

# The China Study Cookbook Over 120 Whole Food Plant Based Recipes Leanne Campbell

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**The Happy Herbivore Cookbook** - Lindsay S. Nixon  
2011-01-18

Vegan chef of one of the top 50 food blogs on the Web, HappyHerbivore.com, Lindsay Nixon, gives hundreds of thousands of her followers recipes each month, showing that the vegan diet is not only healthy but delicious, too. Now, Nixon combines some of her tastiest recipes in **The Happy Herbivore Cookbook**, each made with no added fats, using only whole, plant-based foods. It's easy to make great food at home using the fewest number of ingredients and ones that can easily be found at any store, on any budget. **The Happy Herbivore Cookbook** includes:

- A variety of recipes from quick and simple to decadent and advanced
- Helpful hints and cooking tips, from basic advice such as how to steam potatoes to more specific information about which bread, tofu or egg replacer works best in a recipe
- An easy-to-use

glossary demystifying any ingredients that may be new to the reader

- Healthy insight: Details on the health benefits and properties of key ingredients
- Pairing suggestions with each recipe to help make menu planning easy and painless
- Allergen-free recipes, including gluten-free, soy-free, corn-free, and sugar-free

With a conventionally organized format; easy-to-follow, step-by-step instructions; nutritional analyses, colorful photographs; funny blurbs at the beginning of each recipe; helpful tips throughout; and chef's notes suggesting variations for each dish, even the most novice cook will find healthy cooking easy—and delicious!

[Back to the Cutting Board](#) - Christina Pirello 2018-09-04  
When did cooking become so exhausting? Thanks to information overload and the pressure to impress, we stress over every recipe and every meal. Back to the

Cutting Board helps you set aside all that tension and pretense and rediscover a pure, joyful passion for the art of cooking. Professional chef and Emmy Award-winning host of PBS's *Christina Cooks*, Christina Pirello, takes you on a journey to re-engage with the soul of food preparation, from the slice of the knife to the aroma of steam rising from a perfectly roasted winter squash. With simple, delicious recipes and sage advice on streamlining your kitchen and your cooking, Christina empowers you to create personal wellness by nourishing your body, mind, and spirit. Through more than 100 enriching plant-based recipes that pair the freshest ingredients with cooking techniques meant to optimize their natural, native flavors, Christina reintroduces you to the creative potential of food and transforms the kitchen from into a nurturing sanctuary. Inside, discover wonderful and nourishing dishes, including:

- Cranberry-Pecan Bread
- Chickpea Farro Soup
- Sweet Root Vegetable Stew
- Pasta with Broccoli-Pine Nut Pesto
- Stir-Fried Cauliflower & Mustard Greens in Lemon-Sesame Sauce
- Black Bean Burgers
- Cocoa Madeleines
- Orange-Scented Steamed Pudding

In this modern world, with far too much ego at play when it comes to something as simple and beneficial as cooking great food, Christina Pirello invites you to take a step back and truly enjoy every step of the process. Finding the joy in cooking has never been more simple!

**The Forks Over Knives Plan** - Alona Pulde 2017-01-17  
From the creators of the groundbreaking documentary comes the New York Times bestselling diet plan Sanjay Gupta called "the prescription you need to live a long, healthy life"—a plan to transition to a delicious whole-foods, plant-based diet in just twenty-eight days. The trailblazing film *Forks Over Knives* helped spark a

medical and nutritional revolution. Backed by scientific research, the film's doctors and expert researchers made a radical but convincing case that modern diseases can be prevented and often reversed by leaving meat, dairy, and highly refined foods off the plate and adopting a whole-food, plant-based diet instead. Now, *The Forks Over Knives Plan* shows you how to put this life-saving, delicious diet into practice in your own life. This easy-to-follow, meal-by-meal makeover is the approach Doctors Alona Pulde and Matthew Lederman (featured in the documentary) use every day in their nutritional health practice—a simple plan that focuses on hearty comfort foods and does not involve portion control or worrying about obtaining single nutrients like protein and calcium. In just four short weeks you'll learn how to stock your refrigerator, plan meals, combat cravings, and discover all the tips and tricks you'll need to eat on the go and snack healthily. You'll also get 100 simple, tasty recipes to keep you on the right track, beautiful photographs, a 28-day eating guide, and advice throughout the book from people just like you. Whether you're already a convert and just want a dietary reboot, or you're trying a plant-based diet for the first time, *The Forks Over Knives Plan* makes it easier than ever to transition to this healthiest way of eating...and to maintain it for life.

*The China Study Cookbook* - LeAnne Campbell 2013  
This cookbook written by the daughter of *China Study* author T. Colin Campbell features delicious, easily prepared plant-based recipes with no added fat and minimal sugar and salt that promote optimal health.  
[Forks Over Knives: Flavor!](#) - Darshana Thacker 2018-10-30  
The first four-color *Forks Over Knives* cookbook: head chef Darshana Thacker offers 150 delicious, all-new,

easy-to-prepare whole-food, plant-based recipes for internationally inspired meals. The 2011 documentary Forks Over Knives ignited a revolution, empowering people to live healthier and happier lives. The film revealed the indisputable link between the average American diet—heavy in meat, dairy, and refined foods—and heart disease, stroke, cancer, and diabetes. It also showed how, by focusing on a whole-food, plant-based diet, these chronic illnesses could not only be prevented, but sometimes even reversed. Through its meal plans, website, and New York Times bestselling cookbooks, Forks Over Knives has proven that a diet based on fruits, vegetables, tubers, whole grains, and legumes isn't just good for you, it tastes good too. Now, Forks Over Knives shows you how to take your whole-food kitchen to the next level, adding international flair to every meal. Forks Over Knives: Flavor! showcases dozens of recipes—all exclusive to this book—accompanied by eighty gorgeous photographs that capture the flavors of cuisines from around the world, including: Black Bean Chilaquiles with Fire-Roasted Tomatillo Salsa Moo Shu Vegetable Wraps with Hoisin Sauce Polenta Pizza with Summer Garden Vegetables Persian Yellow Split Pea and Eggplant Stew Thai Red Curry Noodles with Stir-Fry Vegetables German Marble Cake with Raspberries Sure to please health-conscious eaters and the most discriminating palates, these oil-free, plant-based riffs on culinary favorites teach readers new techniques and introduce them to heady spice blends and a wide range of ethnic traditions from around the globe. Convenient, affordable, and wildly creative, Forks Over Knives: Flavor! is a must-have for the health-conscious cook.

*The How Not to Die Cookbook* - Michael Greger, M.D.,

FACLM 2017-12-05

From Michael Greger, M.D., FACLM, the physician behind the trusted and wildly popular website Nutritionfacts.org, and author of the New York Times bestselling book *How Not to Die*, comes a beautifully-designed, comprehensive cookbook complete with more than 120 recipes for delicious, life-saving, plant-based meals, snacks, and beverages that's a perfect gift for healthy conscious eaters. Dr. Michael Greger's bestselling book, *How Not to Die*, presented the scientific evidence behind the only diet that can prevent and reverse many of the causes of premature death and disability. Now, *The How Not to Die Cookbook* puts that science into action. From Superfood Breakfast Bites to Spaghetti Squash Puttanesca to Two-Berry Pie with Pecan-Sunflower Crust, every recipe in *The How Not to Die Cookbook* offers a delectable, easy-to-prepare, plant-based dish to help anyone eat their way to better health. Rooted in the latest nutrition science, these easy-to-follow, stunningly photographed recipes will appeal to anyone looking to live a longer, healthier life. Featuring Dr. Greger's Daily Dozen—the best ingredients to add years to your life—*The How Not to Die Cookbook* is destined to become an essential tool in healthy kitchens everywhere.

*Plant-Based Cookbook* - Trish Sebben-Krupka 2015-08-17  
With more than 200 marvelous recipes and beautiful color photography, DK's plant-based-only cookbook also provides nutritional information, tips on transitioning to a plant-based diet, and advice for the newbie on easy plant-based cooking techniques. Whether by choice or by a doctor's orders, readers will get all of the information they need to make satisfying meals without meat and dairy.

East - Meera Sodha 2020-10-20

This edition has been adapted for the US market. It was originally published in the UK. \* Named one of the best cookbooks of the year by The New York Times, the Boston Globe, and Delish \* "Enticing, inviting and delicious. Vegan and vegetarian dishes that are hard to resist (and why should you?)." –Yotam Ottolenghi "Sodha, who writes a vegan cooking column for The Guardian, has widened her scope in this exceptional volume, drawing on ingredients and techniques from throughout Asia to inspire a mix of mostly speedy, weeknight-friendly dishes... a glimpse of Ms. Sodha at her best." –Melissa Clark, The New York Times "With verve and charm, Meera Sodha persuades all cooks to make her luscious plant-based food. Her honesty and wit shine bright in this accessible collection of recipes tailored for omnivores and busy people. Every page bursts with exciting ideas you'll want to cook up!" –Andrea Nguyen, author of Vietnamese Food Any Day and The Pho Cookbook Modern, vibrant, fuss-free food made from easy-to-find ingredients, East is a must-have whether you're vegan, vegetarian, or simply want to eat more delicious meat-free food. Meera Sodha's stunning new collection features brand-new recipes from a wide range of Asian cuisines. This cookbook is a collaboration between Sodha and the East Asian and South East Asian home cooks and gourmet chefs who inspired her along the way. There are noodles, curries, rice dishes, tofu, salads, sides, and sweets, all easy to make and bursting with exciting flavors. Taking you from India to Indonesia, Singapore, and Japan, by way of China, Thailand, and Vietnam, East will show you how to whip up a root vegetable laksa and a chard, potato, and coconut curry; how to make kimchi pancakes, delicious dairy-free black dal and chili tofu. There are sweet potato momos

for snacks and unexpected desserts like salted miso brownies and a no-churn Vietnamese coffee ice cream.

**The China Diet Study Cookbook 30 Day Challenge** - Frank Colins 2017-07-10

RECIPES FOR A MONTH OF PLANT-BASED, DISEASE FIGHTING MEALS. COMPLETE WITH PHOTOS, SERVING SIZE INFORMATION AND NUTRITIONAL INFORMATION. REGULAR PRICE: \$14.99 | AVAILABLE WITH A DISCOUNT FOR A LIMITED PERIOD Research has proven that diet and lifestyle directly impacts health and wellbeing and that Chinese villagers have been doing it right with their whole food, plant based diets. It is time for this information to be shared and for everyone to feel the benefits. Fight disease using food with recipes backed by the China Diet Study research. The secrets to a long and healthy life have been released as a result of the China Diet Study. We know now that eating a plant-based diet is a way that we can regain control over our health and prevent and reverse disease. We can bring energy back into our lives with a simple diet switch, by returning to nature. Food should not be processed or engineered, it should not be full of chemicals or produced in factories. Food should be natural, it should be grown, it should be honest. The recipes we have included within this book are all based around the findings of the Chinese Diet Study. The evidence is clear and the switch is simple. If we have an easy and effective way to promote health, wellbeing, boost energy, increase life expectancy and lose weight, why wouldn't we do it? We would be silly to ignore the facts on this one and a lifestyle change means an immune system boost, increase in your ability to focus and a reduction of hunger pains as well as the risk reduction when it comes to major illnesses and diseases. Recipes for a whole month When you read the China Diet Study it

can seem obvious that diet changes should be made but where should you start? That is where this book comes in, you can change your diet and your life with no stress or confusion. Start at the beginning and enjoy 30 days of meals. Each day you will have breakfast, lunch and dinner and you will be enjoying a diet that is not only tastes amazing but is also promoting good health. Being healthy has never been so easy! The word diet often screams negative associations such as bland or restricted. Yes, you can have diets that are bland and boring but this is not what this is about. This is all about living a healthy life not doing a fad diet. If you start a diet and it is not enjoyable you will quickly stop that diet. This is a positive and hugely impactful change in your lifestyle that opens your eyes to the delicious possibilities over the horizon rather than restricting you. Every day you will have 3 recipes to try out and enjoy. Eat well, eat clean and eat delicious food. It is easy and fun to follow this diet, especially when you have a whole host of recipes on hand. Each recipe is full of flavour without being difficult to create and will promote health and wellbeing. You will feel proud as you serve up these dishes to your loved one, and you will feel even better knowing the positive impact this has on their health. Get yours now! This books is available at this discounted price for a limited time. Grabbing this book today could truly change your life for the better.

Frugal Vegan - Katie Koteen 2017-06-20

Live a healthy vegan lifestyle without breaking the bank with these 99 affordable and delicious plant-based recipes. Frugal Vegan teaches you how to avoid pricey perishables and special ingredients, and still enjoy nutritious, exciting food at every meal. Learn the tips

and tricks to creating plant-based cuisine on a budget and fill yourself up with a delicious feast. Katie Koteen and Kate Kasbee are your guides to changing up your vegan cooking routine using less expensive ingredients. There's a meal idea for every time of day, whether it's a hearty breakfast of Pineapple Scones or Biscuits and Gravy; a Backyard BBQ Bowl or Crunchy Thai Salad for lunch; or Beer Battered Avocado and Black Bean Tacos, Mushroom Stroganoff or Chickpea Curry for dinner. Host movie night with a delicious snack like Salted Peanut Butter Popcorn, or indulge in Chocolate Coconut Cream Puffs for dessert. With practical tips and approachable recipes, Frugal Vegan will help you create stunning plant-based meals that'll not only save you money, but save you time in the kitchen, too.

**The Future of Nutrition** - T. Colin Campbell 2020-12-15  
From the coauthor of The China Study and author of the New York Times bestselling follow-up, Whole Despite extensive research and overwhelming public information on nutrition and health science, we are more confused than ever—about the foods we eat, what good nutrition looks like, and what it can do for our health. In The Future of Nutrition, T. Colin Campbell cuts through the noise with an in-depth analysis of our historical relationship to the food we eat, the source of our present information overload, and what our current path means for the future—both for individual health and society as a whole. In these pages, Campbell takes on the institution of nutrition itself, unpacking: • Why the institutional emphasis on individual nutrients (instead of whole foods) as a means to explain nutrition has had catastrophic consequences • How our reverence for "high quality" animal protein has distorted our understanding of cholesterol, saturated fat, unsaturated

fat, environmental carcinogens, and more • Why mainstream food and nutrient recommendations and public policy favor corporate interests over that of personal and planetary health • How we can ensure that public nutrition literacy can prevent and treat personal illness more effectively and economically The Future of Nutrition offers a fascinating deep-dive behind the curtain of the field of nutrition—with implications both for our health and for the practice of science itself.

*Whole* - T. Colin Campbell 2013-05-07

NEW YORK TIMES BESTSELLER What happens when you eat an apple? The answer is vastly more complex than you imagine. Every apple contains thousands of antioxidants whose names, beyond a few like vitamin C, are unfamiliar to us, and each of these powerful chemicals has the potential to play an important role in supporting our health. They impact thousands upon thousands of metabolic reactions inside the human body. But calculating the specific influence of each of these chemicals isn't nearly sufficient to explain the effect of the apple as a whole. Because almost every chemical can affect every other chemical, there is an almost infinite number of possible biological consequences. And that's just from an apple. Nutritional science, long stuck in a reductionist mindset, is at the cusp of a revolution. The traditional "gold standard" of nutrition research has been to study one chemical at a time in an attempt to determine its particular impact on the human body. These sorts of studies are helpful to food companies trying to prove there is a chemical in milk or pre-packaged dinners that is "good" for us, but they provide little insight into the complexity of what actually happens in our bodies or how those chemicals contribute to our health. In *The China Study*, T. Colin

Campbell (alongside his son, Thomas M. Campbell) revolutionized the way we think about our food with the evidence that a whole food, plant-based diet is the healthiest way to eat. Now, in *Whole*, he explains the science behind that evidence, the ways our current scientific paradigm ignores the fascinating complexity of the human body, and why, if we have such overwhelming evidence that everything we think we know about nutrition is wrong, our eating habits haven't changed. *Whole* is an eye-opening, paradigm-changing journey through cutting-edge thinking on nutrition, a scientific tour de force with powerful implications for our health and for our world.

**Forks Over Knives—The Cookbook** - Del Sroufe 2012-08-14  
New York Times Bestseller A whole-foods, plant-based diet that has never been easier or tastier—learn to cook the Forks Over Knives way with more than 300 recipes for every day! Forks Over Knives—the book, the film, the movement—is back again in a cookbook. The secret is out: If you want to lose weight, lower your cholesterol, avoid cancer, and prevent (or even reverse) type 2 diabetes and heart disease, the right food is your best medicine. Thousands of people have cut out meat, dairy, and oils and seen amazing results. If you're among them—or you'd like to be—you need this cookbook. Del Sroufe, the man behind some of the mouthwatering meals in the landmark documentary, proves that the Forks Over Knives philosophy is not about what you can't eat, but what you can. Chef Del and his collaborators Julieanna Hever, Judy Micklewright, Darshana Thacker, and Isa Chandra Moskowitz transform wholesome fruits, vegetables, grains, and legumes into hundreds of recipes—classic and unexpected, globally and seasonally inspired, and for every meal of the day, all through the

year: Breakfast: Very Berry Smoothie, Breakfast Quinoa with Apple Compote Salads, Soups and Stews: Kale Salad with Maple-Mustard Dressing, Lotsa Vegetable Chowder, Lucky Black-Eyed Pea Stew Pasta and Noodle Dishes: Mushroom Stroganoff, Stir-Fried Noodles with Spring Vegetables Stir-Fried, Grilled and Hashed Vegetables: Grilled Eggplant "Steaks" Baked and Stuffed Vegetables: Millet-Stuffed Chard Rolls The Amazing Bean: White Beans and Escarole with Parsnips Great Grains: Polenta Pizza with Tomatoes and Basil Desserts: Apricot Fig Squares, Bursting with Berries Cobbler . . . and much more! Simple, affordable, and delicious, the recipes in Forks Over Knives–The Cookbook put the power of real, healthy food in your hands. Start cooking the plant-based way today—it could save your life!

The China Study Cookbook - LeAnne Campbell Disla 2013

Forks Over Knives - Gene Stone 2011-06-28

The #1 New York Times bestseller answers: What if one simple change could save you from heart disease, diabetes, and cancer? For decades, that question has fascinated a small circle of impassioned doctors and researchers—and now, their life-changing research is making headlines in the hit documentary Forks Over Knives. Their answer? Eat a whole-foods, plant-based diet—it could save your life. It may overturn most of the diet advice you've heard—but the experts behind Forks Over Knives aren't afraid to make waves. In his book Prevent and Reverse Heart Disease, Dr. Caldwell Esselstyn explained that eating meat, dairy, and oils injures the lining of our blood vessels, causing heart disease, heart attack, or stroke. In The China Study, Dr. Colin Campbell revealed how cancer and other diseases skyrocket when eating meat and dairy is the

norm—and plummet when a traditional plant-based diet persists. And more and more experts are adding their voices to the cause: There is nothing else you can do for your health that can match the benefits of a plant-based diet. Now, as Forks Over Knives is introducing more people than ever before to the plant-based way to health, this accessible guide provides the information you need to adopt and maintain a plant-based diet. Features include: Insights from the luminaries behind the film—Dr. Neal Barnard, Dr. John McDougall, The Engine 2 Diet author Rip Esselstyn, and many others Success stories from converts to plant-based eating—like San'Dera Prude, who no longer needs to medicate her diabetes, has lost weight, and feels great! The many benefits of a whole-foods, plant-based diet—for you, for animals and the environment, and for our future A helpful primer on crafting a healthy diet rich in unprocessed fruits, vegetables, legumes, and whole grains, including tips on transitioning and essential kitchen tools 125 recipes from 25 champions of plant-based dining—from Blueberry Oat Breakfast Muffins and Sunny Orange Yam Bisque to Garlic Rosemary Polenta and Raspberry-Pear Crisp—delicious, healthy, and for every meal, every day.

Plant-Based on a Budget - Toni Okamoto 2019-05-14

Eat vegan—for less! Between low-paying jobs, car troubles, student loans, vet bills, and trying to pay down credit card debt, Toni Okamoto spent most of her early adult life living paycheck to paycheck. So when she became a vegan at age 20, she worried: How would she be able to afford that kind of lifestyle change? Then she discovered how to be plant-based on a budget. Through her popular website, Toni has taught hundreds of thousands of people how to eat a plant-strong diet while

saving money in the process. With *Plant-Based on a Budget*, going vegan is not only an attainable goal, but the best choice for your health, the planet—and your wallet. Toni's guidance doesn't just help you save money—it helps you save time, too. Every recipe in this book can be ready in around 30 minutes or less. Through her imaginative and incredibly customizable recipes, Toni empowers readers to make their own substitutions based on the ingredients they have on hand, reducing food waste in the process. Inside discover 100 of Toni's "frugal but delicious" recipes, including:

- 5-Ingredient Peanut Butter Bites
- Banana Zucchini Pancakes
- Sick Day Soup
- Lentils and Sweet Potato Bowl
- PB Ramen Stir Fry
- Tofu Veggie Gravy Bowl
- Jackfruit Carnita Tacos
- Depression Era Cupcakes
- Real Deal Chocolate Chip Cookies

With a foreword by Michael Greger, MD, *Plant-Based on a Budget* gives you everything you need to make plant-based eating easy, accessible, and most of all, affordable. Featured in the groundbreaking documentary *What the Health*

**Whole Food Cooking Every Day** - Amy Chaplin 2019-09-17  
"There's no shortage of vegetarian cookbooks out there, but it's rare that I find one that inspires me page after page as much as Amy Chaplin's *Whole Food Cooking Every Day*." —Bon Appétit  
Eating whole foods can transform a diet, and mastering the art of cooking these foods can be easy with the proper techniques and strategies. In 20 chapters, Chaplin shares ingenious recipes incorporating the foods that are key to a healthy diet: seeds and nuts, fruits and vegetables, whole grains, and other plant-based foods. Chaplin offers her secrets for eating healthy every day: mastering some key recipes and reliable techniques and then varying the ingredients based on the occasion, the

season, and what you're craving. Once the reader learns one of Chaplin's base recipes, whether for gluten-free muffins, millet porridge, or baked marinated tempeh, the ways to adapt and customize it are endless: change the fruit depending on the season, include nuts or seeds for extra protein, or even change the dressing or flavoring to keep a diet varied. Chaplin encourages readers to seek out local and organic ingredients, stock their pantries with nutrient-rich whole food ingredients, prep ahead of time, and, most important, cook at home.

**The China Study Family Cookbook** - Del Sroufe 2017-05-30  
Bring the Whole Family to the Plant-Based Table with Fun and Delicious Recipes  
You know the benefits of a plant-based diet—it's the best choice for your own health and well-being, not to mention the planet's. But now you need to successfully navigate the transition and convince your family to do the same . . . or at least eat a few more veggies. *The China Study Family Cookbook* is the family-friendly cookbook and guide you've been waiting for. It's time to make plant-based eating easier and even more rewarding for your family—no matter your lifestyle. *The China Study Quick & Easy Cookbook* and *Forks Over Knives—The Cookbook* author Chef Del Sroufe's 100 easy, flavorful recipes—with family classics reinvented for today's health-conscious cooks—include:

- Sloppy Joes
- White Bean and Squash Chili
- Tater Tots
- Sausage Gravy and Biscuit Casserole
- Mac and Cheese
- Breakfast Tacos
- Apple Butter Pizza
- Whoopie Pies

*The China Study Family Cookbook* offers stories from plant-based advocates (including *The China Study* coauthor T. Colin Campbell) whose whole families have adopted a plant-based lifestyle—and how they got their spouses and children on board. It also gives tips for getting your kids involved in the kitchen and fostering their love of



plant-based cooking. The China Study Family Cookbook even includes strategies to negotiate the family menu from families made up of both those who eat plant-based and those who don't. Edited by The China Study Cookbook author LeAnne Campbell and with a foreword from The China Study coauthor and The Campbell Plan author Thomas M. Campbell II, MD, The China Study Family Cookbook is the ultimate guide to helping your family discover the joys and benefits of plant-based eating.

*The Whole Life Nutrition Cookbook* - Tom Malterre  
2014-04-29

Food is powerful medicine and whole foods, or foods in their natural unrefined forms, offer us vitamins, minerals and antioxidants that prevent diseases and create a state of balance and health within us. Nutritionist Tom Malterre and Chef Alissa Segersten understand that food can be both healing and delicious and in *THE WHOLE LIFE NUTRITION COOKBOOK* they provide information on the importance of living a whole foods lifestyle, and how to transition into one. Readers will learn to prepare foods that promote optimal health, prevent disease, and energize the body. With over 300 delicious, nourishing recipes, readers will discover amazing, new ways to cook whole grains, fish, poultry, meat and veggies. *THE WHOLE LIFE NUTRITION COOKBOOK* includes: Evidence-based information on whole foods Gluten-free, dairy-free, egg-free, and soy-free recipes A complete guide to stocking your whole foods pantry The whole story on the current diet trends and how to adapt them to best serve your individual needs The real story behind toxicity in food and avoiding PCBs GMOs and non-organics Recipes that any vegan, vegetarian, carnivore or omnivore will love Whether serving breakfast, lunch, dinner, snacks or desserts, readers will enjoy their

food while healing their immune system, decreasing the inflammation that causes disease, balancing hormones and promoting better overall health.

**Plant-Powered Families** - Dreena Burton 2015-05-12  
Get your whole family excited about eating healthy! Veteran cookbook author Dreena Burton shows a whole foods, plant-based diet can be easy, delicious, and healthy for your entire family. In *Plant-Powered Families*, Burton shares over 100 whole-food, vegan recipes—tested and approved by her own three children. Your family will love the variety of breakfasts, lunches, dinners, desserts, and snacks, including: Pumpkin Pie Smoothie Vanilla Bean Chocolate Chip Cookies Cinnamon French Toast No-Bake Granola Bars Creamy Fettuccine Sneaky Chickpea Burgers Apple Pie Chia Pudding Plus salad dressings, sauces, and sprinkles that will dress up any dish! With tips for handling challenges that come with every age and stage—from toddler to teen years —*Plant-Powered Families* is a perfect reference for parents raising "weegans" or families looking to transition to a vegan diet. Burton shares advice and solutions from her own experience for everything from pleasing picky eaters and stocking a vegan pantry to packing school lunches and dealing with challenging social situations. *Plant-Powered Families* also includes nutritionist-approved references for dietary concerns that will ensure a smooth and successful transition for your own plant-powered family!  
**The Prevent and Reverse Heart Disease Cookbook** - Ann Crile Esselstyn 2014-09-02  
The long-awaited cookbook companion to the revolutionary New York Times bestseller *Prevent and Reverse Heart Disease*. "I hope you'll treat yourself to one of these recipes and just open that door. I guarantee you won't

close it!" –Samuel L. Jackson Hundreds of thousands of readers have been inspired to turn their lives around by Dr. Caldwell B. Esselstyn's Jr.'s bestseller, *Prevent and Reverse Heart Disease*. The plant-based nutrition plan Dr. Esselstyn advocates based on his twenty-year nutritional study—the most comprehensive of its kind—is proven to stop and reverse even advanced coronary disease, and is built on the message the Esselstyn family has lived by for years: Your health is truly in your own hands, and what you eat matters. Mother-daughter team Ann and Jane Esselstyn have decades of experience developing delicious, healthful recipes for both their family and Dr. Esselstyn's many grateful patients. Now, they combine their expertise to offer you the cookbook companion to Dr. Esselstyn's groundbreaking book, with more than 125 easy and mouthwatering recipes, brimming with nourishment for your heart and your overall health. From their quick and easy meals like Fast Pasta and Greens and delicious "Sloppy Joes" to their indulgent desserts like their signature Kale Cake and Minty Frozen Chocolate Balls, these recipes will empower you to reclaim your health and discover the pleasures of eating plant-based.

*The Rawvolution Continues* - Matt Amsden 2013-07-30

From the owners of L.A.'s premier raw food café comes a gorgeous, four-color cookbook, featuring 150 delicious pure food recipes. World-renowned raw food chefs Matt and Janabai Amsden have been at the center of Los Angeles' vibrant health food community for more than a decade. Through their café, Euphoria Loves RAWvolution (ELR), they help to nourish bodies, minds, and souls through endless bowls of Superfood Soup, progressive ideas, and community. ELR has become a guiding light in the pure food revolution, a place where people come

together, learn from one another, and build relationships around health, consciousness, responsibility, compassion, and joy—all while eating delicious, unprocessed food. With *The RAWvolution Continues* Matt and Janabai welcome home chefs everywhere to this wholesome, healthful feast. Featuring more than 150 mouthwatering recipes for shakes, drinks, elixirs, appetizers, soups, entrees, and desserts, *The RAWvolution Continues* guides you through simple steps to creating fare that is truly natural and truly delicious. You'll learn to prepare Almond Butter Shakes and Goji Lemonade, Spicy Sesame Soup and Deep Dish Spinach Pizza, and how to whip up decadent desserts like Chocolate Ganache Torte and Cool Cherry Cream Parfaits. There's also a section on making raw basics like cream cheese, corn chips, and chocolate, as well as sample menus with creative suggestions on how to pull it all together. *The RAWvolution Continues* is one of the most comprehensive raw cookbooks available, with family-friendly resources like easy recipes for kids and tips on traveling raw—all with gorgeous color photographs by Andrea Gómez Romero. *The RAWvolution* isn't just about changing how you eat—it's about changing how you live. Perfect for vegetarians, vegans, people who care about the environment, DIYers, and anyone with lactose or gluten intolerance, *The RAWvolution Continues* is a manifesto for clean living, a guide to recharging your system, and an invitation to join the hundreds of thousands of people all over the world who are ready to eat well.

*Sirocco* - Sabrina Ghayour 2016-05-03

Journey to the Middle East and Mediterranean with alluring recipes from Sabrina Ghayour, dubbed "the golden girl of Persian Cookery" by *The Observer*, in the highly anticipated follow-up to her bestselling debut

cookbook, Persiana. Sirocco highlights the use of simple pantry staples and striking flavor combinations to transform everyday dishes. From eye-catching salads to indulgent sweets, each of Ghayour's recipes is a vibrant addition to the modern home cook's table.

**The PlantPure Nation Cookbook** - Kim Campbell 2015-03-24  
A revolution has begun... From a creative team that includes the producer and writer of Forks Over Knives, the documentary film PlantPure Nation captures the inspiring story of plant-based nutrition's impact on a small town in the rural South and the effort to bring about historic political change. As the film's official companion cookbook, The PlantPure Nation Cookbook brings this powerful, science-based approach to nutrition from the big screen to your kitchen with some of the same mouthwatering recipes that kick-started the revolution, promoting the health benefits of a whole food, plant-based diet. Author Kim Campbell is the wife of PlantPure Nation Executive Producer and Director Nelson Campbell and daughter-in-law of Dr. T. Colin Campbell, coauthor of The China Study and father of the modern plant-based nutrition movement. She is also a culinary contributor, recipe developer, and cooking instructor at Campbell Wellness, a health and wellness business. In PlantPure Nation Cookbook, she shares more than 150 extensively tested, 100% plant-based recipes that she has created and cultivated over 25 years of vegan cooking, such as: Buffalo Beans and Greens No-Bake Chocolate Pumpkin Pie Spinach Lasagna Green Pepper Tofu Scramble Reuben Casserole With a foreword by Dr. Campbell, The PlantPure Nation Cookbook is also filled with tips, tricks, and grocery lists for people interested in a whole food, plant-based diet. And with intimate background and behind-the-scenes details from PlantPure Nation film,

this companion cookbook is a must-have for stimulating healthful eating in your home. Join the revolution to jumpstart your health!

**The Gaijin Cookbook** - Ivan Orkin 2019-09-24

The New York Times "Best Cookbooks of Fall 2019" Bon Appetit's "Fall Cookbooks We've Been Waiting All Summer For" Epicurious' "Fall 2019 Cookbooks We Can't Wait to Cook From" Amazon's Picks for "Best Fall Cookbooks 2019" Ivan Orkin is a self-described gaijin (guy-jin), a Japanese term that means "outsider." He has been hopelessly in love with the food of Japan since he was a teenager on Long Island. Even after living in Tokyo for decades and running two ramen shops that earned him international renown, he remained a gaijin. Fortunately, being a lifelong outsider has made Orkin a more curious, open, and studious chef. In The Gaijin Cookbook, he condenses his experiences into approachable recipes for every occasion, including weeknights with picky kids, boozy weekends, and celebrations. Everyday dishes like Pork and Miso-Ginger Stew, Stir-Fried Udon, and Japanese Spaghetti with Tomato Sauce are what keep the Orkin family connected to Japan. For more festive dinners, he suggests a Temaki Party, where guests assemble their own sushi from cooked and fresh fillings. And recipes for Bagels with Shiso Gravlax and Tofu Coney Island (fried tofu with mushroom chili) reveal the eclectic spirit of Ivan's cooking.

**The China Study All-Star Collection** - Leanne Campbell 2014-05-06

Following her bestselling The China Study Cookbook, LeAnne Campbell brings together top names in the plant-based community to share their favorite and most delicious recipes in The China Study All-Star Collection. Featuring your favorite chefs and cookbooks

authors, The China Study All-Star Collection includes foods from Happy Herbivore chef Lindsay S. Nixon; Del Sroufe, author of the New York Times bestseller Forks Over Knives Cookbook; Laura Theodore, host of PBS' Jazzy Vegetarian; and pioneering researcher Dr. John McDougall, which all follow the nutrition standards set forth by The China Study. Even better, with delectable dishes such as Dreena Burton's Sneaky Chickpea Burgers, Heather Crosby's Peppermint Chocolate Chunk Ice Cream, Christy Morgan's Fiesta Quinoa Salad and Christina Ross's Daikon Mushroom Fettuccine, this collection of recipes has you covered for any occasion or craving. With an introduction from The China Study co-author Dr. T. Colin Campbell, The China Study All-Star Collection is the ultimate plant-based cookbook for healthful, savory eating.

*The China Study Quick & Easy Cookbook* - Del Sroufe  
2015-05-19

Following the plant-based nutrition regimen presented in The China Study is now easier than ever before. When it comes to meal planning, do you find yourself deciding between healthy foods and quick options? Do you stare at the contents of your fridge, wondering what you can easily throw together? Even on a busy schedule, your meals can be simple, healthy, and delicious! You shouldn't have to sacrifice health or taste for efficiency in the kitchen. Nobody knows this better than Chef Del Sroufe, author of the New York Times bestseller Forks Over Knives—The Cookbook and Better Than Vegan. In The China Study Quick & Easy Cookbook, Sroufe provides menu plans, pantry lists, and more than 100 delicious plant-based recipes that are quick, easy, and multipurpose. Edited by LeAnne Campbell, author of The China Study Cookbook, this book guides you to spend a

couple of hours one day a week preparing meals ahead of time. Every dish follows the nutrition standards set forth by The China Study, ensuring optimal healthful and quality eating with whole food recipes such as: • Fruit and Vegetable Curry • Mushrooms Barbacoa • Cauliflower Parmesan • Sweet Potato Pie Muffins • Banana-Coconut Macaroons With a foreword by The China Study coauthor Thomas Campbell, The China Study Quick & Easy Cookbook is the next step in transforming your kitchen, your time, and your life.

**The Great Vegan Bean Book** - Kathy Hester 2013-06  
DIV Garbanzo. Cannellini. Fava. Calypso. Edamame. Adzuki. It's true: beans have the coolest names ever. But besides that, they're also one of nature's most perfect foods. Packed with protein, nutrients, and flavor, you might even call them a vegan's #1 best friend (don't worry, we won't tell the trail mix, veggies, or French fries!). But with so much versatility and variety, where does one begin? Right inside these very pages, that's where. In The Great Vegan Bean Book, author Kathy Hester primes you on everything you need to know about the best way to cook and eat every bean you've ever seen (and a few you probably haven't). From soaking times, to cooking times, to what to purée, to what to sauté, you'll be dancing delicious circles around those legumes in no time. Not only that, but you'll also get to try your hand or is it your mouth? at some of the tastiest, most innovative bean recipes in this lentil-filled land. From beanalicious burritos, to pretty-pea curry, to legume-laced blondies, you'll be partying protein-style, every meal of the day! /div

*The China Study* - T. Colin Campbell 2006

Referred to as the "Grand Prix of epidemiology" by The

New York Times, this study examines more than 350 variables of health and nutrition with surveys from 6,500 adults in more than 2,500 counties across China and Taiwan, and conclusively demonstrates the link between nutrition and heart disease, diabetes, and cancer. While revealing that proper nutrition can have a dramatic effect on reducing and reversing these ailments as well as curbing obesity, this text calls into question the practices of many of the current dietary programs, such as the Atkins diet, that are widely popular in the West. The politics of nutrition and the impact of special interest groups in the creation and dissemination of public information are also discussed.

**The Whole Foods Diet** - John Mackey 2017-04-11

The definitive guide to the optimum diet for health and wellness, from the founder of Whole Foods Market and the doctors of Forks Over Knives THE WHOLE FOODS DIET simplifies the huge body of science, research, and advice that is available today and reveals the undeniable consensus: a whole foods, plant-based diet is the optimum diet for health and longevity. Standing on the shoulders of the Whole Foods Market brand and featuring an accessible 28-day program, delicious recipes, inspirational success stories, and a guilt-free approach to plant-based eating, THE WHOLE FOODS DIET is a life-affirming invitation to become a Whole Foodie: someone who loves to eat, loves to live, and loves to nourish themselves with nature's bounty. If Whole Foods Market is "shorthand for a food revolution" (The New Yorker), then THE WHOLE FOODS DIET will give that revolution its bible - the unequivocal truth about what to eat for a long, healthy, disease-free life.

*The China Study: Revised and Expanded Edition* - T. Colin Campbell 2016-12-27

The revised and expanded edition of the bestseller that changed millions of lives The science is clear. The results are unmistakable. You can dramatically reduce your risk of cancer, heart disease, and diabetes just by changing your diet. More than 30 years ago, nutrition researcher T. Colin Campbell and his team at Cornell, in partnership with teams in China and England, embarked upon the China Study, the most comprehensive study ever undertaken of the relationship between diet and the risk of developing disease. What they found when combined with findings in Colin's laboratory, opened their eyes to the dangers of a diet high in animal protein and the unparalleled health benefits of a whole foods, plant-based diet. In 2005, Colin and his son Tom, now a physician, shared those findings with the world in The China Study, hailed as one of the most important books about diet and health ever written. Featuring brand new content, this heavily expanded edition of Colin and Tom's groundbreaking book includes the latest undeniable evidence of the power of a plant-based diet, plus updated information about the changing medical system and how patients stand to benefit from a surging interest in plant-based nutrition. The China Study—Revised and Expanded Edition presents a clear and concise message of hope as it dispels a multitude of health myths and misinformation. The basic message is clear. The key to a long, healthy life lies in three things: breakfast, lunch, and dinner.

*Eat Grass, Kick Ass* - Pamela Burnham 2021-04-29

Thousands of people around the world have discovered the remarkable benefits of a Whole Food Plant-Based Diet and are learning how it differs from other diets including vegetarian and vegan diets. It has clearly shown to be the best way to help prevent or eliminate heart disease,

diabetes, and cancer. There are many other benefits including making you feel younger and stronger, finding that it resolves most skin conditions, relieves pain, and easily results in weight loss that lasts a lifetime. Meet the scientists and thousands of others in the remarkable world of plant-based food who can help clear up your nutrition confusion and guide you too on your journey to health and happiness. *Eat Grass, Kick Ass* includes over 120 delicious recipes and the guidance for creating amazing plant-based replacements for the food you, your family, and your friends currently enjoy. This book also looks at the impact of a Whole Food Plant-Based Diet on specific populations, including pregnant women, children, and those with conditions including, but not limited to celiac disease, gluten sensitivities, and allergies.

*The Low-Carb Fraud* - T. Colin Campbell 2014-02-25

By now, the low-carb diet's refrain is a familiar one: Bread is bad for you. Fat doesn't matter. Carbs are the real reason you can't lose weight. The low-carb universe Dr. Atkins brought into being continues to expand. Low-carb diets, from South Beach to the Zone and beyond, are still the go-to method for weight-loss for millions. These diets' marketing may differ, but they all share two crucial components: the condemnation of "carbs" and an emphasis on meat and fat for calories. Even the latest diet trend, the Paleo diet, is—despite its increased focus on (some) whole foods—just another variation on the same carbohydrate fears. In *The Low-Carb Fraud*, longtime leader in the nutritional science field T. Colin Campbell (author of *The China Study* and *Whole*) outlines where (and how) the low-carb proponents get it wrong: where the belief that carbohydrates are bad came from, and why it persists despite all the

evidence to the contrary. The foods we misleadingly refer to as "carbs" aren't all created equal—and treating them that way has major consequences for our nutritional well-being. If you're considering a low-carb diet, read this e-book first. It will change the way you think about what you eat—and how you should be eating, to lose weight and optimize your health, now and for the long term.

**The China Study Solution** - Thomas Campbell 2016-05-03

In 2005, T. Colin Campbell, PhD, and Thomas Campbell, MD, co-authored *The China Study*, in which they detailed the groundbreaking research results showing that a whole-food, plant-based diet has the potential to prevent and reverse many chronic diseases. *The China Study* became a worldwide phenomenon, selling more than a million copies and inspiring countless readers to reinvigorate their health by making better food choices. In *The China Study Solution*, Dr. Thomas Campbell, goes beyond why and shows you how to make the transition—and enjoy the journey—with practical guidance and a simple plan to make a whole-food, plant-based lifestyle easy and sustainable. *The China Study Solution* tackles the most contentious questions: Is soy healthy? Should you eat gluten? Do you need to eat organic? Should you eat fish? Is GMO dangerous? How should you feed your kids? With more than 50 easy recipes and a 2-week menu plan, *The China Study Solution* breaks down cutting-edge nutritional research into easy-to-follow instructions on what behavioral principles are needed to succeed in your journey, what to stock in your pantry, how to read labels and shop, and how to navigate social and eating-out situations. Whether you wish to lose weight, reverse disease, or enjoy the best health of your life, *The China Study Solution* provides step-by-step guidance to

help you achieve your goals.

**The No Meat Athlete Cookbook** - Matt Frazier 2017-05-16  
A Sports Illustrated Best Health and Wellness Book of 2017 Plant-powered recipes to power you—perform better, recover faster, feel great! A fast-growing global movement, No Meat Athlete (NMA) earns new fans every day by showing how everyone from weekend joggers to world-class competitors can become even healthier and fitter by eating whole plant foods. Now The No Meat Athlete Cookbook—written by NMA founder Matt Frazier and longtime health coach, yoga teacher, and food writer Stephanie Romine—showcases 125 delicious vegan recipes, many inspired by plant-based foods from around the world. Put nourishing, whole foods on the table quickly and affordably, with: Morning meals to power your day (Almond Butter—Banana Pancakes, Harissa Baked Tofu) Homemade sports drinks to fuel your workouts (Cucumber-Lime Electrolyte Drink, Switchel: The Original Sports Drink) Nutrient-packed mains to aid recovery (Naked Samosa Burgers, Almost Instant Ramen) Sweets that work for your body (Two-Minute Turtles, Mango Sticky Rice) Oil-free options for every recipe; gluten-free and soy-free options throughout

*Better Than Vegan* - Del Sroufe 2013-12-03

Eating healthy just got a whole lot easier. The science is very clear. A whole-foods, plant-based diet is the healthiest possible way to eat—but veganism itself doesn't mean health, as Chef Del Sroufe, author of the New York Times bestseller *Forks Over Knives—The Cookbook*, knows better than anyone. Sroufe managed to reach 475 pounds while eating a vegan diet rich in pastries, peanut butter, and potato chips. After converting to a vegan diet with minimal processed foods, sugars and added oils, he lost more than 240 pounds

without giving up great food. In *Better than Vegan*, Sroufe provides more than a hundred recipes that prove that the healthiest diet can also be the most delicious. Included in *Better than Vegan* are dishes such as: • Portobello Wraps with Spicy Asian Slaw • Gnocchi • Three Sisters Enchiladas • Lemon Berry Sorbet In *Better Than Vegan*, Sroufe tells his remarkable personal journey of how he went on to lose hundreds of pounds on a healthy vegan diet and then shares the kinds of meals (with no oil and low in fat and sugar) that restored him to health. With photographs by Robert Metzger and coauthored by Mad Cowboy coauthor Glen Merzer, *Better Than Vegan* offers healthy and professional cooking tips with nutritional advice to help you achieve the optimal vegan diet.

**The Campbell Plan** - Thomas Campbell 2015-03-24

In 2005, T. Colin Campbell, PhD, and Thomas Campbell, MD, co-authored *The China Study*. In it, they detailed the groundbreaking research results showing that a whole-food, plant-based diet has the potential to prevent and reverse many chronic diseases. The *China Study* became a worldwide phenomenon, selling more than a million copies and inspiring countless readers to reinvigorate their health by making better food choices. Now *The Campbell Plan*, by Thomas Campbell, MD, goes beyond the why and shows you how to make the transition—and enjoy the journey—with practical guidance and a simple plan to make a whole-food, plant-based lifestyle easy and sustainable. *The Campbell Plan* is full of cutting-edge nutritional research that fans of *The China Study* have come to expect. Dr. Campbell addresses the most contentious questions: Is soy healthy? Should you eat gluten? Do you need to eat organic? Should you eat fish? Is GMO dangerous? How should you feed your kids?

Just as important, you will learn the behavioral principles to succeed in your journey, as well as what to stock in the kitchen, how to read labels and shop, and how to navigate social and eating-out situations. Included are more than 55 delicious and easy recipes from favorite recipe sources and a 2-week menu plan. Whether you wish to lose weight, reverse disease, or just have the best health of your lives, The Campbell Plan provides the step-by-step guidance to achieve their goals. This combination of practical tools, along with the research-based evidence of The China Study, will change people's lives for generations to come.

*Everyday Happy Herbivore* - Lindsay S. Nixon 2011-12-06  
After vegan chef Lindsay S. Nixon wrapped up her popular cookbook *The Happy Herbivore Cookbook* last year, she went back to her kitchen in her new home of St. Maarten. Island living encouraged her to come up with simpler recipes, which led her to create a follow-up cookbook with a focus on recipes that bring tasty back to quick-and-easy. Now, in Nixon's much-anticipated follow-up cookbook, *Everyday Happy Herbivore*, readers will see, once again, that just because plant-based eating is optimal for health, that doesn't mean it has to be expensive or time-consuming. *Everyday Happy Herbivore* will include more than 175 doable recipes—recipes that are so quick and easy, you could cook three healthy meals from scratch every day. Each of Nixon's recipes are made with wholesome, easy-to-find, fresh ingredients and include no added fats. With additional notes indicating recipes that are ideal for preparing ahead of time and those you can whip up with just a few dollars, *Everyday Happy Herbivore* will be the must-have cookbook for anyone desiring a healthier, happier menu!

*Great Gluten-Free Vegan Eats* - Allyson Kramer 2012-06-01

Following a plant-based, gluten-free diet is one of the healthiest lifestyle choices around, yet it can be a challenge to create meals that not only match your needs, but taste delicious too. But not any longer! *Great Gluten-Free Vegan Eats* shows you exactly how to create compassionate and wheat-free recipes that are impressive enough for even the most seasoned foodie. Full of fresh and all-natural ingredients, the 101 fully-photographed, scrumptious recipes you'll find inside prove that eating vegan and gluten-free doesn't have to be a sacrifice, but a delight! From tempting appetizers, to hearty mains, to luscious desserts, you'll find dishes to suit your every need and craving, including: -Cherry Vanilla Bean Pancakes -Mediterranean Croquettes -Coconut Asparagus Soup -Roasted Red Pepper & Fava Salad -Walnut Ravioli with Vodka Sauce -Rosemary, Leek & Potato Pie -Chocolate Hazelnut Brownie Cheesecake -Banana Berry Cobbler Live a healthy and sustainable life, while still enjoying the foods you love, with *Great Gluten-Free Vegan Eats*!

*Beat Cancer Kitchen* - Chris Wark 2023-03-07  
125+ recipes for prevention and healing Supply your body with an abundance of life-giving nutrients to repair, regenerate, detoxify, and heal, all while providing the comfort that all good food should. Following the success of *Chris Beat Cancer*, Chris Wark and his wife, Micah, share whole-food, plant-based recipes that appeal to the whole family, whether you are healing from cancer, actively eating a diet to prevent it, or simply seeking a healthy lifestyle for you and your loved ones. Fruits, vegetables, mushrooms, nuts, seeds, legumes, whole grains, herbs, and spices are the foundational ingredients of Chris's anticancer diet. Complete with tips for diet optimization, this cookbook will get you



in the Beat Cancer Mindset and guide you onto the road to wellness. Inside you will find:

- easy-to-make nutrient-rich recipes for healing,
- family-friendly

- recipes for prevention and overall health,
- full-color photos of each recipe, and
- salad, juice, smoothie, soup, side, veggie bowl, breakfast, lunch, dinner, and dessert recipes galore!