

aidells chicken apple sausage cooking instructions

Aidells Chicken Apple Sausage Cooking Instructions: A Comprehensive Guide

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Introduction: Mastering the Art of Aidells Chicken Apple Sausage Cooking

Aidells chicken apple sausage is a popular choice for its delicious blend of savory chicken and sweet apples. However, achieving perfectly cooked sausage that retains its juiciness and flavor requires understanding the nuances of different cooking methods. This comprehensive guide provides detailed aidells chicken apple sausage cooking instructions for various cooking methods, ensuring you get the best results every time. We'll cover everything from stovetop techniques to oven roasting and grilling, guaranteeing perfectly cooked Aidells chicken apple sausage each time.

Stovetop Cooking: Quick and Easy Aidells Chicken Apple Sausage Instructions

The stovetop method is ideal for a quick and easy meal. This is often the quickest of the aidells chicken apple sausage cooking instructions we'll cover.

1. Preparation: Remove sausage from packaging.
2. Cooking: Heat a large skillet over medium heat. Add the Aidells chicken apple sausage and cook, turning occasionally, for approximately 10-12 minutes, or until the internal temperature reaches 165°F (74°C). This ensures the sausage is thoroughly cooked while preventing overcooking.
3. Serving: Serve immediately. Consider adding a splash of apple cider vinegar to the pan during cooking for an extra zing.

Tip: For crispier sausage, increase the heat slightly towards the end of the cooking time. Always use a meat thermometer to ensure the internal temperature reaches the safe cooking temperature.

Oven Baking: Aidells Chicken Apple Sausage Instructions for Even Cooking

Oven baking provides consistent cooking and is a great option when preparing larger quantities.

1. Preparation: Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Cooking: Place the Aidells chicken apple sausage on the prepared baking sheet. Bake for 15-20 minutes, turning halfway through, or until the internal temperature reaches 165°F (74°C). These aidells chicken apple sausage cooking instructions ensure even heating.
3. Serving: Serve hot. The oven method results in a slightly drier sausage, so consider adding a sauce or glaze to compensate.

Grilling: Aidells Chicken Apple Sausage Instructions for a Smoky Flavor

Grilling adds a smoky flavor and perfect char marks to your Aidells chicken apple sausage.

1. Preparation: Preheat grill to medium heat.
2. Cooking: Place the Aidells chicken apple sausage on the preheated grill grates. Cook for 10-15 minutes, turning occasionally, until the internal temperature reaches 165°F (74°C). These aidells chicken apple sausage

cooking instructions will ensure a delicious smoky taste.

3. Serving: Serve immediately. Consider grilling alongside vegetables for a complete and balanced meal.

Air Fryer: The Fastest Aidells Chicken Apple Sausage Instructions

Air frying offers a quick and crispy alternative.

1. Preparation: Preheat air fryer to 400°F (200°C).
2. Cooking: Place the Aidells chicken apple sausage in the air fryer basket in a single layer. Air fry for 8-10 minutes, shaking the basket halfway through, or until the internal temperature reaches 165°F (74°C). This method delivers some of the fastest aidells chicken apple sausage cooking instructions.
3. Serving: Serve hot. The air fryer creates a remarkably crispy texture.

Microwaving: Quick Aidells Chicken Apple Sausage Instructions for a Pinch

Microwaving is the quickest method but may result in a less appealing texture.

1. Preparation: Place the Aidells chicken apple sausage in a microwave-safe dish. Add 1-2 tablespoons of water to the dish.
2. Cooking: Microwave on high for 1-2 minutes, or until heated through. The internal temperature might not reach 165°F (74°C) consistently, so this method should only be used for reheating already cooked sausage. These aidells chicken apple sausage cooking instructions are best for a speedy reheating.
3. Serving: Serve immediately.

Important Considerations for Aidells Chicken Apple Sausage Cooking Instructions

Internal Temperature: Always use a food thermometer to ensure the internal temperature reaches 165°F (74°C). This is crucial for food safety.

Cooking Time: Cooking times may vary depending on the thickness of the sausage and the cooking method.

Don't Overcook: Overcooked sausage will be dry and tough.

Storage: Properly store leftover sausage in the refrigerator and consume within 3-4 days.

Conclusion

Mastering aidells chicken apple sausage cooking instructions allows you to enjoy this delicious sausage in a variety of ways. Experiment with different cooking methods to discover your preferred texture and flavor profile. Remember to always prioritize food safety by checking the internal temperature. Enjoy!

FAQs

1. Can I freeze Aidells chicken apple sausage? Yes, you can freeze Aidells chicken apple sausage before or after cooking. Freeze uncooked sausage in its original packaging or a freezer-safe bag. Cook frozen sausage using the same instructions, adding a few extra minutes to the cooking time.
1. How do I reheat Aidells chicken apple sausage? You can reheat Aidells chicken apple sausage using the microwave, stovetop, or oven. Follow the reheating instructions provided above.
1. What are some side dishes that pair well with Aidells chicken apple sausage? Mashed potatoes, roasted vegetables, applesauce, and salads are excellent side dishes.
1. Can I use Aidells chicken apple sausage in recipes? Absolutely! You can use Aidells chicken apple sausage in pasta dishes, breakfast scrambles,

and sandwiches.

1. Is Aidells chicken apple sausage gluten-free? Check the packaging to confirm. Aidells offers gluten-free sausage options, but it's crucial to check the specific product label.
1. How long can I keep cooked Aidells chicken apple sausage in the refrigerator? Cooked Aidells chicken apple sausage should be kept in the refrigerator for 3-4 days.
1. Are Aidells chicken apple sausages healthy? They are a relatively healthier alternative to pork sausages, offering a good source of protein. However, moderation is key as they still contain sodium and fat.
1. Can I cook Aidells chicken apple sausage from frozen? Yes, you can cook Aidells chicken apple sausage from frozen, but increase the cooking time accordingly.
1. What's the best way to avoid dry Aidells chicken apple sausage? Avoid overcooking. Use a meat thermometer to ensure the internal temperature is reached without exceeding it.

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aidells chicken apple sausage cooking instructions: *Bruce Aidells' Complete Sausage Book*
Bruce Aidells, Denis Kelly, 2000-09-01 Fans of Aidells sausages know there's a whole world beyond kielbasa, and it starts with Bruce Aidells gourmet sausages. In BRUCE AIDELLS' COMPLETE SAUSAGE BOOK, the king of the links defines each type of sausage, explains its origin, teaches us how to make sausages, and treats us to his favorite recipes for cooking with them. Hundreds of related tips and essays on Aidells' never-ending quest for yet another great sausage round out the collection, which includes color photos of 16 of the most mouth-watering dishes. With the COMPLETE SAUSAGE BOOK in hand, you'll be ready to add this most versatile, hearty, and satisfying ingredient to your gourmet cooking repertoire.

aidells chicken apple sausage cooking instructions: *Bruce Aidells' Complete Sausage Book*
Bruce Aidells, Denis Kelly, 2012-06-13 Fans of Aidells sausages know there's a whole world beyond kielbasa, and it starts with Bruce Aidells gourmet sausages. In BRUCE AIDELLS' COMPLETE SAUSAGE BOOK, the king of the links defines each type of sausage, explains its origin, teaches us how to make sausages, and treats us to his favorite recipes for cooking with them. Hundreds of related tips and essays on Aidells' never-ending quest for yet another great sausage round out the collection, which includes color photos of 16 of the most mouth-watering dishes. With the COMPLETE SAUSAGE BOOK in hand, you'll be ready to add this most versatile, hearty, and satisfying ingredient to your gourmet cooking repertoire.

aidells chicken apple sausage cooking instructions: Let's Do Brunch Brigit Binns, 2013-09-03 Few get-togethers are more enjoyable than a leisurely midday meal with friends or family—a time when both good food and good conversation are on the menu. This stunning cookbook is filled with more than 100 sweet and savory recipes, plus savvy tips on entertaining, menu planning, and more. Whether you have a special occasion to celebrate or just want to share a relaxed midday meal with friends or family, hosting brunch is an enjoyable, no-fuss way to entertain. In these pages, you'll find over 100 memorable recipes for inspiration, from classics like cinnamon

rolls, eggs Benedict, and huevos rancheros to such modern plates as polenta with poached eggs and prosciutto, cardamom-scented almond buns, and a creamy ricotta tart with fresh peas and mint. The recipes are organized into five chapters—sweet, savory, salads, sides, and drinks—that reflect a brunch sensibility and simplify menu planning. Plus, every recipe includes suggestions for other dishes and beverages to help you put together a winning meal. Throughout the pages, lush, colorful photography and an engaging narrative bring the foods and settings to life. With this book in hand, you'll be inspired to gather around the table for brunch every chance you get. Selected recipes include: -Applesauce and Brown Sugar Crumb Cake -Nectarine-Almond Oven Pancake -New Orleans-Style BBQ Shrimp and Grits -Baked Eggs with Spinach and Cream -Blackberry Coffee Cake -Balsamic Bloody Mary & other great cocktail recipes!

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aidells chicken apple sausage cooking instructions: *The Skinnytaste Cookbook* Gina Homolka, Heather K. Jones, R.D., 2014-09-30 Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet Muffins that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

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Randle Jones, 2011 Includes plastic insert with equivalent measurements and metric conversions.

aidells chicken apple sausage cooking instructions: *Damn Delicious* Rhee, Chungah, 2016-09-06 The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In *Damn Delicious*, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

aidells chicken apple sausage cooking instructions: *The Whole30* Melissa Urban, Dallas Hartwig, 2015 Millions of people visit Whole30.com every month and share their stories of weight loss and lifestyle makeovers. Hundreds of thousands of them have read *It Starts With Food*, which explains the science behind the program. At last, *The Whole30* provides the step-by-step, recipe-by-recipe guidebook that will allow millions of people to experience the transformation of their entire life in just one month.

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aidells chicken apple sausage cooking instructions: *Smoke & Spice, Updated and Expanded 3rd Edition* Cheryl Jamison, Bill Jamison, 2014-05-13 In this revised and updated edition of *Smoke & Spice*—the James Beard Cookbook Award winner that has sold more than a million copies—outdoor cooking experts Cheryl and Bill Jamison serve up 450 incredible recipes, lots of color photos, and loads of BBQ wit, wisdom, and lore. It's time to graduate from grilling. If you are weary of wieners and charred chicken and yearn for the full flavor of old-time, real barbecue, you have come to the right place. Updated with 100 brand-new recipes and the latest information on tools, fuels, equipment, and technique, this is the bible of genuine smoke-cooked barbecue. *Smoke & Spice* covers every aspect of the craft and culture of barbecue, including the basics of real barbecue, an overview of fuels and tools, and snapshots from its rich history alongside an enormous collection of recipes for a lifetime of unforgettable barbecues. The recipes include not just beef, pork, and poultry, but also seafood; vegetable mains and sides; smoke-scented salads, pastas, and pizzas; snacks and appetizers; 28 different barbecue sauces; traditional sides and breads, such as collard greens, baked beans, and biscuits; side-salad dishes and relishes; down-home desserts; and even cocktails to cool you down. You will enjoy: Double-Crusted Baby Backs with Fennel and Coriander Dallas Dandy Brisket Espresso-Rubbed Beef Medallions Garlic-Scented Sirloin Chicken-Wrapped Apple Sausage Tea-Smoked Duck Smoked Snapper Tostadas with Sangrita Sauce Smoked Mussels with Dill Mayonnaise Vidalias 'n' Georgia BBQ Sauce Prosciutto-Wrapped Peaches Deep-Dish Smoked Mozzarella Pizza Wonderful Watermelon Pickles Chipotle Cherry Cobbler *Smoke & Spice* is a must-have resource for every lover of real barbecue, from rookies who want to get the most from their new smoker to veterans seeking to perfect their craft.

aidells chicken apple sausage cooking instructions: *Ad Hoc at Home* Thomas Keller, 2009-11-06 Thomas Keller shares family-style recipes that you can make any or every day. In the book every home cook has been waiting for, the revered Thomas Keller turns his imagination to the American comfort foods closest to his heart—flaky biscuits, chicken pot pies, New England clam bakes, and cherry pies so delicious and redolent of childhood that they give Proust's madeleines a run for their money. Keller, whose restaurants *The French Laundry* in Yountville, California, and *Per Se* in New York have revolutionized American haute cuisine, is equally adept at turning out simpler fare. In *Ad Hoc at Home*—a cookbook inspired by the menu of his casual restaurant *Ad Hoc* in Yountville—he showcases more than 200 recipes for family-style meals. This is Keller at his most playful, serving up such truck-stop classics as Potato Hash with Bacon and Melted Onions and

grilled-cheese sandwiches, and heartier fare including beef Stroganoff and roasted spring leg of lamb. In fun, full-color photographs, the great chef gives step-by-step lessons in kitchen basics—here is Keller teaching how to perfectly shape a basic hamburger, truss a chicken, or dress a salad. Best of all, where Keller's previous best-selling cookbooks were for the ambitious advanced cook, *Ad Hoc at Home* is filled with quicker and easier recipes that will be embraced by both kitchen novices and more experienced cooks who want the ultimate recipes for American comfort-food classics.

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aidells chicken apple sausage cooking instructions: Nom Nom Paleo Michelle Tam, Henry Fong, 2013-12-17 A New York Times cookbook best-seller. *Nom Nom Paleo* is a visual feast, crackling with humor and packed with stunningly photographed step-by-step recipes free of gluten, soy, and added sugar. Designed to inspire the whole family to chow down on healthy, home-cooked meals, this cookbook compiles over 100 foolproof paleo recipes that demonstrate how fun and flavorful cooking with wholesome ingredients can be. And did we mention the cartoons? *Nom Nom Paleo* kicks off with a fresh introduction to Paleo eating, taking readers on a guided tour of author Michelle Tam's real-food strategies for stocking the kitchen, saving time, and maximizing flavors while maintaining a Paleo lifestyle. Also, sprinkled throughout the book are enlightening features on feeding kids, packing nutritious lunches, boosting umami, and much more. The heart of this book are Michelle's award-winning primal Paleo recipes, 50 percent of which are brand-new --- even to diehard fans who own her bestselling iPad cookbook app. Readers can start by marrying their favorite ingredients with building blocks like Sriracha Mayonnaise, Louisiana Remoulade, and the infamous Magic Mushroom Powder. These basic recipes lay the foundation for many of the fabulous delights in the rest of the book including Eggplant Ricotta Stacks, Crab Louie, and Devils on Horseback. There's something for everyone in this cookbook, from small bites like Apple Chips and Kabalagala (Ugandan plantain fritters) to family-sized platters of Coconut Pineapple Rice and Siu Yoke (crispy roast pork belly). Crave exotic spices? You won't be able to resist the fragrant aromas of Fast Pho or Mulligatawny Soup. In the mood for down-home comforts? Make some Yankee Pot Roast or Chicken Nuggets drizzled with Lemon Honey Sauce. When a quick weeknight meal is in order, *Nom Nom Paleo* can show you how to make Crispy Smashed Chicken or Whole-Roasted Branzini in less than 30 minutes. And for a cold treat on a hot day, nothing beats Paleo-diet-friendly Mocha

Popsicles or a two-minute Strawberry Banana Ice Cream. Eating healthy doesn't mean sacrificing flavor. This book gives you Paleo with personality, and will make you excited to play in the kitchen again.

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Weeknight/Weekend Jennifer Segal, 2021-09-14 NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of Once Upon a Chef. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of The Skinnytaste Cookbook Jennifer Segal, author of the blog and bestselling cookbook Once Upon a Chef, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

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smoke-cooked barbecue, is now completely revised and updated. Outdoor cooking experts Cheryl and Bill Jamison have added 100 brand-new recipes, the very latest information on tools, fuels, equipment, and technique, and loads more of their signature wit, charm, and reverence for Q.

aidells chicken apple sausage cooking instructions: Minimalist Baker's Everyday Cooking Dana Shultz, 2016-04-26 The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

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aidells chicken apple sausage cooking instructions: Hunt, Gather, Cook Hank Shaw, 2011-05-24 If there is a frontier beyond organic, local, and seasonal, beyond farmers' markets and sustainably raised meat, it surely includes hunting, fishing, and foraging your own food. A lifelong angler and forager who became a hunter late in life, Hank Shaw has chronicled his passion for hunting and gathering in his widely read blog, Hunter Angler Gardener Cook, which has developed an avid following among outdoor people and foodies alike. Hank is dedicated to finding a place on the table for the myriad overlooked and underutilized wild foods that are there for the taking—if you know how to get them. In Hunt, Gather, Cook, he shares his experiences both in the field and the kitchen, as well as his extensive knowledge of North America's edible flora and fauna. With the fresh, clever prose that brings so many readers to his blog, Hank provides a user-friendly, food-oriented introduction to tracking down everything from sassafras to striped bass to snowshoe hares. He then provides innovative ways to prepare wild foods that go far beyond typical campfire cuisine: homemade root beer, cured wild boar loin, boneless tempura shad, Sardinian hare stew—even pasta made with handmade acorn flour. For anyone ready to take a more active role in determining what they feed themselves and their families, Hunt, Gather, Cook offers an entertaining and delicious introduction to harvesting the bounty of wild foods to be found in every part of the country.

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1987-06-01 A one-of-its-kind, high-cuisine cookbook that reproduces authentic recipes for many of the fine dishes mentioned in Stout's Nero Wolfe mysteries. Spiced with quotes from memorable Nero Wolfe whodunits and photos that recall New York in the 1930s, '40s, and '50s.

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- Recipes and tips for whipping up freezable meals
- Inventory sheets to help you keep track of your frozen creations
- Delicious timesaving recipes for your slow cooker
- A busy work-week menu with full grocery list
- Recipes to take on the road
- One-pan meals you can make in your hotel room
- Sweet indulgences that freeze and travel well

Make Ahead Paleo is the perfect guide for cooks who don't have time to spend all day working at a hot stove but still want their meals to taste as if they did. Wherever your hectic life takes you, make it nutritious, make it flavorful, and make it ahead!

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- Bread: Potato Rolls with Honey Butter; Bagels; Yeasted Ciabatta
- Pasta: Canderli (bread dumplings); Ricotta and Lemon Zest Ravioli; Chicken Liver and Saffron Ragù
- Pizza: Butter, Honey, and Lavender Bianco-style Pizza; Robia, Mortadella, and Arugula Pizza al Taglio; Tomato and Stracciatella Pizza Napoletana
- Pastry, Cookies, and Cakes: Biscotti with almond and grapefruit; Whole Wheat Croissants; Carrot Cake with Cream Cheese Frosting

Embracing freshly milled flour in these recipes—and all the ones you already love to make—will ensure that you never have a stale meal again. Praise for *Flour Lab* “Do you want to make pasta from freshly milled our? Pizza and focaccia? Pastry and bread? The genius of this book is that it expands the possibilities of using freshly milled grains—think flavor, texture, nutrition, uniqueness—across a broad, delicious spectrum. Adam Leonti’s *Flour Lab* is clearly composed, enthusiastic, and inspiring.”—Ken Forkish, author of *Flour Water Salt Yeast* “*Flour Lab* is not only a beautiful and inspiring book, but it also vividly portrays, through its excellently written narrative and amazing recipes, the personal—yet universal—journey of the artisan soul. Adam Leonti’s own discovery process of the joys of milling and baking with fresh flour is now a lasting and enriching gift to us all.”—Peter Reinhart, author of *The Bread Baker’s Apprentice*, *Bread Revolution*, and *Perfect Pan Pizza*

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2016-09-06 Unlock the frozen asset in your kitchen with these quick and easy make-ahead recipes the whole family will love. Freezing is the easy way to guarantee that fresh, must-have recipes are always ready when you are. From freeze-ahead smoothie cubes to Monkey Bread, Chicken Pot Pie and mug cakes, this handy book lets you cook when you can, and eat when you want. 150 fully tested recipes give you the best ideas for cooking and freezing—prepare do-ahead dishes to freeze, cook foods to be the base of multiple meals, make slow cooker dinners, and more. Included is everything for Freezing 101—complete freezing, thawing and heating information, tips on storage options and advice on how long to freeze foods. The book covers the rules of the thaw, how to host a Freezer Meal Party, and how to use ice cube trays to freeze herbs, chocolate-dipped fruit—and even wine. This is the complete guide to turning the freezer into a make-ahead star.

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have turned to Paleo and a low-carb way of life to avoid the effects of these food impostors we were never designed to eat. Low-carb diets, however, can leave you feeling as though you don't have enough gas in the tank. Low carbs need to be smart carbs. Lucky for us, nature has given us the nutritious, delicious sweet potato. This super food gives all the benefits of other high energy foods with more nutrition and without spiking blood sugar. Plus, this humble tuber tastes great and is easily incorporated into your diet in seriously good ways. Sweet Potato Power gives you the tools to run your own tests to determine the diet rules that work specifically for you and your unique biology. Through self experimentation, you can cut through diet mumbo jumbo, and let science and your numbers speak for themselves to answer questions such as: • How many carbs should I eat to make me look, feel and perform at my best? • What foods spike my blood sugar the most and make me fat? • How do I eliminate craving? • How can I avoid mental fogs and post-lunch energy slumps? • How can I optimize my carbs with my athletic pursuits? How can I get fit without getting fat? What exercise is best for my body? • How can my kids become the most delightful version of themselves? • How can my doctor be a well-care provider instead of a sick-care provider? Understanding a bit of science and incorporating new tools in your arsenal will make you an active participant in your health. Applying what you learn brings you closer to the ideal version of you. All of this and easy sweet potato recipes so you can incorporate this power food into your everyday life—making Sweet Potato Power a force to be reckoned with!

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