

Hamilton Beach Rice Cooker Manual 37538h

365 Slow Cooker Suppers Southern Plate Handbook of Food Preservation Full on Irish 175 Essential Slow Cooker Classics The Ultimate Cooking for One Cookbook Cooking with Steam Fix-It and Forget-It Big Cookbook Slow-Cooker Christmas Favorites Slow Cooker Revolution Taste of Home Instant Pot Cookbook Fix-It and Forget-It Cooking for Two Breakfast Sandwich Recipes Multicooker Perfection Ultimate Rice Cooker Cookbook The 150 Best Slow Cooker Recipes The Healthy Kitchen Mini Rice Cooker Cookbook 5 Ingredient Slow Cooker Cookbook - Volume 2 ***Large Print Edition*** The Everyday Rice Cooker The Instant Pot® Electric Pressure Cooker Cookbook Cooking Under Pressure () Bar Tartine Slow Cooker Central Muscle Foods Crockery Cookery Healthy Slow Cooker Cookbook for Two How to Instant Pot The Fruit Forager's Companion Pressure Cooker Recipes The Cookies & Cups Cookbook Budget Bytes Aarp Miss Vickie's Big Book of Pressure Cooker Recipes Tasting Ohio The Asian Slow Cooker Serious Eater The Pot and How to Use It The Skinnytaste Cookbook Plastic-Free Cooking Tips

365 Slow Cooker Suppers

AARP Digital Editions offer you practical tips, proven solutions, and expert guidance.

Southern Plate

Winner — IACP 2019 Reference & Technical Cookbook Award From apples and oranges to pawpaws and persimmons Half of the fruit that grows in yards and public spaces is never picked or eaten. Citrus trees are burdened with misshapen lemons, berries grow in tangled thickets on the roadside, and the crooked rows of abandoned orchards fill with fallen apples. At the same time, people yearn for an emotional connection that's lacking in bland grocery store bananas and tasteless melons. The Fruit Forager's Companion is a how-to guide with nearly 100 recipes devoted to the secret, sweet bounty just outside our front doors and ripe for the taking, from familiar apples and oranges to lesser-known pawpaws and mayhaws. Sara Bir—a seasoned chef, gardener, and forager—primes readers on foraging basics, demonstrates gathering and preservation techniques, and presents a suite of recipes including habanero crabapple jelly, lime pickle, pawpaw lemon curd, and fermented cranberry relish. Bir encourages readers to reconnect with nature and believes once the foraging mindset takes control, a new culinary world hiding in plain sight will reveal itself. Written in a witty and welcoming style, The Fruit Forager's Companion is a must-have for seekers of both flavor and fun.

Handbook of Food Preservation

175 single-serving recipes for every solo chef who just wants a satisfying and delicious home-cooked meal for themselves. Cooking for one is harder than it seems and it can leave anyone wanting to make a healthy, tasty meal either throwing out extra helpings or watching expensive ingredients expire. But it's possible to prepare single-serving recipes that are full of flavor, easy to make, and economical if you have the right guide. The Ultimate Cooking for One Cookbook

allows you to make a fresh, delicious, home-cooked meal for one without creating a week's worth of leftovers or leaving an abundance of unused fresh ingredients that quickly go to waste. Each of the 175 single-serving recipes are quick and simple to make and save you both time and money. And while the ingredients are common, the results are anything but. In addition to flavorful meals, this cookbook includes clever ideas of how to reduce food waste and source single servings of fresh ingredients. With *The Ultimate Cooking for One Cookbook*, cooking solo never needs to be boring (or overwhelming) again whether you live alone or are just looking for a filling and enjoyable meal for yourself.

Full on Irish

Demystifying the revolutionary appliance one function at a time. Cooking in an opaque, sealed container with complicated buttons and lights requires a culinary leap of faith—or an expert guide like Daniel Shumski. In *How to Instant Pot*, he not only teaches you how to master each of this miracle device's key functions, but offers more than 100 recipes specially crafted to take advantage of its many virtues. Plug it in and don't look back! Includes recipes for: Beef Barbacoa Tacos Lemon-Chocolate Bread Pudding French Onion Soup Tender Pressure-Cooker Pork Shoulder And much, much more—plus helpful tips on converting your favorite recipes for the Instant Pot!

175 Essential Slow Cooker Classics

Sharing her cost-cutting principles and tips, the creator of the Budget Bytes blog presents a vast array of easy and healthy recipes that are full of flavor but won't break the bank. Original. 40,000 first printing.

The Ultimate Cooking for One Cookbook

Create healthy meals scaled for two people with no pre-cooking or processed foods. Most recipes have fewer than 15 minutes of prep time.

Cooking with Steam

This cookbook combines 60 brand new recipes with the best recipes from three other slow cooker books by Finlayson into a single, wire-bound volume enhanced with color photographs.

Fix-It and Forget-It Big Cookbook

Uncover Ohio's scrumptious culinary secrets in 100 recipes from the Buckeye State's best chefs, from summer succotash, savory goetta, and cracker-crusting walleye to butternut squash bisque, hazelnut brownies, and buckeye pie. Clear, easy-to-follow recipes are complemented by mouthwatering color photographs of every dish. Sample Ohio's finest foods in your home kitchen!

Slow-Cooker Christmas Favorites

Presents over three hundred recipes for slow cooker meals, including Spanish chicken stew, beer-braised brisket, Thai glazed meatballs, black bean pie, and loaded vegetable chili.

Slow Cooker Revolution

Beloved food writer and founder of Serious Eats Ed Levine tells the story of his misadventures building--and almost losing--the business that became one of the most acclaimed and valuable food websites in the world. In 2006, Ed Levine didn't know a bite from a byte, but he spent \$100 to buy the domain name for seriouseats.com. By the end of 2017, Serious Eats had more than ten million unique visitors a month--and Ed had become a millionaire. How did it happen? Levine was an expert on pizza, fries, burgers and all things delicious, and these passions served him well as a freelance food journalist seeking out the best food in New York City and beyond for the New York Times, Gourmet magazine, and public radio. But in the mid-2000s, he saw what was coming- the digitalization of media, offering an opportunity for an iconoclastic voice eager to be heard. Armed with investments from his family and friends and a stubborn refusal to lose, Levine dove head-first into the lawless world of digital publishing. And while he made a huge splash in the food world, instantly attracting a voracious audience of food obsessives and elite chefs like Thomas Keller and Tom Colicchio, the site struggled to survive financially. Over the next ten years, Levine fought to keep his dream alive, even resorting to personally guaranteeing loans to make payroll. This is the story of the terrifying, thrilling, and mouthwatering journey of what it really takes to "follow your passion."

Taste of Home Instant Pot Cookbook

With [this book], you'll explore an inspiring variety of healthy, easy-to-make pressure cooker recipes-- from savory breakfasts to hearty stews to decadent desserts, and more. Packed with nutritious, family-friendly pressure cooker recipes-- plus vegetarian, gluten-free, and Paleo-friendly options-- [this book] is your go-to guide for fuss-free, all-in-one cooking.

Fix-It and Forget-It Cooking for Two

Contains a wealth of mouthwatering slow cooker recipes, both traditional and non-traditional, for appetizers, main courses, and desserts, that are perfect for any occasion, from French Onion Soup and Beef Bourguignon to Home Style Chicken with Gingersnap Gravy and Pineapple Upside Down Cake. Simultaneous.

Breakfast Sandwich Recipes

Over 200 festive recipes made easy with slow cookers

Multicooker Perfection

More than 250 recipes from the massively popular Slow Cooker Central website and Slow Cooker Recipes 4 Families Facebook page When Paulene Christie started

a Facebook group to share her slow cooker recipes, she had no idea that within eighteen months she would have an active community of more than 270,000 members. SLOW COOKER CENTRAL is a fantastic collection of dishes that have been created and shared by Paulene and this passionate network of slow cooker devotees - proving just how deliciously easy and versatile this style of cooking can be. With just a few simple ingredients in the slow cooker, you can make a huge variety of meals for the whole family, as well as soups and sides, desserts, cakes, sweets and preserves - almost anything you want to eat can be cooked in a slow cooker. Tried and tested, these recipes not only taste great, they will also save you time and money. No wonder there are slow cookers on kitchen benches all around the world!

Ultimate Rice Cooker Cookbook

"Multicookers like the Instant Pot are hugely popular, and manufacturers are coming out with new models every year. Yet most recipes are unreliable or are designed to work in only one brand of multicooker--and most often, they use only the pressure cooker setting. America's Test Kitchen set out to make better use of these appealing, set-it-and-forget-it appliances. We've put our rigorous testing process to work developing recipes that conform to your schedule: Make a recipe "fast" using the pressure cooker setting. Or, relax and preparing it "slow" on the slow cook setting if you have the right model (as we show, not every slow cooking function heats properly). We've put every recipe through its paces to make sure it would work across a wide variety of appliances. These crowd-pleasing recipes are perfectly suited to cooking at the touch of a button, from soups and stews like Spicy Moroccan-Style Chicken and Lentil Soup and Hearty Beef Stew with Bacon and Mushrooms, to weeknight-friendly dishes like Lemon Chicken with Potatoes and Spinach and Spaghetti Squash with Fresh Tomato Sauce, to company-worthy meals like Sirloin Beef Roast with Red Wine-Peppercorn Sauce and French-Style Pork Loin with Port and Cherries. You'll also find flavorful and creative side dishes, like Maple and Sage-Glazed Acorn Squash and Parmesan Risotto, as well as some unexpected recipes to really up your game, like limoncello and duck confit. No matter what you decide to make and what setting you choose, you're guaranteed to get foolproof results every time"--

The 150 Best Slow Cooker Recipes

Wildly popular Cookies & Cups blogger Shelly Jaronsky's eagerly anticipated cookbook features all-new, mouth-watering, delectable sweet treats 100% guaranteed to make you want to eat dessert first. Shelly Jaronsky has a problem. She's an addict. Of the buttercream variety. "Chronicling my life in sugar" has been Shelly's motto since the inception of her insanely frequented dessert blog, Cookies & Cups. With recipes ranging from the deliciously decadent (her S'mores Fudge Bars will make you seriously reconsider everything you thought you knew about baked goods) to the deceptively simple (her Favorite Chocolate Chip Cookie will become an instant staple in your baking repertoire), The Cookies & Cups Cookbook truly has something for everyone, from the cooking novice to the seasoned chef. Now you can bring Shelly's signature style into your own kitchen with more than 125 no-fail recipes, including some reader-approved favorites and a special bonus section dedicated to the quick and savory side of cooking.

Authored in the witty, intimate style of the blog that draws more than three million monthly page views and a social following of more than seven hundred thousand fans, The Cookies & Cups Cookbook is the go-to source for all things flavorful, accessible, and irresistibly tasty.

The Healthy Kitchen

Put your electric steamer to use like never before with *Cooking with Steam*. This is the original cookbook on electric steaming, and 20 years later it's still the bible of low-fat, full-flavor steamed food. Its hearty, delicious recipes will open your kitchen to a world of sublime flavors and nutritious meals. Some favorite recipes include Panzanella-Stuffed Artichokes with Porcini Mushrooms; Salmon with Quick Basil Oil; Shrimp with Black Beans and Mango; Soy-Orange Marinated Chicken Cutlets; and Duck Legs Steamed on a Bed of Thyme. For dessert try the irresistible Bittersweet Chocolate Pudding Cake or the Lemon Cheesecake. But perhaps best of all is the fact that all of these astounding dishes can be prepared quickly, with no mess or hassle. Using your electric steamer is as easy as can be. Just plug it in, add your choice of ingredients, set the timer, and walk away. There's no fussy temperature gauge to monitor, no need to worry about burning your food, and since everything happens inside the steamer, you're free to focus on other tasks while your dinner cooks—it's perfect for today's healthy, on-the-go lifestyle. And last but not least, what's not to love about the simple clean-up? No more scrubbing and scraping at burned saucepans, or overnight-soaking of casserole dishes, just a quick clean of the steamer basket before you get on with your evening. Steaming is an exciting and innovative technique for cooking meals that are both healthy and delicious. Revealing subtle flavors in your ingredients that are often masked by other fat-heavy preparations, steaming your food will provide you with astonishingly bright, clean-tasting meals, unattainable with any other cooking method. It's also a great way to highlight and preserve the freshness of your ingredients for a broad-range of easy and fulfilling dishes. Complete with timing charts and brand comparisons, *Cooking with Steam* is a comprehensive guide to delicious steamed meals for all occasions.

Mini Rice Cooker Cookbook

More 5 Ingredient recipes for the Slow Cooker Recipes 5 ingredients + 15 minutes preparation time + Slow cooker = Fabulous One Pot Meal! *** LARGE PRINT EDITION*** 74 new recipes in this volume 2! Have you ever found yourself going home, tired after a long day, only to discover that you still have to cook food? The prospect of having to prepare several ingredients, use a frying pan or an oven, and then perform other complicated and time consuming tasks may either make you to order out or skip dinner altogether. If you think about it, using a slow cooker can solve all this. It will make you save time and energy and money. What's not to like? On top of that, if you only need five ingredients to prepare your meals, and 15 minutes to make it, it's even better! Slow cookers allow you to go home with food not only ready for you to eat, but also still tasty and warm at the same time. All you have to do is to prepare the ingredients in the morning, put all of them in the slow cooker and leave it. No mess, no dishes to clean, and not much effort compared to other kitchen appliances. This also means less work and faster preparation time. You arrive at home with a one-pot meal ready to eat. It will give

you more time to enjoy your meal. Compared to ovens, slow cookers require a significantly lower amount of electricity. This means lower bills for you to pay. Another money-saver is that with slow cookers, you can buy the less expensive, tougher meats. Instead of the expensive choice cuts, you can use the tougher meats because the slow cookers will make the meat more tender. Inside this volume 2, find: Useful tips for cooking with a slow cooker Succulent beef recipes like the Teriyaki Beef with Pineapple or the Pepper Steak; Mouth-watering chicken and turkey recipes like the Buffalo Chicken or the Turkey Shepherd's Pie; Easy pork dishes like the Brown Sugar Country Pork Ribs or the Creamy Pork Chops with Potatoes; Delicious fish recipes like the Pesto Seasoned Fish Fillets or the Clam Chowder; Delectable vegetarian meals like the Gooey Slow Cooked Macaroni and Cheese or the Asparagus Risotto; Luscious desserts like the Mud Pie or the Peach and Blueberry Cobbler; Weekend breakfast dishes like the Cinnamon Laced Pancake or the Sweet as Honey Raisin Bread. Take note that I don't count salt and pepper, water, and cooking spray as ingredients. Now let's start cooking! Scroll back up and order your copy today! "

5 Ingredient Slow Cooker Cookbook - Volume 2 *Large Print Edition*****

Faster, Easier, Tastier and Healthier Than Takeout Kelly Kwok, founder of Life Made Sweeter, provides great new flavors to try in your slow cooker. These simple and delicious recipes will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. You'll experience a wide variety of flavors; choose spicy, vegetarian, noodles or rice. There are even recipes that have 5 ingredients or less. Extra long day? Kelly's fuss-free one-pot and skillet recipes will have dinner on the table in 30 minutes or less—and with only one pan to wash, cleanup will be a breeze. Whether you're in the mood for General Tso's Chicken, Pad Thai Noodles with Chicken, Beef Chow Fun, Panang Curry, Mapo Tofu or Tom Yum Hot and Sour Soup, you can have fast, delicious meals every day of the week the easy way.

The Everyday Rice Cooker

The processing of food is no longer simple or straightforward, but is now a highly inter-disciplinary science. A number of new techniques have developed to extend shelf-life, minimize risk, protect the environment, and improve functional, sensory, and nutritional properties. The ever-increasing number of food products and preservation techniques cr

The Instant Pot® Electric Pressure Cooker Cookbook

Instant Pots are the hottest appliances on the market today, and they are changing the way we cook. The Taste of Home Instant Pot Cookbook will give you the essential recipes you want to make in your Instant Pot to feed your family and capture the flavor of the Instant Pot & electric pressure cooker craze! For fast-to-fix dinners, you can't beat the convenience of an Instant Pot! That's why these electric pressure and multi-cookers are the latest rage in homes across the

country. Now you can make the most of this timesaving tool with Taste of Home Instant Pot Cookbook! Inside you'll find a mouthwatering assortment of appetizers, entrees, sides and more—all made easy in the Instant Pot. Need a hearty weeknight dinner in a hurry? Whip up Saucy Mesquite Ribs. Looking for a meal-in-one dish that beats the clock? Whip up Apple Balsamic Chicken. You'll find these recipes as well as easy breakfast dishes, finger-licking sandwiches and no-stress sides...all made quick in the Instant Pot. Dig into the comforting goodness you crave any day of the week. With the 111 recipes in Taste of Home Instant Pot Cookbook, it's never been easier! You will also find key recipe hacks to help make use of the quick cooking feature of the Instant Pot like hard-boiled eggs, rice, beans, oatmeal, soups and bone broths, even cheesecakes and more. Great for breakfast, lunch or dinner plus appetizers and desserts. Satisfy your meat-lovers or your vegetarians. Find out why the Instant Pot has so many obsessive fans (who call themselves, "Pot Heads"), and why you will soon be one among them. Instant Pots can be used as an electric pressure cooker, slow cooker, yogurt maker, rice cooker and more. Plus, a How to Use Your Instant Pot informational opening chapter so you will have Instant Pot success from the start!

Cooking Under Pressure ()

Here's a cookbook destined to be talked-about this season, rich in techniques and recipes epitomizing the way we cook and eat now. Bar Tartine—co-founded by Tartine Bakery's Chad Robertson and Elisabeth Prueitt—is obsessed over by locals and visitors, critics and chefs. It is a restaurant that defies categorization, but not description: Everything is made in-house and layered into extraordinarily flavorful food. Helmed by Nick Balla and Cortney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of Central Europe, Japan, and Scandinavia to deliver a range of dishes from soups to salads, to shared plates and sweets. With more than 150 photographs, this highly anticipated cookbook is a true original.

Bar Tartine

1,400 slow-cooker recipes with over 700 *FIVE STAR* Amazon customer reviews! Finally, the best of the New York Times bestselling series all in one handsome volume! This is the perfect BIG COOKBOOK! Easy to understand, easy to use Absolutely manageable for those who lack confidence in the kitchen Convenient for those who are short on time Will create a chorus of "make-it-again" requests! The recipes in this amazing treasure are all collected from some of America's best home cooks, tested in real-life settings, and carefully selected from thousands of recipes. Eight small "galleries" of full-color photos of delectable slow-cooker dishes from the collection add sparkle throughout the cookbook. Good Books has sold more than 11 million copies of Fix-It and Forget-It cookbooks. Three of Phyllis Good's cookbooks have been New York Times bestsellers. Fix-It and Forget-It BIG COOKBOOK, with its 1,400 best slow-cooker recipes, is another winner!

Slow Cooker Central

Rice cookers are perfect for how we cook today--versatile and convenient, they

have one-button technology, don't take up much counter space, and are a breeze to clean. And they can do so much more than produce foolproof rice, beans, and grains. The Ultimate Rice Cooker Cookbook shows you how to make everything from Thai Curried Rice to Chocolate Pots de Crème with Poached Fresh Cherries, from Breakfast Barley to Turkey Chili with Baby White Beans.

Muscle Foods

From the leading authority on speed cooking comes the groundbreaking cookbook that inspired a generation of cooks—now updated and revised for today's tastes and sleek, ultrasafe machines. From the elegant to the ethnic to the traditional, *Cooking Under Pressure* contains a wealth of flavor-packed recipes for fast, healthy, and delicious meals developed for the modern pressure cooker—a magical appliance that turns out foods in one-third (or less) the standard cooking time without sacrificing flavor or aroma. Lorna Sass introduces us to an eclectic array of dishes that can be prepared on a whim, including classic osso buco (18 minutes), chicken gumbo (9 minutes), and risotto (4 minutes, without stirring!). Even chocolate cheesecake and Grand Marnier bread pudding are done to perfection in short order. Plus, the dramatically shortened cooking times make it possible to prepare cholesterol-free, high-fiber ingredients such as grains and beans at the last minute. The pressure cooker is the cook's best friend!

Crockery Cookery

“The recipes in *Southern Plate* made my mouth water! This wonderful cookbook made me feel like I was reading something of my own.” —Paula Deen, author of *Paula Deen's Savannah Style* “I've been testing these recipes in my own kitchen and every single one turns out to be better than anything my grandmother ever made.” —Dorothea Benton Frank, author of *Return to Sullivans Island* and *Lowcountry Summer* Christy Jordan, the creator of *SouthernPlate.com*, serves up a collection of delicious recipes for “classic comfort foods that makes everyone feel like family.” Featuring scrumptious dishes passed down for generations through Jordan's family, *Southern Plate* highlights the very best in southern cooking—for fans of Paula Deen and Ree Drummond's *The Pioneer Woman Cooks*.

Healthy Slow Cooker Cookbook for Two

Presents more than 150 recipes for a range of healthful dishes, in a cookbook that features information on the art of healthy eating.

How to Instant Pot

For those who think a rice cooker is a one-hit wonder, it's time to think again. Lemon Chicken Soup with Orzo? Mixed Mushroom and Bulgur Risotto? Sausage and Broccoli Rabe with Farro? Yes, all can be made in a rice cooker! This practical cookbook details methods for preparing basic grains and collects 85 soups, stews, salads, side dishes, and complete meals, including lots of options for vegetarians and pescatarians. And the information on how to use a rice cooker to its fullest advantage—from basic, no-frills models to high-tech fuzzy-logic machines—makes

it easy to put satisfying, delicious meals on the weeknight dinner table with minimal effort and maximum speed.

The Fruit Forager's Companion

In *The Pot and How to Use It*, Roger Ebert--Pulitzer Prize-winning film critic, admitted "competent cook," and long-time electric rice cooker enthusiast--gives readers a charming, practical guide to this handy and often-overlooked kitchen appliance. While *The Pot and How to Use It* contains numerous and surprisingly varied recipes for electric rice cookers, it is much more than a cookbook. Originating from a blog entry on Roger's popular Web site, the book also includes readers' comments and recipes alongside Roger's own discerning insights and observations on why and how we cook. With an introduction by vegetarian cookbook author Anna Thomas and expert assistance from recipe consultant and nutritionist Yvonne Nienstadt, *The Pot and How to Use It* is perfect for fans of Roger's superb writing, as well as anyone looking to incorporate the convenience and versatility of electric rice cookers into his or her kitchen repertoire.

Pressure Cooker Recipes

I hope that you will find the information helpful, useful and profitable. The information in this ebook on various aspects of cooking, food, recipes and related subjects is organized into 18 chapters of about 500-600 words each. I hope that it will interest those who are interested in cooking and food. As an added bonus, I am granting you permission to use the content on your own website or in your own blogs and newsletter, although it is better if you rewrite them in your own words first. You may also split the book up and resell the articles. In fact, the only right that you do not have is to resell or give away the book as it was delivered to you.

The Cookies & Cups Cookbook

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, *Skinnytaste*. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, *Skinnytaste* is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The *Skinnytaste Cookbook* features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started *Skinnytaste* when she wanted to lose a few pounds herself. She turned to *Weight Watchers* for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, *The Skinnytaste Cookbook* is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

Budget Bytes

Modern Irish cooking at its best: in this outstanding book, award-winning TV chef Kevin Dundon shares over 80 original modern recipes inspired by traditional Irish themes and ingredients.

Aarp Miss Vickie's Big Book of Pressure Cooker Recipes

You want wholesome and delicious meals but you just don't have the time to prepare them after a long day at work. Most slow cooker cookbooks offer recipes for a crowd and there are only two of you, or maybe the two of you plus a baby or toddler, and you don't want a whole week's worth of leftovers taking up space in the fridge. This slow cooker cookbook is different. The perfect gift for newlyweds, elderly couples, or anyone who is too busy to spend hours futzing in the kitchen, these recipes will put just the right amount of home-cooked food on your table with shockingly little time and effort on your part. You can trust these recipes because they are—

- Collected from some of America's best home cooks
- Tested in real-life settings
- Carefully selected from thousands of recipes

Learn what size slow cooker to purchase, discover tips for easy prep and cleanup, and find scrumptious recipes such as:

- Chicken Parmigiana
- Buttery German Chocolate Fudge
- Taco Bean Soup
- White Bean and Chicken Chili
- Poppy Seed Tea Bread
- And many more!

Tasting Ohio

The perfect complement to your new appliance, the Mini Rice Cooker Cookbook has fresh ideas for every occasion, from breakfast to dessert. A mini rice cooker is perfect for cramped college dorms, small apartments, even RVs. You don't need extra kitchen tools like pots and pans for these recipes. Offering vegetarian, vegan, or gluten-free variations, the recipes in this cookbook are sure to stretch your imagination for what a rice cooker can do. Recipes include pasta, soup, stew, beans, grains, cakes, breads, and more.

The Asian Slow Cooker

Need to create fast, healthy breakfasts? Eating a meal first thing in the day gives the body a feeling of satisfaction, can jump start your metabolism, helps balance your blood sugar, and can help you be healthier overall. In fact, many studies show people who eat a healthy breakfast are slimmer and happier. Amazing Breakfast Sandwich Recipes: 51 Quick & Easy, Delicious Breakfast Sandwich Recipes for the Busy Person Using a Breakfast Sandwich Maker is the perfect solution to busy days and nutritious food. Using a Breakfast Sandwich Maker, you can create meals that are quick and easy, full of the nutrients your body can use, and are delicious to boot! Here's a peek at some of the recipes: *Maple Bacon Waffle Sandwich *Spicy Cream Cheese Raspberry Croissant *Mushroom & Swiss Bagel *Tomato-Basil with Mozzarella Sandwich *Turkey Bacon and Cranberry Biscuit *Fruit Salad Sandwich with Lemon *Thai Breakfast Sandwich *Chocolate Hazelnut Croissant with Blueberries and Raspberries *Ultimate BLT Melt And many more over 50 recipes in all! Give these recipes a try today and start creating fast, delicious breakfasts!

Serious Eater

A "New York Times" bestseller, this cookbook established Hoffman as a premier cooking enthusiast. Her easy, affordable recipes for appetizers, soups and main dishes are designed to bring out that simmered-in flavor that only slow cooking can provide. In addition to new recipes, this edition contains many others that have been revised to reduce fat and calories.

The Pot and How to Use It

"Guides readers toward the road less consumptive, offering practical advice and moral support while making a convincing case that individual actions . . . do matter." —Elizabeth Royte, author, *Garbage Land* and *Bottlemania* Like many people, Beth Terry didn't think an individual could have much impact on the environment. But while laid up after surgery, she read an article about the staggering amount of plastic polluting the oceans, and decided then and there to kick her plastic habit. In *Plastic-Free*, she shows you how you can too, providing personal anecdotes, stats about the environmental and health problems related to plastic, and individual solutions and tips on how to limit your plastic footprint. Presenting both beginner and advanced steps, Terry includes handy checklists and tables for easy reference, ways to get involved in larger community actions, and profiles of individuals—Plastic-Free Heroes—who have gone beyond personal solutions to create change on a larger scale. Fully updated for the paperback edition, *Plastic-Free* also includes sections on letting go of eco-guilt, strategies for coping with overwhelming problems, and ways to relate to other people who aren't as far along on the plastic-free path. Both a practical guide and the story of a personal journey from helplessness to empowerment, *Plastic-Free* is a must-read for those concerned about the ongoing health and happiness of themselves, their children, and the planet.

The Skinnytaste Cookbook

Traditionally, in the food industry, there has been a distinction made among meat, poultry, seafood, and game. Meat has historically been defined as the edible flesh of animals. This basically referred only to the red meats, namely, beef, lamb, pork, and veal, including both fresh and processed products as well as variety or glandular meats. It has been recognized more recently that all foods derived from muscle, or muscle foods, have basically the same or similar characteristics in physical and chemical properties. Therefore, it is logical to examine and consider all muscle foods under one cover. This book, therefore, is an attempt to address the various attributes of red meat, poultry, fish, and game under the single heading of muscle foods and to note any differences where they might OCCUT. It is of interest that of the 10 top U. S. meat companies in 1990, 8 of them were dealing with poultry as well as red meats and that 4 of the 10 were also involved with seafoods. This lends impetus to the inclusion of all three in a book such as this. Furthermore, the rapid increase in consumption of poultry meat to approximately 30 kg (65 pounds) per capita and seafoods to 7 kg (16 pounds) per capita compared to beef at 34 kg (75 pounds) and pork at 30 kg (65 pounds), whereas veal and lamb/mutton represent only 0.

Plastic-Free

The 200 recipes in this family-friendly collection deliver a revolution in slow cooking like only America's Test Kitchen can! Who doesn't like the idea of throwing ingredients into a slow cooker and coming back hours later to a finished meal? Too bad most slow cooker recipes deliver mediocre results you'd rather forget than fix again. A team of ten test cooks at America's Test Kitchen spent a year developing recipes, and what they discovered will change the way you use your slow cooker. Did you know that onions, garlic, and spices should be bloomed in the microwave for five minutes before they go into the slow cooker? This simple step intensifies their flavor and requires no extra work. Did you know that a little soy sauce mixed with tomato paste adds meaty flavors to almost any stew and can often replace the tedious step of browning the meat? And do you know the secret to a moist slow-cooker chicken? Start the bird upside down to protect the delicate white meat from drying out.

Cooking Tips

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