

Blend Hamburger Gourmet

Explores the homogenization of American culture and the impact of the fast food industry on modern-day health, economy, politics, popular culture, entertainment, and food production.

Achieve burger greatness, with updated classics, regional favorites, homemade everything (from meat blends to pretzel buns), and craft-burger creations, plus fries and other sides, and frosty drinks. What is the "ultimate" burger? Ask that question and you will ignite an enthusiastic debate about meats, cooking methods, degree of doneness, bun types, condiments, toppings, and accompaniments. The Ultimate Burger has the best answer to all of these questions: The ultimate burger is what you want it to be. And America's Test Kitchen shows you how to get there. Craving an all-American beef burger? We've got 'em: steak burgers, double-decker burgers, and easy beef sliders. Travel beyond beef, with options for turkey, pork, lamb, bison, salmon, tuna, and shrimp burgers before exploring the world of meat-free burgers, both vegetarian and vegan. Then it's go for broke, featuring out-of-this-world creations like a Surf and Turf Burger, Loaded Nacho Burger, Grilled Crispy Onion-Ranch Burger, and Reuben Burger. You want sides with that? The sides chapter covers the crunchiest kettle chips, the crispiest French fries, and the creamiest coleslaws, and we've even thrown in some boozy milkshakes and other drinks to help everything go down just right. We even guarantee bun perfection with all sorts of homemade buns to lovingly cradle your juicy patties. And we reveal the ATK-approved store-bought buns, ketchups, mustards, and relishes to complement your burger, along with recipes for plenty of homemade condiments like Classic Burger Sauce, Quick Pickle Chips, and Black Pepper Candied Bacon to mix and match with the recipes.

The definitive guide to eating well to achieve optimum health and fitness, by one of the world's finest chefs and fitness fanatic, Gordon Ramsay. Gordon Ramsay knows how important it is to eat well, whether you're training for a marathon or just trying to live healthier. And just because it's healthy food, doesn't mean you have to compromise on taste and flavor. As a Michelin-star super-chef who is also a committed athlete, Gordon Ramsay shares his go-to recipes for when he wants to eat well at home. HEALTHY, LEAN & FIT provides readers with 108 delicious recipes divided into three sections--each one offering breakfasts, lunches, dinners, sides, and snacks--highlighting different health-boosting benefits. The Healthy section consists of nourishing recipes for general well-being; the Lean section encourage healthy weight loss; and the Fit section features recipes to fuel your next workout and post-workout dishes to build continued strength and energy. Whatever your personal goals, these dishes will inspire you to get cooking and improve your own health.

Wicked Good Burgers fearlessly incorporates new techniques, inspirations, and ingredients to take the burger to the next level.

PornBurger

Even More Top Secret Recipes

70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes: a Cookbook

More Than 50 Recipes to Elevate America's Favorite Meal to Perfection

Damn Delicious

The Food Lab: Better Home Cooking Through Science

Favorite Everyday Recipes from Our Family Kitchen

When Satan Burger was first being passed around among teenage punks and fans of weird art and film, there was nothing else like it. A book of rebellious spirit that simplistically captured the postmodern malaise of a culture obsessed with consumerism. It quickly gained an underground following, was transcribed by fans and bootlegged online, was translated into Russian and made its way around the world attracting the attention of readers bored with typical mainstream fare. Combining a satirical wit and style on par with legendary humorists such as Kurt Vonnegut and Russell Edson with the crazy punk ethos of cult film directors such as Terry Gilliam, David Lynch, and Takashi Miike, this was a book overflowing with so many new ideas and absurd philosophies that it not only launched the career of underground author Carlton Mellick III, but inspired an entire literary movement. For the fifteenth anniversary of the release of this Bizarro Fiction classic, Eraserhead Press is thrilled to present this special hardcover edition, featuring an introduction by splatterpunk legend John Skipp, illustrations by Ryan Ward, and a new preface by the author. Satan Burger explores a new kind of apocalypse. Not an apocalypse caused by disease or nuclear war, but an apocalypse of boredom. A plague of monotony has spread across the countryside, sucking all passion and inspiration out of everyone over the age of twenty-five, leaving only the disenfranchised youth to fend for themselves in a world crumbling around them. Featuring a narrator who sees his body from a third-person perspective, a man whose flesh is dead but his body parts are alive and running amok, an overweight messiah, the personal life of the Grim Reaper, a race of women who feed on male orgasms, and a motley group of squatter punks that team up with the devil to find their place in a world that doesn't want them anymore.

Iconic road trip recipes from LA, birthplace of extreme food trends that go global.

#1 bestselling Top Secret Recipes series with more than 4 million books sold! Every year, Americans spend billions of dollars gobbling up meals at full-service restaurant chains, inspiring Todd Wilbur to change his focus from cracking the recipes for convenience store foods to cloning the popular dishes served at these sit-down stand-bys. Wilbur's knock-offs, absolutely indiscernible from the originals, are selected from national and regional chains, many drawn from a list of the top ten full-service restaurant chains, including Houlihan's, Red Lobster, and Pizza Hut. Also included in this savory cookbook is a special section devoted to dishes from hot theme restaurants such as Hard Rock Cafe, Planet Hollywood, and Dive! Recipes include: Applebee's Quesadillas; Denny's Moons Over My Hammy; Bennigan's Cookie Mountain Sundae; The Olive Garden Toscana Soup; The Cheesecake Factory Bruschetta; T.G.I.Friday's Nine-Layer Dip; Pizza Hut Original Stuffed Crust Pizza; Chi-Chi's Nachos Grande, and many more!

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Two Peas & Their Pod Cookbook
Jamie's Comfort Food
Plus DIY Condiments, Sides, and Boozy Milkshakes
Creating Kitchen Clones from America's Favorite Restaurant Chains
Shake Shack
Wicked Good Burgers
Once Upon a Chef: Weeknight/Weekend

"[Tramuta] draws back the curtain on the city's hipper, more happening side—as obsessed with coffee, creativity, and brunch as Brooklyn or Berlin." —My Little Paris The city long-adored for its medieval beauty, old-timey brasseries, and corner cafés has even more to offer today. In the last few years, a flood of new ideas and creative locals has infused a once-static, traditional city with a new open-minded sensibility and energy. Journalist Lindsey Tramuta offers detailed insight into the rapidly evolving worlds of food, wine, pastry, coffee, beer, fashion, and design in the delightful city of Paris. Tramuta puts the spotlight on the new trends and people that are making France's capital a more whimsical, creative, vibrant, and curious place to explore than its classical reputation might suggest. With hundreds of striking photographs that capture this fresh, animated spirit—and a curated directory of Tramuta's favorite places to eat, drink, stay, and shop—The New Paris shows us the storied City of Light as never before. "The author's vibrant and precise command of English frames this lively collection of insights about cultural change and stories regarding multiple chefs and merchants." —Forbes "As the culinary scene in Paris evolves, a new palate of flavors and styles of eating have emerged, redefining what is 'French cuisine.' The New Paris documents these changes through the lens of bakers, coffee roasters, ice cream makers, chefs, and even food truck owners. A thoughtful, and delicious, look at how Paris continues to delight and excite the palates of visitors and locals." —David Lebovitz, author of My Paris Kitchen

The Great American Burger Book is the first book to showcase a wide range of regional hamburger styles and cooking methods. Author and burger expert George Motz covers traditional grilling techniques as well as how to smoke, steam, poach, and deep-fry burgers based on signature recipes from around the country. Each chapter is dedicated to a specific regional burger, from the tortilla burger of New Mexico to the classic New York-style pub burger, and from the fried onion burger of Oklahoma to Hawaii's Loco Moco. Motz provides expert instruction, tantalizing recipes, and vibrant color photography to help you create unique variations on America's favorite dish in your own home. Recipes feature regional burgers from: California Connecticut Florida Hawaii Iowa Kansas Massachusetts Michigan Minnesota Mississippi Missouri Montana Nebraska New Jersey New Mexico New York North Carolina Oklahoma South Carolina Tennessee Texas Utah Wisconsin Originally published in hardcover in 2008.

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

Los Angeles Cult Recipes

A History

Brazen Recipes to Electrify a Timeless Classic

The Story of One Man, Two Cows, and the Feeding of a Nation

The Science of Great Barbecue and Grilling

A Cultural History

Satan Burger (15th Anniversary Edition)

Bold new burgers are appearing on the menus of the country's top restaurants, reverently prepared by some of the nation's best chefs. The burger has become a fine dining event, expertly crafted and fiendishly devoured. Allow award-winning chef Samuel Monsour and noted burger critic and chef Richard Chudy to serve as your guides in this brave new world, bringing that energy and creativity to your own kitchen and backyard. With a fearless do-it-yourself spirit and respect for the gritty, authentic flavors of American cuisine, Monsour and Chudy share 120 mouthwatering recipes to set your grills ablaze. No top-down, ordinary themed burgers here. Instead, these renegade chefs provide you with the inspiration to realize your own wild creations. (See their baker's dozen of outrageously stacked burger centerfolds to fire up your imagination.) Organized by the elements it takes to reach burger nirvana and sizzling with dynamic writing and design, American Burger Revival will feed the souls of ambitious, devoted burger lovers everywhere. Stoke the coals and prepare to see the light.

#1 bestselling Top Secret Recipes series! With more than 1.5 million Top Secret Recipes books sold, Todd Wilbur is the reigning master of professional-quality clones of America's best-loved, brand-name foods. In Even More Top Secret Recipes, Wilbur shares the secrets to making your own delicious versions of: • McDonald's® French Fries • KFC® Extra Crispy™ Chicken • Wendy's® Spicy Chicken Fillet Sandwich • Drake's® Devil Dogs® • Taco Bell® Burrito Supreme® • Boston Market® Meatloaf • And many more! With a dash of humor, a tantalizing spoonful of food facts and trivia, and a hearty sprinkling of culinary curiosity, Even More Top Secret Recipes gives you the blueprints for reproducing the brand-name foods you love.

The essential book to have on hand before you fire up the grill this summer. In any city around the world you can find a burger twenty-four hours a day on virtually every corner—walk-up, drive-in, sliders, double size, super size, king size, and countless other variations on

unimaginative, standardized fast food burgers from under the heat lamp. But there is another way . . . The Art of the Burger is much more than just a burger recipe book; it is inspiration and a creative jolt for those who want more: innovative patties, inventive bun choices, imaginative toppings, creative preparation, and of course, more flavor. You really want to know what's in your burger? Then the only way is, to do it yourself. With premium meat, crispy bacon, gently melting cheese, and hamburger buns that do not taste like cardboard—The Art of the Burger looks at the perfect burger. Fresh, creative, and distinct from the classics, this burger bible presents exciting ideas you'll never find in a fast food restaurant. It contains recipes for twelve types of bread and buns, eleven types of sauces, and fifty burgers of all sorts—not just beef patties, though a quarter of them are beef-specific, but ones using pig, poultry, seafood, veggies, and others ingredients instead of, or in addition to, a standard patty. There are even a few desert “burgers.” Beautifully designed and packed full of tips and guidance to make the perfect burger here is the book for burger lovers everywhere. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Indulge your naughtiest food fantasies and satisfy your gluttony and lust with this succulent cook-and-look book, from a self-described “burger pervert” and creator of the notorious PornBurger blog. PornBurger is Washington, DC, chef, food stylist, and creative producer Mathew Ramsey's orgasmic experiment: ingredient-driven, flavor-intense, sensually divine excess that caters to the food fetishist in all of us. Shamelessly health-unconscious and ready to entertain (or offend), Ramsey's recipes deliver the ultimate in debauched burger stackography—handcrafted buns, patties, toppings, and sides, even some boozy beverages—expertly designed and lusciously photographed in a set of bombshell burger pinups. But don't be fooled by raunchy descriptions and Ramsey's signature burger puns, like the Bill U Murray Me?, Spamela Anderson, and the Willem DaFoe–nut. This burger freak is a culinary-school-educated chef devoted to the dark arts of hamburgery. Ramsey shows you how to master as many essential cooking techniques as he offers graphically delicious images to ogle. Whet your appetite with delectable concoctions like the Horn Dog: clover honey, whole kernel corn jalapeño batter, slow-roasted pork belly, pickled hot dog, two smash-cooked PornBurger beef patties; the James Francophile: quick pickled beets, truffled demi-glace, Gruyère de Comté, one PornBurger beef patty, bone marrow onion jam, potato-chip-crustéd fois gras gougère; and I Woke Up Like This: sriracha mustard, arugula, smoked bacon, American cheese, fried chicken thigh, quick-pickled hamburger dills, White Castle cheeseburger waffle. Combining tantalizing meat blends, grinds, and cooking methods, a tempting range of vegetarian and pescatarian delights, and lip-smacking custom ketchups and pickles, PornBurger offers the ultimate dining experience and entices you to create your own culi-naughty adventure. Every element of every burger is open to reinterpretation—with PornBurger, get weird, get wild, and leave no burger fantasy unimagined . . . or uneaten.

The Ultimate Burger

The Art and Science of the Perfect Burger

The Book of Burger

The Ultimate Low Point Cooking, Ingredient and Recipe Guide

Build a Better Burger

How Classic Crime Solving Techniques Helped Crack the Case of America's Greatest Culinary Mystery

Top Secret Restaurant Recipes

George Bryant and Juli Bauer, two of the most insightful and well-respected Paleo powerhouses, have united to bring a myriad of bold and delectable gluten- & grain-free Paleo recipes straight from their kitchens to yours in their new cookbook, The Paleo Kitchen. Together, George and Juli have masterfully created daring flavor combinations that will bring your Paleo experience to a whole new level. This beautiful cookbook offers full-color photos along with tips, tricks, and anecdotes straight from the clever minds of these culinary mavericks. The Paleo Kitchen boasts more than 100 recipes, from appetizers, entrees, and side dishes to decadent desserts, that are sure to invigorate and please the fearless caveman palate. Recipes include: • Sage and Shallot Delicata Squash Soup • Citrus Mint Sugar Salad • Blackberry Lavender Muffins • Banana Chip French Toast • Four-Layer Bacon and Beef Casserole • Creamy Seafood Risotto • Asian Marinated Asparagus • Spinach and Artichoke Stuffed Portabella Mushrooms • Blueberry Cheesecake • Lime Pound Cake with Coconut Lime Frosting. Experience the Paleo you never thought possible!

“Tramuta sweeps away the tired clichés of the Parisian woman with her vivid profiles of the dynamic and creative ‘femmes’ now powering the French capital.” —Eleanor Beardsley, NPR Paris correspondent The New Parisienne focuses on one of the city's most prominent features, its women. Lifting the veil on the mythologized Parisian woman—white, lithe, ever fashionable—Lindsey Tramuta demystifies this oversimplified archetype and recasts the women of Paris as they truly are, in all their complexity. Featuring 50 activists, creators, educators, visionaries, and disruptors—like Leïla Slimani, Lauren Bastide, and Mayor Anne Hidalgo—the book reveals Paris as a blossoming cultural center of feminine power. Both the featured women and Tramuta herself offer up favorite destinations and women-owned businesses, including beloved shops, artistic venues, bistros, and more. The New Parisienne showcases “Parisianness” in all its multiplicity, highlighting those who are bucking tradition, making names for themselves, and transforming the city. “With stunning photographs and inspiring profiles, Lindsey Tramuta tramples the myths and takes

us into the lives of real Parisiennes. Bravo!"—Pamela Druckerman, New York Times–bestselling author of *Bringing Up Bébé* "Like the subjects of her book, Lindsey Tramuta is a force. *The New Parisienne* is the go-to chronicle of the joyful, progressive, pioneering women of a city that Tramuta understands with deep intelligence." —Lauren Collins, New York Times–bestselling author of *When in French* "Tramuta's new book posits that Parisian women have been ahead of these radically changing times. But rather than being trendsetters in the stylish sense, they qualify as visionaries and agents of change across spheres of diversity, tech, culture, politics, and more." —Vogue

In this debut memoir, a James Beard Award-winning writer, whose childhood idea of fine dining was Howard Johnson's, tells how he became one of Paris's most influential food critics. Until Alec Lobrano landed a job in the glamorous Paris office of *Women's Wear Daily*, his main experience of French cuisine was the occasional supermarket éclair. An interview with the owner of a renowned cheese shop for his first article nearly proves a disaster because he speaks no French. As he goes on to cover celebrities and couturiers and improves his mastery of the language, he gradually learns what it means to be truly French. He attends a cocktail party with Yves St. Laurent and has dinner with Giorgio Armani. Over a superb lunch, it's his landlady who ultimately provides him with a lasting touchstone for how to judge food: "you must understand the intentions of the cook." At the city's brasseries and bistros, he discovers real French cooking. Through a series of vivid encounters with culinary figures from Paul Bocuse to Julia Child to Ruth Reichl, Lobrano hones his palate and finds his voice. Soon the timid boy from Connecticut is at the epicenter of the Parisian dining revolution and the restaurant critic of one of the largest newspapers in France. A mouthwatering testament to the healing power of food, *My Place at the Table* is a moving coming-of-age story of how a gay man emerges from a wounding childhood, discovers himself, and finds love. Published here for the first time is Lobrano's "little black book," an insider's guide to his thirty all-time-favorite Paris restaurants.

Rachael Ray, #1 New York Times bestselling author and media mogul, offers up the ultimate burger book. *The Book of Burger* is filled with over 300 recipes for burgers, sliders, sides, sloppies, hot dogs, sandwiches, sauces, toppings and more. The Queen of Burgers has drawn together her tastiest recipes for the ultimate between-the-buns experience. Whether you're cooking for one or for one hundred in your own backyard burger bash, *The Book of Burger* has you covered for bringing family and friends together for the love of burgers! Please 'em all—big and small—with everything from burgers to sandwiches, hot dogs, fries, sliders, and sloppies, and so much more. Start with Rach's "Big Spicy Mac," tempting you from the cover, or go with the heavenly French Onion Burgers. And if beef isn't your thing, there are plenty of chicken, pork, salmon, veggie, and lamb patties. Want a mind-blowing sandwich? Whip up the BEST one Rachael has ever made: the 7-Hour Smoked Brisket Sandwich with Smoky BBQ Sauce. Rachael even shares her legendary pickle recipe and her own homemade burger blend. Want a fun, cute, tasty bite-size treat to pass around? Rachael is slider obsessed and you will be, too: try the Mexican Pulled Pork Sliders. Rachael's friends from the New York and South Beach Wine & Food Festivals' Burger Bashes also contribute their award-winning recipes, including Bobby Flay's Louisiana Burger and Masaharu Morimoto's Kakuni Burger. Twelve original videos (directly accessible by links throughout the text) make *The Book of Burger* a truly multimedia experience and a smart book that celebrates the infinite possibilities of everybody's favorite food.

The Dark Side of the All-American Meal

Paleo Kitchen

Bobby Flay's Burgers, Fries, and Shakes

Mouthwatering Recipes to Fuel You for Life

Minimalist Baker's Everyday Cooking

Fearless Recipes and Uncompromising Techniques for the Ultimate Patty

Hamburger Dreams

Four years ago, journalist Peter Lovenheim was standing in a long line at McDonald's to buy a Happy Meal for his little daughter, which would come with a much-desired Teenie Beanie Baby—either a black-and-white cow named "Daisy" or an adorable red bull named "Snort." Finding it rather strange that young children were being offered cuddly toy cows one minute and eating the grilled remains of real ones the next, Lovenheim suddenly saw clearly the great disconnect between what we eat and our knowledge of where it comes from. Determined to understand the process by which living animals become food, Lovenheim did the only thing he could think of: He bought a calf—make that twin calves, number 7 and number 8—from the dairy farm where they were born and asked for permission to spend as much time as necessary hanging around and observing everything that happened in the lives of these farm animals. *Portrait of a Burger as a Young Calf* is the provocative true story of

Peter Lovenheim's hands-on journey into the dairy and beef industries as he follows his calves from conception to possible consumption. In the process, he gets to know the good, hard-working people who raise our cattle and make milk products, beef, and veal available to consumers like you and me. He supplies us with a "fly on the wall" view of how these animals are used to put food on America's very abundant tables. Constantly vigilant about wanting to be an observer who never interferes, Lovenheim allows the reader to see every aspect of a cow's life, without passing judgment. Reading this book will forever change the way you think about food and the people and animals who provide it for us. From the Hardcover edition.

Washington D.C.'s culinary landscape is celebrated in the 14th annual Fall Dining Guide. From the Pulitzer Prize-winning Washington Post comes the food critic's essential guide to the D.C. dining scene. For his 14th Fall Dining Guide, Tom Sietsema selects his 40 favorite Washington D.C.-area restaurants, reflecting a much-changed dining scene with exciting new flavors. From bars and taco joints to four star local legends, the FALL DINING GUIDE has a dinner for everyone.

New York Times Bestseller Named "22 Essential Cookbooks for Every Kitchen" by SeriousEats.com Named "25 Favorite Cookbooks of All Time" by Christopher Kimball Named "Best Cookbooks Of 2016" by Chicago Tribune, BBC, Wired, Epicurious, Leite's Culinaría Named "100 Best Cookbooks of All Time" by Southern Living Magazine
For succulent results every time, nothing is more crucial than understanding the science behind the interaction of food, fire, heat, and smoke. This is the definitive guide to the concepts, methods, equipment, and accessories of barbecue and grilling. The founder and editor of the world's most popular BBQ and grilling website, AmazingRibs.com, "Meathead" Goldwyn applies the latest research to backyard cooking and 118 thoroughly tested recipes. He explains why dry brining is better than wet brining; how marinades really work; why rubs shouldn't have salt in them; how heat and temperature differ; the importance of digital thermometers; why searing doesn't seal in juices; how salt penetrates but spices don't; when charcoal beats gas and when gas beats charcoal; how to calibrate and tune a grill or smoker; how to keep fish from sticking; cooking with logs; the strengths and weaknesses of the new pellet cookers; tricks for rotisserie cooking; why cooking whole animals is a bad idea, which grill grates are best; and why beer-can chicken is a waste of good beer and nowhere close to the best way to cook a bird. He shatters the myths that stand in the way of perfection. Busted misconceptions include: • Myth: Bring meat to room temperature before cooking. Busted! Cold meat attracts smoke better. • Myth: Soak wood before using it. Busted! Soaking produces smoke that doesn't taste as good as dry fast-burning wood. • Myth: Bone-in steaks taste better. Busted! The calcium walls of bone have no taste and they just slow cooking. • Myth: You should sear first, then cook. Busted! Actually, that overcooks the meat. Cooking at a low temperature first and searing at the end produces evenly cooked meat. Lavishly designed with hundreds of illustrations and full-color photos by the author, this book contains all the sure-fire recipes for traditional American favorites and many more outside-the-box creations. You'll get recipes for all the great regional barbecue sauces; rubs for meats and vegetables; Last Meal Ribs, Simon & Garfunkel Chicken; Schmancy Smoked Salmon; The Ultimate Turkey; Texas Brisket; Perfect Pulled Pork; Sweet & Sour Pork with Mumbo Sauce; Whole Hog; Steakhouse Steaks; Diner Burgers; Prime Rib; Brazilian Short Ribs; Rack Of Lamb Lollipops; Huli-Huli Chicken; Smoked Trout Florida Mullet –Style; Baja Fish Tacos; Lobster, and many more. 115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

Everything You Need to Know

A Recipe for a Delicious Life in Paris

The New Paris

100 Super Easy, Super Fast Recipes

The Women & Ideas Shaping Paris

Recipes & Stories: A Cookbook

Just One Cookbook

After a long day spent in one of his restaurants or taping a television show, what Bobby Flay craves more than anything else is ... a crusty-on-the-outside, juicy-on-the-inside burger; a fistful of golden, crisp, salty fries; and a thick, icy milkshake. Given the grilling guru's affinity for bold flavors and signature twists on American favorites, it's no surprise that he has crafted the tastiest recipes ever for this ultimate food trio. Though he doesn't believe in messing with delicious certified Angus chuck (just salt and pepper on the patty--no "meatloaf" burgers here), Bobby loves adding flavorful relishes and condiments to elevate the classic

burger. Once you've learned what goes into making that burger (from how to shape it so it cooks up perfectly to melting the cheese just so), go to town with Bobby's favorite combinations of additions. Try the Cheyenne Burger, which gets slathered with homemade barbecue sauce and then piled high with bacon and shoestring onion rings, or the Santa Fe Burger, topped with a blistered poblano, queso sauce, and crumbled blue corn tortilla chips. And although Bobby's personal preference is for beef, turkey can be substituted in any burger, and a handful of salmon and tuna burger recipes are included for those looking for leaner options. After you've mastered the burger, discover Bobby's secrets to cooking up the best French fries—whether they're fried, grilled, or oven roasted, or made from spuds, sweet potatoes, or even plantains—as well as homemade potato chips and onions rings. Wash it all down with a creamy shake, from Fresh Mint-Chocolate Speckled Milkshake to Blackberry Cheesecake Milkshake (or a spiked adult variation). With the opening of Bobby's Burger Palace in Lake Grove, New York, on Long Island—and with more locations to come—Bobby has achieved burger, fry, and shake bliss in the world. For outdoor summer bashes and casual weeknight meals that even the kids will get excited about, Bobby Flay's Burgers, Fries & Shakes will share that bliss and remind you just why the burger is such a beloved American original.

Shake Shack's first-ever cookbook, with 70 recipes and plenty of stories, fun facts, and pro tips for the home cook and ShackFan, as well as 200 photographs. Follow Shake Shack's journey around the world; make your own ShackBurgers, crinkle-cut fries, and hand-spun frozen custard shakes at home; and get a glimpse into the culture, community, and inner workings of this global phenomenon.

"Join award-winning academic researcher and journalist Christopher Carosa as he uses classic crime solving techniques and other investigative tools to crack the mystery behind who sold the world's first hamburger"--Back cover.

100 dependable recipes including no-fuss weeknight dinners plus leisurely weekend meals to look forward to, from the bestselling author of Once Upon a Chef. Years before she started her popular Once Upon a Chef blog, back when she became a new mom, Jennifer Segal kept a recipe binder divided into two sections- Weeknight and Weekend. This is how she thought about what to cook for dinner, and, fifteen years later, it still is. In this versatile collection, you'll find seventy recipes for fast and easy weeknight meals, like Sesame-Ginger Meatballs and Pecorino-Crusted Chicken with Rosemary, and thirty recipes for slow, soothing weekend cooking, whether that's company-friendly Sear-Roasted Beef Tenderloin with Horseradish Cream Sauce or lazy Sunday morning Popovers with Salted Maple Butter. You'll also find Jenn's favorite desserts, like Cherry Ricotta Cake and Triple Chocolate Cheesecake, that are easy enough for the weeknight rush and luscious enough for weekend rest and celebration. Featuring seventy all-new dishes plus thirty fan favorites from her popular blog, Once Upon a Chef, each recipe is tested and retested multiple times in Jenn's home kitchen to ensure they are reliable, delicious, and sure to please every night of the week.

The Art of the Burger

More Amazing Kitchen Clones of America's Favorite Brand-Name Foods

My Place at the Table

American Burger Revival

Fall Dining Guide

Gordon Ramsay's Healthy, Lean & Fit

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

"A collection of winners' and judges' recipes from the annual Sutter Home Vineyards Build a Better Burger contest, including more than 50 unique burgers"--Provided by publisher.

Two ordinary guys and their friends investigate weird things.

An encyclopaedic, eye-catching tribute to one of the world's most popular foods - the humble hamburger Celebrate the classic hamburger with this unprecedented collection of essays, photographs, and ephemera - a colourful look at the burger's origins and impact, assembled by a true burgerphile whose passion has taken him around the globe. Perfect for home cooks and pop-culture addicts alike, the book is chock-full of original research, exclusive interviews with culinary icons, never-before-seen archival photographs from brands such as McDonald's and White Castle, and twelve delicious recipes.

From Victor Garnier and the team at blend hamburger, the Parisian restaurant that has taken this humble food to towering new heights, this collection of delicious recipes celebrates the burger. Reflecting the recent trend for burgers of every type and description, Hamburger Gourmet takes you from the beautiful simplicity of a classic beef burger to burgers made of everything from chicken to quinoa, along with blendies, delicious American sweets with a French twist. With separate instructions on buns, sauces and accompaniments, these 58 recipes will give even the biggest burger-lover new ideas for surprising twists on old favourites.

Fast Food Nation

Portrait of a Burger as a Young Calf

The Great American Burger Book

The Guilt Free Gourmet 2019 Cooking Guide

The New Parisienne

Washington DC Area, 2013

The Burger Lab

Burger Lab will change everything you thought you knew about burgers—the must-have resource for burger aficionados who want to step their creations up a notch. Burger Lab examines the elements that make up the ultimate burger: the perfect squishy bun; a pickle

that has just the right amount of tang and crunch; the exact quantity of mayo and ketchup to deliver maximum flavor without overpowering the burger; and the ultimate patty that's meaty, juicy and umami-intense. It is a science to get all the elements perfect, but in this unique cookbook Daniel Wilson shows us how to get the chemistry exactly right. The modern-day junk food is elevated to the sublime by Daniel Wilson's cheffy sensibilities; Burger Lab will change everything you thought you knew about burgers and arm you with everything you'll need to know to make cult-worthy burgers at home. Mouth-watering constructions include a Wagyu cheeseburger deluxe, a Fried chicken burger with slaw, a Reuben burger with corned beef, sauerkraut, Swiss cheese, thousand island on a rye bun, a BBQ pulled pork bun with pickles and more, plus recipes for condiments, chips and milkshakes to wash it all down. The book's unexpected and fun design, with close-up cross-sections of burgers, illustrative elements throughout and even including an amazing pop-out burger illustration on the endpapers make this the most exciting burger book ever!

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

The Guilt Free Gourmet: 2019 Cooking Guide, is an amazing Low Point cooking resource. After 6 months of being available digitally, we're finally offering it through Amazon! This book is filled to the brim with cooking tips, ingredient suggestions, and basic recipes that will help you succeed on the Weight Watchers (WW) Freestyle plan. Rather than throwing a giant book of recipes at you, this guide TEACHES YOU how to modify your meals yourself through in-depth guided tutorials and recipes, containing over 300 color images. You'll find 4 pages devoted solely to mastering the Recipe Builder within the WW mobile app, by showing you how to reduce the points and calories in traditional recipes. You'll also find recipes for "Foundational" items that are used as the building blocks for meals. Such as 0 point Italian Sausage, Chorizo and Breakfast Sausage recipes, instructions for how to make fresh REAL low point pasta yourself without any specialized equipment. Low point Gnocchi, pie crust, masa for tamales and tortillas, low point yeast pizza dough, 0 point cream cheese and much much more. It doesn't stop there though. I also include recipes for 30 ultra low point sauces that you can use to kick up hundreds of dishes, such as: 0 point Buffalo sauce, Asian dipping sauce, 1 point alfredo and pesto, 0 point MEXICAN BROWN MOLE' and 0 point red enchilada sauce! There's even low point white wine butter sauce, scampi, avocado lime sauces... with no sauce being over 1 point for at LEAST a 1/4 cup serving!! .This guide is packed with so much information that you're practically sabotaging your journey by NOT utilizing it!

Pat LaFrieda, the third generation butcher and owner of America's premier meatpacking business, presents the ultimate book of everything meat, with more than seventy-five mouthwatering recipes for beef, pork, lamb, veal, and poultry. For true meat lovers, a beautifully prepared cut of beef, pork, lamb, veal, or poultry is not just the center of the meal, it is the reason for eating. No one understands meat's seductive hold on our palates better than America's premier butcher, Pat LaFrieda. In *Meat: Everything You Need to Know*, he passionately explains the best and most flavorful cuts to purchase (some of them surprisingly inexpensive or unknown) and shares delicious recipes and meticulous techniques, all with the knowledge that comes from a fourth generation butcher. If you have ever wondered what makes the meat in America's finest restaurants so delectable, LaFrieda—the butcher to the country's greatest chefs—has the answers, and the philosophy behind it. In seventy-five recipes—some of them decades-old LaFrieda family favorites, some from New York City's best restaurateurs, including Lidia Bastianich, Josh Capon, Mike Toscano, and Jimmy Bradley—the special characteristics of each type of meat comes into exquisite focus. Pat's signature meat selections have inspired famous chefs, and now *Meat* brings home cooks the opportunity to make similar mouthwatering recipes including multiple LaFrieda Custom Burger Blends, Whole Shank Osso Bucco, Tuscan Fried Chicken with Lemon, Crown Pork Roast with Pineapple Bread Stuffing, Frenched Chop with Red Onion Soubise, Beef Wellington with Mushroom Cream Sauce, and Chipotle-Braised Tomahawk Short Ribs, along with many more. Step-by-step photographs make tricky operations like butterflying a veal chop or tying a crown roast easy even for beginners; beautiful double-page photographic diagrams show more clearly than any previous book where different cuts come from on the animal; and advice on necessary equipment, butcher's notes, and glorious full-color photographs of the dishes complete this magnificent and comprehensive feast for the senses. Throughout the pages of *Meat*, Pat LaFrieda's interwoven tales of life in the meatpacking business and heartwarming personal reminiscences celebrate his family's century of devotion to their calling and are a tribute to a veritable New York City institution. Pat's reverence and passion for his subject both teach and inspire.

Celebrating Sutter Home's Annual Search for America's Best Burgers

Hot Buns and Juicy Beefcakes

MEAT

The World is Your Burger

The Hamburger

Blend hamburger gourmet

Ghosts/aliens