

## **Julias Kitchen Wisdom Essential Techniques And Recipes From A Lifetime Of Cooking**

Draws on the iconic culinary figure's personal diaries and letters to present a one-hundredth birthday commemoration that offers insight into her role in shaping women's views and influencing American approaches to cooking.

Provides basic recipes for soups, sauces, salads, dressings, vegetables, main dishes, eggs, and baked goods, along with variations and tips on kitchen techniques for each type of dish.

Presents complete menus from "Julia Child & Company" and "Julia Child & More Company" for every occasion, from picnics to dinner parties

A fictional story about Julia Child as young girl in which she and her best friend Simca have many cooking adventures.

Through intimate and compelling photographs taken by her husband Paul Child, a gifted photographer, *France is a Feast* documents how Julia Child first discovered French cooking and the French way of life. Paul and Julia moved to Paris in 1948 where he was cultural attach for the US Information Service, and in this role he met Henri Cartier-Bresson, Robert Capa, Brassai, and other leading lights of the photography world. As Julia recalled: "Paris was wonderfully walkable, and it was a natural subject for Paul." Their wanderings through the French capital and countryside,

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frequently photographed by Paul, would help lead to the classic *Mastering the Art of French Cooking*, and Julia's brilliant and celebrated career in books and on television. Though Paul was an accomplished photographer (his work is in the collection of the Museum of Modern Art), his photographs remained out of the public eye until the publication of Julia's memoir, *My Life in France*, in which several of his images were included. Now, with more than 200 of Paul's photographs and personal stories recounted by his great-nephew Alex Prud'homme, *France is a Feast* not only captures this magical period in Paul and Julia's lives, but also brings to light Paul Child's own remarkable photographic achievement.

The verbal section of the GRE is essentially a vocabulary test. With a few exceptions, if you know the word, you will probably be able to answer the question correctly. Thus, it is crucial that you improve your vocabulary. Even if you have a strong vocabulary, you will still encounter unfamiliar words on the GRE. Many students write off questions, which contain words, they don't recognize. This is a mistake. This book introduces numerous techniques that decode unfamiliar words and prod your memory of words you only half-remember. With these techniques, you will often be able to squeeze out enough meaning from an unfamiliar word to answer a question correctly. Nevertheless, don't rely on just these techniques--you must study word lists. Obviously, you cannot attempt to memorize the dictionary, and you don't need to. The GRE tests a surprisingly limited number of words, and this book has 4000 prime candidates. Granted,

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memorizing a list of words is rather dry, but it is probably the most effective way of improving your performance on the verbal section. All the words you need for success on the GRE! Features: \* 4000 Words Defined \* Word Analysis section \* 200 Prefixes, Roots, and Suffixes \* Concise, practical definitions

"An illustrated exploration of the ways in which Julia Child's kitchen design and practices influence the modern home" --

A Guide to Cooking with olives. Get your copy of the best and most unique olive recipes from BookSumo Press! Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply. In this book we focus on cooking with Olives. The Easy Olive Cookbook is a complete set of simple but very unique olive recipes. You will find that even though the recipes are simple, the tastes are quite amazing. So will you join us in an adventure of simple cooking? Here is a Preview of the olive Recipes You Will Learn:

Mediterranean Olive Hummus Italian Mousse Easy Fried Olives Manhattan Party Appetizer 4-Ingredient Pot Roast Dump Dinner Sophia's Dream 6-Ingredient Olives Green Olive Lemon Chicken Breasts Potluck Appetizer Greek Veggie Pizza Vegetarian Orzo Pesto Indian All-Ingredient Crepes How to Make Deviled Eggs Sun Dried Mediterranean Ziti Kalamata Fettuccini A Moroccan Dinner Stuffed Olives African Green Stew Much, much more! Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook

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is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort! Related Searches: Olives cookbook, Olives recipes, Olives book, Olives, mediterranean cookbook, vegetable recipes, vegetable cookbook Offers step-by-step recipes for a series of menus for casual meals and includes shopping tips, suggestions for using leftovers, and planning advice.

Author of the forthcoming *What She Ate: Six Remarkable Women and the Food That Tells Their Stories* (Summer 2017) With a swooping voice, an irrepressible sense of humor, and a passion for good food, Julia Child ushered in the nation's culinary renaissance. In *Julia Child*, award-winning food writer Laura Shapiro tells the story of Child's unlikely career path, from California party girl to coolheaded chief clerk in a World War II spy station to bewildered amateur cook and finally to the Cordon Bleu in Paris, the school that inspired her calling. A food lover who was quintessentially American, right down to her little-known recipe for classic tuna fish casserole, Shapiro's *Julia Child* personifies her own most famous lesson: that learning how to cook means learning how to live.

In this indispensable volume of kitchen wisdom, Julia Child gives home cooks the answers to their most pressing cooking questions. How many minutes should you cook green beans? What are the right proportions for a vinaigrette? How do you skim off fat? What is the perfect way to roast a chicken? Here Julia provides solutions for these and many other everyday cooking queries. How are you going to cook that small rib steak you brought home? You'll be guided to the quick sauté as the best and fastest way. And once you've mastered that recipe, you can apply the technique to chops, chicken, or fish, following Julia's careful guidelines. *Julia's Kitchen Wisdom* is packed with essential information about soups, vegetables, and

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eggs, for baking breads and tarts, and more, making it a perfect compendium of a lifetime spent cooking.

Provides menus, step-by-step recipes, shopping lists, information on ingredients, cooking tips, and suggestions for entertaining with ease

This sequel to Julia Child & Co. is a menu cook book which considers all of the components of cooking for company.

Blending classic techniques with free-style American cooking and emphasizing freshness, lightness, and simpler preparations, this treasury of cooking from the "French Chef" features eight hundred master recipes and variations

Chili Recipes! Americans love chili. Whether served as a hearty family dinner, a potluck with friends, or as the main dish for football tailgaters, chili is a crowd-pleaser. This cookbook contains tons of delicious recipes from traditional to vegetarian to venison. There is no greater comfort food than a delicious mouth-watering bowl of chili. Great with sour cream, topped with cheese or poured over a hotdog. This cook book is sure to satisfy your chili cravings! Recipes Include: Classic Chili Recipe Vermont Chili Drunk Ginger Honey Chili Drunk Kentucky Deer Chili Texas Deer Chili Venison Wine Chili Venison Tequila Chili Pumpkin Turkey Chili Spicy Pumpkin Chili Mile High Green Chili German Texas Chili Chili Mac Denver Turkey Chili Verde Chipotle Fiesta Chili Fajita Chili Con Carne Cincinnati Chili & Rice Spicy White Chicken Chili White Turkey Chili Creamy White Chili Tex-Mex Chili Vegetarian Chili Habanero Five Alarm Chili Lamb Chili Lamb Chili With Lentils Sweet Pork Chili Chinese Chili Vegetarian Chili with Winter Vegetables Smoky Chipotle Turkey Hominy Chili Classic Chili Con Carne

**NATIONAL BESTSELLER** • Julia's story of her transformative years in France in her own

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words is "captivating ... her marvelously distinctive voice is present on every page." (San Francisco Chronicle). Although she would later singlehandedly create a new approach to American cuisine with her cookbook *Mastering the Art of French Cooking* and her television show *The French Chef*, Julia Child was not always a master chef. Indeed, when she first arrived in France in 1948 with her husband, Paul, who was to work for the USIS, she spoke no French and knew nothing about the country itself. But as she dove into French culture, buying food at local markets and taking classes at the Cordon Bleu, her life changed forever with her newfound passion for cooking and teaching. Julia's unforgettable story—struggles with the head of the Cordon Bleu, rejections from publishers to whom she sent her now-famous cookbook, a wonderful, nearly fifty-year long marriage that took the Childs across the globe—unfolds with the spirit so key to Julia's success as a chef and a writer, brilliantly capturing one of America's most endearing personalities.

A delightful collection of interviews with the beloved Julia Child--"The French Chef," author, and television personality who revolutionized home cooking in 20th century America This delightful collection of interviews with "The French Chef" Julia Child traces her life from her first stab at a writing career fresh out of college; to D.C., Sri Lanka, and Kunming where she worked for the Office of Strategic Services (now the CIA); to Paris where she and her husband Paul, then a member of the State Department, lived after World War II, and where Child attended the famous cooking school Le Cordon Bleu. From there, Child catapulted to fame--first with the publication of *Mastering the Art of French Cooking* in 1961 and the launch of her home cooking

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show, "The French Chef" in 1963. In this volume of carefully selected interviews, Child's charm, guile, and no-nonsense advice are on full, irresistibly delicious display. Includes an Introduction from Helen Rosner, food critic for the New Yorker.

The bestselling memoir that's "irresistible....A kind of Bridget Jones meets The French Chef" (Philadelphia Inquirer) that inspired Julie & Julia, the major motion picture directed by Nora Ephron, starring Amy Adams as Julie and Meryl Streep as Julia. Nearing 30 and trapped in a dead-end secretarial job, Julie Powell reclaims her life by cooking every single recipe in Julia Child's legendary Mastering the Art of French Cooking in the span of one year. It's a hysterical, inconceivable redemptive journey -- life rediscovered through aspics, calves' brains and cré me brûlée.

The beloved sequel to the bestselling classic, Mastering the Art of French Cooking, Volume II presents more fantastic step-by-step French recipes for home cooks.

Working from the principle that "mastering any art is a continuing process," Julia Child and Simone Beck gathered together a brilliant selection of new dishes to bring you to a yet higher level of culinary mastery. They have searched out more of the classic dishes and regional specialties of France, and adapted them so that Americans, working with American ingredients, in American kitchens, can achieve the incomparable flavors and aromas that bring up a rush of memories—of lunch at a country inn in Provence, of an evening at a great Paris restaurant, of the essential cooking of France. From French bread to salted goose, from peasant ragoûts to royal Napoleons, recipes are written

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with the same detail, exactness, and clarity that are the soul of Mastering the Art of French Cooking.

The Ultimate Spinach Recipe Guide Spinach and leafy green vegetables like it are among the most nutritious of low calorie foods. Not only is spinach good for you, but it is an incredible immune system bolster that can protect you against myriad health problems throughout your life. However, in order to get the most out of every serving of spinach, you must understand exactly how and why to eat it. We have collected the most delicious and best selling recipes from around the world. Enjoy! Health Benefits Spinach is very low in Saturated Fat and Cholesterol. Spinach is a good source of Calcium and Iron. Spinach is high in Dietary Fiber, Protein, and Vitamin A, C, E. Introduce Spinach Recipes into your Diet Today!! Scroll Up & Grab Your Copy NOW! If Julia Child stood for anything, it was the pleasure found in sharing good food with good people, working hard and being content (even when things aren't going your way), and living with joy and abandon. In Karen Karbo's new book, Julia Child Rules, she shares the universal themes we can all learn from the master of French cooking and shows us how to savor life.

MALVINA BERTONATI is a chef and owner of a traditional Italian restaurant “Da Malvina” in one of the most popular seaside tourist destinations: Bonassola, right next to the famous Cinque Terre in Liguria, Italy. She has been cooking with passion for the last 40 years and she received a national award for her tasty, healthy and traditional

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cuisine. She was knighted for her services to the industry. ALINKA RUTKOWSKA just happened to pass by and fall in love with Malivna's cuisine. She was always very curious about what was going on in the restaurant kitchen but what she heard from Malvina most often was “fuori dalla mia cucina!”, meaning “get out of my kitchen!”. She obeyed until once she decided that even a complete cooking alphabetic like herself could at least try to replicate the masterpieces being created in Malvina's kitchen. With a pen, paper, camera and Malvina's blessing she compiled the amazing recipes and over 300 photographs into this book.

Cooking with Dates 101. Get your copy of the best and most unique Dates recipes from BookSumo Press! Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply. In this book we focus on Dates. The Easy Dates Cookbook is a complete set of simple but very unique Dates recipes. You will find that even though the recipes are simple, the tastes are quite amazing. So will you join us in an adventure of simple cooking? Here is a Preview of the Dates Recipes You Will Learn: Moroccan Inspired Fruity Chicken Sampler Spicy South Indian Inspired Chutney Stuffed Dates Barcelona Style Arabian Dream Cookies Sweet Date Canes Bran and Cinnamon Date Muffins Date Candy Snake Grandma's 4-Ingredient Rice Pudding Winding Ridge Cauliflower 3-Ingredient Dates for November Chia, Zucchini, Applesauce, Muffins Chicken Breast with Couscous Full Mediterrean Dinner Auntie's Tasty Scones Complex

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Oven Dates A Simple Candy Full Canadian Granola Heavy Date Dip John the Juicer's Smoothie Tropical Zucchini Dessert Bars Much, much more! Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort! Related Searches: Dates cookbook, date recipes, fruit recipes, fruit cookbook, date cookbook, date recipes, Mediterranean cookbook

With more than 100 color photographs by Micheal McLaughlin

Le Cordon Bleu Cuisine Foundations: Classic Recipes is designed to be a reference for food lovers and foodies alike. Founded in Paris in 1895, Le Cordon Bleu has trained several generations of chefs worldwide, including Julia Child, while instilling its unique passion for the art of cuisine.

Frustrated with searching for recipes in various books, websites and handwritten or printed notes? Let this blank recipe book become your master recipe collection and simplify your cooking life. Using the book is easy. Simply write out your recipe on the recipe pages and add the name and page number to the index. This book contains 100 blank recipe pages just waiting to be filled in. Makes a perfect gift. Each page includes space for: Ingredients Method Notes Number of servings Calories Cooking Time Prep time Oven temperature Source The journal has been designed to be easily customisable to suit your own style and preferences. Useful weights and measures conversions are included in the front of the book with various US to UK conversions detailed. Measuring 8.5" x 11" it is close to A4 size and allows plenty of

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space to write. Stop hunting for your favourite recipes and start recording them in your own personal cook book.

Julia's Kitchen Wisdom Essential Techniques and Recipes from a Lifetime of Cooking: A CookbookKnopf

Vegetables are nature's biggest blessing on mankind and possess innumerable benefits. Here are a few of these discussed briefly. a. Vegetables can be consumed orally for health benefits. b. They can be applied externally for beautification. c. They can be blended into a liquid or any other form without losing their nutritional benefits. d. They are a good source of all important nutrients that are essential for health and well-being. e. They are also a staple food which gives the feeling of being "full" and satisfied. f. And lots more! Vegetables are the only foods that can be consumed in the raw form as well as cooked into a number of dishes. If you are looking for recipes to incorporate vegetables into your daily routine, the following pages will help you get this job done! Contained in the following pages are fifty vegetable recipes to help you get some veggies in your life. Keep reading to begin the journey towards a healthier you!

Two legendary culinary masters join their talents in a creative cookbook that demonstrates the best in traditional French home cookery, with a delectable assortment of recipes that range from soups to desserts, in a companion volume to the new PBS-TV series. 300,000 first printing. Good Cook Main. First serial, Gourmet.

Baking with Julia Nothing promises pleasure more readily than the words "freshly baked." And nothing says magnum opus as definitively as Baking with Julia, which offers the dedicated home cook, whether a novice or seasoned veteran, a unique distillation of the baker's art.

Baking with Julia is not only a book full of glorious recipes but also one that continues Julia's

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teaching tradition. Here, basic techniques come alive and are made easily comprehensible in recipes that demonstrate the myriad ways of raising dough, glazing cakes, and decorating crusts. This is the resource you'll turn to again and again for all your baking needs. With Baking with Julia in your cookbook library, you can become a master baker. And there's no better time to be baking than now. Quality baking today is more varied, more exciting, and simply more authentic than ever before. Baking with Julia celebrates this tremendous range with enticing recipes that marry sophisticated European techniques to American tastes and ingredients. With creative flair, napoleons are layered with tropical fruits, pumpkin and cranberries are kneaded into bread doughs, and a tart is topped with sweet stewed onions. Along the way, step-by-step photographs demonstrate the basic building blocks of the pastry and bread baker's repertoire, and from this firm foundation fancy takes flight. Baking with Julia presents an extraordinary assemblage of talent, knowledge, and artistry from the new generation of bakers whose vision is so much a part of this book. The list of contributors reads like a Who's Who of today's master bakers, including Flo Braker, Steve Sullivan, Marcel Desaulniers, Nick Malgieri, Alice Medrich, Nancy Silverton, Martha Stewart, and a host of bright new talents such as Jeffrey Alford and Naomi Duguid. With nearly two hundred recipes, and half as many pages of tantalizing full-color photographs, this incomparable kitchen companion goes far beyond what most cookbooks offer. More than fifty pages of illustrated reference sections define basic terms and techniques, and explain the hows and whys of batters and doughs to take you effortlessly through the essential techniques. If you've never made flaky pie crust, your first no-fail experience is at hand. If you've never baked bread, that most satisfying and sensual pleasure awaits the turn of a page. With recipes for breads, pastries, cookies, and cakes—from

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chocolate to cheesecake, from miniature gems to multi-tiered masterpieces—this cookbook is a total immersion experience in the wonder of home baking.

"This is a Borzoi book"--Copyright page.

A gripping royal saga of charmed lives in a changing world. The Jaipurs were India's mid-century golden couple; its answer to the Kennedys, or Queen Elizabeth and Prince Philip. Jai and Ayesha, as they were known to friends like Frank Sinatra, Truman Capote and 'Dickie' Mountbatten, entertained lavishly at their magnificent palaces and hunting lodges in Rajasthan--and in the nightclubs of London, Paris and New York. But as the Raj gave way to the new India, Jaipur--the most glamorous and romantic of the princely states--had to find its place. The House of Jaipur charts a dynasty's determination to remain relevant in a democracy set on crushing its privileges. Against the odds, they secured their place at the height of Indian society; but Ayesha would pay for her criticism of Indira Gandhi during the Emergency. From the polo field and politics to imprisonment and personal tragedy, the Jaipurs' extraordinary journey of transformation mirrors the story of a rapidly changing country.

Inside you will find recipes used by chef Kenny Lin during his years running the Panda House Restaurant and Hunan Chinese Restaurant. The recipes included are authentically Chinese, but also use the ingredients, cookware, and techniques American cooks know and have available. The layout of the recipes makes them easy to follow and understand. Please enjoy!

Beloved New York Times bestselling cookbook author Julia Turshen returns with her first collection of recipes featuring a healthier take on the simple, satisfying

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comfort food for which she's known. Julia Turshen has always been cooking. As a kid, she skipped the Easy-Bake Oven and went straight to the real thing. Throughout her life, cooking has remained a constant, and as fans of her popular books know, Julia's approach to food is about so much more than putting dinner on the table—it is about love, community, connection, and nourishment of the body and soul. In *Simply Julia*, readers will find 110 foolproof recipes for more nutritious takes on the simple, comforting meals Julia cooks most often. With practical chapters such as weeknight go-tos, make-ahead mains, vegan one-pot meals, chicken recipes, easy baked goods, and more, *Simply Julia* provides endlessly satisfying options comprised of accessible and affordable ingredients. Think dishes like Stewed Chicken with Sour Cream + Chive Dumplings, Hasselback Carrots with Smoked Paprika, and Lemon Ricotta Cupcakes—the kind of flavorful yet unfussy food everyone wants to make at home. In addition to her tried-and-true recipes, readers will find Julia's signature elements—her “Seven Lists” (Seven Things I Learned From Being a Private Chef that Make Home Cooking Easier; Seven Ways to Use Leftover Buttermilk; Seven Ways to Use Leftover Egg Whites or Egg Yolks), menu suggestions, and helpful adaptations for dietary needs, along with personal essays and photos and gorgeous food photography. Like Melissa Clark's *Dinner* or Ina Garten's *Modern*

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Comfort Food, Simply Julia is sure to become an instant classic, the kind of cookbook that will inspire home cooks to create great meals for years to come. In this enchanting follow-up to *My Life in France*—Julia Child’s beloved and best-selling memoir—her co-author and grandnephew, Alex Prud’homme, chronicles Julia’s rise from home cook to the first celebrity chef. While at the beginning of her career Julia’s name was synonymous with French cooking, she fashioned a new identity in the 1970s, reinventing and Americanizing herself. Here we see her dealing with difficult colleagues and the challenges of fame, and ultimately using her newfound celebrity to create what would become a totally new type of food television. The story of a remarkable woman who found her true voice in middle age and profoundly shaped our relationship with food, *The French Chef in America* is a fascinating look at the second act of a unique culinary icon. A new edition of one of the beloved chef’s earliest cookbooks presents an American approach to classic French cookery, along with a host of delectable recipes and cooking techniques for both novice and experienced cooks. Get best selling author Maria Holmes' 30 favorite vegetarian slow cooker recipes! *Vegetarian Slow Cooker Recipe Book: 30 Easy Set It & Forget It Meals* is the first book written by Maria Holmes, a home cook with a passion for preparing simple and delicious meals for her family and friends. Over the past few months, Maria's

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family has been trying to convince her to share her love for, and knowledge of, cooking. After much persuasion, Maria decided to write her first cookbook. This brand new best selling vegetarian slow cooker recipe book is a compilation of 30 delicious, healthy and easy to prepare meat-free crockpot meals. Each of these recipes have been prepared by Ms. Holmes herself and tested on not only her family, but countless food connoisseurs who gave these meals two thumbs up for pleasant flavors, fragrant aromas, great textures and amazing colors. The book has a great introduction to vegetarian slow cooking and the recipes are divided into six chapters. In the introduction, readers will learn the benefits of slow cooking and the keys to preparing successful slow-cooker meals. You will also discover useful guidelines to help you adapt your favorite slow cooker recipes to meet your own individual tastes. Other useful advice includes how to choose the perfect slow cooker recipes and how to add the ingredients into the slow cooker to ensure that your recipes come out picture-perfect and delicious every time. The last part of the introduction includes clear, step-by-step instructions and helpful tips for cooking dried beans in a slow cooker. But Chapter 1 through Chapter 6 is where you will find all the delectably tasty and healthy vegetarian slow cooker recipes. Even if you are not a vegetarian, you will find that these delicious recipes can please everyone's palates. So, here is the list of those

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vegetarian slow cooker recipes that are waiting for you to enjoy: - Chapter 1: Soups - Chapter 2: Beans - Chapter 3: Chilies - Chapter 4: Potatoes - Chapter 5: Rices - Chapter 6: Desserts In conclusion, Vegetarian Slow Cooker Recipe Book: 30 Easy Set it & Forget It Meals by Maria Holmes is the ultimate choice for anyone who wishes to prepare easy set it and forget vegetarian slow cooker meals.

Features interviews with sixteen American master chefs and presents fifty of their recipes, explaining individual techniques that make the dishes memorable

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