

Veganomicon: The Ultimate Vegan Cookbook

Bacon. It's crispy, salty, smoky, sweet . . . and totally irresistible. Renowned food writer James Villas offers 168 intriguing ways to savor the flavor of everyone's favorite meat, ranging across America and around the globe. You'll find familiar favorites like Spaghetti alla Carbonara and Cobb Salad as well as more exotic but equally delectable fare, such as California Hangtown Fry and Portuguese Egg and Bacon pudding. Illustrated with beautiful color photographs throughout and featuring sources for today's best artisanal and international bacon, The Bacon Cookbook is your guide to a world of bacon possibilities and pleasures.

America's Test Kitchen decodes and demystifies vegan 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 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.

Recipes that build your skills—from easy-peasy pasta to more challenging sautés and baked dishes—from the bestselling author of Veganomicon. Isa Moskowitz learned to cook from cookbooks, recipe by recipe. And after a few decades of writing her own cookbooks, she knows what the people want: easy-to-follow instructions and accessible ingredients. I Can Cook Vegan is for cooks of all stripes: The Just-Born, Brand New Cook The Tried-and-True Seasoned Cook Who Is Tofu-Curious The Busy Weeknight Pantry Cook (this is everyone) The Farmers' Market Junkie Who Looks at All the Pretty Colors The Reluctant Parent to the Vegan Child For Anyone Doing Vegan for the Animals For Anyone Doing Vegan for the Health Each chapter is a building block to becoming a better, more competent cook. The book teaches readers to cook the way someone might learn a new instrument: master a couple of chords, and then start to put them together to form songs. Each chapter starts with a fresh mission, and readers will cook their way through pastas, salads, sandwiches, bowls, sautés, sheet-pan suppers, and sweets—more than 125 recipes!—until they are ultimately the Best Cook Imaginable. “The recipes in here are simple and streamlined. Perfect for those days when you just want something plain, simple, and still satisfying. Perfect when you want a recipe that you know is going to turn out first time.” —Coastal Vegans

Busy vegans, rejoice! award-winning husband and wife chefs/authors Reinfeld and Murray present 150 delicious, easy-to-prepare recipes for everyday vegan cooking -- all dishes that can be prepared in a half-hour. Sections include The Lighter Side of Life: Smoothies & Satiating Beverages; Snacks, Pick Me Ups & Kids' Favorites; Lunches: Wraps, Rolls, Bowls, and More; Extraordinary Salads; Sumptuous Soups; Small Plates: Appetizers, Side Dishes, Light Dinners; Wholesome Suppers; Guilt-Free Comfort Food: Healthy Translations of Old Stand-bys; and Divine Desserts. The 30-Minute Vegan also provides at-a-glance cooking charts, kids' favorite dishes, and exciting menu suggestions for every occasion -- making this an essential cookbook for busy vegans who want to enjoy delicious, healthful, whole-foods vegan fare every day.

Isa Does It

Clean Food

Amazingly Easy, Wildly Delicious Vegan Recipes for Every Day of the Week

Vegan Cookies Invade Your Cookie Jar

Viva Vegan!

Evolving Vegan

Food52 Vegan

Combining the winning elements of proven training approaches, motivational stories, and innovative recipes, No Meat Athlete is a unique guidebook, healthy-living cookbook, and nutrition primer for the beginner, every day, and serious athlete who wants to live a meatless lifestyle. Author and popular blogger, Matt Frazier, will show you that there are many benefits to embracing a meat-free athletic lifestyle, including: - Weight loss, which often leads to increased speed- Easier digestion and faster recovery after workouts- Improved energy levels to help with not just athletic performance but your day-to-day life - Reduced impact on the planet Whatever your motivation for choosing a meat-free lifestyle, this book will take you through everything you need to know to apply your lifestyle to your training. Matt Frazier provides practical advice and tips on how to transition to a plant-based diet while getting all the nutrition you need; uses the power of habit to make those changes last; and offers up menu plans for high performance, endurance, and recovery. Once you've mastered the basics, Matt delivers a training manual of his own design for runners of all abilities and ambitions. The manual provides training plans for common race distances and shows runners how to create healthy habits, improve performance, and avoid injuries. No Meat Athlete will take you from the start to finish line, giving you encouraging tips, tricks, and advice along the way.

Lauren Ulm is a vegan cook whose star is on the rise. She hosts a popular blog that is read by more than 30,000 a day. She's a 2008 Veggie Awards winner from VegNews magazine who has been featured on The Martha Stewart Show, AOL, and the hippest sites on the web, including BoingBoing.net and Etsy.com. Now she delights her blog fans, as well as millions of vegetarian and vegan enthusiasts, with this sophisticated four-color cookbook filled with original and the most beloved meals from her blog. From appetizers to

desserts, breakfasts to dinners, as well as holiday- and company-worthy fare, Ulm proves that vegan food doesn't have to be bland food. It's her love (okay, her obsession!) of making vegan foods exciting that is evident in her creations—recipes that are as artistic as they are quirky. With 90 percent of her ingredients available at any grocery store, her recipes are doable for the average person, and range from comfort-food staples like whoopee pies, macaroni, and blueberry cobbler, to foods with a sophisticated flair like mojito cupcakes, daikon noodle salad, and flaky pizza purse tapas appetizers. Stunning photographs and step-by-step instructions make Vegan Yum Yum an essential resource for any vegan kitchen.

Presents more than two hundred vegan recipes organized by produce available in spring, summer, fall, and winter.

This book introduces a world of delicious choices to the millions of Americans who are vegans, vegetarians looking to move away from dairy, or non-vegetarians who have food sensitivities. 400 recipes. 125 illustrations.

91 Vegan Recipes That Will Blow Your Meat-Loving Mind

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

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

80 Easy and Delicious Plant-Based Recipes That You Can Make in Half the Time

Entertaining for Absolutely Every Occasion

The Superfun Times Vegan Holiday Cookbook

Vegan with a Vengeance, 10th Anniversary Edition

Vegan powerhouses Isa Chandra Moskowitz and Terry Romero update their beloved cookbook with 25 new dishes, revisions throughout for more than 250 recipes, stunning color photos, and tips for making your kitchen a vegan paradise. Who knew vegetables could taste so good! Vegan powerhouses Isa Chandra Moskowitz and Terry Romero bring a brand new edition of this beloved vegan cookbook to celebrate its 10th anniversary. You'll find 25 new dishes and updates throughout for more than 250 recipes (everything from basics to desserts), stunning color photos, and tips for making your kitchen a vegan paradise. All the recipes in Veganomicon have been thoroughly kitchen-tested to ensure user-friendliness and amazing results. Veganomicon also includes meals for all occasions and soy-free, gluten-free, and low-fat options, plus quick recipes that make dinner a snap.

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

Delicious ethnic food at home with this easy-to-follow vegan deli cookbook * From the author of Vegan Vittles and The Uncheese Cookbook * Includes sections on: Pickled & Marinated Vegetables, Vegetable Salads, Bean & Tofu Salads, Potato & Pasta Salads, and Grain * Also includes exciting chapters on: Spreads, Soups, Dressings, Hot Specialties and Fruit Dishes From one of the most recognized and innovative vegan cooks, a collection of recipes to make your mouth water and your tummy tingle with delight. With the Vegan Deli cookbook, you will have delicious ethnic delicatessen fare at your fingertips in your very own home.

In Dr. Neal Barnard's Get Healthy, Go Vegan Cookbook, the country's leading diabetes team weighs in on America's hottest dietary trend. The cookbook is based on a landmark two-year study conducted by Dr. Barnard, which showed that a vegan diet more effectively controls type 2 diabetes. In fact, it's also beneficial for weight loss, the reversal of heart disease, and the improvement of many other conditions. Dr. Barnard and nutritionist Robyn Webb now offer easy, delicious meals to improve your health. Featuring 125 flavorful recipes, readers will find all-occasion dishes that use familiar ingredients and require minimal effort. All recipes are free of animal products, low in fat, and contain a low-to-moderate glycemic index. Barnard and Webb explain how diet changes can have such dramatic health effects and provide simple ways to get started. With convenient menus, scientifically proven advice, and inspiring stories from real people who have used Barnard's recommendations to turn their health around, there's no better cookbook to help you eat well and feel great.

The Vegan Stoner Cookbook

Eat Plants, B*tch

Protein Ninja

100 Cutting-Edge, Ultra-Hearty, Easy-to-Make Salads You Don't Have to Be Vegan to Love

The Bacon Cookbook

400 Irresistible Recipes With Fantastic Flavors from Home and Around the World

Vegan Deli

From actor and avid traveler Mena Massoud comes a collection of diverse, delicious, and accessible vegan recipes inspired from dishes all over the world, perfect for the aspiring vegan! It's safe to say that veganism is no

longer just a trend. Lifelong vegans, part-time vegans, and the vegan curious are a diverse and eclectic group of people from all walks of life and backgrounds, and yet, there's very little out there in mainstream media that reflects this new reality. The Evolving Vegan cookbook celebrates both flavors and stories from a wide array of plant-based eateries all across North America, proving that a plant-friendly diet is truly accessible to all! Some of the recipes you will learn to make include: -Sausage Shakshuka in a Skillet from the restaurant Chickpea in Vancouver -Young Coconut Ceviche from the restaurant Rosalinda in Toronto -BBQ Pulled "Pork" Jackfruit Sandwiches from the Butcher's Son in Oakland, CA -Indian Tofu Curry from The Sudra in Portland, OR -Boston Cream Pie-Cake from Veggie Galaxy in Cambridge, MA -Plus authentic Egyptian dishes from Mena's mother, and many from Mena's own SoCal home kitchen Come travel with Mena to meet Cyrus Ichiza from Ichiza Kitchen in Portland, whose Taiwanese mother inspired him to share his Southeast Asian roots through authentically flavorful vegan dishes. Get a behind-the-scenes peek at the secrets of San Francisco's Peña Pachamama, a Bolivian plant-based restaurant that serves national dishes like pique macho and aji de fideo. Containing recipes from many different countries and cultures, and including helpful tips for lifelong vegans or flexitarians looking to expand their repertoire of vegan dishes, Evolving Vegan takes you on a food-based road trip to explore the vibrancy of veganism across North America.

Make your own real, non-dairy cheese at home — traditional methods for making plant-based cheese As plant-based, dairy-free diets continue to expand in popularity for health and ethical reasons, cheese often becomes the "last hurdle." Much of what passes for non-dairy "cheese" lacks the quality and depth of authentic, cultured cheese. Yet for aspiring DIY plant-based cheesemakers, much of the knowledge of this new craft is scattered in isolated kitchens, and there's no real reliable guidance to what works, what doesn't, and why, when making real, cultured plant-based cheese. This book aims to change all that and bring this new craft into the kitchens of the world. Written by a pioneering plant-based cheesemaker who draws deep from the well of experience, The Art of Plant-based Cheesemaking is a clear, highly practical guide that extends traditional cheesemaking methods into the realm of plant-based media as a substitute for dairy. Coverage includes: Understanding culturing and fermentation Essential ingredients and equipment for crafting plant-based cheese Plant and nut-based media and how to make them How to create and train plant-based cultures Delicious recipes for quick cheeses Advanced recipes for cultured and aged cheeses Resources for sourcing equipment and cultures. Packed with step-by-step recipes, straightforward processes, and encouraging experimentation, this book makes plant-based cheesemaking accessible for beginners and serious foodies alike. Simply everything you need to make delicious non-dairy cheese right at home. Karen McAthy is Executive Chef of Zend Conscious Lounge and Chef and Founder of Blue Heron Creamery in Vancouver, BC, which creates and supplies authentic cultured plant-based cheeses to restaurants, retail outlets, and private customers.

More Vegan. More Vengeance. More Fizzle. Ten years ago a young Brooklyn chef was making a name for herself by dishing up amazing vegan meals—no fuss, no b.s., just easy, cheap, delicious food. Several books later, the punk rock priestess of all things tasty and animal-free returns to her roots—and we're not just talking tubers. The book that started it all is back, with new recipes, ways to make those awesome favorites even awesome-r, more in-the-kitchen tips with Fizzle—and full-color photos of those amazing dishes throughout.

Recipes, tips, and strategies for easy, delicious vegan meals every day of the week, from America's bestselling vegan cookbook author. How does Isa Chandra Moskowitz make flavorful and satisfying vegan meals from scratch every day, often in 30 minutes or less? It's easy! In Isa Does It, the beloved cookbook author shares 150 new recipes to make weeknight cooking a snap. Mouthwatering recipes like Sweet Potato Red Curry with Rice and Purple Kale, Bistro Beet Burgers, and Summer Seitan Saute with Cilantro and Lime illustrate how simple and satisfying meat-free food can be. The recipes are supermarket friendly and respect how busy most readers are. From skilled vegan chefs, to those new to the vegan pantry, or just cooks looking for some fresh ideas, Isa's unfussy recipes and quirky commentary will make everyone's time in the kitchen fun and productive.

Unbelievably Vegan

Vegan Yum Yum

Salad Samurai

The Art of Making Your Own Staples [A Cookbook]

Power through Your Day with 100 Hearty Plant-Based Recipes that Pack a Protein Punch

I Can Cook Vegan

60 Vegetable-Driven Recipes for Any Kitchen [A Cookbook]

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

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

Forget everything you've heard about health-conscious baking. Simply, BabyCakes is your key to an enlightened, indulgent, sweets-filled future. This is important news not only for parents whose children have allergies, for vegans, and for others who struggle with food sensitivities, but also for all you sugar-loving traditionalists. The recipes in these pages prove that there is a healthy alternative to recklessly made desserts, one that doesn't sacrifice taste or texture. Having experimented endlessly with alternative, health-conscious sweeteners, flours, and thickeners, Erin McKenna, the proprietress of beloved bakery BabyCakes NYC, developed these recipes—most are gluten-free, all are without refined sugar—in hopes of combating her own wheat, dairy, and sugar sensitivities. In BabyCakes, she shares detailed information about the ingredients she uses (coconut flour, xanthan gum, and agave nectar, for example) and how to substitute them properly for common ones—all the while guiding you safely through techniques she's spent years perfecting. When BabyCakes NYC opened on Manhattan's Lower East Side in 2005, it helped propel the gluten-free and vegan baking movement into a new stratosphere. Suddenly there was a destination for those with wheat allergies and other dietary restrictions—and, soon enough, celebrities and dessert lovers of every kind—to indulge freely in delectable muffins and teacakes, brownies and cookies, pies and cobblers. Enclosed within these pages are all the "secrets" you'll need to bring the greatness of BabyCakes NYC into your own home as well as raves and recommendations from devotees such as Natalie Portman, Jason Schwartzman, Mary-Louise Parker, Zooey Deschanel, and Pamela Anderson. For confectionists of all kinds, delicious alternatives lie within: Red Velvet Cupcakes, Chocolate Shortbread Scones with Caramelized Bananas, Strawberry Shortcake, and BabyCakes NYC's celebrated frosting (so delicious it has fans tipping back frosting shots!), to name just a few. Finally, Erin's blissful desserts are yours for the baking!

Discover the Way of the Salad Award-winning chef and Veganomicon coauthor Terry Hope Romero knows her veggies. In Salad Samurai, she's back to teach you the way of the veggie warrior, rescuing salads from their bland, boring reputation and "side" status with more than 100 vibrant, filling entrees. This is your guide to real salad bushido: a hearty base, a zesty dressing, and loads of seriously tasty toppings. Based on whole food ingredients and seasonal produce, these versatile meatless, dairy-free dishes are organized by season for a full year of memorable meals (yes, salad can rock even the coldest days of winter). Dig in to: Spring Herb Salad with Maple Orange Tempeh Deviled Kale Caesar Salad Seared Garlic Chickpeas, Spinach, and Farro Seitan Steak Salad with Green Peppercorn Dressing Herbed Pea Ricotta, Tomatoes, and Basil Mushroom, Barley, and Brussels Harvest Bowl Tempeh Rubenesque Salad Pomegranate Quinoa Holiday Tabouli Seitan Bacon Wedge Salad and many more! With designations for gluten-free and raw-ready options and recipes that are work-friendly, weeknight-ready, high-protein, and loaded with superfoods, Salad Samurai shows you the way of the salad: killer dishes that are satisfying, healthy, and scrumptious. Praise for Terry Hope Romero "This is exceptionally good food for vegans, vegetarians, and the rest of us who are trying to eat a more sustainable, healthy, plant-based diet." - Christian Science Monitor on Vegan Eats World "Exuberant and unapologetic...Moskowitz and Romero's recipes don't skimp on fat or flavor, and the eclectic collection of dishes is testament to the authors' sincere love of cooking and culinary exploration." - Saveur on Veganomicon

Nothing says summer more than a feast hot off the barbecue. Grilling Vegan Style serves up backyard cooking and entertaining like never before. Running the gamut from plant-based appetizers, salads, sides, kabobs, and burgers to main dishes, desserts, and, of course, cocktails, John Schlimm also demonstrates the art of grilling faux meats, with key info on everything you need for proper heat and the best taste. With color photographs throughout, this cookbook ensures that the magic of a summer barbecue or a night around the campfire can ignite your taste buds all year long.

The Ultimate Vegan Cookbook

75 Dairy-Free Recipes for Cupcakes that Rule

No Meat Athlete

The Vegan Planet

Over 150 Delicious, Cheap, Animal-Free Recipes That Rock

125 Fast and Filling Low-Fat Vegan Recipes

How to Craft Real, Cultured, Non-Dairy Cheese

VeganomiconThe Ultimate Vegan CookbookDa Capo Lifelong Books

Bestselling author, vegan goddess, and comfort food queen Isa Chandra Moskowitz is back with her biggest book ever—to prove that making festive vegan food for any occasion can be easy, delicious, and superfun. Gone are the days of stressing over how to please family and friends with different dietary needs. Bursting with knock-your-socks-off, mind-bogglingly tasty vegan recipes for Cinnamon Apple Crepes, Cheeseburger Pizza, Biscuits and Gravy, Churro Biscotti, and so much more, The Superfun Times Vegan Holiday Cookbook will make everyone at your table happy—even meat eaters and the gluten challenged. Isa provides everything you need to get your party started, from finger food and appetizers to casseroles, roasts, and dozens of special sides. Then comes a throng of cakes, cookies, cobblers, loaves, pies, and frozen treats to make you feel like the best dang vegan cook in the world. You'll start with New Year's, stop for Valentine's Day on the way to Easter and Passover, party down from Cinco de Mayo through the Fourth of

July, and cook through Thanksgiving, Hanukkah, and Christmas. And with more than 250 seasonal recipes, you'll mix, match, and remix for every celebration in between--filling your life with holiday cheer the whole year round. Vegan chef of one of the top 50 food blogs on the Web, HappyHerbivore.com, Lindsay Nixon, gives hundreds of thousands of her followers recipes each month, showing that the vegan diet is not only healthy but delicious, too. Now, Nixon combines some of her tastiest recipes in *The Happy Herbivore Cookbook*, each made with no added fats, using only whole, plant-based foods. It's easy to make great food at home using the fewest number of ingredients and ones that can easily be found at any store, on any budget. *The Happy Herbivore Cookbook* includes:

- A variety of recipes from quick and simple to decadent and advanced
- Helpful hints and cooking tips, from basic advice such as how to steam potatoes to more specific information about which bread, tofu or egg replacer works best in a recipe
- An easy-to-use glossary demystifying any ingredients that may be new to the reader
- Healthy insight: Details on the health benefits and properties of key ingredients
- Pairing suggestions with each recipe to help make menu planning easy and painless
- Allergen-free recipes, including gluten-free, soy-free, corn-free, and sugar-free

With a conventionally organized format; easy-to-follow, step-by-step instructions; nutritional analyses, colorful photographs; funny blurbs at the beginning of each recipe; helpful tips throughout; and chef's notes suggesting variations for each dish, even the most novice cook will find healthy cooking easy—and delicious!

Vegan powerhouses Isa Chandra Moskowitz and Terry Romero update their beloved cookbook with 25 new dishes, revisions throughout for more than 250 recipes, stunning color photos, and tips for making your kitchen a vegan paradise. Who knew vegetables could taste so good? Vegan powerhouses Isa Chandra Moskowitz and Terry Romero bring a brand new edition of this beloved vegan cookbook to celebrate its 10th anniversary. You'll find 25 new dishes and updates throughout for more than 250 recipes (everything from basics to desserts), stunning color photos, and tips for making your kitchen a vegan paradise. All the recipes in *Veganomicon* have been thoroughly kitchen-tested to ensure user-friendliness and amazing results. *Veganomicon* also includes meals for all occasions and soy-free, gluten-free, and low-fat options, plus quick recipes that make dinner a snap.

Forks Over Knives—The Cookbook

Vegan for Everybody

The Happy Herbivore Cookbook

Vegan Eats World

125 Easy and Delicious Recipes to Jump-Start Weight Loss and Help You Feel Great

Veganomicon

The Art of Plant-Based Cheesemaking

"...cooks of all tastes and skill levels will appreciate Hester's inventive and approachable collection." - Publishers Weekly *Quick and Easy Plant-Based Meals for Your Instant Pot®* With this must-have vegan guide, bestselling author Kathy Hester shows you how easy it is to pressure cook, steam, sauté and slow cook with your Instant Pot®. Cook an entire meal at the same time with Kathy's layered entrees and sides, try a one-pot meal or prepare beans and lentils in half the time. With recipes like *Herbed French Lentils with Beets and Pink Rice*, *Creamy Mushroom Curry with Brown Basmati Rice Pilaf*, *Southern-Style Pinto Beans*, *Whole-Grain Cornbread*, *Smoky Pecan Brussels Sprouts* and *Tres Leches-Inspired Dessert Tamales*, maintaining a vegan lifestyle has never been easier or tastier. Kathy also shows you how to save time and money by making your own homemade condiments like *No-Effort Soy Yogurt*, *Fresh Tomato Marinara Sauce* and *Not-Raw Almond Milk*. Make delicious vegan meals the easy way with the press of a button.

A collection of vegan recipes so simple to make that even a stoner could prepare them, this highly illustrated cookbook from the creators of *The Vegan Stoner* food blog proves that going vegan can be fun, cheap, and easy. Cooking vegan doesn't have to be hard! This irreverent take on veganism proves that beginners and slackers alike can whip together yummy, filling meals with just a few ingredients and minimal time and effort. Foolproof recipes for breakfast, lunch, dinner, and munchies include *Mean Green Smoothies*, *Aspara-Guy Sushi*, *Bahnwiches*, *Animal Cookies*, *Churro Chips*, and more.

From the *Slutty Vegan* herself, a collection of ninety-one delicious, guilt-free, plant-based recipes that you will love to indulge in from the comfort of your own home. When Pinky Cole opened her first *Slutty Vegan* food truck in 2018, she was inspired by her love of vegan comfort food. Now, after having expanded to restaurants, a bar, and a philanthropic organization, Cole is ready to bring her best recipes straight to you. With mouth-watering photographs and easy-to-follow instructions, *Eat Plants, B*tch* celebrates Cole's belief that it's fun and accessible to cook and enjoy irresistible vegan comfort food. From *Avocado Egg Rolls* to her *Black Pea Cauliflower Po'Boy* or *Oyster Mushroom Parm* and everything in between, it won't be long before you will also be declaring Cole's timeless mantra: *Eat Plants, B*tch!*

A collection of dozens of dairy-free, vegan cupcake and frosting recipes, written by the co-hosts of *Post Punk Kitchen*, includes such options as *Banana Split Cupcakes*, *Linzer Torte Cupcakes*, and *Chai Latte Cupcakes*. By the authors of *Vegan with a Vengeance*. Original.

Vegan, (Mostly) Gluten-Free, and (Mostly) Sugar-Free Recipes from New York's Most Talked-About Bakery: A Baking Book

100 Dairy-Free Recipes for Everyone's Favorite Treats

Deliciously Diverse Recipes from North America's Best Plant-Based Eateries—for Anyone Who Loves Food (A Cookbook)

The Must-Have Resource for Plant-Based Eaters

Run on Plants and Discover Your Fittest, Fastest, Happiest Self

Grilling Vegan Style

1,000 Vegan Recipes

Presents recipes for pies, tarts, and cobblers made without dairy, eggs, or animal products.

A guide to creating vegan versions of pantry staples--from dairy and meat substitutes such as vegan yogurt, mayo, bacon, and cheese, to dressings, sauces, cookies, and more. Kitchen crafters know the pleasure of making their own staples and specialty foods, whether it's cultured sour cream or a stellar soup stock. It's a fresher, healthier, more natural approach to eating and living. Now vegans who are sick of buying over-processed, over-packaged products can finally join the homemade revolution. Studded with full-color photos, *The Homemade Vegan Pantry* celebrates beautiful, handcrafted foods that don't take a ton of time, from ice cream and pizza dough, to granola and breakfast sausage. Miyoko Schinner guides readers through the techniques for making French-style buttercreams, roasted tomatoes, and pasta without special equipment. Her easy methods make "slow food" fast, and full of flavor. *The Homemade Vegan Pantry* raises the bar on plant-based cuisine, not only for vegans and vegetarians, but also for the growing number of Americans looking to eat lighter and healthier, and anyone interested in a handcrafted approach to food.

An essential collection of hassle-free, vibrant vegan recipes, from the author behind Food52's wildly popular *The New Veganism* and *Vegan Lunch* columns. Omnivore or vegan (or anywhere in between), we're all looking for memorable, flavorful dishes to cook for ourselves and the people we care about. If those recipes happen to be healthful, nourishing, and friendly to vegetarians and vegans, even better. With her wildly popular *New Veganism* column on Food52, Gena Hamshaw has inspired home cooks to incorporate plant-based recipes into their everyday routine—and even gained some nutritional yeast and cashew cheese converts. This vibrant collection of all-new recipes plus beloved favorites from the column—along with exquisite photography and helpful tips throughout—will show all of us innovative ways to cook with fresh produce and whole foods. From *Savory Breakfast Polenta* to *Cauliflower and Oyster Mushroom Tacos* to *Ginger Roasted Pears with Vanilla Cream*, these recipes are delicious, dependable, and deeply satisfying. Cook from this book just a couple of times and you'll soon find yourself stocking up on coconut oil, blending your own nut milks, seeking the sweetest tomatoes at the market, and looking at plant-based dishes in a whole new way.

What If the World Was Vegan? The true building blocks of cuisines across the planet are the spices, herbs, and grains—from basmati rice to buckwheat, coconut to caraway seeds. Apply those flavors to vegan staples such as seitan, or tofu and even straight-up vegetables, and the possibilities? If not endless, pretty darned expansive. So what if the world was vegan? Your own cooking is the answer to that question; fire up the stove and make a green curry, simmer a seitan date tagine stew, or hold a freshly made corn tortilla piled high with chile-braised jackfruit in your hand. Chart your course in the great, growing map of vegan food history. Award-winning chef, author of *Veganomicon*, and author of *Viva Vegan* Terry Hope Romero continues the vegan food revolution with more than 300 bold, delicious recipes based on international favorites. With chapters devoted to essential basics such as *Spice Blends*; *The Three Protein Amigos*; and *Pickles, Chutneys & Saucier Sauces*, you can make everything from salads to curries, dumplings and desserts. *Vegan Eats World* will help you map your way through a culinary world tour, whether you want to create a piergoui party or Thai feast, easy Indian chaat lunch or *Your International House of Dinner Crepes*.

A Seasonal Guide to Eating Close to the Source : with More Than 200 Recipes for a Healthy and Sustainable You
Wholesome Ethnic Fast Food

Vegan Pie in the Sky

The Get Healthy, Go Vegan Cookbook

Appetite for Reduction

The Homemade Vegan Pantry

Provide a vegan alternative to losing weight, offering large-portion meals that are fewer than four hundred calories per serving, low in fat and sugar and high in fiber, with recipes for salads, vegetables, side dishes, soups, pasta, curries, and stews.

This is the essential guide to mastering the art of vegan cooking. Every one of the 250 recipes and menus in this book has been road tested many times by the authors and their intensely engaged fans to ensure user-friendliness, easy-to-find ingredients, quick preparation and amazing results. No other vegan cookbook offers such innovative recipes for all occasions, providing delicious dishes that taste even better than their carnivorous counterparts. *Veganomicon* proves that vegan cuisine has no limits when it comes to flavour. This is an exuberant and masterful collection of gourmet recipes, many of which are free of gluten, soy, or tofu that taste even better than their meat and dairy counterparts. The cookbook is complete with menus and colour photos, along with techniques for perfectly preparing any kind of vegetable, grain and legume. Essential and engaging reading for anyone interested in the art of vegan cooking.

The Only Vegan Cookbook You'll Ever Need Seven standout authors have joined forces to create this definitive vegan reference book. With more than 600 recipes, this indispensable kitchen staple is perfect for seasoned vegans looking to build their repertoires, cooks new to the basics of plant-based cuisine and curious meat-eaters on the hunt for new flavors. Gluten-free, soy-free and sugar-free options are included, and many recipes come together in 30 minutes or less. Offering unbeatable variety and covering everything from main dishes, sides, soups and salads to breakfasts, beverages, desserts and pantry staples, these experienced and creative vegan authorities have you covered.

Don't run. Don't hide. Vegan cookies are going to invade your cookie jar, one delicious bite at a time. Join award-winning bakers Isa Chandra Moskowitz and Terry Hope Romero (authors of the hit cookbook *Vegan Cupcakes Take Over the World*) as they ...

BabyCakes

Decadent (But Doable) Animal-Free Recipes for Entertaining and Everyday

Over 175 Quick, Delicious, and Healthy Recipes for Everyday Cooking

The Ultimate Vegan Cookbook for Your Instant Pot

The 30-Minute Vegan

Vegan Cupcakes Take Over the World

100 Easy Vegan Recipes to Munch

Whether you're a new to vegan cooking, a long-time vegan, or someone who is just trying to eat meatless meals a few times a week, this is the book for you. You will have a lifetime of recipes and inspiration. These delicious recipes for breakfast, lunch, dinner and everything in between, are cholesterol-free, low in saturated fat, and high in fiber and complex carbohydrates. You'll get crowd-pleasing appetizers and snacks like Mango-Avocado Spring Rolls and Savory Artichoke Squares and family favorites like Vegan Margarita Pizza and Baked Mac and Cheeze. Best of all, Robertson gives you an endless

variety of recipes from a diverse range of cultures. There is something in this book for everyone's taste! 1,000 Vegan Recipes: Includes a "FAST" icon featuring quick and easy recipes that can be ready in 30 minutes or less Provides kid-friendly recipes to help you get your kids to eat more nutritious foods Offers detailed information and guidelines on ingredients substitutions, special nutritional concerns, and a handy list of important pantry staples · Presents vegan alternatives to restaurant favorites with recipes such as Penne with Vodka-Spiked Tomato Sauce, Fajitas Without Borders, Cheezecake with Cranberry Drizzle, Vegan Tiramisu, and vegan ice creams, sorbets, and granitas 1,000 Vegan Recipes is for everyone who is interested in healthy and delicious eating that is also ethically, environmentally responsible. Robin Robertson is a twenty-five-year veteran food writer, cooking teacher, and chef specializing in vegan and vegetarian cooking. She is the author of nineteen vegan or vegetarian cookbooks, including Vegan Planet, and is a regular columnist for VegNews Magazine and VegCooking.com. She operates a vegan- and vegetarian-focused Web site (GlobalVeganKitchen.com) and blogs regularly at VeganPlanet.blogspot.com.

New York Times Bestseller A whole-foods, plant-based diet that has never been easier or tastier—learn to cook the Forks Over Knives way with more than 300 recipes for every day! Forks Over Knives—the book, the film, the movement—is back again in a cookbook. The secret is out: If you want to lose weight, lower your cholesterol, avoid cancer, and prevent (or even reverse) type 2 diabetes and heart disease, the right food is your best medicine. Thousands of people have cut out meat, dairy, and oils and seen amazing results. If you're among them—or you'd like to be—you need this cookbook. Del Sroufe, the man behind some of the mouthwatering meals in the landmark documentary, proves that the Forks Over Knives philosophy is not about what you can't eat, but what you can. Chef Del and his collaborators Julieanna Hever, Judy Micklewright, Darshana Thacker, and Isa Chandra Moskowitz transform wholesome fruits, vegetables, grains, and legumes into hundreds of recipes—classic and unexpected, globally and seasonally inspired, and for every meal of the day, all through the year: Breakfast: Very Berry Smoothie, Breakfast Quinoa with Apple Compote Salads, Soups and Stews: Kale Salad with Maple-Mustard Dressing, Lotsa Vegetable Chowder, Lucky Black-Eyed Pea Stew Pasta and Noodle Dishes: Mushroom Stroganoff, Stir-Fried Noodles with Spring Vegetables Stir-Fried, Grilled and Hashed Vegetables: Grilled Eggplant "Steaks" Baked and Stuffed Vegetables: Millet-Stuffed Chard Rolls The Amazing Bean: White Beans and Escarole with Parsnips Great Grains: Polenta Pizza with Tomatoes and Basil Desserts: Apricot Fig Squares, Bursting with Berries Cobbler . . . and much more! Simple, affordable, and delicious, the recipes in Forks Over Knives—The Cookbook put the power of real, healthy food in your hands. Start cooking the plant-based way today—it could save your life!

"One of the rock stars of the vegan cooking world" (Portland Oregonian), author of Salad Samurai and bestselling coauthor of Veganomicon, Terry Hope Romero is back with 100 recipes devoted to the nutrient that still bedevils vegans: protein.

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.

125 Fired-Up Recipes to Turn Every Bite into a Backyard BBQ

Veganomicon, 10th Anniversary Edition

More than 150 Recipes from Around the World for Everyone's Favorite Food

Over 300 Recipes for Plant-Based Eating All Through the Year

300 International Recipes for Savoring the Planet

75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More

Over 175 Delicious Fat-Free and Low-Fat Vegan Recipes