

In Her Kitchen Stories And Recipes From Grandmas A

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*In Her Kitchen Stories
And Recipes From
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ATKINSON RAMOS

Shakespeare's Kitchen Hardie Grant Publishing

One With The Kitchen, recounts Chef Chris Valdes experience of growing up admiring his stepmom's cooking, starting a catering business at just 19 years old, and the triumphs and tribulations that shaped him into the hardworking, inspiring chef and tv personality he is today. The food network star finalist has 70 of his most popular and signature recipes included in this autobiographical cookbook inspired by his Latino roots and affinity for creating approachable and delicious dishes. Perfect for cooks of all levels looking to add some sabor to their cuisine!

Kitchens of the Great Midwest Simon and Schuster

Winner of the James Beard Award for Photography In a keepsake volume, Gabriele Galimberti's beautiful portraits of grandmothers from all over the world with their signature recipes illustrates the universal language of food and family. On the eve of a photography trip around the world, Gabriele Galimberti sat down to dinner with his grandmother Marisa. As she had done so many times before, she prepared his favorite ravioli. The care with which she prepared this meal, and the pride she took in her dish, led Gabriele to seek out grandmothers and their signature dishes in the sixty countries he visited. These vibrant and intimate profiles and photographs pay homage to grandmothers and their cooking everywhere. From a Swedish housewife and her homemade lox and vegetables to a Zambian villager and her Roasted Spiced Chicken, this collection features a global palate: included are hand-stuffed empanadas from Argentina, twice-fried pork and vegetables from China, slow-roasted ratatouille from France, and a decadent toffee trifle from the United States. In Her Kitchen is an

evocative, loving portrait of these cherished family members and the ways they return that affection--no matter where in the world you sit down for dinner. In the Kitchen with A Good Appetite Agate Publishing

125 comfort food recipes and family favorites that are simple to prepare and will bring loved ones together, plus fun family stories and photos, from country music star, Food Network star, and #1 best-selling author Trisha Yearwood Trisha Yearwood's fans know that she can cook up a comforting, delicious meal that will feed a family! Like her earlier bestsellers, Trisha's Kitchen will include new family favorites and easy-to-make comfort foods, with stories about her family and what's really important in life. The 125 recipes include dishes her beloved mother used to make, plus new recipes like Pasta Pizza Snack Mix and Garth's Teriyaki Bowl. Every recipe tells a story, whether it's her grandma's Million Dollar Cupcakes, or her Camo Cake that she made for her nephew's birthday. As Trisha says: "I love to cook now more than I ever have, because for me, cooking is about love. It's sharing a meal with family and friends and talking about our lives. It's working out thoughts in my head about what I need to conquer or accomplish while I'm working on a homemade pastry crust. Sometimes the feel of cold butter in my hands working through the flour just makes me see things more clearly."

Smitten Kitchen Keepers Unbound Publishing

'A tremendous novel that combines powerfully moving moments with hilarious satire' Daily Mail 'Eva Thorvald is the new Olive Kitteridge' Elisabeth Egan 'Kitchens of the Great Midwest is terrific' Jane Smiley, Guardian Have you met Eva Thorvald? To her father, a chef, she's a pint-sized recipe tester and the love of his life. To the chilli chowdown contestants of Cook County, Illinois, she's a fire-eating demon. To the fashionable foodie goddess of supper clubs, she's a wanton threat.

She's an enigma, a secret ingredient that no one can figure out. Someday, Eva will surprise everyone. One by one, they tell their story; together, they tell Eva's. Joyful, quirky and heartwarming, this is a novel about the family you lose, the friends you make and the chance connections that make a life. On the day before her eleventh birthday, she's cultivating chilli peppers in her wardrobe like a pro. Abandoned by her mother, gangly and poor, Eva arms herself with the weapons of her unknown heritage: a kick-ass palate and a passion bordering on obsession. Over the years, her tastes grow, and so do her ambitions. One day Eva will be the greatest chef in the world. But along the way, the people she meets will shape her - and she, them - in ways unforgettable, riotous and profound. So she - for one - knows exactly who she is by the time her mother returns. Special paperback edition with questions for reading groups, interview, guide to the Midwest, recipes and more!

The Green Kitchen U of Minnesota Press Personal and simple, earthy and warm—recipes and stories from the Steger Wilderness Center in Minnesota's north woods The Steger Homestead Kitchen is an inspiring and down-to-earth collection of meals and memories gathered at the Homestead, the home of the Arctic explorer and environmental activist Will Steger, located in the north woods near Ely, Minnesota. Founded in 1988, the Steger Wilderness Center was established to model viable carbon-neutral solutions, teach ecological stewardship, and address climate change. In her role as the Homestead's chef, Will's niece Rita Mae creates delicious and hearty meals that become a cornerstone experience for visitors from all over the world, nourishing them as they learn and share their visions for a healthy and abundant future. Now, with this new book, home chefs can make Rita Mae's simple, hearty meals to share around their own homestead tables. Interwoven with dozens of mouth-watering

recipes—for generous breakfasts (Almond Berry Griddlecakes), warming lunches (Northwoods Mushroom Wild Rice Soup), elegant dinners (Spatchcock Chicken with Blueberry Maple Glaze), desserts (Very Carrot Cake), and snacks (Steger Wilderness Bars)—are Will Steger’s exhilarating stories of epic adventures exploring the Earth’s most remote and endangered regions. The Steger Homestead Kitchen opens up the Wilderness Center’s hospitality, its heart and hearth, providing the practical advice and inspiration to cook up a good life in harmony with nature.

Preppy Kitchen Penguin

Founded in November 2015 by a brother and sister who came to New York from the Middle East, Eat Offbeat is a unique catering company staffed by refugee and immigrant chefs who have found a new home, and new hope, for their lives. Now, in 70 authentic, nourishing recipes, with roots and soul that run as deep as their flavors, *The Kitchen without Borders* brings the culinary traditions of fourteen chefs from around the world including Syria, Iran, Eritrea, and Venezuela, right to our tables. Discover delicious, unexpected flavor combinations, and ingredients—like sumac, pomegranate molasses, tahini—that will enhance the repertoire of any home cook or adventurous eater. Here is Iraqi Biryani, a rice dish combining vegetables and plump dried fruits with warming spices. Or an irresistibly cooling yogurt and fresh mint drink native to Afghanistan, known as doogh. Gorgeously smooth Syrian hummus, the original inspiration for Eat Offbeat. And Chari Bari, hand-formed meatballs simmered in a Nepali-spiced tomato and cashew sauce. More than a celebration of delicious foods from around the world, this recipe collection—with its intimate chef profiles and photographic portraits—allows people who have been displaced to share their cherished cuisines, in their own words. And it makes a thoughtful, inspiring gift for any home cook, for anyone concerned about or affected by the world’s refugee crisis, or for anyone who understands the profound link between food, home, and keeping traditions vibrantly alive. From May 15, 2020, to May 15, 2021, (including any preordered copies that ship during this period), Workman Publishing will donate 2% of the cover price for every copy of *The Kitchen without Borders* cookbook sold in the United States and its territories, the United Kingdom, Canada, Australia and European Union member states, to the IRC, a not-for-profit organization dedicated to providing humanitarian aid, relief and resettlement

to refugees and other victims of oppression or violent conflict, with a minimum contribution of \$25,000 USD. For more information, visit [rescue.org/cookbookandhttps://www.workman.com/kwob](https://www.workman.com/kwob). No portion of the purchase price is tax-deductible. For additional information about the IRC, see [rescue.org](https://www.rescue.org).

Huckleberry HarperCollins

Like most families, David and Luise know that the road to feeding your children isn’t always a straight one. They have raised three kids while writing their acclaimed vegetarian cookbooks and have experienced a fair share of food tossed on the floor and soup bowls left untouched. But they have also learned ways around this. In this book they share their passion for cooking fun, modern, wholesome meals with kids’ palates in mind, but that also are interesting enough for adults to enjoy. Take your own inspiration from their quest to bring joy back to the dinner table: whip up a batch of Dino Burgers (made with spinach, quinoa, oats and peas), Spinach Waffles, or Stuffed Rainbow Tomatoes with black rice, feta, raisins and cinnamon. This latest collection from will include more than 60 recipes, with ‘upgrade’ options for adults (top with a poached egg, add a spicy sauce, stir through extra herbs, swap in quinoa), tips on how to include the children in the preparations and methods to get them more interested in food. All of the dishes are veggie-packed, colourful, kid-friendly and simple – with most taking under 30 minutes to prepare. Featuring stunning photography and irresistible recipes, this is the cookbook families will be turning to night after night for quick and satisfying dishes everyone (hopefully) will love.

Toy Stories Hardie Grant Publishing

“A testament to the taste of place in all the best ways possible . . . hits all the perfect notes for anyone interested in regional cuisines” (Tracey Ryder, cofounder of Edible Communities, Inc.). New Prairie Kitchen profiles twenty-five of the most exciting and groundbreaking chefs, farmers, and producers of artisanal goods from Nebraska, Iowa, and South Dakota. Their personal stories are interspersed with more than fifty chef-contributed recipes that range from refreshingly simple to exquisitely gourmet. Organized by season, New Prairie Kitchen will transport readers to a revitalized Midwestern heartland where traditional favorites interweave with inspiring new flavors and techniques. Author Summer Miller introduces readers to the phenomenal talent emerging from America’s breadbasket: farms that grow

asparagus thick as your thumb and tender as a strawberry; dairies that produce fresh, natural milks and cheeses; and nationally recognized restaurants that make these mouthwatering ingredients into edible art. Pioneering chefs across the prairie have taken an old-meets-new approach to their cuisine, sourcing traditional staples from local sustainable farms, and incorporating them into recipes in new and thrilling ways. Beautiful full-color photography and terrific storytelling will lead readers through a wonderful diversity of cooking styles and recipes sure to appeal to any palate. New Prairie Kitchen will reveal a fresh take on farm-to-table cooking and inspire Americans from coast to coast to try everything the prairie has to offer. “A passionate . . . plea for the Plains states’ inclusion in the American culinary lexicon, with great recipes to boot.” —Epicurious “The recipes and producers here are indeed treasures, and the book is the treasure map.” —Omaha Magazine

Once Upon a Time in the Kitchen

Simon and Schuster

Inspired by classic stories from the world of children’s literature, cookbook author Carol Odell creates simple and tasty treats for cooks (and readers) of all ages to enjoy. Enhanced by softly colored illustrations, story excerpts from more than 20 children’s books (including *Huckleberry Finn*, *Little Women*, and *Treasure Island*) are accompanied by original, easy-to-follow recipes. From breakfast items (Doctor Doolittle Do-very-little Sausages) and sandwiches (Treasure Island Marooned Cheese Toast), to main meals (Robin Hood Sherwood Forest Chicken) and desserts (The Fir Tree Shortbread Stars), young readers will enjoy making and eating these scrumptious delights! Carol Odell has written more than 20 children’s books as well as scripts for television, including the BBC. She is also an accomplished cook and is the author of the *Countrywoman’s Cookbook* and coauthor of *Natural Health Cookbook*. She lives in Australia. Award-winning author and illustrator, Anna Pignataro has created more than 40 books for children. She was the winner of the Crichton Award for book illustration in 1998, and her books are frequently chosen as notable Australian books. Anna lives in Australia.

Notes from a Swedish Kitchen Clarkson Potter

Eva Longoria may be most recognized for her role as *Desperate Housewives’* saucy Gabrielle Solis, but on her own time, there are few places she would rather be than in the kitchen, cooking the food she loves for

her family and friends. The recipes in Eva's Kitchen trace her life story, taking readers on her culinary journey—from the food she was brought up on to the recipes inspired by her travels abroad to the dishes she serves during casual nights at home. Eva believes that good cooking relies on local, fresh, easy-to-find ingredients. Offering 100 of her favorite dishes—many of which are family recipes collected over the years—all fused with her passion for cooking, Eva teaches readers essential cooking skills and she sprinkles in the histories and traditions behind her favorite dishes, including personal stories and anecdotes that capture the warmth, humor, and joy of her most memorable meals. Inspired by her heritage, Eva highlights the essentials of great Mexican cooking, Texas style—with her family's recipes and techniques for making the world's best tamales, homemade tortillas, Spanish rice, and Pan de Polvo (Mexican pastry), to name a few. She also offers dishes from a variety of international cuisines, from Latin American to Italian and French, inspired by her globe-trotting travels. A taste of Lemon Dover Sole whisks Eva to a tiny hotel-restaurant she once visited on a trip to Normandy; the recipe for Cannellini Beans with Crushed Red Pepper was a souvenir from a trip to Florence; kimchi adds a kick to her Spicy Roasted Brussels Sprouts, a Thanksgiving staple; and Yellow Squash Soup with Lemon brings her full circle, back to her family's vegetable garden in Corpus Christi. With full-color food photographs, intimate portraits of her family and friends, and a glimpse into Eva's home and her lesser-known domestic side (family first, acting second, she says), Eva's debut cookbook will entice her loyal fans and inspire home cooks to broaden their culinary horizons and create memorable meals for the people they love.

In Bibi's Kitchen America's Test Kitchen There's much more to Trisha Yearwood than an award-winning country music career—she's also a passionate Southerner who has won the hearts of Food Network fans with her cooking show, Trisha's Southern Kitchen. In her New York Times bestseller, *Home Cooking with Trisha Yearwood*, Trisha invites you into her kitchen for a feast of flavorful meals and heartwarming personal anecdotes. She shares a trove of recipes from a lifetime of colorful gatherings. Trisha has that southern hospitality gene and when she cooks for others, it's an act of love. From breakfasts in bed like Garth's Breakfast Bowl that she makes for her husband to a hearty Chicken and Wild Rice

Casserole for potlucks or Grandma Yearwood's Coconut Cake for the end of a festive meal, her delicious recipes are dedicated to her loved ones. Alongside are stories of meals at home, church suppers, fish fries, beach picnics, and holiday gatherings. Each dish—whether a main, side, or decadent dessert—may remind you of your own favorite family foods or inspire you to create new traditions. Plus, Trisha offers loads of practical advice on everything from how to easily ice a cake to how to expertly cut a slice of pie, and includes time-saving tips and ingredient substitutions. This soulful and sincere testament to a southern life well lived will delight you and any home cook who loves to eat well!

Baba's Kitchen Knopf

JAMES BEARD AWARD WINNER • 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 • ONE OF THE BEST COOKBOOKS OF THE YEAR: 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.

A History of Cookbooks Ten Speed Press Best-selling author Dan Buettner debuts his first cookbook, filled with 100 longevity recipes inspired by the Blue Zones locations around the world, where people live the longest. Building on decades of research, longevity expert Dan Buettner has gathered 100 recipes inspired by the Blue Zones, home to the healthiest and happiest communities in the world. Each dish—for example, Sardinian Herbed Lentil Minestrone; Costa Rican Hearts of Palm Ceviche; Cornmeal Waffles from Loma Linda, California; and Okinawan Sweet Potatoes—uses ingredients and cooking methods proven to increase longevity, wellness, and mental health.

Complemented by mouthwatering photography, the recipes also include lifestyle tips (including the best times to eat dinner and proper portion sizes), all gleaned from countries as far away as Japan and as near as Blue Zones project cities in Texas. Innovative, easy to follow, and delicious, these healthy living recipes make the Blue Zones lifestyle even more attainable, thereby improving your health, extending your life, and filling your kitchen with happiness.

In Her Kitchen Kitchen Joy Press

“An engrossing, page-turner of a cookbook. If you can even call it a cookbook—it's more of a short story collection with delicious, addictive recipes.” —Brian McGinn, Emmy-nominated director and executive producer, Chef's Table Named a top cookbook of 2018 by the San Francisco Chronicle and Epicurious You may not realize that Filipino Americans are the second-largest Asian American group living in the United States, especially when you compare the number of, say, Japanese, Thai, and Korean restaurants to Filipino ones. There's a lot of speculation about why Filipino food hasn't taken off the way other Asian cuisines have, but one thing's for sure: there's something for everyone here. The *New Filipino Kitchen* collects thirty recipes and stories from expat Filipinos, all of whom have taken their favorite dishes with them, preserving their food memories and, if necessary, tweaking their recipes to work in a new environment or, in the case of some chefs, a more modern context. With contributions from White House executive chef Cristeta Comerford, silver Bocuse d'Or winner Christian André Pettersen, five-time Palanca Award winner and poet Francis Macansantos, and the “Food Buddha”

Rodelio Aglibot, this is a multifaceted, nuanced introduction to the world of Filipino food and food culture.

“Contributors’ entrancing essays about work, life, and love of their heritage are not to be missed . . . A gentle, inspiring, and exciting introduction to a savory world still new to many U.S. readers.” —Booklist, starred review “Engrossing stories and delicious recipes.” —Foodista “A wonderful multilayered answer to the question ‘What is Filipino food?’ and an invitation to everyone to get cooking.” —Naomi Duguid, author of James Beard Award-winning *Taste of Persia*

The Steger Homestead Kitchen

Voracious

Decadent, delicious seasonal comfort foods and desserts you can make at home no matter what your cooking level from the beloved social media star @PreppyKitchen. Preppy Kitchen creator John Kanell delivers his fan-favorite recipes and baked goods so everyone can create them at home. Organized by season so you can shop at peak freshness and embrace new traditions, the dishes featured in Preppy Kitchen are inspired by well-loved staples updated with a touch of Kanell’s signature sophistication. Recipes include: -Chive and Parmesan Buttermilk Biscuits -Pecan Shortbread and Rosemary Caramel Bars -Roasted Garlic and Olive-Stuffed Chicken Breasts -Blackberry-Balsamic Pork Chops -Apple Butter and Marzipan Bread -Chorizo Beef Burgers with Queso and Avocado -Fresh Tostadas with Green Tomato and Mango Salsa -And many more! In addition to the delicious recipes that feature tips and tricks throughout to help save time in the kitchen, Kanell includes special projects, everything from making flower arrangements and winter wreaths to pickling vegetables. Through these mouthwatering recipes, inspirational crafts, and beautiful photography, Preppy Kitchen is sure to delight longtime fans and newcomers alike.

A Homemade Life

Clarkson Potter
Celebrity Chef Gaby Melian brings you into her kitchen to teach the best recipes she’s learned from all over Latin America. From desayuno (breakfast) to cena (dinner), merienda (snacks) to postre (dessert), your young chef will be a pro in no time. ¡En sus marcas, listos... fuera! Ready, set, cook! Have you ever tried empanadas? Made cheesy arepas for your family? Or shared homemade, sprinkle-covered chocolate brigadeiros with your friends? Travel the world of Latin America with 70 recipes developed and written by Gaby Melian—all kid-tested and kid-approved by America’s Test Kitchen Kids’ panel of over

15,000 at-home kid recipe testers. A Spanish glossary, fun personal stories, and a peek into Gaby’s own kitchen make this book a delicious win for all young chefs and their families! Kids can cook from breakfast to dessert with recipes such as: Arepas con Queso: These Colombian-style round corn cakes are cooked on the stovetop, then stuffed with gouda cheese that melts and gets gooey after a few minutes in the oven. Ensalada de Frutas: This fruit salad is the solution to hot summer days. Add orange juice, water, and ice to the fruit, stir gently to combine, and serve with plenty of juice spooned on top of each serving—the juicier the better! Panqueques con Dulce de Leche: A distant cousin to French crepes, these panqueques are just as delicious, and a bit more forgiving—make them as thick or as thin as you like, with a lot of browning. After cooking, they’re filled with luscious, sweet dulce de leche. Empanadas de Pollo: Empanadas are a delicious labor of love. To make them simpler to prepare, this version uses store-bought hojaldradas-style empanada dough rounds and rotisserie chicken.

Mi Cocina

Hardie Grant Books
Cook, media publisher and businesswoman Marion Grasby loves food. Always Delicious is Marion’s third cookbook and is all about the food she loves to eat. One hundred recipes that bring her joy. They are the recipes you can cook at home, with the confidence that you’ll create an epic dish. This is food for you and your loved ones to relish.

Always Delicious

Createspace Independent Publishing Platform

This is not a book about what it’s like to be old. It’s about what it’s like to have lived. There is no food quite like a grandmother’s time-perfected dish. Inspired by their own grandmothers – and the love they shared through the food they served – Anastasia Miari and Iska Lupton embarked on a mission: from Corfu to Cuba, Moscow to New Orleans, and many more in between, they set out to capture cooking methods, regional recipes and timeless wisdom from grandmothers around the world. The result is *Grand Dishes*, a journey across four years of cooking with the world’s grandmothers, a preservation not just of recipes but of the stories – told through the dishes – that have seasoned these grandmothers’ lives. Featured alongside are contributions from celebrated chefs and food writers, each with their own grandmother’s recipe to share. Rich with the insight that age brings, elegant portraits, diverse recipes, and techniques unique to a region, a grandmother and her family, this is a book

to pass down through generations.

The Smitten Kitchen Cookbook

Clarkson Potter

The long-awaited new book from the best-selling and beloved author of *The Smitten Kitchen Cookbook* and *Smitten Kitchen Every Day*—a collection of essential recipes for meals you’ll want to prepare again and again, from Cozy Chicken and Dumplings to Fettuccine with White Ragú, and from Chocolate Peanut Butter Cup Cookies to Strawberry Summer Stack Cake. Deb Perelman is the author of two best-selling cookbooks; one of the internet’s most successful food bloggers; the creator of a homegrown brand with more than a million Instagram followers; and the self-taught cook with the tiny kitchen who obsessively tests her recipes to make sure that no bowls are wasted and that the results are always worth the effort. Here, in her third book, *Smitten Kitchen Keepers: New Classics for Your Forever Files*, Perelman gives us 100 recipes (including a few favorites from her site) that aim to make shopping easier, preparation more practical and enjoyable, and food more reliably delicious for the home cook. What’s a keeper? a full-crunch cucumber salad you’ll want to make over and over again for lunch a tomato and corn cobbler that tastes like summer sunshine an epic deep-dish broccoli cheddar quiche that even quiche skeptics love a slow-roasted chicken on a bed of unapologetically schmaltzy croutons a butterscotched apple crisp that will ruin you for all others perfect spaghetti and meatballs, better than ever Deb’s ultimate pound cake, one to redeem all the sleepy ones you’ve eaten over the years These are the fail-safe, satisfying recipes you’ll rely on for years to come—from Perelman’s forever files to yours.

Stories from My Grandmother’s Kitchen

Abrams

The first cookbook from homesteaders and co-stars of Discovery’s *Alaska: The Last Frontier* Eve and Eivin Kilcher features appealing recipes for anyone looking to live more sustainably, healthfully, and independently, regardless of where and what they call home. Eve and Eivin Kilcher, stars of the hit Discovery show *Alaska: The Last Frontier*, are experts in sustainable living. Homesteaders by choice, the couple has had to use their self-reliance skills to survive harsh winters in the Alaskan wilderness and raise a thriving family. In their debut book, the Kilchers share 85 original family recipes and advice on gardening, preserving, and foraging. The tips and techniques they have cultivated from their family and through necessity will help anyone looking to shrink their

environmental footprint and become less dependent on mass-produced food and products. Stunningly photographed in and

around their handmade home and farm, Homestead Kitchen illustrates that taking on small-scale sustainable projects is not

only possible in a suburban/urban setting, but ultimately a more responsible and gratifying way to live.