

## Vegan Christmas Cookbook Over 70 Essential Vegan Recipes For The Festive Season

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much ?time you have to spend in the kitchen—from the beloved bestselling author of Once Upon a Chef. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of The Skinnytaste Cookbook Jennifer Segal, author of the blog and bestselling cookbook Once Upon a Chef, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

This exciting, inviting cookbook by veteran author Atlas brilliantly fills the biggest gap in the vegan repertoire with more than 200 delectable recipes for every festive occasion. The author, one of the most respected names in vegetarian and vegan cooking, addresses everything from Thanksgiving, Hanukkah, and Christmas--to celebratory brunches, lunches, dinners, potlucks, and buffets.

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 muchies include Mean Green Smoothies, Aspara-Guy Sushi, Bahnwiches, Animal Cookies, Churro Chips, and more.

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.

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

Happy Vegan Comfort Food

More Than 100 Easy Recipes to Create an Awesome Plant-Based Pantry

Celebratory Menus and Recipes from New York's Premier Plant-Based Restaurants [A Cookbook]

Plants Only Kitchen

Extensively Annotated Bibliography and Sourcebook

Vegan Holiday Cooking from Candle Cafe

Vegan Christmas Cookies and Cocoa

*1 MILLION BOSH BOOKS SOLD WORLDWIDE BOSH! became widely successful as the biggest and fastest-growing plant-based food channel on the web, reaching over 25 million people a month. Their mission to eat more plant-based foods went mainstream with the publication of their first book, BOSH!, which introduced readers to their fun, crowd-pleasing vegan recipes. Now, the guys from BOSH! are at it again with even more unbelievable vegan recipes. Filled with more than 120 unmissable new favorite dishes, BISH BASH BOSH! will show readers, vegan or not, how imaginative and easy plant-based food can be. These simple, no-fuss recipes will pack in the flavor with unbelievable results. Recipes will include: Cheeseburger Dough Balls Ultimate Falafel Wraps with 3-Ingredient Flatbreads, Hummus, and Chili Jam Cauli Tandoori Kebab with Mint Raita and Quick Pickle Crunchy Carnival Salad Beet and Herb Tarte Tatin Classic Lasagna BBQ Beans with Mushroom Burnt Ends Cinnamon Swirl Pancakes Banana Bread Donuts Lemon Drizzle Cake From brilliant breakfasts and easy-prep lunches to weeknight suppers and fantastic feasts, every dish will be a showstopper. Ian and Henry will even include recipes for a completely meat-free Christmas, and a meal prep plan to set yourself up for easy plant-based cooking.*

*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.*

*The world's most comprehensive, well documented, and well illustrated book on this subject. With extensive subject and geographic index. 48 photographs and illustrations - mostly color. Free of charge in digital PDF format.*

*The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of Isa Does It "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of The Sprouted Kitchen A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a trasure trove of more than 100 mouterwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!*

Over 100 Vegan Recipes to Glow from the Inside Out

Delicious Plant Based Recipes That Can Be Enjoyed by Anyone

The Vegan Stoner Cookbook

Vegan Goodness

Entertaining for Absolutely Every Occasion

More Than 100 Crowd-Pleasing Recipes for Bite-Size Eats Everyone Will Love

Vegan Holiday Cookbook

Why Going Vegan Will Save Your Life

**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 ...**

**Happy Vegan Comfort Food is the exact book that Karoline Jönsson would have wanted when she first became a vegan. Back then she was both hungry and bewildered by this new lifestyle. In order to help guide new vegans, Karoline has gathered her most indispensable recipes: dishes that provide a good basis and that can be used in various flavour combinations; food that adds warmth and comfort; delicious meals to simplify everyday life. Karoline invites us into her home and to her table to enjoy dinner, breakfast and snacks and the classic food that we always come back to when we think of home. Whether you are cutting down on your meat intake, starting a new vegan diet, or looking for fresh ideas to make dishes like Paella, Colcannon, and Frittatas, Karoline Jönsson, the author of bestselling Happy Vegan Christmas, is here to inspire you. Happy Vegan Comfort Food is a collection of dishes that always work and always taste good. The book is divided into sections: From scratch – how to make your own tofu, oat cream for cooking and tempeh. In the frying pan – dishes such as vegetable fritters, okonomiyaki (Japanese pancakes), scrambled tofu In the pot – soups, daal and stews In the oven – gratins and jacket potatoes with delicious fillings**

**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.**

**Inspiring vegan dishes that enhance the holiday season. For vegans or a dairy-free lifestyle, here are meals that celebrate the holidays. These festive and impressive recipes will be a bona fide hit with vegan and non-vegan guests alike, take all the pressure out of holiday meal planning, and allow everyone to enjoy time with friends and family. The holidays are a wonderful time to discover and delight in the riches of vegan cuisine and its fantastic ability to recreate textures and flavors that everyone recognizes and appreciates, especially during the holidays, where so much of the celebration revolves around food. Traditional holiday fare is included, like turkey, roasts and time-honored fish and seafood dishes. There are substitutes for meat dishes, new versions of glazed logs, chocolates, puffed pastry, cakes, pavlova, Crème Brûlée and even Stollen. And because gluten-free and vegan recipes can get really complicated, Laforêt’s recipes in different categories are easy to adapt. From elegant appetizers and hors d’Oeuvres like Cream of Leek Turnovers and Quick Foie Gras-Style Mousse to stunning festive main courses such as Roast Vegetable Wellington with Sweet Potato Mousseline, Seitan Pot Pie and Sweet Potato Stuffed with Chestnuts and Smoked Tempeh. A feast of sweets await guests - from Mince Pies and Cardamon Almond Kringle, to Coconut Truffles and Tiramisu-Style Glazed Log. For ideas for a holiday feast, Laforêt has themed menus that will help put together a dinner that sets the mood perfectly. Full color throughout, with glorious color photographs, these recipes will inspire and excite.**

**Simple and satisfying plant-based recipes for every day**

**The Vegan Bodybuilders Cookbook**

**Vegan Holiday Kitchen**

**Bish Bash Bosh!**

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

**Betty Goes Vegan**

**Simple, plant-based recipes to cook the nation's favourite dishes**

**Essential Recipes and Meal Plans for Plant-Based Bodybuilding**

'A cracking cookbook bursting with delicious plant-based recipes' BOSH! What do Vegans Eat? The mystery is there is no mystery, from comforting Italian dishes to Sunday Roasts and Simple Suppers – vegans can have it all!

'Aimee is an exceptional talent and her fab new book displays her unique gift for making vegan cooking both exciting and comforting. I have no doubt it will quickly become a firm plant-based classic.' Aine Carlin, Bestselling author of Keep It Vegan and The New Vegan If you're craving your favourite British comfort foods, but also want to embrace a plant-based lifestyle, then Great British Vegan is interested in cutting down on your meat consumption, there's no reason you can't still indulge in all your favourite British classics, using easy-to-find ingredients. With great-tasting, simple to make home-style recipes that will comfort as well as nourish, this book makes sure you'll never miss out on Sunday roasts, full English breakfasts or afternoon teas again. This unique take on vegan cooking includes: Pie, Banger's & Mash, Yorkshire Puddings, Beer Battered (To)Fish & Chips, Sausage Rolls, Welsh Rarebit, Scottish Shortbread, Eton Mess and Sticky Toffee Pudding.

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 and 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 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 recipe is 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 are fun to read. 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 Styling: Vanessa Stump, Audrey Dunham, Chris Hatcher Indexing: Rudy Leon Enhancements: Matt McNeil Publisher: Audrey Dunham Celebrations(TM)

A born food-lover, raised in California on Ôthe best Mexican food in the countryÔ and her father's Ôtraditional Southern soul food,Ô Alicia C. Simpson couldn't imagine giving up her favorite dishes to become vegan. Animal-free food might be healthier, but could it match the tastes of home?Like fried chicken, macaroni and cheese, or a bowl of chili? Three years after Alicia took the vegan plunge, C. Simpson's resounding Oyes!Ô Here is the essential cookbook for any of America's more than 6 million vegans who miss the down-home tastes they remember (or want to try), or for vegetarians and even meat-eaters who want to add more plant-based foods to their diets, but don't know where to start. Comfort-seeking cooks will find: Easy-to-prepare, animal-free versions of classics like Spicy Buffalo Bit and Chicken Wings - all with a healthy twist. A Game Plan for the Budget Conscious Cook

History of Tofu and Tofu Products (1995-2022)

Vegan Pie in the Sky

Celebrate with 60 Recipes

The Vegan Holiday Cookbook

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

Our Family's Simple, Proven System to Jumpstart Your Vegan Journey

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

**Roasted nuts and vegetables, fragrant citrus and cloves, jewelled lingonberries and cardamom buns fresh from the oven - these are the delights that make a Scandinavian vegan Christmas. In Happy Vegan Christmas, Karoline Jönsson presents a merry smorgasbord of plant-based Christmas dishes guaranteed to enchant friends and family. Instead of the usual bubble and squeak, here we find vegan classics to satisfy all guests, such as vegan Swedish meatballs, spiced cabbage pudding, pulled 'pork' with jackfruit, pickled courgette, potato and greens pie, sticky buffalo cauliflower, nutty 'egg' nog, gingerbread biscuits and chewy panforte. The book includes recipes for baked treats, delicious drinks to keep you warm during the winter nights, and plenty of dishes for a Christmas buffet – to keep you going until New Year! Also included are some crafty ideas to try out during the holiday, such as cultivating winter flowers indoors or making a candle centrepiece, a dried citrus festoon, a wreath and a wild birdfeeder. Inspired by both classic Scandinavian Christmas cooking, as well as seasonal dishes from around the world, this is an indispensable treasure trove for the vegan, vegetarian or flexitarian foodie. Chapters include: Winter food; Treats and Bakes; Drinks; The Christmas buffet; To the New Year**

**Follow These Easy Vegan Recipes To Lose Weight, Feel Great And Learn How To Eat Better Are you tired of silently insulting yourself when you pass by a mirror? Are you constantly exhausted and filling your body with horrible sources of edible fuels in an effort to keep going? Do you want to eat healthier but do not know where to start? If any or all of these questions pertain to you, then you have stumbled across just the right book! The Vegan Power: 120 Easy Vegan Recipes For Beginners is the perfect starter pack that one needs to get educated, become captivated and stay motivated as you conquer your excess body fat! If you are sick of hearing about and wasting time on fad and trendy diets, then the Vegan diet may be just the break you have needed all along! This diet is all about eliminating animal products from your plate and eat the healthy way. As you shift your diet, you will begin to notice drastic changes as your metabolism is dusted off and kicked back into gear! Here Is A Preview Of What You'll Learn... What the Vegan Diet is and why it is popular among thousands of people The benefits of utilizing the Vegan Diet in your life Tips to stay on track as you conquer your diet the Vegan Diet way Yummy breakfast recipes that will fuel you the right way for your day Tummy-flying lunch recipes that will leave your co-workers jealous Fulfilling snack recipes to get your through those binge-snacking times of the day Delectable dinner recipes that you will**

be excited to share with family and friends Easy to make soup and salad recipes to pair with other entrees or feel free to consume solo Tongue-tingling dessert recipes that will not leave you feeling unsatisfied Mouth-refreshing smoothies Much, much more! Isn't it about time that you took your life back? Isn't it about time that you truly treated your body like the temple it has always meant to be? YES! The vegan diet will teach you how to properly balance out your diet so that you are fueling your body the way that it is meant to run. Are you ready to start feeling energized and ready to take on the day? Are you ready to not be a victim of mid-day snacking that leads to that extra fluff around your waist? I know everyone wants a change when it comes to how they look on the outside. But what will it take to motivate you? The Vegan Power: 120 Easy Vegan Recipes For Beginners takes the guessing work out of trying to figure out the secrets of this successful diet from the means of the Google search bar. You will not only learn the depths of a new diet, but you will learn a skill and develop a taste for delicious recipes and edibles that are going to work for you, not against you. It is time to make a change! And it all starts with you, and perhaps the purchase of this book. Get your copy today! Good luck!

The world's most comprehensive, well documented, and well illustrated book on this subject. With extensive subject and geographic index. 292 photographs and illustrations - mostly color. Free of charge in digital PDF format.

This book is both for newbies eager to explore veganism, and experienced vegans looking to expand their recipe collection. It is the perfect companion for beginners and contains easy guidelines on becoming vegan and following a sustainable clean eating diet. It will teach you everything you need to know in order to adopt the vegan lifestyle, including:\* A definition of veganism and common misconceptions \* Foods to avoid\* Ingredients to shop for\* Useful tips for cooking vegan and eating vegan when dining out\* 35 Delicious and Easy recipes for clean and healthy vegan meals\* Nutritional information with each recipe to help you balance your diet👉 Much moreThe hearty and delectable meals contained in this book will introduce you to a whole new world of nutritious foods that keep you healthy, fit, and active. You will discover new recipes for breakfast, lunch, dinner, soups, salads, deserts, stews, and sides, to keep you and your loved ones well fed at any time of the day. Add these 35 exciting vegan recipes to your meal plan, and surprise your family and friends with your expanded collection of delicious vegan recipes.

Great British Vegan

Vegan Finger Foods

Vegan Christmas

200 Easy and Delicious Recipes for Meatless Meals (When You Want Them)

The Edgy Veg

65 Everyday Meal Ideas for Breakfast, Lunch and Dinner with Over 150 Great-tasting, Down-home Recipes

Over 70 Delicious, Super-simple, Powerful & Protein-packed Recipes for Busy People

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

A great new vegan cookbook that will stock your pantry with homemade, plant-based, compassionate staples!

Deck the halls with plant-based goodies, for Vegan Christmas is here. We all know the state of panic. It's your turn to host the whole family for the holidays, which means dozens of people, so you're already stretched thin. And then you find out that so-and-so's new boyfriend is vegan! Luckily for you, this book is a foolproof guide to making plant-based meals for the holidays. You could start your guests with a round of blinis and faux caviar. Then, when they're getting snacky, bring out the arancini and dairy-free aioli. When you're laying out the big dinner spread, you can offer your vegan guests tempeh and mashed sweet potatoes, stuffed pumpkin, and many more devilishly starchy options. Then, for dessert, roll out the chocolate truffles, a black forest cake, fruit pies, and more! Plus, who even needs meat or animal products, when you're surrounded by your friends and family?

Entertaining friends and family can be a challenge when you 're vegan and gluten-free. It can be even trickier when you 're not, but a family member or close friend is. So what do you do when you want to prepare a gluten-free and vegan holiday dinner for eight? Turn to Gluten-Free and Vegan Holidays for help! Jennifer Katzinger, author of the popular Flying Apron 's Gluten-Free & Vegan Baking Book makes celebrating the holidays simple and stylish with seventy delicious, satisfying recipes for our most cherished holidays. Here you 'll find both sweet and savory gluten-free and vegan menus for Thanksgiving and Christmas feasts, for a romantic Valentine 's Day dinner for two, for springtime Easter and Passover celebrations, a 4th of July picnic, and many more. Whether you 're gluten-free and vegan or not, you 'll please the ones you love with these simple yet sophisticated and pleasing menus.

Not only can a plant-based diet be good for health, it can also be easy on the pocketbook. At a time when many people are looking for a way to cut costs, Vegan on \$4 a Day will show readers how to forgo expensive processed foods and get the most flavor out of delicious, high-quality basic ingredients. Author Ellen Jaffe Jones has combined passion, money savvy, journalistic expertise, and culinary chops into a consumer's guide for an economically viable dietary lifestyle. She has scoured the shelves of popular supermarkets and big-box stores and calculated exactly how much it costs to eat healthfully and deliciously. Readers will learn how to adapt their favorite recipes, cook with beans and grains, and use bulk buying to get big savings. Includes nearly 100 nutritious, delicious and low cost recipes and a week's worth of menu-planning ideas that show how the recipes can be combined to get a cost of \$4 a day.

Happy Vegan Christmas

Minimalist Baker's Everyday Cooking

History of Vegetarianism and Veganism Worldwide (1970-2022)

Vegan Cookies Invade Your Cookie Jar

Carnivore-Approved Vegan Recipes

35 Delicious and Easy Recipes for a New Healthy Vegan Lifestyle

Dairy-free Cookbook

DIY Vegan

Winner of the Best Vegan Cookbook Award in VegNews Magazine 2021 Plants Only Kitchen offers an explosion of flavour, with more than 70 vegan recipes that work around your lifestyle. With symbols flagging whether recipes are high-protein, take less than 15 minutes, are gluten-free, one-pot or are suitable for meal prep,Plants Only Kitchen explains how best to make a vegan diet work for you. No fuss, no fancy ingredients – just fantastic food using plants, only. Gaz Oakley (aka @avantgardevegan) has amassed well over a million followers on social media with his exciting vegan dishes, which emphasize that a plant-based diet doesn't mean missing out on taste. In Plants Only Kitchen, Gaz's recipes are easier than ever before – following his step-by-step instructions, tips and advice, anyone can cook great vegan food.

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.

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.

Discusses lactose intolerance and the need for calcium in the diet, and shares recipes for appetizers, breads, soups, salads, meats, poultry, seafood, and frozen desserts

100 Easy Vegan Recipes to Munch

Eat Vegan on \$4.00 a Day

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

Kinda Vegan

500 Classic Recipes for the Modern Family

Vegan 100

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

The Vegan System

Finger foods are fun eats that span all cuisines. Sometimes called “tapas” or “small plates,” these recipes are perfect for entertaining, or for light meals and snacks. Make a few, and you'll have a stunning meat-free and dairy-free buffet that will have your friends and co-workers begging for the recipes. This book explores the many types of bite-size munchies. From elegant to casual and savory to sweet, these small, easy-to-prepare sensations will have everyone going in for fourths. Vegan Finger Foods features more than 100 recipes for appetizers, small plates/entrees, snacks and treats that don't require a fork or any other utensil-other than your fingers. Recipes include ingredients that can be found at almost any grocery store or farmer's market-no faux meats, mayos, cheeses, or the like. There are even low-fat, soy-free, and gluten-free recipes!

This collection of vegan holiday recipes-the first of its kind from award-winning chefs-elevates plant-based fare to a new level. With fresh, inventive menus for Thanksgiving, Christmas, New Year's Eve, Lunar New Year, Super Bowl Sunday, Valentine's Day, Passover, Easter, Cinco de Mayo, and Independence Day, this cookbook blends favorite traditions with a modern sensibility. Tantalizing dishes include Sweet Potato Latkes with Almond Crème Fraîche for Passover; Porcini-Crusted Seitan with Glazed Cipollini Onions and Mushroom Gravy for Thanksgiving; and Red, White, and Blue Margaritas for the Fourth of July. Now home cooks can entertain in the spirit of New York's premier vegan restaurants, Candle Cafe, Candle 79, and Candle Cafe West. With forewords by Alicia Silverstone and Laura and Woody Harrelson, plus sumptuous photography throughout, this festive cookbook invites vegans and omnivores alike to gather around the holiday table and enjoy.

Two vegans in a world of quinoa and kale that refuse to go with the grain. Who says one must give up an insatiable need for comfort food just to eat better, to save animals and the planet? The Edgy Veg, the YouTube sensation (200,000 subscribers and counting, not to mention 630,000+ views per month) are on a culinary journey to revolutionize vegan food as we know it. Tired of traditional plant-based diets filled with salads and smoothies that just feels, well, tired, Candice and James set out on a culinary mission to re-purpose familiar favorites, by recreating childhood and adult cravings for folks with sophisticated palettes and food-nerd obsessions. Every single recipe can be enjoyed by vegans, vegetarians and omnivores alike -- they're all tested by James Aita, a former meat and cheese loving guy, and also tirelessly tested on friends and family. These dishes taste fabulous. The Edgy Veg has 100 amazing recipes to meet and exceed the need for stick-to-your-ribs/don't even miss the meat, comfort dishes. Those take-out pangs will be banished once and for all with Perfectly Pleasing Pesto Pizza. With General Tso's Chicken or Buffalo Cauliflower Wings, entertaining for even the most hard-core carnivores is a snap. One taste of Spaghetti and Meat Balls, Bro, or Infamous Edgy Veg Fried Chicken or The Mac Daddy will easily convince all. To quench a thirst or sweet tooth, Mean Green Ginger Machine, Grade Eh Caesar and swoon-worthy Death by Chocolate Mousse is perfect. Goodbye to dairy, milk, eggs and tired tofu and hello to tasty tacos, perfect pizza and deluxe burgers. Cake, burgers and fries are here too!

200 delicious, fun, and easy vegan recipes for you to explore plant-based eating in a guilt-free, judgement-free way-perfect for new vegans, flexitarians, and curious carnivores. Where do vegans get their protein? What can you possibly eat that doesn't have milk in it?! Don't vegans only eat spinach and weeds? Won't it taste horrible? For many, the vegan diet is as intriguing as it intimidating. Some want to dip their toes into veganism first, testing the waters before deciding to make the change to a completely vegan lifestyle. Others know it's a great way to incorporate more plant-based meals into their diets, but don't want to lose the delicious comforts of ice cream, cheese, or fried chicken. That's where Kinda Vegan comes in-it's a no-nonsense guide to being vegan-ish. Restrictive dieting be gone, with Kinda Vegan you can go meatless on Monday, then enjoy a juicy steak dinner on Tuesday with no judgement! In this fearless guide to the seemingly complex world of no-meat, no-eggs, no-dairy, you will discover how to go vegan without feeling any pressure whatsoever. You can have your cake and eat it too. And your sweet ice cream. And your delicious cheesy flavor. All you need are some conscious shopper skills and the quick, go-to information found in this book, including a guide to the essential foods to have in your pantry. From grains and lentils to maple syrup and dairy-free milk alternatives, there are tons of delicious vegan ingredients to enjoy. No weeds here! Kinda Vegan includes 200 easy recipes that are so tasty you won't believe they're vegan. It's easy to make a vegan meal-or day of meals-whenever you want. Hearty breakfast dishes like crepes and blueberry muffins; international bites like Mediterranean falafel and Chinese fried rice; and guilt-free desserts like chocolate mocha ice cream and pumpkin bread may just have you wanting to go vegan all week! Not the best at planning meals? Don't sweat it: the book also included an appendix of vegan meal plans. You can plan out a few days of meals in minutes, or flip to a meal plan whenever you are out of ideas or just don't have the energy to decide what to eat that day. Whatever your reasons are for ditching meat, and whatever your schedule and taste buds desire, Kinda Vegan makes being vegan-ish a snap!

More Than 200 Delicious, Festive Recipes for Special Occasions

The Superfun Times Vegan Holiday Cookbook

Plant-Based Recipes For the Festive Season

Vegan Diet for Beginners

Over 250 Recipes for People with Lactose Intolerance Or Milk Allergy

Gluten-Free and Vegan Holidays

The Oh She Glows Cookbook

Over 100 Incredible Recipes from Avant-Garde Vegan

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.

Vegan Goodness is colourful collection of exciting plant-based recipes that can be enjoyed by anyone. With over 60 inspiring dishes, Jessica shows readers that cooking with plants can be gutsy and flavourful. With a light-hearted, playful approach to the photography and design, each recipe is laid out with all the ingredients on show, so readers can see at-a-glance, what they need. Vegan Goodness is not just another vegan cookbook: it is about unapologetic cooking that puts taste first. Take the inventive Pulled Jackfruit Tacos (that actually tastes like pulled pork!), or the Asian inspired Matcha Green Tea Cheesecake - this is delicious, innovative food that everyone can enjoy and easily recreate at home. Written in Jessica's passionate, funny and no-nonsense style, Vegan Goodness will be sure to get you excited about cooking and is guaranteed to get you eating better.

BETTY GOES VEGAN is a comprehensive guide to creating delicious meals for today's vegan family. This must-have cookbook features recipes inspired by The Betty Crocker Cookbook, as well as hundreds of original, never-before-seen recipes sure to please even meat-eaters. It also offers insight into why Betty Crocker has been an icon in American cooking for so long-- and why she still

represents a certain style of the modern super-woman nearly 100 years after we first met her. With new classics for breakfast, lunch, dinner, and dessert, including omelets, stews, casseroles, and brownies, BETTY GOES VEGAN is the essential handbook every vegan family needs.

Holidays? Check. Birthdays? Check. Tuesdays? Check! Our research says life is 100% better any day pie is involved. There's nothing like a rich, gooey slice of apple pie straight from the oven, baked in a perfectly flaky crust and topped with cinnamon-sugar. And now it can be yours, along with dozens more mouthwatering varieties, vegan at last and better than ever. Vegan Pie in the Sky is the latest force in Isa Chandra Moskowitz and Terry Hope Romero's baking revolution. You'll find delicious and adorable pies, tarts, cobblers, cheesecakes and more—all made without dairy, eggs, or animal products. From fruity to chocolaty, nutty to creamy, Vegan Pie in the Sky has the classic flavors you crave. And the recipes are as easy as, well, you know. Serve up some: Maple-Kissed Blueberry Pie She's My Cherry Pie Chocolate Peanut Butter Tartlets Salted Pecan Caramel Pie Pumpkin Cheesecake Learn how to rock (and roll) the perfect pastry crust, whether butter, graham cracker, chocolate cookie, or gluten-free almond. Luscious toppings transform your pie into a showstopper. And you'll even find handheld treats, to make getting your recommended daily allowance of pie more convenient! With gorgeous color photos and Isa and Terry's irreverent commentary throughout, Vegan Pie in the Sky is the modern baker's bible for pie that's out of this world.

The Vegan Power

Debbie Macomber's Christmas Cookbook

Once Upon a Chef: Weeknight/Weekend

100 Dairy-Free Recipes for Everyone's Favorite Treats

Your Favorites \* All Plants

Celebrating the Year with Simple, Satisfying Recipes and Menus

Quick and Easy Vegan Comfort Food

Plant-based recipes for festive Scandinavian feasts

We call her the "Official Storyteller of Christmas"—but Debbie Macomber is more than that. She's someone who loves the holiday and all its traditions. Now she shares more than one hundred of her favorite recipes to help you enjoy this most joyous of seasons. You'll also find easy-to-follow instructions for crafts, decorations and gift wrapping—everything you need to create a beautiful and festive holiday. What makes this cookbook unique is Debbie's personal memories and observations. Join her as she reminisces about traditions past and present, and discover the craft ideas she herself uses. As she says, "The holidays are about being with others. They're about celebrating and sustaining our personal community of family and friends." In this beautifully illustrated book, she shows you how to serve a memorable meal, whether it's a sit-down Christmas dinner for a crowd, entertaining a group of friends at an open house or tea, or spending time with your children or grandchildren baking cookies and making gifts.

Plant power for vegan bodybuilders—the essential cookbook When it comes to gaining muscle, protein is king in the nutrient world, but you don't have to be a carnivore to get "swole." Plants contain the nutrients needed to support your bodybuilding efforts. The Vegan Bodybuilder's Cookbook is your comprehensive guide to keep you on track towards shredded success. Learn to complement your training regimen with a plant-based diet featuring 102 delicious recipes, nutritional guidance, and meal plans. With the knowledge presented in this book, you will be on the way to achieving your bodybuilding goals and gaining enormous health benefits. The Vegan Bodybuilder's Cookbook includes: Powerful options—Take your pick from one of the three one-week meal plans, each designed to help you reach the pinnacle of your bodybuilding program. The healthy goods—From shopping lists and dietary information to meal prep advice, this book is jacked with everything you need to succeed in bodybuilding. Facts, facts, facts—Did you know 1 cup of almonds has the same amount of protein as 1 cup of chicken? This book is loaded with important information. If you're looking for a vegan cookbook that supports bodybuilding, look no further than this one.

What Vegans Eat: A cookbook for everyone with over 100 delicious recipes. Recommended by Veganuary

Favorite Recipes and Holiday Traditions from My Home to Yours