

[DOC] The Enchilada Queen Cookbook Enchiladas Fajitas Tamales And More Classic Recipes From Texasmexico Border Kitchens

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The Enchilada Queen Cookbook - Sylvia Casares - 2016-11-01

Better than going out for Mexican food! Mexican food-by which most of us mean Tex-Mex-is a favorite from Los Angeles to New York and everywhere in between. And the heart of great Tex-Mex cooking comes from home kitchens along the Rio Grande. In The Enchilada Queen Cookbook, Sylvia Casares gives you the best of the best, including tricks and simple techniques to turn any dish from appetizing to amazing. You'll learn how to make her Holy Trinity spice paste; why you should use certain key shortcuts, such as chicken bouillon, in some dishes; and how to do her tortilla-changing Texas Two-Step marinating technique. And after you've picked your favorites from her 14 key sauces, you'll make unbelievable food for a family or a crowd, including:- Cheese Enchiladas with Chili Gravy- Shrimp Enchiladas with Salsa Veracruzano- Stewed Chicken Breast Enchiladas with Salsa Mole And the Enchilada Queen is an expert in more than just enchiladas. Here you'll find appetizers, sides, breakfasts and desserts, such as:- Guacamole and Picamole- La Fonda Tortilla Soup- Huevos Rancheros- Tamales with a variety of fillings- Sopapillas, Polvorones and Bunuelos The Perfect Margarita's here too, and so much more. In The Enchilada Queen Cookbook, you'll get kitchen wisdom from a lifetime of learning recipes from madres and abuelas who make food specific to their border towns on the Rio Grande. You'll also get a resource for hundreds of family dinners!

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Los Barrios Family Cookbook - Diana Barrios Trevino - 2008-12-24

More than 140 recipes from San Antonio's favorite Tex-Mex restaurant, featuring dishes for breakfast, lunch, dinner, and dessert (plus cocktails!). Since 1979, Los Barrios restaurant in San Antonio, Texas—the heart of Tex-Mex cuisine—has been serving up casero, or home-style, cooking that has charmed food critics and earned an impressive following. Founded with a small investment and a lot of spirit, Los Barrios built its reputation on the

authenticity of its cuisine. The Los Barrios Family Cookbook offers these reputation-making recipes—from simple but impressive traditional Mexican dishes, many of which have been handed down and perfected through the generations, to modern Tex-Mex favorites—to fans of Southwest cuisine across the country. Included are recipes for Mexican essentials: Homemade Flour Tortillas, Tamales, and Pico de Gallo; Barrios family specialties, such as Mama Viola's Chicken Rice Soup and Acapulco-Style Ceviche; and the classics—Chiles Rellenos, Chalupas, and Enchiladas Verdes. All the recipes contain easy-to-find ingredients, and special cooking tips will help you prepare dishes at home that will be as delicious as those served in the restaurant. The Los Barrios Family Cookbook is a comprehensive and indispensable resource for food that explodes with flavor. ¡Buen provecho!

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The Ultimate Tortilla Press Cookbook - Dotty Griffith - 2018-01-09

Warm, fresh homemade tortillas beat store-bought any day of the week. Dotty Griffith reveals how easy it is to make these authentic and rustic round flatbreads, with scrumptious recipes for corn and wheat tortillas, gluten-free tortillas, and tortilla spin-offs like gorditas and sopes; great ideas for exciting flavored tortillas, using spices, tomatoes, spinach, and chile peppers; and loads of expert wisdom about how to use and love your tortilla press, whatever kind you own. Plus she serves up more than a hundred ways to turn your hand-crafted tortillas into tonight's dinner, with recipes for all the very best homemade Southwestern, TexMex, and Mexican sauces, toppings, and fillings you need to turn out soul-satisfying enchiladas, fajitas, tacos and taco salads, chalupas, quesadillas, burritos, and more. "What a fun book! Dotty Griffith begins with clear tutorials on making corn and flour tortillas from scratch, along with lots of creative variations. (I can't wait to try her cilantro lime corn tortillas.) She then shares recipes for using your homemade bounty—everything from tacos to enchiladas and soups to desserts. Tips, history, and corny jokes are peppered throughout, making for an enjoyable read. If you're a fan of tortillas, this cookbook is a must!" --Lisa Fain, blogger at The Homesick Texan and author of The Homesick Texan Cookbook "This book is the real deal for tortillas of all kinds as well as recipes using tortillas!" --Sylvia Casares, chef/owner, Sylvia's Enchilada Kitchen, Houston, and author of The Enchilada Queen Cookbook "Dotty Griffith has packed more about tortillas into one book that I thought possible. This book is the only reference you'll ever need to make all kinds of great tortillas." --John Mariani, author of The Encyclopedia of American Food and Drink "Making tortillas at home is an easy, rewarding, and tasty craft to master. Dotty Griffith has written the definitive book on the subject, covering not just tortillas but all the amazing things you can make with them." --Cheryl Alters Jamison, author of Texas Slow Cooker and co-author of Smoke & Spice "Dotty Griffith has written the book I have been waiting for all my life--and the one I wish I had written first! This brilliant book is destined to become a classic. From chimichangas to chilaquiles, salsas to sopes, this book has everything you'll ever need to satisfy your cravings for all things tortilla." --Stephan Pyles, chef, restaurateur, and author of The New Texas Cuisine

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Sylvia Casares, chef/owner, Sylvia's Enchilada Kitchen, Houston, and author of The Enchilada Queen Cookbook "Dotty Griffith has packed more about tortillas into one book that I thought possible. This book is the only reference you'll ever need to make all kinds of great tortillas." --John Mariani, author of The Encyclopedia of American Food and Drink "Making tortillas at home is an easy, rewarding, and tasty craft to master. Dotty Griffith has written the definitive book on the subject, covering not just tortillas but all the amazing things you can make with them." --Cheryl Alters Jamison, author of Texas Slow Cooker and co-author of Smoke & Spice "Dotty Griffith has written the book I have been waiting for all my life--and the one I wish I had written first! This brilliant book is destined to become a classic. From chimichangas to chilaquiles, salsas to sopes, this book has everything you'll ever need to satisfy your cravings for all things tortilla." --Stephan Pyles, chef, restaurateur, and author of The New Texas Cuisine

The Oh She Glows Cookbook - Angela Liddon - 2014-03-04

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 treasure trove of more than 100 mouthwatering, 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!

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South Texas Mexican Cook Book - Lucy M. Garza - 1982

Traditional recipes from the kitchen of the author's mother

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The Homesick Texan Cookbook - Lisa Fain - 2011-11-29

When Lisa Fain, a seventh-generation Texan, moved to New York City, she missed the big sky, the bluebonnets in

spring, Friday night football, and her family's farm. But most of all, she missed the foods she'd grown up with. After a fruitless search for tastes of Texas in New York City, Fain took matters into her own hands. She headed into the kitchen to cook for her friends the Tex-Mex, the chili, and the country comfort dishes that reminded her of home. From cheese enchiladas drowning in chili gravy to chicken-fried steak served with cream gravy on the side, from warm bowls of chile con queso to big pots of fiery chili made without beans, Fain re-created the wonderful tastes of Texas she'd always enjoyed at potlucks, church suppers, and backyard barbecues back home. In 2006, Fain started the blog Homesick Texan to share Texan food with fellow expatriates, and the site immediately connected with readers worldwide, Texan and non-Texan alike. Now, in her long-awaited first cookbook, Fain brings the comfort of Texan home cooking to you. Like Texas itself, the recipes in this book are varied and diverse, all filled with Fain's signature twists. There's Salpicón, a cool shredded beef salad found along the sunny border in El Paso; Soft Cheese Tacos, a creamy plate unique to Dallas; and Houston-Style Green Salsa, an avocado and tomatillo salsa that is smooth, refreshing, and bright. There are also nibbles, such as Chipotle Pimento Cheese and Tomatillo Jalapeno Jam; sweet endings, such as Coconut Tres Leches Cake and Mexican Chocolate Chewies; and fresh takes on Texan classics, such as Coffee-Chipotle Oven Brisket, Ancho Cream Corn, and Guajillo-Chile Fish Tacos. With more than 125 recipes, The Homesick Texan offers a true taste of the Lone Star State. So pull up a chair-everyone's welcome at the Texas table!

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The Skinnytaste Cookbook - Gina Homolka - 2014-09-30

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.

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Savor Arizona Cookbook - Chuck Johnson - 2006-09

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Damn Delicious - Rhee, Chungah - 2016-09-06

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

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Truly Texas Mexican - Adán Medrano - 2014

Delectably steeped in tradition, a living culinary heritage

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Famous New Orleans Drinks and how to Mix 'em - Stanley Clisby Arthur - 1937

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The Tex-Mex Cookbook - Robb Walsh - 2014-08-19

Join Texas food writer Robb Walsh on a grand tour complete with larger-than-life characters, colorful yarns, rare archival photographs, and a savory assortment of more than 100 recipes for crispy, crunchy Tex-Mex foods. From the Mexican pioneers of the sixteenth century, who first brought horses and cattle to Texas, to the Spanish mission era when cumin and garlic were introduced, to the 1890s when the Chile Queens of San Antonio sold their peppery stews to gringos like O. Henry and Ambrose Bierce, and through the chili gravy, combination plates, crispy tacos, and frozen margaritas of the twentieth century, all the way to the nuevo oyster nachos and vegetarian chorizo of today, here is the history of Tex-Mex in more than 100 recipes and 150 photos. Rolled, folded, and stacked enchiladas, old-fashioned puffy tacos, sizzling fajitas, truck-stop chili, frozen margaritas, Frito™ Pie, and much, much more, are all here in easy-to-follow recipes for home cooks. The Tex-Mex Cookbook

will delight chile heads, food history buffs, Mexican food fans, and anybody who has ever woken up in the middle of the night craving cheese enchiladas.

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American Tacos - José R. Ralat - 2020-04-15

Tacos may have been created south of the border, but Americans have made this Mexican food their own, with each style reflective of a time and a place. American Tacos explores them all, taking us on a detailed and delicious journey through the evolution of this dish. In search of every taco variety from California to Texas and beyond, Ralat traveled from coast to coast and border to border, visiting thirty-eight cities across the country. He examines the pervasive crunchy taco and the new Alta California tacos from chefs Wes Avila, Christine Rivera, and Carlos Salgado. He tastes famous Tex-Mex tacos like the puffy taco and breakfast taco, then tracks down the fry bread taco and the kosher taco. And he searches for the regional hybrid tacos of the American South and the modern, chef-driven tacos of restaurants everywhere. Throughout, he tells the story of how each style of taco came to be, creating a rich look at the diverse taco landscape north of the border. Featuring interviews with taqueros and details on taco paraphernalia and the trappings of taco culture, American Tacos is a book no taco fan will want to take a bite without.

American Tacos - José R. Ralat - 2020-04-15

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The Texas Holiday Cookbook - Dotty Griffith - 2013-10-07

When first published, The Texas Holiday Cookbook drew rave reviews and gained a national following. In this new edition, truly Texan recipes like Margarita Balls and Really Whomped-Up Mashed Potatoes have been updated for contemporary tastes, products, equipment, techniques, and lifestyle concerns such as nutrition profiles. New chapters and materials include: superstar Texas chefs' holiday traditions and recipes; food gift ideas for Thanksgiving, Hanukkah, Christmas and New Year's; Texas wines and spirits for holiday celebrations; and Texas tricks to make holiday cooking tastier, quicker, and easier such as combining homemade with takeout, using convenience products, and sharing the workload with guests.

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The Whole Enchilada - Angelina Larue - 2015-10-01

The vibrant colors, earthy ingredients, and glorious aromas of Southwestern cuisine sizzle right off the pages of this cookbook. Recipes include filet of beef with chipotle gravy, pumpkin cornbread, Tex-Mex potato skins, and hibiscus iced tea. The author, raised on a West Texas farm, offers here her fresh take on these popular regional flavors.

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iBaja! Cooking on the Edge - Deborah M. Schneider - 2006-06-13

Combines a wealth of regional recipes with evocative stories and photographs to celebrate the cuisines of Guadalupe Valley, Tijuana, Puerto Nuevo, and other Baja California cultures, in a culinary resource that includes preparation instructions for such fare as Crispy Spicy Shrimp with Honey, Habanero, and Lime; Chipotle Grilled Chicken; and Chocolate Crepes with Dulce de Leche. 35,000 first printing.

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Don't Count the Tortillas - Adan Medrano - 2019-06

From an early age, Chef Adn Medrano understood the power of cooking to enthrall, to grant artistic agency, and to solidify identity as well as succor and hospitality. In this second cookbook, he documents and explains native ingredients, traditional techniques, and innovations in casero (home-style) Mexican American cooking in Texas. Don't Count the Tortillas offers over 100 kitchen-tested recipes, including newly created dishes that illustrate what is trending in homes and restaurants across Texas. Each recipe is followed by clear, step-by-step instructions, explanation of cooking techniques, and description of the dishes cultural context. Dozens of color photographs round out Chef Medranos encompassing of a rich indigenous history that turns on family and, more widely, on communityone bound by shared memories of the art that this book honors.

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Tamales - Alice Guadalupe Tapp - 2014-10-07

A cookbook for making delicious, inventive, and fast tamales using time-saving tips and tricks that simplify the prep-intensive traditional process. Tamales are a Mexican favorite, beloved year-round as well as at Christmas, when the whole family traditionally pitches in with the work of tamale preparation and assembly. Thanks to renowned tamalera Alice Guadalupe Tapp, it's now possible to enjoy these delicious treats with a lot less labor. Tapp has worked her tamale magic to turn the classic process on its head by paring it down to three to four steps that can be done in as little as forty-five minutes using handy tips, products, and tools. All sixty dishes in the book are naturally gluten free, and include both classic tamale recipes—such as Chicken Mole, Sirloin Beef, and Fresh Poblano and Potato tamales—and novel recipes such as Chorizo and Egg, Oxtail, and Baked Fig tamales. With this book, tamales are fast and easy enough to enjoy every day, and delicious enough to serve at any celebration.

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What Can I Bring? - Elizabeth Heiskell - 2017-10-17

Become one of the most sought-after guests in your circle and be asked back time-after-time with a little bit of help from Elizabeth Heiskell. It is usually the first question you ask after receiving an invitation to a gathering or event: "What Can I Bring?" Now you'll have the answer! Based on the popular monthly feature "What Can I Bring?" in Southern Living magazine, no matter what the occasion, you'll have the perfect dish. From housewarming party to garden party, a new baby, a wake, a wedding, christening or anything in between, Elizabeth delivers over 100 delicious recipes, including appetizers, mains, sandwiches, desserts and more, that are sure to please a crowd, no matter how big or small. Additionally, these are all dishes that can be prepared in advance and travel well. But let's not forget the most important question: What can I bring to my own table? Whether you're looking for some new ideas for dinners to please a fractious family or want to make Sunday brunch a more special event, What Can I Bring? has you covered. Recipes include Elizabeth's take on Sour Cream Coffee Cake (perfect for welcoming a new neighbor!), delicious salads - Chicken, Shrimp, and Pimiento (you won't go wrong at the church picnic), amazing sides, including Lemon Rice and Spoon Bread (perfect for rounding out the potluck table), and comfort food that no one will be able to say no to, including Vegetable Beef Stew, Chicken Pot Pie, and Chicken and Dumplings, plus an array of desserts so good that that's the only thing people will remember about the meal. Above all, these are all delicious dishes, served straight from the heart, with no stress required.

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Queso! - Lisa Fain - 2017

A fun, full-color look at everyone's favorite cheese dip, with history, tips, facts, and 50 recipes from beloved food blogger Lisa Fain, the Homesick Texan. Queso (aka chile con queso) is a spicy, cheesy, comforting cult favorite that has long been a delicious addition to any party, barbecue, or family gathering. This appealing and accessible book features a mix of down-home standards and contemporary updates, from historical, regional, and Mexican quesos to vegan and dessert quesos, including Chile Verde Con Queso, Squash Blossom Queso Fundido, Fajita Queso, Cactus and Corn Queso Poblano, Frito Salad with Queso Dressing, Pulled Pork Queso Blanco, and Sausage Queso Biscuits. Whether you're relaxing with friends, having a few people over to watch the football game, or entertaining a hungry crowd, queso is the perfect party food for good times.

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Tex-Mex - Ford Fry - 2019-04-23

Tex-Mex is more than just a flavor-packed cookbook of tried and true recipes for comfort-food favorites like nachos, fajitas, and chili--it's a way of life. It was born in the 1940s when traditional Northern Mexican cuisine collided with the robust flavors of Texas ranchers' kitchens. Now, chef and restaurateur Ford Fry presents the definitive book on the topic with craveable recipes that are heavy on flavor and light on fuss. Peppered throughout are jump-off-the-page photographs, helpful ingredient explainers, playful histories, and important cooking tips. These melty, crispy, hot-as-heck classics include Dirty Breakfast Tacos, Grilled Shrimp Diablo, Cheese Enchiladas Con Chili Gravy, Sopaipillas with Local Honey, and more salsas than you can imagine. Pour yourself a Classic Margarita on the Rocks--don't forget to salt the rim--and get ready to satisfy the rumble in your stomach.

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Time to Eat - Nadiya Hussain - 2020-11-10

From the host of the beloved Netflix series Time to Eat and winner of The Great British Baking Show come over 100 time-smart recipes to tackle family mealtime. Nadiya Hussain knows that feeding a family and juggling a full work load can be challenging. Time to Eat solves mealtime on weeknights and busy days with quick and easy recipes that the whole family will love. Nadiya shares all her tips and tricks for making meal prep as simple as possible, including ideas for repurposing leftovers and components of dishes into new recipes, creating second meals to keep in the freezer, and using shortcuts--like frozen foods--to cut your prep time significantly. In Time to Eat, Nadiya teaches you to make recipes from her hit Netflix show, including Peanut Butter & Jelly Traybake, Instant Noodles, Egg Rolls, and zesty Marmalade Haddock. Each recipe also notes exactly how long it will take to prepare and cook, making planning easy. Helpful icons identify which recipes can be made ahead, which ones are freezer-friendly, and which ones can be easily doubled.

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Food Between Friends - Jesse Tyler Ferguson - 2021-03-09

Best friends Jesse Tyler Ferguson, star of Modern Family, and recipe developer Julie Tanous pay homage to their hometowns as they whip up modern California food with Southern and Southwestern spins in their debut

cookbook. Modern Family star Jesse Tyler Ferguson and chef Julie Tanous love to cook together. They love it so much that they founded a blog, and now put all their favorite recipes into a cookbook for you to dig into with the people you love. In Food Between Friends, they cook up delightful food, spiced with fun stories pulled right from their platonic marriage. Drawing inspiration from the regional foods of the South and Southwest they grew up with, Jesse and Julie put smart twists on childhood favorites, such as Hatch Green Chile Mac and Cheese, Grilled Chicken with Alabama White BBQ Sauce, and Little Grits Soufflés. So come join Jesse and Julie in the kitchen. This book feels just like cooking with a friend—because that’s exactly what it is.

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Little Indiana - Jessica Nunemaker - 2016-01-04

Where was James Dean’s hometown? What do A. J. Foyt, Mario Andretti, and Al Unser have in common besides winning the Indianapolis 500? Where was the world’s first theme park? Find these answers and more in Little Indiana: Small Town Destinations. Featuring towns of 15,000 or fewer inhabitants, Little Indiana explores where to eat, stay, play, and shop in over 90 small towns. After six years of traveling the state in search of amazing local experiences, blogger and TV host Jessica Nunemaker shares a treasure trove of what to expect in Hoosier small towns. Perfect for any length of excursion—day or weekend—the book is organized by region and town and provides travelers easy access to information found nowhere else. From wineries to antique shops, alpaca farms to chocolate stores, unique attractions are awaiting discovery. Full-color images showcase specialty stores, mouth-watering meals, and exciting attractions tucked off the beaten path. Proof that there’s always something to do in a small town, this book is the perfect way to kick-start your next Indiana adventure!

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Binging with Babish - Andrew Rea - 2019

Recipes recreated from beloved movies and TV shows by the host of one of the most popular food programs on the internet

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Excel 2016 Bible - John Walkenbach - 2015-10-26

The complete guide to Excel 2016, from Mr. Spreadsheet himselfstrong style="border: 1px solid #1b1c1d; font-family: 'Open Sans', sans-serif; font-size: 16px;" Whether you are just starting out or an Excel novice, the Excel 2016 Bible is your comprehensive, go-to guide for all your Excel 2016 needs. Whether you use Excel at work or at home, you will be guided through the powerful new features and capabilities by expert author and Excel Guru John Walkenbach to take full advantage of what the updated version offers. Learn to incorporate

templates, implement formulas, create pivot tables, analyze data, and much more. Navigate this powerful tool for business, home management, technical work, and much more with the only resource you need, Excel 2016 Bible. Create functional spreadsheets that work Master formulas, formatting, pivot tables, and more Get acquainted with Excel 2016's new features and tools Customize downloadable templates and worksheets Whether you need a walkthrough tutorial or an easy-to-navigate desk reference, the Excel 2016 Bible has you covered with complete coverage and clear expert guidance.

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The Weeknight Dinner Cookbook - Mary Younkin - 2016-08-16

Cooking from Scratch as Simply as Possible The Weeknight Dinner Cookbook is the perfect way to get dinner on the table quickly and easily with recipes for tasty main dishes and flavorful side dishes, plus a sprinkling of sweet treats. The recipes in this book are made from scratch and each chapter conveniently separates them by cook time: 15–25-minute meals, 30–45-minute meals and 5–10-minute prep (meals cook on their own in the slow cooker or oven). Looking for dinner ideas at the last minute? Your whole family will love Sweet Chipotle Chicken Bites, and they’re on the table—start to finish—in barely fifteen minutes. If you have just five minutes now and you need dinner in a couple of hours, prep Chicken Parmesan Meatloaf and dinner will be ready when you are. Want a delicious slow cooker meal you can start now and have ready to eat tonight? Try Slow Cooker Mexican Pulled Pork and pile the juicy pork into sandwiches, burritos or a tempting taco salad. With a few extra minutes but little effort, you can wow your family or guests with Creamy Balsamic Skillet Chicken or Red Chile Beef Enchiladas. Whatever your occasion, there is a recipe here to help you get a fresh, great-tasting meal on the table in no time. Each entrée provides notes for side dishes as well as tips for adapting the recipe. Many recipes are gluten-free or suggest gluten-free substitutions. With this cookbook, preparing a homemade meal can be simple and stress-free, even on nights when you only have a few minutes to spare in the kitchen.

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Elsa's Wholesome Life - Ellie Bullen - 2017-07-25

Ellie Bullen's hugely popular blog Elsa's Wholesome Life is a veritable explosion of colour, sunshine, coastal living and delicious plant-based recipes. Her first cookbook features more than 100 of her go-to dishes, from nutritious granolas and powerhouse smoothies to flavour-packed salads and soups, hearty curries and burgers, and drop-dead delicious sweets. A qualified dietitian and nutritionist, Ellie explains everything you need to know about

adopting a plant-based diet, including how to: - get enough iron, vitamin B12 and calcium - achieve the right balance of carbs, proteins and good fats - shop smarter and get more organised in the kitchen - enjoy a lifestyle that is better for you and the environment Ellie's food is fresh, flavoursome, nutrient-dense and - above all - fun. If you ever needed a reason to eat less from a box and more from the earth, this is it! This is a specially formatted fixed-layout ebook that retains the look and feel of the print book.

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The Austin Cookbook - Paula Forbes - 2018-03-20

The story of Austin food is equal parts deep Texan traditions and a booming food scene. It is this atmosphere that has fostered some of the hottest restaurants in the country, a lively food truck community, and a renaissance in the most Texan of foods: barbecue. Austin food is also tacos and Tex-Mex, old fashioned Southern cooking, and street food and fine dining, with influences from all over the globe. And above all, it's a source of intense pride and inspiration for chefs and diners alike. Organized by Austin's "major food groups"—like barbecue, tacos, and Tex-Mex—The Austin Cookbook explores the roots of Texas food traditions and the restaurants that are reinventing them, revealing the secrets to Bob Armstrong dip, Odd Duck's sweet potato nachos, East Side King's beet fries, and of course, smoked brisket that has people lining up to eat it—even in the Texas summer. Part cookbook, part souvenir, and 100 percent love letter, The Austin Cookbook is perfect for proud locals, visitors, and (t)ex-pats.

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The Homesick Texan's Family Table - Lisa Fain - 2014-04-01

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Salsas and Moles - Deborah Schneider - 2015-04-14

A collection of 60 authentic salsa and mole recipes from acclaimed chef/restaurateur Deborah Schneider, adapted for US kitchens. America has a new favorite condiment: salsa. And with good reason—a great salsa makes a big impression with just a little bite. In Salsas and Moles, award-winning chef Deborah Schneider explores a wide variety of favorites, from classic table salsas to mole and enchilada sauces, plus chunky salsas and snacks. While some people think salsa is all about heat, Schneider teases out fresh flavors from chiles, fruits, and herbs, creating authentic recipes that showcase the unique flavors of Mexico. With serving suggestions for each salsa, and recipes for popular sauces such as Salsa Verde, Enchilada Sauce, and Mango-Habanero Salsa, any salsa lover will be able to find their perfect match.

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Comfort and Joy: Cooking for Two - Christina Lane - 2015-09-10

More desserts for two—plus brunch, lunch and dinner—easily adjusted should unexpected guests drop by! Just off the success of Dessert for Two, author Christina Lane is back with a gorgeous full-color cookbook filled with delicious meals for every hour of the day. Her signature friendly voice invites readers to try everything from her Southern Sweet Tea Fried Chicken to a Holiday Ham, perfectly portioned for whomever is sitting around the table. Fancy celebration meals appear along with down-home comfort food, all accompanied by mouth-watering photography. Recipes include: Bruleed Toasty Oats Pimento Grilled Cheese with Fried Pickles Roasted Salmon Sheet Pan Supper Perfect Filet Mignons with Twice-Baked Potatoes Rummy Oatmeal Cookies Comfort and Joy is an essential book for singles, couples, and small families.

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Brownsville - Oscar Casares - 2008-12-14

"Terrific stories Just about perfect" (Entertainment Weekly): Brownsville is the collection that established Oscar Casares as one of the leading voices in the literature of the modern Southwest. At the country's edge, on the Mexican border, Brownsville, Texas, is a town like many others. It is a place where people work hard to create better lives for their children, where people bear grudges against their neighbors, where love blossoms only to fade, and where the only real certainty is that life holds surprises. In his sparkling debut, Oscar Casares creates a cast of unforgettable characters confronting everyday possibilities and contradictions: Diego, an eleven-year-old whose job at a fireworks stand teaches him a lesson in defiance; Bony, a young man whose discovery of a monkey's head on his lawn drives a wedge between him and his parents; Lola, whose stolen bowling ball offers an unlikely chance for change. The achievement of Brownsville lies in its remarkably honest portrayal of these lives -- the lives of people whose dreams and yearnings and regrets are at once unique and universal.

"Marvelous Brownsville resembles early Steinbeck work more than anything else." --Carolyn See, Washington Post

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Healthy Vegan Air Fryer Cookbook - Dana Angelo White - 2020-09-01

You don't have to compromise your health or your vegan lifestyle to enjoy fried foods! Wondering what your air fryer can do? How about quickly making foods that use less oil than deep frying and thus have less fat than their traditional deep-fried counterparts? With this book, you can go even further by making foods that contain only vegan ingredients. Plus, every recipe has nutritional data to show you how low in calories and fat each meal is. You can make pizza, tacos, and, yes, even cake--all without compromising your eating habits and without needing to submerge your food in unhealthy oil. Not only can this appliance fry foods, but it can also bake, roast, and grill. So if you were hesitant to use your air fryer before, now you can put it to good use by making all your vegan favorites quickly, easily, and healthfully. This cookbook features: 100 vegan recipes with low calories, low fat, and all-natural ingredients Healthier recipes for breakfast, dinner, sides, snacks, and even desserts Detailed nutritional data for every recipe, including calories, fat, carbs, fiber, and sodium

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The Well Plated Cookbook - Erin Clarke - 2020-08-25

Comfort classics with a lighter spin, from the creator of the healthy-eating blog Well Plated by Erin. Known for her incredibly approachable, slimmed-down, and outrageously delicious recipes, Erin Clarke is the creator of the smash-hit food blog in the healthy-eating blogosphere, Well Plated by Erin. Clarke's site welcomes millions of readers, and with good reason: Her recipes are fast, budget-friendly, and clever; she never includes an ingredient you can't find in a regular supermarket or that isn't essential to a dish's success, and she hacks her recipes for maximum nutrition by using the "stealthy healthy" ingredient swaps she's mastered so that you don't lose an ounce of flavor. In this essential cookbook for everyday cooking, Clarke shares more than 130 brand-new rapid-fire recipes, along with secrets to lightening up classic comfort favorites inspired by her midwestern roots, and clever recipe hacks that will enable you to put a healthy meal on the table any night of the week. Many of the recipes feature a single ingredient used in multiple, ingenious ways, such as Sweet Potato Boats 5 Ways. The recipes are affordable and keep practicality top-of-mind. She's eliminated odd leftover "orphan" ingredients and included Market Swaps so you can adjust the ingredients based on the season or what you have on hand. To help you make the most of your cooking, she's even included tips to store and reheat leftovers, as well as clever ideas to turn them into an entirely new dish. From One-Pot Creamy Sundried Tomato Orzo to Sheet Pan Tandoori Chicken, all of the recipes are accessible to cooks of every level, and so indulgent you won't detect the healthy ingredients. As Clarke always hears from her readers, "My family doesn't like healthy food, but they LOVED this!" This is your homey guide to a healthier kitchen.

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Life Is a Party - David Burtka - 2019-04-16

106 killer recipes, 16 creative party themes, and 250 gorgeous photos--plus playlists and easy planning tips--make LIFE IS A PARTY the indispensable cookbook and guide for home cooks. Chef, actor, and entertaining authority David Burtka knows that every day can be a party. Over a lifetime of throwing epic gatherings, the Cordon Bleu-trained Burtka has perfected the formula for creating easy and perfect get-togethers at home. Now, in the pages of his debut cookbook, he's sharing all of his secrets and an intimate look into the lives of one of Hollywood's favorite families. Everything you need to throw a memorable party, or to make a delicious weeknight meal, can be found right here. Whether your event and budget are modest or you're going all-out, and whether the guest list is an intimate crew or it's a blowout bash, David's sixteen party themes--from cozy game nights at home to elegant New Year's fêtes--are built around doable, show-stopping menus that take the guesswork out of high-impact hosting. Complete with endless and fun ways to mix-and-match dishes, create stunning decor, prep ahead, and get guests involved, David helps you put all the elements in place to make every party a success without ever losing your cool. At the heart of the book are David's amazing recipes, including delicious twists on comfort classics like Corn Cakes with Bacon Jam, Green Chile Chicken Enchiladas, and Neapolitan Ice Cream Sandwich Cake. And you don't need to wait for a party to try recipes like Ham, Egg, and Cheese Calzones; Mint Pesto Pasta; and Thyme and Gruyère Popovers. Never one to miss the opportunity to toast friends and family, David also shows you how to make delicious cocktails for a crowd: think Mojito Slushies, Charred Peach and Plum Sangria, and Cucumber-Lime Spritzers. So raise a glass and get cooking! Because there's no better time than now to make your life a party.

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Where We Come From - Oscar Cásares - 2020-04-07

Originally published in hardcover in 2019 by Alfred A. Knopf.

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By mother and daughter, Sally Clayton and Lee Clayton Roper, A Well-Seasoned Kitchen is a gold medal-winning treasury of over 180 delicious recipes, creative menus, beautiful 4-color photos and poignant memories of cooking and entertaining together. This unique book is ideally suited for today's modern cook who juggles a busy life but finds joy in preparing meals for others. Each recipe is handpicked and tested for uncomplicated preparation, sophistication and exquisite flavor.

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