

The Superfun Times Vegan Holiday Cookbook

“Easy-to-make, inexpensive vegan alternatives that remain true to the original tastes and textures.”—Publishers Weekly Discover vegan pantry staples—plus enticing recipes in which to use them—in this DIY guide. Many cooks prefer to make their own basics rather than buy expensive store versions, which are often loaded with additives and preservatives. These easy recipes make it easy to stock a home pantry. Enjoy vegan milks, cheeses, bacon, burgers, sausages, butter, and even Worcestershire sauce in your favorite dishes. Sample Bahn Mi, Sausage Biscuits, Meaty-Cheesy Pizza, Milk Shakes, Jambalaya—even Jerky and Lemon Meringue Pie. With more than150 recipes and 50 color photos, this will become an indispensable cookbook for vegans—and everyone else who enjoys animal-free food. “Robertson’s vegan alternatives to popular foods will draw even nonvegans.” —Library Journal (starred review) “A good choice for new vegetarians or vegans, who might miss the satisfaction of traditional meats.”—Booklist 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.

Craveable Vegan Desserts Made Easier Than Ever Making the perfect vegan dessert just got simple! With this approachable collection of treats, you can satisfy your sweet tooth without relying on unhealthy artificial sweeteners or processed ingredients. Maja Brekalo combines all-natural ingredients with a whole lot of creativity and flavor to share desserts that taste decadent but are also good for you. You can “veganize” classics with recipes like The Chocolate Cake, Buttery Almond Thumbprint Cookies or the Fudgiest Bakery-Style Brownies. Bake vegan for breakfast or tea time with a Chocolate Chip Walnut Banana Bread or Peach and Blackberry Galette. And you should definitely try fun no-bake and raw favorites like Pecan Salted Caramel Slices, Individual Neapolitan Cheesecakes and Nutella Cake. All of these treats are a breeze to whip up yet sure to impress, with so much variety that you’ll definitely find a new go-to dessert. Whether you’re a vegan or just looking for healthier takes on your traditional favorites, this cookbook has something for you. Audrey Dunham, the creator of Peanut’s Bake Shop(R) Cookie Kits, has once again worked her cookie-making magic with a fun and festive book dedicated to one of the best activities of the holiday season-baking and enjoying Christmas cookies! This colorful, heartwarming cookbook includes decadent and delicious dairy-free and egg-free recipes for Christmas cookie classics, brownies, bars, treats, hot cocoas, winter lattes, homemade marshmallows, and so much more! Also included are recommendations on how to make each and every recipe gluten-free. Audrey Dunham is a vegan recipe creator who shares quick and easy yet super flavorful recipes on her website, AudreyDunham.com as well as on her Youtube channel: Youtube.com/AudreyDunham . She is the proud wife to comedian and ventriloquist, Jeff Dunham, mama to twin boys, and step-mama to three grown girls. Audrey loves holidays and LOVES baking Christmas cookies, especially if it's with her young twin boys, Jack and James! After going the vegan route, she didn't want to say farewell to all of her childhood cookie favorites, therefore she “veganized” the recipes and put them all in this beautifully designed book for others to enjoy, as well. With so many others needing or choosing a vegan, dairy-free diet and/or egg-free diet, she is proud to say that the recipes included in this cookbook, Vegan Christmas Cookies and Cocoa, are just as good (if not better!) than the traditional versions. This cookbook is loaded with bright and colorful photographs to help create inspiration and excitement for baking holiday goodies at Christmastime. It was important to Audrey that this book not only provide incredible recipes, but also create an experience for the reader as they turn each page. Each recipe includes a fun description, many of which share how that recipe is special to Audrey and her family. At the bottom of each recipe, bakers will also find recommendations on how to properly store each cookie or treat, as well as recommendations on how to make them gluten-free. Additionally, each recipe offers grams and milliliter measurements in addition to cups and spoons. Audrey understands that some vegan ingredients can be challenging to find, therefore she has created a list of some of the ingredients she uses regularly. That list can be found on AudreyDunham.com/Ingredients . You can find some of her favorite kitchen tools there, as well. Vegan Christmas Cookies and Cocoa is the perfect gift for those who enjoy baking goodies and sipping warm holiday drinks during the Christmas season. To connect with Audrey, you can find her on these social platforms: Instagram: @AudreyDunham Facebook: Audrey Dunham www.AudreyDunham.com Book / Cover Design: Nikki Ellis Editor: Christine McKnight Photography: Vanessa Stump Prop / Food Styling: Vanessa Stump, Audrey Dunham, Chris Hatcher Indexing: Rudy Leon Enhancements: Matt McNeil Publisher: Audrey Dunham Celebrations(TM)

Vegans and vegetarians everywhere will have the best holiday period ever with Gaz Oakley's fantastic alternatives to the trad turkey and trimmings. Gaz is an expert in bold flavours and textures, so everyone can enjoy a spectacular centrepiece and amazing food throughout the festive season. Gaz talks you through the menus and the planning, from Christmas morning breakfast like Sweet Potato Waffles and Tofu Benedict, through to a show-stopping lunch with the likes of Ultimate Christmas Wellington, "Turkey" Roast and Festive Nut Roast Wreath served with all the trimmings: "No Pigs" in Blankets, Hasselback Potatoes and Fluffy Yorkshire Puddings - all rounded off with spectacular dairy-free puds including Boozy Tiramisu and Creme Brûlée Tarts. There are vegan versions of mince pies, Pavlova and the traditional Christmas Pudding with Custard, and even a "cheese" board for afters! And it's not just about the big day: Gaz offers a supreme spread of party food for when you're celebrating with guests - Mini Sausage Rolls, Sticky BBQ "Ribs" and Arancini, among many others, plus ideas for Boxing Day leftovers including Bubble & Squeak, Christmas Curry and Gyros. Packed with suggestions for the festivities and advice on how to keep cool in the kitchen if you're cooking on the big day, Vegan Christmas Cookbook offers every solution you'll ever need for what to cook for vegans and vegetarians at Christmas.

60 Meatless, Dairy-Free Recipes Full of Festive Flavors

Over 70 Amazing Vegan Recipes for the Festive Season and Holidays, from Avant Garde Vegan

Vegan Cooking for Carnivores

Sea Stories and Vegan Recipes from Sea Shepherd's Anti-Whaling Campaigns

125 Fast and Filling Low-Fat Vegan Recipes

Brunch Is Hell

More than 100 plant-based recipes from around the world

Simple, Delicious Plant-Based Cakes, Cookies, Brownies, Chocolates and More

Come have a seat at Audrey's table and prepare to be taken on a journey to craft the perfect vegan Thanksgiving spread. Each recipe will warm your heart with nostalgic flavors of Thanksgivings past. Vegan Thanksgiving Dinner & Pies teaches home cooks how to easily “veganize” their favorite Thanksgiving dinner and dessert classics, such as fluffy mashed potatoes, sky-high biscuits, mac and cheese, green bean casserole, apple pie, pumpkin pie, and of course, the coveted turkey roast. Your mouth will water as you turn each page, as nearly every written recipe is accompanied by a large, colorful recipe photograph. Also included are tips on how to make most recipes gluten free, as well as “make ahead tips” to help the busy host best manage their time in the kitchen.

Ninety recipes from six Asian countries capture the color, spice, and comfort of classic dishes—now totally vegan East Meets Vegan is your new passport to foods from all over Asia, offering both the tastes and nostalgia of home-cooked favorites with health and sustainability in mind. Drawing on the traditional menus of six Asian countries—India, Thailand, Singapore, Malaysia, China, and Japan—22-year-old food blogger and medical student Sasha Gill shares the secrets of how she keeps her diverse Asian kitchen simple, affordable, yet always delicious. Inside, you'll find: • Plant-based versions of Asian favorites: spring rolls, red bean pancakes, and mango lassis • Can’t-believe-it’s-vegan twists: Tandoori cauliflower “wings,” pineapple fried rice, jackfruit biryani, and a nigiri sushi feast to feed a crowd • A mix-and-match guide: Combine leftovers for personalized Asian fusion. Saturated with mouthwatering photography, East Meets Vegan takes you on a life-changing culinary journey from the comfort of your own kitchen.

The bartenders at Danny Meyer's wildly popular restaurants are known for their creative concoctions. Guests at Union Square Café or Gramercy Tavern expect not only the finest cuisine but also Meyer's special brand of hospitality that often begins with a Venetian Spritz or a Cranberry Daiquiri. In Mix Shake Stir, Meyer offers all the tips and tools needed to become a masterful mixologist and supplements the cocktail recipes with gourmet takes on bar snacks. There are over 100 recipes of bar classics, signature favorites, and original, refreshing libations -- from the Modern's elegant mojito made with champagne and rose water to Tabla's Pomegranate Gimlet. Shaken or stirred, straight up or on the rocks, these cocktails make this collection an invaluable resource for elegant entertaining.

You can eat incredibly well and make a significant contribution to saving the planet. Celine Steen's uplifting No-Waste Save-the-Planet Vegan Cookbook shows you how with delicious recipes and practical advice. Plant-based foods have a dramatically lower negative impact on the environment than meats and animal products, as hundreds of studies have revealed. If you are a vegan and eat plant-based foods only, chances are you know this already. If you are a vegetarian or an omnivore, you probably have heard that this is one of the many reasons—quite aside from the ample health benefits of eating more plants and plant products—for adding more plant-based meals to your weekly routine. In the pages of this inspiring and eminently practical book you will discover: More than 100 earth-friendly, utterly delectable recipes, from splendid soups, substantial sides, and glorious salads to vibrant main courses and even sweet desserts, that leave no unusable waste behind and use all the parts of the produce we have grown or bought Practical guidance on how to shop for and eat local produce whenever possible, even when you live in a cold climate with limited crops nearby Surefire tips on how to save, store, and cook the parts of plants that you might be throwing out now Advice on how to buy and store food with little to no packaging—and zero non-recyclable, non-biodegradable packaging Imagine how good you will feel by upping your game at dinnertime and at the same time reducing your food-related carbon footprint as far as it will go.

The Sea Shepherd Conservation Society is an international non-profit marine conservation organization that takes an aggressive direct-action approach to ending the slaughter of endangered and threatened marine wildlife. Their official cookbook,Cookin' Up A Storm, serves up a combo of delicious food and modern day heroes. Written by Laura Dakin, chief cook on Sea Shepherd's flagship the Steve Irwin, you'll share Laura's adventures in feeding a hungry crew of 50 morning to night. Featured are 80 of the crew's favorite vegan recipes-deliciously eclectic and modified for the family kitchen. Throughout are beautiful recipe photos along with action shots of the crew at work. Interspersed are crew members' stories that illustrate the danger these ocean warriors face stalking whaling vessels on the high seas. The galleys of Sea Shepherd's fleet maintain a plant-based diet. Learn how a vegan diet can play a significant role in saving the biodiversity of our oceans.

The Art of Making Your Own Staples [A Cookbook]

Festive Plant-Based Meals and Desserts for the Thanksgiving and Christmas Table

Vegan, at Times

The Best of Asian Home Cooking, Plant-Based and Delicious

More Than 100 Easy, Delicious Vegan Dinners on a Budget: A Cookbook

Vegan Everything

Holiday Treats and Warm Winter Drinks, All Astonishingly Egg and Dairy-free!

Over 125 Recipes So Tasty You Won't Miss the Meat

From the author of the bestselling Elsa's Wholesome Life, Ellie Bullen returns with Global Vegan, a collection of simple and delicious recipes inspired by her travels around the world to places such as Indonesia, India, Korea and Japan. Ellie’s dishes are infused with her trademark flavour, colour and texture and will have you eating well throughout the day. There are vibrant smoothie bowls or vegan fried eggs for easing into the morning; Salt and Pepper ‘Calamari’, Tom Kha Gai and Jeera when you need something more substantial; and chai-spiced cookies or Portuguese custard tarts to have with an afternoon cuppa. There are also healthy, plant-based versions of well-known favourites, such as Pad Thai, Fish and Chips and Ramen Soup. A qualified dietician, Ellie explains everything you need to know about adopting a plant-based diet, including how to get enough iron and achieve the right balance of carbs, proteins and good fats. With extraordinary travel photographs throughout, Global Vegan is an explosion of colour and flavour, and is imbued with Ellie’s unique sense of adventure and her love of plants. It is the perfect book for anyone who wants to cook simple, healthy and flavour-packed vegan food. Formatted fixed-layout ebook that retains the look and feel of the print book.

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

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 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 Fearless 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 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 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 busy 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

INSTANT NEW YORK TIMES BESTSELLER An all-new collection of more than 120 recipes that are so delicious and easy to make, you might forget they’re vegan, from the #1 New York Times bestselling author of Deceptively Delicious, Double the Delish, The Can’t Cook Book, and Food Swings. Jessica Seinfeld isn’t a committed vegan. Her husband and her children aren’t, either. Instead of convincing you to become vegan or shaming you for eating meat, she simply wants to show you how to eat like a vegan, at times, by cooking flavorful, affordable, and robust plant-based meals whenever you want—whether that’s every day, once a week, or just once in a while. With her reassuring and accessible style, Jessica shows you step-by-step how to make and savory breakfasts, comforting and healthy meals for lunch and dinner, delicious snacks that can be whipped together quickly, and essential sauces and dressings—all tailored to home cooks. She also demonstrates how to create a basic plant-based diet filled with the essential items to keep in stock, explains what kitchen equipment you’ll want to have on hand, gives sample menus for combining recipes, and tells relatable stories from her adventures in vegan cooking with her family. Simple, comforting, and infused with Jessica’s “encouraging attitude” (Publishers Weekly), Vegan, at Times is the perfect gateway to a healthier and more balanced you.

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 staple 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 food 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 process of 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.

Vegan Cookies Invade Your Cookie Jar

Vegan Christmas Cookies and Cocoa

Mix Shake Stir

Veganize It!

Vegan 100

Practically Vegan

Bake It Vegan

Vegan with a Vengeance, 10th Anniversary Edition

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 Snacks; 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 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.

Outlines the principles of the DASH diet which is designed to lower high blood pressure and presents three hundred recipes for soups, stews, main dishes, vegetable sides, and desserts.

Celebrate the gorgeous and delicious possibilities of plant-based Southern cuisine. Inspired by the landscape and flavors of his childhood on the Mississippi Gulf Coast, Timothy Pakron found his heart, soul, and calling in cooking the Cajun, Creole, and southern classics of his youth. Now he shares his expertise in plant-based recipes, all of which substitute ingredients without sacrificing depth of flavor and reveal the secret tradition of veganism in southern cooking. Finding ways to re-create his experiences growing up in the South—making mud pies and admiring the deep pink azaleas--on the pages of this book guides to creating the richest food possible. Filled with as many evocative photographs and stories as easy-to-follow recipes, Mississippi Vegan is an ode to the transporting and ethereal beauty of the food and places you love.

Recipes for classic cookies, fancy cookies, holiday cookies, brownies, blondies, bars, and more.

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.

The 30-Minute Vegan

How to Save the World by Throwing a Dinner Party

100 Plant-Based Recipes and 100 Kitchen-Tested Methods for Waste-Free Meatless Cooking

The Everything DASH Diet Cookbook

100 Dairy-Free Recipes for Everyone's Favorite Treats

120+ Recipes for Every Day or Every So Often

Vegan for the Holidays

Green Fire

More than 100 delicious, easy, and colorful vegan dinners on a budget from the founder of the massive social media platform Cooking for Peanuts, with a foreword by Jonathan Safran Foer. Nisha Melvani appreciates that it’s hard for many people to commit to being 100% vegan. But committing to one vegan meal a day—dinner—is much more feasible. For those trying to incorporate more vegan meals into your diet, Practically Vegan is your go-to weeknight dinner cookbook and the perfect entry to veganism. A registered dietician nutritionist, Melvani offers solid, tested vegan recipes and a non-militant approach for those wanting to eat less meat. Plant-based cooking will no longer feel intimidating with easy-to-find ingredients that you will use in the kitchen over and over again. Inspired by the flavors she was introduced to while growing up in Jamaica, England, and Canada, as well as her own Indian heritage, Melvani shares over 100 delicious recipes, including Creamy One-Pot Cheesy Broccoli Pasta Soup, Cauliflower-Sweet Potato Curry, Sesame Noodle Veggie Stir-Fry, Mushroom Bourguignon, and more, accompanied by a foreword written by bestselling author Jonathan Safran Foer, who urged Melvani to write this cookbook after feeding his family her recipes. With easy-to-follow directions and recipe substitutions as well as culinary tips and tricks, Practically Vegan will be the helping hand you need to prepare a vegan dinner for yourself or your family with confidence.

Holidays inspire everyone to cook, even people who rarely step into the kitchen. Who doesn't look forward to special festive meals when joining with friends and family to celebrate? Vegan cooking expert Zel Allen demonstrates that plant-based holiday foods are as delicious, innovative, and elegant as their hallowed meat-based counterparts. Taking readers on a world tour of holidays—including Thanksgiving, Hanukkah, Christmas, Kwanzaa, and New Year's--Zel provides a banquet of recipes for irresistible dishes steeped in heritage and tradition, innovatively updated with novel touches. Zel covers all the details any holiday cook requires to create the perfect celebration. From assembling a party menu to planning a ulticourse feast, Vegan for the Holidays establishes modern food traditions with a compassionate focus that everyone can enjoy with guilt-free gusto.

*From the duo behind the New York Times bestseller Bad Manners: The Official Cookbook come healthy crowd-pleasing recipes to entertain with attitude (previously published as Thug Kitchen Party Grub: For Social Motherf*ckers). Bad Manners: Party Grub answers the question that they have heard most from their fans: How the hell are you supposed to eat healthy when you hang around with a bunch of assholes who couldn't care less about what they stuff in their face? The answer: You make a bomb-ass plant-based dish from Bad Manners. Featuring over 100 recipes for every occasion, Party Grub combines exciting, healthy food with easy-to-follow directions and damn entertaining commentary. From appetizers like Deviled Chickpea Bites to main events like Mexican Lasagna, Party Grub is here to make sure you're equipped with dishes to bring the flavor without a side of fat, calories, and guilt. Also included are cocktail recipes, because sometimes these parties need a pick-me-up of the liquid variety.*

Bestselling vegan author Moskowitz offers doable recipes designed to help inspire people to kick their meat habits, improve digestion, and become all-around better citizens of the world. The book includes shopping lists, achievable goals, cheerleading, and extensive FAQs, all written in Moskowitz's inimitable voice and style.

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 Sauté 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.

Thug Kitchen Party Grub

No-Waste Save-the-Planet Vegan Cookbook

The Ultimate Vegan Cookbook

Minimalist Baker's Everyday Cooking

East Meets Vegan

Over 75 Vibrant Vegan Comfort Foods

The Superfun Times Vegan Holiday Cookbook

Recipes from Danny Meyer's Acclaimed New York City Restaurants

Bestselling author Isa Chandra Moskowitz shows you how to cook—and cook with!—limitation meats that are every bit as delicious as the real thing. The queen of vegan home cooking is back: This time, Isa Chandra Moskowitz guides you through making, preparing, and cooking fake meat. If you've ever cooked for a meat lover that whined about a lack of protein, this book is all you need to prove them wrong. From Smoked Beet Cuban Sandwiches to Buttermilk Fried Chick'n, Moskowitz will make sure you're set up to impress anyone and everyone. Moskowitz's loyal fans count on her mastery of vegan cooking, unique flavor profiles, frank humor, and punk style to offer guidance on all aspects of vegan cooking. Her recipes may nod to traditional meat dishes, but rest assured, her innovative techniques yield fantastic flavors of their own!—arguably more delicious than their predecessors.

Whether you're in the mood for an iconic sandwich, a spin on a hearty chicken dinner, or indulging in some Mac & Cheese, Fake Meat will provide you with inspired, plant-based recipes to choose from.

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 eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. Updated in its 2nd edition, Think Communication's engaging visual design distills major communication concepts, theories, research, and trends into bite-size essentials, making learning human communication not only fun, but also accessible and relatable. Informed by the latest research and including numerous real-world examples and extensive, contemporary visuals, readers will find that Think Communication's unique features help them to identify and understand their own communication behaviors, as well the communication behavior of others.

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 super fun. 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.

Scrumptious Plant-Based Recipes Full of Nostalgic Holiday Flavors Never miss out at a holiday feast again! Kirsten Kaminski, founder of The Tasty K, provides all the recipes you need to transform your meat-based holiday staples into satisfying vegan options. Swap out fatty ham for an irresistible Mushroom Wellington with Gravy. Capture all the flavors of traditional stuffing in the even-better Roasted Acorn Squash with Quinoa Stuffing. And no one will miss store-bought desserts once you have a homemade Cinnamon Apple Pie on the table. Kirsten makes each celebration delightful with 60 exciting appetizers, entrées and sides. With hearty, satisfying dishes such as Mushroom Bourguignon, Miso-Tofu Meatballs and Dijon Scalloped Potatoes to replace all the old meat-heavy, dairy-filled fare, you can feel the holiday spirit any time of year.

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

Real Food for Vegan Appetites

Vegan Thanksgiving Dinner and Pies: All of Your Thanksgiving Dinner and Dessert Classics Made Vegan!

Entertaining for Absolutely Every Occasion

Veganomicon

100 Easy Recipes for Any Craving! from Bagels to Burgers, Tacos to Ramen

For Social Motherf*ckers: A Vegan Cookbook

The Global Vegan

World-famous chef Francis Mallmann, known for his live-fire meat cookery, transforms vegetables and fruits with fire in his first book of vegetarian recipes.

The classic first cookbook from the coauthor of Veganomicon is back with even more tasty recipes, chatty anecdotes, and money-saving tips for easy plant-based cooking, featuring tempting full-color photos throughout. 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 -- including Veganomicon, Appetite for Reduction, Isa Does It, and Superfun Times Holiday Cookbook -- 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 awesomer, more in-the-kitchen tips with Fizzle—and full-color photos of those amazing dishes throughout. With tips for taming your tofu, doing away with dairy, and getting rid of the eggs, you'll find recipes for:

"Fronch" Toast; Biscuits and White Bean Sausage Gravy; Chile sin Carne al Mole; Apple Pie-Crumb Cake Muffins; Three Kinds of Knishes (Knish Madness!); Revolutionary Spanish Omelet; Tempeh Reuben; Braised Cauliflower with Three-Seed Sauce; Ethiopian Seitan and Peppers; No-Bake Black Bottom-Peanut Butter Silk Pie; Coconut Heaven Cupcakes . . . and more. So much more.

Ellen DeGeneres' personal chef, Roberto Martin, shares over 125 delicious vegan recipes he's created for Ellen DeGeneres and Portia de Rossi that he hopes will make healthy vegan cooking accessible and easy for everyone. Portia de Rossi explains in her foreword, "Roberto taught me that the key to making good food vegan is substitution ... you can enjoy all your favorite foods and never feel deprived." Some of the standouts Martin, a Culinary Institute of America-trained chef, has developed for Ellen and Portia include: Banana and Oatmeal Pancakes, Avocado Reuben, Red Beans and Rice, "Chick'n" Pot Pie, and Chocolate Cheesecake. Featuring mouthwatering photographs by award-winning food photographer, Quentin Bacon, this cookbook will appeal to die-hard carnivores and vegetarians alike.

A call to arms against BRUNCH . . . and a how-to guide for fighting back, from the hosts of the hit podcast and public radio show The Dinner Party Download Society is under threat. The culprit? BRUNCH. Not merely a forum for overpriced eggs, brunch is a leisure-time-squandering hellscape, embodying all that is soul-killing and alienating about modern life. How to fight back? By throwing dinner parties -- the cornerstone of civilized society! Dinner parties -- where friends new and old share food, debate ideas, and boldly build hangovers together. If we revive the fading art of throwing dinner parties the world will be better off, and our country might heal its wounds of endless division, all without having to wait in a 9-hour line to eat toast. To that end, Brunch is Hell takes hesitant hosts through every phase of throwing a great dinner party, from guest list to subpoena. Loaded with wit, celebrity advice, and tongue-in-cheek humor -- plus sincere insights about how humans can be more generous to each other -- Brunch is Hell is a spirited guide to restoring civility, in the bestselling tradition of Adulting, Amy Sedaris' I Like You: Hospitality Under the Influence, and the Bible.

The Superfun Times Vegan Holiday CookbookEntertaining for Absolutely Every OccasionLittle, Brown

For social motherf*ckers

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

Over 100 Incredible Recipes from Avant-Garde Vegan

Cookin' Up A Storm

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

I Can Cook Vegan

Isa Does It

50 Goddesses to Empower and Inspire You

Francesca Bonadonna, of Plantifully Based delivers a fresh and creative approach to vegan cooking in her new book, Plantiful: Over 75 Vibrant Vegan Comfort Foods. With an emphasis on comfort, quality, and taste, she draws upon her Italian American heritage to bring familiar flavors and delectable dishes to your table. Plantiful teaches you how to easily transform plant-based foods into hearty and nourishing meals. With an array of creamy, saucy, and crispy creations, Francesca dispels any misconceptions that vegan food lacks the pleasing flavors and textures of its non-vegan counterparts. Each recipe is made from high-quality but easily accessible ingredients, with a simple format that makes cooking both easy and fun. Francesca guides you each step of the way in creating satisfying meals and snacks that are perfect for sharing. Whether you are a seasoned vegan cook or are looking to expand your repertoire of plant-based meals, she has you covered with over 75 foolproof recipes, along with kitchen tricks and tips for overcoming common challenges, allowing you to find joy and inspiration on your cooking journey! Sample recipes include: · Vegan Chorizo and Potato Breakfast Tacos · Greek Nachos · Popcorn Chick'n · Sweet Gochujang Tempeh Bao · Buffalo Chick'n Sandwiches · Vegan Mac and Cheese · Yellow Split Pea Cannellini Bean Stew · Zeppole 75 Veganized Seasonal Classics for Family and Friends Are you vegan—and do you dread Thanksgiving because your family insists on a traditional turkey? Or are you a nonvegan family member welcoming everyone home for the Christmas holidays—and you're scratching your head over what to cook for your newly vegan son or daughter-in-law? Holiday feasts have always been contentious for vegans and their nonvegan family members—when a supposedly welcoming season of loved ones dining together becomes divisive when animal products are cooked as part of tradition. Vegan Holiday Recipes addresses this issue head-on and unites family and friends, vegan or not, over simply delicious, easy, healthy, seasonal food. Containing seventy-five plant-based recipes specifically designed with Christmas and Thanksgiving in mind, this is the ultimate book for vegans, the vegan-curious, and their families and loved ones. The book will also include menu designs for the perfect festive lunch or dinner get together. Learn to prepare vegan breakfasts, snacks, drinks, main meals, sides, and, of course, desserts: Potato Rosti and French Toast for Breakfast Artichoke Dip and Macadamia Dill Cheese for Snacks Mushroom and Parsnip Soup and Sweet Potato Salad Pecan and Mushroom Wellington and Cheesy Broccoli Bake for Mains Roast Vegetable Stuffing and Mashed Potato and Gravy for Sides Pecan Caramel Pie and Nutmeg Cookies for Sweets Mulled Apple Cider and Hot Chocolate for Drinks And more! Bring festive joy during the holiday season and inspire everyone with a delicious, inclusive table.

From the duo behind New York Times bestseller, Thug Kitchen, comes the next installment of kick-ass recipes with a side of attitude. Thug Kitchen Party Grub answers the question that they have heard most from their fans: How the hell are you supposed to eat healthy when you hang around with a bunch of aholes who don't care what they put in their pie holes? The answer: You make a bomb-ass plant-based dish from Thug Kitchen. Featuring over 100 recipes to host or bring to parties of any kind, Party Grub combines exciting, healthy, vegan food with easy-to-follow directions and damn entertaining commentary. From passed appetizers like Deviled Chickpea Bites to main events like Mexican Lasagna, Thug Kitchen Party Grub is here to make sure you are equipped with dishes to bring the flavor without the side of fat, calories, and guilt. Also included are cocktail recipes, because sometimes these parties need a pick-me-up of the liquid variety.**

Tempted to try your hand at vegan food but don't know where to start? Or even 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 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 no other vegan cookbook.

If you can crave it, you can cook it! 100 easy, eclectic recipes to feed you all day, every day Whatever you may be craving for dinner tonight—pizza, burgers, quesadillas, ramen, dumplings, curries, falafel, jambalaya—you can make—totally vegan, completely delicious, and faster than you'd have thought possible. But you won't just find delectable dinners here. From breakfast to dessert, Nadine Horn and Jörg Mayer have got you covered—from savory breakfast waffles to classic French toast, decadent mocha cupcakes to chocolate brownies and beyond. Here are 100 vegan versions of your favorite comfort foods, plus fun new inventions and healthy options that are perfect for everyday eating: Quick meals: Coconut Farro, Bánh Mì Deluxe, Sesame Noodles Easy recipes: Speedy Ramen, Overnight Oats, Peanut Truffles Party hits: Ginger Nori Cakes, Antipasto Pizza Bites, Berry Cheesecake Exciting global fusions: Bavarian Samosas, Mexican Paella, Thai Tempura This is Vegan Everything—the only vegan cookbook you'll ever need.

Appetite for Reduction

Vegan Pie in the Sky

Celebration Feasts for Thanksgiving Through New Year's Day

Fake Meat

Extraordinary Ways to Grill Fruits and Vegetables, from the Master of Live-Fire Cooking

Vegan Holiday Cookbook

THINK Communication

Lower Your Blood Pressure and Lose Weight - with 300 Quick and Easy Recipes! Lower Your Blood Pressure Without Drugs, Lose Weight and Keep it Off, Prevent Diabetes, Strokes, and Kidney Stones, Boost Your Energy, and Stay Healthy for Life!

Goddesses – Mythology – Inspiration Readers who have enjoyed Warrior Goddess Training or Women Who Run with the Wolves will love Ann Shen's Legendary Ladies Goddesses from mythology: Goddesses from our past are celebrated in this lushly illustrated book by Ann Shen, the author and artist who created Bad Girls Throughout History. Ann is an illustrator, letterer, and author based in Los Angeles who has created artwork for a number of publications, campaigns, products, and galleries. Explore the feminine divine and feel empowered: Legendary goddesses and powerful deities are celebrated in gorgeous artwork and enlightening essays. Lushly illustrated goddesses that you will love include: Aphrodite, the Greek goddess whose love overcame mortality Mazu, the Chinese deity who safely guides travelers home Lakshmi, the Hindu provider of fortune and prosperity Unique alternative to Goddess cards or other gift items: Ann Shen's signature watercolors make Legendary Ladies a unique, gift-worthy homage to the mighty women within.

Recipes and Stories from a Southern Boy's Heart: A Cookbook

Legendary Ladies

Vegan Christmas

Bad Manners: Party Grub

Plantiful

The Homemade Vegan Pantry

Easy DIY Recipes for a Plant-Based Kitchen