

New York Christmas Recipes And Stories

"Italian baker Melissa Forti presents 70 recipes--from small treats to spectacular cakes and Christmas breads--that will appeal to aspiring and seasoned bakers alike." -- Back cover.

A getaway to the magical New York of the pre-Christmas period: when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating around the imposing Christmas tree outside the Rockefeller Center and to cap it off, enjoying a delicious slice of pumpkin pie in one of the inviting cafes? With around 50 recipes for Blueberry Brownies, Maple Glazed Ham and an unforgettable cheesecake, this cookbook allows you to share the dream of a White Christmas in your own kitchen. Interwoven throughout are three beautiful Christmas-themed stories, so you can read yourself into the spirit of Christmas - Paul Auster's Auggie Wren's Christmas Story, The Gift of the Magi by O. Henry and Virginia O'Hanlon's Is There a Santa Claus? Each of the three stories has, in its own way, become part of popular Christmas folklore in the United States.

More than five hundred recipes celebrate the passion for food with New York specialities ranging from Codfish Puffs to Braised Lamb Shanks to Kreplach

Everyone wants to know: How does Dominique do it? Dominique Ansel is the creator of the Cronut pastry, the croissant-doughnut hybrid that has taken the world by storm. But he's no one-hit wonder. Classically trained in Paris, leader of a three-Michelin-starred pastry kitchen in New York and now the proprietor of New York's highest-rated bakery, Dominique has become a modern-day Willy Wonka: the creator of wildly innovative, extraordinarily delicious and unbelievably popular desserts. Presented here are some of Dominique's most coveted recipes, organised by skill level and catering to both amateur and professional bakers. Beginners can conquer the Chocolate Pecan Cookies with the molten chocolate centre; more experienced bakers will learn the secrets to the exquisite caramelised crust of this Cannele de Bordeaux; and the most adventurous will tackle The At-Home Cronut. In this, his first cookbook, Dominique reveals not only the secrets to his hit desserts but he describes the stories of inspiration behind each of them. The most important element in any dish is not a particular brand of chocolate or a type of salt but rather the spark of imagination. At heart, Dominique Ansel is a book about innovation: how a cook can transform flour, sugar and butter into memories that last a lifetime; and how anyone, from any field, can try to add a little magic to their work.

I spent one winter researching the holiday history, folklore, legend, and more of each and every state,' says Carole Marsh. A great coffee-table book or classroom read, this book-in an edition for each U.S. state-shares a wealth of fascinating historical material and trivia about everything from holiday traditions to how we got the Christmas tree, superstitions, and more. From the Yule logs of Maine to snow on the Alamo, you'll love your own state book, but wish you could read them all. Don't forget to send your favorite teacher or grandchild a copy for their state!

A beautiful celebration of Christmas from bestselling author Tanya Burr, crammed with festive recipes and craft projects. 'My wish for you all is to have the most wonderful Christmas imaginable and I hope this book becomes your go-to read for festive inspiration, not just for this Christmas but for all those magical ones to come. Love, Tanya x'

Tanya's Christmas is a pure celebration of the season. Within its pages, Tanya Burr shares everything you need to make the most of Christmas. From finding the perfect gift, decorating your home and hosting a party to remember, to cooking roast turkey with all the trimmings, baking indulgent festive treats and her own hair and make-up tips.

Presented as a countdown to the main event and into the new year, this beautiful book has over 50 sumptuous recipes and thoughtful craft projects. At every step, bestselling author Tanya suggests easy ways for you, your family and friends to create special memories together that will last a lifetime.

As seen on ITV's Living on the Veg 'The Vegan Jamie Olivers' The Times Over 140 brand new, unmissable plant-based recipes.

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

Christmas in New York is a dream! Take a stroll in snow-covered Central Park, go shopping in Manhattan with the streets dressed in their festive finest, and, of course, indulge in the city's world-famous delicacies. This book is filled with enticing recipes for cakes, cookies and treats for the most beautiful time of the year, in the most beautiful city in the world. Experience the taste of Christmas in New York! Have a wonderful Christmas time!

Who doesn't dream of leaving everyday life behind and really experiencing nature with an adventure in the wilderness... and a delicious campfire supper to round off a perfect day? Enjoy the beauty and stillness of breathtaking shots, taken on location in the National Parks of Vancouver and Banff, of the lakes, cascading waterfalls, rivers, canyons, mountains and deep, green, tranquil forests for which Canada is renowned. This is the stunning natural backdrop for recipes and short extracts from Charles Dickens, Margaret Atwood, Chris Czakowski and Anne Michaels inspired by Canada's incredible landscapes. Whether it's fluffy blueberry pancakes with maple syrup, or tender salmon fillet on a cedarwood board, hearty campfire stew with craft

beer or the unique national dish of Canada, poutine, these ingredients and recipes evoke bounty, simplicity, campfires and wilderness.

Craft a memorable celebration this holiday season with The Christmas Cookie Cookbook. Craft a memorable celebration this holiday season with The Christmas Cookie Cookbook. The included 100 recipes are sure to lift your holiday spirits, with delicious classics like Gingerbread Cookies, as well as new favorites like Cardamom Cookies and other instant hits. Beautiful 4-color photography and easy-to-follow recipes makes it easier than ever to liven up any celebration with delectable sweets. With vegan and gluten-free recipes to choose from, you can be confident no one feels left out in the cold this Christmas season. From cookie swap champions to beginner bakers, this is the perfect gift for anyone looking to bring a hint of sweetness back to the holidays.

'Exactly the kind of person you want to lead you through Christmas... a comprehensive volume' Diana Henry, Sunday Telegraph Christmas at River Cottage encapsulates the very best that the season has to offer, guiding you from the autumn equinox, through advent and Christmas, and merrily into the new year with inspiration, traditions and indispensable recipes for every festive occasion. These are recipes that have been honed over the years and are rooted in the River Cottage foundations of tradition, seasonality and sustainability. As well as the ultimate versions of all the classics, there are a whole host of new ideas for showstopping centrepieces, sparkling cocktails, prep-ahead canapes, edible gifts, livening up leftovers, as well as some of Hugh Fearnley-Whittingstall's festive favourites. And accompanying all of this are tips from Lucy and Hugh on planning ahead, making natural decorations, effortlessly feeding a crowd and orchestrating the great Christmas Dinner so you'll also be able to find the magic along the way.

Grandmothers from eight eastern African countries welcome you into their kitchens to share flavorful recipes and stories of family, love, and tradition in this transporting cookbook-meets-travelogue. "Their food is alive with the flavors of mangoes, cinnamon, dates, and plantains and rich with the history of the continent that had been a culinary unknown for much too long."—Jessica B. Harris, food historian, journalist, and public speaker IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker • The New York Times Book Review • The Washington Post • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Vogue • Delish • The Guardian • Smithsonian Magazine • Salon • Town & Country In this incredible volume, Somali chef Hawa Hassan and food writer Julia Turshen present 75 recipes and stories gathered from bibis (or grandmothers) from eight African nations: South Africa, Mozambique, Madagascar, Comoros, Tanzania, Kenya, Somalia, and Eritrea. Most notably, these eight countries are at the backbone of the spice trade, many of them exporters of things like pepper and vanilla. We meet women such as Ma Shara, who helps tourists "see the real Zanzibar" by teaching them how to make her famous Ajemi Bread with Carrots and Green Pepper; Ma Vicky, who now lives in suburban New York and makes Matoke (Stewed Plantains with Beans and Beef) to bring the flavor of Tanzania to her American home; and Ma Gehennet from Eritrea who shares her recipes for Kicha (Eritrean Flatbread) and Shiro (Ground Chickpea Stew). Through Hawa's writing—and her own personal story—the women, and the stories behind the recipes, come to life. With evocative photography shot on location by Khadija Farah, and food photography by Jennifer May, In Bibi's Kitchen uses food to teach us all about families, war, loss, migration, refuge, and sanctuary.

Make it a December to remember! At last, it's nearly Christmas! Enjoy the 24 days of Advent that lead up to the big day, sharing these delicious recipes, fun crafting projects, made-by-you gifts and simple yet stunning decorations with friends and family. Slow down, spend time with loved ones and make your home feel truly festive.

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

Highclere Castle, known as 'the real Downton Abbey' bustles with activity at the best of times, but it is never more alive than at Christmas. Christmas at Highclere is a look behind the scenes at the routines and rituals that make the castle the most magical place to be throughout the festive season. Lady Carnarvon will guide you through Advent, Christmas preparations and Christmas Eve all the way through to the day itself, and beyond. Learn how the castle and grounds are transformed by decorations, including the raising of a twenty-foot tree in the saloon, the gathering of holly and mistletoe from the grounds. All the intricacies of the perfect traditional Christmas are here: from crackers and carol singers. The festive feeling is carried through to Highclere's Boxing Day traditions, the restorative middle days and the New Year's Eve celebrations. This book also tells the story of historic Christmases at Highclere - of distinguished guests warming themselves by the fire after a long journeys home through the snow, unexpected knocks on the door, and, always, the joy of bringing family - and staff - together after a busy year. As well as telling the stories of Highclere Christmases past and present, Lady Carnarvon provides recipes, tips and inspiration from her kitchen so that readers can bring a quintessentially British festive spirit to their own home. Lady Carnarvon divulges the secret to perfectly flakey mince pies, the proper way to wrap presents so that you and your guests are guaranteed a Christmas to remember. Lavish, celebratory and utterly enchanting, Christmas at Highclere is celebration of one of the UK's most beloved historic houses and is the perfect gift for any Downton Abbey fan. From the acclaimed team behind Manhattan's three-Michelin-starred Elven Madison Park restaurant comes this deluxe cookbook showcasing the foods, ingredients, and culinary history of New York. After

landing rave reviews for their transformation of Eleven Madison Park from a French brasserie into a fine dining restaurant, chef Daniel Humm and general manager Will Guidara decided to refashion their Manhattan restaurant into a showcase for New York's food artisans. Instead of looking abroad for inspiration, Humm and Guidara headed to their own backyards, exploring more than fifty farms in the greater New York area and diving into the city's rich culinary heritage as a cultural melting pot. In *I Love New York*, Humm and Guidara present an in-depth look at the region's centuries-old farming traditions along with nearly 150 recipes that highlight its outstanding ingredients—from apples, celery root, and foie gras to nettles, pork, scallops, and venison. Included among these dishes designed explicitly for the home cook are reinterpretations of New York classics, like Oyster Pan Roast, Manhattan Clam Chowder, and the Bloody Mary. Lushly illustrated with photographs of the area's dramatic landscapes and the farmers who tend the land, this unique ode introduces the concept of New York regional cuisine as it celebrates the bounty of this exceptional state.

Bring warmth and sweetness into your home during the most festive months of the year with a whole host of delights, including Matcha & Coconut Trees, Apple Gingerbread, Chocolate & Pecan Snowballs and Pistachio & Raspberry Rings. The recipes in *Let it Snow* are simple, fun, and will feed a whole Christmas party; and come accompanied by cute decoration ideas and transporting photographs of beautiful snowy scenes.

Evergreen trees are pillars of the winter – through extreme temperatures across the most bitter terrains, they stand tall and thriving, resilient in the face adversity. However, as the festive season draws to a close, these comforting conifers can often be found lining the streets, cast off and disused with wilted branches dotted across dustbins. *How to Eat Your Christmas Tree* is a cookbook which explores the unsung edible heroes of our forests – the humble Christmas trees and their evergreen friends. Featuring recipes for ferments and preserves, feasts, sweet treats and drinks, you will learn how to extend the life of your beloved Christmas tree and turn them into delectable delights to enjoy throughout the year. From simple ideas such as infusing pine needles to make a delicious and warming Pine Tea to more lavish spreads such as a decadent Fur-Cured Salmon, *How to Eat Your Christmas Tree* is a refreshing and innovative cookbook that encourages you to think about food waste and to be more resourceful in an age of deforestation and climate crisis.

The incredible diversity in American cooking was a real revelation to me. So although I went looking for “quintessential American food,” my conclusion is that there is no such thing; instead there's a huge wealth of seriously exciting dishes. Many of us outside of America may think we already know all there is to know about it from movies or the occasional holiday, but the truth is that this doesn't even scratch the surface. In many ways, the country is still a bit of a mystery to us. This trip was my chance to explore the ingredients, food culture, and traditions within this incredible country. I felt that I knew cities like New York and Los Angeles pretty well, but this time I ventured beyond the neighborhoods I was familiar with and into areas better known for their immigrant communities. I was rewarded with some of the most incredible food I've ever tasted. The story was the same when I moved beyond the big cities. Whether it was Creole cooking in Louisiana or soul food in Georgia, the Mexican influences in Arizona or the hearty cowboy cuisine of Big Sky Country, every place I went had its unique treasures. I came back with more recipes than I knew what to do with, and although it was tough, I managed to narrow this book down to 120 of my absolute favorites. These are my takes on some of the best food I came across, as well as a few things I made up along the way. I hope you enjoy them, and maybe even discover new and inspiring sides to America you've never seen before. Enjoy!

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

Take a getaway to New York City on a magical Christmas Eve, when colored lights decorate the buildings, Jingle Bells rings through the streets, and culinary delicacies tempt you on every corner. *New York Christmas* captures the dream of strolling down a snowy 5th Avenue, ice-skating around the iconic Christmas tree outside the Rockefeller Center, and capping it off by enjoying a delicious slice of pumpkin pie at an inviting cafe. This book features 50 recipes that contain that spirit, including Blueberry Brownies, Maple Glazed Ham, and an unforgettable cheesecake, as well as a host of lovely Christmas stories from the Big Apple to enjoy over apple cider.

Every day of December brings a delightful new Christmas tradition in this unique advent book. Each day features a festive activity to countdown towards Christmas. It might be a recipe for a delicious homemade treat, instructions for a cozy craft, a game to play, a carol to sing, or a beautifully illustrated story to read with the whole family. This inviting twist on the traditional advent calendar is perfect for families who love to put their own spin on celebrating the holidays • Offers fun-filled activity based advent calendar for families • Designed to be shared together year after year • Beautifully illustrated with accessible and stylish images Fans of *Once Upon a Magic Book* and *Cookie Advent Cookbook* will love this book. This book is perfect for: • Anyone who celebrates Christmas • Families who love holiday traditions • Parents, grandparents, and gift givers

Let Mary solve all your Christmas troubles with this fabulous collection of her favourite Christmas recipes. Mary Berry's Christmas Collection combines time-honoured festive favourites with a variety of new and exciting dishes to spice up the season. By taking the traditional Christmas fare and giving it a twist, Mary adds sparkle to every celebration. Simple yet reliable recipes and Mary's handy hints will take the pressure off entertaining, whether it's for the big day itself, a Boxing Day crowd or an intimate New Year family gathering. With an invaluable Christmas Day countdown, sample menus, shopping lists and ever-popular tips on preparing ahead and freezing, this is the must-have companion to the festive season.

'The perfect winter treat: a beautifully illustrated book of Christmas stories and recipes from the Booker prize longlisted author of *Frankissstein* 'Packed with charm and beautifully illustrated, it's a book that will solve your gift dilemmas and let you escape the less salubrious aspects of Christmas for a literary wonderland' Stylist Everybody loves a Christmas story. The tradition of the Twelve Days of Christmas is a tradition of celebration, sharing and giving. And what better way to do that than with a story? Read these stories by the fire, in the snow, travelling home for the holidays. Give them to friends, wrap them up for someone you love, read them aloud, read them alone, read them together. Enjoy the season of peace and goodwill, mystery, and a little bit of magic. There are ghosts here and jovial spirits. Chances at love and tricks with time. There is frost and icicles, mistletoe and sledges. There's a cat and a dog and a solid silver frog. There's a Christmas cracker with a surprising gift inside. There's a haunted house and a SnowMama. There are Yuletides and holly wreaths. Three Kings. And a merry little Christmas time. And for the icing on the Christmas cake, there are twelve festive recipes from Yuletides past and present. Red cabbage, gravlax, turkey biryani, sherry trifle, Mrs Winterson's mince pies and more.

You don't need to be a chef, you don't need special ingredients, you don't even need a big kitchen. Discover every day deliciousness with *The Smitten Kitchen Cook Book*. There is a half-galley kitchen in New York with just a single counter, a tiny stove, pans stacked high in the corner - yet it has conjured up stews and slaws, salsas and pestos, tatins and cheesecakes. All to-die-for. This is Deb Perelman's

kitchen. Deb is an ordinary home cook who believes food should be a pleasure and deliciousness a guarantee. So she founded www.smittenkitchen.com, her award-winning blog, where she concocts, tweaks and obsessively tests the best imaginable recipes for the everyday cook. These are recipes you'll bookmark, share, and make your own, whether it is Courgette Ribbons with Almond Pesto for a summer lunch, Everyday Margherita Pizza for the family, Seared Halibut with Gazpacho Salsa for a weekend dinner, or Tiny But Intense Chocolate Cake for a special treat. 'I'm a longtime fan of the blog and this is a wonderful cookbook' Rachel Khoo, Little Paris Kitchen

The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscotti bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscotti Cheesecake, Salted Caramel Drip Cake and more!

Part recipe book, part foodie travel experience, New York: Capital of Food brings the flavours of the Big Apple into your kitchen, immersing you in the hustle and bustle and taste experience that is New York. Start the day with something sweet, like a dreamy caramel roll, the type you'd get in a cosy coffee shop in Greenwich Village. Then cook a comforting corn chowder (just like they serve in trendy Williamsburg) or thrill your tastebuds with authentic Chinatown chicken wings and sip a cool Long Island Iced Tea while you dream of New York's skyline and its stylish rooftop bars. THIS IS HOW NEW YORK TASTES!

It's a Wonderful Life: The Official Bailey Family Cookbook brings George and Mary Bailey's Christmas recipes and traditions into your home, making the holiday spirit of the classic film come to life!

Celebrate the holiday spirit of Bedford Falls with It's a Wonderful Life: The Official Bailey Family Cookbook! Just in time for the movie's 75th anniversary, this cookbook is perfect for anyone who has ever wanted to spend Christmas with the Bailey family, featuring cuisine directly inspired by the beloved film. 50+ RECIPES: Recipes such as Oven-Braised Corned Beef with Mustard Sauce, Clarence's Angel Food Cake, and classic mulled wine are sure to make your festivities a hit among family and friends. CRAFTS AND ENTERTAINING TIPS: Includes ideas for holiday crafting, and tips for how to throw the ultimate vintage Christmas party. CAPTURE THE SPIRIT OF BEDFORD FALLS: If you've ever wanted to celebrate an old-fashioned Christmas in Bedford Falls, now you can. Create a celebration that will make you and your guests feel like you've spent the holidays with George, Mary, and their friends and neighbors in Bedford Falls. STUNNING FOOD PHOTOGRAPHY: Appetizers, sides, entrees, desserts, and drinks are all photographed to reflect the warm and cozy spirit of Christmas in Bedford Falls. CREATE A NEW TRADITION: Pair a meal from It's A Wonderful Life: The Official Bailey Family Cookbook with a reading of It's a Wonderful Life: The Illustrated Holiday Classic storybook.

The anticipation of Christmas and the excitement of Advent bring out the cook in everyone, whether you're making nibbles to serve with drinks for friends, planning your holiday season menu or baking heartfelt gifts for loved ones. From panettone and jam cookies, to nourishing salmon and potatoes, pumpkin wellington and a warming ginger punch, here are 24 seasonal recipes to add festive deliciousness to your celebrations and personal touch to your gift-giving.

Discover 130 recipes that unlock the secrets of New York's cult food establishments. Learn the secret to creating the perfect BLT, make the ultimate cheeseburger or for something a little sweeter, indulge in a cinnamon roll, smoothie or famous New York cheesecake. Brimming with delicious food and gorgeous photography of the city that never sleeps, you'll feel like a local.

Christmas in New York is a dream! Take a stroll in snow-covered Central Park, go shopping in Manhattan with the streets dressed in their festive finest, and, of course, indulge in the city's world-famous delicacies. New York Christmas Baking is filled with enticing recipes for cakes, cookies and treats for the most beautiful time of the year, in the most beautiful city in the world. Experience the taste of Christmas in New York! Have a wonderful Christmas time!

WINNER OF THE FORTNUM & MASON AWARDS BEST FOOD BOOK 2018 From the BBC1 presenter and bestselling author of Eat, The Kitchen Diaries and Toast comes a new book featuring everything you need for the winter solstice.

Presents anecdotes about a variety of classic Christmas-themed movies and television programs along with recipes from famous deceased celebrities, including Jimmy Stewart, Lucille Ball, Bing Crosby, and Judy Garland.

From Donna VanLiere, the New York Times bestselling author of The Christmas Hope series comes another heartwarming, inspirational story for the holidays, The Christmas Table. In June 1972, John Creighton determines to build his wife Joan a kitchen table. His largest project to date had been picture frames but he promises to have the table ready for Thanksgiving dinner. Inspired to put something delicious on the table, Joan turns to her mother's recipes she had given to Joan when she and John married. In June 2012, Lauren Mabrey discovers she's pregnant. Gloria, Miriam, and the rest of her friends at Glory's Place begin to pitch in, helping Lauren prepare their home for the baby. On a visit to the local furniture builder, Lauren finds a table that he bought at a garage sale but has recently refinished. Once home, a drawer is discovered under the table which contains a stack of recipe cards. Growing up in one foster home after another, Lauren never learned to cook and is fascinated as she reads through the cards. Personal notes have been written on each one from the mother to her daughter and time and again Lauren wonders where they lived, when they lived, and in a strange way, she feels connected to this mother and her daughter and wants to make the mother proud. The story continues to from 1972 to 2012 as Joan battles breast cancer and Lauren learns to cook, preparing for the baby's arrival. As Christmas nears, can Lauren unlock the mystery of the table, and find the peace she's always longed for?

Jamie's got you covered with his ULTIMATE festive guide - from mouth-watering classics to tasty veggie alternatives, this is the perfect gift for anyone hosting Christmas which they'll come back to year after year 'A 400-page-plus volume featuring recipes that will become your go-tos for the festive period and beyond' INDEPENDENT _____ With classic recipes for every part of Christmas dinner, veggie alternatives, clever ways to use up all of those leftovers, top tips for cooking meat perfectly, and even recipes for edible gifts and Christmas cocktails - he really has thought of everything! Recipes include: SMART STARTERS like BEEF CARPACCIO or ROASTED APPLE & SQUASH SOUP MAIN DISHES such as ROAST TURKEY, JERK HAM, SALT CRUST SALMON, BAKED SQUASH or NUT ROAST ALL THE ACCOMPANIMENTS from THE BEST ROAST POTATOES to CRANBERRY SAUCE GENIUS WAYS TO USE UP LEFTOVERS including TURKEY RISOTTO, BUBBLE & SQUEAK or WINTER RAGU DELICIOUS DESSERTS like BANOFFEE ALASKA, CHOCOLATE POTS or WINTER BOMBE IDEAS FOR HOMEMADE GIFTS such as FUDGE, BISCOTTI, FLORENTINES or PEAR PICKLE It's a comprehensive guide to every stage of Christmas cooking! _____ 'EXCELLENT' Evening

Standard DAILY MAIL BOOKS OF THE YEAR

A getaway to the magical New York of the pre-Christmas period: when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating around the imposing Christmas tree outside the Rockefeller Center and to cap it off, enjoying a delicious slice of pumpkin pie in one of the inviting cafes? With around 50 recipes for Blueberry Brownies, Maple Glazed Ham and an unforgettable cheesecake, this cookbook allows you to share the dream of a White Christmas in your own kitchen. Interwoven throughout are three beautiful Christmas themed stories, so you can read yourself into the spirit of Christmas - Paul Auster's Auggie Wren's Christmas Story, The Gift of the Magi by O.Henry and Virginia O'Hanlon's Is There a Santa Claus? Each of the three stories has, in its own way, become part of popular Christmas folklore in the United States.

In Scandinavia the whole period of Christmas, from the first Sunday in Advent to New Year's Day, is marked by festivals and celebrated in traditional but beautifully contemporary style. Hygge, the Danish word for cosiness, is about being inside with candles, great comfort food and lots of cakes and sweets. The first week of December is baking week - enough has to be made to last the whole Christmas period. Jars of decorated cookies, gingerbread houses and clogs filled with little presents rub shoulders with simple wreaths, trees and tables decorated with white candles and fresh greenery - the perfect mix of ancient and modern. Brunches, cocktail and tea parties, lunches and dinners are celebrated with a mixture of traditional goodies and delicious modern recipes. Duck and pork rule on Christmas Eve, fish, ham and seasonal vegetables on Christmas Day. Sweets, biscuits, puddings and other treats abound - all washed down with gluwain and fruity cocktails. In this glorious book, illustrated with Lars Ranek's evocative photographs, Trine Hahnemann provides a cornucopia of 70 Christmas recipes - all featuring ingredients which are common to all northern climes - showing us how we, too, can decorate our homes and make delicious dishes to celebrate Christmas the Scandinavian way.

The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

[Copyright: 7033390d518371af5b60e26bff41a091](https://www.nytimes.com/2018/12/18/cooking/70-christmas-recipes.html)