

Read Free Vegan Street Food: Foodie Travels
From India To Indonesia

Vegan Street Food: Foodie Travels From India To Indonesia

The most exciting vegetable cooking in the nation is happening at Vedge, where in an elegant nineteenth-century townhouse in Philadelphia, chef-proprietors Rich Landau and Kate Jacoby serve exceptionally flavorful fare that is wowing vegans, vegetarians, and carnivores alike. Now, Landau and Jacoby share their passion for ingenious vegetable cooking. The more than 100 recipes here—such as Fingerling Potatoes with Creamy

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Worcestershire Sauce, Pho with Roasted Butternut Squash, Seared French Beans with Caper Bagna Cauda, and Eggplant Braciolo—explode with flavor but are surprisingly straightforward to prepare. At dessert, fruit takes center stage in dishes like Blueberries with Pie Crust and Lemonade Ice Cream—but vegetables can still steal the show, like in the Beetroot Pots de Crème. With more than 100 photographs, behind-the-scenes anecdotes, and useful tips throughout, Vedge is an essential cookbook that will revolutionize the way you cook and taste vegetables.

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Meatless meals revamped by the Cinnamon Snail, the vegan food truck with a cult following. What's the secret behind the Cinnamon Snail's takeover of New York City streets? In all kinds of weather, vegetarians, vegans, and omnivores alike queue up for addictive vegan cuisine from truck owner Adam Sobel. Now Adam brings his food straight to your kitchen, along with stories of the challenges of working on a food truck while still finding ways to infuse food with imagination, love, and a pinch of perspective. Street Vegan brings the energy and passion of the Cinnamon Snail's creative

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

cooking from truck to table, including:

- *Breakfasts: Fresh Fig Pancakes, Fried Dandelion Greens with Lemon Garlic Potatoes, Poached Pear-Stuffed French Toast*
- *Beverages: Vanilla Sesame Milk, Cucumber Ginger Agua Fresca, Peppermint Hot Chocolate*
- *Soups and Sandwiches: Korean Kimchi Soup, Jalapeño Corn Chowdah, Brown Sugar-Bourbon Glazed Seitan, Gochujang Burger Deluxe*
- *Veggies and Sides: Lemon-Soy Watercress, Maple-Roasted Kabocha, Horseradish Mashed Potatoes*
- *Desserts and Donuts: Roasted Mandarin-Chocolate Ganache Tart, Pine Nut Friendlies, Rum Pumpkin Chiffon Pie, Vanilla*

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

*Bourbon Crème Brûlée Donuts, Cinnamon Snails
A vibrant tour of Asia in 90 vegan recipes
When Sasha Gill went vegan, she wasn't about
to leave her family's home-cooked favorites
behind. Pad thai without fish sauce? Curry
without ghee? In East Meets Vegan, Sasha
proves that Asian cooking can be plant-
based—as well as easy, affordable, and
delicious! Here are: Veganized favorites:
Spring rolls, red bean pancakes, shiitake
ramen, mango lassis Can't-believe-it's-vegan
twists: Tandoori cauliflower “wings,”
pineapple fried rice, jackfruit biryani,
“butter chicken,” a sushi feast to feed a*

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

crowd Mix-and-match pairings: Combine leftovers for your own take on Asian fusion. Bursting with more than 100 sumptuous photographs, this is your passport to a culinary adventure—from the comfort of your kitchen.

Plant-Based Recipes with Heart and Soul Here to ring in a new era of vegan cooking is Lauren Hartmann, native Southerner, chef and founder of the food blog Rabbit and Wolves. In these 60 recipes, Lauren shows you how to make rich, buttery, decadent plant-based versions of all your favorite southern foods, so you never again have to miss out on the

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

tastes you love. With foolproof cooking methods and easy substitutions, every bite of these spot-on vegan dishes will transport you to a warm summer night, full of family, tradition and (of course) a little sweet tea. Start the day with a proper southern brunch, complete with a Giant Goopy Toffee Cinnamon Roll and Black Pepper-Chive Biscuits and "Sausage Gravy." Gather the whole family for a seriously good feast, with Cheesy Biscuit Vegetable Pot Pie, Pecan-Crusted Tofu with Mashed Sweet Potatoes and Collard Green Carbonara. Don't forget to serve them with the best southern staples, like Candied

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Jalapeño Hushpuppies, Pimento Cheese Spread and Dill Pickle Pasta Salad. Finish the meal off with a slice of Mississippi Mud Cheesecake, Berry-Peach Cornmeal Cobbler or a Red Velvet Funnel Cake. These comforting recipes perfectly capture the rich flavors of the South, all while helping you discover a delicious plant-based side of everything fried, stewed and barbecued.

Over 100 Incredible Recipes from Avant-Garde Vegan

The Best Dishes from Thailand, Japan, China and More Made Simple

200 Delicious Recipes for Plant-Based Comfort

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Food

Vegan Asian: A Cookbook

The Blue Zones Kitchen

The Korean Vegan Cookbook

Cook. Heal. Go Vegan!

Veganomicon

The Easy Way to Make Standout Protein-Packed Meals The secret to creating memorable vegan meals that are better for your body, budget and busy schedules? Beans! With 20-Minute Italian author Andrea Soranidis's easy, cost-effective and filling recipes,

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

you'll learn to transform the humble bean from a pantry staple to the key to hearty, flavorful meals. Pump up the protein with lunches like the Next-Level Mushroom Bean Burger, Spring-Perfect Socca Pizza and Smoky and Spicy Chili Sin Carne, which will keep you full and energized all day. Get dinner on the table in minutes with Creamy Edamame Pesto Pasta or Asian-Style Mixed Bean Lettuce Wraps. Indulge in comfort foods like Classic Family

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Meat(less)loaf, a Sunday Skillet Chickpea Lasagna with Butternut Squash Sauce or Creamy Cannellini Fettuccine Alfredo. Best of all, you won't taste beans—only deliciousness—in healthier desserts like Banana Bread with a Pulse Twist, Black Bean Chocolate Pudding and PB & Chickpea Chocolate Chip Cookies. Incredibly accessible, budget-friendly and satisfying, these vegan recipes will change the way you cook with and think about beans in a healthy plant-

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

based lifestyle!

The Ultimate Collection of Plant-Based Meals for Every Occasion Welcome to your new go-to resource for dependable vegan recipes, complete with more than 200 fuss-free, family-approved and downright delicious dishes. The sisters behind the popular blog and brand Six Vegan Sisters have pulled out all the stops to bring you their favorite recipes to cover every kind of cooking need you may have—from weeknight

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

dinners to date nights in, holidays and everything in between. Fall in love with flavor-packed eats like: • Cashew Tofu Sweet Potato Lasagna • Broccoli Alfredo Stuffed Shells • “Bacon” and Caramelized Onion Detroit-Style Pizza • BBQ Jackfruit Sliders • Spicy Gochujang Broccoli Wings • Coconut Panko Tofu with Peanut Sauce • Loaded Breakfast Casserole • Mom’s Banana Bread • Buttermilk Biscuits • Seitan Fried “Chicken” Nuggets with Sweet BBQ

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Dipping Sauce • Triple-Layer Cookie
Brownies • Raspberry Crumble Bars •
Cookie Dough Dip • And so much more!
You'll also learn to make affordable
staples such as vegan cheeses, sauces,
meat substitutes and more. Packed with
vibrant full-page photography, this is
the ultimate cookbook for simple yet
drool-worthy plant-based food you'll
crave all year long! *200 Recipes and
100 Full-Page Photographs*
Discover the Lighter Side of Thai Food

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Without Sacrificing Flavor Sarah Jansala, with the help of her mom, Renoo, opened the first vegetarian Thai restaurant in Portland, Oregon, to great success. Now, she is sharing her secrets with you. Her delicious plant-based (and gluten-free!) recipes allow you to enjoy your favorite Thai meals without the guilt. Jansala's 75 reimaged Thai recipes are designed to be nutritious, quick and, above all, tasty. She includes starters like Tofu

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Satay, mains like Spicy Basil Tempeh, curry sauces that you will want to make over and over again and even vegan desserts like Mango Sticky Rice. With every recipe, Sarah does more than teach you to cook amazing food— she gives you insight into the flavors, history and significance behind Thai dishes. The Jansala mother- daughter duo has squeezed all of their generational and industry knowledge into one simple guide to traditional

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Thai food.

Make Incredible Vegan Versions of Your Favorite Asian Meals If you crave vegan-friendly versions of classic Asian dishes, this will become your new favorite cookbook! Jeeca Uy, of the hit Instagram account

@TheFoodieTakesFlight, transforms traditional Southeast and East Asian cuisine into spectacular vegan renditions that are bursting with flavor. From iconic Thai dishes to

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

piping-hot Japanese fare and everything in between, Jeeca's recipes will take your palate on a delicious food trip across Asia that will keep you coming back for more. So, why order takeout when you can easily whip up a vegan version that is not only healthier but can taste even better? Find your favorites and discover new ones with recipes such as: Pad Thai Char Siu Tofu Vietnamese Mushroom Pho Singaporean Chili Tofu Chinese Lettuce Wraps Yang

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Chow Fried Rice Japanese Yakisoba Spicy Dan Dan Noodles Satay Tofu Sticks with Peanut Sauce Korean Bulgogi Mushrooms Along with vibrant photographs, Jeeca has packed this book with tips and tricks to guide any cook, vegan or not, on how best to work with tofu, how to fold dumplings, how to make vegan versions of essential sauces and so much more. This cookbook will quickly become your go-to guide for simple yet delicious vegan Asian recipes.

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

The Healthy Voyager's Global Kitchen
A Delicious Guide to Plant-Based
Cooking for Better Health and a Better
World

How to Be Vegan

Vegan YUM

100+ Life-Changing, Plant-Based
Recipes: A Cookbook

Exciting Plant-Based Meals from the
Mediterranean, East Asia, the Middle
East and More

The Best of Asian Home Cooking, Plant-

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Based and Delicious
Thai Street Food

The bestselling author of Vegan Tacos explores the magic of Mexico's regional cooking—exotic flavors that you can enjoy without leaving your kitchen. Jason's delicious recipes capture the essence of the moles of Oaxaca, the Mayan legacy of the Yucatan, the smoky chile flavors of Zacatecas, the fruit-centric Southern regions, the Spanish influence of Veracruz, and the street food of Mexico City. Recipes include: Oaxacan-Style Black Beans Potato and Drunken Bean Gorditas Chilled Avocado Soup Tofu and Tortillas in Red Salsa Creamy Green Enchiladas Mushroom Crêpes in

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Poblano Chile Sauce Flan with Apricot Preserves Muddled Sage Margarita A leading authority in vegan Mexican cooking, Jason shares the core concepts for making authentic Mexican cuisine and ties the recipes to their place in the story of Mexico. Readers will come away with a new understanding and admiration for the diversity and flavors of Mexico and be inspired to make delectable main dishes, soups, spreads, sandwiches, breads, desserts, snacks, and much more. “Any vegan interested in cooking unique Mexican dishes Must Have this book. Those not interested in making the recipes will find it a fascinating read and appreciate the research the author has undertaken to deliver a comprehensive look at Mexican cuisine.” —Vegetarians in

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Paradise

**** FROM THE BBC'S FIRST EVER VEGAN COOKERY PROGRAMME ** ** DIRTY VEGAN'S HOTLY ANTICIPATED FOLLOW-UP, DIRTY VEGAN: ANOTHER BITE, IS NOW AVAILABLE **** *From the ex presenter of the cult TV show Dirty Sanchez, Matt Pritchard, comes the BBC's first ever (and long overdue) vegan cookery programme and accompanying book. In this television tie-in, Matt shows you just how easy and cheap it can be to go vegan and how the right nutrition can help you perform better in all aspects of life. Discover more than 80 cracking recipes for proper healthy vegan food - none of this Michelin Star sh*t - such as the Full vegan pile up, Squash & shroom*

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

*momos with yuzu dip, Crispy bang-bang tofu, peanut & chilli stir-fry, Creamy peppercorn & mushroom pie and Maple, orange & chocolate baklava. In Dirty Vegan, Matt is set a challenge to create vegan food for certain groups of people with specific nutritional needs - a women's rugby team, OAPs, teenagers and emergency services (mountain rescue). He examines the science behind the ingredients, such as egg and meat alternatives, to create nutritious dishes to suit all ages, tastes and cravings. Chapters include: 1. Morning Kickstarters 2. Quick Hits & Gobfuls 3. Rabbit Food 4. Belly Warmers 5. Proper Main Munch 6. The Main's Best Mate 7. Sweet Stuff ** Praise for Dirty Vegan ** 'This book is packed with uncomplicated, delicious recipes' - BBC Good*

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Food 'Dirty Vegan's hearty, casually presented and flavour-packed recipes should find universal appeal' - Waitrose Magazine 'Vegan food is far from boring and doesn't mean you have to sacrifice your favourite indulgent treats. Which is why we'll be whipping up some of the seriously tasty dishes in Dirty Vegan' - Heat Magazine

This wide-ranging volume explores the tension between the dietary practice of veganism and the manifestation, construction, and representation of a vegan identity in today's society. Emerging in the early 21st century, vegan studies is distinct from more familiar conceptions of "animal studies," an umbrella term for a three-pronged field that gained prominence in the late 1990s and early 2000s,

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

consisting of critical animal studies, human animal studies, and posthumanism. While veganism is a consideration of these modes of inquiry, it is a decidedly different entity, an ethical delineator that for many scholars marks a complicated boundary between theoretical pursuit and lived experience. The Routledge Handbook of Vegan Studies is the must-have reference for the important topics, problems, and key debates in the subject area and is the first of its kind. Comprising over 30 chapters by a team of international contributors, this handbook is divided into five parts: History of vegan studies Vegan studies in the disciplines Theoretical intersections Contemporary media entanglements Veganism around the world These sections contextualize veganism

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

beyond its status as a dietary choice, situating veganism within broader social, ethical, legal, theoretical, and artistic discourses. This book will be essential reading for students and researchers of vegan studies, animal studies, and environmental ethics.

From chef-owner of the popular all-vegetable New York City restaurant, Dirt Candy, a cookbook of nearly 100 vegetable recipes for home cooks everywhere. Amanda Cohen does not play by the rules. Her vegetable recipes are sophisticated and daring, beloved by omnivore, vegetarian, and vegan diners alike. Dirt Candy: A Cookbook shares the secrets to making her flavorful dishes—from indulgent Stone-Ground Grits with Pickled Shiitakes and Tempura Poached Egg, to hearty

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Smoked Cauliflower and Waffles with Horseradish Cream Sauce, to playfully addictive Popcorn Pudding with Caramel Popcorn. It also details Amanda's crazy story of building a restaurant from the ground up to its success, becoming one of the most popular restaurants in New York City—all illustrated as a brilliant graphic novel. Both a great read and a source of kitchen inspiration, Dirt Candy: A Cookbook is a must-have for any home cook looking to push the boundaries of vegetable cooking.

*The Lotus and the Artichoke - Mexico!
Stories, Art, and Recipes from Across the African Diaspora
[A Cookbook]
Vegan Mexico*

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Affordable, Easy & Delicious Vegan Cooking

Black Food

The Secrets to Mastering Plant-Based Cooking

Lookbook Cookbook

Unbelievably Vegan

Best-selling author Dan Buettner debuts his first cookbook, filled with 100 longevity recipes inspired by the Blue Zones locations around the world, where people live the longest. Building on decades of research, longevity expert Dan Buettner has gathered 100 recipes inspired by the Blue Zones, home to the healthiest and happiest communities in the world. Each dish--for example, Sardinian Herbed Lentil Minestrone; Costa Rican Hearts of Palm Ceviche; Cornmeal

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Waffles from Loma Linda, California; and Okinawan Sweet Potatoes--uses ingredients and cooking methods proven to increase longevity, wellness, and mental health.

Complemented by mouthwatering photography, the recipes also include lifestyle tips (including the best times to eat dinner and proper portion sizes), all gleaned from countries as far away as Japan and as near as Blue Zones project cities in Texas. Innovative, easy to follow, and delicious, these healthy living recipes make the Blue Zones lifestyle even more attainable, thereby improving your health, extending your life, and filling your kitchen with happiness.

"The definitive guide to Thailand's diverse, vibrant street food and culture"--Provided by publisher.

"100 plant-based Mexican recipes to transform normally meat-

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

heavy dishes into vegan celebrations of family and home"-- A Lookbook of Style, A Cookbook of Easy Recipes Who says fashionistas can't enjoy delicious food? Jessica Milan, a model-turned-photographer and health-conscious foodie, brings you a lookbook of unique style and a cookbook of tasty vegan and gluten-free meals. Flip through and you will find super simple recipes for smoothies, apps, snacks, mains and treats paired with photos of real girls indulging in the finished products. You will love looking through the photos as much as you enjoy preparing and eating these amazing recipes, like Tex-Mex Potato Skins, Veggie Pad Thai, Quinoa Yam Patties and Sun-Dried Tomato Pasta Pesto. All of the recipes are vegan and completely soy- and gluten-free, using only fresh, all natural, good-for-the-body-and-the-mind ingredients,

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

so you can savor every bite with no guilt. The heart of Lookbook Cookbook is in the clean, delicious and easy-to-make recipes, but also the soul is in its message: all girls deserve to have their pancakes and eat them too. So, whether you follow a strict vegan, vegetarian or gluten-free diet, or you simply want to incorporate more healthy meals into your week, Lookbook Cookbook is your must-have source of inspiration!

100 Plates Large and Small That Redefine Vegetable Cooking

75 Easy and Delicious Plant-Based Recipes with Bold Flavors

A Culinary Adventure with Over 60 Vegan Recipes

150 Plant-Based Recipes From Around the World

Hot for Food Vegan Comfort Classics

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

100 Recipes to Live to 100

The Japanese Art and Craft of Vegan Sushi

High-Protein, Plant-Based Meals That Are Better for Your
Body, Schedule and Budget

"Want to be a globetrotting vegan foodie? This book is IT! I feel like I'm on vacation already...bon appetito!"—Kathy Freston, New York Times best-selling author of Veganist "The Healthy Voyager's Global Kitchen takes you on a scrumptious journey around the world, proving that plant-strong cuisine is not only good for you, but adventurous and tasty too!"—John Robbins, author The Food Revolution,

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Diet For A New America, and many others "A fantastic resource for anyone interested in enriching their palate, The Healthy Voyager's Global Kitchen cookbook brings you on a gourmet tour of the world, tasting each region of the globe as healthily and deliciously as possible."—Cat Cora, Iron Chef on the Food Network "The flavors and recipes in Carolyn's The Healthy Voyager's Global Kitchen will rock your taste buds. Her ability to turn international cuisine into healthy vegan fare will blow your mind and transport you across the world. Eating a plant-based diet has kept me healthy,

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

strong, and fit, and this cookbook will be a staple in my kitchen from here forward!"—Tony Horton, author of Bring It! and creator of the workout system P90X Explore a world of cuisines from the comfort of your own kitchen! If you're looking to add some tasty international inspiration to your dining table, let The Healthy Voyager's Global Kitchen be your guide. You'll be treated to 150 of the best international recipes from across the globe—all veganized for your enjoyment. From Greece's epic gyros, to hearty Colombian empanadas, to heavenly Japanese matcha green

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

tea ice cream, you'll globe-trot your way through the most flavorful plant-based fare this planet has to offer! Author Carolyn Scott-Hamilton, creator of the popular website www.healthyvoyager.com, shows you how to re-create the meals and tastes you've been dreaming of ever since that honeymoon trip to the Caribbean—or even just that last trip to your neighborhood Indian restaurant! And with gluten-free, low-glycemic, soy-free, low-fat, and raw-food notations on every recipe, everyone can join in the fun of global plant-based cuisine, no matter what special diet they're on.

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Keep things fresh and new from meal to meal and make every day an international delight with The Healthy Voyager's Global Kitchen.

A user-friendly volume by the author of *Vegan with a Vengeance* and *Vegan Cupcakes Take Over the World* contains 250 recipes that include a variety of gluten-free and tofu-free options for numerous occasions.

A beautiful, rich, and groundbreaking book exploring Black foodways within America and around the world, curated by food activist and author of *Vegetable Kingdom* Bryant Terry. ONE OF

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

THE TEN BEST COOKBOOKS OF THE YEAR: The New Yorker, San Francisco Chronicle, Boston Globe •
ONE OF THE BEST COOKBOOKS OF THE YEAR: The Washington Post, Time Out, NPR, Los Angeles Times, Food52, Glamour, New York Post, Minneapolis Star Tribune, Vice, Epicurious, Shelf Awareness, Publishers Weekly, Library Journal
“Mouthwatering, visually stunning, and intoxicating, Black Food tells a global story of creativity, endurance, and imagination that was sustained in the face of dispersal, displacement, and oppression.”—Imani Perry, Professor of African

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

American Studies at Princeton University In this stunning and deeply heartfelt tribute to Black culinary ingenuity, Bryant Terry captures the broad and divergent voices of the African Diaspora through the prism of food. With contributions from more than 100 Black cultural luminaires from around the globe, the book moves through chapters exploring parts of the Black experience, from Homeland to Migration, Spirituality to Black Future, offering delicious recipes, moving essays, and arresting artwork. As much a joyful celebration of Black culture as a cookbook, Black Food explores

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

the interweaving of food, experience, and community through original poetry and essays, including "Jollofing with Toni Morrison" by Sarah Ladipo Manyika, "Queer Intelligence" by Zoe Adjonyoh, "The Spiritual Ecology of Black Food" by Leah Penniman, and "Foodsteps in Motion" by Michael W. Twitty. The recipes are similarly expansive and generous, including sentimental favorites and fresh takes such as Crispy Cassava Skillet Cakes from Yewande Komolafe, Okra & Shrimp Purloo from Bj Dennis, Jerk Chicken Ramen from Suzanne Barr, Avocado and Mango Salad with

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Spicy Pickled Carrot and Rof Dressing from Pierre Thiam, and Sweet Potato Pie from Jenné Claiborne. Visually stunning artwork from such notables as Black Panther Party creative director Emory Douglas and artist Sarina Mantle are woven throughout, and the book includes a signature musical playlist curated by Bryant. With arresting artwork and innovative design, Black Food is a visual and spiritual feast that will satisfy any soul. Like most families, David and Luise know that the road to feeding your children isn't always a straight one. They have raised three kids while writing their

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

acclaimed vegetarian cookbooks and have experienced a fair share of food tossed on the floor and soup bowls left untouched. But they have also learned ways around this. In this book they share their passion for cooking fun, modern, wholesome meals with kids' palates in mind, but that also are interesting enough for adults to enjoy. Take your own inspiration from their quest to bring joy back to the dinner table: whip up a batch of Dino Burgers (made with spinach, quinoa, oats and peas), Spinach Waffles, or Stuffed Rainbow Tomatoes with black rice, feta, raisins and

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

cinnamon. This latest collection from will include more than 60 recipes, with 'upgrade' options for adults (top with a poached egg, add a spicy sauce, stir through extra herbs, swap in quinoa), tips on how to include the children in the preparations and methods to get them more interested in food. All of the dishes are veggie-packed, colourful, kid-friendly and simple - with most taking under 30 minutes to prepare. Featuring stunning photography and irresistible recipes, this is the cookbook families will be turning to night after night for quick and satisfying dishes everyone (hopefully) will love.

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

The Six Vegan Sisters Everyday Cookbook
Flavor-Forward Food from the Upstart New York
City Vegetarian Restaurant

Authentic Recipes, Vibrant Traditions
East Meets Vegan

Vedge

Sushi Modoki

Simple, Delicious, Gluten-free & Vegan Dishes for
Fashion Loving Foodies

Frugal Vegan

For pure pleasure, few experiences are as satisfying as a
chance to explore the world's great culinary traditions

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

and landmarks—and here, in the latest title of our popular series of illustrated travel gift books, you'll find a fabulous itinerary of foods, dishes, markets, and restaurants worth traveling far and wide to savor. On the menu is the best of the best from all over the globe: Tokyo's freshest sushi; the spiciest Creole favorites in New Orleans; the finest vintages of the great French wineries; the juiciest cuts of beef in Argentina; and much, much more. You'll sample the sophisticated dishes of fabled chefs and five-star restaurants, of course, but you'll also discover the simpler pleasures of the side-street cafés that cater to local people and the classic specialties that give each region a distinctive flavor. Every cuisine tells a unique story about its

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

countryside, climate, and culture, and in these pages you'll meet the men and women who transform nature's bounty into a thousand gustatory delights. Hundreds of appetizing full-color illustrations evoke an extraordinary range of tastes and cooking techniques; a wide selection of recipes invites you to create as well as consume; sidebars give a wealth of entertaining information about additional sites to visit as well as the cultural importance of the featured food; while lively top ten lists cover topics from chocolate factories to champagne bars, from historic food markets to wedding feasts, harvest celebrations, and festive occasions of every kind. In addition, detailed practical travel information provides all the ingredients you'll need to cook up a truly delicious

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

experience for even the most demanding of traveling gourmets.

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

reimagined, as well as poignant narrative snapshots that

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

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

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

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.

"Finally, a professionally trained chef to lead us on a journey to eat more plants in a most delicious and joyful way. I'm not fully vegan yet, but Chef Bai has really helped me see it is very possible. So buy the book, it will fast become a favorite!" - Amazon Customer, 5-Star Review

70 Amazing Recipes to Kick-Start Your Plant-Based Journey With the guidance of professional plant-based chef Bailey Ruskus, adopting a whole-food, plant-based lifestyle is full of fun and flavor. Learn to make

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

easy, nutrient-dense dishes you'll want again and again, while inviting purpose and intention into every meal. Consider this collection a gateway into the colorful and delicious plant kingdom. Each recipe is designed to teach core culinary techniques, so you can become confident and creative in the kitchen. Comforting classics—think pizza, falafel, tacos and curry—get a vibrant vegan makeover, ensuring tasty alternatives for any craving. Savor Spaghetti Alfredo in an indulgent sauce that won't weigh you down; experience better-than-takeout Miso-Mushroom Ramen, low in sodium but big on umami; or dig into a chocolate-studded oatmeal cookie, packed with good-for-you ingredients. Fridge staples are made healthier and cheaper with essentials

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

like Not Your Mama's Salted Butter, Herbed Creamy Feta and Cashew-Hemp Milk. To encourage holistic healing from the inside out, most of Bailey's recipes are gluten-free and all are free of refined sugars. Whether it's a quick garden bowl or slow-simmered chili, these dishes are fuss-free and seriously nourishing. Let Bailey lead the way as you embrace Earth's abundance, cook consciously and feel better than ever. *70 Recipes & 70 Full-Page Photographs*

Take a Journey With the Best Vegan Recipes the World Has to Offer! Kirsten Kaminski, creator of The Tasty K and vegan travel aficionado, is here to take you on a voyage through incredible plant-based versions of her favorite international recipes, all from the comfort of your

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

own home. And with helpful tips and tricks for traveling as a vegan, you'll never go hungry on any of your future globe-trotting adventures. Whip up a feast for your guests with a mezze platter inspired by Kirsten's memories of many warm nights spent in cozy Greek taverns, or indulge in a smooth and rich Lentil Moussaka, featuring a homemade béchamel sauce based on a favorite recipe from her time living in Cyprus. Discover the plant-based way to make sabich (complete with a vegan "egg") through a recipe that mimics the creamy, silken version she came to love while living in Tel Aviv. Fall head over heels for matcha, just as Kirsten did during her travels in Japan, as you luxuriate in totally dairy-free Matcha Ice Cream. And be transported to the

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

sunny streets of Mexico as you bite into the tender, street-style Elotes that call back to her high school years. With this exciting cookbook, you'll eat your way through the Mediterranean, Middle East, Asia and Latin America, all without compromising flavor or your vegan diet. So take a bite, take a journey and let The Traveling Vegan Cookbook be your guide to showstopping deliciousness from around the world.

Comfort food inspired by adventure

Recipes and Dispatches from The Cinnamon Snail Food Truck: A Cookbook

Viva Vegan!

Around the World in 80 Food Trucks

Tips, Tricks, and Strategies for Cruelty-Free Eating,

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Living, Dating, Travel, Decorating, and More

Dirt Candy: A Cookbook

101 Recipes to Feed Your Face [A Cookbook]

Plant-based Burgers

Presents a useful introduction to the vegan lifestyle, with tips and tricks to employ in all parts of life, and includes fifty recipes with common ingredients and straightforward instructions for plant-based meals.

As coauthor of the phenomenally successful cookbooks *Veganomicon* and *Vegan Cupcakes Take Over the World*, Terry Hope Romero has long been one of the most popular vegan chefs around. Now, in her first solo cookbook, *Romero*

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

opens the world of Latin flavor to vegans and foodies alike. Viva Vegan! expands the palates of anyone looking for a way to add fresh, seasonal ingredients and authentic spice to their meals without relying on animal products. A proud Venezuelan-American, Romero's enthusiasm for her culture shines through every recipe. Viva Vegan! covers every aspect of Latin cooking across the Americas: refreshing bebidas (drinks), vibrant ensaladas, hearty empanadas, nourishing stews, and one-dish wonders. Learn the basics - how to make the perfect tamale, salsa to complement any dish, and beans from scratch - plus special

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

treats like flan, churros, and more. Complete with gorgeous color photos, Viva Vegan! is the ultimate guide to authentic and inspired new Latin cuisine.

Modoki: a Japanese words that means "to mimic" Sushi Modoki: Authentic vegan sushi that tastes—and looks—just like the real thing! No food is more iconically Japanese than sushi. But as any vegan or vegetarian knows, there's only so many cucumber rolls a person can eat! Enter Sushi Modoki—amazing, all-vegan recreations of classic sushi rolls and bites. At the hands of vegan innovator iina, a cooking instructor in her native Japan, tomatoes

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

transform into “fatty tuna,” mushrooms into “scallops,” and carrots into “salmon”—with mind-boggling results. Clear, step-by-step instructions show you how to make five different styles of sushi with all-natural, whole ingredients—and assemble elegant plates bursting with color and crunch: Nigiri: “fish” over rice Maki: sushi rolls Chirashi: scattered sushi bowls Inari: fried tofu stuffed with “fish” and rice Oshi: pressed sushi Plus, you’ll find the full range of traditional sides: salads, soups, sauces, pickled vegetables, and hot and cold drinks. Sushi Modoki is the ultimate guide to becoming a vegan sushi master—with over 50

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

recipes to “wow” vegans and sushi-lovers alike. Winner of the Best Book Award in the PETA Vegan Food Awards 2016. Jackie and her family ate their way around Asia, sampling streetfood and jotting menu ideas on the back of napkins. Inspired by the food cultures she embraced on her travels, Jackie has brought new life to healthy, meat- and dairy-free food, inspired by the sheer quantity of vegan food on offer in Asia. Dotted with personal anecdotes from her travels, family photos and fascinating local information, Jackie takes us from India to Indonesia on a journey of tastes and textures, via Sri Lanka, Thailand, Vietnam, Laos and

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Malaysia. Recipes includes classic dishes that we might be already familiar with, such as Simple Sri Lankan Dal or Cauliflower and Kale Pakora, as well as regional specialities such as Oothapam (vegetable crumpets from South India) or Tahu Campur (Javanese fried tofu with cassava cakes). Street food is a central part of life in Asia. It brings families and communities together from breakfast to dinner, through all the scrumptious snacks along the way. With this book, you can bring this inspirational approach to feeding your family into your own kitchen, whipping up flavourful and wholesome bites. Celebrate vegan food in all its glory,

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

without compromising on flavour or protein, or trying to makes substitutions for meat or fish. That is the beauty of this collection of Asian streetfood - it is simply delicious, and it just so happens to be vegan.

Delicious Down-Home Recipes for Your Plant-Based Diet

Dirty Vegan

The Joyful Environmentalist

Foolproof Plant-Based Recipes for Breakfast, Lunch, Dinner, and In-Between

Reflections and Recipes from Omma's Kitchen

Vegan 100

The Vegan Bean Cookbook

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Southern Vegan

Live a healthy vegan lifestyle without breaking the bank with these 99 affordable and delicious plant-based recipes. Frugal Vegan teaches you how to avoid pricey perishables and special ingredients, and still enjoy nutritious, exciting food at every meal. Learn the tips and tricks to creating plant-based cuisine on a budget and fill yourself up with a delicious feast. Katie Koteen and Kate Kasbee are your guides to changing up your vegan cooking routine using less expensive ingredients. There's a meal idea for every time of day, whether it's a hearty breakfast of Pineapple Scones or Biscuits and Gravy; a Backyard BBQ Bowl or Crunchy Thai Salad for

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

lunch; or Beer Battered Avocado and Black Bean Tacos, Mushroom Stroganoff or Chickpea Curry for dinner. Host movie night with a delicious snack like Salted Peanut Butter Popcorn, or indulge in Chocolate Coconut Cream Puffs for dessert. With practical tips and approachable recipes, Frugal Vegan will help you create stunning plant-based meals that'll not only save you money, but save you time in the kitchen, too.

A fun and irreverent take on vegan comfort food that's saucy, sweet, sassy, 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

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

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.

NATIONAL BESTSELLER • 100+ big, bold, sock-you-sideways plant-based vegan recipes from the

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

breakout star of The Game Changers “Charity is taking a practical approach to a plant-based diet. . . . She provides support and encouragement as she guides you through this exploration.”—Venus Williams, from the foreword ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Delish, Food52 Whether you’re new to plant-based eating or already a convert, when you cook vegan with Charity Morgan, private chef to elite athletes and rock stars, you may be leaving out the meat, dairy, and eggs, but you won’t be missing out on the flavor and indulgence of all your favorite comfort foods. In her highly anticipated first cookbook, Charity lays out a plan for anyone who wants to eat less meat—whether

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

they are looking to go completely vegan or just be a little bit more meat-free. Pulling inspiration from her Puerto Rican and Creole heritage as well as from the American South, where she lives with her family, Charity's recipes are full of flavor. Think Smoky Jambalaya; hearty Jerk-Spiced Lentils with Coconut Rice & Mango Salsa; Jalapeño-Bae'con Corn Cakes with Chili-Lime Maple Syrup; and a molten, decadent Salted Caramel Apple Crisp. Unbelievably Vegan offers more than 100 recipes for living a meat-free life without giving up your favorite comfort foods. Charity guides readers on how to use oyster mushrooms to stand in for chicken and how to spice walnuts to taste like chorizo! She proves that vegan

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

food can be fun, filling, healthy, and above all else unbelievably delicious.

Gibbs Smith, Publisher offers this second edition of our bestselling groundbreaking vegetarian and vegan guidebook series. New York City specific, this guidebook provides everything that a vegetarian or vegan diner needs to know to enjoy a meal out:

The Routledge Handbook of Vegan Studies

Proper Banging Vegan Food

Vegan for Everybody

Vegan Thai Kitchen

Provecho

How to Practise without Preaching

Veg Out! New York City

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

Street Vegan

We've taken to the streets to bring you 80 fast, fresh and mouthwatering recipes from the most exciting chefs on four wheels. From sea bass ceviche and Lebanese msakhan to American peach cake, discover how to cook some of the world's most crowd-pleasing dishes, meet the chefs and hear the stories behind their passion projects.

Tempted to try your hand at vegan food but don't know where to start? Or even

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

just to make meat-free Monday a regular thing? Long gone are the days of vegan food being dull and worthy: Vegan 100 is bold, vibrant and gorgeous. Going vegan was the best decision Gaz Oakley ever made. Gaz, aka Avant-Garde Vegan, was once a meat eater and often didn't feel well. Overnight, he decided to go vegan for the health benefits, for his love of animals and to do his part in looking after the planet. He found that, as a trained chef, it was surprisingly easy to

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

get big tastes and colours into vegan dishes without compromise, and he also noticed an improvement in the way he felt. The emphasis in Gaz's 100 amazing vegan recipes is first and foremost on FLAVOUR. From Kentucky Fried Chick'n and Fillet "Steak" Wellington to Chocolate Tart and Summer Berry Mousse Cake, it's all incredible-tasting food that just happens to be vegan. Delectable, beautiful and packed with dishes that are good for you, this is like

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

no other vegan cookbook.

75 satisfying plant-based recipes for comfort food from around the world. A food-lover and keen traveler, Jackie Kearney became a favorite MasterChef UK finalist in 2011 thanks to her creative approach to vegetarian and vegan cooking that took inspiration from all over the world. However, if there is one thing that she loves to cook most, it is those comfort food classics that can satisfy any hunger pangs—and in this

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

collection of vegan recipes, she shows how easy it is to do that as part of a plant-based diet. She begins with flavors from her childhood in No Place Like Home, featuring recipes such as Root Vegetable Rosti with Home-made Beans and Smoky Tempeh, and Savoy-wrapped Quinoa Roast. European Summers follows with a selection of relaxed dishes like Campfire Risotto with Asparagus and Lemon, French Onion Soup with Cashew Cheese Croutons, and Roasted Eggplant Lasagne

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

with Puy Lentils. Jackie is renowned for her love of Asian flavors, so the next chapter, Asian Comfort, is where her passion really shines. Try Beet and Watercress Samosas with Pear Chutney, Shami Kebab served in a fluffy white naan, or the classic South-east Asian soup Singaporean Laksa. For dessert, a Chai-spiced Rice Dessert with Ginger Cookies is the perfect winter warmer. In the final chapter, Americana, she takes the reader on a tour of the United States

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

where some of the world's favorite comfort foods were born. Who can resist Crispy Fried Green Tomatoes with Spicy Ranch-style Dressing or Buffalo-style Eggplant Wings? Inspiration comes from across the continent, with a vegan take on the classic NYC deli sandwich Reuben's Revenge to a hearty Texan Scramble Breakfast Burrito, as well as those best-loved sweet treats such as Raspberry and Cacao 'Cheesecake' and Portland Maple Crème Donuts. With a

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

guide to the vegan storecupboard and some basic recipes for Easy Vegan Mayo, Cashew Cream, Flax Eggs, and Almond Ricotta, this is the essential book for all those looking for deliciously satisfying plant-based food.

Vegan fast-food is here to stay and never tasted so good with these stunningly inventive recipes for plant-based burgers, dogs, subs, wings and much more! While traditional butchers might be disappearing from the high street there's

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

a new breed ready to slice a different kind of meat - made from plants! So-called 'vegetarian butchers' are creating food that mimics meat and offering convincing substitutes that look, feel and even taste like the real thing. Mock meat, of course, is nothing new. Burger patties made from soy-based protein and wheat gluten have been around since the 1960s but now vegetables, nuts, pulses and grains are in on the act and taking vegan substitutes for all our fast food favourites

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

***to a whole new level! But why buy over-processed and over-packaged meat-free products from supermarkets when you can make healthier, cheaper and equally delicious meat-free fast fixes at home? Prepare to be wowed by recipes for Easiest Vegan Burger Recipe Ever with Beet Ketchup, Hell Yeah Chilli Dogs, Baby Got No Beef Burrito, KFC-style Chkn Burger and even Tofish & Chips. The Traveling Vegan Cookbook
Vegan Street Food***

Read Free Vegan Street Food: Foodie Travels
From India To Indonesia

***Food Journeys of a Lifetime
The Ultimate Vegan Cookbook
Soul-Satisfying Regional Recipes from
Tamales to Tostadas
100 Vegan Mexican Recipes to Celebrate
Culture and Community [a Cookbook]
Simple Vegetarian Family Recipes
My Vegan Travels
75 Vegan Recipes That Will Blow Your Mind Megan Sadd
has spent nearly her entire life studying plant-based
cuisine to discover the best, most satisfying and
delicious ways of cooking vegan food. In this cookbook,***

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

she shares all of her secrets. We've got comfort foods—hello Crispy Southern Chickpea Sandwiches and Meat Lover's BBQ Pulled Jackfruit with Avocado Slaw. We've got masterpieces, like Spring Linguine with King Oyster Scallops, where every bite will have you saying, "Yuumm!" And best of all, a whole chapter is dedicated to Megan's signature cheeses and meals stuffed with ooey-goey cheesy goodness. Just wait till you try her Smoky Gouda Melt, Pesto Mac 'n' Cheese or Roasted Vegetable Romanesco Lasagna—you'll think you've died and gone to foodie heaven. Besides a huge variety of weeknight-friendly meals and Megan's stunning photography with every recipe, each chapter begins with beautiful illustrated reference pages to help you master

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

plant-based cooking. This is more than a great recipe book. It's an inspiring and instructive ode to flavor that will revolutionize the way you cook.

The feel-good book of the year for everyone who loves our planet and is looking for solutions. Fast, funny and inspiring, too. "This is the joy we need in our lives." - George Monbiot. "This book, practical and realistic as well as visionary, will keep that positive message before the reader's eyes. Joy is after all one of the best motivations we can have for change." - Dr Rowan Williams. Finally! A book about saving our planet that is fast, funny and inspiring too. Written in short chapters for busy people, Isabel doesn't bother with an examination of the problem but gets right on with the

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

solutions. Her aim: to look for every single way we can take care of the planet; how we live and work, travel, shop, eat, drink, dress, vote, play, volunteer, bank - everything. And to do this wholeheartedly, energetically and joyfully. Beginning with losing her cool in a restaurant that will only provide plastic cutlery, Isabel journeys through native tree planting in the Highlands of Scotland, playing Samba drums with Extinction Rebellion, interviewing in person the people that supply her energy and food - through every solution she can find - until both narrator and reader are fully equipped to be part of the pollution solution. "She gave my spirit a lift and my feet somewhere to stand." - Sir Mark Rylance America's Test Kitchen decodes and demystifies vegan

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

cooking so you can reap its many benefits. Avoid the pitfalls of bland food, lack of variety, and overprocessed ingredients with approachable, fresh, vibrant recipes. Can vegan cooking be flavorful? Satisfying? Easy to make? Through rigorous testing on the science of vegan cooking, America's Test Kitchen addresses these questions head-on, finding great-tasting and filling vegan protein options, cooking without dairy, preparing different whole grains and vegetables, and even baking. Reimagine mealtime by celebrating vegetables at the center of the plate and in salads and grain bowls. Take a new look at comfort foods with a surprisingly rich and creamy lasagna or hearty burger with all the fixings. Bake the perfect chewy chocolate chip cookie or a layer cake

Read Free Vegan Street Food: Foodie Travels From India To Indonesia

that stands tall for any celebration. With more than 200 rigorously-tested vibrant recipes, this cookbook has something satisfying for everyone--the committed vegan or simply those looking to freshen up their cooking.
500 Extraordinary Places to Eat Around the Globe
Foodie travels from India to Indonesia
Little Green Kitchen