

## Cook With Jamie Oliver

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### Baking Chez Moi

The book will contain 12 delicious recipes you can cook for your friends:  
Any-way-you-like cookies  
Tea-party cupcakes  
My nan's lemon drizzle cake  
Salad from capri  
Sausage carbonara  
My old Man's Superb Chicken  
Cottage pie  
Tasty fish bake  
Chicken Korma  
Banana and blueberry French toast  
Easy Peasy Ginger beer  
Granola with berry compote

### The 5-Ingredient Fresh and Easy Cookbook

7 Ways to reinvent your favorite ingredients with more than 120 new, exciting and tasty recipes  
Naked Chef television personality Jamie Oliver has looked at the top ingredients we buy week in, week out. We're talking about those meal staples we pick up without thinking - chicken breasts, salmon fillets, ground beef, eggs, potatoes, broccoli, mushrooms, to name but a few. We're all busy, but that shouldn't stop us from having a tasty, nutritious meal after a long day at work or looking after the kids. So, rather than trying to change what we buy, Jamie wants to give everyone new inspiration for their favorite supermarket ingredients. Jamie will share 7 achievable, exciting and tasty ways to cook 18 of our favorite ingredients, and each recipe will include no more than 8 ingredients. Across the book, at least 70% of the recipes will be everyday options from both an ease and nutritional point of view, meaning you're covered for every day of the week. With everything from fakeaways and traybakes to family and freezer favorites, you'll find bags of inspiration to help you mix things up in the kitchen. Step up, 7 Ways, the most reader-focused cookbook Jamie has ever written.

### Jamie Cooks Italy

Jamie has chosen his favourite subjects for this Food Tube series; Kerryann's Family Cookbook recipes fulfil Jamie's high food standards of quality, flavour and fun. Kerryann takes you from snacks to evening meals with advice for getting kids more involved in cooking and eating different foods. With plenty of tips to get the most out of fresh, simple ingredients, Kerryann's recipes show that it's more than possible to eat delicious food on a budget. Simple twists on meat, fish and veg classics include: Homemade fish fingers and minty smashed peas; Potato, chickpea

and cauliflower curry and Majestical mac 'n' cheese.

## **The Cake Book**

Jamie's Kitchen guides you through tried and tested methods for classic food that's full of flavour. This is the ultimate guide for people who love great food and want to cook. It's packed with clear, no-nonsense advice and inspiration, as well as over 100 brand new recipes from the cookery course and the restaurant. Jamie's Kitchen walks you through techniques like poaching, braising and pot-roasting and gives you the skill you'll need to create beautiful, feel-good food. From delicate Citrus Seared Tuna with Crispy Noodles, Herbs and Chilli to succulent Barolo poached Fillet Steak with Celeriac Mash, there are dishes for every occasion. Jamie's approach is honest and easy - this is not a heavy duty 'cook like a professional' book, weighed down with facts, figures and techniques. Jamie guides you through different cooking methods - from poaching and boiling, to char-grilling and pot-roasting. Jamie Oliver encourages you to have confidence, a sense of independence, a laugh and - importantly - to be the boss in your own kitchen. 'Jamie should be given the Victoria Cross' The Times 'Jamie offers lots of his chunky, hunky dishes for feeding the hungry, and lathers the whole lot with ladlefuls of encouragement' Daily Telegraph

## **5 Ingredients - Quick & Easy Food**

Jamie's 15 Minute Meals is a classic cookbook meant to arm readers with the skills to create great meals quickly. In Jamie's trademark style, the recipes are methodical, clever and fun - drawing on inspiration from all over the world; embracing the tastes that we all love; playing on classic chicken, steak and pasta dishes; looking at Asian-inspired street food and brilliant Moroccan flavours; putting together great salads and so much more. These are some of the quickest and easiest meals Jamie's ever done.

## **Cook with Jamie**

Simple, modern family favourites. At this stage in Jamie's life, so much had happened, fast. Now a family man with a social conscience, learnt through opening his restaurant Fifteen, Jamie was working on his School Dinners project. This book is packed with a huge array of recipes, from very humble classics to exciting new flavours. \_\_\_\_\_ Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie's first five cookbooks as beautiful Hardback Anniversary Editions. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie's Kitchen Jamie's Dinners \_\_\_\_\_ 'The Jamie Effect is being felt not just in schools but in households all over Britain. We must rejoice in the national treasure he is' Vanessa Feltz, Daily Express 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith

## **The Return of the Naked Chef**

Jemma Wilson from Crumbs & Doilies is the cupcake queen of Food Tube. Featuring four chapters of beautiful seasonal recipes, plus the need-to-know basics, this book

has all the essentials for amazing baking all year round. To watch Cupcake Jemma in action, check out her videos as well as loads more recipes, tips and techniques from the Food Tube family at: [youtube.com/jamieoliver](https://youtube.com/jamieoliver).

## Jamie's Friday Night Feast

If you love Jamie Cooks Italy, you'll love his pasta book too . . . Jamie Oliver's Food Tube presents The Pasta Book, jam-packed with simple, seasonal recipes, plus all the need-to-know basics from Jamie's own Italian mentor, chef Gennaro Contaldo. 'Enjoy this pocket-sized cookbook, full of incredible, achievable pasta recipes, from the very basics to kick-ass dishes for any night of the week. Buon appetite!' - Jamie Oliver Whatever your ability in the kitchen, pasta is often a staple mid-week supper. This book will help to re-vamp your repertoire. It's full of delicious, simple, seasonal recipes such as: - Wild Rocket & Pecorino Orecchiette - Summer Vegetable Cappellacci - Autumnal Wild Mushroom Tagliatelle - Wintery Game Ragu - Gennaro's take on classic favourites such as Carbonara and Bolognese. If you really want to be adventurous, there is always the option to learn about making pasta from scratch, but the recipes are equally tasty with dried pasta.

## Jamie's Dinners

Jamie's first book - the one that started it all. The Naked Chef was born out of the idea to strip down restaurant techniques to their bare essentials and create cool dishes for everyone to cook at home, and get boys back in the kitchen! It's all about having a laugh with fun, delicious food from a young person's perspective. \_\_\_\_\_ 'Simply brilliant cooking, and Jamie's recipes are a joy' Nigel Slater 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith

## The Naked Chef

Escape to Italy with Jamie's new cookbook . . . Jamie returns to cooking the food he loves the most, getting right to heart of the Italian kitchen in his ultimate go-to Italian cookbook. He shows you that truly authentic Italian cooking is simple, beautiful and achievable. 'An irresistible collection of classic Italian recipes, trusty old favourites like carbonara and ragu sitting alongside more inventive dishes including baked tiella rice with mussels or turbot al forno. An essential purchase for any fan of Italian cuisine' Daily Express Find all of the recipes from Jamie's Channel 4 hit-series Jamie Cooks Italy, and many more inside this book. \_\_\_\_\_ This wonderful, best-ever collection of recipes, delivers on big flavours and comfort; a celebration of truly great Italian food you'll want to cook for yourself, your friends and your family. Featuring warming winter recipes including . . . · MUSHROOM BREAD SOUP, a thick, comforting soup with oregano, stinging nettles, porcini and chilli flakes. This dish is one guaranteed to make you smile. · POT ROAST CAULIFLOWER with sweet onions, anchovies, olives and white wine. This spectacular dish lets a big, juicy cauliflower take centre-stage. · WHOLE ROASTED SEA BASS served with fennel, olive and sweet orange salad, full of fragrant and fresh flavour. · WINTER SALAD with sweet roasted onions, garlic, crushed hazelnuts and Barolo dressing, perfect for colder weather. \_\_\_\_\_ Featuring 140 recipes in Jamie's fuss-free and easy-to-follow style, the book has chapters on

Antipasti, Salads, Soups, Pasta, Rice & Dumplings, Meat, Fish, Sides, Bread & Pastry, Dessert and all of the Italian basics you'll ever need to know. Jamie fell in love with Italian food 25 years ago. Now he's sharing his ultimate recipes, a mixture of fast and slow cooking, famous classics with a Jamie twist, simple everyday dishes and more indulgent labour-of-love choices for weekends and parties. VIVA L'ITALIA! 'A triumphant return to Jamie's Mediterranean comfort zone' The Pool Don't wait, buy Jamie Cooks Italy now, and be the first to try food that will transport you straight to the landscapes of Italy. \*SHORTLISTED FOR A NATIONAL BOOK AWARD\*

## **The Hairy Dieters Go Veggie**

Jamie Oliver's Christmas Cookbook is packed with all the classics you need for the big day and beyond, as well as loads of delicious recipes for edible gifts, party food, and new ways to love those leftovers. It's everything you need for the best Christmas ever. Inside you'll find all the classics as well as tasty alternatives, including: salmon pate, apple and squash soup; roast turkey, goose and venison; nut roast and baked squash; best roasties, baked mash, parsnips, glazed carrots, four ways to do sprouts; gravies and cranberry sauce, meat and vegetarian stuffings; turkey risotto; Christmas trifles, pavlova; chocolate logs, Christmas cake, mince pies, gingerbread, baked camembert, smoked salmon bilinis, hot buttered rum and many, many more delicious recipes. "I've got all the bases covered with everything you need for the big day and any feasting meals over the festive period, as well as party fare, edible gifts, teatime treats, cocktails, and of course, exciting ways to embrace and celebrate those leftovers. You'll also find all the deeply important technical info you need, such as cooking charts, and wherever possible, I've designed the recipes to be cooked at the same oven temperature, so you can be efficient with time and oven space, and it'll be super-easy for you to mix and match the different elements and build your own perfect Christmas meal. I haven't held back. This book is the greatest hits, all wrapped up in one Christmas parcel, and I hope you have fun looking through, picking your recipes, and building your own plan." ~ Jamie Oliver

## **Indian Recipes**

A "culinary guru" and author of the award-winning *Around My French Table* and *Baking: From My Home to Yours* returns with an exciting collection of simple desserts from French home cooks and chefs. With her groundbreaking bestseller *Around My French Table*, Dorie Greenspan changed the way we view French food. Now, in *Baking Chez Moi*, she explores the fascinating world of French desserts, bringing together a charmingly uncomplicated mix of contemporary recipes, including original creations based on traditional and regional specialties, and drawing on seasonal ingredients, market visits, and her travels throughout the country. Like the surprisingly easy chocolate loaf cake speckled with cubes of dark chocolate that have been melted, salted, and frozen, which she adapted from a French chef's recipe, or the boozy, slow-roasted pineapple, a five-ingredient cinch that she got from her hairdresser, these recipes show the French knack for elegant simplicity. In fact, many are so radically easy that they defy our preconceptions: crackle-topped cream puffs, which are all the rage in Paris; custardy apple squares from Normandy; and an unbaked confection of corn flakes, dried cherries,

almonds, and coconut that nearly every French woman knows. Whether it's classic lemon-glazed madeleines, a silky caramel tart, or "Les Whoopie Pies," Dorie puts her own creative spin on each dish, guiding us with the friendly, reassuring directions that have won her legions of ardent fans.

## **The River Cottage Meat Book**

The bestselling, big-hearted and down-to-earth chefs, The Hairy Bikers, return with 80 delicious vegetarian recipes to make losing weight and eating less meat even easier. In their multi-million selling HAIRY DIETERS series, the Hairy Bikers proved that you can eat your favourite foods and still lose weight. Jam-packed full of delicious, low-cal versions of traditional classics and family favourites, they have taken the deprivation out of dieting and helped millions shift the pounds. Following on from THE HAIRY DIETERS, THE HAIRY DIETERS EAT FOR LIFE, THE HAIRY DIETERS GOOD EATING and THE HAIRY DIETERS: FAST FOOD, THE HAIRY DIETERS GO VEGGIE, shows that going vegetarian can be just as easy as going low-cal. Whether you want to cut out meat entirely, cut down, or just incorporate some more meat-free dishes into your diet, the book is full of simple and easy-to-follow recipes for tasty veggie meals and snacks, from Lancashire Hot Pot to Veggie Sausages. Si King and Dave Myers, aka the Hairy Bikers, have been entertaining and feeding Britain with their unique blend of delicious recipes, cheeky humour and motorbike enthusiasm for years now. The Hairy Dieters books have sold over 3 million copies in the UK, and their fifth book is set to make healthy eating even easier. Si King and Dave Myers are the nation's favourite food heroes. The stars of numerous TV cookery series, they represent all that is good-hearted and loved about food.

## **Jamie's Red Nose Recipes**

Jamie's most straightforward cookbook yet . . . It's perfect for quick and easy meals for every day of the week. Even the busiest of us will be able to master dishes to bring the house down! Jamie's CHANNEL 4 series Quick and Easy Food is BACK on Monday nights at 8pm, find all the recipes . . . and more inside. \_\_\_\_\_ 'Our favourite new recipe book . . . Simple suppers from the nation's favourite chef' Sainsbury's Magazine \_\_\_\_\_ With just FIVE ingredients that have maximum flavour and minimum fuss, you'll be cooking exciting food that's ready in less than 30 minutes . . . · ITALIAN SEARED BEEF. Thinly sliced strips of rump steak: golden and blushing in the middle, with pesto, spicy rocket, pine nuts and creamy layers of Parmesan. · AUBERGINE PENNE ARRABBIATA. A beautiful, super spicy Italian dish that's perfect for midweek. Aubergine quarters cooked in red chilli, garlic and tomatoes over penne pasta. · AMAZING DRESSED BEETS. A delightful summer salad: colourful beetroots, sweet slices of clementine, fresh tarragon and walnuts and creamy goats cheese. · SPEEDY SPICED PRAWN SOUP. A weekday treat, made at home in just 20 minutes. Creamy coconut milk and korma paste with basmati rice, spring onions and delicious prawns. \_\_\_\_\_ 'This is Oliver's best book in years' The Sunday Times 'Jamie Oliver returns with the second series, focussing on easy family-centric cooking . . . he's stripped back to basics and all the better for it.' The Sunday Telegraph

## **Jamie Oliver's Great Britain**

### **Jamie Oliver's Christmas Cookbook**

Freshen up your family favourites and expand your recipe repertoire to make your weekly menu something to shout about Sneak in extra veg with Squash Mac 'N' Cheese and enjoy a no-arguments family dinner with Chicken Fajitas, Smoky Dressed Aubergines & Peppers. When you need a no-fuss meal on the table fast try Chicken Goujons or Pasta Pesto, or get ahead with freezer-friendly Jumbo Fish Fingers or Proper Chicken Nuggets. Use ingredients you know the family already love in new, exciting ways, with Sweet Potato Fish Cakes or Chocolate Porridge. Every recipe is tried and tested, has clear and easy-to-understand nutritional information on the page, including the number of veg and fruit portions in each dish, plus there's a bumper back-section packed with valuable advice on everything from cooking with kids and tackling fussy eaters, to good gut health, the importance of fibre, budgeting and of course, getting more of the good stuff into your family's diet. If you're looking for fresh ideas and an easy way to make healthy eating a part of everyday family life, Jamie's Super Food Family Classics is the book for you. 'Brilliant recipes' Mail on Sunday 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

### **The Office**

Through 150 decadent and smart recipes, the Food Network icon explores how the relationships with her family have shaped her as a chef and home cook. "This book is who I am now--it is a road map to who I am as a cook, parent, and daughter. These recipes are the evolution of me." For Alex Guarnaschelli, cooking has never been just about getting dinner on the table. With a legendary cookbook-editor mother (Maria Guarnaschelli) and a food-obsessed father, the Food Network icon and Iron Chef has always been immersed in the culinary world. Now with a daughter of her own, food and cooking mean even more to her. In *Cook with Me*, Alex charms readers with 150 honed, smart recipes complimented by insightful and heartfelt reflections. She shares dishes she grew up with, like her mom's classic roasted chicken with barbecue sauce, the Baked Ziti that she wishes she grew up with (she had to experience it first in a restaurant--her mom refused to make it!), her dad's steamed pork and rice dumplings, as well as the recipe for broccoli that encouraged her daughter to embrace and devour this divisive vegetable. You'll find two ways to make spaghetti and meatballs--Godfather-style and Goodfellas-style--as well as luscious desserts like a Blueberry Crumble inspired by the version her mom made during blueberry season every summer. Alex's passion for food and heritage sparkles in this deliciously poignant tribute to the food that defines a family.

### **Cook with Me**

Jamie Oliver got the message loud and clear: as people come under pressure financially in this increasingly expensive world, they want help to cook tasty, nutritious food on a budget--and so *Save with Jamie* was born. In his exciting and

convincing way, Jamie helps you make better choices, and shows you how to buy economically and efficiently, get the most out of your ingredients, save time and prevent food waste. And there's no compromise—Save with Jamie is all about big flavours, comfort food that makes you happy, and colourful, optimistic dishes. As well as that, every single recipe in the book is cheaper per portion than your average takeout. Your biggest luxury is knowledge, whether times are hard or not, so get kitchen smart and get your family eating very, very well.

## **Everyday Super Food**

AN INSTANT NEW YORK TIMES BESTSELLER The untold stories behind *The Office*, one of the most iconic television shows of the twenty-first century, told by its creators, writers, and actors When did you last hang out with Jim, Pam, Dwight, Michael, and the rest of Dunder Mifflin? It might have been back in 2013, when the series finale aired . . . or it might have been last night, when you watched three episodes in a row. But either way, long after the show first aired, it's more popular than ever, and fans have only one problem—what to watch, or read, next. Fortunately, Rolling Stone writer Andy Greene has that answer. In his brand-new oral history, *The Office: The Untold Story of the Greatest Sitcom of the 2000s*, Greene will take readers behind the scenes of their favorite moments and characters. Greene gives us the true inside story behind the entire show, from its origins on the BBC through its impressive nine-season run in America, with in-depth research and exclusive interviews. Fans will get the inside scoop on key episodes from "The Dundies" to "Threat Level Midnight" and "Goodbye, Michael," including behind-the-scenes details like the battle to keep it on the air when NBC wanted to pull the plug after just six episodes and the failed attempt to bring in James Gandolfini as the new boss after Steve Carell left, spotlighting the incredible, genre-redefining show created by the family-like team, who together took a quirky British import with dicey prospects and turned it into a primetime giant with true historical and cultural significance. Hilarious, heartwarming, and revelatory, *The Office* gives fans and pop culture buffs a front-row seat to the phenomenal sequence of events that launched *The Office* into wild popularity, changing the face of television and how we all see our office lives for decades to come.

## **Jamie's Food Tube: The Pasta Book**

Cooking good food from scratch is a skill that can save you money, keep you healthy, and make you and your family and friends happy. What I've tried to do in this book is pick a whole load of meals that we all love to eat and break them down to make them as simple as possible. There are plenty of clear instructions and step-by-step pictures, so whether you're an accomplished cook or a complete beginner, you'll be able to enjoy cooking and achieve great results in the kitchen. This book is inspired by all the people I've met who thought they could never and would never learn how to cook. I believe that good home cooking is one of the most essential, fundamental skills that every single person on this planet should have in order to look after themselves, their families, and their friends. This food revolution is all about people learning how to make a recipe, then teaching that recipe to their friends and family . . . if enough people do this, pretty soon everyone will be cooking. So cook something today, then PASS IT ON!

## **Jamie's America**

Get your complete meals from kitchen to table in no time at all, in the bestselling Jamie's 30-Minute Meals Make your kitchen work for you . . . Jamie Oliver will teach you how to make good food super fast! Jamie proves that, by mastering a few tricks and being organized and focused in the kitchen, it is absolutely possible, and easy, to get a complete meal on the table in the same amount of time you'd normally spend making one dish! The 50 brand-new meal ideas in this book are exciting, varied and seasonal. They include main course recipes with side dishes as well as puddings and drinks, and are all meals you'll be proud to serve your family and friends. Set meals include melt-in-the-mouth Spring Lamb with Veg and a deep Chianti Gravy followed by Chocolate Fondue and a Mushroom Risotto with Spinach Salad and moreish Lemon and Raspberry Cheesecake. Last minute lunch plans? No problem. Jamie's 30-Minute Meals not only includes stunning three course meals, but also light lunches like tender Duck Salad followed by creamy Rice Pudding and Stewed Fruit. Jamie offers a tasty dish for every occasion and has written the recipes in a way that will help you make the most of every single minute in the kitchen. This book is as practical as it is beautiful, showing that with a bit of preparation, the right equipment and some organization, hearty, delicious, quick meals are less than half an hour away. With the help of Jamie Oliver and Jamie's 30-Minute Meals, you'll be amazed by what you're able to achieve. 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith

## **Jamie's Great Britain**

### **Jamie at Home**

Having grown up in his parents' gastropub, Jamie Oliver has always had a special place in his heart for British cooking. And in recent years there's been an exciting revolution in the British food world in general. English chefs, producers, and artisans are retracing old recipes, rediscovering quality ingredients, and focusing on simplicity and quality. Jamie celebrates the best of the old and new (including classic British immigrant food) in his first cookbook focused on England. Here are over 130 great, easy-to-prepare recipes, ranging from salads—Heavenly Salmon and Epic Roast Chicken; to puddings—Rhubarb and Rice Pudding and Citrus Cheesecake Pots; to Sunday lunch—Guinness Lamb Shanks and Roast Quail Skewers; and, of course, the crumbliest scones. America has already fallen for the new British gastropub cooking, with popular restaurants by chefs such as April Bloomfield of The Spotted Pig and the John Dory. Now Jamie shows how to make the same delicious food at home. This is definitely not your grandmother's mushy peas!

### **15 Minute Meals**

Jamie Oliver will teach you to cook from scratch in the Ministry of Food. Sixty years ago food was in short supply and malnutrition rates were high. The

### **My Berlin Kitchen**

More proper food you'll love to cook. Filled with all the techniques and tips you'll need to become a pro in the kitchen, *The Return of the Naked Chef* contains a whole range of new and exciting recipes, delivered with boundless enthusiasm. Still in shock that the public had gone so crazy for his first book, Jamie pulled out all the stops to deliver more brilliant cooking and recipe that have become firm family favourites, although supermarket shopping would never be the same again . . . \_\_\_\_\_ 'There's a joyously clear, no-nonsense desire here to create simple but delicious food' Heat

## **Jamie's Kitchen**

The creator of "The Wednesday Chef" blog discusses her youth spent shifting between her father's home in Boston and her Italian mother's home in Berlin and her decision to pursue a culinary vocation in Germany.

## **Jamie's Ministry of Food**

Bring home all the flavors and excitement of game day thanks to a lifetime of tailgating wisdom from James Beard Award winner and Top Chef Masters contestant John Currence. John Currence is one of the most celebrated and beloved chefs in America, but he's also a tailgating fanatic. For years he has prepared fans to go into battle before football games on his home turf in Oxford, Mississippi, supplying them with dishes that go way beyond the expected burgers and hot dogs. In *Tailgreat* he makes his case that tailgating food can be so much more than sad store-bought dips and chips, as we celebrate the spirit of coming together with friends and family to support a common cause: our team. The dishes are flavor-packed hits like Korean BBQ Wings, Grilled Corn Guacamole, Sweet Mustard Pulled Pork, and NOLA Roast Beef Po'Boy Bites. With these recipes you will surely lead your team, or at least your next meal, to victory.

## **Ultimate Veg**

Hugh Fearnley-Whittingstall covers the practical basics of cooking with meat - everything you'll need to know about choosing the best raw materials and understanding the different cuts - before offering recipes for 150 classic dishes.

## **Jamie's Italy**

This book is completely devoted to what you, the public, are asking for - super quick, tasty, nutritious food that you can eat everyday of the week. Creating these recipes has been a whole new experience for me, and I've made sure they're methodical, clever, sociable, fun, with beautiful food that will slap you round the face with big flavour! I'll probably never write a book like this again, but I can assure you, this is a classic book that will arm you with the skills to create wonderful meals, shockingly fast. I've taken inspiration from all over the world, embracing all the flavours that we all love, playing on classic chicken, steak and pasta dishes, looking at Asian-inspired street food and brilliant Moroccan flavours, bigging up mega salads and so much more. I'm basically trying to represent all the types of food that you, out there, are buying into. And these are some of the

quickest and easiest meals I've ever done. These recipes have been tested and tested to ensure that this book is a reliable companion for you, and hopefully your family too when you pass it down. I think you're going to really love it - I'm so proud of it. It's far and away the most balanced and exciting everyday cookbook I've seen - and if you liked 30-Minute Meals, this will knock your socks off.

## **Jamie's Food Revolution**

This edition has been adapted for the US market. From simple suppers and family favorites, to weekend dishes for sharing with friends, this book is packed full of phenomenal food - pure and simple. Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavor combinations, this book ticks all the boxes. Super-tasty, brilliantly simple, but inventive veg dishes include: · AMAZING VEGGIE CHILI, comforting black rice, zingy crunchy salsa and chili-rippled yogurt · GREENS MAC 'N' CHEESE with leek, broccoli & spinach and a toasted almond topping · VEGGIE PAD THAI, crispy fried eggs, special tamarind & tofu sauce and peanut sprinkle · SUPER SPINACH PANCAKES with avocado, tomato and cottage cheese · SUMMER TAGLIATELLE, basil & almond pesto, broken potatoes and delicate green veg With chapters on Soups & Sandwiches, Brunch, Pies & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Sharing simple tips and tricks that will excite the taste buds, this book will give you the confidence to up your vegetable intake and widen your recipe repertoire, safe in the knowledge that it'll taste utterly delicious. It will also leave you feeling full, satisfied and happy - and not missing meat from your plate. "It's all about celebrating really good, tasty food that just happens to be meat-free." Jamie Oliver

## **Happy Days with the Naked Chef**

This book is really special to me. It has been a long time coming, but sometimes it takes a few decades of looking at other countries to realise how wonderful your own really is. I grew up in one of the first true British 'gastropubs', which my Mum and Dad still run today. For me, the heart and soul of real British cooking is food that makes you happy and puts a smile on your face. And that's what I want to share with you: the real essence of British food, done properly. Over the years, British food culture has embraced loads of different flavours and influences from all the people who have settled here and made Great Britain their home. I hope the food in this book reflects the open-mindedness of our culture as well as the beauty of Great Britain. There are over 100 of my favourite recipes here: some are indisputable classics, some are my versions of the classics, some should be classics but just haven't been made famous yet and others I've made up by picking from the great bounty of British produce. Writing this book has been a real labour of love and wherever you're from, if you love food, I think it will offer you a little taste of happiness.

## **The Family Cookbook**

This cookbook will celebrate the vibrant food of six very different countries. Each

chapter will focus on a different city or region: Marrakech, Athens, Venice, Andalucia, Stockholm and the Ardeche region of France. The food in each chapter will be a mixture of classic dishes and new recipes inspired by the things Jamie learns on his travels. Beautiful reportage photography of the faces, places and ingredients will accompany each chapter. Jamie says: 'The food I've embraced on each trip is a mixture of what you could call the clichéd star dishes - the tagines of Morocco, the flamboyant paella of Spain and the zingy fresh flavours of a classic Greek salad - and the recipes that I've been inspired to make after walking through the markets and soaking up the vibes of each place. What you'll find in this book is fun, optimistic, escapist food you can actually cook and enjoy in your own home.'

## **Jamie's 30-Minute Meals**

Cook up an epic feast for friends and family with Jamie Oliver's new cookbook. Packed with show-stopping dishes for the weekend and special occasions, this is the ultimate in indulgent food. Learn and master the dishes made in the famous café on Southend pier by Jamie and his star-studded guests. From Party-time Mexican tacos with zingy salsa and sticky BBQ British ribs, to Steak & Stilton pie and the Ultimate veggie lasagne made with smoky aubergine, we're talking about big-hitting, crowd-pleasing recipes that everyone will love. Peppered with beautiful photography of the pier and café, bringing that wonderful sense of seaside nostalgia, this is certainly a visual as well as a culinary feast. It's all about sharing and celebrating the joy of good food. Treat yourself and your loved ones to this incredible selection of full-on weekend feasts from Jamie.

## **Jamie Does--**

Jamie's Everyday Super Food makes eating well delicious, easy and fun. No matter how busy you are, you'll find that healthy eating the Jamie way is both simple and achievable, making it super easy to choose exactly the kind of meals that suit you. The book is divided into breakfasts (up to 400 calories), lunches (up to 600 calories) and dinners (up to 600 calories), and every tasty meal is nutritionally balanced so that any combination over the day will bring you in under your recommended daily allowance of calories (2000 women/2,500 men), allowing you to enjoy snacks and drinks on the side. You can eat Smoothie Pancakes with Berries, Banana, Yoghurt and Nuts for breakfast, Tasty Fish Tacos with Game-Changing Kiwi, Lime and Chilli Salsa for lunch and Griddled Steak and Peppers with Herby-Jewelled Tabbouleh Rice for dinner, and still be healthy! Whether you dip in and out of it, eat from the book Monday to Friday or use it faithfully every day for a month, it's totally up to you. In Everyday Super Food, Jamie's done all the hard work for you - all you need to do is choose a delicious recipe, cook it up and, most importantly, enjoy it. Every meal in this book is a good choice and will bring you a step closer to a healthier, happier you. 'Packed with vitamins, bursting with flavour: irresistible new recipes from Jamie Oliver' Sunday Times 'The healthy recipes that helped Jamie lose two stone' Sunday Times 'Our failsafe foodie of choice' Sunday Times 'Jamie Oliver is great - I'd put him in charge of the country' Guardian

## **Jamie's 15 Minute Meals**

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

## **Tailgreat**

With this companion book to his new Food Network show, the irrepressible, much-loved chef returns with a new collection of more than 100 fresh, healthy recipes as well as advice on growing vegetables. [Hyperion](#)

## **7 Ways**

My guide to making you a better cook. I can't tell you how long I've dreamed about writing this book. It's the biggest book I've ever done, and I've really tried to make it a timeless, modern-day classic. Whether you're a student, a young couple, an established cook, or a novice, I'll take you through a whole load of simple and accessible recipes that will blow the socks off your family and any guests you might have round for dinner. There's information on the equipment that I think you should have in your kitchen, advice on how to recognize and cook loads of different cuts of meat, as well as on how to get the best value and quality when you're out shopping. With all of us consuming more processed food than ever, it's a sad fact that most people just aren't confident enough to cook anymore. With this in mind, now is the time for you to get stuck in and reclaim your fantastic cooking heritage! You know what . . . if you're going to eat three times a day for the rest of your life, you might as well learn to cook properly and enjoy it! So roll up your sleeves and let me help you. P.S.: By the way, you should feel good about buying this book because every single penny I make from it will go toward training and inspiring young kids from tough backgrounds all over the world to have a career in food through the Fifteen Foundation. So on behalf of them, thank you.

## **Jamie's Comfort Food**

Simplify your life and your family's meals with easy, 5-ingredient recipes If a busy

schedule has been standing between you and eating the healthy meals you and your family deserve, consider a simpler alternative. The 5-Ingredient Fresh and Easy Cookbook is a straightforward, convenient, and organized method that proves you don't need a ton of ingredients to make a great meal--all you need is 5. To all of you overworked professionals, jugglers of children, and commuters, this easy cookbook is filled with 90+ simple recipes that don't skimp on flavor, nutrition, or freshness. If you often find yourself scrambling at dinnertime, The 5-Ingredient Fresh and Easy Cookbook should be your go-to reference. Inside The 5-Ingredient Fresh and Easy Cookbook, you'll find: Hone your workspace--With a little help optimizing your kitchen, this easy cookbook will make sure you have the necessary tools and cooking area. Reinvent your meals--In addition to one-pot recipes, easy classics, no-cooks, and pre-prepped, there are dishes in this easy cookbook specifically designed for turning leftovers into new, tasty treats. Stock your shelves--From your freezer to your cabinets, this easy cookbook will keep all of the essentials you need an arm's length away. The 5-Ingredient Fresh and Easy Cookbook is the perfect way to create efficiency in the kitchen and grocery store while still producing nutritious, interesting meals. Recipes include: Fig Ricotta Toast, Shepherd's Pie, Veggie Frittata, Black Bean Sweet Potato Chili, and Cuban Mojo Pork Chops & Orange Rice

## **Super Food Family Classics**

Cook simple recipes for classic, wholesome food that's packed with flavour in Happy Days with the Naked Chef Jamie is one of Britain's best-loved chefs who has made cooking interesting and accessible, not only for a new generation but for all those who love good food. He believes in getting the most out of ingredients and making tasty, easy, sociable food with the minimum of fuss. Happy Days is filled with fantastic recipes for different occasions. By keeping it simple, it is perfect for those who want to give it a go in the kitchen. Happy Days with Naked Chef contains loads of classic, easy recipes like fluffy pancakes USA style, Jamie Oliver's ultra-simple pukka pineapple with bashed-up mint sugar, and his old man's superb chicken. Genius. 'There is only one Jamie Oliver. Great to watch. Great to cook' Delia Smith 'Great, fabulous. Just enjoy yourself, get stuck in, happy days' Spectator

## **Save With Jamie**

Bestselling author Jamie Oliver finally devotes an entire book to America's favorite cuisine -- Italian! Italy and its wonderful flavors have always had a major influence on Jamie Oliver's food and cooking. In Jamie's Italy, he travels this famously gastronomic country paying homage to the classic dishes of each region and searching for new ideas to bring home. The result is a sensational collection of Italian recipes, old and new, that will ensure that Italy's influence reaches us all. Italy has inspired Jamie Oliver throughout his career. His ambition has always been to travel across the country on a quest to capture the very essence of Italian cooking -- and to produce the best and simplest Italian cookbook for everybody anywhere to enjoy. Jamie's Italy is the result of that journey -- and it's a land of plenty. As well as providing more than 120 brand-new recipes for everything from risotto to roasts and spaghetti to stews, structured as traditional trattoria menus, Jamie takes you all over Italy to cook with and learn from the real masters of Italian

cuisine: the locals. Far from the standard "lemons and olives" version of Italian cooking, Jamie's Italy is a cookbook by the people for the people. From Sicily to Tuscany, it's about the local fishermen, family bakers, and, of course, the "Mamas," sharing their recipes and the tips that have gone into their cooking for generations. But it's not only mouthwatering food that Jamie brings back home: it's also the spirit that makes cooking and eating absolutely central to family life, whichever part of Italy you're in. Bursting with the warmth and hospitality of real family life, this is both a superbly accessible cookbook and a unique travelogue and diary, in which you'll find the authentic flavor of Italy and the people who live there. If you love quality food prepared with genuine passion -- you'll never want to leave Jamie's Italy.

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