

Canadian Living Essential Salads Essential Kitchen

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Canadian Living: 150 Essential Salads—Amazon.co.uk—

A good salad is a symphony of flavours and textures! Here, Canadian Living’s food specialists have perfected 100 of their best salads, made with nutritious vegetables, grains, beans and fruit. You’ll find hearty weeknight dinners, special salads for entertaining and plenty of potluck options. You’ll also discover The T

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Product Description \$29.95 In 150 Essential Salads, The Canadian Living Test Kitchen shares their best Tested-Till-Perfect salads -made with nutritious vegetables, grains, beans and fruit - that are perfect for everyday and entertaining meals.

Canadian Living: 150 Essential Salads—TVA Publications

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Canadian Living: Essential Salads (essential kitchen)—

This recipe will become your go-to for picnics, potlucks and the like. The dressing will continue to thicken as it stands; if you make the salad a day in advance, add water, a tablespoon at a time, before serving to reach the desired consistency. GET THE RECIPE The Ultimate Macaroni Salad

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Canadian Living: Essential Salads by Canadian Living Test Kitchen, 9781988002262, available at Book Depository with free delivery worldwide.

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Buy Essential One Dish Favourites (Essential Collection) by Canadian Living, Test Kitchen (ISBN: 9781988002873) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

Along the shores of the Mediterranean, people share a love of good food, especially when it’s prepared simply and enjoyed with family and friends. The region’s cuisines celebrate fresh vegetables, legumes, seafood and olives, making Mediterranean cooking a healthful choice for everyone. From Spanish tapas and Italian pastas to Greek souvlaki, the dishes of Southern Europe have become Canadian family favourites, as have the falafel, tabbouleh, tagine and couscous recipes of the Middle East and North Africa. The food experts in the Canadian Living Test Kitchen have collected more than 90 of their favourite Tested-Till-Perfect recipes inspired by Mediterranean cuisine and tailored to Canadian families. In this compact, budget-friendly edition, there are soups and salads, appetizers and mains, pasta and rice recipes—plus desserts. The recipes include easy weeknightfriendly meals and elegant dishes for entertaining, along with fundamentals such as homemade pasta that let home cooks develop their own specialties. Throughout the book, Canadian Living’s food specialists share tips, tricks and techniques to ensure that every recipe turns out as perfectly at home as it did in the Test Kitchen. Synopsis • 90+ recipes from the entire Mediterranean, including appetizers, salads, beef, pork, lamb and chicken dishes, as well as rice and pasta favourites, fish and seafood, and desserts • Recipe variations and serving suggestions • 50+ colour photographs • Helpful cooking, shopping and preparing tips throughout • Comprehensive index that groups recipes into reader-friendly categories; search by type of recipe (such as soup or stew), ingredient (such as red peppers or ricotta) or recipe name • Full nutrient analysis of recipes

Canadian Living readers always ask for fresh dinner ideas, and chicken is usually what's on the menu. So the Canadian Living Test Kitchen has gone through hundreds of their Tested-Till-Perfect recipes and brought together more than 180 of their favourite dishes that feature this versatile meat. The book is organized in easy-to-use chapters around the part you want to use—such as breasts, thighs, cutlets, drumsticks, ground meat or the whole bird. You'll find simple weeknight meals (pan-fried or baked chicken, and simple stews, stir-fries and one-dish dinners), weekend treats (wings for game night, tasty burgers and easy stuffed chicken breasts) and entertaining mains (rotisserie and roasted whole chickens, Cornish game hens, and exotic stews and tagines). Canada's foremost food experts also give you helpful advice on buying, preparing and cooking chicken so that every dish you make turns out perfectly. You'll even learn some foolproof techniques for tasks that seem (but aren't) difficult, such as cutting up a whole chicken (you can do it!). And with the Canadian Living Tested-Till-Perfect guarantee, you'll be confidently creating classic chicken dinners your whole family will love. Chapters Include: • Chicken breasts • Chicken thighs and legs • Chicken drumsticks, wings and pieces • Cutlets, tenders and ground chicken • Whole chickens

More than twenty-five years of cooking expertise perfected in the uniqueCanadian LivingTest Kitchen and printed in the food pages ofCanadian Livingmagazine are distilled in this magnificent and completely new cookbook. TheCanadian LivingTest Kitchen guarantee -- “Tested till perfect” -- has assured a loyal following among cooks who know thatCanadian LivingTest Kitchen recipes guarantee success. Beautifully produced with a 2-colour interior and 2 eight-page photo inserts, the book contains more than 350 recipes, including regional specialties, dishes from our heritage communities, and fresh takes on modern classics such as sushi, chocolate fondue and pasta. Experienced cooks will enjoy the challenge of new inspirations such as Thai curries, pot stickers, grilled quail and chocolate confections. With an emphasis on eating for health, as well as nutritional analyses and advice, tips on cookware, food shopping and storage, and much more,The Complete Canadian Living Cookbookhas everything any home cook will need. It is a guarantee of good food and an investment in good taste and good health. • Over 350Canadian Living“tested till perfect” recipes • Information on choosing and storing fruits, vegetables, meat, poultry and fish • Find how to select the right cooking equipment for your kitchen • Tips on shopping, storage and ingredient substitutions • Glossary of essential cooking and baking terms • Advice on how to use slow cookers, bread machines and food processors • Page-top symbols that pinpoint fast, make-ahead, freezable, budget-wise and Canadian Living classic recipes • Streamlined recipes for easy preparation and clean-up • Complete nutritional analysis for each recipe • Cover the basics and challenges experienced cooks • Highlights regional specialties and ingredients, dishes from our heritage communities and great cooks across the country A sampling of delicious recipes: Curried Lamb Phyllo Triangles Baked Brie with Strawberry Mint Topping Baby Spinach and Goat Cheese Salad Red Barn Corn and Bean Salad Perfect Roast Chicken Salmon Cakes Grilled Portobello Burgers Old-fashioned Beef Stew Luscious Mushroom Lasagna Lemon Sponge Pudding Chocolate Raspberry Ice-Cream Cake Saskatoon Berry Pie Apple Pie Muffins Country Seed Bread Pear and Apricot Conserve Spicy Thai Shrimp and Noodle Soup Asparagus Miso Soup Glazed Sea Bass with Red Curry Sauce Smoky Tex-Mex Rib

An overwhelmingly gorgeous book, packed with simple and delicious recipes for salads and more from Montreal's favourite gourmet salad restaurant! There's nothing a Mandy's salad can't fix. Want an explosion of colour, texture, flavour and fabulosity? Look no further. Inside the pages of this stunning cookbook (and the Mandy's restaurants it's named after) lies everything you need to take your salad game from a meh-maybe, to woooah, baby!! Mandy's gourmet salads are a highlight of Montreal's (jam-packed) food scene. What started as a 3ft counter at the back of Mimi & Coco clothing store is now an 8 location success story, with ongoing expansion in every direction. Behind Mandy's are the irresistable Wolfe sisters, Mandy and Rebecca. Mandy is in charge of menu inspiration and creation; Rebecca leads the design of all their restaurant locations. More is more is the mantra for both: more colour, more texture, more vibrancy, more life! In Mandy's Gourmet Salads, Mandy and Rebecca talk you through how to create their coveted salads at home, including easy prep steps for essential ingredients, how to mix their famous dressings, and how to combine flavours and textures to create a salad masterpiece. Also inside are recipes for Mandy's nutritious, filling and fantastic grain bowls (for those who want a bit more sustenance) as well as chapters dedicated to smoothies and sweets (sharing Mandy's famous chocolate chip cookie recipe for the first time...). Perfectly timed for fresh summer living, Mandy's Gourmet Salads is a feast, for the eyes as well as the tastebuds!

Today, increasing emphasis is being placed on the integrity of the way the food we eat is grown. We all dream about produce picked on a summer morning, making its way to our plates by noon. Christian Gaudreault, owner of Vancouver’s Tomato Fresh Food Café, has spent the last 15 years serving food straight from the farm with delicious results. In their first book, Christian and his wife Starllie share their best-loved and most sought-after recipes; at the heart of the book is their simple philosophy: if you learn how to let farmers’ fields and local markets determine your menus, cooking at home can be a fun and uncomplicated experience. These beautiful recipes feature ingredients that are farm-fresh but widely available in every part of the country. For Christian and Starllie, the heart of meal-making is about acknowledging and knowing where your food comes from; it’s also about the communal aspect of eating, particularly at the Tomato, a casual, soul-enriching place where people from all walks of life sit down together and share the common bond of food. The book features 32 full-color photographs, as well as insightful sidebars on how to pick out the best produce and meats, essential products for the pantry, and of course, a history of the tomato, in all its juicy glory. Recipes include: Crab Cakes with Peppercorn Aioli; Pan-Seared Scallops with Mushroom Risotto; Grilled Long-Bone Pork Chop with Pear Chutney; Roasted Tomato & Artichoke Salad; Mediterranean Couscous Salad; Heirloom Tomato Gazpacho; Lemon Meringue Tart; Peach Blueberry Galette.

Simple meals inspired by Israeli street food, by the authors of the best-selling James Beard Book of the Year, Zahav.

Packed with revolutionary ideas and practical techniques for developing a deeper connection with one's partner and greater personal awareness, this breakthrough approach to intimacy and gender offers a new blueprint for establishing energetically balanced and enhanced relationships.

The Canadian Living Test Kitchen delivers an all-new recipes to the Complete Vegetarian Cookbook. A follow-up to Canadian Living's best-selling Vegetarian Collection, which went to a second edition, Canada's most authoritative test kitchen brings 195 pages of Tested-Till-Perfect recipes. Families coast to coast come to Canadian Living for fresh ideas and reliable results, and this book offers solutions for satisfying meatless meals, irresistible sides that bring healthy eating to the table, and even showstopper desserts for special occasions.

Discover your inner salad genie with this creative cookbook. Over 230 recipes, ingredient information, and tips, make this the only cookbook you'll ever need to make innovative, stunning, and satisfying salads. What does salad have the potential to be? An exciting mix of color, crunch, and flavor: Peaches over silken burrata; oil spiced with curry leaves on crunchy carrots flavored with lime and cilantro; Southwest Beef Salad with Cornbread Croutons. Explore the creative possibilities of salads, learn how to build and layer unique flavor combinations and embrace ingredients from barley, octopus, and miso to radicchio, pattypan squash, and pears. These ATK dishes will be the star of the table. Our recipes feature salads like Pea Green Salad with Warm Apricot-Pistachio Vinaigrette and Tomato Salad with Steak Tips as well as Crispy Eggplant Salad, and riffs on classics: Caesar salad with grilled romaine or pasta salad with One-Pot Pasta Salad with Chicken (and tomatoes, olives, pepperoncini, green beans, arugula, feta). Sidebars highlight surprising salad ingredients such as couscous, purslane, curry powder, and radicchio. You'll also acquire ideas and inspiration to assemble your own salads in The Architecture of a Green Salad, with great tips on mixing and matching ingredients, flavors, and textures. The Salad Bar chapter equips you with an assortment of dressings, toppings, infused oils, and spice blends like za'atar. This is the cookbook you pull out when you want inspiration for dinner and a feast for the eyes.

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