recipes is illustrated with contemporary propaganda notices, photographs and advertisements. Dishes such as Scotch Broth, Dumplings, Savoury Onions, Corned Beef Rissoles and Coconut Orange Pudding recall the ingenuity and camaraderie of those wartime days. Look out for more Pitkin Guides on the very best of British history, heritage and travel.

Summer Kitchens Olia Hercules.2020-07-14 An exploration into the culinary identity of eastern Europe through stunning food and travel photography, interspersed with stories and memories of tiny buildings called summer kitchens. In this new cookbook from award-winning author Olia Hercules, explore the diversity of Ukraine's cuisine and heritage through the alluring window of summer kitchens—small structures alongside the main house where people cook and preserve summer fruits and vegetables for the winter months. Featuring 100 superb recipes, a gorgeous collection of food and lifestyle images, and evocative personal narrative, Hercules illustrates how the region's cuisine varies as much as the landscapes, climate, and produce through her travels to the Carpathians, the Black Sea, the shores of the Danube and Dnieper, and her native land.

Thunder Cake Patricia Polacco.1997-08-25 A loud clap of thunder booms, and rattles the windows of Grandma's old farmhouse. This is Thunder Cake baking weather, calls Grandma, as she and her granddaughter hurry to gather the ingredients around the farm. A real Thunder Cake must reach the oven before the storm arrives. But the list of ingredients is long and not easy to find . . . and the storm is coming closer all the time! Reaching once again into her rich childhood experience, Patricia Polacco tells the memorable story of how her grandma--her Babushka--helped her overcome her fear of thunder when she was a little girl. Ms. Polacco's vivid memories of her grandmother's endearing answer to a child's fear, accompanied by her bright folk-art illustrations, turn a frightening thunderstorm into an adventure and ultimately . . . a celebration! Whether the first clap of thunder finds you buried under the bedcovers or happily anticipating the coming storm, Thunder Cake is a story that will bring new meaning and possibility to the excitement of a thunderstorm.

The New York Times Cooking No-Recipe Recipes Sam Sifton.2021-03-16 NATIONAL BESTSELLER • The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. ONE OF THE BEST COOKBOOKS OF THE YEAR: Vanity Fair, Time Out, Salon, Publishers Weekly You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg

Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

100% Real Sam Talbot. 2017-04-04 Celebrated chef and healthy-living expert Sam Talbot shows us how to make wildly delicious, nourishing food—using healthy, wholesome ingredients. Bursting with 100 whole-food recipes and down-to-earth advice about clean eating, this cookbook proves that eating 100% real food is an enjoyable choice you can make every day. Chef Sam Talbot's nourishing dishes are overflowing with natural flavor and free of processed ingredients, questionable additives, sweeteners, or preservatives. Packed with vibrant personality and more than 150 photos, this cookbook is a real-world guide to un-junking what we feed ourselves and our children. Sam explains how to find seasonal ingredients and offers tips on stocking your pantry with game changing ingredients, like coconut oil and chickpea flour. Many recipes are gluten-free, vegan, vegetarian, or dairy-free. Forget fat-free, low sodium, zero trans-fat, and the like—the hottest new food claim is not needing a claim at all. Eat. Real. Food.

Once Upon a Chef: Weeknight/Weekend Jennifer Segal. 2021-09-14 NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal, author of the blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

Kachka Bonnie Frumkin Morales, Deena Prichep. 2017-11-14 Celebrated Portland chef Bonnie Frumkin Morales brings her acclaimed Portland restaurant Kachka into your home kitchen with a debut cookbook enlivening Russian cuisine with an emphasis on vibrant, locally sourced ingredients. “With Kachka, Bonnie Morales has done something amazing: thoroughly update and modernize Russian cuisine while steadfastly holding to its traditions and spirit. Thank you comrade!” —Alton Brown From bright pickles to pillowy dumplings, ingenious vodka infusions to traditional homestyle dishes, and varied zakuski to satisfying sweets, Kachka the cookbook covers the vivid world of Russian cuisine. More than 100 recipes show how easy it is to eat, drink, and open your heart in Soviet-inspired style, from the celebrated restaurant that is changing how America thinks about Russian food. The recipes in this book set a communal table with nostalgic Eastern European dishes like Caucasus-inspired meatballs, Porcini Barley Soup, and Cauliflower Schnitzel, and give new and exciting twists to current food trends like pickling, fermentation, and bone broths. Kachka’s recipes and narratives show how Russia’s storied tradition of smoked fish, cultured dairy, and a shot of vodka can be celebratory, elegant, and as easy as meat and potatoes. The food is clear and inviting, rooted in the past yet not at all afraid to play around and wear its punk rock heart on its sleeve.

Salt Time Recipes From A Russian Kitchen Recipes: Bestsellers in 2023 The year 2023 has witnessed a remarkable surge in literary brilliance, with numerous captivating novels enthralling the hearts of readers worldwide. Lets delve into the realm of top-selling books, exploring the fascinating

narratives that have enthralled audiences this year. **The Must-Read : Colleen Hoover "It Ends with Us"** This touching tale of love, loss, and resilience has captivated readers with its raw and emotional exploration of domestic abuse. Hoover expertly weaves a story of hope and healing, reminding us that even in the darkest of times, the human spirit can succeed. **Salt Time Recipes From A Russian Kitchen Recipes : Taylor Jenkins Reids "The Seven Husbands of Evelyn Hugo"** This captivating historical fiction novel unravels the life of Evelyn Hugo, a Hollywood icon who defies expectations and societal norms to pursue her dreams. Reids captivating storytelling and compelling characters transport readers to a bygone era, immersing them in a world of glamour, ambition, and self-discovery. **Discover the Magic : Delia Owens "Where the Crawdads Sing"** This mesmerizing coming-of-age story follows Kya Clark, a young woman who grows up alone in the marshes of North Carolina. Owens spins a tale of resilience, survival, and the transformative power of nature, captivating readers with its evocative prose and mesmerizing setting. These bestselling novels represent just a fraction of the literary treasures that have emerged in 2023. Whether you seek tales of romance, adventure, or personal growth, the world of literature offers an abundance of compelling stories waiting to be discovered. The novel begins with Richard Papen, a bright but troubled young man, arriving at Hampden College. Richard is immediately drawn to the group of students who call themselves the Classics Club. The club is led by Henry Winter, a brilliant and charismatic young man. Henry is obsessed with Greek mythology and philosophy, and he quickly draws Richard into his world. The other members of the Classics Club are equally as fascinating. Bunny Corcoran is a wealthy and spoiled young man who is always looking for a good time. Charles Tavis is a quiet and reserved young man who is deeply in love with Henry. Camilla Macaulay is a beautiful and intelligent young woman who is drawn to the power and danger of the Classics Club. The students are all deeply in love with Morrow, and they are willing to do anything to please him. Morrow is a complex and mysterious figure, and he seems to be manipulating the students for his own purposes. As the students become more involved with Morrow, they begin to commit increasingly dangerous acts. **The Secret History** is a brilliant and thrilling novel that will keep you wondering until the very end. The novel is a cautionary tale about the dangers of obsession and the power of evil.

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