

Mothers Best Comfort Food That Takes You Home Again

[#mothers comfort food](#) [#home style recipes](#) [#best comfort food](#) [#nostalgic dishes](#) [#childhood favorite recipes](#)

Indulge in the ultimate comfort food experience, designed to transport you back to cherished childhood memories and the warmth of home. This collection features mother's best comfort food, showcasing home style recipes that are not only delicious but deeply comforting. Discover nostalgic dishes that truly take you home again, offering a blissful escape and a taste of pure love in every bite.

All research content is formatted for clarity, reference, and citation.

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Mother's Best

The owner of Mother's Bistro and Bar collects her own recipes, as well as those of mothers from around the world, into an array of 175 tasty comfort-food dishes that include appetizers, coups, salads, main courses, sides, breakfast foods, sandwiches and desserts, all illustrated with 60 full-color photos.

Smart Casual

Explores the evolution of gourmet restaurant style in recent decades, which has led to an increasing informality in restaurant design, and examines what these changes say about current attitudes toward taste.

The Sugar Cube

Satisfy your sweet tooth with this collection of fifty recipes from the beloved Portland, Oregon, food cart. This covetable cookbook is a greatest-hits collection from Sugar Cube, a tiny pink food cart in Portland, Oregon, that is thronged daily by hungry hordes craving voluptuous sweets intensified with a spike of booze, a lick of sea salt, or a "whoop" of whipped cream. Sugar Cube founder and baker Kir Jensen left the fine-dining pastry track to sell her handmade treats on the street. Recipes for fifty of Kir's most enticing cupcakes, cookies, tarts, muffins, sips, and candies are made more irresistible (if possible!) by thirty-two delicious color photographs. Sassy headnotes and illustrations that resemble vintage tattoos liven up this singular boutique baking book.

Mom's Comfort Food

Many happy memories and traditions can be stored in a mother or grandmother's recipe box. Treat yourself and those you love to these time-honored recipes and create your own joyful memories. In the tradition of friends and family swapping recipe cards, Mom's Comfort Food pulls together more than fifty years of cherished meals, sides, and desserts that will bring warmth and contentment to your table. These easy-to-make dishes will inspire fellowship around fabulous food. You will find a delicious, down-to-earth recipe for every gathering, special occasion, and everyday meal including:

Avocado Crustless Quiche Beer Bread Creamy Slow Cooker Potato Soup Chicken Tortilla Casserole Canned Stewed Tomatoes Dutch Butter Bars Pecan Joy Pie Many seasonal choices will help you take advantage of fresh, local produce from creating strawberry and rhubarb desserts to preserving tomatoes and sweet corn. All recipes are sure to bring smiles to everyone gathered around your table. With a photograph for every recipe, this book celebrates the beauty of hearty, home-cooked comfort food.

Fried Rice

Go beyond the usual Chinese takeout staple with these 50 creative, delicious, and easy-to-make fried rice recipes from around the world. Infinitely customizable, cheap to make, and downright delicious, it's no wonder fried rice is one of the world's most popular comfort foods. These 50 delicious recipes draw inspiration from all over the globe, and they'll expand your fried rice repertoire. In addition to standards like spicy-funky Indonesian Fried Rice and classic Chinese Fried Rice with BBQ Pork, you'll find inventive takes on worldly flavors. Think Fried Cauliflower Rice with Turkey Kofta, Mint, and Feta from the Middle East, and Huevos Rancheros Fried Rice from Latin America. These satisfying dishes reveal just how versatile fried rice can be, and most use pantry staples or whatever you have in the fridge. Others, such as Duck Confit Fried Rice with Fennel, Mustard Greens, and Pickled Raisins, elevate the humble dish into entertaining-worthy territory, proving there's no limit to this globe-trotting grain.

Cincinnati Magazine

Cincinnati Magazine taps into the DNA of the city, exploring shopping, dining, living, and culture and giving readers a ringside seat on the issues shaping the region.

Sugar Cube

This covetable cookbook is a greatest-hits collection from Sugar Cube, a tiny pink food cart in Portland, Oregon, that is thronged daily by hungry hordes craving voluptuous sweets intensified with a spike of booze, a lick of sea salt, or a "whoop" of whipped cream. Sugar Cube founder and baker Kir Jensen left the fine-dining pastry track to sell her handmade treats on the street. Recipes for 50 of Kir's most enticing cupcakes, cookies, tarts, muffins, sips, and candies are made more irresistible (if possible!) by 32 delicious color photographs. Sassy headnotes and illustrations that resemble vintage tattoos liven up this singular boutique baking book.

Comfort Food Cookbook

This cookbook contains the best comfort food recipes from the files of Grit magazine. The recipes in this cookbook are a guide to simple and delicious comfort food, from a centuries worth of cooking. Comfort Food Cookbook brings together recipes for traditional comfort food with nostalgia for the kitchen of another era. Cook your heart out with 200 recipes--home-style favorites for each meal--illustrated with full-color photos and pages full of old recipe cards and letters from cooks of years past. With guidance from the editors of the popular Grit magazine (who personally selected these recipes from the magazine's archives), your favorite meals, along with your mom's, and even her mom's, will live again. Bring the best of Grit's comfort food recipes into the modern, twenty-first-century kitchen. Comfort Food Cookbook offers 200 recipes, organized by dish (breakfasts, soups and stews, sandwiches, breads, casseroles, sides, main dishes, cookies and bars, desserts, and preserves), as well as guides to measuring, storing, and entertaining.

Moms Go-To Recipes

Updated with 22 photos! As busy moms, we love sitting down to a home-cooked meal with our families, don't you? It can be a challenge to serve up taste-tempting, healthy meals that will please everyone, but we think we have the answer. Mom's Go-To Recipes has 252 family-friendly recipes for every occasion, from home cooks just like you. Start the day off right with a great breakfast. Speedy Egg Sandwiches and Freezer French Toast Sticks are just right for hungry kids...wrap them up and take 'em along! You'll find plenty of delicious dinnertime recipes, including lots of one-pot meals. Cook up Zucchini Spaghetti on the stovetop in no time at all, or try oven-baked goodness like Sheet Pan Sausage Bake or Cheesy Chicken Hot Dish for pure comfort. If low & slow is your choice, fill up the slow cooker with Easy Mexican Chicken. Momma's Cheesy Potato Soup or Connie's Black Bean & Corn Chili are

perfect for lunchtime and light suppers. Make it a meal with Lillie's Fruit Salad on the side. You can't go wrong with these recipes! For snacktime and party time, there are treats like Chip Chicken Lollipops and Pizza-Style Nachos. Sweet endings include Fudgy Choco-Toffee Bars and Banana Split Ice Cream Pie...yum! We've included easy-to-follow directions using familiar ingredients, plus quick & easy cooking tips and clever ideas for sharing food and fun. Just look inside...you're sure to find a recipe you want to try tonight! 252 Recipes Table of contents: Off You Go! Breakfasts - Just a Bite for Lunch - Sizzling Stovetop Suppers - Classic Oven-Baked Comfort Foods - Slow-Cooker Family Favorites - After-School Snacks & Party Treats - Mom's Best Desserts

A Basket by the Door

Nothing says 'I love you, I've got you and I'm here' better than a parcel of food you've taken the time to make, wrap and deliver. So, season by season, here are 130 recipes to cook for loved ones who might be moving house, busy with a newborn, celebrating a milestone, recovering after illness, grieving, or just in need of a little love and appreciation. A Basket by the Door is friendship, connection and heartfelt country hospitality made edible. There are recipes here for sharing and giving on every occasion: an easy bundle of fresh dips and lavosh biscuits to take along to drinks, portable breakfast to surprise a friend, a sturdy picnic cake and sandwiches in a basket for lunch (even in the office), comforting ragu and chocolate mousse to enjoy while wallowing on the sofa, and ideas to take when invited for dinner or a weekend away. Bake a chicken pie to cheer up a neighbour, invite friends over to make Christmas biscuits; fill jam jars with bright smoothies to bolster a new mother - the ways to connect and show you care with food are endless.

Complete Comfort Food

We all love to eat, and some foods conjure up feelings of security, memories of childhood, a sense of well-being and even nostalgia. This book contains over 200 simple, fuss-free recipes that will comfort, nurture and lift the spirits. Soups, sandwiches, rice and pasta dishes, fish and meat recipes, casseroles, fry-ups, roast dinners, desserts, cakes and bakes are all included. Traditional everyday dishes such as beef stew and dumplings sit happily alongside recipes from around the world that have become a part of the contemporary cook's standard repertoire. This volume is a delight to read, full of treats that tempt the appetite and are a pleasure to share.

Coming Home to the Comfort Food Café (The Comfort Food Cafe, Book 3)

A brand new cosy novel from best-selling author Debbie Johnson. Welcome to the cosy Comfort Food Café, where there's kindness in every cup of hot chocolate and the menu is sprinkled with love and happiness...

Local is Lovely

'What I love about this book is, firstly it comes from incredibly passionate people – they care about farming, they care about produce and they care about seasonality, which is something true to my heart. It also has some fantastic recipes that I think I'm going to steal!' Matt Moran For the love of fresh, seasonal food, nice farmers and their produce. Local is Lovely is a seasonal guide to the fruit, vegetables and meat that Australian farmers produce. Beautiful recipes, tips for the home and family, and stories and interviews with and about local producers – because local is lovely. Follow Sophie Hansen as she takes us on a journey with the farmers and producers she loves to cook with. From delicious, ripe stonefruit through to wholesome freshly milled flour, you'll learn everything you need to know about eating local, direct from the source. A gorgeously illustrated celebration of Australian rural life with a focus on fresh, local food and mouth-watering recipes.

The Mothers' Arms Recipe Service

The first mouthful brought tears to my eyes. The meal tasted just as I had remembered it, like my mother had made it so many times in the past. As I ate, I could almost feel her loving arms wrapped around me. I now knew how they came up with the term "comfort food." Nothing could have brought me more comfort than this, short of having her back here with me. When newlywed Lynda loses her mother suddenly and unexpectedly, she is devastated. When she is unable to locate a treasured lost family recipe to connect with her mother again, she is crushed. But after searching, finding and cooking the beloved recipe, the memories through food, flood back and provide great comfort, as if her mother was

wrapping her arms around her once again. It results in the launch of her business to help others connect with lost loved ones through comfort food and that is certainly a recipe for success. The Mothers' Arms Recipe Service is a beautiful and heartwarming book, much in the vein of *Chicken Soup for the Soul*, but with literal soup recipes to follow. It is a tribute to mothers, to cooking with love, and to tasting life again after losing someone dear. The author's cavalcade of clients makes for a fun read, and the resultant relationships go to show that cooking and caregiving naturally go hand in hand.

Oregon Wine + Food

Oregon Wine + Food charts the history of this region's celebrated terroir through the stories of forty renegade winemakers and eighty recipes from some of the best chefs across the state. More than fifty years ago, an eclectic crew brought their big dreams to an offbeat state. In a region mostly known for its vast forests, volcanic peaks, verdant valleys, and rain--so much rain--they wanted to plant grape vines. Despite a choir of skeptics from more established wine regions, this fearless collective stayed true to its vision. Oregon, it turns out, is climatically one of the best places to grow grapes on the planet. It experiences coastal influences from the Pacific Ocean and long hours of sunlight in the summer growing season without intense heat, making it perfect for wine grapes to slowly ripen and develop highly complex flavors. Everything from Albariño to Zinfandel can grow and thrive here, but Pinot Noir remains ever-popular since it was first planted over fifty years ago. And if you take a road trip through the windswept and waterfall-saturated Columbia River Gorge or down to the mountainous and deeply forested Applegate Valley, you'll find grape growers in these areas cultivating an array of lesser-known varieties, from Mencia to Vermentino. Wine is a universal language--an expression of time, place, and memories best shared around the dinner table. And as we well know, wine and food are the great connectors. Oregon Wine + Food brings together the stories of forty renegade winemakers accompanied by eighty recipes from some of the state's leading chefs. The recipes focus on ingredients abundant in the Pacific Northwest--fresh seafood, seasonal vegetables, native plants, and wild mushrooms--that can be enjoyed and procured by home cooks everywhere. Some recipes are personal favorites shared by the winemakers; others come from a kindred group of chefs who are just as dedicated to celebrating and preserving the region's bounty. Oregon Wine + Food is a culmination of stories from Oregon's wine country that can be shared around the table. It is designed for anyone interested in wine, food, and community

The Comfort Food Diaries

A former "New Yorker" editor chronicles her quest to overcome the convergence of the sudden loss of her brother, being dumped by her fiancé, and being evicted from her apartment by cooking her way across the country while staying with friends and family.

The Third Cloud

Captain Michael McCloskey had no idea what awaited when he arrived home to San Francisco, California. He is about to enter the world of espionage, intrigue, love & mystery. First there was a cloud over Hiroshima, & again a cloud over Nagasaki, was their another plane, another bomb?

Old-School Comfort Food

How does one become an Iron Chef and a Chopped judge on Food Network—and what does she really cook at home? Alex Guarnaschelli grew up in a home suffused with a love of cooking, where soufflés and cheeseburgers were equally revered. The daughter of a respected cookbook editor and a Chinese cooking enthusiast, Alex developed a passion for food at a young age, sealing her professional fate. Old-School Comfort Food shares her journey from waist-high taste-tester to trained chef who now adores spending time in the kitchen with her daughter, along with the 100 recipes for how she learned to cook—and the way she still loves to eat. Here are Alex's secrets to great home cooking, where humble ingredients and familiar preparations combine with excellent technique and care to create memorable meals. Alex brings her recipes to life with reminiscences of everything from stealing tomatoes from her aunt's garden and her first bite of her mother's pâté to being one of the few women in the kitchen of a renowned Parisian restaurant and serving celebrity clientele in her own successful New York City establishments. With 75 color photographs and ephemera, Old-School Comfort Food is Alex's love letter to deliciousness.

Just Like Mother Used to Make

Just Like Mother Used to Make is a celebration of home cooking. It takes you on a culinary tour of good old-fashioned food, from nursery staples like chocolate biscuit cake and macaroni cheese to family classics such as fish pie, corned beef hash, Lancashire hot pot and sticky toffee pudding. Many of the recipes are beautifully simple. All of them are guaranteed to help you rediscover the pleasures of comfort food - food that simply makes you feel better.

The Rancher's Secret Son

A Mother's Last Hope When her troubled teenage son is sent to Camp Hope, Emma Shaver is thrilled and relieved. The therapy horse ranch in Broken Bend, Louisiana, is well-known for giving at-risk teens a new lease on life. There's just one problem—it's owned by her old high school sweetheart, Max Ringgold, who doesn't know he's her son's father. Emma didn't plan on facing her past to ensure her son's future. But when old feelings for Max resurface, Emma must decide if she will reveal the truth to him and restore her family for good.

Gourmet

Paying homage to the classic cookbooks of decades past, *Homemade: The American Family Cookbook* aims to inspire and teach current and future generations how to cook great meals at home for themselves and their families. Bringing loved ones into the kitchen and around the table is one of the greatest joys we can have together, and the husband-and-wife team of Courtney and Ryan Hill mix nostalgia and modernity in this collection of recipes. Cooking homemade meals doesn't have to take all day or be overly complicated, and several of her recipes can be made in thirty minutes or less. *Homemade: The American Family Cookbook* is full of tried-and-true tips and techniques to guide you through the recipes, and is perfect for new and experienced cooks alike. The best types of cookbooks are the used kind--the ones that are pulled out time and again. We hope your copy gets covered in flour and sugar as you cook and eat together.

Homemade: The American Family Cookbook

Introducing the lifesaving cookbook for every mother with kids at home—the book that solves the 20 most common cooking dilemmas. What's your predicament: breakfast on a harried school morning? The Mom 100's got it—Personalized Pizzas are not only fast but are nutritious, and hey, it doesn't get any better than pizza for breakfast. Kids making noise about the same old lunch? The Mom 100's got it—three different Turkey Wraps, plus a Wrap Blueprint delivers enough variety to last for years. Katie Workman, founding editor in chief of Cookstr.com and mother of two school-age kids, offers recipes, tips, techniques, attitude, and wisdom for staying happy in the kitchen while proudly keeping it homemade—because homemade not only tastes best, but is also better (and most economical) for you. The Mom 100 is 20 dilemmas every mom faces, with 5 solutions for each: including terrific recipes for the vegetable-averse, the salad-rejector, for the fish-o-phobe, or the overnight vegetarian convert. “Fork-in-the-Road” variations make it easy to adjust a recipe to appeal to different eaters (i.e., the kids who want bland and the adults who don't). “What the Kids Can Do” sidebars suggest ways for kids to help make each dish.

The Mom 100 Cookbook

A volume of deeply personal comfort food recipes by the legally blind Master Chef champion offers insight into how the loss of her sight compelled her to learn to cook by sense, drawing on her experiences with both Vietnamese and American culinary cultures to share advice on how to produce professional results in a home kitchen.

The Episcopal magazine, and Church of England warder [formerly Stephen's episcopal magazine]

Comfort food made healthy, from the New York Times bestselling author of *Whole in One*. In *Comfort Food Fix*, Ellie Krieger presents a healthier take on classic American comfort food—without sacrificing the comfort part. These 150 soul-satisfying recipes include such hearty favorites as meatloaf, lasagna, chicken potpie, crab cakes, and mashed potatoes, but without all the calories and saturated fat. With simple tricks and tips, Ellie serves up healthy delights like delicious sweet potato casserole with just a third of the calories and amazing buttermilk waffles with just a fraction of the fat. With full nutrition information for every recipe and gorgeous full-color photos that are sure to whet any appetite, *Comfort Food Fix* is the perfect cookbook for healthy eaters with healthy appetites. · Ellie Krieger is the host

of the popular show *Healthy Appetite*, which airs on the Cooking Channel, and the author of the New York Times bestsellers *So Easy* and *The Food You Crave* · The book features 150 delicious comfort food recipes that are lower in calories and fat than you would ever guess based on how great they taste · 50 lavish full-color photographs beautifully illustrate finished dishes When it comes to healthy cooking, Ellie Krieger is the chef you can trust. In *Comfort Food Fix*, she takes the guilt out of guilty pleasures. "This accessible, health-minded cookbook is a welcome resource in a burger and bacon-obsessed moment... Krieger's simple, time-conscious recipes with easy-to-find ingredients will satisfy sophisticated eaters and down-home palates alike."—Publishers Weekly

Recipes from My Home Kitchen

Mom's Comfort Food Cookbook gathers the best food from moms' kitchens. Included are dozens of recipes that are favorites from around the country including dinners, casseroles, side dishes, desserts, cookies and more. This is a taste of home, a taste of family and a taste of memories.

Comfort Food Fix

Who cares about commercials? All of us, that's who. The television commercial has become a part of the American narrative, as important a signifier of our times as a great work of literature or a blockbuster motion picture. Indeed, we often care more about the commercials than we do about the programming itself (ask any Super Bowl aficionado). The ad is art . . . and some of the art is brilliant. The hundred commercials in this book are brilliant. They were selected by a team of experts at the Leo Burnett Company, creators of Tony the Tiger and the Maytag Repairman, in collaboration with dozens of advertising pros from around the globe and throughout the industry. Their choices represent the very best that the advertising world has to offer. Together, they portray a half century of human hopes, wishes, and dreams. Bernice Kanner, whose "On Madison Avenue" column in New York magazine was required reading for more than a decade, has taken each of these small masterpieces and analyzed what made them work, why they so successfully moved us, and how they broke through the clutter to become a part of the cultural landscape. From the Marlboro Man to the Energizer Bunny, *The 100 Best TV Commercials* provides a hundred important lessons in how we communicate and persuade today. It is vital reading for those who create our commercial culture . . . and those who live in it.

Mom's Comfort Food Cookbook

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 her award-winning blog, where she concocts, tweaks and obsessively tests the best imaginable recipes for the everyday cook.

The 100 Best TV Commercials-- and why They Worked

A Cozy Take on Meals Will Have You Stoking the Home Fires! Author Ashley Rodriguez has focused her career on teaching people the importance of a good meal at home, first with *Date Night In*, a relationship cookbook that brought the romance back to home-cooked meals at home. For her next book, she's turning the focus outward. *Let's Stay In* is all about effortless hospitality, meaningful family meals, and an appreciation for the magic of meals shared with others. Families, neighbors, friends, and loved ones will find a different kind of love around the table together, connecting over memorable meals. The recipes walk you through every meal of the day with delicious breakfasts, easy lunches, inviting dinners, and Ashley's signature incredible desserts: Breakfasts of Red Lentil and Chickpea Stew with Poached Eggs, Breakfast BLTs, and Spiced Raisin Scones Midday meals of Zucchini, Gruyere & Basil Quesadillas, Ricotta, Speck and Plum Salsa Tartine, and Ivy's Split Pea Soup Table-groaning dinners of Steak Tacos with Radish and Pickled Onions, Oven Baked Risotto with Squash and Rosemary Candied Walnuts, and Grilled Leg of Lamb with Green Sauce Sweets and drinks like Blood Orange Poppy Seed Upside Down Cake, Guava Coconut Punch, The Easiest Pear Tart, and Cardamom Cream Soda Ashley is a natural teacher, and the recipes flow off the page as effortlessly as the conversation at a great meal. She practices what she preaches, too, making time to bring her busy family and loved ones together for meals as often as possible. Staying in can become an easy habit to adapt, helping to center each person at an inviting table. It's the easiest kind of aspirational cooking and gathering, helping home cooks of any level to say "let's stay in!"

The Smitten Kitchen Cookbook

A feast of comforting dishes sure to nurture and lift the spirits, and which are simple and fuss-free to make. Recipes include heart-warming soups, casseroles, pies and crumbles, sofa snacks and sweet treats.

Let's Stay In

Everyone has fond memories of recipes that evoke the warmth of home and family and soul-satisfying foods. In 400 Best Comfort Food Recipes, there are satisfying favorites as well as new interpretations for modern comfort food. Some of these recipes were published in 300 Best Comfort Food Recipes. There are 100 brand new ones that will also be welcome in any home cook's repertoire. A sampling of the comfort-inspired recipes: *Old-fashioned pea soup with smoked ham *Meat loaf and mashed potato pie *Baked polenta with roasted vegetables *Classic scalloped potatoes *Fudgy chocolate brownies *Buttermilk pancakes with spiced maple apples. Each recipe is simple and reliable, yet extremely comforting and delicious. Many encourage a make-ahead process to freeze for later use. With recipe shortcuts and serving suggestions throughout, this collection will add a new comfort food tradition in any home. AUTHOR: Johanna Burkhard is a freelance food consultant and recipe developer who contributes to a variety of magazines and appears regularly on television and radio. She lives in Toronto. 32 pages colour photographs

Best-Ever Comfort Food

130+ recipes all suitable from 6 months old Wean your baby and feed your family at the same time by cooking just one meal in under 30 minutes that everyone will enjoy! Say goodbye to cooking multiple meals every day and the faff of making special little spoonfuls for your baby, plainer dishes for fussy older siblings, and something different again for the grown-ups. With this ingenious new way to introduce solid food to your baby, you'll cook a single meal and eat it together as a family where baby will learn how to eat from watching you. Each recipe is quick to prepare and easy to adapt for different ages and dietary requirements. So forget 'baby food' and make light work of weaning with What Mummy Makes!

400 Best Comfort Food Recipes

An irresistible selection of heartwarming dishes to satisfy appetites and keep the blues at bay.

A New and Complete Concordance Or Verbal Index to Words, Phrases, & Passages in the Dramatic Works of Shakespeare with a Supplementary Concordance to the Poems

For Pat and Gina Neely the secret to a truly happy home is a lively mix of food and family. In their new book, the best-selling authors draw on their down-home roots and revisit the classic Southern recipes that have been passed down through generations. We're drawn into the kitchens of their mothers and grandmothers and back to a time when produce was picked in the backyard garden and catfish was caught on afternoon fishing trips with Grandpa. In their signature style, Pat and Gina have taken the dishes they were raised on and updated them for today's kitchens. Inside you'll find 100 recipes, including Small Batch Strawberry Jam (best when eaten with Easy Buttermilk and Cream Biscuits), Bourbon French Toast, Crunchy Fried Okra, Skillet Corn Bread, Grilled Succotash, Skillet Roasted Chicken, and Brunswick Stew (which combines a little of everything in your fridge). Pat and Gina believe good food leads to good times and Back Home with the Neelys is sure to bring back fond memories of the tradition, history, and flavors that are present in every family.

What Mummy Makes

Busy Moms: A Farm to Table Fabulous Cookbook is filled with go-to meals for the busy family. Whether working inside or outside of the home, Moms know what it's like to balance a busy household, and the task of cooking dinner can be daunting. Ritter provides step-by-step, easy-to-follow recipes that help busy moms plan a complete meal any night of the week, using only the freshest ingredients for their family. From slow cooker creations to one-pan meals to air fryer treats, this cookbook gets the family back around the table, even on their busiest night.

Best-Ever Book of Comfort Food

Sometime in the 1950s, Emiko Davies' nonno-in-law began the tradition of ringing in the new year with tortellini al sugo. He served it along with spumante and a round of tombola, and sparked a trend; up until the 1970s, you could find tortellini at midnight on New Year's Eve in the bars around the Tuscan town of Fucecchio.

This is just one of the heirloom dishes in this collection, for which Emiko Davies has gathered some of her favourite family recipes. They trace generations that span the length of Italy, from the Mediterranean port city of Taranto in the southern heel of Puglia to elegant Turin, the city of aperitif and Italian cafe culture in the far north and, finally, back to Tuscany, which Emiko calls home.

Tortellini at Midnight is a book rich with nostalgia, with fresh, comforting food and stunning photography. It is a book that is good for the soul.

Back Home with the Neelys

"It's the best thing on TV--commercials. And here they are in all their glory, in the pages of Jonathan Price's funny, provocative, and perceptive inside look at how commercials are made, who watches them, and what they're supposed to do. ... The Best Thing on TV is illustrated with reproductions of actual storyboards and behind-the-scenes photographs, and it concludes with a Hit Parade of the best ads from thirty years of TV."--Cover.

Busy Moms

Tortellini at Midnight