

The Everything Peruvian Cookbook Includes Conchitas A La Parmesana Chicken Empanadas Arroz Con Mariscos Classic Fish Cebiche Tres Leches Cake And Hundreds More

The Exotic Kitchens of Peru

The Insect Cookbook

111 Dishes From Peru To Cook Right Now

Peruvian Cookbook

Nobu

Includes Butternut Squash with Walnuts and Vanilla, Peruvian Roast Chicken with Red Potatoes, Lamb with Garlic, Lemon, and Rosemary, Crustless Lemon Cheesecake, Maple Pumpkin Spice Lattes...and Hundreds More!

18 Superfoods, 101 Recipes, and Anti-aging Secrets from the Amazon to the Andes

Everything Peruvian

Learn to Cook Tomato Candy Pasta, Gratitouille, and Other Tasty Recipes: A Kids Cookbook

The Defined Dish

Quinoa

100 Tested, Perfected, and Family-Approved Recipes

The Kosher Baker

Danielle Walker's Against All Grain Celebrations

Traditions, Ingredients, Tastes, and Techniques in 100 Delicious Recipes

The Big Peruvian Cookbook

Over 160 Dairy-Free Recipes from Traditional to Trendy

The Everything Peruvian Cookbook

Includes Conchitas a la Parmesana, Chicken Empanadas, Arroz con Mariscos, Classic Fish Cebiche, Tres Leches Cake and hundreds more!

Latin American Street Food

A Year of Gluten-Free, Dairy-Free, and Paleo Recipes for Every Occasion [A Cookbook]

The Everything Peruvian Cookbook

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Peruvian Kitchen

The Everything Peruvian Cookbook

Ceviche: Peruvian Kitchen

Andina

Peru: The Cookbook

Tomb Raider: The Official Cookbook and Travel Guide

The Fire of Peru

Easy Recipes For Preparing Tasty Meals For Weight Loss And Healthy Lifestyle All Year Round

The Best Peruvian Cookbook: Quick and Easy Traditionally Recipes

The Peruvian Kitchen: Peruvian Cookbook for Beginners

Once Upon a Chef, the Cookbook

The Anti-Aging and Detox Plan to Lose Weight, Feel Younger, and Boost Vitality

Authentic Peru Cookbook

The Everything Gluten-Free Slow Cooker Cookbook

Waffles + Mochi: Get Cooking!

The Everything Peruvian Cookbook Includes Conchitas A La Parmesana Chicken Empanadas Arroz Con Mariscos Classic Fish Cebiche Tres Leches Cake And Hundreds More

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MICHAELA FOLEY

The Exotic Kitchens of Peru Independently Published

The definitive Peruvian cookbook, featuring 500 traditional home cooking recipes from the country's most acclaimed and popular chef, Gastón Acurio. One of the world's most innovative and flavorful cuisines, Peruvian food has been consistently heralded by chefs and media around the world as the "next big thing." Peruvian restaurants are opening across the United States, with 20 in San Francisco alone, including Limon and La Mar. Acurio guides cooks through the full range of Peru's vibrant cuisine from popular classics like quinoa and ceviche, and lomo saltado to lesser known dishes like amaranth and aji amarillo. For the first time, audiences will be able to bring the flavors of one of the world's most popular culinary destinations into their own kitchen.

The Insect Cookbook Simon and Schuster

The Everything Peruvian CookbookIncludes Conchitas a la Parmesana, Chicken Empanadas, Arroz Con Mariscos, Classic Fish Cebiche, Tres Leches Cake and Hundreds More!Simon and Schuster

111 Dishes From Peru To Cook Right Now The Everything Peruvian CookbookIncludes Conchitas a la Parmesana, Chicken Empanadas, Arroz Con Mariscos, Classic Fish Cebiche, Tres Leches Cake and Hundreds More!

Most people would struggle to pick out Peru on a map. And getting them to describe their traditional food? Damn near impossible! Which is a shame, because Peruvian cuisine is truly some of the most culturally rich on the planet. Integrating cultural and historical influences from its neighboring countries, Peru has created a flavor profile that is unique, tasty, and incredibly colorful. It truly is a sensation to all the senses! This great book provides a simple approach to incorporating this amazing cuisine into your home. Using easy ingredients and basic cooking techniques, this book is perfect for those who like to dabble in cooking, or those who want to stretch themselves and try some more advanced dishes. In this book, you will learn how to cook: Amazing Peruvian breakfast Moreish Peruvian appetizers Sweet and Spicy Peruvian dinners Unique Peruvian desserts Too many

people go through life without even getting to smell Peruvian cuisine - let alone actually taste it! So, what are you waiting for? Take the first step and open your eyes to this amazing cultural experience

Peruvian Cookbook Ten Speed Press

From savory Peruvian entrees to sweet Peruvian desserts, this Peruvian Cookbook has everything you need to introduce you to the wonderful world of Peruvian cuisine. Inside of this Peruvian cookbook, you will learn how to prepare delicious Peruvian recipes such as: - Chicken Tequenos - Peruvian Tiradito - Peruvian Beef Stew - Aji de Gallina - Shrimp Saltado - Stuffed Rocoto - Carne con Frejoles - Peruvian Ceviche - and even more! So, what are you waiting for? Grab a copy of this cookbook and start making your own Peruvian dishes as soon as today!

Nobu America's Test Kitchen

From tamales to tacos, food on a stick to ceviches, and empanadas to desserts, Sandra A. Gutierrez's Latin American Street Food takes cooks on a tasting tour of the most popular and delicious culinary finds of twenty Latin American countries, including Mexico, Cuba, Peru, and Brazil, translating them into 150 easy recipes for the home kitchen. These exciting, delectable, and accessible foods are sure to satisfy everyone. Sharing fascinating culinary history, fun personal stories, and how-to tips, Gutierrez showcases some of the most recognized and irresistible street foods, such as Mexican Tacos al Pastor, Guatemalan Christmas Tamales, Salvadorian Pupusas, and Cuban Sandwiches. She also presents succulent and unexpected dishes sure to become favorites, such as Costa Rican Tacos Ticos, Brazilian Avocado Ice Cream, and Peruvian Fried Ceviche. Beautifully illustrated, the book includes a list of sources for ingredients.

Includes Butternut Squash with Walnuts and Vanilla, Peruvian Roast Chicken with Red Potatoes, Lamb with Garlic, Lemon, and Rosemary, Crustless Lemon Cheesecake, Maple Pumpkin Spice Lattes...and Hundreds More! Phaidon Press

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for

family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

18 Superfoods, 101 Recipes, and Anti-aging Secrets from the Amazon to the Andes Simon and Schuster

Eminently practical and truly trustworthy, The Cook's Illustrated Meat Book is the only resource you'll need for great results every time you cook meat. Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of Cook's Illustrated understand that preparing meat doesn't start at the stove it starts at the store. The Cook's Illustrated Meat Book begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining). Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-

roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't. 425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more. The Cook's Illustrated Meat Book also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're slicing a chicken breast into cutlets or getting ready to carve prime rib the Cook's Illustrated Meat Book covers all the bases

Everything Peruvian Simon and Schuster

NEW YORK TIMES BESTSELLER • 125 recipes for grain-free, dairy-free, and gluten-free comfort food dishes for holidays and special occasions NAMED ONE OF THE FIVE BEST GLUTEN-FREE COOKBOOKS OF ALL TIME BY MINDBODYGREEN When people adopt a new diet for health or personal reasons, they worry most about the parties, holidays, and events with strong food traditions, fearing their fond memories will be lost along with the newly eliminated food groups. After suffering for years with a debilitating autoimmune disease and missing many of these special occasions herself, Danielle Walker has revived the joy that cooking for holidays can bring in Danielle Walker's *Against All Grain Celebrations*, a collection of recipes and menus for twelve special occasions throughout the year. Featuring a variety of birthday cakes, finger foods to serve at a baby or bridal shower, and re-creations of backyard barbecue standards like peach cobbler and corn bread, Danielle includes all of the classics. There's a full Thanksgiving spread—complete with turkey and stuffing, creamy green bean casserole, and pies—and menus for Christmas dinner; a New Year's Eve cocktail party and Easter brunch are covered, along with suggestions for beverages and cocktails and the all-important desserts. Recipes can be mixed and matched among the various occasions, and many of the dishes are simple enough for everyday cooking. Stunning full-color photographs of every dish make browsing the pages as delightful as cooking the recipes, and beautiful party images provide approachable and creative entertaining ideas. Making recipes using unfamiliar ingredients can cause anxiety, and while trying a new menu on a regular weeknight leaves some room for error, the meal simply cannot fail when you have a table full of guests celebrating a special occasion. Danielle has transformed her most cherished family traditions into trustworthy recipes you can feel confident serving, whether you're hosting a special guest with food allergies, or cooking for a crowd of regular grain-eaters.

Learn to Cook Tomato Candy Pasta, Gratinouille, and Other Tasty Recipes: A Kids Cookbook Simon and Schuster

If you have ever wanted to try Peruvian food without having to leave the country, then this is the perfect cookbook for you. Inside of this book, you will learn how to make a variety of authentic Peruvian food with recipes such as: • Green Peruvian Rice • Peruvian Chicken with Green Sauce • Peruvian Beef Stew • Chicken Skewers • Beef Empanadas • Fish Chowder • Peruvian Chicken Soup • Arroz con Pollo • Lomo Saltado • Peruvian Ceviche • Papa a La Huancaína • Rellena • Picarones With the help of this cookbook, not only will you learn how to make these delicious recipes for yourself, but you will also have the confidence necessary to make these recipes. So, what are you waiting for? Grab a copy and start cooking today!

The Defined Dish Simon and Schuster

Have you ever fancied cooking some dishes that are completely different to the regular fair? Well, now you can, and all it takes are a few Peruvian ingredients to make dishes that are healthy, tasty, and will become a family favorite, or something you can win over your friends with. Here are 30 of the most traditional and famous recipes from Peru. They are all full of flavors, and very easy to make. They pass many of these dishes down through the families, and each generation carries on these culinary dishes. We see Peru recipes as the next big thing in cooking, so these can give you a head start, and a part of the new cooking revolution. No matter if you like things mild, or you want to spice things up, these recipes are easily adaptable, and can cater for all tastes, and different member of the family.

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All you need to make simple, delicious, and naturally gluten-free meals Slow cookers are lifesavers for busy cooks. But if you follow a gluten-free diet - due to celiac disease, gluten intolerance, wheat allergies, or simply for health reasons - slow cooking can be a challenge. That's because many recipes don't thicken properly without flour, noodles, or some other wheat-containing derivative. Enter: *The Everything Gluten-Free Slow Cooker Cookbook*. Inside, you'll find delicious gluten-free recipes such as: Pull-Apart Cinnamon Raisin Biscuits Breakfast Risotto Pineapple Teriyaki Drumsticks Bacon Corn Chowder Spicy Vegetarian Chili Chicken Alfredo Pasta Sausage and Shrimp Jambalaya Curried Coconut Chicken Barbecue Western Ribs Blueberry Cobbler Right-Side-Up Pineapple Cake Complete with an array of gluten-free

options, specialized slow-cooking tips, and advice on eliminating wheat derivatives, this fun and fresh cookbook has everything you need to create healthy, delicious meals - without spending all day in the kitchen!

Quinoa Houghton Mifflin Harcourt

Presents a collection of recipes for Japanese-inspired dishes using fresh seafood, including Matsuhisa shrimp, snow crab roll with caviar, and new style sashimi.

100 Tested, Perfected, and Family-Approved Recipes Gordon Rock While superfoods have entered the health food conversation in recent years, most people are unaware that many of the most powerful foods on the planet hail from the Andes region—and now, for the first time ever, they are now widely available in the United States. Not only are these foods teeming with healing effects, they are also packed with flavor, transforming ordinary, everyday healthy meals into something extraordinary. Peruvian Power Foods introduces the top superfoods and their myriad health benefits, with more than 75 recipes from the Andes to the Amazon, a growing gastronomic hotspot for chefs and gourmards the world over. With recipes for breakfasts and smoothies, on the fly snacks, plus sublime suppers and decadent desserts, anyone from the fitness-minded to foodies can easily incorporate these nutrient- and antioxidant-rich foods into their daily lives. Tempt your taste buds without ruining your waistline with: Weekend waffles with maca, an anti-inflammatory, antioxidant that can be likened to natural Viagra as it helps potency in men. Breakfast granola with lucuma, a tangy tropical fruit that helps balance high blood pressure. Savory white bean hummus made with sachu inchi, a powerful omega-3s for heart health and brain power. Muffins made with pichuberry, a glucose controller, sugar regulator, and accelerator for flushing fat around the middle. Sinful yet slimmed-down brownies with cacao, an amazing antioxidant and chocolate substitute in everything from smoothies to cakes. From Peru to your plate, this Amazon-inspired health makeover will allow you to enjoy optimal health and optimal flavor one meal at a time.

The Kosher Baker Clarkson Potter

Cook up the bold, unique flavors of this multicultural culinary destination. Peruvian cuisine, described by food critic Eric Asimov as one of the world's most important cuisines and a model of fusion cuisine, is the new lip-smacking trend worthy of every American table. *The Big Peruvian Cookbook* is a journey through the diverse gastronomy of the multicultural South American country, from its Andean peaks to its coastal towns and tropical jungles. Become intimately acquainted with Peru's universe of flavors, techniques, and traditions. Peruvian food is a fusion of its Incan roots, mixed with Spanish, Arab, African, Chinese, Italian, Japanese, and French influences, and the result is a vast and colorful range of dishes, each telling a distinct story, such as: Traditional Ceviche (or "Cebiche") Causa (Layered Mashed Potato) Arroz Chaufa (Fish Stir-Fried Rice) Papa a la Huancaína (Potatoes in Cheese Sauce) Lomo Saltado (Stir-Fried Sliced Beef with French Fries) Ají de Gallina (Creamy Chicken) Anticuchos de Corazón (Grilled Heart Skewers) And more! Your go-to guide for mastering this famous cuisine, *The Big Peruvian Cookbook* will show you how to whip up cebiches, piqueos, soups, and traditional sweets like a local, creating a real Peruvian culinary experience at home.

Danielle Walker's Against All Grain Celebrations Phaidon Press

Each simple guide offers a clear overview of all the information one needs to know about a particular topic, making learning something new easy, accessible, practical and affordable.

Traditions, Ingredients, Tastes, and Techniques in 100 Delicious Recipes Houghton Mifflin

Why did we make a Peruvian Vegan Cookbook? Our family roots are Peruvian, and we have been vegan for many years. Peruvian cuisine is famous for its variety and flavor. However, only very few of their dishes are vegan. The richness of Peruvian cuisine has many origins, from its Inca roots to the influence of other cultures like the Spanish, Chinese, and Japanese, who have flourished for many generations in Peru. In this vegan cookbook we have adapted many classic Peruvian recipes so that you don't miss out on one of the best cuisines in the world. We wanted to keep the recipes as simple and traditional as possible, in fact, you don't need to know advanced cooking techniques to prepare any of the dishes. The 50 recipes included in this vegan cookbook are based on traditional Peruvian dishes, but completely plant-based. You will find them tasty, and easy to follow. Enjoy!

The Big Peruvian Cookbook UNC Press Books

PERUVIAN COOKBOOKA Beginner's GuideThis book has been written in support of millions of Peruvians living in poverty. Proceeds from the sale of this book will help bring about change for suffering Peruvian communities. World Renowned - Peruvian cooking is recognized around the world as some of the best food in South America, and arguably as refined as the delectable Cuisine of Paris. The capital of Guatemala, Lima, is known as the gastronomic capital of the Americas. Peru's rich cuisine is embedded in the variety of diverse ingredients yielded by their geography such as tropical fruit from the Amazon, plentiful seafood from the Pacific Ocean and an extraordinary assortment of potatoes and grains from the Andes. Peru has a vibrant culture, as home to one of the six oldest civilizations in the world. Many

foods cooked by ancient civilizations are still savored today, while other Peruvian dishes also benefit from Asian, African and European influences. In this book, you will learn a little about Peru's landscape, people and culture, as well as receive an introduction to Peru's wonderful cuisine including delicacies such as; Chupe, Arroz con Pollo Verde, Carne de Cerdo Picante, Anticuchos, Lomo Saltado, Aji de Gallina, Carapulcra and famous Peruvian Ceviche. Each recipe is introductory and intended for beginners. They are easy to follow and beautifully photographed. Peruvian Cookbook is part of a social enterprise series called "Planet Cookbooks". The goal of Planet Cookbooks is to produce simple and helpful Introductory Cookbooks for 100 of the World's poorest countries, in support of community development efforts in each of these areas of the World. Planet Cookbooks are perfect for those who wish to learn more about these countries and their cuisine, while impacting the communities and lives of their people. For information on additional culinary ventures aiding Extreme Poverty around the world, please visit us online at www.PlanetCookbooks.com.

[Over 160 Dairy-Free Recipes from Traditional to Trendy](#) CreateSpace

Insects will be appearing on our store shelves, menus, and plates within the decade. In *The Insect Cookbook*, two entomologists and a chef make the case for insects as a sustainable source of protein for humans and a necessary part of our future diet. They provide consumers and chefs with the essential facts about insects for culinary use, with recipes simple enough to make at home yet boasting the international flair of the world's most chic dishes. Insects are delicious and healthy. A large proportion of the world's population eats them as a delicacy. In Mexico, roasted ants are considered a treat, and the Japanese adore wasps. Insects not only are a tasty and versatile ingredient in the kitchen, but also are full of protein. Furthermore, insect farming is much more sustainable than meat production. *The Insect Cookbook* contains delicious recipes; interviews with top chefs, insect farmers, political figures, and nutrition experts (including chef René Redzepi, whose establishment was elected three times as "best restaurant of the world"; Kofi Annan, former secretary-general of the United Nations; and Daniella Martin of *Girl Meets Bug*); and all you want to know about cooking with insects, teaching twenty-first-century consumers where to buy insects, which ones are edible, and how to store and prepare them at home and in commercial spaces.

The Everything Peruvian Cookbook Ten Speed Press

The Everything Peruvian Cookbook Get your copy of the best and most unique recipes from Tracey Cameron ! Do you miss the carefree years when you could eat anything you wanted?Are you looking for ways to relive the good old days without causing harm to your health?Do you want an ideal way to preserve your food?Do you want to lose weight? Are you starting to notice any health problems?Do you want to learn to prep meals like a pro and gain valuable extra time to spend with your family? If these questions ring bells with you, keep reading to find out, *Healthy Weekly Meal Prep Recipes* can be the best answer for you, and how it can help you gain many more health benefits! Whether you want to spend less time in the kitchen, lose weight, save money, or simply eat healthier, meal prep is a convenient and practical option and your family can savor nutritious, delicious, homemade food even on your busiest days. ☆ Purchase The Print Edition & Receive A Digital Copy FREE Via Kindle Matchbook ☆ In this book : This book walks you through an effective and complete anti-inflammatory diet--no prior knowledge required. Learn how to shop for the right ingredients, plan your meals, batch-prepare ahead of time, and even use your leftovers for other recipes and detailed nutritional information for every recipe, *The Everything Peruvian Cookbook* is an incredible resource of fulfilling, joy-inducing meals that every home cook will love. In addition, 2 weeks of meals--a 14-day schedule of meals, including step-by-step recipes and shopping lists for each, with tips on what you can prepare ahead of time to get dinner or meal on the table faster. Let this be an inspiration when preparing food in your kitchen with your love ones for the Holiday. It would be lovely to know your cooking story in the comments sections below. 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. I really hope that each book in the series will be always your best friend in your little kitchen. Well, what are you waiting for? Scroll to the top of this page and click the Add to Cart button to get your copy now!

Includes Conchitas a la Parmesana, Chicken Empanadas, Arroz con Mariscos, Classic Fish Cebiche, Tres Leches Cake and hundreds more! Weidenfeld & Nicolson

The Everything Peruvian Cookbook Get your copy of the best and most unique recipes from Wanda Hodges ! Do you miss the carefree years when you could eat anything you wanted?Are you looking for ways to relive the good old days without causing harm to your health?Do you want an ideal way to preserve your food?Do you want to lose weight? Are you starting to notice any health problems?Do you want to learn to prep meals like a pro and gain valuable extra time to spend with your family? If these questions ring bells with you, keep reading to find out, *Healthy Weekly Meal Prep Recipes* can be the best answer for you, and

how it can help you gain many more health benefits! Whether you want to spend less time in the kitchen, lose weight, save money, or simply eat healthier, meal prep is a convenient and practical option and your family can savor nutritious, delicious, homemade food even on your busiest days. ☆ Purchase The Print Edition & Receive A Digital Copy FREE Via Kindle Matchbook ☆ In this book: This book walks you through an effective and complete anti-inflammatory diet-no prior knowledge required. Learn how to shop

for the right ingredients, plan your meals, batch-prepare ahead of time, and even use your leftovers for other recipes. and detailed nutritional information for every recipe, The Everything Peruvian Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love. In addition, 2 weeks of meals-a 14-day schedule of meals, including step-by-step recipes and shopping lists for each, with tips on what you can prepare ahead of time to get dinner or meal on the table faster. Let this be an inspiration when preparing food in your kitchen with your love

ones for the Holiday. It would be lovely to know your cooking story in the comments sections below. 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. I really hope that each book in the series will be always your best friend in your little kitchen. Well, what are you waiting for? Scroll to the top of this page and click the Add to Cart button to get your copy now!