

Danielle Walkers Against All Grain Meals Made Simple Gluten Free Dairy And Paleo Recipes To Make Anytime Walker

Deliciously Organic Sweet Laurel My Paleo Patisserie The Grain-Free Family Table Dinner at the Long Table Carb Conscious Vegetarian Recipes for the Specific Carbohydrate Diet Danielle Walker's Against All Grain Celebrations Joy Bauer's Superfood! Against the Grain Everyday Grain-Free Baking The Whole30 Slow Cooker Paleo Eats Danielle Walker's Against All Grain: Meals Made Simple Ready or Not! One-Hour Dairy-Free Cheese Easy Paleo Meals Simple Green Meals Chefs & Company The Healing Kitchen Danielle Walker's Eat What You Love Simple Green Smoothies Fed & Fit Ditch the Wheat A Taste of San Francisco Against All Grain Back With The Boss Walk with Me Eat Drink Paleo Cookbook Flavor Flours The Grain-Free, Sugar-Free, Dairy-Free Family Cookbook Just the Good Stuff Make it Paleo Against All Grain Eating in the Middle The Paleo Kids Cookbook Nom Nom Paleo The Grain Brain Cookbook Without Grain The Paleo Approach Cookbook

Deliciously Organic

From the New York Times best-selling author of the Against All Grain series comes 125 recipes for gluten-free, dairy-free, and paleo comfort food, from nourishing breakfasts and packable lunches to quick and easy, one-pot, and make-ahead meals to get satisfying dinners on the table fast. Beloved food blogger and New York Times best-selling author Danielle Walker is back with 125 recipes for comforting weeknight meals. This is the food you want to eat every day, made healthful and delicious with Danielle's proven techniques for removing allergens without sacrificing flavor. As a mother of three, Danielle knows how to get dinner (and breakfast and lunch) on the table quickly and easily. Featuring hearty dishes to start the day, on-the-go items for lunch, satisfying salads and sides, and healthy re-creations of comfort food classics like fried chicken, sloppy Joes, shrimp and grits, chicken pot pie, and lasagna, plus family-friendly sweets and treats, this collection of essential, allergen-free recipes will become the most-used cookbook on your shelf. With meal plans and grocery lists, dozens of sheet-pan suppers and one-pot dishes, and an entire chapter devoted to make-ahead and freezer-friendly meals, following a grain-free and paleo diet just got a little easier. Features include: * Four weeks of meal plans for breakfast, lunch, and dinner * Instant Pot, slow cooker, one-pot, sheet-pan, and 30-minute recipes * Packed lunch chart with creative ideas for school, work, and lunches on the go * Make-ahead meals, including freezer and leftover options * Dietary classifications for egg-, tree nut-, and nightshade-free dishes, plus designations for Specific Carbohydrate Diet (SCD) and Gut and Psychology Syndrome (GAPS)

Sweet Laurel

Going Paleo doesn't have to mean giving up your favorite comfort foods. In Paleo Eats, Kelly Bejelly focuses on Paleo cooking from the heart with recipes that make beloved traditional dishes Paleo-friendly. If you miss chocolate chip cookies hot from the oven, fried chicken on family picnics, the sweet-and-sour meatballs from

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your favorite Chinese restaurant, or your grandmother's peach cobbler, this book is for you. Paleo Eats is jam-packed with over 100 tempting sweet and savory recipes, from condiments to desserts, all inspired by classic comfort foods. Delicious dishes like Coconut Cinnamon Cereal, Southern Fried Chicken, Lamb Gyro Burgers, Caramel Apple Cinnamon Rolls, and Devil's Food Cake prove that eating Paleo is as fun and delicious as it is healthy. You'll find something for everyone, even picky eaters, with recipes that are easy to make and even easier to love. Paleo Eats is all about REAL COMFORT FOOD MADE PALEO, for MEALS that are AS TASTY as they are HEALTHY. INSIDE you'll FIND: Over 100 grain-free, gluten-free, and dairy-free recipes that re-create your favorite comfort foods, including Chicken Pot Pie, Skillet Cornbread, Green Bean Casserole, Chocolate Chip Cookies, Apple Pie, and many, many more Tips for transitioning to a Paleo lifestyle, including advice for keeping your food budget low and which tools are essential for kitchen success A detailed Paleo baking tutorial with an overview of Paleo flours and guidelines on how to use them for the best results Troubleshooting tips and how to fix a recipe gone wrong Icons marking dishes that are perfect for holidays and special occasions, from Valentine's Day to game day to birthdays, and dishes that comply with the Autoimmune Protocol

My Paleo Patisserie

At Home with the Biggest Names in Food This incredible, never-before-assembled collection of recipes offers a rare and exciting glimpse into the private home kitchens of 75 culinary superstars as they prepare show-stopping meals for their own last-minute guests in an hour or less. For example, Curtis Stone whips up delicious Charcoal-Grilled Rib Eye Steaks & Boccolini, while Stephanie Izard prepares a fabulous Stir-Fried Eggplant and Sesame Cucumber Salad. For her choice, Naomi Pomeroy makes a mouthwatering Pasta Amatriciana. These aren't complicated, fussy recipes. They're stress-free dishes the chefs fall back on to impress those closest to them—and ones you can easily duplicate in your own home kitchen. With more than 180 personal recipes, secret tips, inside advice, beverage pairings, and music playlists—plus gorgeous full-color photos—you're set up for success no matter the occasion. It's only a matter of time before someone special drops by. Chefs include: MING TSAI CURTIS STONE STEPHANIE IZARD NAOMI POMEROY HUGH ACHESON LIDIA BASTIANICH RICK BAYLESS MICHELLE BERNSTEIN JOHN BESH SUSAN FENIGER ANDY HUSBANDS SEAN BROCK EDWARD LEE ANITA LO JENN LOUIS TIM LOVE JONATHAN WAXMAN MARC MURPHY CHARLIE PALMER CARLA PELLEGRINO ERIC RIPERT AARÓN SÁNCHEZ DANIEL BOULUD ROBERT DEL GRANDE KATIE BUTTON SHAUN HERGATT GAVIN KAYSEN KRISTEN KISH MICHAEL WHITE ANDREW ZIMMERMAN JODY ADAMS ZOI ANTONITSAS NYESHA J. ARRINGTON CLARK BARLOWE JOEY BEATO EMMA BENGTTSSON JONATHAN BENNETT DANTE BOCCUZZI STUART BRIOZA & NICOLE KRASINSKI ZACK BRUELL CESARE CASELLA JIM CHRISTIANSEN SONYA COTÉ GREG DENTON & GABRIELLE QUIÑÓNEZ DENTON TIFFANY DERRY TRACI DES JARDINS RON DUPRAT FORD FRY KENNY GILBERT MARIA HINES CHRIS HODGSON LINTON HOPKINS MATT HOYLE MIKE ISABELLA JENNIFER JASINSKI JOSEPH "JJ" JOHNSON JEAN JOHO DOUGLAS KATZ TONY MAWS RYAN MCCASKEY TORY MILLER BRUCE MOFFETT MATT MOLINA KEVIN SBRAGA BARTON SEAVER ALON SHAYA BRYCE SHUMAN ANA SORTUN ANGELO SOSA SUSAN SPICER ETHAN STOWELL BILL TELEPAN BART VANDAELE JOANNE WEIR ERIC WILLIAMS

The Grain-Free Family Table

The authorized companion to the #1 New York Times bestseller Grain Brain, with more than 150 life-changing gluten-free recipes for complete health and vitality. Dr. David Perlmutter's groundbreaking bestseller Grain Brain revolutionized the way we think about our health, exposing the devastating effects of wheat, sugar, and carbs on the brain. By eating the right foods, you can profoundly affect how your brain will be working next year, in five years, and for the rest of your life. The Grain Brain Cookbook presents more than 150 delectable recipes to keep your brain vibrant and your body fit, all while dramatically reducing your risk for - and treating - Alzheimer's, depression, ADHD, and epilepsy, as well as relieving everyday conditions like headaches, insomnia, and forgetfulness. With delicious recipes for every meal -- including Spicy Chicken Burgers with Guacamole, Gruyere-Glazed Pork Chops and Cauliflower "Couscous," and many more -- The Grain Brain Cookbook gives you all the tools you need to build a gluten-free diet full of wholesome, flavorful, easy-to-make meals. What you eat is the most important decision you make every day in terms of your health, and once you've tasted how good the Grain Brain diet can be, you'll want to keep making the right choices day after day.

Dinner at the Long Table

From LA's trendy bakery comes the new definitive grain-free baking book that makes eating paleo, gluten-free, and dairy-free diets a lot sweeter for home bakers. From the beginning, Sweet Laurel has been about making sweet things simple. The recipes here are indulgent yet healthful. They use just a few quality ingredients to create delicious desserts that benefit your body; all of these treats are paleo, and many are vegan and raw. From Matcha Sandwich Cookies to Salted Lemon Meringue Pie to Classic German Chocolate Cake, these treats are at once uncomplicated, beautiful, and satisfying, made only with wholesome ingredients such as almonds, coconut, cacao, and dates. Here, too, are basic staple recipes to keep with you, like grain-free vanilla extract and vegan caramel, and fancy finishes, like paleo sprinkles and dairy-free ice cream. Whether you're looking for simpler recipes, seeking a better approach to dessert, or struggling with an allergy that has prevented you from enjoying sweets, Sweet Laurel will change the way you bake.

Carb Conscious Vegetarian

The Specific Carbohydrate Diet (SCD) is a strict grain-free, lactose-free, and sucrose-free dietary regimen intended for those suffering from Crohn's disease and ulcerative colitis (both forms of IBD), celiac disease, IBS, cystic fibrosis, and autism. For those suffering from gastrointestinal illnesses, this book offers a method for easing symptoms and pain, and ultimately regaining health. Recipes for the Specific Carbohydrate Diet(TM) includes a diverse and delicious collection of 150 SCD-friendly recipes and more than 80 dairy-free recipes. The easy-to-make and culturally diverse recipes featured in the book include breakfast dishes, appetizers, main dishes, and desserts, such as Hazelnut-Vanilla Pancakes, Olive Sandwich Bread, Chicken Satay, Roasted Bass with Parsley Butter, Thin Crust Pizza, Gretel's

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Gingerbread Cookies, and Mango Ice Cream. Full-color photos will inspire you to get cooking again. In addition, personal anecdotes accompany each section of this book. Find out more at www.scdrecipe.com/cookbook/.

Recipes for the Specific Carbohydrate Diet

You know how it is: some days, you're fired up and ready to cook; other days, you dread the thought of making dinner. More often than not, you find yourself floating somewhere between inspiration and desperation. What's a crazy busy (but kind of lazy) home cook to do? The answer: pick up this book. Ready or Not makes healthy Paleo home cooking a breeze, no matter if there's time to prepare or just minutes to spare. Whether you're a fastidious planner or a last-minute improviser, you'll find plenty of deliciously nourishing options, from make-ahead feasts to lightning-fast leftover makeovers. Presented in Nom Nom Paleo's deliriously fun comic book style, Ready or Not makes Paleo cooking easy, no matter how much time you have. In fact, this cookbook is organized into color-coded sections to match your readiness level: GET SET! First, stock your kitchen with essential building blocks--from store-bought necessities to D.I.Y. ingredients that'll set you up for anytime cooking. READY! Got time to cook? Turn to these recipes for make-ahead meals and spectacular dishes like Pressure Cooker Bo Ssäm and Strawberry Almond Semifreddo! KINDA READY! Learn how to transform pantry staples and leftovers into impromptu meals that'll satisfy the most discriminating palates. NOT READY! Emergency meals can be delicious, too. In this section, you'll find super-fast recipes like savory stir-fries and sheet pan suppers. Along with colorfully written and gorgeously photographed step-by-step recipes presented in a cheeky cartoon format, Ready or Not features kitchen hacks, Paleo ingredient guides, meal plans, shopping lists and more!

Danielle Walker's Against All Grain Celebrations

Describes the science of gluten-free baking and provides two hundred all-natural recipes for such foods as breads, flatbreads, crackers, muffins, cookies, cakes, pies, pastas, pizzas, and tacos.

Joy Bauer's Superfood!

Against the Grain

Welcome to food freedom: 100+ recipes that prove you can make healthy choices without sacrificing the meals, snacks, and sweets you love--with plenty of gluten-free, Paleo, and plant-based options. Rachel Mansfield's vibrant debut cookbook proves that living a healthy lifestyle doesn't mean adhering to restrictive diets or giving up all the foods you crave. Using better-for-you ingredients, such as grain-free flours, collagen peptides, and coconut sugar, you can indulge while still maintaining a balanced approach to eating. Rachel's recipes focus on creative, flavor-forward takes on favorite, comfort food dishes--think Almond Butter Pad Thai, Sweet Potato Nachos with Cashew Cheese, Homemade Pastry Tarts with Berry Chia Jam, and Epic Quinoa Burrito Bowls. Though Rachel personally doesn't

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prescribe to a single diet or label, many recipes are Paleo-friendly, dairy-free, and gluten-free, and none include any refined sugar. This highly approachable book is organized to reflect the rhythms of real life: grab-and-go breakfasts, meat and vegetables perfect to mix and match for meal prep, easy solo dinners, potluck-friendly spreads, shareable snacks, and, of course, sweets--lots of 'em because as Rachel says, "You can have your gluten-free cake and eat it too!" Perfect for those who are new to cooking or learning how to incorporate healthy ingredients into their everyday lives, Just the Good Stuff includes an entire chapter on food prep (both a money and time saver!), lots of confidence-building tips, and inspirational advice. Advance praise for Just the Good Stuff "In Just the Good Stuff, Rachel creates recipes that are gluten-free, dairy-free, and deliciously vibrant. Her Crunchy Tahini Chocolate Grain-Free Granola and Paleo Everything Bagel Bread are just two of the many recipes you'll crave over and over again. Plus, having a guide to prepping food for the week, this book has you covered for all aspects of eating."--Frank Lipman, MD, bestselling author of The New Health Rules and How to Be Well "Rachel's recipes are modern, approachable, and simple enough that anyone can make them! Just the Good Stuff is a new staple on my bookshelf!"--Gina Homolka, New York Times bestselling cookbook author and founder of Skinnytaste

Everyday Grain-Free Baking

The popular paleo diet involves eating more leafy greens, fruits, meats, and fish, while eschewing processed foods and dairy. Sounds healthy, right? And strict! Popular blogger Irena Macri follows the diet 80 percent of the time, allowing room for the occasional dessert or drink. The result? She looks and feels great, but not deprived. More than 100 recipes, beautiful photographs of colorful creative dishes, and can-do messages from Irena make Eat, Drink, Paleo Cookbook a book that appeals to cooks who want to embrace a healthier diet . . . most of the time.

The Whole30 Slow Cooker

No more restricting calories or fad diet programs. No more drive-thru fast food runs. And no more Friday night pizza from a cardboard box. Real food rocks, and Simple Green Meals is here to prove it! Jen Hansard, co-author of Simple Green Smoothies, is on a mission to change the way you eat. She sees a world where you and your family "eat the rainbow" by cooking quick, tasty meals that are nourishing, delicious, and easy to make. Filled with 150 vegetarian recipes, tips to rethink the foods you put in your grocery cart, strategies to eating well with a family on-the-go, and advice from people who have changed their lives for the better by making healthy food choices, this book is an essential guide to living a cleaner, fuller, more energetic life!

Paleo Eats

Cassy Joy Garcia draws from her years of research and experience to deliver a roadmap to mastering her 'Four Pillars of True Health'. With over 150 gluten-free and Paleo-friendly recipes, a 28-day food and fitness plan, portion guides, program guides and supplemental online tools, Fed & Fit provides readers a foundation for

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lasting success. Joy's recipes were hand selected to complement each of 'The Four Pillars' and include step-by-step instructions, full-colour photos and personalisation guides to help you achieve your individual wellness goals.

Danielle Walker's Against All Grain: Meals Made Simple

My Paleo Patisserie gathers all the rich heritage, exquisite elegance, and rustic beauty of traditional patisserie baking and seamlessly melds it with the gluten-free and Paleo-inspired diet. Drawing on over two decades of experience in traditional and modern patisserie baking, Jenni Hulet brings the spirit of patisserie baking alive in this lavishly photographed collection of recipes. Each section of My Paleo Patisserie introduces and adapts the fundamental elements and techniques of traditional patisserie baking for the grain-free baker. With dozens of beloved culinary standards and hundreds of potential recipe combinations, My Paleo Patisserie is an indispensable resource of creative grain-free confectionery.

Ready or Not!

100 Delicious Recipes for Eating a Grain-Free, Gluten-Free, Wheat-Free Diet

One-Hour Dairy-Free Cheese

A New York Times cookbook best-seller. Nom Nom Paleo is a visual feast, crackling with humor and packed with stunningly photographed step-by-step recipes free of gluten, soy, and added sugar. Designed to inspire the whole family to chow down on healthy, home-cooked meals, this cookbook compiles over 100 foolproof paleo recipes that demonstrate how fun and flavorful cooking with wholesome ingredients can be. And did we mention the cartoons? Nom Nom Paleo kicks off with a fresh introduction to Paleo eating, taking readers on a guided tour of author Michelle Tam's real-food strategies for stocking the kitchen, saving time, and maximizing flavors while maintaining a Paleo lifestyle. Also, sprinkled throughout the book are enlightening features on feeding kids, packing nutritious lunches, boosting umami, and much more. But the heart of this book are Michelle's award-winning primal Paleo recipes, 50 percent of which are brand-new --- even to diehard fans who own her bestselling iPad cookbook app. Readers can start by marrying their favorite ingredients with building blocks like Sriracha Mayonnaise, Louisiana Remoulade, and the infamous Magic Mushroom Powder. These basic recipes lay the foundation for many of the fabulous delights in the rest of the book including Eggplant "Ricotta" Stacks, Crab Louie, and Devils on Horseback. There's something for everyone in this cookbook, from small bites like Apple Chips and Kabalagala (Ugandan plantain fritters) to family-sized platters of Coconut Pineapple "Rice" and Siu Yoke (crispy roast pork belly). Crave exotic spices? You won't be able to resist the fragrant aromas of Fast Pho or Mulligatawny Soup. In the mood for down-home comforts? Make some Yankee Pot Roast or Chicken Nuggets drizzled with Lemon Honey Sauce. When a quick weeknight meal is in order, Nom Nom Paleo can show you how to make Crispy Smashed Chicken or Whole-Roasted Branzini in less than 30 minutes. And for a cold treat on a hot day, nothing beats Paleo-diet-friendly Mocha Popsicles or a two-minute Strawberry Banana Ice Cream. Eating healthy doesn't mean sacrificing flavor. This book gives you "Paleo with

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personality," and will make you excited to play in the kitchen again.

Easy Paleo Meals

Now you can enjoy healthy, low-carb meals without the cholesterol--in this collection of high-protein, high-fiber meat and dairy-free recipes. The low-carb revolution continues to take the nation by storm. But the heavy emphasis these diets place on meats leaves vegetarians in the lurch. Now, with *Carb Conscious Vegetarian*, acclaimed cookbook author Robin Robertson offers 150 fabulous carb-conscious vegetarian recipes--meat and dairy-free dishes that banish refined carbohydrates and bring out the best flavors from vegetables and other vegetarian ingredients. Within these pages are 150 dishes that are simple to prepare yet offer the full rich flavors of more complicated fare. The delightful appetizers and main courses include Lettuce-Wrapped Spring Rolls with Spicy Peanut Sauce, Mushrooms Stuffed with Spinach and Pine Nuts, Moroccan Vegetable Tagine, and Fennel and Artichoke Gratin with Three-Herb White Bean Pesto. Sensational stews, salads, soups, sauces, sides, and scrumptious good-for-you desserts round out the mix. At last, there's a delectably enlightened way for America's 12 million vegetarians--and the millions of other health-conscious individuals who want to up their fiber and reduce their cholesterol--to reap all the benefits of a carb-conscious lifestyle.

Simple Green Meals

Jen Hansard and Jadah Sellner are on a fresh path to health and happiness--deprivation not included. In their book, *Simple Green Smoothies*, these two friends invite you into a sane and tasty approach to health that will inspire and energize you on your own journey toward a happier life. The *Simple Green Smoothies*' lifestyle doesn't involve counting calories or eliminating an entire food group. Instead, it encourages you to make one simple change: drink one green smoothie a day. *Simple Green Smoothies* includes a 10-day green smoothie kick-start to welcome you into the plant-powered lifestyle, with shopping lists included. Follow it up with 100+ delicious recipes that address everything from weight loss to glowing skin to kid-friendly options. Hansard and Sellner are two moms raising their own families on healthy, whole-food recipes. They've seen the amazing health benefits of green smoothies firsthand--from losing 27 pounds to getting more energy. Their wildly popular website has changed the lives of over 1 million people and made them the #1 green smoothie online resource. *Simple Green Smoothies* will empower you to take control of your health in a fun, sustainable way that can transform you from the inside out. Ready to join the plant-powered party?

Chefs & Company

Kelly Brozyna, the spirited personality behind the enormously popular food blog *The Spunky Coconut*, brings you 150 easy Paleo family favorites—with all the pluck and liveliness her readers have come to love. As a busy mom of three who has been feeding her family a restricted diet for multiple health reasons, Kelly understands the challenges of preparing healthy meals daily. Having nearly a decade of experience in gluten-free dairy-free cooking and baking, Kelly presents

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scores of creative meals using time saving-techniques essential to anyone wanting to make healthy eating easier. Also inside: How to maximize your results with efficient meal planning. Useful strategies for making the most of every ingredient. Several make-ahead dry mixes for all sorts of baked goods, including pizza & bread, pancakes & muffins, scones & pie crust, making for fast and easy weeknight baking. Tips and tricks for optimizing health and soothing stress. How to get your kitchen organized and save money.

The Healing Kitchen

A New York Times Bestseller! Since 2009, millions of people have transformed their lives with the Whole30. Now, co-creator Melissa Hartwig is making it even easier to achieve Whole30 success with delicious slow cooker recipes that turn ingredients into delicious, hearty meals while you're out and about. This follow-up to the best-selling The Whole30 Cookbook is packed with 150 recipes designed to get you out of the kitchen fast, so you can enjoy all the benefits of your Whole30-inspired lifestyle. The Whole30 Slow Cooker features delicious, no-fuss dinners that cook while you work; roasts that transform into tacos, salads, and soups, for easy meals throughout the week; and satisfying one-pot meals that make prep and cleanup a breeze. These creative meals use whole-food ingredients found in any supermarket, and as an added bonus, feature recipes and directions for making your meals Instant Pot-friendly!

Danielle Walker's Eat What You Love

Tasty, easy-to-make recipes for grain-free, dairy-free baking! Cinnamon Swirl Bread. Fruit and Nut Snack Bars. Deep Dish Apple Pie. With Everyday Grain-Free Baking, you can finally enjoy the baked goods that you've been missing! In this beautiful, easy-to-use cookbook, Whether you're grain-free or gluten-free, author and creator of The Nourishing Home blog Kelly Smith shows you how to create grain-free, dairy-free versions of all your favorite baked goods that are compatible with the most common grain-free diets. From breads, biscuits and muffins to savory snacks and decadent treats, you'll find step-by-step instructions for more than 100 delicious, grain-free and dairy-free recipes, including: Easy Everyday Bread Southern Style Biscuits Fluffy Almond Flour Pancakes Simple Garden Herb Crackers Blueberry Lemon Scones Raspberry Crumble Bars Strawberry Vanilla Custard Cake Don't give up the bakery staples you love--with these flavorful recipes, you can make delicious grain-free, dairy-free baked goods that your whole family will enjoy whether or not everyone is living a grain-free lifestyle!

Simple Green Smoothies

Transitioning from conventional foods to a grain-free Paleo lifestyle can be a daunting proposition to most people. Hayley Mason and Bill Staley, authors of The Food Lovers Primal Palate, show you how easy it is to take any dish and Make it Paleo! Adapted from Chinese, French, Mexican and classic American meals, the over 200 mouthwatering recipes are each accompanied by vibrant photos and thoughtful notes to ensure you recreate each dish with ease. Beyond its wealth of recipes, Make it Paleo describes fundamental cooking techniques, includes tips for

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selecting the best ingredients, and chronicles a variety of menus for holidays and special occasions. Hayley and Bill demonstrate how to make cooking gourmet Paleo meals a carefree affair for everyone, from a kitchen rookie to a seasoned chef. Make it Paleo is filled with meals that all lovers of great food will enjoy, whether they follow a grain-free lifestyle or not.

Fed & Fit

Including One Month of Kid-Friendly Meal Plans and Detailed Shopping Lists to Make Life Easier As the rate of chronic illness skyrockets, more and more parents are faced with the sobering reality of restrictive diets. And because everyone is busy, many families come to rely on store-bought "healthy" products to make life simpler, but many of these are loaded with sugar and hidden toxins. When faced with her own family health crisis, mother and health coach Leah Webb realized that in order to consistently provide high quality food for her family, nearly 100 percent of their meals would need to be homemade. But when she looked for a resource to guide her, most cookbooks that offered recipes "free" of allergenic foods were also high in processed starches, flours, and sugar. Webb, like so many parents, was looking for a cookbook that offered deeply nutritious, kid-friendly, whole foods recipes that were also easy, but there wasn't one--so she wrote it herself. The Grain-Free, Sugar-Free, Dairy-Free Family Cookbook offers a new system to preparing food and approaching the kitchen that gets kids involved in cooking, which encourages excitement around food (a major challenge with restrictive diets). The recipes are rich in healthy fats, nutrient-dense vegetables, ferments, and grass-fed meats, and include snacks, school lunches, and delicious sweet treats that rival the flavors of sugar-dense desserts. By following Leah's meal plans, parents will be sure to please everyone in the family and make cooking on a restrictive diet enjoyable and doable over a long period of time. Families that know they would like to rid themselves of grain, sugar, and dairy, but are intimidated by starting, will find Webb's advice and troubleshooting invaluable. The cookbook outlines family-tested methods that make for effective and efficient preparation, including everyday basic recipes that will become part of a cook's intuitive process over time. The best part is that although Leah prepares nearly every single one of her family's breakfasts, lunches, dinners, and snacks using whole food ingredients, she only spends four to six hours on food preparation per week! Through stocking her freezer, prepping the kitchen, shopping and cooking in bulk, and consistently planning meals, this diet plan is not only possible; it is manageable and fulfilling. Prepare for this cookbook to radically change your life.

Ditch the Wheat

Finally, anyone embracing a dairy-free lifestyle (including vegan, paleo, or allergen-free) can make and enjoy the savory goodness of cheese—in one hour or less. In ingenious, step-by-step recipes, traditional cheesemaker Claudia Lucero shows how to make 25 delicious plant-based cheeses using your choice of seeds, nuts, and vegetables to achieve rich flavor and creamy texture. There's buttery Golden Swiss made with cauliflower and tahini paste—and a Brie made of cashews (or zucchini and potatoes), with a bit of truffle oil to capture its earthy essence. One-Hour Dairy-Free Cheese also shows how to make spreadable cream cheese, grated Parmesan, a smoky Cheddar, and even gooey cheese sauces. PLUS, techniques for

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making rinds, cheese plate pairings, tips on food allergy substitutions, and a recipe to highlight each dairy-free cheese: Stuffed Shishitos, Cucumber Maki, Creamy Zucchini Noodles, Spicy Beet Salad, and more. It's a whole new way to indulge in the impossible-to-resist pleasure of cheese, no matter what your dietary restrictions are.

A Taste of San Francisco

In her inspiring New York Times bestselling memoir, *It Was Me All Along*, Andie Mitchell chronicled her struggles with obesity, losing weight, and finding balance. Now, in her debut cookbook, she gives readers the dishes that helped her reach her goals and maintain her new size. In 80 recipes, she shows how she eats: mostly healthy meals that are packed with flavor, like Lemon Roasted Chicken with Moroccan Couscous and Butternut Squash Salad with Kale and Pomegranate, and then the "sometimes" foods, the indulgences such as Peanut Butter Mousse Pie with Marshmallow Whipped Cream, because life just needs dessert. With 75 photographs and Andie's beautiful storytelling, *Eating in the Middle* is the perfect cookbook for anyone looking to find freedom from cravings while still loving and enjoying every meal to the fullest.

Against All Grain

Includes almost ninety complete menus designed specifically for the home kitchen

Back With The Boss

Armed with more than 175 budget-friendly, quick and easy recipes made with everyday ingredients, you get to minimize time and effort preparing healthful foods without sacrificing flavor! Straightforward explanations and a comprehensive collection of visual guides will teach you which foods are the best choices to mitigate chronic illnesses, including autoimmune disease. Real-life practical tips on everything from cleaning out your pantry and easy ingredient swaps to reinventing leftovers and DIY flavor combinations make it even easier to make better food choices.

Walk with Me

ANDREW TARLOW has grown a restaurant empire on the simple idea that a meal can somehow be beautiful and ambitious, while also being unfussy and inviting. From the acclaimed owner of Brooklyn's Diner, Marlow & Sons, Marlow & Daughters, Reynard, The Ides, Achilles Heel, She Wolf Bakery, Marlow Goods, Roman's, and the Wythe Hotel comes this debut cookbook capturing a year's worth of dishes meant to be shared among friends. Personal and accessible, *Dinner at the Long Table* brings Tarlow's keen eye for combining design and taste to a collection of seventeen seasonal menus ranging from small gatherings to blow-out celebrations. The menus encompass memorable feasts and informal dinners and include recipes like a leisurely ragu, followed by fruit and biscotti; paella with tomato toasts, and a Catalan custard; fried calamari sandwiches and panzanella; or a lamb tajine with spiced couscous, pickled carrots, and apricots in honey. Dinner

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at the Long Table includes family-style meals that have become a tradition in his home. Written with ANNA DUNN, the editor in chief of the company's quarterly magazine Diner Journal, the cookbook is organized by occasion and punctuated with personal anecdotes and photography. Much more than just a beautiful cookbook, Dinner at the Long Table is a thematic exploration into cooking, inspiration, and creativity, with a focus on the simple yet innate human practice of preparing and enjoying food together.

Eat Drink Paleo Cookbook

100 Awesome Paleo Recipes to Help Your Kids Eat Well Today and Every Day Transform your family's diet for good with whole-food recipes that appeal to kids' tastes and your nutrition and health goals. Bestselling Paleo cookbook author Jennifer Robins committed to taking her three kids on this journey to a better diet and a better life, and they made it! She knows firsthand that while it may be challenging, the transition is unquestionably worth it. As she transitioned her family's diet, she learned tricks and techniques that will get you over the tough hurdles. Some of her strategies you'll learn about are making healthy ingredients kid friendly with creative and tasty recipes, getting the kids involved in the cooking adventure and being consistent. Invite your kids to join you in the kitchen and have fun making recipes they'll love that are grain-, dairy- and gluten-free, such as: -French Toast Sticks -Pale-O's Cereal -Chicken Nuggets -Pizza Pockets -Animal Crackers -Sweet Potato Bacon Tots -Soft Pretzels -Double Chocolate Layer Cake The Paleo Kids Cookbook is packed with everything you need to give your kids the best gift you can—a lifetime of healthy eating habits and great food.

Flavor Flours

A collection of 120 paleo-friendly recipes by the "Ditch the Wheat" blogger adapts everyday favorites to eliminate gluten, legumes and dairy, offering such options as Buffalo Chicken Fingers, Grain-Free Sandwich Bread and Cinnamon Buns. Original.

The Grain-Free, Sugar-Free, Dairy-Free Family Cookbook

With a passion for Christ and an outrageous amount of love for God. Danielle made it her mission to create something that would be pleasing in God's sight. With a desire for wholeness and an optimistic view of everyone becoming whole. She has formulated a novel that will assist any believer on their journey to strengthen their relationship and knowledge of God's word. 'Walk with Me' takes readers on a journey down memory lane while encouraging the reader to grab hold of their faith and know God's word is true and He never fails. So, grab a seat and prepare to laugh, sing, and praise your way through this journey to growth.

Just the Good Stuff

"From the author of Against All Grain and Meals Made Simple, comes 125 recipes for grain-free, dairy-free, gluten-free comfort food dishes for holidays and special occasions"--

Make it Paleo

Beloved food blogger and New York Times bestselling author Danielle Walker is back with over 100 new Paleo recipes in her sophomore cookbook, *Meals Made Simple*—a collection of gluten-free, dairy-free, and Paleo-friendly recipes for easy weeknight meals. Diagnosed with an autoimmune disease at twenty-two, Danielle Walker spent many years in and out of the hospital and on high dosages of debilitating medications before taking her health into her own hands and drastically changing her diet. In a true lemons-to-lemonade story, Danielle transformed her adversities into opportunities and created her wildly successful blog, *Against All Grain*, in an effort to help those in need eat well and feel great, without feeling deprived. With recipes that make cooking for the grain-free family both easy and enjoyable, *Meals Made Simple* answers the age-old question: “What’s for dinner?” Danielle Walker takes the guesswork out of meal planning with eight weeks’ worth of dinner ideas, complete with full shopping lists and recipes for using up leftovers. Whether we’re moms, students, or business owners, at the end of the day we all want fresh, home-cooked meals that are easy to prepare. And we want lots of variety. Preparing real foods can be time-consuming and monotonous, but Danielle brings both simplicity and creativity to the everyday meal with an enthusiasm for flavors and textures that are often lacking in easy weeknight dishes. *Meals Made Simple* includes a variety of slow cooker, one-pot, and thirty-minute meals, as well as ways to create entirely new dishes from leftovers. As in her critically acclaimed first cookbook, *Against All Grain*, Danielle offers special “tidbits” to help ensure that your meals turn out picture-perfect. The vibrant flavors and colors in these grain-free dishes, like slow-cooked Pork Ragu, Beef Stroganoff, Peruvian-Style Chicken, Chicken and Rice Casserole, and Barbecue Salmon with Peach Salsa, add delight to any meal and put an end to all those nights of mundane grilled chicken and steamed vegetables. Even the desserts are quick to make, should a craving or a last-minute celebration arise. Features include · make-ahead options · 8 weeks’ worth of dinner ideas · nutritional facts for every recipe · shopping lists for fast grocery runs · suggestions for how best to use leftovers · slow cooker, one-pot, and 30-minute recipes

Against All Grain

Winner, James Beard Foundation Award, Best Book of the Year in Baking & Desserts In this monumental new work, beloved dessert queen Alice Medrich applies her baking precision and impeccable palate to flavor flours—wheat-flour alternatives including rice flour, oat flour, corn flour, sorghum flour, teff, and more. The resulting (gluten-free!) recipes show that baking with alternate flours adds an extra dimension of flavor. Brownies made with rice flour taste even more chocolaty. Buckwheat adds complexity to a date and nut cake. Ricotta cheesecake gets bonus flavor from a chestnut flour crust; teff is used to make a chocolate layer cake that can replace any birthday cake with equally pleasing results. All of the nearly 125 recipes—including Double Oatmeal Cookies, Buckwheat Gingerbread, Chocolate Chestnut Soufflé Cake, and Blueberry Corn Flour Cobbler—take the flavors of our favorite desserts to the next level. The book is organized by flour, with useful information on its taste, flavor affinities, and more. And because flavor flours don’t react in recipes the same way as wheat flour, Medrich explains her innovative new techniques with the clarity and detail she is known for.

Eating in the Middle

Offers recipes for a paleo diet, including Spanish frittata with chorizo, Korean beef noodle bowls, and lemon vanilla bean macaroons.

The Paleo Kids Cookbook

Paleo-friendly meets family-friendly in this beautiful, full-color how-to guide and cookbook that teaches readers how to cut all grains out of their diets without giving up flavorful, delicious food. When Carrie Vitt was diagnosed with an autoimmune disorder, she was put on an elimination diet to cleanse her system that forbid gluten and grains. Failing to find recipes that followed her strict diet guidelines and still were delicious, she began experimenting in her own kitchen. Her organic, grain-free creations not only satisfied her own palate, but pleased friends and family as well. While she eventually reversed her thyroid disease, she continues to champion eating grain free. In this beautiful full-color cookbook, she provides delicious dishes for a workable organic, grain-free lifestyle. Included are a diverse range of recipes for everything from pie crust and homemade nut butter to Pork Carnitas Breakfast Crepe Tacos and Grain-Free Biscuits, Avocado with Mango-Shrimp Salsa, Roasted Garlic Alfredo with Chicken and Vegetables, and Cauliflower "Fried Rice." Here, too, are kid-friendly recipes such as Squash Macaroni and Cheese, Slice-and-Bake Cookies, and a Classic Birthday Cake with Buttercream Frosting. In addition to sources for healthy ingredients, time-saving ideas, health tips, and 125 easy grain-free recipes, there are also simple dairy-free and Paleo adaptations for each recipe (it's as simple as choosing coconut oil in place of butter!). Written in Carrie's warm, inviting style, this helpful sourcebook is the perfect entrée to a healthy, nourishing diet that brings grain-free eating into the mainstream.

Nom Nom Paleo

Do you want to live to be 100? Do you want to look and feel amazing? Do you want to chow down on insanely delicious food? In this new and inspiring cookbook, Joy Bauer, MS, RDN, celebrity chef, #1 New York Times best-selling author, and NBC's TODAY show health expert, shows us exactly how to accomplish all three. After reviewing countless studies and analyzing the eating habits of people around the world living the longest, healthiest lives, Joy uses the most nutritious ingredients to whip up super creative, crave-worthy food. The 150 recipes in Joy Bauer's Superfood! include everything from Buffalo wings to deep-dish pan pizza to salted caramel milkshakes to loaded nachos and so much more. Imagine enjoying all these indulgent, delectable foods while boosting immunity, easing anxiety and stress, increasing energy, promoting longevity, and greatly improving your overall health. This book is the ultimate celebration of deliciousness and nutrient-rich recipes for eternal youth and vitality.

The Grain Brain Cookbook

Each recipe features only organic, unprocessed, whole ingredients. Carrie Vitt's journey began with severely debilitating migraines that led her to a whole new

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way of delicious cooking. Many friends and relatives wanted to know how she did it, so she started her Deliciously Organic blog, which led to this book. Today, she lives on a military base with her husband and their two daughters.

Without Grain

Autoimmune diseases affect more than 50 million Americans, but a Paleo diet can help calm your immune system, reduce inflammation, and help your body heal. This companion cookbook to the groundbreaking book *The Paleo Approach* makes changing your diet easy and economical with more than 150 Paleo recipes, shopping guides, meal plans, and more. An estimated 50 million Americans suffer from some form of autoimmune disease. If you're among them, you may know all too well how little modern medicine can do to alleviate your condition. But that's no reason to give up hope. In this companion cookbook to the groundbreaking book *The Paleo Approach*, Sarah D. Ballantyne, Ph.D., shows you just how easy and delicious regaining your health can be. *The Paleo Approach Cookbook* walks you through which foods you should eat to calm your immune system, reduce inflammation, and help your body heal itself. There's no need to worry that "going Paleo" will break the bank or require too much time in the kitchen preparing special foods. In *The Paleo Approach Cookbook*, Dr. Ballantyne provides expert tips on how to make the switch easily and economically. She explains how to stay within your food budget, how to make the best use of your time in the kitchen, and where to shop for what you need. Complete food lists, shopping guides, and meal plans take the guesswork out of eating to maximize healing. Don't know how to cook? Dr. Ballantyne walks you through essential kitchen techniques, from chopping vegetables to using a pressure cooker safely. Armed with more than 150 delicious recipes, from breakfast staples to decadent desserts, you can reverse your disease and love every bite!

The Paleo Approach Cookbook

I moved to Europe for a relaunch of my life, but I am again reminded of the fact that my past is hard to escape. Enter Gordon Phillips who isn't just a fling from the past. He's now an international billionaire CEO, and my new boss. We had split up in order to focus on our future careers. But he's returned, and resisting the temptation of restarting our hot & high risk relationship is just one of my problems. Problems: I am a single mom with secrets that needs to remain hidden. Gordon on the surface, a jet-set life but there's a dark side with the secrets he's hiding as well. Could this be a huge mistake?

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