

Get ready to wow without the work. It's easy with Taste of Home Half Homemade at your side. Every sensational dish in this colorful collection uses shortcut ingredients to create from-scratch flavor, but with less prep time fewer items and foolproof results. Learn how to set the table with unbeatable dishes—that each start with packaged dough, boxed mixes, frozen items and more. Think you're too busy to bake homemade bread? Too inexperienced to pull off an eggs Benedict breakfast? Not anymore! With your copy of Taste of Home Half Homemade success is a sure bet. CHAPTERS Beautiful Brunch Dishes Party-Time Classics Shortcut Soups & Breads Easy Beef & Poultry Entrees No-Fuss Pork & Seafood Swift Sides & Salads Cookies, Bars & Brownies Short & Sweet Finales RECIPES Egg Baskets Benedict Birthday Cake Waffles Red Velvet Cinnamon Rolls 9-Layer Greek Dip Asian Pulled Pork Sandwiches Chicken Tamale Bake Garlic Salmon Linguine Italian Crumb-Crusted Beef Roast Pizza Macaroni and Cheese Layered Cornbread Salad Cheese-Filled Garlic Rolls Pesto Pull-Apart Bread Easy Tortellini Spinach Soup Nutella Cheesecake Frozen Peanut Butter and Chocolate Terrine Toffee Brownie Trifle Whoopie Cookies Slow Cooker Cherry Buckle

This book teaches the basics of creating queso blanco, fromage blanc, ricotta, feta, cheddar, gouda, Monterey jack, mozzarella, parmesan, and many other cheeses in addition to sour cream, yogurt, and butter. For anyone with a desire to start experimenting with dairy products at home, this book is the ideal starting point.

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “Terrific!”; and Michael Pollan, who cited it as a “cool kickstarter.” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

The Complete Guide to Making Cheese, Butter, and Yogurt at Home

Easy Recipes and Lessons to Make Your Own Handcrafted Cheeses

The Ultimate Guide for the Home-scale and Market Producer

Home Cheese Making

The Beginner's Guide to Cheese Making

Making and cooking with cheeses at home

Mastering Basic Cheesemaking

Stock the Crock

Just a century ago, cheese was still a relatively regional and European phenomenon, and cheese making techniques were limited by climate, geography, and equipment. But modern technology along with the recent artisanal renaissance has opened up the diverse, time-honored, and dynamic world of cheese to enthusiasts willing to take its humble fundamentals—milk, starters, coagulants, and salt—and transform them into complex edibles. Artisan Cheese Making at Home is the most ambitious and comprehensive guide to home cheese making, filled with easy-to-follow instructions for making mouthwatering cheese and dairy items. Renowned cooking instructor Mary Karlin has spent years working alongside the country's most passionate artisan cheese producers—cooking, creating, and learning the nuances of their trade. She presents her findings in this lavishly illustrated guide, which features more than eighty recipes for a diverse range of cheeses: from quick and satisfying Mascarpone and Queso Blanco to cultured products like Crème Fraîche and Yogurt to flavorful selections like Saffron-Infused Manchego, Irish-Style Cheddar, and Bloomy Blue Log Chèvre. Artisan Cheese Making at Home begins with a primer covering milks, starters, cultures, natural coagulants, and bacteria—everything the beginner needs to get started. The heart of the book is a master class in home cheese making: building basic skills with fresh cheeses like ricotta and working up to developing and aging complex mold-ripened cheeses. Also covered are techniques and equipment, including drying, pressing, and brining, as well as molds and ripening boxes. Last but not least, there is a full chapter on cooking with cheese that includes more than twenty globally-influenced recipes featuring the finished cheeses, such as Goat Cheese and Chive Fallen Soufflés with Herb-Citrus Vinaigrette and Blue Cheese, Bacon, and Pear Galette. Offering an approachable exploration of the alchemy of this extraordinary food, Artisan Cheese Making at Home proves that hand-crafting cheese is not only achievable, but also a fascinating and rewarding process.

Offers over two hundred recipes that can be made on a panini press, including options for traditional panini as well as for quesadillas, grilled salads, burgers, and other fare.

A professional cheesemonger recounts his life and career along with information on the various aspects of the cheese movement, including animal rights, co-operatives, and the politics of cheese.

How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations “How to Cook That is the most popular Australian cooking channel in all the world, and it's not hard to see why.” —PopSugar #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series How to Cook That, as she explores Crazy Sweet Creations. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you'll also: • Learn to make treats that get the whole family cooking • Create baked goods that tap into beloved pop culture trends • Impress guests with beautiful desserts Readers of dessert cookbooks like Mary Berry's Baking Bible by Mary Berry, Cake Confidence by

Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations.

The Prairie Homestead Cookbook

Simple Recipes for Heritage Cooking in Any Kitchen