

# Mollie Katzen Favorite Vegetable Recipe

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**The Occasional Vegetarian** - Karen Lee 1998-10-01

Gathers healthful recipes for appetizers, soups, salads, pasta, beans, grains, vegetable main dishes, and desserts

**Sundays at Moosewood Restaurant** - Moosewood Collective 2013-10-29

Since its opening in 1973, Moosewood Restaurant in Ithaca, New York, has been synonymous with creative cuisine with a healthful, vegetarian emphasis. Each Sunday at Moosewood Restaurant, diners experience a new ethnic or regional cuisine, sometimes exotic, sometimes familiar. From the highlands and grasslands of Africa to the lush forests of Eastern Europe, from the sun-drenched hills of Provence to the mountains of South America, the inventive cooks have drawn inspiration for these delicious adaptations of traditional recipes. Including a section on cross-cultural menu planning as well as an extensive guide to ingredients, techniques, and equipment, Sundays at Moosewood Restaurant offers a taste for every palate. Moosewood Restaurant is run by a group of eighteen people who rotate through the jobs necessary to make a restaurant work. They plan menus, set long-term goals, and wash pots. Moosewood Restaurant contributes 1% of its profits from the sale of this book to the Eritrean Relief Fund, which provides food and humanitarian assistance to the Eritrean people. Moosewood Restaurant supports 1% For Peace, an organization working to persuade the government to redirect 1% of the Defense Department budget towards programs that create and maintain peace in positive ways.

[The Enchanted Broccoli Forest-- and Other Timeless Delicacies](#) - Mollie Katzen 1982

A collection of over 250 vegetarian recipes.

**Diet for a Small Planet** - Frances Moore Lappé 2010-12-08

The book that started a revolution in the way Americans eat The extraordinary book that taught America the social and personal significance of a new way of eating is still a complete guide for eating well in the twenty-first century. Sharing her personal evolution and how this groundbreaking book changed her own life, world-renowned food expert Frances Moore Lappé offers an all-new, even more fascinating philosophy on changing yourself—and the world—by changing the way you eat. The Diet for a Small Planet features:

- simple rules for a healthy diet
- streamlined, easy-to-use format
- food combinations that make delicious, protein-rich meals without meat
- indispensable kitchen hints—a comprehensive reference guide for planning and preparing meals and snacks
- hundreds of wonderful recipes

[Mollie Katzen's Recipes: Soups](#) - Mollie Katzen 2007-09-01

Mollie Katzen has been credited with moving vegetarian cooking from the fringes of American society onto mainstream dinner tables, and her celebrated soups have been mainstays for vegetarian and nonvegetarian home cooks alike for decades. Marking the 30th anniversary of her enormously popular MOOSEWOOD COOKBOOK, this charming easel-backed cookbook brings together her classic hot and chilled soups, along with some new and tasty recipes, for the first time. Each recipe is lovingly hand-lettered and illustrated with Mollie's distinctive pen-and-ink drawings, making this timeless soup collection the perfect kitchen countertop companion. A delectable collection of 50 soup recipes from the best-selling author of THE MOOSEWOOD COOKBOOK, in a sturdy, compact easel format for easy reference while cooking. Includes perennial favorites from THE MOOSEWOOD COOKBOOK and THE ENCHANTED BROCCOLI FOREST, plus five new sophisticated, easy-to-prepare soups from Mollie's current repertoire. First in the MOLLIE KATZEN'S RECIPES easel book series, with salads and desserts to follow. THE MOOSEWOOD COOKBOOK

is one of the top 10 best-selling cookbooks of all time, according to the New York Times. Mollie Katzen's books have sold more than 6 million copies. Watch Mollie Katzen, author of The Moosewood Cookbook, speak at the James Beard Foundation Cookbook Hall of Fame awards

**Quick Vegetarian Pleasures** - Jeanne Lemlin 2013-04-23

More than 175 quick, wholesome, nutritious, and delicious recipes to be enjoyed by vegetarians and non-vegetarians alike.

**The Vegetarian Epicure** - Anna Thomas 2014-01-28

The classic cookbook—which has sold almost a million copies—from the vegetarian pioneer, who paved the way for Mollie Katzen and Deborah Madison. Here, Anna Thomas shows home cooks how to prepare 262 delicious vegetarian dishes, from soups and bread to curries and sweets. Gorgeously illustrated with charming line illustrations, and also featuring tips on menu planning, advice on entertaining, and holiday recipes, The Vegetarian Epicure is an essential kitchen companion for vegetarians and vegetable lovers alike.

**Moosewood Restaurant Simple Suppers** - Moosewood Collective 2010-11-03

The Moosewood Collective goes back to basics with Moosewood Restaurant Simple Suppers to deliver more than 175 fresh, imaginative, and quickly prepared dishes for the weeknight table that are also delicious and reliable. Whole grains. Fresh fruits and vegetables. Lean, nutrient-rich fish. We all know the virtues of a well-balanced diet—of choosing foods that nourish our bodies and respect the environment—but as the world around us gets busier and more complicated, we also know how difficult it can be to prepare a wholesome, satisfying supper. With an emphasis on healthful natural foods, Moosewood Restaurant has operated successfully for more than thirty years and has been acclaimed as a driving force in the world of creative vegetarian cuisine. Shortcut Chili. Creamy Lemon Pasta. Warm French Lentil Salad. Pine Nut-Crusted Fish. Mocha Sorbet. From soups and pastas made with just a few pantry essentials to crisp salads, stir-fries, sandwiches, and desserts, these easy-to-prepare recipes are brilliant as is. However, the folks at Moosewood realize that flexibility is the cornerstone of weeknight cooking, so you'll find clever ingredient substitutions, alternative cooking methods, and serving suggestions alongside the recipes in Simple Suppers—it all depends on what's in the fridge and what sounds appetizing at the moment. Make extra Fresh Tomato and Mozzarella Salad on Monday and toss leftovers with hot pasta for Tuesday's supper. No onions for Black Beans with Pickled Red Onions? Try the beans over rice with Quick Avocado and Corn Salsa instead. The 175-plus recipes in Moosewood Restaurant Simple Suppers are as flexible as they are flavorful—the perfect go-to for a quick, healthy meal any day of the week, any time of year.

**The New Enchanted Broccoli Forest** - Mollie Katzen 2000-01-01

This second volume in Mollie Katzen's classic cooking series features over 200 vegetarian recipes and a bounty of kitchen guidance from one of America's dearest cookbook authors. Mollie first revised ENCHANTED BROCCOLI in 1995, adding lighter, easier-to-prepare versions of her signature recipes, plus a selection of new dishes and techniques. As with MOOSEWOOD, this new edition of ENCHANTED BROCCOLI is a companion volume to Mollie's new TV series, and features 16 pages of color food photography, plus 5 new recipes and a new section on making fresh pasta at home. Available in January 2000

[The Vegetable Dishes I Can't Live Without](#) - Mollie Katzen 2013-08-20

Sometimes we need a little inspiration when it comes to adding more vegetables to our plate. Thankfully for us, Mollie Katzen knows a thing or two about vegetables! On the 30th anniversary of her groundbreaking Moosewood Cookbook, Mollie presents just under 100 delicious vegetable side dishes in this delightful and beautiful cookbook. Whether you need an appetizer, a quick and easy snack for the kids, or something to accompany a main dish, this cookbook offers creative recipes and countless ways to infuse more vegetables into our diets. Both vegetarians and meat-eaters alike can benefit from these tasty and healthy side dishes, many of which you can even serve as stand-alone meals. The Vegetable Dishes I Can't Live Without is an assortment of mostly new recipes, with new twists on some old favorites. Presented in her signature style and with her classic hand-drawn illustrations, these are the recipes she loves the most, and the recipes her millions of fans will most cherish.

[Moosewood Restaurant Favorites](#) - The Moosewood Collective 2013-09-03

A collection of classic vegetarian recipes from the first four decades of the Moosewood Restaurant features 250 most-requested favorites updated to reflect today's practices and includes such options as Red Lentil Soup with Ginger and Cilantro, Caramelized Onion Pie and Vegan Chocolate Cake.

**The Pollan Family Table** - Corky Pollan 2016-06-07

"In The Pollan Family Table, Corky, Lori, Dana, and Tracy Pollan invite you into their warm, inspiring kitchens, sharing more than 100 of their family's best recipes. For generations, the Pollans have used fresh, local ingredients to cook healthy, irresistible meals. Michael Pollan, whose bestselling books have changed our culture and the way we think about food, writes in his foreword about how the family meals he ate growing up shaped his worldview. This stunning and practical cookbook gives you the tools you need to implement the Pollan food philosophy in your everyday life and to make great, nourishing, delectable meals that bring your family back to the table"--Jacket.

**The Heart of the Plate** - Mollie Katzen 2013

Reinventing the traditional vegetarian repertoire, the author of the best-selling Moosewood Cookbook presents 250 recipes for simple and healthful dishes that celebrate vegetables in all their glory and juxtapose colors and textures to make weeknight dinners fresh and exciting.

*The Moosewood Cookbook* - Mollie Katzen 1977

A compilation of recipes from the Moosewood Restaurant with vegetarian and ethnic emphasis.

[Mollie Katzen's Vegetable Heaven](#) - Mollie Katzen 2000-04-26

For more than two decades, Mollie Katzen has been showing us how to eat elegantly and healthfully. Now she offers a bounty of contemporary, tantalizing, and imaginative new recipes that fit the way we eat and live today. Sampling culinary styles from around the world this enticing cookbook includes such deeply flavorful creations as Persian Eggplant Dip, Jamaican Salsa Salad, and Tunisian Tomato Soup. As beautiful as it is inspiring, Vegetable Heaven is the perfect way to introduce Katzens fans, new and old, to the joys of vegetarian cooking in the new millennium.

[Five-a-Day Fruit and Vegetable Cookbook](#) - Kate Whiteman 2004

This comprehensive guide explains all there is to know about these exquisite foods and how best to enjoy them. Government advice, backed up by leading nutritional experts from all over the world, is that five portions of fruit and vegetables per day will extend and improve the quality of life for all - and here's how to get them.

[Still Life with Menu](#) - Mollie Katzen 1988

A collection of recipes from simple soup and salad fare to elaborate feasts for holidays. Also includes appetizers and desserts.

**Bounty from the Box** - Mi Ae Lipe 2015-09

Bounty from the Box: The CSA Farm Cookbook is your guide to enjoying over 90 different crops grown by community-supported agriculture (CSA) farms across North America. With this book, you'll never wonder what to do with your CSA box again.

*The Moosewood Restaurant Table* - Moosewood Collective 2017-09-26

More than 250 never-before-published recipes (many vegan and gluten-free) from the famous farm-to-table, natural foods Moosewood Restaurant.

*The Complete Vegetarian Cookbook* - America's Test Kitchen 2015-03-01

Best-Selling vegetarian cookbook destined to become a classic. Everyone knows they should eat more vegetables and grains, but that prospect can be intimidating with recipes that are often too complicated for everyday meals or lacking in fresh appeal or flavor. For the first time ever, the test kitchen has devoted its considerable resources to creating a vegetarian cookbook for the way we want to eat today. The Complete Vegetarian Cookbook is a wide-ranging collection of boldly flavorful vegetarian recipes covering hearty vegetable mains, rice and grains, beans and soy as well as soups, appetizers, snacks, and salads. More than 300 recipes are fast (start to finish in 45 minutes or less), 500 are gluten-free, and 250 are vegan and are all highlighted with icons on the pages. The book contains stunning color photography throughout that shows the appeal of these veggie-packed dishes. In addition, almost 500 color photos illustrate vegetable prep and tricky techniques as well as key steps within recipes.

**Vegetables Every Day** - Jack Bishop 2001-04-03

The fresh vegetable sections in most supermarkets, farmers' markets, and gourmet groceries are overflowing with an amazing range of produce, both familiar and exotic. Consumers are tempted by kale and kohlrabi, taro and tomatillos, bok choy and burdock, along with all the familiar choices. Now acclaimed cookbook author and food writer Jack Bishop offers a comprehensive A-to-Z guide to this bounty of produce, complete with selection tips, preparation instructions, and hundreds of recipes for more than sixty-six commonly available vegetables. With Bishop's expert advice, you'll learn how to coax the very best flavor from every vegetable, whether it's a carrot, cauliflower, or cardoon. Wondering how and when to buy the sweetest green beans? Bishop suggests buying at the height of summer, and selecting beans that are crisp and slim (older, thicker beans will be mealy and bland). Confused about how to cook the spring's first sorrel? Bishop offers such unique and delicious dishes as Sorrel and Potato Soup and Sorrel Frittata. These recipes -- like all 350 in the book -- are clear and uncomplicated, ensuring success for even the novice cook. So whether you are looking for a salad or side dish, a vibrant main course, or simply great mashed potatoes, you are sure to find it in this essential kitchen companion. We all know that vegetables are the key to healthful eating -- now it's time to discover how great they can taste, each and every day!

*The Vegetable Dishes I Can't Live Without* - Mollie Katzen 2007-10-09

Sometimes we need a little inspiration when it comes to adding more vegetables to our plate. Thankfully for us, Mollie Katzen knows a thing or two about vegetables! On the 30th anniversary of her groundbreaking Moosewood Cookbook, Mollie presents just under 100 delicious vegetable side dishes in this delightful and beautiful cookbook. Whether you need an appetizer, a quick and easy snack for the kids, or something to accompany a main dish, this cookbook offers creative recipes and countless ways to infuse more vegetables into our diets. Both vegetarians and meat-eaters alike can benefit from these tasty and healthy side dishes, many of which you can even serve as stand-alone meals. The Vegetable Dishes I Can't Live Without is an assortment of mostly new recipes, with new twists on some old favorites. Presented in her signature style and with her classic hand-drawn illustrations, these are the recipes she loves the most, and the recipes her millions of fans will most cherish.

**Cheryl Day's Treasury of Southern Baking** - Cheryl Day 2021-11-09

A complete and comprehensive Southern baking book from one of the South's best and most respected bakers, Cheryl Day.

[A Year in a Vegetarian Kitchen](#) - Jack Bishop 2004

The executive editor of Cook's Illustrated serves up 248 international recipes from a wide variety of countries and culinary traditions, from Pan-Grilled Tofu with Thai Red Curry Sauce to Penne with Pan-Roasted Garlic.

[Mollie Katzen's Sunlight Cafe](#) - Mollie Katzen 2013-11-19

Breakfast is back! And Mollie Katzen's Sunlight Cafe offers tasty, protein-rich, meatless breakfasts to boost your energy level and get you going first thing in the morning -- or any time of the day. Mollie Katzen provides simple, mouth-watering, healthful recipes and menus for every day of the week, whether you are preparing a sit-down brunch for ten, breakfast-on-the-go for kids running late, a light bite after a late night, or a luxurious breakfast in bed. Lavishly illustrated throughout with Mollie's luminous paintings, Mollie Katzen's Sunlight Cafe is divided into 12 chapters of breakfast fare, including yogurt and cheese, griddled foods, muffins and biscuits, eggs and tofu, whole grain cereals, homemade breakfast bars and coffee cakes,

puddings and custards -- and much more. In addition to showing you exactly how to make the perfect omelet or the crispiest waffles, Mollie offers irresistible recipes that range from the familiar Winter Fritata with Red Onions, Red Potatoes, and Goat Cheese, to the favorite Gingerbread Pancakes, to the surprising Basmati Almond Muffins, and on to irresistible Crispy Southwest Polenta Hash. And Mollie's energy-packed Peanut Butter Chocolate Chip Oatmeal Protein Bars are certain to become a ray of sunshine in any kitchen.

**The Vegetarian Epicure** - Anna Thomas 2014-01-01

The classic cookbook—which has sold almost a million copies—from the vegetarian pioneer, who paved the way for Mollie Katzen and Deborah Madison. Here, Anna Thomas shows home cooks how to prepare 262 delicious vegetarian dishes, from soups and bread to curries and sweets. Gorgeously illustrated with charming line illustrations, and also featuring tips on menu planning, advice on entertaining, and holiday recipes, The Vegetarian Epicure is an essential kitchen companion for vegetarians and vegetable lovers alike.

**Kale & Caramel** - Lily Diamond 2017-05-02

Born out of the popular blog Kale & Caramel, this sumptuously photographed and beautifully written cookbook presents eighty recipes for delicious vegan and vegetarian dishes featuring herbs and flowers, as well as luxurious do-it-yourself beauty products. Plant-whisperer, writer, and photographer Lily Diamond believes that herbs and flowers have the power to nourish inside and out. "Lily's deep connection to nature is beautifully woven throughout this personal collection of recipes," says award-winning vegetarian chef Amy Chaplin. Each chapter celebrates an aromatic herb or flower, including basil, cilantro, fennel, mint, oregano, rosemary, sage, thyme, lavender, jasmine, rose, and orange blossom. Mollie Katzen, author of the beloved Moosewood Cookbook, calls the book "a gift, articulated through a poetic voice, original and bold." The recipes tell a coming-of-age story through Lily's kinship with plants, from a sun-drenched Maui childhood to healing from heartbreak and her mother's death. With bright flavors, gorgeous scents, evocative stories, and more than one hundred photographs, Kale & Caramel creates a lush garden of experience open to harvest year round.

**Family Vegetarian Cooking** - 2010

From the most trusted name in America comes an all-purpose vegetarian cookbook for families looking to change their diet, in need of midweek meatless alternatives, or dealing with the demands of one vegetarian in the household. The last chapter is especially tailored to families with one vegetarian member in the midst of meat eaters; these recipes yield both meatless and meat-filled portions with little extra fuss. Chock-full of fresh vegetable goodness, these 225 dishes are guaranteed to satisfy vegetarians and non-vegetarians alike.

**Mollie Katzen's Sunlight Cafe** - Mollie Katzen 2013-11-19

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**The Moosewood Cookbook** - Mollie Katzen 2014-11-04

The Moosewood Cookbook has inspired generations to cook simple, healthy, and seasonal food. A classic listed as one of the top ten best-selling cookbooks of all time by the New York Times, this 40th anniversary edition of Mollie Katzen's seminal book will be a treasured addition to the cookbook libraries of fans young and old. In 1974, Mollie Katzen hand-wrote, illustrated, and locally published a spiral-bound notebook of recipes for vegetarian dishes inspired by those she and fellow cooks served at their small restaurant co-op in Ithaca, NY. Several iterations and millions of copies later, the Moosewood Cookbook has become one of

the most influential and beloved cookbooks of all time—inducted into the James Beard Award Cookbook Hall of Fame, and coined a Cookbook Classic by the International Association of Culinary Professionals. Mollie's Moosewood Cookbook has inspired generations to fall in love with plant-based home cooking, and, on the fortieth anniversary of that initial booklet, continues to be a seminal, timely, and wholly personal work. With a new introduction by Mollie, this commemorative edition will be a cornerstone for any cookbook collection that long-time fans and those just discovering Moosewood will treasure.

**The Tassajara Bread Book** - Edward Espe Brown 2011-02-15

The Tassajara Bread Book has been a favorite among renowned chefs and novice bakers alike for more than thirty years. In this deluxe edition, the same gentle, clear instructions and wonderful recipes are presented in a new paperback format with an updated interior design and full-color photos of the breads. Deborah Madison, author of Vegetarian Cooking for Everyone, says, "This little book has long been a guide for those who want to bake but don't know where to begin, as well as for those who want to go beyond and discover not just recipes, but bread making itself."

**Recipes from the Root Cellar** - Andrea Chesman 2010-01-01

Collects recipes for two hundred and fifty recipes that utilize winter vegetables, including shrimp egg rolls, leek and goat cheese pizza, Southern-style mashed rutabagas or turnips, and coconut curried winter squash soup.

**Vegetarian Cooking for Everyone** - Deborah Madison 2010-10-27

What Julia Child is to French cooking and Marcella Hazan is to Italian cooking, Deborah Madison is to contemporary vegetarian cooking. At Greens restaurant in San Francisco, where she was the founding chef, and in her two acclaimed vegetarian cookbooks, Madison elevated vegetarian cooking to new heights of sophistication, introducing many people to the joy of cooking without meat, whether occasionally or for a lifetime. But after her many years as a teacher and writer, she realized that there was no comprehensive primer for vegetarian cooking, no single book that taught vegetarians basic cooking techniques, how to combine ingredients, and how to present vegetarian dishes with style. Now, in a landmark cookbook that has been six years in the making, Madison teaches readers how to build flavor into vegetable dishes, how to develop vegetable stocks, and how to choose, care for, and cook the many vegetables available to cooks today. Vegetarian Cooking for Everyone is the most comprehensive vegetarian cookbook ever published. The 1,400 recipes, which range from appetizers to desserts, are colorful and imaginative as well as familiar and comforting. Madison introduces readers to innovative main course salads; warm and cold soups; vegetable braises and cobblers; golden-crust gratins; Italian favorites like pasta, polenta, pizza, and risotto; savory tarts and galettes; grilled sandwiches and quesadillas; and creative dishes using grains and heirloom beans. At the heart of the book is the A-to-Z vegetable chapter, which describes the unique personalities of readily available vegetables, the sauces and seasonings that best complement them, and the simplest ways to prepare them. "Becoming a Cook" teaches cooking basics, from holding a knife to planning a menu, and "Foundations of Flavor" discusses how to use sauces, herbs, spices, oils, and vinegars to add flavor and character to meatless dishes. In each chapter, the recipes range from those suitable for everyday dining to dishes for special occasions. And through it all, Madison presents a philosophy of cooking that is both practical and inspiring. Despite its focus on meatless cooking, Vegetarian Cooking for Everyone is not just for vegetarians: It's for everyone interested in learning how to cook vegetables creatively, healthfully, and passionately. The recipes are remarkably straightforward, using easy-to-find ingredients in inspiring combinations. Some are simple, others more complex, but all are written with an eye toward the seasonality of produce. And Madison's joyful and free-spirited approach to cooking will send you into the kitchen with confidence and enthusiasm. Whether you are a kitchen novice or an experienced cook, this wonderful cookbook has something for everyone. From the Hardcover edition.

**The New Moosewood Cookbook** - Mollie Katzen 2000

Traditional cooking styles and cuisines are reflected in an updated collection of vegetarian recipes served at the Moosewood Restaurant

**PNW Veg** - Kim O'Donnel 2017-05-09

This vegetable-forward cookbook celebrates the bounty of the Pacific Northwest with more than 100 original recipes perfect for home cooks of all stripes. Simply delicious, healthy "vegetable-forward" recipes

are at the heart of this cookbook that highlights seasonal ingredients of the PNW. From simple weeknight meals to on-the-go snacks and sweet-tooth satisfying desserts, this book gives you over 100 ways to celebrate seasonal produce, with recipes like Sweet Corn and Red Lentil Soup, Baked Pasta and Greens Casserole, Cherry Fro-Yo, and more. Vegetarians and omnivores alike will be eager to eat their vegetables, and the convenient gluten-free and dairy-free symbols make navigating the book a breeze for reader with dietary restrictions.

*Salad People and More Real Recipes* - Mollie Katzen 2005-09-01

A kids' cookbook with easy recipes for healthy, wholesome, and fun dishes to inspire cooking adventures, kitchen confidence, and food appreciation. In this sequel to her classic Pretend Soup—considered by many to be the gold standard of children's cookbooks—award-winning author/illustrator Mollie Katzen works her magic with 20 new, child-tested recipes including such delicacies as Counting Soup, Chewy Energy Circles, and Polka Dot Rice. Each illustrated recipe offers the child chef the opportunity to count, measure, mix, assemble, and most important, have fun. Designed as do-together projects—with the child as chef and the adult as assistant—these kitchen adventures will give children confidence in their cooking skills and inspire a life-long healthy relationship with food. With Salad People and a little time in the kitchen, budding chefs will cheer: "I like it because I made it myself!"

[The Book of Vegetarian Cooking](#) - Louise Pickford 1993

An exciting collection of new recipes based on unusual combinations of fresh vegetables, fruits pasta, rice, eggs, and cheese. With over 100 recipes, each one illustrated in full color and with step-by-step instructions, this is a perfect book for those who want to enjoy deliciously different food.

**Mollie Katzen's Recipes** - Mollie Katzen 2008

A collection of 50 hand-lettered salad recipes in a compact easel format.

*The Moosewood Cookbook* - Mollie Katzen 2014-10-28

The Moosewood Cookbook has inspired generations to cook simple, healthy, and seasonal food. A classic listed as one of the top ten best-selling cookbooks of all time by the New York Times, this 40th anniversary edition of Mollie Katzen's seminal book will be a treasured addition to the cookbook libraries of fans young and old. In 1974, Mollie Katzen hand-wrote, illustrated, and locally published a spiral-bound notebook of recipes for vegetarian dishes inspired by those she and fellow cooks served at their small restaurant co-op in Ithaca, NY. Several iterations and millions of copies later, the Moosewood Cookbook has become one of the most influential and beloved cookbooks of all time—inducted into the James Beard Award Cookbook Hall of Fame, and coined a Cookbook Classic by the International Association of Culinary Professionals. Mollie's Moosewood Cookbook has inspired generations to fall in love with plant-based home cooking, and, on the fortieth anniversary of that initial booklet, continues to be a seminal, timely, and wholly personal work. With a new introduction by Mollie, this commemorative edition will be a cornerstone for any cookbook collection that long-time fans and those just discovering Moosewood will treasure.

*Get Cooking* - Mollie Katzen 2009-10-13

Get Cooking is the first in a series of cookbooks geared toward beginners by Mollie Katzen, the author of the bestselling Moosewood Cookbook. Here are 125 foolproof, basic recipes for soups, homemade pasta, roast chicken, burgers, vegan specialities, chocolate chip cookies—and more—that anyone can enjoy making, no matter how inexperienced they are in the kitchen.