

Neven Maguires Complete Family Cookbook

Thank Heaven For Neven! This Definitive Family Cookbook Will Be A Lifesaver In Every Family's Kitchen At the very centre of family life is the food and fun we share together daily. Our families are the most important people in our lives, so when it comes to mealtimes we want to give them the best we can. This new definitive collection gives you all the inspiration and help you need to make life in the kitchen easier and more enjoyable. The book is divided into the areas where many parents look for help: SOS - SAVE OUR SUPPERS!, including very practical sections like '30 Minutes Max' and 'Mince Tonight'. EAT MORE VEG, for ways to sneak more veg into everyone's diet. LUNCH, which is full of inspiration for packed lunches and beyond. BOB - BRING ON BREAKFAST!, with lots of delicious dishes to start off your day. PARTY TIME, including everything you'll need to get you through Christmas and other family gatherings. GET BAKING!, with lots of ideas for homemade treats. THE BUSY PARENTS' GO-TO BASICS, which will become your best friend in the kitchen. The book also includes lots of tips on how to wean the family off processed food for meal and snack times, how to plan for large family gatherings, how to cut down on food waste and how to bake the perfect celebration cake. Neven's insights from his sell-out Parent and Child Cookery Course at his cookery school in Blacklion, Co. Cavan, combined with his own experiences of being a dad to his four-year-old twins, result in 300 failsafe, tried and tested recipes that will be a godsend for busy parents everywhere.

In his brand new book, Gok Wan shares his favourite recipes for fresh and healthy meals - inspired by the flavours of Asia Gok's recipes draw influence from the East, as he teaches us how to add flavour and a splash of originality through his distinctive style of simple, fast cooking. Chapters cover all occasions from lunch ideas to dinner parties and date nights and include curries, stir-fries, noodles, salads, soups and even desserts. He shares many of his family's traditional recipes too, but gives them a modern twist for today's kitchen tables - try Sweet miso marinated chicken and pak choy, Sweet potato and Brazil nut curry and Poppa Wan's fu yung. And, running throughout, are Gok's words of advice on wok cooking, his favourite ingredients and tips on preparation and entertaining Gok-style. For Gok, great eating should be hassle-free, and these recipes are exactly that - tasty dishes that are low stress, good for you and make minimal mess.

Even if you like to cook, getting dinner on the table Monday to Friday can be a daily drag. But not any longer! Neven Maguire's fantastic new book will inspire you to create real, fast and delicious family food - all ready to eat in jig time. Chapters include 'Low and Slow' for when you have time to plan ahead, 'Cupboard's Bare' for when you don't; 'One-Pan Dinners' for quick and easy soups and stir fries and 'Supermarket Sweep' for when you can pick up an ingredient or two on your way home. This family-friendly, modern cookbook is

packed with easy, everyday dinners to inspire you Monday to Friday!

****Includes 365 recipes for your raw food diet needs! Want to give raw food diet a chance? Want to make positive changes in your life? You'll need a great collection of recipes, and this is where a raw food cookbook such as the one here comes into action. 365 Days Of Raw Food Diet Recipes: A Complete Raw Food Cookbook For Your Vegan Diet Needs provides an illustrious collection of raw food recipes to enjoy. This is perfect when it comes to raw food diet for beginners. It is the ultimate set of recipes for those who are starting off. Whether it is a raw food detox diet or a general vegan diet, you want a good collection of recipes, and this is the best starting point for everyone. Teaser Of Raw Food Recipes Inside: 1) Chia Seed Pudding 2) Vanilla Smoothie Bowl 3) Cashew Cream And Maple Tangerine 4) Chia Oat Pudding With Vanilla 5) Turnip Wraps 6) Corn Chowder 7) Spicy Zucchini And Butternut Squash Soup 8) Cabbage Spring Roll 9) Tropical Salad 10) Balsamic Vinegar Salsa But that's not all - 365 Days Of Raw Food Diet Recipes: A Complete Raw Food Cookbook For Your Vegan Diet Needs offers more than 365 delicious vegan recipes for all of your raw diet and vegetarian needs. This raw food recipe book includes: Raw Food Breakfast Recipes Raw Food Lunch Recipes Raw Food Dinner Recipes Raw Food Dessert Recipes Raw Food Smoothie Recipes Buy 365 Days Of Raw Food Diet Recipes: A Complete Raw Food Cookbook For Your Vegan Diet Needs! Simple and fast slimming recipes from Kate Allinson and Kay Featherstone, authors of Pinch of Nom, the fastest-selling cookbook of all time. Featuring four-ingredient dishes, one-pot family favourites, big batch basics, and speedy sweet treats, Pinch of Nom Quick and Easy is full of everyday recipes with simple methods and massive flavour. As always with Pinch of Nom, the food tastes so good you won't guess the low calorie count. The dishes are guaranteed to fill you up and keep you satisfied for longer. Every recipe has been carefully tried and tested, featuring easy-to-source ingredients. To be completely accessible the recipes don't include diet points, and are compatible with the principles of the UK's most popular diet programmes. 'These fast, healthy recipes are so easy and made with simple-to-find ingredients. We're so proud of this food that the whole family can enjoy together.' - Kate & Kay**

Brian McDermott has built a national reputation as a chef on one simple belief - that tasty, healthy food based around traditional recipes and local produce is something every family can make and enjoy. As one of twelve children growing up in Burt in County Donegal, the focal point of the family was always his mother's kitchen table, and that childhood memory of the family coming together and connecting over her home cooking continues to inspire Brian as he shares his own passion for food with others. Whether it's cooking freshly-caught mussels for the fishermen at Greencastle pier or sharing his skills with others at his cookery school, Brian loves to celebrate the best of his home county's warmth and traditions.

Make the transition to a healthy plant-based lifestyle easier and learn how to

change your whole approach to life one step at a time over the course of this 8 week program. Zuzana Fajkusova and Nikki Lefler, two professional personal trainers and lifestyle coaches, show you how to nourish your body and mind through recipes and exercises that radically change your mindset for incredible transformation. Part manifesto, part diet and exercise plan, Vegan Weight Loss Manifesto helps readers thrive through the transition to the plant-based lifestyle and keep the weight off long-term by fueling your mind and body, without just eating pasta or going too extreme. Zuzana and Nikki motivate readers to change their lives without animal products, how to eat and connect your body and mind, while getting in the best shape of your life. You can achieve balance through changing your mindset and with the inclusive menu of protein, carbs and fat, you'll use food as medicine to heal yourself and evolve your relationship with food. Readers experience what Zuzana and Nikki do with their clients – follow weekly challenges where you can learn a lesson about the diet, in the exercise program and in the mental and spiritual implications. Feel your best, find your happiness and make your life over with these 100 recipes and exercises.

By explaining and demonstrating core cooking techniques, Kevin opens up a vast repertoire of dishes to every cook. From poaching eggs and making perfect pastry to pan-frying steak and creating the ultimate chocolate mousse, Kevin shows that, once you understand the basic technique, you can master any dish. In ultra-clear step-by-step sequences, that are just like having Kevin beside you in the kitchen, he takes you through his tried-and-tested methods and provides lots of hints, tips and insider secrets along the way. Technique by technique the book builds into a comprehensive kitchen bible, with over 100 delicious recipes for everything from Eggs Benedict and Navarin of Lamb to Chicken Noodle Soup, Raspberry Souffle and Chocolate Fondant.

Together celebrates the power of cooking to connect us to one another. In the aftermath of the Grenfell Tower fire, a group of local women gathered together to cook fresh food for their families and neighbours. Over the chatter and aromas of the kitchen they discovered the power of cooking and eating together to create connections, restore hope and normality, and provide a sense of home. This was the start of the Hubb Community Kitchen. Together is a storybook of this West London community, showcasing over 50 delicious recipes from the women of the Hubb Community Kitchen and including a foreword by HRH The Duchess of Sussex. The women invite you to make their favourite simple dishes - many handed down over generations - from the Middle East, North Africa, Europe and Eastern Mediterranean for you and your loved ones. Every dish tells a story of history, culture and family, and each has been developed to use few ingredients and easy methods so that anyone can cook these personal recipes. Together features mouthwatering recipes including Green Chilli and Avocado Dip, Coconut Chicken Curry, Aubergine Masala, Persian Chicken with Barberry Rice, Caramelised Plum Upside-Down Cake, Spiced Mint Tea and lots more. This stunning charity cookbook is a homage to life, friendship and

togetherness.

Gina and Karol Daly have always been larger than life, there just isn't as much of them anymore. Together they've lost over nine stone, and they've done it by eating food that looks like it could have come straight from the local takeaway. The Daly Dish is the first collection of recipes that have made the couple an Instagram sensation. From sections including Dishy Dinners, Ask Me Airfryer, Savage Snacks and Saucy Sauces, this book is for anyone who wants to eat the food they love and slim at the same time.

Christmas is the one time of the year where you want everything to be perfect. So, thank heaven for Neven and his fantastic new cookbook! Here Ireland's most trusted chef has all the recipes and advice to help you deliver the perfect Christmas. Packed with all the classics you need for the big day, like Neven's famous buttermilk turkey, perfect roast potatoes and traditional Christmas desserts, you'll also find lots of inspiration for the whole festive season: from a Snowman Cake to make with the kids and St Stephen's Day leftovers, right through to a festive New Year's Eve dinner. In addition, you'll find lots of fun ideas for edible gifts, party food and all the little extras that help make Christmas as special as it can be.

Neven Maguire's Complete Family Cookbook 300 Life-saving Recipes for Super-busy Parents Gill & Macmillan Ltd

Cancer causes one in six deaths worldwide and has overtaken cardiovascular disease as the leading cause of death in many parts of the world. One in three of the world's most common cancers could be preventable through maintaining a healthy body weight, eating a healthy diet, reducing alcohol and keeping active. There are thousands of websites, books and blogs written about how to prevent cancer. Many of these are not evidence-based. This book is written by two academic registered dietitians who have taken the most recent evidence-based recommendations for cancer prevention and translated them into an easy to use cookbook with a large selection of delicious healthy meals suitable for all the family. This book has two parts. An introductory text (approx. 35 pages) where the authors explain in lay language the scientific evidence regarding diet and cancer. The authors describe the main cancer prevention recommendations from the global expert body on cancer prevention. The second part of the book is a series of recipes (130 in total): 12 soups, 31 light meals, 12 snacks, 58 main courses and 4 side dishes. All of these recipes meet the exact nutritional recommendations for cancer prevention.

The fantastic new book from the No 1 bestselling author is full of delicious easy recipes and can-do advice for being the best you can be! Derval O'Rourke believes that the secret to being your healthiest happiest self is to eat well and keep moving. Derval discovered the importance of nutrition as an elite athlete. After a poor performance in the 2004 Olympics she learned about food, fell in love with cooking - and then won a world title in her sport, hurdling. She believes eating well made all the difference to her form. Now that Derval is retired from

athletics and is a busy young mum, her focus is on fitting exercise and healthy, pleasurable eating into a hectic schedule. The Fit Foodie is full of simple, delicious and totally doable recipes - Laid-Back Lamb Tagine, Mediterranean Salmon and Spaghetti, Butternut and Bean Stew, Almond, Hazelnut and Pine Nut Bread and a stunning Chocolate Fondant Cake. Derval also shares smart and inspiring advice on how to get organised so that good food and exercise are a seamless part of your life. 'I am so impressed with the taste of Derval's dishes. They are really fabulous and I can see how healthy and energy-giving they are.' Rachel Allen on Food for the Fast Lane 'A good buy for anyone who wants to eat well without too many rules' Sunday Business Post on Food for the Fast Lane 'It's easy - that's the brilliant thing about it - and it's all healthy' Ray D'arcy Shortlisted for the An Post Irish Book Awards 2020 'Clodagh McKenna's simple yet spectacular dishes make every day special. Delicious, effortless, show-stopping recipes.' - Daily Mail 'The most cookable cook book of the year' - William Sitwell, The Telegraph 'Really easy recipes that will impress' - The Times Magazine Clodagh's 100 interesting, simple recipes from meat-free meals to quick-fix dishes and storecupboard suppers offer the answers to all your weeknight dinner dilemmas. With her trademark twists, Clodagh's inspirational but achievable dishes elevate the simple to something special. Including ideas for: Quick Fixes - recipes on the table in less than 30 minutes - perfect for when you've been stuck in the office and need a quick fix. One and Done - a variety of one-dish dinners, including roasting tin meals, one-pot stews and casseroles and one-pan recipes. Meat-free - vegetarian dishes for meat-free Monday (or any other night of the week). Storecupboard stand-bys - recipes based on basic storecupboard staples like pasta and tinned tomatoes, which don't require a long list of ingredients. Friday Night In - satisfying and substantial dishes that can feed 6-8 people for weeknight gatherings of friends and family.

Get ready to go back to school with Neven Maguire and discover Home Economics for Life! Can't cook? Won't cook? This fantastic new cooking bible presents Neven's selection of the only 50 recipes you need to know - and how to make them right. You'll discover how to make a good tomato sauce, how to dress a salad, roasting techniques and how to make stock from the bones, the art of brown bread, the trick for perfect scrambled eggs, formulas for sauces and soups and easy-to-make cakes and treats. Every recipe is broken down into easy-to-follow step-by-step bites, ready for you to master. So pledge to learn one recipe a week and by this time next year, you'll be certified in Home Economics for Life! There is growing recognition that baby-led weaning is the healthiest way for children to develop a love of good food. Aileen Cox Blundell used this method to successfully wean her three children. Since she began to share her delicious recipes, which are free from salt and refined sugar, on her blog, they have become a popular phenomenon. Here, in her first cookbook, she shares over 150 recipes that the whole family will love, including Three-Ingredient Banana Pancakes, Sweet Potato Super Muffins, Tuna and Quinoa Baby Bites,, Avocado Pasta, Chicken Korma Pies and Buddha Bowls. Aileen

also includes advice on how to get started when your baby is ready to be weaned, as well as her very own kitchen tips. Wave goodbye to wasting time on purées and preparing separate meals - with *The Baby-Led Feeding Cookbook* you can enjoy watching your baby effortlessly develop a happy relationship with food for life!

www.babyledfeeding.com

The debut cookbook from Cathal Armstrong featuring 130 recipes showcasing modern Irish fare, along with stories about Armstrong's journey from Dublin to Washington, DC, and becoming an internationally recognized four-star chef, the owner of seven successful food and drink establishments, and a leader in the sustainable-food movement. With its moderate climate and amazing natural resources, Ireland is a modern-day Eden, boasting lush, bountiful produce, world-renowned dairy, plentiful seafood, and grass-fed meats. In *My Irish Table*, sustainable food movement leader and four-star chef Cathal Armstrong celebrates the food of his homeland and chronicles his culinary journey from Dublin to Washington DC, where he runs seven beloved and critically lauded restaurants. Featuring 130 delicious recipes—from Kerrygold Butter-Poached Lobster with Parsnips to Irish Stew, Shepherd's Pie, and Mam's Apple Pie—*My Irish Table* draws on Armstrong's Irish upbringing as well as his professional experience and French culinary training. In his hands, Irish food is comforting yet elegant, rustic yet skillful, and *My Irish Table* invites you into his kitchen to explore the vibrant traditions and rich culinary landscape of the Emerald Isle.

Neven Maguire, Ireland's most trusted chef and busy father of two, is here to show you how to give your child the best start in life with honest-to-goodness recipes and advice. Good nutrition is the most important investment you can make for your child's future, but starting out is always daunting for any parent. There are so many questions: when to wean, which foods to offer first, and which ones to avoid? In this brand new collection of recipes for babies and toddlers, Neven takes the worry away from introducing your baby to solid food for the first time and gives you plenty of inspiration to encourage your little one to develop a life-long love of delicious and nutritious eating. With helpful daily meal planners and 200 delicious and easy-to-follow recipes, this trusty guide will take you from your baby's first tastes, through all the stages of weaning, right up to family mealtimes and beyond. Recipes include purées, mashed foods, finger foods, lumpy foods, chopped foods, sharing family foods and even the occasional family-friendly treat! The book also includes advice on the organic debate, allergies, essential equipment and setting goals for your baby every step of the way. All baby and toddler recipes supported by the First 1000 Days and the Irish Nutrition and Dietetic Institute. *The Shamrock and Peach* is a unique book in many ways. It is a cookbook that explores the best of Ulster-Scots cuisine but is also the tale of an immigrant's journey, following in the footsteps of those Scots-Irish settlers who forged the trails of Appalachia years ago. It is a story of the many cultural overlaps that exist between the North of Ireland and the Deep South, celebrating those cultural expressions through the language of really good food. The first half of the book is set in the green fields of Ireland from where we cross the ocean to the American South to discover some wonderful food experiences that have their roots in the Emerald Isle. Filled with beautiful photographs of both regions, this cookbook will be a fun and interesting resource to browse through and use in your kitchen for years to come.

This beautiful book celebrates the outstanding cooking at MacNean Restaurant in

Blacklion, Co Cavan.

'These lovely boys always create incredibly tasty food.' Jamie Oliver David and Stephen Flynn put fun, deliciousness and friendship at the heart of their cooking. By showing that vegetarian food is endlessly varied, packed full of flavour and amazingly easy to prepare they want to spread the love for fruit and veg! The World of the Happy Pear is inspired by David and Stephen's family, friends and the international team at their legendary café. It includes over 100 mouth-watering and totally doable recipes - like Grilled Halloumi Burger with Sweet Chilli Ketchup and a Garlic Tahini Mayo ... Fennel, Ruby Grapefruit, Avocado and Blueberry Salad ... Chocolate and Salted Caramel Tart. There is advice on getting children to love the stuff that's good for them and top tips on the tasty vegetarian approach to everything from BBQs and burgers to ice cream and Pavlova. Become part of the world of the Happy Pear and discover a feast of healthy yummy food that will transform your eating! 'The poster boys for a healthy way of life!' Sunday Times 'Proper good food ... hearty, decent and delicious' Russell Brand 'A healthy eating phenomenon' Mail on Sunday 'These twins are on a roll' Time Out '[They] couldn't look healthier or happier ... poster boys for vegetarianism' The Times Set your holiday table with tradition and warmth. Ten award-winning chefs dismantle the stereotype of Irish cuisine being a boil, a fry, or soda bread. Highlighting fresh, local, and seasonal ingredients from provinces across the Emerald Isle, this beautiful, photo-illustrated collection offers inspirational Irish recipes. An Irish meal must nourish the soul as well as the body, teasing each of the senses. Home cooks are invited into each featured chef's restaurant and/ or home to experience recipes that utilize fresh fish, lamb, beef, pork, fruits, and vegetables, and of course, Ireland's renowned cheeses. Starred-studded contributors include Kevin Dundon (host of PBS's Kevin Dundon's Modern Irish Table), Darina Allen (founder of the Ballymaloe Cookery School), and Neven Maguire (celebrity chef and TV personality). Celebrating the new Irish food culture, this compilation emphasizes local resources, simple fare, and the highest standards, proving that Ireland is a modern food destination.

Can you really eat well on a tight budget? Yes, you can! As food blogger Jane Ashley shows, the key is to be a savvy shopper and to cook from scratch rather than rely on pre-prepared foods. And it's all much easier than you might think. This book offers delicious, quick recipes, together with simple instructions for everything from how to joint a chicken to making your own bread, pastry, sauces and dressings. Along with weekly menu plans and fully-costed shopping lists, you'll find money-saving tips, as well as dedicated menus for different diets, including vegetarian, vegan, low-carb and gluten-free. All of Jane's recipes can be easily adapted, whether you are cooking for one or have multiple mouths to feed. Home Economics will not only save you money, but will transform the way you cook...

Neven Maguire presents a radiant collection of recipes inspired by the food from our favourite travel destinations. From the al fresco trattorias of Italy to the street food of Vietnam, Food from the Sun will make your kitchen a place to enjoy that true holiday spirit all year round.

Influenced by their rugged surroundings, pristine indigenous ingredients and generations-old passion for communal dining, the leading voices in The Burren food scene share treasured three-course dinner-party menus they'd serve in their own homes.

Your child's first cookbook from Ireland's favorite and most trusted chef. Easy 4-step recipes to get them into the kitchen and learning skills for life!

Cookbook of the Year, Irish Book Awards 2018 Cookbook of the Year, Listowel Food Fair 2018

Irish Times Best Cookbooks 2018 Top Cookbooks 2018, Sunday Times Best Books of 2018, Sunday Independent Books of the Year 2018, Irish Independent 'The book exudes a love of food ... there are lots of good things to explore inside' Darina Allen, Irish Examiner In five years selling at farmers' markets and hosting dining events and pop-ups, James Kavanagh and William Murray's food business, Currabinny, has grown a huge fan-base. James and William celebrate traditional ingredients (butter, cream, sea-salt and the best of fresh and local produce), give them a modern twist, and always produce indulgent delicious dishes. The Currabinny Cookbook includes their favourite recipes. From breakfast ideas (Macroom Oatmeal with Saturn Peaches, Pomegranate & Raw Honey) to sumptuous suppers (Rustic Rye Galette with Leeks, Fennel and Goats Cheese; Slow Roasted Salmon with Blood Orange, Lemon, Fennel & Dill; Ham in Juniper & Apple Juice with Mustard Parsnip Mash and Buttered Cabbage) and sweet treats (Apple, Rosemary & Buttermilk Cake; Fresh Blueberry Pie with Lemon Curd Cream) this book is a one-stop bible of delicious, comforting and irresistible recipes. 'Has set the foodie world on fire ... it's easy to see why. Easy to make but jam-packed with flavour. We're obsessed' WellFest blog 'A handsome collection of recipes using traditional, seasonal ingredients, given a contemporary slant' Irish Times 'A lovely book of recipes' Sunday Times 'The book is a beauty to behold, packed with the best of Irish seasonal products in recipes given a novel and contemporary touch' Irish Examiner 'It's a blast to come across this sweet book of delicious home cooking' Cookbooks of 2018, John & Sally McKenna, McKennas' Guides 'Their enthusiasm and irreverence leaps from the pages just as much as their flair in the kitchen ... the book is beautiful with delicate illustrations and tempting photographs' Sunday Independent 'A delicious fusion of traditional and modern food' Irish Country Magazine 'The pair have a serious love for food ... accessible for cooks of all levels and the images are absolutely gorgeous' Food & Wine Magazine 'They've thought of everything when it comes to the cookbook, beautiful images [and] good food' Image Magazine 'The prettiest Irish cookbook this autumn' Irish Independent 'Brilliant recipes ... really lovely ... I'm definitely going to be making a lot of stuff out of it' Roisin Ingle, Irish Times 'Delicious dishes and gorgeous recipes' Stellar 'A gorgeous contemporary cookbook - full of traditional recipes with a twist' Irish Examiner 'A complete winner!' Her.ie 'The bookshelves are heaving with culinary content but one stood out from the crowd ... The Currabinny Cookbook' Irish Farmers Journal, books of the year

Kickstart your weight-loss and health goals with Trisha Lewis, the inspirational chef and Instagram slimming sensation.

Daniel Davey is the man who fuels many of Ireland's elite athletes. A performance nutritionist for Leinster Rugby and Dublin senior footballers, he has seen first-hand how consistently eating good food can lead to trophies, personal bests and incredible physiques. The good news is that it's not just in elite sport that you can raise your game through diet. Here, Daniel translates the science of nutrition into easy-to-follow information and simple, delicious recipes that will help you align your food choices with your nutrition and energy requirements. In this book, you can choose from lower carbohydrate, lower calorie recipes for rest and recovery days and higher carbohydrate, higher calorie recipes to energise and fuel your body on exercise days. Whether you want to reduce body fat, increase muscle mass or simply eat food that makes you feel healthy, energetic, strong and confident, the recipes and information in this cookbook will ensure you are primed to reach your personal best. 'Daniel opened my eyes to the importance of nutrition to my performance. My diet and work with Daniel were integral to my return from long-term injury. His passion for food and gaining an edge is infectious and it has driven us all to be better athletes.' Bernard Brogan, Dublin Senior Footballer 'Daniel not only gave me an insight into what was needed in terms of nutrition for performance but explained it simply and backed it up with incredible detail and science. By far the best performance nutritionist I've ever worked with!' Seán O'Brien, Irish International Rugby

Player 'I always looked for an edge when it came to my preparation for performance, and nutrition became a core element of this later in my career and this was mainly due to the support, education and guidance of Daniel Davey. Daniel has been key to helping me form the habits I need for peak performance.' Paul Flynn, Dublin Senior Footballer

Each recipe includes adaptations for allergies, intolerances, flavor and spice adjustments, and lifestyle choices.

The newest baby and toddler cookbook from America's Test Kitchen Kids, creators of the #1 New York Times Bestseller, *The Complete Cookbook for Young Chefs!* Being a new parent usually means an overload of information on how to keep your baby healthy and happy. But what information should we trust as parents? America's Test Kitchen, with their years of expertise and their tried-and-true testing methods, has opened their test kitchens for the first time ever to include the youngest of foodies: babies and toddlers! This baby food book is the perfect choice for parents looking to dive into the world of baby food recipes and cooking toddler food! From purees to smoothies to family meals that everyone can enjoy, this cookbook includes the very best (kitchen-tested!) recipes to get you through the early years. Whether you're looking for ways to introduce your child to solid foods or engage kids in the kitchen, this is the essential cookbook young families need.

100 new everyday family recipes you can rely on. Fast, healthy alternatives to takeaway.

'Ireland's answer to Delia and Nigella' Sunday Telegraph Stella magazine 'Our first lady of food' Irish Independent 'There's not much this gourmet grande dame doesn't know' Nigel Slater Nearly 30 years on from the original *Simply Delicious* book and TV series, Darina Allen brings together 100 of her timeless, tried and trusted recipes. Divided into: Soups & Starters - Winter Leek & Potato Soup, Smoked Trout with Cucumber Salad & Horseradish Sauce and Ballymaloe Chicken Liver Pate Meat - Ballymaloe Irish Stew, Dingle Pie and Steak with Bearnaise Sauce & Chips Poultry - Farmhouse Chicken and Roast Duck with Apple Sauce & Cabbage Fish - Ballycotton Fish Pie, Three-minute Fish and Cod with Leeks & Buttered Crumbs Vegetarian - Macaroni Cheese, Mushroom Risotto and Potato, Carrot & Cauliflower Curry Salads - Roast Red Pepper, Lentil & Goat's Cheese Salad, A Warm Winter Salad with Duck Liver's & Hazelnut Oil Dressing and Red & Yellow Tomato Salad with Mint or Basil Puddings - Ballymaloe Vanilla Ice Cream, Country Rhubarb Cake, Caramel Mousse with Praline

Neven Maguire's down-to-earth approach demystifies what it means to eat healthily. In this fantastic new collection, you will find a fresh approach to food and cooking and discover a way of eating that's not only delicious, but also good for you.

Award-winning chef and restaurateur Neven Maguire shows everyday cooks how to achieve kitchen success with his indispensable culinary guide and cookbook. In *The Nation's Favourite Food* Neven Maguire has assembled his top 100 recipes. These are Neven's all-stars - the foolproof, tried and tested definitive versions of the dishes Ireland makes every day of the week.

Whether you have to cut gluten out of your diet or just feel better when you do, rediscover the joy of cooking with over 120 tasty, feel-good recipes that everyone

will enjoy. When chef Gearóid Lynch was diagnosed with coeliac disease, the pleasure of cooking was briefly taken from him. Refusing to let the diagnosis limit his enjoyment of food, he created a variety of delicious, gluten-free adaptations of everyday dishes, which he shares in this book. As well as tempting breakfasts, lunches, dinners and desserts, such as buttermilk scones, camembert quiche, bacon and cabbage terrine and apple and pecan crumble, there's a section on store-cupboard staples and basics, including gluten-free bread, pizza and pasta. With the help of My Gluten-Free Kitchen and a few small adjustments, those with coeliac disease will no longer miss out on their favourite meals.

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