

Jamaican Cookbook: Looking For Some Variety

The Real Taste of Jamaica

The Real Taste of Jamaica takes food lovers into Jamaican homes, kitchens, and restaurants to sample the full range of native cuisine. Enid Donaldson has, for many years, been Jamaica's best known cook through her live television demonstrations and her weekly food column. Color photos.

The Ultimate Jamaican Cookbook

If you are a huge fan of Jamaican dishes and Jamaican bread, then you have come to the right place. Inside of this book, The Ultimate Jamaican Cookbook-Your Guide to Making Delicious Jamaican Dishes and Jamaican Bread: Over 25 Mouthwatering Jamaican Recipes to Enjoy you will discover everything about the Jamaican cuisine. Inside of this Jamaican cookbook, you will find over 25 of the most delicious Jamaican recipes you will ever come across. On top of that you will discover helpful information and tips to make delicious Jamaican dishes. So, what are you waiting for? Download your copy of The Ultimate Jamaican Cookbook-Your Guide to Making Delicious Jamaican Dishes and Jamaican Bread: Over 25 Mouthwatering Jamaican Recipes to Enjoy and start cooking today!

Authentic Recipes from Jamaica

Cook delicious, authentic Jamaican food with this easy-to-follow Jamaican cookbook. Jamaica is the mountainous Caribbean island famed for its coffee and its beaches. But with its abundance of homegrown ingredients and its many cultural influences, it has developed a remarkable cuisine all its own. To visit the Jamaican kitchen is to discover the sumptuous flavors of spicy jerk pork, sweet tropical juices, complex curries and lush desserts. This cookbook offers the island's best recipes--both the traditional and the new--from Jamaica's hottest chefs and restaurants, including Norma Shirley of Norma at the Wharfhouse, Everett Wilkerson of the Sans Souci Lido and James Palmer at Strawberry Hill. Authentic Recipes from Jamaica presents over 60 full-color recipes with photographs shot on location. Lively essays by food writers John DeMers and Norma Benghiat on the island's culture and history, explanations of special ingredients and easy-to-follow recipes make this the most complete guide to Jamaican cuisine you'll find. Jamaican recipes include: Pepperpot Baked Plantains Pepper Shrimp Ginger Tamarind Chicken Spinach Salad with Breadfruit Chips Sweet Potato Pone Jamaican Limeade

Jamaican Cookbook - Classic Jamaican Cuisine

Explore the unique cuisine from the Caribbean Island of Jamaica in this ebook. Traditional recipes like Breakfast meals: Scotch Bonnet Pepper Sauce, Ackee and Saltfish, Bully Beef, Callaloo and Codfish, Main Meals: Brown Stew Fish recipe, Jerk Chicken, Beef patties... Deserts and a great section on RUM COCKTAILS.

Jamaican Cookbook

This book \"Jamaican Cookbook - Looking for Some Variety? Try These Jamaican Food Recipes Which You Cannot Miss!\" helps you learn about the variety of food available in Jamaica. People in Jamaica like to have spice in their food just as much as they want to have variety on their tables. You will not just find one kind of food on the table such as only fish dish or meat. They like to have fish and meat at the same time so they can cherish the food items and have different tastes during their meals. This book has various chapters as follows:

- Getting Started with Jamaican Food - Variety of Jamaican Dishes - Quick Learning with Jamaican Food
Adding spice to your life never hurts and when you try different cultural foods, you experience the spice of the world just by sitting at your dining table. We keep on learning every day and it never stops whether it is by reading or by cooking their food. Once you try the recipes in this book, you will be amazed that there is so much variety in the world and you were unaware of that. Well, it is never too late for you to get started so make sure to get this book now before you miss out on something really amazing. It is your chance to grab and learn about different cultures of the world which will surely amaze you!

Culinary Colonialism, Caribbean Cookbooks, and Recipes for National Independence

Women across the Caribbean have been writing, reading, and exchanging cookbooks since at least the turn of the nineteenth century. These cookbooks are about much more than cooking. Through cookbooks, Caribbean women, and a few men, have shaped, embedded, and contested colonial and domestic orders, delineated the contours of independent national cultures, and transformed tastes for independence into flavors of domestic autonomy. *Culinary Colonialism, Caribbean Cookbooks, and Recipes for National Independence* integrates new documents into the Caribbean archive and presents them in a rare pan-Caribbean perspective. The first book-length consideration of Caribbean cookbooks, *Culinary Colonialism* joins a growing body of work in Caribbean studies and food studies that considers the intersections of food writing, race, class, gender, and nationality. A selection of recipes, culled from the archive that *Culinary Colonialism* assembles, allows readers to savor the confluence of culinary traditions and local specifications that connect and distinguish national cuisines in the Caribbean.

Jerk from Jamaica

When Helen Willinsky first published her classic Jamaican barbecue cookbook, \"jerk\" was a fightin' word to most people outside the Caribbean Islands. Not anymore. In love with fire and spice, barbecue fans and food lovers of all stripes have discovered the addictive flavors of Jamaican jerk seasoning and Caribbean cooking in general. Newly revised and bursting with island color, Helen's book provides a friendly introduction to this increasingly popular way to season and prepare meat, chicken, and fish. Rounded off with simple and authentic recipes for sides, drinks, and desserts, *JERK FROM JAMAICA* is a complete backyard guide to grilling and eating island-style. An updated, expanded, and repackaged version of the only authentic Jamaican jerk barbecue book, featuring chicken, pork, beef, lamb, goat, seafood, and more. Includes more than 100 recipes, with a dozen new ones from the author and other Jamaican food mavens like Enid Donaldson and the Busha Browne Company, plus a new foreword from Jamaican cookbook author Virginia Burke. Contains 50 full-color photos, both styled food and on-location shots from the markets and jerk pits of Jamaica. Previous edition sold more than 75,000 copies. Reviews“Get this first-rate cookbook in your hands and see if you can stop.”—Houston Chronicle“Helen Willinsky makes a passionate case for the tropical taste with Jerk from Jamaica.”—Boston Herald

Jamaican Cookbook

Welcome to the world of Jamaican cuisine! In this eBook, we embark on a culinary journey through the vibrant and flavorful dishes that make up the rich tapestry of Jamaican food. From the aromatic spices and fiery peppers to the tropical fruits and hearty stews, Jamaican cuisine is a true celebration of the island's culture and history. Jamaican food reflects the diverse influences that have shaped the country over the centuries. African, European, Indian, and Chinese flavors come together in a harmonious fusion that is uniquely Jamaican. Each dish tells a story, connecting us to the island's roots and the people who have lovingly prepared these recipes for generations. In these pages, you will find a collection of 20 authentic Jamaican recipes that will transport you to the sunny shores and vibrant markets of Jamaica. From savory classics like jerk chicken and oxtail stew to sweet treats like plantain tarts and mango salsa, there is something for everyone to savor and enjoy. Whether you are a seasoned cook looking to expand your culinary repertoire or a curious food lover eager to explore new flavors, this eBook will be your guide to

creating delicious Jamaican dishes in your own kitchen. Each recipe is accompanied by clear instructions and helpful tips to ensure your success. I invite you to embrace the vibrant colors, bold flavors, and warm hospitality of Jamaica as you embark on this culinary adventure. Let the scents of spices, the sounds of reggae, and the taste of authentic Jamaican dishes transport you to a place where the sun shines brightly and every meal is a celebration. Get ready to tantalize your taste buds with the tantalizing flavors of Jamaican cuisine. Prepare to experience the warmth and zest of the island as you delve into these mouthwatering recipes. May this eBook serve as your passport to the captivating world of Jamaican cooking. Wishing you a delightful journey filled with joy, flavor, and a taste of Jamaica's culinary heritage.

Jamaican Cooking Made Easy

Enjoy a Jamaican recipe for every day and season of the year, Volume I of Jamaican Cooking Made Easy is the largest compilation of Jamaican recipes packed with new and flavorful dishes along with the traditional ones will put your taste buds to work enjoying every unique blend of herbs and spices. Chef Trevor Blake - Cooking Tutor Cayman Islands - As an experienced chef of over 27 years this is the first truly authentic Jamaican recipe book that I have used. I recommend it to my students and use it in lessons as it uses very simple ingredients to create masterpiece Jamaican dishes, a must have for cooks and chefs all over the world.

THE COMPLETE JAMAICAN HERBAL REMEDY GUIDE

? DISCOVER THE HEALING SECRETS JAMAICA'S BUSH DOCTORS HAVE GUARDED FOR CENTURIES ? Are you tired of reaching for pharmaceutical solutions when your body is crying out for natural healing? Imagine having access to the same powerful plant medicines that have kept Jamaican families healthy for over 500 years—herbs so effective that modern research is finally validating what traditional healers have always known. THE COMPLETE JAMAICAN HERBAL REMEDY GUIDE reveals: ? 25 POWERHOUSE HEALING PLANTS scientifically proven to transform your health ? Master detox protocols including the famous 7-day Jamaican jumpstart that gently cleanses your entire system ? Ancient remedies for modern ailments—diabetes, high blood pressure, chronic pain, digestive issues, and more ? Step-by-step preparation methods so simple that even complete beginners get amazing results ? Complete sourcing guide to find authentic Jamaican herbs anywhere in the world From the blood-purifying power of cerasee to the immune-boosting properties of guinea hen weed, this comprehensive guide bridges 500 years of Maroon healing wisdom with modern safety standards. This complete system provides exact recipes, dosing guidelines, and safety protocols used by generations of bush doctors. Every remedy has been tested by time and validated by families who stake their health on these natural solutions. Whether you're battling chronic illness, seeking natural detox solutions, or want to build your family's natural medicine chest, This book gives you everything needed to reclaim your health the Jamaican way. ? Transform your health naturally. Order now and discover why thousands are turning to Jamaica's time-tested healing wisdom! ?

The Complete Caribbean Cookbook

Presents an historical overview of the two main regions of the Greater and Lesser Antilles, and shares recipes from both regions for appetizers, main courses, and desserts

Ebony

EBONY is the flagship magazine of Johnson Publishing. Founded in 1945 by John H. Johnson, it still maintains the highest global circulation of any African American-focused magazine.

Provisions

A lush, modern vegetarian cookbook celebrating the bold flavors and unique ingredients of the Caribbean In

Provisions, Michelle and Suzanne Rousseau share 150 recipes that pay homage to the meals and market produce that have been farmed, sold, and prepared by Caribbean people -- particularly the women -- for centuries. Caribbean food is often thought of as rustic and unrefined, but these vibrant vegetarian dishes will change the way we think about this diverse, exciting, and nourishing cuisine. The pages are spiced with the sisters' fond food memories and fascinating glimpses of the islands' histories, bringing the region's culinary past together with creative recipes that represent the best of Caribbean food today. With a modern twist on traditional island ingredients and flavors, Provisions reinvents classic dishes and presents innovative new favorites, like Ripe Plantain Gratin, Ackee Tacos with Island Guacamole, Haitian Riz Djon Djon Risotto, Oven-Roasted Pumpkin Flatbread, and Caramelized Fennel and Grilled Green Guava with Mint. Stunning full-color photographs showcase the variety of these dishes: hearty stews, easy one-pot meals, crunchy salads, flavorful pickles, preserves, and hot sauces, sumptuous desserts, cocktails, and more. At once elegant, authoritative, and accessible, Suzanne and Michelle's recipes and stories invite you to bring fresh Caribbean flavors to your table.

Ebony

EBONY is the flagship magazine of Johnson Publishing. Founded in 1945 by John H. Johnson, it still maintains the highest global circulation of any African American-focused magazine.

Country Wisdom & Know-How

Country Wisdom & Know-How is the most complete volume on every aspect of country and self-sustained living, from home and garden to barn and beyond. From Storey Publishing's landmark series Country Wisdom Bulletins, this comprehensive collection offers step-by-step instructions on nearly 200 individual topics, providing everything you need to know about sustainability, self-sufficiency, homesteading, and DIY living. Topics include: Animals: attracting backyard birds; building bathhouses and birdfeeders; training and caring for cats and dogs; raising rabbits, ducks, and game birds; buying and selling horses; building chicken coops; beginning beekeeping; Cooking: the basics of bread baking; making cheese, butter, and yogurt; cooking game; preserving and pickling; homebrewing and making homemade wine Crafts: stenciling, quilting, and basket-weaving; making wreaths, potpourri, and natural soaps; homemade gifts and decorations Gardening: starting your garden; caring for flowers and shrubs; controlling weeds; landscaping; growing vegetables, root crops, fruits, berries, kitchen herbs, and more Health and Wellbeing: natural home remedies; herbs for lifelong health; essential oils and aromatherapy; teas and recipes for a healthy diet Home: simple home repairs; building furniture; restoring hardwood floors; making curtains; building fences, root cellars, and smokehouses And so much more! With nearly 2,000 black-and-white illustrations, diagrams, and photographs, and trusted advice on every page, this is the most thorough and reliable volume of its kind. This book is also a part of the Know-How series which includes other titles such as: Woodworking Wisdom & Know-How Natural Healing Wisdom & Know-How Craft Wisdom & Know-How Garden Wisdom & Know-How

Natural Flava

This delicious, vibrant Caribbean-influenced cookbook from the bestselling duo behind Original Flava includes over 100 easy recipes. Craig and Shaun McAnuff are all about maximum flava, and these are recipes that are filling and flava-ful, and just happen to be vegan too. Think Potato and chickpea curry with roti, Jerk cauliflower wings, Coconut, black-eyed pea and sweet potato stew, and Plantain cookies. Caribbean food makes for brilliant vegan dishes because it relies on fresh and vibrant fruit and veg from plantain to pineapple. Jamaican food also has an authentic vegan history with the Rastafarian Ital diet. Ital is a natural, unprocessed, plant-based diet used to promote wellness. Natural Flava brings together Ital inspiration, punchy Caribbean flava and quick and easy recipes in this feel-good cookbook..

The Chayote

The world's most comprehensive, well documented, and well illustrated book on this subject. With extensive subject and geographic index. 30 photographs and illustrations - mostly color. Free of charge in digital PDF format.

Bulletin No. 1-29

Reminiscent in both spirit and design of the beloved Whole Earth Catalog, Country Wisdom & Know-How is an unprecedented collection of information on nearly 200 individual topics of country and self-sustained living. Compiled from the information in Storey Publishing's landmark series of "Country Wisdom Bulletins," this book is the most thorough and reliable volume of its kind. Organized by general topic including animals, cooking, crafts, gardening, health and well-being, and home, it is further broken down to cover dozens of specifics from "Building Chicken Coops" to "Making Cheese, Butter, and Yogurt" to "Improving Your Soil" to "Restoring Hardwood Floors." Nearly 1,000 black-and-white illustrations and photographs run throughout and fascinating projects and trusted advice crowd every page.

History of Tofu and Tofu Products (965 CE to 2013)

The world's most comprehensive, well documented, and well illustrated book on soy in Korea. With extensive index and 80 photographs and illustration. Free of charge in digital format on Google Books

History of Soybeans and Soyfoods in the Caribbean / West Indies (1767-2022)

SHORTLISTED FOR THE 2023 ANDRE SIMON BEST COOKBOOK AWARD _____ The BBC Radio 4 Food Programme Books of the Year 2022 The Observer New Review Books of the Year 2022 The Telegraph Top Cookbooks of 2022 The Financial Times Top 5 Cookbooks of 2022 The Week Best food books of 2022 Delicious Magazine Best Cook Books of 2022 _____ 'Melissa captures her love of food and its roots deliciously' - Ainsley Harriott Motherland is a cookbook that charts the history of the people, influences and ingredients that uniquely united to create the wonderful patchwork cuisine that is Jamaican food today. There are recipes for the classics, like saltfish fritters, curry goat and patties, as well as Melissa's own twists and family favourites, such as: Oxtail nuggets with pepper sauce mayo Ginger beer prawns Smoky aubergine rundown Sticky rum and tamarind wings Grapefruit cassava cake Guinness punch pie. Running through the recipes are essays charting the origins and evolution of Jamaica's famous dishes, from the contribution of indigenous Jamaicans, the Redware and Taíno peoples; the impact of the Spanish and British colonisation; the inspiration and cooking techniques brought from West and Central Africa by enslaved men and women; and the influence of Indian and Chinese indentured workers who came to the island. Motherland does not shy away from the brutality of the colonial periods, but takes us on a journey through more than 500 years of history to give context to the beloved island and its cuisine. 'Visually stunning with wonderful writing and recipes, it's a love song to the people, food and history of Jamaica and is sure to be a classic' Sarah Winman 'A masterful work and a must for any lover of the food of Jamaica and the Caribbean region or simply anyone who loves good food' - Dr Jessica B. Harris

Country Wisdom & Know-How

A cookbook inspired by the food of Ziggy's upbringing in the household of Bob and Rita Marley. "[Ziggy's] first collection of recipes pays homage to the flavors of his youth and the food he loves to cook for his wife and five children." —People "The easy directions will have you heading to the kitchen to try these recipes yourself." —San Francisco Chronicle Eight-time Grammy winner, author, philanthropist, and reggae icon Ziggy Marley's first cookbook, Ziggy Marley and Family Cookbook: Delicious Meals Made with Whole, Organic Ingredients from the Marley Kitchen, is inspired by the Jamaican meals Ziggy enjoyed while growing up—with an updated healthy spin. Ziggy was raised with both traditional Jamaican food and the

more natural “ital” food of his family’s Rastafari culture. The cookbook, including fifty-four recipes, features contributions from family members including Ziggy’s wife Orly, sister Karen, and daughter Judah, as well as several renowned chefs. Many of the recipes are vegetarian, vegan and/or gluten-free, from delicious and savory egg dishes, to healthy, nourishing juices, soups, and salads, to classic Jerk Chicken and fish recipes. The Ziggy Marley and Family Cookbook brings new organic and nutritious recipes to kitchens around the world, intended to promote healthy living with a touch of culture, comfort, and love.

Journal of the Jamaica Agricultural Society

A culinary expedition celebrating cooking from across the African continent

History of Soybeans and Soyfoods in Korea, and in Korean Cookbooks, Restaurants, and Korean Work with Soyfoods outside Korea

Welcome to our cookbook, dedicated to all things shredded chicken! Inside, you'll find a wide variety of recipes for this versatile and flavorful ingredient that is beloved by many. Shredded chicken is a staple in many households and is enjoyed in a variety of cuisines around the world. It is a versatile ingredient that can be used in many different dishes, from soups and stews to salads, sandwiches, tacos, and much more. It can also be used as a topping, filling, or as a main ingredient. We've included a wide variety of recipes, both classic and creative, that highlight the versatility of shredded chicken. From comforting home-style dishes like chicken pot pie and chicken and dumplings to international flavors like Thai green curry, Jamaican jerk chicken, and Mexican mole, this cookbook has something for everyone. In addition, we've included some helpful tips and tricks for shredding chicken quickly and easily, as well as ideas for how to use up any leftovers. This cookbook is designed for both novice and experienced cooks, and we've provided detailed instructions and ingredient lists for each recipe to make it easy for you to follow along. Whether you're looking for a quick and easy weeknight dinner or a more elaborate meal to impress your friends and family, you'll find plenty of options to choose from. So, preheat your oven, fire up the grill, or grab your slow cooker, and let's get cooking with shredded chicken!

Bulletin

From breakfast to dinner, this enticing and extensive collection of 150 healthy favorites for the Instant Pot is a beautifully photographed, one-stop source for mouthwatering weekday meals. The Ultimate Instant Pot Healthy Cookbook sets itself apart from other less comprehensive books with 150 nutritious recipes covering every meal of the day--all well tested and authorized by Instant Pot for perfect results every time. Instant Pot expert Coco Morante lightens up traditional favorites with nutrient-rich recipes made with whole foods, natural sweeteners, and gluten- and dairy-free options, while retaining the ease of preparation and deliciously home-cooked flavors that make the Instant Pot so popular. This is the only book you'll need when looking for wholesome breakfasts, lunches, dinner, snacks, staples, and desserts the whole family will love, from Quinoa Muesli Bowls to Tomatillo Chicken Chili to Seafood Risotto to Greek Yogurt Cheesecake. With this ultimate cookbook, eating well has never been so simple.

Bulletin

This practical travel guide to Jamaica features detailed factual travel tips and points-of-interest structured lists of all iconic must-see sights as well as some off-the-beaten-track treasures. Our itinerary suggestions and expert author picks of things to see and do will make it a perfect companion both, ahead of your trip and on the ground. This Jamaica guide book is packed full of details on how to get there and around, pre-departure information and top time-saving tips, including a visual list of things not to miss. Our colour-coded maps make Jamaica easier to navigate while you're there. This guide book to Jamaica has been fully updated post-COVID-19 and it comes with a free eBook. The Rough Guide to JAMAICA covers: Kingston, Ocho Rios,

Montego Bay, Negril, The Blue Mountains, Port Royal, Cockpit Country, Port Antonio, Treasure Beach, Portland, Bluefields Bay. Inside this Jamaica travel guide you'll find: **RECOMMENDATIONS FOR EVERY TYPE OF TRAVELLER** Experiences selected for every kind of trip to Jamaica, from off-the-beaten-track adventures in Blue Mountains to family activities in child-friendly places, like Montego Bay or chilled-out breaks in popular tourist areas, like Kingston. **PRACTICAL TRAVEL TIPS** Essential pre-departure information including Jamaica entry requirements, getting around, health information, travelling with children, sports and outdoor activities, food and drink, festivals, culture and etiquette, shopping, tips for travellers with disabilities and more. **TIME-SAVING ITINERARIES** Includes carefully planned routes covering the best of Jamaica, which give a taste of the richness and diversity of the destination, and have been created for different time frames or types of trip. **DETAILED REGIONAL COVERAGE** Clear structure within each sightseeing chapter of this Jamaica travel guide includes regional highlights, brief history, detailed sights and places ordered geographically, recommended restaurants, hotels, bars, clubs and major shops or entertainment options. **INSIGHTS INTO GETTING AROUND LIKE A LOCAL** Tips on how to beat the crowds, save time and money and find the best local spots for sampling the local music scene, enjoying laidback beach days and scenic hikes. **HIGHLIGHTS OF THINGS NOT TO MISS** Rough Guides' rundown of Kingston, Negril, Portland and St Thomas's best sights and top experiences helps to make the most of each trip to Jamaica, even in a short time. **HONEST AND INDEPENDENT REVIEWS** Written by Rough Guides' expert authors with a trademark blend of humour, honesty and expertise, this Jamaica guide book will help you find the best places, matching different needs. **BACKGROUND INFORMATION** Comprehensive 'Contexts' chapter of this travel guide to Jamaica features fascinating insights into Jamaica, with coverage of history, religion, ethnic groups, environment, wildlife and books, plus a handy language section and glossary. **FABULOUS FULL COLOUR PHOTOGRAPHY** Features inspirational colour photography, including the stunning Dunn's River Falls and the spectacular Blue Mountains. **COLOUR-CODED MAPPING** Practical full-colour maps, with clearly numbered, colour-coded keys for quick orientation in Port Royal, Port Antonio and many more locations in Jamaica, reduce the need to go online. **USER-FRIENDLY LAYOUT** With helpful icons, and organised by neighbourhood to help you pick the best spots to spend your time. **FREE EBOOK** Free eBook download with every purchase of this guide book to Jamaica allows you to access all of the content from your phone or tablet, for on-the-road exploration.

Motherland

Get the very best from the ingredients that you cook with everyday at home. Perfect for home cooks, keen to ensure they choose the very best and get the best results. Learn how to buy, store, prepare, cook, preserve and eat over 2,500 ingredients. Plus you'll learn about the best seasonal ingredients and discover complementary flavour pairings. Over 250 classic recipes from making pesto to fruity jams, with easy-to-follow, step-by-step instructions that you'll love making again and again. Written by a team of global culinary experts, The Cook's Book of Ingredients brings together their collective expertise to showcase key ingredients from around the world, from Italian and Indian to French and British. Now available in ebook(PDF) format.

Ziggy Marley and Family Cookbook

"I can't recommend this book highly enough. Never pretentious, always fun, it reflects Ainsley Harriott's persona wonderfully." The Telegraph on Saturday The stunning official tie-in to Ainsley's major ITV1 show includes all the recipes from the series. Join the nation's favourite TV cook on his food adventure. Ainsley Harriott is going back to his roots to uncover the best-kept secrets and simple dishes of Caribbean home cooking in this ultimate feel-good cookbook. Among the brand-new, mouthwatering recipes that are featured on the show, there will be over 80 dishes inspired by the diverse culture and the rich food heritage of these much-loved islands. You'll find light dishes and snacks such as Crab and chilli cornbread muffins and Chickpea and plantain patties; flavoursome main meals including Grilled chicken roti wrap with mango dressing and Grilled lamb cutlets with green herb yoghurt; not forgetting indulgent desserts and cocktails including White chocolate, rum and raspberry cr me br lee and Lazy man's long island iced tea. This

stunning cookbook will bring exciting new meals to your family table and transport you to the real Caribbean in your own kitchen.

Africana

"Just as my mother learned to cook from her mother, I honed my cooking by watching my mom, grandmothers and aunts, who were all queens in their respective kitchens." Mom's Lemon Tree is the story of how a family that has crossed the world time and again holds on to its heritage. After Christina Haddad's mother passed away, she began collecting her mother's recipes, unlocking a treasure of family history. Hundreds of them had been handwritten into notebooks, sometimes on loose sheets of paper tucked in between the pages. A tribute to her late mother Pamela, who was born in Jamaica before traveling across the globe to start a new life in Lebanon, Mom's Lemon Tree is an authentic cookbook of Lebanese cuisine coloured with hints of the Caribbean — unique family recipes passed down from one generation to the next. With delicious options for salads, soups, stews, main dishes, desserts, and more, Christina welcomes you to her family's kitchen and shares the stories behind each dish. Whether you are a Lebanese emigrant yourself or simply a lover of Lebanese cuisine, you will learn how to prepare, season, spice, and serve a variety of traditional Lebanese dishes from beid bi banadoura (eggs and tomatoes, a breakfast staple) to Christina's famous fish kibbe. At its core, Mom's Lemon Tree is an intersection of cultures, symbolizing how Lebanese families across the globe hold onto their heritage through cooking. With this cookbook in your kitchen, you will always be enjoying good food and making memories with your loved ones, just like Christina.

Shredded Chicken Cookbook

Sugar and spice and all things nice. Levi's latest collection of recipes is all about indulgence. From luscious cakes and bakes, to creamy puds, from cool ice-creams to wicked cocktails, this is food to share and make everyone feel good. What does sweet mean to you? It could be those sweet moments by yourself, watching TV and getting out the popcorn or having a nice chunk of cake or a chocolate bar. Or it could be a celebration. Your birthday's arrived - and that means it's everybody's birthday. From Almond Cake with Lime and Cardamom Syrup or Salted Caramel Cheesecake to Pears in Ginger Syrup and Mango Bellini, the recipes here are about celebrating and sharing, getting together and enjoying the moment with great food.

The Ultimate Instant Pot Healthy Cookbook

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