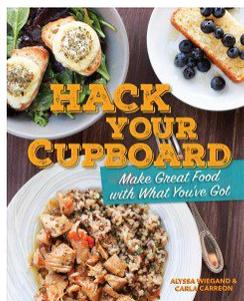


J9s Books for Cooks

Using what you've got in your pantry

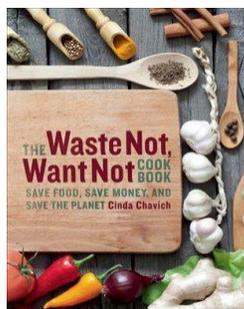


Hack Your Cupboard : Make Great Food With What You've Got

by Alyssa Wiegand

It's not always easy to try out a new recipe, but sticking to what you know and love can get pretty boring. After a discussion of what food storage areas typically have (and what they ought to have),

Hack Your Cupboard provides age-specific guidance to help you move on to more ambitious meals. This makes it the perfect book to take from the family pantry to a dorm room fridge, a first apartment, and beyond. With dozens of photographs as well as dream dinners for every skill level, this is the cookbook for anyone who wants to break out of a kitchen rut without breaking too much of a sweat."



The Waste Not, Want Not Cookbook : Save Food, Save Money, and Save the Planet

by Cinda Chavich

Describes how to shop, cook and eat without wasting any food through more than 140 recipes and creative ideas for using up everything by transforming

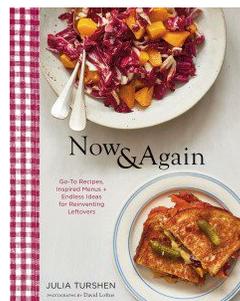
leftovers into new meals, tips on storing and preserving food and how to be smart about buying in bulk.



Cooking for Two : 150 Small- batch Slow Cooker Recipes

by Hope Comerford
This new addition to the New York Times best-selling series presents the easiest slow cooker recipes—including Chicken Parmigiana, Taco Bean Soup, and White

Bean and Chicken Chili—for two people that are wholesome and delicious.

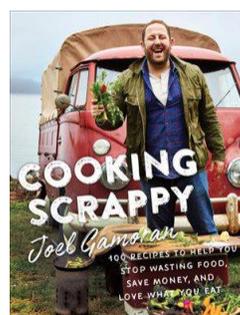


Now & again : go-to recipes, inspired menus + endless ideas for reinventing leftovers

by Julia Turshen

The author of the popular cookbooks Small Victories and Feed the Resistance offers over 125 new and creative, but also delicious and easily doable, recipes

including Italian Flag Baked Pasta and Celebration Chicken With Sweet Potatoes.

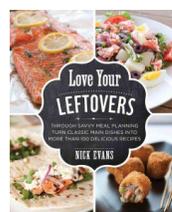


Cooking scrappy : 100 recipes to help you stop wasting food, save money, and love what you eat

by Joel Gamoran

Presents one hundred recipes that can reduce food waste and save money by using ingredients that are often discarded, including

spicy potato skin crisps, mustard dregs chicken breasts, spent coffee short rib chili, and beet greens with nutmeg and clementine.



Love Your Leftovers : Through Savvy Meal Planning Turn Classic Main Dishes into More than 100 Delicious Recipes

by Nick Evans

"Nick Evans' philosophy is that homemade food is best and he is

passionate about teaching people the value of a basic dish. The meal planning method in this book features a foundation dish that can be transformed into numerous other dishes throughout the week, saving you time and money, and leaving you with an impressive array of weeknight meals. This book will introduce you to dozens of possibilities for making your leftovers last, always striking the perfect balance between high quality food and low cost and effort"



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