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March 29, 2019

OUR GUARANTEE

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Cooking Techniques & Guides

6776949 HOW TO BREAK AN EGG: 1,453 Kitchen Tips, Food Fixes, Emergency Substitutions, and Handy Techniques. By the eds. of Fine Cooking Magazine et al. Organized in an easy-to-access format for quick reference or leisure reading, this reference is packed with more than 1,400 kitchen-tested tips, shortcuts, and ingenious solutions. From how to carve a turkey to sending a beeper, it’s all here in one volume. 394 pages. Taunton. Pub. at $19.95 $5.95

3671631 THE JERKY BIBLE: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl. By Kate Fliducca. Learn how to create delicious jerky with instructive step by step photos that take you through the process. You'll learn how to utilize more than 40 marinades to create a wide range of flavors. In addition, readers will learn how to identify the best cuts for jerky. Color photos. 133 pages. Skyhorse. Paperback. Pub. at $16.95 ★ $5.95

2529750 SMOKE FOOD: A Beginner’s Guide. By C. Dubbs & D. Heberle. Explains how to choose the best fuels, how to build smokers from old refrigerators and cardboard boxes, and how to use a kiln to smoke everything from turkeys to turtles. Includes more than 100 recipes, I’lls., most in color. 185 pages. Skyhorse. Paperback. Pub. at $12.95 $4.95

6921776 SPROUTS, SHOOTS & MICROGREENS: Tiny Plants to Grow and Eat in Your Kitchen. By Lina Walletinson. Learn how to grow and consume sprouts, shoots and microgreens. All you need is tap water and a glass jar, and you’re ready to go. Also teaches you how to make delicious meals with your harvest. Recipes include: Common Sprouts with Quinoa and Wasabi Mayonnaise; Baked Pumpkin with Lentil Sprouts and Almond Pesto; and Sprouted Seed Bread. Well illus. in color. 127 pages. Skyhorse. Paperback. Pub. at $17.99 ★ $9.95


6714269 THE EVERYDAY SQUASH COOK: The Most Versatile & Affordable Superfood. By Rob Firing et al. Presents over 100 ways to enjoy squash—the most versatile and affordable superfood. Try amazing recipes such as Gluten-Free Zucchini Lasagna, Squash Fried Rice; Breakfast Tacos, and “Butternut” Bacon. Well illus. in color. 212 pages. HarperCollins. Paperbound. Pub. at $5.99 ★ $4.95

6665632 THE CAMPSIDE GUIDE TO DUTCH OVEN COOKING: 66 Easy, Delicious Recipes for Your Backpacker, Day Hikers, and Campers. By Paul Kautz. Sixty-six Dutch oven recipes provide a delicious springboard for keeping campers happily fed in the wild. This compact guide also offers helpful advice on heating for different cooking styles, maintaining even temperatures, cleaning and protecting your Dutch oven, and more. Fully illus. in color. 140 pages. Skyhorse. Paperback. Pub. at $14.99 ★ $4.95

6942350 SPIRALIZE THIS! 75 Fresh and Irresistible Recipes for Your Spiralizer. By Martha Rose Shulman. Includes recipes for meat eaters and vegetarians as well as many vegan recipes. From egg dishes to salads, pickles to grats, tacos to desserts, this is the cookbook that spiralizers have been waiting for. Fully illus. in color. 192 pages. HMH. Pub. at $17.99 ★ $4.95


6907024 MISS VICKIE’S BIG BOOK OF PRESSURE COOKER RECIPES. By Vickie Smith. Gathering all her pressure-cooking wisdom into one book, Miss Vickie imparts her wisdom, tips and tricks, and includes over 100 fast, tasty, foolproof recipes ranging from one-pot meals like Chicken and Rice with Mushrooms to Sweet and Sour Pork to Charlotte Matt Cheesecake. 470 pages. HMH. Paperback. Pub. at $22.99 ★ $15.95

6592384 75 FLOWERS FOR CAKE DECORATORS. By Helen Penman. From simple blooms to elegantly exotic flowers, this delightful collection of floral cake toppers provides the perfect decorative flourish to showcase your cakes or cupcakes. Includes step by step instructions, guidance on essential techniques and materials, and recipes and tips. Fully illus. in color. 144 pages. St. Martin’s. Paperback. Pub. at $21.99 ★ $3.95

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Cooking Techniques & Guides

**687826** PREPPER’S DEHYDRATOR HANDBOOK. By Shelle Wells. Instead of relying on preservative filled packaged goods, fill your pantry bookshelf with tasty, healthy and nutritious dehydrated foods. Pack with everything you need to know about this power method of creating shelf stable foods, this handbook includes tips, advice, techniques and recipes. 186 pages. Ulisses. Paperbound. Pub. at $15.95 $11.95

**7391056** STEVIA SWEET RECIPES: Sugar-Free–Naturally! By Jeffrey Goettemoeller. Offers over hundred recipes using this natural sweetener that is 200 times sweeter than sugar. Learn how to incorporate this amazing herb into your own recipes and how to sweeten your cookies, cakes, pies, puddings, and more. 196 pages. Square One Books. Spiralbound. Pub. at $13.95 $9.95

**2812371** SIMPLY PHD: A Complete Course in Preparing Authentic Vietnamese Meals at Home. By Helen Le. Discover how to make authentic pho from start to finish in your own kitchen. Cook traditional Beef Noodle Soup, as well as inspired pho dishes, such as Vegan Pho Noodle Soup, Pho Pizza, Fresh Pho Rolls, and even a Pho Omelet. Bring Vietnamese cooking to your table every night of the week with these 75 authentic recipes. Well illus. in color. 192 pages. Par Point. 8¼x10¼/. Pub. at $25.00 $6.95

**6739268** PRESSURE COOKING: Idiot’s Guides as Easy as It Gets! By Tom Hirschfeld. Pressure cooker users flourish in a fraction of the time conventional methods take. Over 120 tasty recipes teach you how to take advantage of all your pressure cookers can do. Includes step-by-step instructions and tips for converting your favorite conventional recipes, as well as advice, safety, and care. Well illus. in color. 224 pages. Dorling Kindersley. Paperbound. Pub. at $21.95 $7.95

**4591299** SECRETS FROM THE LA VARENNE KITCHEN. By Anne Willan. This helpful reference booklet is a compilation of the 50 basic recipes that students were expected to master as part of their course at the La Varenne cooking school. Not a book of finished dishes, but a treasure trove of their course at the La Varenne cooking school. Not that students were expected to master as part of their course at the La Varenne cooking school. Not a book of finished dishes, but a treasure trove of 50 basic recipes. Fully illus. in color. 224 pages. Dorling Kindersley. Paperbound. Pub. at $17.95 $3.95


**6882420** SECRETS OF THE BUTCHER: How to Select, Cut, Prepare, and Cook Every Type of Meat. By Arthur Le Caisne. Le Caisne offers highly descriptive and thorough profiles of dozens of exceptional and any breed; cooking, freezing, thawing and marinating; and the most effective way to season. Fully illus. in color. 237 pages. Black Dog & Leventhal. Pub. at $27.99 $21.25

**6905080** THE YOGURT BIBLE. By Pat Crocker. Offers a diary case full of recipes for making nearly 25 different yogurts, as well as over 200 recipes that feature yogurt as a key ingredient. Try incorporating your yogurt into delicious dishes like Swiss Chard and Feta Souffle; Fettuccine with Crab and Arugula Pesto; and Chicken Creole. Well illus. in color. 16 pages of color photos. 317 pages. Robert Rose. Paperbound. Pub. at $24.95 $8.95


**5970377** THE ULTIMATE DEHYDRATOR COOKBOOK. By Tammy Gangloff et al. Contains A-Z entries on how to dehydrate fruits, vegetables, herbs, flowers, and nuts. Also how to use the dehydrator to make fruit leathers and roll-ups, crackers, and more. Contains recipes for cooking with dehydrated ingredients, and recipes for oils, potpourri, and more. Color photos. 352 pages. Stackpole. 8x10. Paperbound. Pub. at $24.95 $17.95

**2817713** COOKING WITH SCRAPS: Turn Your Peels, Cores, Rinds, and Stems into Delicious Meals. By Lindsay-Jean Hard. Shows how to use scraps—like carrot greens, water from canned beans, and broccoli stems—in your inspired recipes. It’s pure genius, while critically reducing waste one dish at a time. Try Any Season Strata; Brothy Beans with Roasted Garlic and Parmesan Rind; and Fennel Stalk Ice Cream with Lemon and Vanilla Bean. Color photos. 189 pages. Workman. Pub. at $19.95 $14.95

**6923259** THE CHICKPEA COOKBOOK. By Heather Thomas. Whether you’re hungry for the perfect hummus recipe, or excited to try something more adventurous, this collection has plenty of step by step recipes for all occasions and tastes, from Chilli Chickpea Fritters; to Smashed Chickpea Dukkahs; Feta Falafel Burgers; and Chocolate Espresso & Chickpea Fudge Cake. Well illus. in color. 112 pages. Ebury. Pub. at $16.95 $13.95

**2863820** THE EVERYTHING HEALTHY MEAL PREP COOKBOOK. By Tina Chow. Prepping your meals ahead of time is one of the best ways to eat better and organize your eating habits. In this collection you’ll learn how to prepare portion controlled meals in advance. With 300 delicious recipes you’ll be run out of excuses for making healthier meals like Tangy Orange Chicken, Taco in a Jar; Coconut Macaroons; and more. Color photos. 288 pages. Adams Media. Paperbound. Pub. at $19.99 $6.95

**6785794** HOME FERMENTATION: A Stupendous, Step-by-Step Guide to Harvesting Nutrients and Flavor, Freezing, and Eating Meat. A complete and easy to understand education in every aspect of the art of selecting, preparing, and eating meat. Organized by type of protein, Le Caisne offers highly descriptive and thorough profiles of dozens of exceptional and any breed; cooking, freezing, thawing and marinating; and the most effective way to season. Fully illus. in color. 237 pages. Black Dog & Leventhal. Pub. at $27.99 $21.25

**6923901** SIMPLY PHD: A Complete Course in Preparing Authentic Vietnamese Meals at Home. By Helen Le. Discover how to make authentic pho from start to finish in your own kitchen. Cook traditional Beef Noodle Soup, as well as inspired pho dishes, such as Vegan Pho Noodle Soup, Pho Pizza, Fresh Pho Rolls, and even a Pho Omelet. Bring Vietnamese cooking to your table every night of the week with these 75 authentic recipes. Well illus. in color. 192 pages. Par Point. 8¼x10¼/. Pub. at $25.00 $6.95


**6094330** THE AIR FRYER EVERYDAY: 75 Recipes to Fry, Roast, and Bake Using Your Air Fryer. By Ben Mims. The air fryer is the hottest new kitchen appliance and it’s easy to use: fry foods come out perfectly crispy, using little to no oil, and at a fraction of the calories. With its versatility you can try the myriad of included recipes from Triple Coconut Chicken to Honey-Chipotle Pineapple Pizza. Color photos. 160 pages. Clarkson Potter. Pub. at $19.99 $14.95

- 4 -
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★ **6464171 PROJECT SMOKE**. By Steven Raichlen. A complete step by step guide to mastering the art and craft of smoking, plus 100 recipes—every one a game-changer—for smoking food that roasts off your plate with flavor. Make your own Chinatown Spareribs, and get adventurous with Smoked Bar-B-Que Gripp, Smoked Cheesecake, anyone? Well illus. in color.
293 pages. Workman. Paperback. Pub. at $22.95  **$17.95**  
★ **6810666 FERMENTATION REVOLUTION**: 70 Easy, Healthy Recipes for Sauerkraut, Kombucha, Kimchi and More. By S. Bureau & D. Co. If you need to know about fermentation to start a tasty little revolution in your pantry. You’ll soothe your digestive and nervous systems, revive your immune system and regulate your metabolism. So gather your jars, because the probiotic revolution has begun! Well illus. in color.
★ **2828200 THE BEST INDUCTOR BURNER RECIPES ON THE PLANET**. By Ella Sanders. Portable, versatile, and extremely safe to use, an induction burner is a must-have appliance that will significantly change the way you cook. The 100 tasty recipes included here will help you find easier ways to cook classic favorites with your appliance like Curried Butternut Squash Soup; One-Pan Swedish Meatballs; and Skillet Turkey Tetrazzini. Color photos. Paperback. Pub. at $19.99  **$14.95**  
★ **6987795 COPPER MAGIC! ONE-PO T KITCHEN**: No-Fuss Recipes for the Revolutionary New Nonstick Cookware. By Ella Sanders. Make the most of your cookware with over 75 one-pot breakfasts, lunches, and dinners made just for copper pans. Whether you have a handmade Blueberry Lemon Breakfast Cake, want some Chicken Tortilla Soup for lunch, or hope to impress your relatives with dishes you’ve covered! Well illus. in color.
152 pages. Castle Point. Paperback. Pub. at $17.95  **$14.95**  
★ **8090305 SNOW’S KITCHENALIA: How Everything Works**. By S. Bureau & D. Co. Scientific investigations into kitchen chemistry, the handyman’s esoteric science. Snow’s fascinating visual miscellany shows you the ins, outs, hows, and whys of all manner of cooking equipment, tools and techniques—from ovens, blenders and coffee machines to more sophisticated chefs’ equipment and everything in between. An essential volume for every keen cook, whether amateur or professional. Fully illus. in color. 208 pages. Weldon Owen. Pub. at $25.00  **$8.95**  
★ **6720773 CAST-IRON COOKWARE: THE Care & Keeping Handbook**. By Dominique DeVito. Whether you are looking to restore an antique skillette or want to know how to use your brand new one, this practical handbook has all the wisdom you need, accompanied by a generous helping of delicious recipes to suit all tastes; Chicken Pot Pie, Skillet S’mores, Portobello Steaks, and more. Illus. in color. 192 pages. Cider Mill. Paperback. Pub. at $16.95  **$12.95**  
★ **6910122 THE BEGINNER’S GUIDE TO DEHYDRATING FOOD**. By Teresa Marrone. Learn how to dehydrate everything from apricots to zucchini and master the simple techniques necessary to make your own jerky, as well as leathers, candied fruit, baby food, and more. Then make the most of your dried goods by using them in more than 50 additional flavor packed recipes, including mixes for hearty meals. Well illus. in color. 308 pages. Story, Paperback. Pub. at $24.95  **$17.95**  
★ **6962637 MASTERING THE CRAFT OF SMOKE MEAL + SMOKE MEAL**. By Warren R. Anderson. Here is an exceptionally complete guide to mastering real smoking food at home. It covers the classics like Lemon Roast Chicken and White Chocolate Cheesecake Bites or Vanilla Bean Cheesecake, an any? Well illus. in color. 223 pages. Page Street. Paperbound. Pub. at $18.95  **$11.95**  
★ **8015080 THE AIRFRYER COOKBOOK: Williams-Sonoma Test Kitchen**. By Aubrie Pick. The rapid air technology of the Airfryer fries, bakes, roasts, and grills food more quickly than a standard stove top or oven, and uses little to no oil. Includes over 20 recipes for using an Airfryer, with a special section covering the newest of the line Airfryer models. They show you how to make the most of this new favorite kitchen tool.
Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95  **$11.15**  
★ **6889328 EASY CULINARY SCIENCE FOR BETTER COOKING**. By Jessica Gavin. Learn the science behind how things work, how foods interact from a cooking or baking perspective and how to make flavorful, flawless meals consistently. Whether it’s mastering a perfect Pan Seared Ribeye with Miso Butter or Scallops with Garlic Sauce, or impeccable Mushroom Risotto you’ll create phenomenal meals. Well illus. in color. 223 pages. Page Street. Paperback. Pub. at $22.99  **$17.95**  
★ **6743955 KITCHEN SMARTS: Questions and Answers to Boost Your Cooking IQ**. By the eds. at America’s Test Kitchen. In the decades since Cook’s Illustrated magazine was first published, its writers have received thousands of letters from stumped home cooks. From basic, practical queries to highly involved investigations into the world of chemistry, most of those queries are asked and answered here.
★ **6814653 HOW TO ROAST EVERYTHING: A Game-Changing Guide to Building Flavor in Meat, Vegetables, and Almost Everything Else**. By Steven Raichlen. America’s Test Kitchen. An essential guide from the experts at America’s Test Kitchen and a valuable resource for every skill level, whether cooks are new to roasting or are seasoned romantics looking for a classic, or those who cover the classics like Lemon Roast Chicken and Roast Beef Tenderloin, and offer new favorites like Chinese Barbecued Pork and Harissa-Rubbed Roast Boneless Leg of Lamb with Warm Cauliflower Salad, Color photos. 406 pages. America’s Test Kitchen. Paperback. 8¼x10¼. $35.00  **$26.95**
**Cooking Techniques & Guides**

5884780 MUG MEALS: More Than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes. By Leslie Sibley Smith. If you're pressed for time or just want to save hands-off cooking for dinnertime, you can mix up a delicious single-serve meal with just a mug and a microwave. Here are over 100 lightning-fast recipes for breakfast, lunch, appetizers, and desserts. Try Scratch-Made Mud Meatballs, Tamale Pie, Chicken Chilaquiles, and Peanut Butter S'Mores. Well illus. in color. 184 pages. St. Martin's. Paperback. Pub. at $22.99 $5.95

6935281 HOW TO SQUEEZE A LEMON: 1,023 Kitchen Tips, Food Fixes, and Handy Techniques. By the eds. of Fine Cooking. An invaluable follow-up to IACP Award Winner How to Break an Egg, this fabulous collection of more than 1,000 ingenious cooking tidbits, savvy shortcuts, and essential techniques will answer any and all questions asked by home cooks everywhere.

266 pages. Taunton. Pub. at $19.95 $3.95

686018 COOK'S ILLUSTRATED KITCHEN HACKS: How Clever Cooks Get Things Done. By the eds. of America's Test Kitchen. A kitchen hack is an unusual, easier, and better way of performing a task that often saves money and time or improves the quality of the outcome. You'll learn how to outsmart tricky tasks and face tricky kitchen challenges with innovative and clever ideas. Fully illus., some in color. 258 pages. Atria. Paperback. Pub. at $19.95 $9.95

5917794 MEAL IN A MUG: 80 Fast, Easy Recipes for Hungry People—All You Need Is a Mug and a Microwave. By Denise Smart. All you need for real food, really fast, is a large mug, a microwave, a handful of ingredients, a knife, and a spoon. These 80 simple recipes for delicious healthy food include Spinach and Ricotta Lasagna, Jambalaya with Shrimp and Chorizo, Strawberry Baked Cheesecakes, Pesto Orzo Salad, and much more. Well illus. in color. 296 pages. Workman. Paperback. Pub. at $15.95 $3.95

4650362 SHEET PAN SUPPERS: 120 Recipes for Simple, Surprising, Hands-Off Meals Straight from the Oven. By Molly Gilbert. Cook complete meals on one sheet pan with these easy-to-follow recipes and techniques. Get ready for easy weeknight dinners and special occasion meals, like Baked Baby Back Ribs & Potatoes, Buffalo Chicken Drumsticks & Charred Romaine and Barbecue, and Smoked French Toast.

224 pages. Abrams. Pub. at $29.95 $16.00

6905137 THE COMPLETE BOOK OF PORK: GRILLING, SMOKEING, SAUSAGE MAKING, AND COOKING. By Philip Hasheider. Part butchering handbook, part cookbook, and part food history, this comprehensive guide will reveal an entirely new side to hogs and their meat. Includes recipes, photographs, and illustrations that will turn any cook into a butchering enthusiast. Also includes information on meat storage and preservation. 208 pages. Voyageur. Paperback. Pub. at $24.99 $12.95

6933959 PORK: Preparing, Curing & Crock Cooking All the Popular Cuts of Pig. By P Vickery & S. Boddy. Showcases pork's fantastic versatility and explores the cooking and preserving of the meat around the globe. Chapters cover Shoulder & Ribs, Belly, Loin and Tenderloin, Bacon, Sausages, and Odd Bits. The authors also show you the techniques needed to make hotdogs, Ham, Bacon, Snags, and more.


**2791137 THE INSTANT POT® BIBLE.** By B. Weinstein & M. Scarbrough. Every one of the over 350 recipes included gives ingredients and timings for all sizes and models of Instant Pot, including the Instant Pot MAX. These innovative "raw-in-the-pot" recipes for dishes like comforting soups, chilis, pasta casseroles, oatmeal and more will let you customize flavors and ingredients—within vegan, vegetarian, keto-friendly, and gluten free—using real life examples to drive the point home.


5706610 JERKY: Make Your Own Delicious Jerky and Jerky Dishes Using Beef, Venison, Fish, or Fowl. By A.D. Livingston. Shows you how to prepare jerky as well as what to buy and how to prepare them, jerky drying methods, where to buy supplies and equipment and how to store jerky. Also included are mouthwatering recipes for beef, venison, fish, fowl, and exotic meats jerky. 144 pages. Pequot. Paperback. Pub. at $14.95 $9.95

**6805558 THE BIG BOOK OF PRESERVING THE HARVEST, REVISED EDITION.** By Carol W. Costenbader. Everything you need to know to store your pantry with fruits, vegetables, wines, pickles, chutneys, and seasonings. 348 pages. Storey. Paperback. Pub. at $18.95 $11.95

6894420 101 THINGS I LEARNED IN CULINARY SCHOOL. By Louis Eguaras with M. Frederick. This indispensable resource provides essential advice to culinary students, chefs and chefs in training. Each page layout is illustrated and illuminates an important industry topic, 546 pages. Morrow. Pub. at $16.00 $9.95

**6957965 ONE-PAN WONDERS.** By the eds. of America's Test Kitchen. To rethink one-pan cooking, the Test Kitchen reimagined classics, streamlined techniques, and honed in on high-flavor ingredients. Utilize your skillet, roasting pan, Dutch oven, sheet pan, or regular old cardboard box and get ready to get cooking. Some of these 138 modern recipes that take the fuss out of making dinner. Well illus. in color. 325 pages. Rockridge. Paperback. Pub. at $16.00 $9.95


**Recipe Collections**

6733611 BETTY CROCKER'S GOOD AND EASY COOK BOOK: The 1954 American Classic. A classic collection that serves readers quick and easy recipes with simple instructions for breakfast, lunch, dinner and snacks. Delightful vintage color illustrations add a certain charm to each recipe. Enjoy hundreds of taste-tempting recipes that include BBQ-Style Pulled Pork, Ham & Bean Soup, and many more. 673 pages. 6733611

695578X 101 THINGS TO MAKE WITH YOUR INSTANT POT®: How to Use Your Instant Pot® to its Full Potential. By Jason Logsdon. Learn the best practices of using your pressure cooker with this collection of 101 lightning-fast recipes for breakfast, lunch, dinner, and dessert. SHOPWORN. Color photos. 224 pages. Abrams. Paperback. Pub. at $9.95 $5.95

6977716 DEPRESSION ERA RECIPES. By Patricia R. Wagner. An entertaining collection of over 450 recipes from the Depression Era, along with some period advertisements. Includes back to basics techniques needed to make hotdogs, Ham, Bacon, and Tenderloin; Ham; Bacon; Sausages; and preserving of the meat around the globe. Includes recipes, photographs, and illustrations that will turn any cook into a butchering enthusiast. Also includes information on meat storage and preservation. 208 pages. Voyageur. Paperback. Pub. at $24.99 $12.95

**6791137 THE INSTANT POT® BIBLE.** By B. Weinstein & M. Scarbrough. Every one of the over 350 recipes included gives ingredients and timings for all sizes and models of Instant Pot, including the Instant Pot MAX. These innovative "raw-in-the-pot" recipes for dishes like comforting soups, chilis, pasta casseroles, oatmeal and more will let you customize flavors and ingredients—within vegan, vegetarian, keto-friendly, and gluten free—using real life examples to drive the point home.


6935168 150 THINGS TO MAKE WITH ROAST CHICKEN AND 50 WAYS TO ROAST IT. By Torry Rosenfeld. Suggests you buy, cook, and store roast chicken in a few ways to use different parts of the bird. At the weekend, you get a scrumptious meal the next day and one more meal for the week. Suggestions on how to use chicken bones in a variety of recipes. Color photos. 262 pages. Taunton. Paperback. Pub. at $14.95 $9.95

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Recipe Collections

LIMITED QUANTITY 692820X
PHILADELPHIA BEST-LOVED RECIPES: Appetizers, Dips, Sides, Entrees, Desserts & More. This collection offers more than 120 recipes featuring Philadelphia Cream Cheese or Philadelphia Neufchatel Cheese as an ingredient. From dips and appetizers to classic cheesecakes and simple 3-step cheesecake creations, all your favorite recipes are here.

187208 SOLD OUT
FANNIE FARMER 1896 COOK BOOK: The Boston Cooking-School. This collection contains an incredible offering of 1,380 of Fanny Farmer’s recipes, from how to boil an egg to how to prepare a calf’s head. Goes from recipes like Beef Stew with Dumplings and Roast Lamb to instructions on setting the table for tea and full menu ideas for holiday dinners. 567 pages. Skyscraper. Pub. at $12.95

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279123
500 CASEROLES. By Rebecca Baugniet. Filled with over 500 failsafe, mouth-watering recipes like Baked Cannelloni, Shirmp & Cauliflower Gratin, Long-Simmered Beef Daube, Coconut Chicken Korma, and Braised Pork with Pears & Fennel. Well illus. in color. 288 pages. Sellers. Pub. at $12.95

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#693540 GOOSEBERRY PATCH OUR FAVORITE GROUND BEEF RECIPES. Packed with mouthwatering mains, savory soups & stews, scrumptious and tempting appetizers, this little cookbook companion will satisfy your family again and again. Try Cheese-Stuffed Meatloaf; Cheddar Ziti Bake; Stroganoff Skillet; Easy Meatloaf, Meatloaf with Moroccan Flair; and Cheeseburger and Fries. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $7.95

$6.95

6795348 COOKING WITH MICROGREENS: The Grow-Your-Own Superfood. By S. Gilbertie & L. Sheehan. The “microgreen” versions of many plants hold as much as 50 times the nutrients per volume as the same plants in mature form. Now you can raise these easy to grow plants in your own kitchen, and this guide will show you how. Includes fabulous recipes for salads, soups, main courses, and more. Illus. in color. 230 pages. Countryman. Pub. at $12.95

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6759157 COUNTRY COOKING FROM A REDNECK KITCHEN. By Francine Bryson with A. Volkwein. A collection of 125 dishes to grace the Southern table. Chicken dinners, savory pies, Sunday suppers to serve the preacher; make and take casseroles, and other redneck wathouts; backyard barbecue favorites...and the chance cooking of all presented with clear step by step instructions. Fully illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $22.00

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6935303 JUST TACOS: 100 Delicious Recipes for Breakfast, Lunch, and Dinner. By Shelley Wiseman. Simple to prepare, fun to eat, and packed with flavor, these tacos are all about the fillings: spicy, fruity, crunchy and creamy. Discover how to make your own tortillas from scratch; which ingredients to keep in your pantry; and how to create delicious everyday dishes. Color photos. 172 pages. Taunton. Paperbound. Pub. at $19.95

$4.95

644279X CAST IRON COOKBOOK. By Joanna Pruess. It cooks up the most mouth watering Buttermilk Fried Chicken one ever does, gives double duty with a Swiss Cheese and Apple Frittata (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textual delicacy. Besides more than 30 other recipes are presented. Color photos. 220 pages. Skyhorse. Paperbound. Pub. at $15.95

$6.95

2867737 COOKING FOR ONE. Cooking just for yourself? Here is a collection of delicious yet practical recipes for one person. From meals to start the day like Bagels with Berry Compote; to light bites like the Ultimate Three Cheese Toastie, to special suppers like Teryaki Steak with Noodles, there are easy to follow recipes throughout. Color photos. 144 pages. Ryland Peters & Small. Pub. at $16.95

$4.95

6802188 THE ORIGINAL WHITE HOUSE COOK BOOK, 1887 EDITION. By F. L. Gillette & H. Ziemann. Initially published in 1887, this is a cooking compendium penned by F.L. Gillette, who dedicated her life to cooking and housekeeping, but may never have actually visited the White House and Hugo Ziemann, a White House steward. The collection includes more than five hundred recipes for soups, meats, vegetables, and more. It also features hundreds of tips and tricks. Illus. 562 pages. Skyhorse. Pub. at $19.99

$6.95

2840162 THE ROASTED VEGETABLE, REVISED EDITION. By Andrea Chesman. Roasting vegetables concentrates their sweetness and enhances their natural flavor. In each of the 175 recipes, from simple side dishes to soul satisfying soups, salads, pastas, sandwiches, tarts, and more, the vegetables are oven roasted to an irresistible and succulent perfection. Illus. in color. 272 pages. Harvard Common. Paperbound. Pub. at $24.99

$9.95

6949207 SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaught. In a 100-city trek, Vaught visited the South’s culinary culture head-on, plate, one conversation, and one recipe at a time. This collection includes Corn Chowder from Opal Mae’s Cafe; Shrimp Po Boy from Bernard Cajun Sea-Fry Restaurant, and Sweet Potato Pie from Chandler’s Dell. Color photos. 274 pages. Thomas Nelson. Pub. at $26.99

$4.95

6779511 A MEATLOAF IN EVERY OVEN: Two Centuries, One Iconic Dish and Dozens of Recipes–from Mom’s to Mario Batali’s. By F. Bruni & J. Steinhauer. Features 50 killer recipes of meatloaf, from the best classic takes to riffs by world-famous chefs like Bobby Flay and Mario Batali. This love letter to meatloaf incorporates historical family, personal anecdotes and even meatloaf sandwiches. Recipes include Eggs in Your Meatloaf, Meatloaf with Moroccan Flair, and Cheeseburger and Fries. 254 pages. Grand Central. Price $13.99

$9.95

6593488 TASTE OF HOME BRUNCH FAVORITES. Ed. by Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be simple, with coffee and sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are 200 scrumptious reasons to have the gang over. Recipes include True Belgian Waffles; Maple-Glazed Sausages; Almond Coffee Cake; Caner Brownies and Ganja Banana Mug Cakes, with How to Bake a One-pan Loaf. 96 pages. TASTE OF HOME Reader’s Digest. Spiralbound. Pub. at $12.99

$3.95

LIMITED QUANTITY 2837730 THE LITTLE MARIJUANA COOKBOOK. By Dane Noone. Explores the incredible versatility of the herb and introduces you to a whole new way of enjoying your cannabis. Whether you’re a marijuana novice, or a seasoned grower, you’ll love the incredible versatility of the herb and dozens of recipes you’ll read in this book. 80 pages. HMH. Spiralbound. Pub. at $8.99

$5.95

2065823 THE GOURMET COOKBOOK: More Than 1,000 Recipes–from Mom’s to Mario Batali’s. Ed. by Ruth Reichl. With engaging introductions to each chapter, entertaining head notes, indispensable information about ingredients and techniques, hundreds of tips from Gourmet’s test kitchen, and an extensive glossary, this is the essential kitchen companion for anyone who wants unforgettable meals and spectacular results every time. 1040 pages. HMH Paperbound. Pub. at $40.00

$9.95

#3506249 OUR FAVORITE SOUP & BREAD RECIPES. Gather recipes for satisfying soups everyone will love. Grandma’s Chicken Noodle Soup; Easy Potato Soup; Heart Vegetable-Beef Soup; and Nana’s Country Chili. Round out the meal with breads and muffins like Buttery Cinnamon Biscuits, Casserole Onion Bread or Clover Tea Rolls. 128 pages. Gooseberry Patch. 5¼ x 8¼. Spiralbound. Pub. at $7.99

$5.95

6864120 COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect filet mignon with a side of twice-baked potatoes or a small batch of oatmeal cookies spiked with pumpkin spice, the guide for you. Recipes include Pimiento Grilled Cheese with Fried Pickles and Easiest Chicken Pot Pie. Each has been designed to feed one or two people, but can be doubled or even tripled for a group. Color photos. 216 pages. Countryman. Pub. at $24.95

$6.95

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Recipe Collections

6845207 THE EVERYTHING EASY ITALIAN COOKBOOK. By Dawn Altomari. From bruschetta to veal scaloppini to tiramisu, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, intricate steps, or hard to find ingredients. Illus., 304 pages. Adams Media. Paperbound. Pub. at $17.99 $4.95

**687753 THE OLD FARMHOUSE KITCHEN: Recipes and Old-Time Nostalgia.** By Frances A. Gillette. Tried and true comfort food recipes from the farmhouse kitchen that will help you produce delicious creations. Featuring over a hundred of easy to follow recipes include Chicken and Dumplings; Swedish Pancakes; Creamy Potato Soup, and Blueberry Pie. Filled with anecdotes, this cookbook is as collectible as it is useful. Fully illus. in color. 198 pages. Frances A. Gillette. Paperbound. Pub. at $19.95 $14.95

6925677 AN AVOCADO A DAY: More Than 70 Recipes for Enjoying Nature’s Most Delicious Superfood. By Laura Ferroni. Devoted to avocados, it includes simple and delicious recipes for every time of day like Avocado Waffles; Chocolate Avocado Cake; Tropical Power Oatmeal; Spinach Avocado Phyllo Rolls; and Grilled Rib Eye with Peppers & Avocado Compound Butter. Well illus. in color. 186 pages. Sasquatch. Pub. at $19.95 $6.95

5972195 SUPER FAST INDIAN POT PRESSURE COOKER COOKBOOK. By H. Rodino & E. Sanders. Make the most of the speediest, most convenient cooking appliance on the market with this assembly of delicious meals—all of which can be prepared in under an hour! One hundred dishes in all, including Tuscan White Bean Soup, Pesto Spaghetti Squash; Salted Caramel Cheesecake and more. Well illus. in color. 160 pages. Castle Point. Paperbound. Pub. at $19.99 $4.95

6688047 SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort food is one of the best things about childhood in edible form. You’ll find casserole, homemade pies, cakes, and creamy puddings. The recipes here are both comforting and contemporary, featuring simple ideas that are truly comforting. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00 $4.95

5967252 I LOVE MEATBALLS! By Rick Rodgers. An all-around delicious meatball can do more than just dress up your spaghetti. This collection of over 50 recipes, ranging from traditional to cutting-edge, will give you the role of the beloved meatball. Try Fried Olive Meatballs, Indonesian Meatball Soup, or Holiday Meatball Lasagna. Color photos. 401 pages. Andrews McMeel. Pub. at $29.95 $15.95

2812355 THE ANNE OF GREEN GABLES COOKBOOK: Charming Recipes from Anne and Her Friends in Avonlea. By K. Macdonald & L.M. Montgomery. Have you ever wanted to sneak a sip of Diana Barry’s Favorite White Raspberry Cordial or taste of Anne Shirley’s famous Linton Cake? Now you can, with the delightful teatime snacks, mains, desserts and more, all inspired by the beloved children’s classic. Well illus. in color. 111 pages. Patch. Spiralbound. Pub. at $16.95 $6.95

2852535 500 SALADS: The Only Salad Compendium You’ll Ever Need. By Susannah Blake. These tempting and wide-ranging recipes for warm and chilled salads are perfect in any season for a light lunch, as a complete meal, or as a delightful accompaniment to a main course. Includes details on fresh herbs, edible flowers, homemade croutons, and numerous dressings. Color photos. 288 pages. Sellers. Pub. at $17.99 SOLD OUT

5995626 ONE PAN TO RULE THEM ALL: 100 Cast-Iron Skillet Recipes for Indoors and Out. By Rachel Southworth & S. Matalon. This cookbook is a proven hero, never goes out of style and cannot be destroyed. Here are more than 100 recipes that include Italian Festival Sausage and Peppers, Turkey Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or outdoors on a grill or campfire. Well illus. in color. 266 pages. Good Books. Pub. at $19.99 $6.95

2858953 THE HAMLBURG COOKBOOK: Cooking, Eating & Entertaining in Hamburg’s World. By Laura Miller. Take yourself into Alexander Harlem’s home and to his table with historical information, recipes, and tips on how you can prepare and serve the food that our founding fathers enjoyed in their day. Experience dishes like Cauliflower Florets Two Ways; Fried Sausages and Apples; and Gingerbread Cake. Illus. 130 pages. Post Hill. Paperbound. Pub. at $19.99 $4.95

2817101 MARYJANE’S CAST IRON KITCHEN: Enjoy MaryJane Butters Recipes for Grandma’s home cooking with the cast iron pot! Well you can bring back those recipes and make biscuits like you’ve never tasted before! Also try Pastor’s Pie, Coffee Chili, Griddle Ginger Cookie and food fashioned Mac & Cheese. Color photo illus. in color. 224 pages. Gibbs Smith. 8¼x11. Pub. at $24.99 $7.95

6833039 COOKING WITH BOOZE. By George Harvey Bone. The author demonstrates that wine, beer, and spirits can be incorporated into recipes for every meal of the day with incredibly delicious results. From beer batter for onion rings to ribs braised in wine, from champagne oysters to the perfect penne a la vodka, Bone presents a delicious collection of easy-to-follow recipes. 146 pages. Skyhorse. Pub. at $14.99 $5.95

2831386 BETTER HOMES & GARDENS WONDER POT. Ed. by Jessica Christensen. Create simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single “pot”—slow cooker, Dutch oven, skillet, pressure cooker, or frying pan. Try a simple meal for dinner or a showy dinner party. Well illus. in color. 304 pages. HMH. Paperbound. Pub. at $19.99 $5.95

2823310 PRIME: The Complete Prime Rib Cookbook. By John Whalen III. Culinary experts from across the country present a go-to recipe collection for the ultimate celebratory feast. Focused on the most tantalizing cut of beef with just the right rubs and gravies, it’s all of everything from Prime Rib au Poivre to BBQ Pepper Steak, to California Coffee Prime Rib, to Canadian Coffee Prime Rib, and tastes like California Coffee Prime Rib. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.99 $6.95

680490X GOOSEBERRY PATCH FROM GRANDMA’S KITCHEN. If you love swapping recipe cards with family and friends, you’ll find this cookbook a full of old fashioned favorites you’ll want to pass along. Handwritten recipes like Country Beans and Eggs; Chicken Noodle Soup; Country Fried Steak; Golden Macaroni and Cheese; Lemon Meringue Pie and Leftover Shortbread Cookies. 16 pages of color photos. 222 pages. Gooseberry Patch. Pub. at $16.95 $12.95

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**2831422 BETTY CROCKER LOST RECIPES.** By Abigail R. Gehring. A treasure for both devoted Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of tried and true recipes—Baked Chicken Kiev, Pan-Fried Flounder Fillets, Mild Cheddar Macaroni and Cheese—this collection is ready to grace the tables of a whole new generation. Well illus. in color. 240 pages. HMH. Pub. at $25.00 **$7.95**

**6481027 THE MAGIC OF MINI PIES: Sweet and Savory Miniature Pies and Tarts.** By Abigail R. Gehring. Recipes that truly appeal to the inner kid in all of us. Whether you make them for yourself or to give as gifts, these recipes are a perfect way to make your very own Lemon Cream Pie Truffles; or easy to follow recipe for a Mango Smoothie. 132 pages. Clarkson Potter. Paperbound. Pub. at $16.00 **$4.95**

**2890133 THE NATURAL COOK: Eating the Seasons from Root to Fruit.** By Tom Hunt. An inspirational guide for the way we eat now. Hunt puts fresh, flavor some produce center stage in recipes that make use of every ounce of an ingredient. You’ll find plenty of inspiring recipes like Sweetcorn Fritters, Tatin with Toffee Apple Peel, or Pumpkin Pie with Cardamom and Maple Syrup. Well illus. in color. 176 pages. Hardie Grant. 8x11. Pub. at $29.99 **$9.95**

**2609454 50 CHOWDERS: One-Pot Meals—Clam, Corn & Beyond.** By Jasper White. Recipes for the familiar chowders, as well as more exotic fare such as Shaker Fresh Cranberry Bean Chowder, Nova Scotia Lobster Chowder, and Pacific Northwest Salmon Chowder. Includes recipes for companion dishes such as Parker House Rolls and Buttermilk Biscuits. Color photos. Pub. at $9.99 **$7.95**

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**2832658 THE BEST OF AMISH COOKING.** Ed. by Anne Ficklen. A treasure for culinary professionals in the test kitchen. Whether you want to make the perfect Omelet, master Classic Lasagna, or whip up some Cream Puffs, you’ll find 100 beyond-delicious recipes in this volume. Fully illus. in color. 304 pages. HMH. 8x10/14”. Pub. at $25.00 **$7.95**

**6978525 BETTY CROCKER’S COOK BOOK FOR BOYS AND GIRLS.** This full reproduction of the 1957 classic for boys and girls includes 240 kid tested recipes and ideas. Kids can make Clown Cupcakes, Whiz Applesauce Cake, Open Faced Hamburgers, and more. Illus. in color. 192 pages. HMH. Spiribound. Pub. at $16.95 **$12.95**

**2837668 GET BAKED: Space Cakes, Pot Brownies, and Other Tasty Cannabis Creations.** By D. Noon & L. Lucid. Delicious, honest, filled snacks from party food to great cocktails, and of course, the infamous brownie. Each of the 40 recipes is tried and tested for foolproof results and maximum impact! Recipes include Jamaican Rum Cake; Chili Con Carne; Spinach & Cream Cheese Pizza, and many more, in color. 96 pages. Spruce. Pub. at $9.99 **$3.95**
**6747418** 101 THINGS TO DO WITH CHILE PEPPERS. By Sandra Hoopes. From Amatillo peppers to New Mexico and Hatch chiles, bring a little spice to the southwest in this cookbook. Recipes include Savory Chipotle Chile Cheese Dip, Mayan-Spiced Grilled Pork Chops, and Green Chile Apple Crostata. 12 pages. Gibbs Smith. Spiralbound. Pub. at $9.99

**691781X** COOK LIKE A MAN: Master Your Kitchen with 78 Simple and Delicious Recipes. By Fritz Brand. Equipping readers with an understanding of kitchen basics while also divulging a few easy tricks—even if it means “faking it till you make it”—Brand shows you what works, how to do it, and why. Recipes like the Bacon and Cheese Burger; Spaghetti Carbonara; Beer-Battered Fish and Chips; Guinness and Tomato Beef Short Rib; and more. Color photos. 261 pages. Skyhorse. $8.99. Pub. at $24.99


**6799638** RETRO RECIPES FROM THE ‘50S AND ‘60S. 103 Vintage Appetizers, Dinners, and Drinks Everyone Will Love. By Addie Gundry. A culinary golden age awaits you here, drawing on a thing of distant memory and the rise of home-entertainment culture made thing of distant memory and the rise of home-entertainment culture made

**2780399** TASTE OF HOME PUMPKIN. Can’t get enough of that spicy and sweet pumpkin taste? Enjoy the 101 recipes included in this delicious collection like Fluffy Pumpkin Pancakes, Pumpkin-Cornbread Pancakes, Glazed Pumpkin Nachos; Pumpkin-Chorizo Biscuits; and Ginger-Streusel Pumpkin Pie. Fully illus. in color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

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**4606364** SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert cook or have a fancy kitchen to make sausage at home: if you simply think beyond the link, you’ll find a whole world of sausage possibilities. This unique guide provides more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian sausage. Color photos. 164 pages. Ten Speed. Pub. at $8.99

**6961672** ITALIAN: Just 5 Ingredients. Ed. by Eleanor Maxfield. You’d be amazed at what delicious Italian meals you can make with no more than five ingredients like Mozzarella & Tomato Ciabatta; Fried Calamari, Tuna & Borlotti Risotto Crustadad; Chicken Milanese; Spinach & Gorgonzola Gnoccochi, and more. Fully illus. in color. 192 pages. Hamlyn. Paperbound. Pub. at $7.99

**6825273** THE EVERYTHING PRESSURE COOKER COOKBOOK. By Pamela Rice Hahn. See how you can spend less time in the kitchen and more time at the table with this cookbook. Recipes include a decadent Lady Finger Mousse Cake. Includes quickly prepared dishes for drop-in guests or special occasions. Classic recipes you’ll turn to again and again. 283 pages. Adams Media. Paperbound. Pub. at $16.95


**6760716** THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. From Beef Stew to Lasagna to elegant Fruit Tarts and Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of color photos. Well illus. in color. 440 pages.


**6903770** GOOSEBERRY PATCH OUR FAVORITE APPLE RECIPES. Features 62 super-easy recipes that are sure to be a hit with your family and friends, pol-locks just two ingredients. There’s Apple French Toast for breakfast; Apricot-Cashew Salad Sandwiches and Spicy Cabbage-Apple-Slaw for lunch, and Bacon & Apple Pork Chops for dinner. And don’t forget dessert with Peach-Spice Pie. 128 pages. Gooseberry Patch. Paperbound. Pub. at $8.95

**2842408** THE ULTIMATE PASTA AND NOODLE COOKBOOK. By Serena Cosmo. The ultimate resource for every level chef, and a keynote addition to your library with over 300 recipes for pasta, soups, stir-fries, desserts and baked goods, plus tips and techniques for making sauces, using dried pastas, and pasta cooking. Color photos. 248 pages. Storey. Paperbound. Pub. at $15.95

**6913229** SUPERFOOD NUTS: A Guide to Cooking with Power-Packed Walnuts, Almonds, Pecans, and More. By C. Diekman & V. Cheff. An authoritative guide to the usage of walnuts, almonds, pecans, pistachios, and more that’s packed with tips and mouthwatering recipes such as Orange Walnut Pies, Buckwheat Pesto; Eggplant with Caramelized Onions, Walnuts, and Peas; and Maple Walnut Shortbread. Illus. some color. 150 pages. Sterling. Paperbound. Pub. at $14.95

**6961687** AMERICA’S COMFORT FOODS. Whether we’re at a community dinner, a family reunion or a simple supper with our closest friends, comfort food connects us to family history. This collection of over 200 recipes includes Speedy Chicken Pie; Bacon-Cheeseburger Meatloaf; Seasoned Greens & Bacon; Calico Cowboy Beans; Hot Wisconsin Cheese Dip; Texas Tofu Casserole. 272 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95

**7655552** POT PIES: 46 Comfort Classics to Warm Your Soul. From the eds. of Hobby Farm Home. Few meals can satisfy like a hearty pot pie. Presented here are 46 easy step by step recipes for chicken, vegetable balancing dishes to fill you up and make you feel good. Color photos. 150 pages. Spiralbound. Pub. at $16.95.
Recipe Collections

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★ 266352X WILL IT WAFFLE? 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet. By Daniel Shubski. Celebrates a wondrously versatile cooking instrument, revealing the world’s most widely used and versatile cooking appliance’s key functions, he also offers more than 100 irresistible recipes that have been specially crafted to take advantage of the pot’s many virtues. 279 pages. Workman. Paperbound. Pub. at $16.95 $12.95

★ 6855997 WILL IT SKILLET? 53 Irresistible and Unexpected Recipes to Make in a Waffle Iron. By Daniel Shubski. Offers a unique collection of recipes for your waffle iron, including Pizza, Burgers; Calamari Salad; Bibimbap; Filet Mignon; Ravioli; S’mores; Chocolate Chip Cookies; and more. Color photos. 212 pages. Workman. Pub. at $14.95 $9.95

★ 6734219 HOW TO INSTANT POT: Basic Step-by-Step Functions of One Pot That Will Change the Way You Cook. By Daniel Shubski. Discover the wonders of the Instant Pot with this demystifying cookbook. Shubski not only teaches you how to master each of this revolutionary appliance’s key functions, he also offers more than 100 irresistible recipes that have been specifically designed to take advantage of the pot’s many virtues. 279 pages. Workman. Paperbound. Pub. at $16.95 $12.95

★ 2830019 COOKING IN CAJUN COUNTRY. By Karl Breaux with C.D. Coen. You’ll discover quickly that Cajun cooking is more than a dose of heavy pepper and hot sauce. Recipes include Pecan Island Catfish and Sunday Dinner Roast Beef. 226 pages. Skyhorse. 8 ¼x10¼. Spiralbound. Pub. at $29.95 $16.95

★ 5825322 SOUFFLES: The French Cook. By Greg Patent. Patent guides you through all the steps leading to flawless soufflés, from the basics of beating egg whites to preparing the molds. Whip up a hot or cold main dish or dessert including: Almond Praline Soufflé with Wild Mushrooms, and more. Color photos. 128 pages. Gibbs Smith. Pub. at $21.99 $16.95

★ 2815486 HOMESTYLE COOKING: Recipes, Wit, and Wisdom from American Veterans of Their Favorite Recipes. By Amy Ruth Finegold. Brings together in one volume the recipes and stories of more than 70 military service members past and present and their loved ones. Recipes include Onion Tart; Chilled Garlic and Almond Soup with Grapes; and Seared Tuna Steaks with Red Onion Salsa. Fully illus. in color. 164 pages. Skyhorse. Spiralbound. Pub. at $21.99 $17.95


★ 6890015 EDWARDIAN COOKING: The Unofficial Downton Abbey Cookbook. By Larry Edwards. With eighty recipes, this collection celebrates the phenomenal success of the Masterpiece series and the culinary wonders enjoyed by the aristocracy in Edwardian England. With recipes like Savory tea sandwiches, Royal Cheddar Cheese Soup, and Lobster puffs, you’ll be transported back to your grandmother’s kitchen as you dig into these classics. Illus. in color. 300 pages. Skyhorse. Pub. at $24.99 $16.95

★ 2815249 THE AMERICAN TABLE: Classic Comfort Food from Across the Country. By Larry Edwards. With eighty delicious recipes, this collection celebrates the phenomenal success of the Masterpiece series and the culinary wonders enjoyed by the aristocracy in Edwardian England. With recipes like Savory tea sandwiches, Royal Cheddar Cheese Soup, and Lobster puffs, you’ll be transported back to your grandmother’s kitchen as you dig into these classics. Illus. in color. 300 pages. Skyhorse. Pub. at $24.99 $16.95


★ 2837066 TORTILLAS TO THE RESCUE COOKBOOK. By Amy Ruth Finegold. Goes way beyond the Mexican classics, showing you how to make dozens of tortilla creations, such as Carne Asada and French Fry Burritos; Mozzarella, Olive and Tomato Pizza-Dillas; Spiced Sausage Pita; Chocolate-Ricotta Cannoli; and Crunchy Cilantro Stew. 205 pages. Ulysses. Paperbound. Pub. at $12.95 $4.95

★ 2852322 FAVORITE HIATUS DRINKS. By Carol Knecht. From Bloody Marys to Butter Oat Smoothies, to chewy cookies and Sunday Dinner Roast Beef. 226 pages. Skyhorse. 8 ¼x10¼. Spiralbound. Pub. at $29.95 $16.95

★ 6842510 TASTY POTS: 100 Recipes for Eating Healthy. By Brain Brins. From the sweet peas of spring and the luscious stone fruits of summer to the hearty root vegetables of fall and the bright citrus of winter, this inspired collection of recipes for every course in each season will put healthful, flavorful, delicious dishes on your table year-round. Try Grilled Salmon with Stone Fruit-Herb Mojo or Short Ribs with Carrot-Apple Puree. Color photos. 176 pages. Welles Owen. Paperbound. Pub. at $17.95 $9.95

★ 2830019 COOKING IN CAJUN COUNTRY. By Karl Breaux with C.D. Coen. You’ll discover quickly that Cajun cooking is more than a dose of heavy pepper and hot sauce. Recipes include Pecan Island Catfish Etouffee, Crawfish Bisque, Frog Sauce Piquante; Bayou Goulash Prime Rib; and many more. 160 pages. Gibbs Smith. Paperbound. Pub. at $16.99 $4.95

★ 5825333 THE ONION LOVER’S COOKBOOK. By Brian Glower. Previously published as Onion this wonderful celebration of the world’s most widely used and versatile cooking ingredient features a wealth of information on buying, storing and preparing onions. Offers 150 recipes including Onion Tart; Chilled Garlic and Almond Soup with Grapes; and Seared Tuna Steaks with Red Onion Salsa. Illus. in color. 256 pages. Hermes House. Paperbound. Pub. at $11.99 $8.95

★ 4609220 FOR THE LOVE OF OLIVES. By Amy Ruth Finegold. More than 30 recipes for enjoying wholegrain olives; from fruity breakfast bowls like Peaches and Cream Oatmeal, to creamy smoothies like Peanut Butter Olive Smoothie, to cheesy cookies and bars like Olive Cranberry Cookies; that all release energy in the best possible way. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95 $4.95

★ 5729440 EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Patty Reinert. Michelle Obama’s favorite turkey rasagana, John F. Kennedy’s fish chowder, Queen Elizabeth II’s scones, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this cooking collection from the National Archives. Illus. in color. 136 pages. D. Giles. Pub. at $34.95 $6.95


**Recipe Collections**

**2791498 COOKING WITH YOGURT.** By Ilia Iliev. Offers a wonderful selection of inspiring and creative yogurt recipes like Fried Yogurt Fritters and Yoghurt with Mustard & Pepper, showing a range of nutritional ingredients. These delicious yogurt combinations together with precisely chosen spices will satisfy even the most fastidious tastes. Full color. 376 pages. New Holland. 8x10. Paperback. Pub. at $7.95.

**6852645 THE CONNECTICUT FARM TABLE COOKBOOK.** By T. Medeiros & C. Colasurdo. Dozens of chefs, farmers, and fishermen from across the state share their most beloved recipes focusing locally sourced ingredients. Try Freund’s Farm Market & Bakery Pumpkin Bread or Match Restaurant’s Bacon-Jalapeno Oysters. Color photos. 327 pages. Countryman. 8x10. Paperback. Pub. at $22.95. $6.95.

**6847196 99 FAVORITE AMISH RECIPES.** By Georgia Varoza. Learn to prepare hearty and wholesome meals with this collection of Amish recipes that includes Caramel Apple Pie; Farmer’s Stew; Shoofly Pie; Homemade Noodles; and much more. 119 pages. Harvest House. Spiralbound. Pub. at $9.99. $7.95.


**6904211 THE ILLUSTRATED KITCHEN BIBLE: 1,000 Family Recipes from Around the World.** Ed. by Victoria Blashfont-Snell. With over 3,000 photographs, notes on what can be made ahead, what to serve, and creative ideas for leftovers; and detailed step by step instructions--this is the most comprehensive kitchen resource offering over 1,000 traditional recipes like Peruvian Ceviche; Thai Noodle Stir-Fry; and Steak and Ale Pie. 544 pages. Dorling Kindersley. 9x10½. Paperback. Pub. at $24.95. $11.95.

**6940072 A FARMGIRL’S TABLE.** By Jessica Robinson. Jennifer shares her farm fresh home-cooked recipes with you. Try Blueberry Crumble Bars; Brown Sugar Whiskey Steak; Brunswick Stew; Chipotle Bacon Burgers; and much more! Color photos. 176 pages. Gibbs Smith. Pub. at $24.99. $16.95.

**6556833 A WORLD OF DUMPLINGS, REVISED: Filled Dumplings, Pockets, and Little Pies from Around the Globe.** By Brian Yarian. Make your own delicious, succulent filled dumplings from around the world, from pot-stickers to ravioli, knishes to empanadas and samosas, with this mouthwatering collection. More than 100 recipes include Pork Shu Mai, Potato Pierogi, Cornmeal & Apple Sliders. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95. $6.95.

**6967809 COUNTRY LIVING PIES & TARTS.** From savory to sweet, this collection is filled with rustic and flavorful pies and tarts. Try Banana Pudding Pie; Cranberry Turnovers; Prosciutto & Fig Crostata; Caramelized Onion & Gruyere Tarts; Quiche Lorraine Empanadas; and much more. Includes complete chapter on crust-making. Color photos. 128 pages. Hearst. Pub. at $16.95.


**5889333 GOOSEBERRY PATCH SECRETS FROM GRANDMA’S KITCHEN.** Every recipe in this collection uses familiar ingredients, with easy directions and hints for success. Also included are lots of tips for delicious cooking plus simple ideas for sharing food and fun with family and friends. Recipes include Pork Pigs in a Blanket; Henny-Penny Chicken; Ground Beef & Noodle Casserole; and Grandma Ethel’s Favorite Apricot Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95. $12.95.

**6663872 TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK.** Ed. by A. Glander & H. Wheaton. From ground beef staples and chicken classics to barbecued ribs and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals. Heart dishes include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99. $12.95.

**6685978 TASTE OF HOME MOST REQUESTED RECIPES.** Ed. by A. Glander & H. Wheaton. If you tried-and-true dishes that home cooks have eagerly shared, raved about, and rated as absolutely delicious! From fast-to-fix weeknight dinners to potluck staples and holiday specialties, these 350 recipes will get the job done! Full color. 392 pages. Reader’s Digest. paperback. Pub. at $22.94. $17.95.

**68576212 COOKING FROM THE GARDEN: Best Recipes from Kitchen Gardener.** Ed. by Ruth Lively. Celebrates the seasons’ best with more than 200 innovative, tasty recipes from the country’s most beloved chefs, restaurateurs, and authors including Leek and Potato Stew; Cream of Cabbage Soup; Cheese and Bread Casserole; and more. Color photos. 272 pages. Harvest House. Spiralbound. Pub. at $24.95. $11.95.

**2836289 BRAZIL: A Cook’s Tour.** By Christopher Idone. Journeys through the exotic and dazzling country, describing and showing in stunning photographs the people, the land, and most especially the food. More than 100 authentic recipes for dishes such as Fish Stew Cândido, Brazilian Nut Soup; and Chicken with Okra. 216 pages. Clarkson Potter. Pub. at $32.50. $27.95.


**2803356 THE FARM HOME COOKBOOK: Wholesome and Delicious Recipes from the Land.** By Elise Kline. These irresistibly delicious recipes come from the kitchens of cooks who believe in farm-to-table cooking. More than 250 delectable recipes include treats like Foggy Day Chili, Maple Almond Granola, Garlic Soup with Parsley Spatzel, and Farm Stand Carrot Cake! Color photos. 288 pages. Walnut Street Press. Pub. at $35.95. $29.95.

**6733379 JOHN WAYNE CAST IRON OFFICIAL COOKBOOK.** Ed. by Jeff Ashworth. Jam-packed with recipes that take advantage of your cast iron’s unique characteristics. With over 100 mouthwatering recipes such as Fighting Chicken with Bacon & Brussels Sprouts and Skillet Roasted Apples with Salted Caramel Sauce and much more, plus fascinating stories, photos and trivia. Full color. 252 pages. Media Lab Books. Paperback. Pub. at $22.99. $16.95.

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**Recipe Collections**

**2838522 ONE POT, BIG POT: 100 Family Meals Using Just One Cooking Vessel** by Shane Hetherington. This collection gives you 100 beautiful recipes that are composed of affordable, accessible ingredients, made in one pot, that will help you cut back on everything but flavor. You’ll find 25 easy-inversion breakfasts, 25 more decadent dinners, quick, flavorful salads, and internationally inspired dishes all made in one pot. Well illus. in color. 234 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $17.95

**NEW! 6910114 THE PRETTY DISH: More Than 150 Everyday Recipes & 50 Beautiful DIYs to Nourish Your Body & Mind & Soul Out.** by Jessica Merchant. Filled with 150 recipes, along with themed menus, party ideas, and inventive beauty hacks. All of the recipes are deliciously indulgent like poke tacos; toasted ginger chocolate blondie, and pistachio ice cream and all take 60 minutes or less to make. Well illus. in color. 312 pages. Rodale. 8¼x10¼. Pub. at $29.99 $21.95

**6688358 TASTE OF HOME COOKING FOR TWO.** Ed. by Hazel Wheaton. LARGE PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and entrees to soups and sandwiches feature step by step instructions and nutrition facts. Recipes include Crab Cakes with Lime Sauce; Best-Ever Glazed Sandwiches, Saucy Beef with Broccoli; and Pepperoni Lasagna Roll-Ups. Fully illus. in color. 320 pages. ReadCo., Ltd. and of course, Pumpkin Pie. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95

**6580750 EATING THE BIBLE: Over 50 Delicious Recipes to Feed Your Body and Nourish Your Soul.** by Ren Rossner. An innovative collection of original, easy to prepare recipes accompanied by verse and commentary that will ignite table conversation while pleasing the stomach. From the zesty Garden of Eden Salad to the delectable Hidden Treasure Midnight Brownies, every meal will become both a sensory and intellectual experience. Well illus. in color. 278 pages. Skyhorse. Paperback. Pub. at $22.99 $4.95

**6843077 COOKING NEW AMERICAN: How to Cook the Food You Love to Eat.** By the eds. of Fine Cooking. Features over 200 flavorful recipes for your favorite foods, from appetizers like Peppered Shrimp and Hassin Beef & Scallion Rolls, to main dishes like Peppered Chicken Saute with Snow Peas & Cilantro, to desserts like Plum Galette with Lemon Crust. Color photos. 234 pages. Taunton. Paperback. Pub. at $16.95 $4.95

**683356X THE NEW KOSHER.** By Kim Kushner. The author updates, elevates and redefines kosher cooking. Choose from 200+ great tasting contemporary specialties as Spinach and Feta Quiche with Heirloom Tomatoes; Chicken-Spinach Burgers; Spicy Grilled Pork with Soy Rice, and Chocolate Chunk Biscotti with Lavender. Welcome to the new kosher table. Well illus. in color. 300 pages. Rodale. 8¼x10¼. Pub. at $32.00 $35.00

**6741444 COOKING WITH COCONUT.** By Ramin Ganeshram. Draw from culinary traditions around the globe and infuse your meals with coconut in its many forms–milk, flour, water, rice, and coconut in its many forms–milk, flour, water, rice, and coconut milk. Well illus. in color. 288 pages. Storey. Paperback. Pub. at $18.95 $6.95

**6970842 COUNTRY COMFORT POTLUCK FAVORITES.** by Monica Mussen-Carlín. Gathering over 100 of the most demanded recipes from fundraisers across the US, Vogler enables you to turn ordinary dishes into extraordinary memories for your community and big money for your event. Try Blue Point Oyster Stew; Jamaican Jerk Chicken, or Pumpkin Honey Bran Muffins. 185 pages. Hatherleigh. Paperback. Pub. at $19.95 $13.95

**5763251 DINNER SOLVED! 100 Ingenious Recipes That Make the Whole Family Happy, Including You.** By Katie Workman. A go-to collection with flavorful, crowd-pleasing, comforting, and family-friendly recipes. Includes variations for dishes that are perfect for kids and those, who like mild and those who want spice and even vegetables who coexist with meat-eaters. Try Chicken Tikka Masala-ish or Easy, Cheesy Chicken Parmesan Meatballs. Well illus. in color. 372 pages. Rodale. 8¼x10¼. Pub. at $19.95 $17.95

**6759181 THE HOMEMADE KITCHEN: Recipes for Cooking with Pleasure.** By Alana Chernila. Recipes fit for every occasion including Chevre Cheesecake with Mint and Berries; Stuffed Winter Squash; Braised Lamb Shanks; Cinnamon Swirl Bread and Baked Apples with Maple Ice Cream. Fully illus. in color. 220 pages. Clarkson Potter. Paperback. Pub. at $24.99 $17.95

**6856780 FOOD SWINGS.** By Jessica Seinfeld with S. Quessenberry. Features 125 delectable recipes perfect for the reality of the actual human experience: sometimes healthy, sometimes indulgent—always delicious. Includes recipes like Pineapple Chicken Stir-Fry; Cod with Garlicy Tomatoes and Potatoes; and Mexican Beer-Battered Fish Tacos with Chipotle Cream. Color photos. 276 pages. Rodale. 8¼x10¼. Pub. at $32.00 $35.00

**6935675 BETTY CROCKER THE SMART DINNER.** Ed. by Anne Ficklen. Plan healthy and delicious meals that make putting dinner on the table easier than ever with these 125 recipes that include main dishes like Gorgonzola-Crusted Beef Medallions; and Vegetables with Roasted Parmesan Crumbs; and side dishes like Creamy Swiss and Shallot Gratin; and desserts like Blueberry Pie. Color photos. 286 pages. Rodale. 8¼x10¼. Pub. at $19.95 $17.99

**6678164 THE SOUTHERN CAST IRON COOKBOOK: Comforting Family Recipes to Enjoy and Share.** By Elena Rossmond-Hoer. Features over 100 recipes, from beloved staples like Buttermilk Cornbread and Fried Green Tomatoes to new classics like Creamy Chicken in Parmesan and Turkey Burgers. All the recipes require just a ten- or twelve-inch skillet, a Dutch oven, griddle, or biscuit pan to get started. Color photos. 336 pages. Workman. Paperback. Pub. at $19.95 $17.99

**6959822 BOWL FOOD.** By Bronte Aurell et al. A collection of 75 recipes from smoothie bowls and sushi to salad, soups and wholefood meals. Balancing ingredients is key to creating satisfying and exciting bowl food like Black Bean Bowl with Chimichurri Dressing; and Slow-Cooked Lamb Salad with Fava Beans, Pumpkin and Rocket Feta. Includes nutrition information for each recipe. Color photos. 188 pages. Rodale. 8¼x10¼. Pub. at $19.95 $17.99

**SOLD OUT**

**6905811 COOKING IN A SMALL KITCHEN.** By Arthur Schwartz. Don’t let cramped quarters hold you back from making a Valentine dinner for two, or go all out with an Herb Stuffed Leg of lamb and Risotto with Wild Mushrooms. With space saving tips for getting multiple uses out of utensils and appliances, this guide will have you falling in love with your small kitchen. 257 pages. Picador. Pub. at $16.95 $9.95

**6879792 THE ART OF GREAT COOKING WITH YOUR INSTANT POT.** By Emily Sunwell-Vidaurri. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of the recipes support wellness with real, nutrient rich and gluten free ingredients. A sampling of recipes include: Cilantro herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Color photos. 176 pages. Ryland Peters & Small. Pub. at $17.99 $14.95

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Low Fat & Healthy Cooking

6825176 THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss the Ketogenic Way. By Beth Mengeaz. Fat bombs are low carb treats and snacks, ideal for boosting fat intake when following a ketogenic diet. With these easy recipes you’ll always have something delicious and satisfying on hand. Includes 15 recipes for fat bombs, 6 for fat-burning foods that are lactose-free, gluten-free, free of refined sugars, and high in probiotics and prolinec. Includes 75 all-new easy to make recipes like Sausage and Egg Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Central. Pub. at $26.00 $5.95

6659259 THE NEGATIVE CALORIE DIET. Lose Up to 10 Pounds in 10 Days with All You Can Eat Foods. By Rocco DiSiopri. Identifies the top ten negative calorie foods you need to eat for rapid weight loss, and offers mouthwatering recipes that include them like Almond Encrusted Flounder with Chopped Spinach and Clam Broth or Shrimp with Mustard Greens, Mushrooms and Miso. He includes meal plans, shopping carts, and a kickstart cleanse and weight-loss menu. Color photos. 276 pages. HarperCollins. Pub. at $27.99 $10.95

6970826 THE COMPLETE BOOK OF RAW FOOD, SECOND EDITION REVISED. Ed. by J. Rodwell & J. Eiding. The bestselling raw food classic has been revised and updated with more to prepare recipes, helpful tips, and the latest on the raw food lifestyle. Whether you are curious about adding raw foods into your diet or have been eating raw for years, this is your essential resource. 486 pages. Hatherleigh. Paperbound. Pub. at $20.00 $4.95

6930177 SKINNY SUPPERS: 125 Lightened-Up, Healthier Meals for Your Family. By Brooke Gillrin. Over 125 recipes, most under 350 calories. Includes favorites like Philly CheeseSteak Stuffed Peppers; Un-Sloppy Joes; Loaded Nacho Soup; Slow-Cooker Chili Peach Glazed Pork Tenderloin; and more. These are recipes you can feel good about, they’re cheap, low in fat and calories, and ideal for the whole family. Well illus. in color. 308 pages. Morrow. Pub. at $29.99 $4.95

2803560 DIABETES QUICK-FIX WITH MAGIC FOODS: Balance Your Blood Sugar to Lose Weight and Supercharge Your Energy! By Robert A. Barnett et al. Discover the 57 magic foods that can balance blood sugar to heal diabetes and prediabetes, along with more than 150 recipes designed for one, this 14 day program helps you lose weight fast thanks to DiSpirto’s five fat-burning foods that are lactose-free, gluten-free, free of refined sugars, and high in probiotics and prolinec. Includes 75 all-new easy to make recipes like Sausage and Egg Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Central. Pub. at $26.00 $5.95

1885243 COCONUT OIL FOR HEALTH AND BEAUTY. By Simone McGrath. This comprehensive guide demystifies the myriad uses of this magical oil. Discover how coconut oil is made; shelf care; in food and body care; how to use coconut oil for weight loss; common misconceptions about coconut oil; and much more. Well illus. in color. 175 pages. Skyhorse. Paperbound. Pub. at $19.95 $5.95

5847788 APPLE CIDER VINEGAR FOR HEALTH AND BEAUTY. By Simone McGrath. Learn how incorporating this miracle ingredient into your daily life with 98 recipes and dozens of healing uses, including weight loss, clear skin, superior health, and much more—the way natural. Illus. 242 pages. Skyhorse. Paperbound. Pub. at $19.95 $5.95

6912958 A MAN, A PAN, A PLAN: 100 Delicious & Nutritious One-Pan Recipes You Can Make Right Now! By Paul Kita. Full of practical advice and 100 straight forward recipes that include Lemon, Blueberry, Banana Pancakes, Guacamole-Stuffed Grilled Chicken or Spicy Pork Chops with Grilled Pineapple and Blueberry Cobberly and more. This collection will help you cut stress, prevent mess and reduce your chances of culinary accidents. Well illus. in color. 168 pages. Rodale. Paperbound. Pub. at $15.99 $5.95

6925987 LIGHT FRENCH RECIPES. By Jean-Michel Cohen. Takes classic French dishes, from classic French foods, and serves them up in light recipes that taste as good as the originals but at a fraction of the calorie count. With nutritional advice and tips on how to cook light and replace high-calorie ingredients, this is your ticket to better health and a healthier cooking. Well illus. in color. 192 pages. Flammarion. Pub. at $24.00 $6.95

DVD 66392X FOOD NETWORK CELEBRATES HEALTHY COOKING. Brings together three of your Food Network favorites in a collection all about healthy cooking. Featuring nourishing menus and delicious recipes, this is your guide to the best in healthy dishes. Contains: Lighten Up with Rachel Ray (5 dishes), Healthy Home Cooking with Elle Krieger (13 dishes), and Protein Power with Alton Brown (12 dishes). Over 3 hours on three DVDs. Food Network. Pub. at $29.95 $6.95

6930220 NOURISHING MEALS: 365 Whole Foods, Allergy-Free Recipes for Healing Your Family One Meal at a Time. By A. Segertser & T. Maltere. From two popular leaders in the functional medicine movement, here’s the ultimate guide to eating healthfully as a family. This simple, practical cookbook features 365 delicious, whole-based foods that can cut refined sugar, gluten, dairy, eggs, and soy out of your meals, including 128 pages of recipes and 128 pages of color photos. 320 pages. Harmony. Pub. at $26.99 $10.95

6994322 SPROUTED! Seeds, Grains & Beans at Home. By Caroline Bretherton. A step by step guide to sprouting instructions and 20 tempting recipes—like Savory Cabbage Pancakes with Feta and Sprout Salad and White Bean Soup with Kale and Parmesan. This little volume shows you everything you need to easily grow and enjoy your own seed, grain, and bean sprouts at home. Color photos. 69 pages. Pub. at $9.99 $4.95

6843913 MEN’S HEALTH MUSCLE CHOW: More Than 150 Easy-to-Follow Recipes to Build and Feed Your Muscles. By Charles A. Avedon. Provides the nutritional component of the muscle-building equation, offering the take of Men’s Health on food for fitness. Includes more than 150 simple recipes for delicious meals ranging from workout protein shakes to hearty dinners the whole family will enjoy. 16 pages of color photos. 278 pages. Rodale. Paperbound. Pub. at $19.99 $5.95

279358X THE COMPLETE IDIOT’S GUIDE TO LOW-SODIUM COOKING, SECOND EDITION. By S.V. James & H. McNido. With over 300 recipes and tips for reading nutrition labels and menus and finding the sodium hidden in your food, this tasty guide gives you everything you need to know to steer clear of sodium-laden favorites like Loaded Baked Potato, Buffalo Chicken Meatballs, Four Chile Cheesesteak Stuffed Peppers; Un-Sloppy Joes; Loaded Nacho Soup; Slow-Cooker Chili Peach Glazed Pork Tenderloin; and more. These are recipes you can feel good about, they’re cheap, low in fat and calories, and ideal for the whole family. Well illus. in color. 308 pages. Morrow. Pub. at $29.99 $4.95


6889549 500 KETOGENIC RECIPES. By Diana Carpeneder. Shows how to live the ketogenic lifestyle deliciously with this cookbook. Prepare recipes for everything from snacks and appetizers to main dishes, drinks, and desserts. Makes staying in the ketogenic zone simple with hundreds of recipes, pantry and shopping lists, and ketogenic do’s and don’ts. 304 pages. Fair Winds Press. Pub. at $19.99 $14.95

6823432 THE PALEO COMFORT FOOD BIBLE. By Anna Conrad. Now you can enjoy all your favorite comfort foods without sacrificing the taste. 125 nutritious recipes are packed with flavor and serve as a healthy alternative. From Sweet Potato Casserole to Crispy Oven-Fried Onion Rings, Chicken and Dumplings to Spaghetti and Meatballs, you’ll find healthy versions of all the foods you crave most. Color photos. 252 pages. Skyhorse. Paperbound. Pub. at $14.99 $5.95

* Sold out
**6854156 EASY KETO DINNERS: Flavorful Low-Carb Meals for Any Night of the Week.** By Carolyn Kitch. Modern life means hectic, busy schedules: how do you find time to prepare healthy and delicious home-cooked meals, especially on a keto diet? This collection includes more than 60 recipes, along with full-color photos, detailed prep instructions, and helpful tips to streamline the dinner process. 176 pages. Victory Belt. Paperbound. Pub. at $19.95

**689497 FORKS OVER KNIVES FAMILY: Everyone's Guide to Raising Healthy, Happy Kids on a Whole-Food, Plant-Based Diet.** By A. Faul & M. Lederman. With more than 80 easy recipes and helpful, real-world advice for parents, you'll learn why a plant based diet is the best way to keep your family healthy and well-nourished—and how to actually do it. Includes satisfying kid friendly recipes such as Potato Frankie Rolls and Falafel Sandwiches. 181 pages of color photos. 300 pages. Touchstone. Pub. at $25.99

**6753620 THE FABULOUS FIBER COOKBOOK: Great Recipes You Can’t Live Without.** By Sandra Woodward. Part one explains what fiber is, where to find it, and how to use it. Part two presents 170 easy to follow recipes that are packed with fiber and nutrients like Chicken, Barley & Corn Chowder; Quinoa Salad with Spinach & Edamame, and Turkey-Ginger Soup and Creamy Smoked Salmon Pasta. This complete guide to managing IBS includes 110 easy and fast recipes using five main ingredients or fewer; a four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. 181 pages. Rockridge. Paperbound. Pub. at $16.99

**689742 KETO MADE EASY: 100+ Easy Ketogenic Recipes for Fast Weight Loss.** By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Pasta. This complete guide to managing your IBS, includes 110 easy and fast recipes using five main ingredients or fewer; a four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. 181 pages. Rockridge. Paperbound. Pub. at $17.99

**675852X THE EASY ANTI-INFLAMMATORY DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Restore Thyroid Balance.** By Karen Frazier. Helps to show the powerful connection between nutrition and hypothyroidism, and offers over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). Tasty meals include Pumpkin Muffins, Cauliflower Rice, and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists to get you started. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $17.99

**685511 THE EASY ACID REFLUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR.** By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use all of your everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to enjoy or avoid. Try Shrimp Tacos or Easy Peas. Color photos. 176 pages. Rockridge. Paperbound. Pub. at $17.99

**6928064 AMAZING EDIBLE SEEDS.** By V. Edson & H. Thomas. Discover how to translate the remarkable health and nutritional powers of seeds into delicious, nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fenugreek, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pomegranate Seeds. Well illus. in color. 384 pages. Victory Belt. Paperbound. Pub. at $19.95


**2864789 LOWEST WEIGHT BY EATING.** By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 300 calories per meal. Use simple and inexpensive Smart Swaps, you’ll enjoy foods like California Club Pizza; Cheddar-Stuffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 256 pages. Morrow. Paperbound. Pub. at $24.99

**582608X THE KETOGENIC KITCHEN: Low Carb, High Fat, Extraordinary Health.** By D. Kemp & P. Daly. The ketogenic diet, which shifts the body’s metabolism from burning glucose to burning fat, has long been used to help patients with metabolic conditions, but new research reveals the diet as a useful tool for coping with cancer. In this cookbook, two survivors share this exciting discovery, offering 16 meal plans and more than 250 keto recipes. Color photos. 450 pages. Chelsea Green. Paperbound. Pub. at $29.95

**6861938 30-MINUTE KETOGENIC COOKING.** By Kyndra D. Holley. One of the biggest challenges to stickling to a ketogenic lifestyle is carving out time to cook. This collection features more than 50 of Holley’s quickest, most delicious recipes including Ham and Spinach Eggs Benedict; Buffalo Gooey Corn Rolls; and Pork Chops with Herb Garden Cheese Butter—all prepared in 30 minutes or less. Color photos. 160 pages. Victory Belt. Paperbound. Pub. at $19.95

**6766065 THE QUICK & EASY IBS RECIPE COOKBOOK.** By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Pasta. This complete guide to managing your IBS, includes 110 easy and fast recipes using five main ingredients or fewer; a four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. 181 pages. Rockridge. Paperbound. Pub. at $16.99

**685653X EAT CLEAN, LOSE WEIGHT, MEET YOUR矩阵 DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Restore Thyroid Balance.** By Karen Frazier. Helps to show the powerful connection between nutrition and hypothyroidism, and offers over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). Tasty meals include Pumpkin Muffins, Cauliflower Rice, and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists to get you started. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $17.99

**2868784 WAKE/ SLEEP.** By Ariane Resnick. Filled with recipes for food and DIY health and beauty treatments, this is two guides in one: one half has advice and tips on staying alert and energetic, but turn the book over and discover the best ways to calm down, relax, and fall asleep. Includes recipes like Bulletproof Coffee, Chocolate Stout Chili, Peppermint Tea Latte, and more! Color photos. 208 pages. Countryman. Paperbound. Pub. at $16.95

**6915478 KETO FOR LIFE.** By Melissa Sevigny. Along with tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way, you’ll find a wide variety of island-inspired recipes such as Cultured Red Onion Relish; Pepperoni Pizza Meatloaf; Easy Jerk Ribs; and Jalapeno & Cilantro Cauliflower Hummus. Well illus. in color. 384 pages. Victory Belt. Paperbound. Pub. at $19.95

**6920004 MEATLESS: Transform the Way You Eat and Live–One Meal at a Time.** By Kristie Middleton. Offers concrete rationale and easy steps for reducing animal products. Whether you are a meat lover or vegan-curious, Meatless is the roadmap for a healthier life and a better you. Includes recipes. 243 pages. Perseus. Pub. at $27.00

- 26 -

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Low Fat & Healthy Cooking

**6786405 THE ANTI-INFLAMMATORY DIET COOKBOOK.** By Madalene Gever. Choose from 125 flavorful recipes that provide your body with the antioxidants, healing foods, and nutrients that protect against inflammation, alongside informative food lists outlining what to eat and what not to eat. Get cooking and try Overstuffed Baked Sweet Potato pie; Curried Roasted Halibut; Lamb and Quinoa Skillet Ragù and more. 205 pages. Price cut to $9.95

6904475 THE MIDLIFE KITCHEN. By M. Spencer & S. Rice. Busy lives require simple, sustaining recipes that incorporate healthy ingredients without too much fanfare or fuss. This gorgeous volume offers 150 recipes to restore, rejuvenate, and revive including Fenneloumi Salad, Crispy Trout with Asian Salsa; and Butternut, Lima Bean & Red Onion Roast. Color photos. $25.95 paper. Book price cut to $14.95

6827462 WANDERLUST FIND YOUR TRUE FORK: Journeys in Healthy, Delicious, and Ethical Eating. By Jeff Krasno et al. The foodie’s road map for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs, you can now feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 226 pages. Rodale. Pub. at $24.95

6810799 PURE DELICIOUS. By Heather Christo. A combination of smart cooking strategies and recipes for making flavorful and beautiful meals that are free of the major known allergens. Indulge in comforting plates of pasta, stacks of fluffy pancakes, and even pizza without fear of unwanted reactions or inflammation. Fully illus. in color. 351 pages. Avery. Pub. at $30.00

6956872 SUPERFOODS: 150 Superfood Recipes to Inspire Health, Happiness. With complete nutritional information and delicious recipes plus more than 120 delicious recipes. By Matt Dustin. Carbohydrates, proteins, and fats are three of the most important nutrients found in food. In this guide, you will learn the importance of these elements, as well as how to control them to create the healthiest you possible. Includes 150 recipes and a seven-day meal plan. 271 pages. Adams Media. Paperbound. Pub. at $18.99


689951X THE ANTI-INFLAMMATORY COOKBOOK. By Amanda Haas with B. Jacobs. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers an array of delicious ideas for combating the weekly result-driven meal plans. Over 100 high-impact recipes include Fennel-Crusted Roast Pork Tenderloin and Turkey Satay Skewers. Color photos. 298 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

6898673 THE ULTIMATE BUILDING COOKBOOK: High-Impact Recipes to Make You Stronger Than Ever. By Kendall Lou Schmidt. Become stronger and healthier with real food and delicious recipes. This guide gives you an actionable plan to begin restoring your microbiome today. Along with this, you will learn from 125 flavorful recipes that provide your body with the antioxidants, healing foods, and nutrients that protect against inflammation, alongside informative food lists outlining what to eat and what not to eat. Get cooking and try Overstuffed Baked Sweet Potato pie; Curried Roasted Halibut; Lamb and Quinoa Skillet Ragù and more. 205 pages. Price cut to $9.95

6876510 THE COCONUT OIL CURE. In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage creams and soothing anti-aging potions. Recipes include Roasted Coconut Lemon Chicken; Creamy Vegetable Stew; and Lemon and Coconut Truffles. Illus. in color. 257 pages. Sterling. Paperbound. Pub. at $14.99 $9.95

6785964 THE MICROBIOME DIET PLAN: Six Weeks to Lose Weight and Improve Your Gut Health. By Daniele Capalino. Explains the microbiome and weight-loss relationship, and gives you an actionable plan to begin restoring and strengthening your microbiome! This is a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Tofu and Green Beans and Lamb Burgers with Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Christy. Pub. at $27.95

6946141 100 DAYS OF REAL FOOD ON A BUDGET. By Lisa Leake. Whether a strict budget is a requirement for you or you simply would like to spend less at the grocery store, the resources and recipes found here will help you cut out processed food without overspending. Recipes include Cinnamon Roll Pancakes; Chicken Burrito Bowls; Apple-glazed Pork Chops; Gluten-free Cookie Dough. Color photos, 223 pages. Flame Tree. Price cut to $7.95

675564X THE EVERYTHING GUIDE TO MACRONUTRIENTS. By Matt Dustin. Carbohydrates, proteins, and fats are three of the most important nutrients found in food. In this guide, you will learn the importance of these elements, as well as how to control them to create the healthiest you possible. Includes 150 recipes and a seven-day meal plan. 271 pages. Adams Media. Paperbound. Pub. at $18.99

6849083 SPIRALIZE EVERY DAY. By Denise Smart. Spiralize, mash, and rice your fruit and vegetables for a lighter alternative to pasta, bread, and rice. Use spiralizer for egg noodles, make a pizza with a cauliflower base, or snack on zucchini and cheese chips. Simple and fun, these recipes allow you to enjoy all your favorite treats in a healthier way. 128 pages. Hamlyn. Paperbound. Pub. at $12.99

6940005 COOKING WITH SEEDS: 100 Delicious Recipes for the Foods You Love, Made with Nature’s Most Nutrient-Dense Ingredients. By Charylene Maltos. Offers more than 100 recipes for breeding with seeds. Plus more than 120 delicious recipes. By Matt Blumnan. Start eating salads, sides, soups, and main dishes made with various kinds of leafy greens. Learn about the nutritional benefits of each leafy green and add them to your meals. Includes 120 recipes. 152 pages. Sterling. Paperbound. Pub. at $14.95

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Low Fat & Healthy Cooking

5917662 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cholesterol, and More with Nature’s Miracle Cure. By Claire Giorgioli. Offers instructions for a 7-day therapeutic nutrition plan that uses nature’s cure-all potion to restore and repair your health. Includes easy to follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN, Illus. in color. 162 pages. St. Martin’s. Paperback. Pub. at $14.99. **SOLD OUT**

6559921 EATINGWELL ONE-POT MEALS. Jessie Price. If you think one-pot meals are just heavy stews, you’ll be amazed at the spectacular array of nutritious dishes on offer here. More than 100 recipes follow sound principles of nutrition: they use lean meats and seafood; plenty of herbs and spices; and a wide array of vegetables and whole grains. Well illus. in color. 224 pages. Countryman. Paperback. Pub. at $17.95. **SOLD OUT**

7582633 THE QUINTESSENTIAL QUINOA COOKBOOK: Eat Great, Lose Weight, Feel Healthy. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for making the results vegan, gluten-free, and sugar-free dishes. Color photos. **PRICE CUT to $2.95**

6980082 THE GLUTEN-FREE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Here is the first quinoa cookbook that completely gluten-free, with the same easy to follow recipe descriptions that made her first cookbook so successful. Try Quinoa Spring Rolls with Spicy Peanut Sauce, Quinoa & Black-Eyed Pea Chilli, and Chipotle Quinoa Tacos. Well illus. in color. 283 pages. Skyhorse. Pub. at $17.95. **SOLD OUT**

661065X WHEAT BELLY COOKBOOK. By William Davis. Join the wheat-free revolution now that you’re partaking in everything from baked goods to soups and salads to main dishes. Color photos. 180 pages. Sellers. 8½x8½. Paperback. Pub. at $16.95. **SOLD OUT**

2115343 THE COMPLETE IDIOT’S GUIDE TO THE ACID REFLUX DIET. By Marla A. Bella. Packed with tips for treating and relieving your acid reflux symptoms, this helpful guide gives you everything you need to be free of acid reflux for good. 150 easy to follow tips. Color photos. **PRICE CUT to $7.95**

5945529 GLUTEN-FREE & VEGAN BREAD: Artisanal Recipes to Make at Home. By Jennifer Katzinger. Enjoy this collection of 65 recipes for gluten-free and vegan breads you can make easily at home. Recipes include yeasted breads, flatbreads, sweet breads, savory breads, and sandwich breads. Try Peach Ginger Bread, Pretzel Rye Smardy Bread, or Quinoa Sourdough Bread. Well illus. in color. 168 pages. Sasquatch. Paperback. Pub. at $24.95. **SOLD OUT**

5858984 THE EVERYTHING METABOLISM DIET COOKBOOK. By Lindsay Boyers. Discover how you can get your metabolites to work faster and burn calories more fat. This easy to follow diet emphasizes reduced carbohydrate intake to help you lose weight and keeps your body’s metabolism constantly growing as you change the amount of carbs, protein, and fats you consume. Features food and meal plans and hundreds of healthy recipes like Chicken Tacos and Slow Cooker Chicken Chili. 304 pages. Adams Media. Paperback. **SOLD OUT**

221 pages. Skyhorse. Pub. at $17.95

5855322 GUT GASTRONOMY. By V. Edgson & A. Palmer. Embrace a new and deliciously healthy way of eating with this succulent gut-healing plan. Along with expert practical advice on how to eat a nutrient-rich diet there are over 100 mouthwatering recipes that include Spicy Chicken Burger with Caramelized Onion and Dark-Spiced Roast Butternut Squash with Citrus Salsa. Well illus. in color. 248 pages. Jacqui Small. 8/1/11. Paperback.

**PRICE CUT to $6.95**

6939125 THE INSULIN RESISTANCE DIET FOR PCOS. By Tara Spencer. Learn to manage your PCOS naturally through diet and exercise and ease into your new lifestyle with a two-week meal plan; shopping lists; a two-week exercise plan; and daily gratitude and habit tracker worksheets. Over 100 healthy recipes include Squash-Lentil Bowl, Lime-Chile Tilapia, and Curried Salmon Tacos. Color photos. 181 pages. Rockridge. Paperback. Pub. at $15.99. **SOLD OUT**

6942301 BEEF: Slow Cooker Favorites. Offers instructions for a 7-day therapeutic nutrition plan that uses nature’s cure-all potion to restore and repair your health. Includes easy to follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN, Illus. in color. 162 pages. St. Martin’s. Paperback. Pub. at $14.99. **SOLD OUT**

Slow Cookers & Crockpots

1841130 TIPS FOR USING YOUR SLOW COOKER. By Phyllis Pellem Good et al. This collection of more than 800 tips and stories comes from the experts—experienced cooks who use their slow cookers nearly every day. 176 pages. Good Books. Paperback. Pub. at $12.95. **SOLD OUT**

2852543 500 SLOW-COOKER DISHES: The Only Compendium of Slow-Cooker Recipes You’ll Ever Need. By Carol Beckerman. A comprehensive guide to all the various ways you can use your slow cooker to make your life easier, and your cooking more cost efficient. Recipes are written everyone in your family including vegetarians and meat eaters. Offers tips on food safety, the best cuts of meat to buy, and how to use your slow cooker to vary the texture and flavor in your meals. Color photos. 286 pages. Sellers. Pub. at $17.95. **SOLD OUT**

5946232 BEEF: Slow Cooker Favorites. Features more than 150 slow cooker recipes for tasty meat from soups, stews, and one-pot meals to comforting dishes to exotic international one pot meals. Enjoy dishes like Beef Vegetable Soup; Salisbury Steak Casserole; Retto Meatballs; and Apple Mustard Brisket. And Beef and Ginger Curry. 175 pages. Adams Media. Paperback. Pub. at $14.99. **SOLD OUT**

285211X MARTHA STEWART’S SLOW COOKER. By Martha Stewart Living. Maximize the flavor and simplify the cooking with an assortment of recipes that play to the slow cooker’s strengths. From comforting dishes to exotic dishes, this is your one-stop resource that includes easy to follow instructions and recipes for any occasion. Color photos. 282 pages. Rockridge. Paperback. Pub. at $19.95. **SOLD OUT**

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2831414  **BETTER HOMES AND GARDENS YEAR-ROUND SLOW COOKER RECIPES.** Ed. by Jan Miller. Collects more than 500 delicious, seasonal recipes including appetizers and snacks, breakfasts and brunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year’s worth of special-occasion menus from holiday parties to picnics in the park. Ringbound. Illus. in color. 576 pages. HMH. Spiralbound. Pub. at $29.99. 7.95

696009X  **GOOSEBERRY PATCH SLOW COOKER.** Ed. by Cathy Welser. Featuring 260 simple main dishes, sides and desserts perfect for any weeknight along with quick tips and slow-cooker secrets to help get dinner on the table in a snap. Recipes include Jalapeno Chicken Chili; Mexican Roll-Ups; Orange-Glazed Cornish Hens; and Mac & Cheese. Color photos. 256 pages. Oxmoor. Paperbound. Pub. at $15.95. 14.99

6962985  **ITALIAN SLOW COOKING.** By Ellen Brown. Now everyone can come home to authentic Italian dishes made with fresh ingredients and slow cooker convenience. Gather over 250 recipes like Italian Wedding Soup, Chicken Breasts with Mushrooms and Marsala, Stuffed Peppers, Ossa Buco alla Milanese, and Baked Stuff Apples. Illus. in color. 263 pages. Cider Mill. Paperbound. Pub. at $17.99. 15.95

2875722  **THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric.** By B. Weinstein & M. Scarbrough. Offers recipes for every device, stovetop and electric, so no matter the manufacturer. Whether you’re seeking an adventurous array of spices found in dishes such as Cherry Chipotle Pulled Chicken or pure comfort food, like Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 412 pages. Clarkson Potter. Paperbound. Pub. at $7.99. 6.95

6946380  **VEGETARIAN: Slow Cooker Favorites.** Featuring more than 150 slow cooker vegetarian recipes, from classic appetizers and sides to exotic international one pot meals, you’ll expand your vegetarian repertoire as you enjoy dishes like: Tofu Ranchero, Five Pepper Chili; Eggplant "Lasagna"; Mandarín Seitan; Moroccan Root Vegetables; and Peanut Butter Cake. 175 pages. Adams Media. Paperbound. Pub. at $14.99. 14.95

694227X  **BIGGEST BOOK OF SLOW COOKER RECIPES: Better Houses and Gardens.** Ed. by Chuck Smythe et al. Demonstrates how to use your slow cooker to make your life simpler and everyday meals a pleasure. Features over 400 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Peppered Apple Chicken, Coconut Sweet Potatoes with Pecans, or Florentine Lasagna. 416 pages. HMH. Spiralbound. Pub. at $19.95. 9.95

2831406  **BETTER HOMES AND GARDENS SLOW COOKER RECIPES MADE HEALTHY.** Ed. by Anne Ficklen. Features over 200 satisfying and guilt-free recipes for your countertop slow cooker, including main dishes, sides, soups, appetizers and desserts. Included in each recipe is a thorough, ready to read nutritional analysis, complete with diabetic exchanges. 255 pages. HMH. Spiralbound. Pub. at $14.95. 9.95

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2851695  **AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK.** Presents appetizers to desserts and everything in between, the 200 recipes included here will surprise you with their variety and depth of flavor. Try Curry-Rubbed Chicken, Cioppino with White Wine, Country Casserole, or Artichoke-Stuffed Bell Peppers and see what we mean! 16 pages of color photos. 250 pages. Clarkson Potter. Paperbound. Pub. at $17.99. 6.95

1840975  **FIX-IT AND FORGET-IT COOKBOOK, REVISED: 700 Great Slow Cooker Recipes!** By Phyllis Pellman Good. Presents a collection of great slow cooker recipes that give you everything you need to prepare outstanding breakfasts, lunches, and dinners, plus appetizers and desserts. Try Baked Oatmeal, French Toast, and Curry-Topped Instant Pot. Includes 175 delicious recipes, from staples like Beef Chili and Chicken Noodle Soup, to new dishes like Thai Green Curry Chicken and Curried Cauliflower Soup. Well illus. in color. 304 pages. HMH. Paperbound. Pub. at $22.99. 17.95

1840959  **FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes.** By Phyllis Pellman Good. The collection contains more than 175 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Desserts, and more! 284 pages. Good Books. Paperbound. Pub. at $18.95. 11.95

6936350  **FIX-IT AND FORGET-IT BIG COOKBOOK: 1400 Best Slow Cooker Recipes!** By Phyllis Pellman Good. Collected from one of America’s best home cooks, these 1,400+ recipes are an amazing treasury of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Cottage Cheese Casserole; Sweet Potato Casserole; and more! Color photos. 700 pages. Good Books. Pub. at $29.95. 7.95

2786842  **GOOSEBERRY PATCH FAVORITE SLOW COOKER CHICKEN & BEEF RECIPES.** 128 pages. HMH. Spiralbound. Pub. at $8.95. 6.95

2786796  **CHICKEN: Slow Cooker Favorites.** Featuring more than 150 slow cooker chicken recipes from classic appetizers like Curried Chicken and Artichoke-Stuffed Bell Peppers and see what we transport you to a whole new taste world with recipes like: Tofu Ranchero, Five Pepper Chili; Savory Roast Sandwiches; and Hot Cheddar Mushroom Spread. Enjoy Bacon Ranch Slow Cooked Chicken, Morrocan Sweet Potato Medley, or Hot Cheddar Mushroom Spread. Ringbound. Illus. in color. 284 pages. Good Books. Pub. at $18.95. 7.95

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- 30 -

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7638728 101 THINGS TO DO WITH A CASSEROLE. By S. Ashcraft & J. Eyring. Cook up an easy, warm, one dish meal with this collection of tasty casserole recipes using readily available ingredients. Includes: Blueberry French Toast Casserole, Grandma’s Chicken Potpie, Hash Brown Heaven, Sloppy Joe Pie, and more. 122 pages. Gibbs Smith. Paperback. $11.95.

2801841 RICE COOKER RECIPES MADE EASY: Delicious One-pot Meals in Minutes. By Brigid Trelor. Rice cooker cooking is a healthy, economical and fast method of cooking. Almost anything can be cooked in a rice cooker. This guide will not only show you how to cook perfect rice, but includes delicious recipes for a variety of meals from Paella; Chicken Lasagna; Caramelized Spataneous to Potato Gratin; and Fruit Flan. Well illus. in color. 96 pages. Tuttle. Spiralbound. Paperback. $12.95. $6.95

*2854872 THE EVERYTHING EASY INSTANT POT COOKBOOK. By Kelly Jaggers. Inside this informative guide you’ll find 300 easy recipes, from modern culinary delights including Sweet Potato Breakfast Bowl; Loaded Game-Day Queso; Brussels Sprouts with Bacon; Peach Cobbler; and so much more. You’ll wonder how you ever lived without this fantastic appliance! Color photos. 302 pages. Adams Media. Paperback. $19.99. $14.95

*7674229 OUR FAVORITE ONE- DISH DINNER RECIPES. In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table. Delicious meals like Fiesta Taco Pie; Oh-So-Cheesy Tuna Skillet; and Potato-Bacon Chowder, are easy to prepare and ready in no time. Top off the meal with your choice of any 1 of 6 desserts. Color photos. 128 pages. Gooseberry Patch. Spiralbound. $6.95

6914423 THE COMPLETE IDIOT’S GUIDE TO COOKER MEALS. By Charlotte Ricci. At the end of a long day, the last thing you want to think about is spending an hour in the kitchen preparing dinner. With a little advanced cooking and help from your pressure cooker, you can come home, pull from your pressure cooker and a side or two, and heat it up while you toss a fresh salad. All the tips and recipes you need are gathered here. 323 pages. Alpha. Paperback. $16.95.

*8286583 TASTE OF HOME WHAT CAN I COOK IN MY INSTANT POT, AIR FRYER, WAFFLE IRON & MORE. Ed. by Christine Rukavena. Cook what you want—how you want—with 207 recipes starring your favorite appliance! Learn fun and easy ways to utilize your Instant Pot, Air Fryer, Waffle Iron, or Blender. Recipes include exciting dishes such as Rosemary Sausage Meatballs, Everything Bagel Chicken Strips, Waffled Monte Cristo, and more. Color photos. 320 pages. Reader’s Digest. Paperback. $17.99.

6813453 SHEET PAN: Delicious Recipes for Hands-off Meals. By Kate McMillan. Learn how to make nourishing, hands off meals quickly and easily with just one versatile sheet pan. You’ll discover how cooking on one pan yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak with Smokey Compound Butter; and Whole Roasted Fish with Fennel; Well illus. in color. 112 pages. Weldon Owen. Paperback. $19.95. $6.95

6764649 ULTIMATE ONE-DISH WONDERS. By C. Cook & S. Pollock. Presents more than 200 classic casseroles with an updated twist. Tuna Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Food Cake that bursts to lip-smacking life with a vanilla strawberry sauce. 32 pages of color photos. 359 pages. Rodale. Paperback. $25.99. $6.95

*2874949 THE INSTANT POT HOLIDAY COOKBOOK: 100 Festive Recipes to Celebrate the Season. By Heather Schlueter. This recipe collection provides inspiration for delectable holiday fare. Welcome guests with steaming cups of Warm Spiced Wine; Tender Turkey for a Small Gathering is worthy of oohs and aahs, and Marijuana Potato Casserole transforms a yummy classic. And desserts such as Pumpkin Cream Cake Love are fabulous. Let the festivities begin! Illus. in color. 176 pages. Sterling Epicure. Paperback. $19.95. $14.95


2860600 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and expertly mixes traditional cooking with the convenience of electric pressure cooking, showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include: Beefy Mexican Ragu; Corn Chile; and Feta Risotto; and Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Paperback. $19.99.

*2781468 TASTE OF HOME INSTANT POT COOKBOOK. 100+ Recipes Made Easy for Today’s Cooks. You’ll enjoy incredible comfort foods, savory soups, and sandwiches loaded with flavor. You’ll even discover no fuss appetizers and impressive desserts, each made quickly in the popular Instant Pot in all one cookbook. With over 100 recipes, you can stock up on quality ingredients for a week’s worth of scrumptious meals. Although the prep time and cooking time are short, these recipes are long on flavor. Try Chicken Piccata with Olives, or Morocco-Style Tagine with Mango, Harissa, and Rice. SHOPWORN. 32 pages of color photos. Angel Food Cake that bursts to lip-smacking life with a vanilla strawberry sauce. 32 pages of color photos. 128 pages. Hearst. Color photos. 128 pages. Hearst. Paperback. $16.95. $11.95

6930468 WOMAN’S DAY ONE-DAY MEAL RECIPE REMIX. With Kate Merker. In this volume a basic recipe, ingredient or cooking technique is upped to offer something special. From savory to sweet, you’ll find countless ways to deliciously mix it up in the kitchen. Fully illus. in color. Hearst. Paperback. $13.99.

693045X WOMAN’S DAY EASY EVERYDAY DINNERS. With Kate Merker. Dishing up great meals for your family is easy. From Barbecue Beef and Cheese Melt to Spaghetti and Meatball Chowder, this go-to cookbook is a collection of the most popular delicious dinner recipes from the Woman’s Day Easy Everyday column. Fully illus. in color. 160 pages. Hearst. Paperback. $16.95. $9.45

2781854 MUG CAKES: Sweet & Savory Recipes. By Cinzia Trench. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm! Presented here are 60 tempting original recipes that blend creativity, simple preparation, and delicious flavor. Enjoy Mickey Mouse and Minnie Mouse Mug Cakes; Chocolate with Banana & Chili; Spicy Shrimp & Mango Mug Cake; and more. Illus. in color. 143 pages. White Star. Paperback. $16.95. $4.95

2842228 GOOD HOUSEKEEPING CASSEROLES: 60 Fabulous One-Dish Recipes. Ed. by Jane Francisco. Filled with family-friendly and party-perfect one-pot recipes like Sausage-Fontina Strata; Two-Cheese Corn Grits; Coconut Chicken Casserole; and Apple-Oat Crisp, and more. Color photos. 128 pages. Hearst. Paperback. $16.95. $6.95
Quick & Easy Cooking

2786648 THE “I LOVE MY INSTANT POT” RECIPE BOOK. By Michelle Fagone. Featuring an introduction to the Instant Pot’s different features and how to use them. With 175 Instant Pot recipes from breakfast through dessert, including Bacon-Poblano Morning Taters; Moroccan Lamb Stew; Bourbon Barbecue Chicken; and Peanut Butter Chocolate Cheesecake. Illus. in color. 223 pages. Adams Media. Paperback. Pub. at $16.99 $5.95

★ 2785285 MASTERING MEAL PREP. By Pamela Elgie. The ultimate guide for learning the art of meal prep, this volume shows how to make much more than just salads and soups. Each chapter is cleverly designed around foundation recipes that serve as the building blocks for a variety of different dishes. Includes weekly menus, grocery lists, prep-day schemes, and more. Color photos. 192 pages. Page Street. Paperback. Pub. at $16.99 $12.95

★ 6946712 PALEO COOKING WITH YOUR INSTANT POT. By Marilyn Haugen. With the multi-function pressure cooker and the recipes in this collection, you’ll get scrumptious meals on the table fast. Step by step directions from the very best of Paleo will show you how to drastically cut cooking time for your Paleo dishes in your Instant Pot. Recipes include Decked-Out Omlet; Leg Bread Under Pressure; Pressure-Cooked Sirloin Steak and more. Color photos. 192 pages. Page Street. Paperback. Pub. at $16.99 $12.95

★ 2787482 THE MODERN MULTI-COOKER COOKBOOK: 101 Recipes for Your Instant Pot. By Jenny Tschiesche. These inspired recipes for balanced meals that can be cooked in minutes will change your life. Try a moist Spelt Banana Bread; a time saving Al in One Spaghetti Bolognese; a spiced Cajun Pulled Chicken; a vegan recipe for BBQ Baked Beans; and a sweet Red Cabbage dish that complements many of the dishes in this collection. In color. 144 pages. Ryland Peters & Small. Pub. at $19.99 $14.95

★ 2845091 EVERYDAY INSTANT POT: Recipes for Breakfast, Lunch, Dinner & Dessert. By Alexis Mersel. An inspired collection featuring more than 70 recipes for every meal of the day, all created for the new star of the kitchen! Includes delicious dishes like One-Pot Pasta with Bolognese; Tom Kha Gai Soup, and Meyer Lemon-Gingersnap Cheesecake for dessert. Color photos. $19.95 $14.95

6704883 GOOD CHEAP EATS: Everyday Dinners and Fantastick Feasts for $10 or Less. By Jessica Fisher. Faced with money and time pressures, many of us turn to less healthy options. But with this cookbook, you have 100 delicious, affordable and nutritious, from-scratch meals that don’t break the bank or take hours to cook. Try Honey-Mustard Baked Ham; Cranberry-Pesto Pasta Salad; or Almond French Toast. Well illus. in color. 316 pages. Harvard Common. Paperback. Pub. at $24.95 $18.95

6988725 IMPAINTED FOODIE: 100 Delicious Recipes for a Hectic, Time-Starved World. By Elettra Wiedemann with C. Ficca. Organized by ingredients to minimize grocery store trips and maximize savings, this cookbook offers easy ways to spin off kale, chicken, fish, berries, and more into multiple meals. It offers home cooks a variety of inspiring vegetarian and vegan options as well. The ideal foundation for thoughtful eating in a hectic, time-starved world. Fully illus. in color. 229 pages. Scribner. Pub. at $29.99 $6.95

6732674 DINNER A.S.A.P.: 150 Recipes Made as Simple as Possible. By the eds. of Cooking Light. Make dinner as simple as possible! The formula is simple: pair healthy, prepared foods, fresh produce, and bold seasonings with speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese Stuffed Chicken Breasts or Bacon and Cheddar Mash Potatoes; Well illus. in color. 288 pages. Oxo. Paperback. Pub. at $21.95

★ 6833291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Eide. Filled with over 20 of the best recipes for cooking in small spaces, that are easy to make, and won’t break the bank. Some of the quick, simple meals include Mexican Poblano Salsa; Chicken, Spanish Meatballs; Asian Stir Fries; and more. Color photos. 64 pages. $9.95


6825443 HEALTHY SPEEDY SUPPERS. By Katriona MacGregor. Bursting with delicious, wholesome dishes, this helpful volume includes 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dish, Sea Bass with Roast Vegetables, and Spicy Pork and Tomato Spaghetti. Color photos. $9.95

★ 5752688 PRISON RAMEN: Recipes and Stories from Behind Bars. By C. Collins Jr. & G. Alvarez. Filled with contributions from anonymous inmates as well as names you’ll recognize—from guitarist Slash to actor Shia LaBeouf—this is an original collection of Ramen hacks devised behind bars. Hit Man Barbecue Ramen, Jack Daniel’s Ramen Soup, Shawshank Spread, and more. 154 pages. Workman. Paperback. Pub. at $12.95 $6.95

★ 6857778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans with a step by step guidance to make you save time and effort. With Slow Cooker Flavored Pork and Ginger Shrimp Cakes. 200 pages. Rockridge. 8x10. Paperback. Pub. at $14.99 $9.95

Outdoor Cooking & Grillng

6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need. By Paul Kirk. This collection of 500 sizzling recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, secrets on preparing marinades, and scrumptious side dishes. Color photos. 288 pages. Sellers. Pub. at $17.95 $6.95

6857892 MASTER OF THE GRILL. By the eds. of America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, pizza, and more. Learn to make Cowboy Steak; Alabama BBQ Chicken; and Kansas City Sticky Ribs. Includes 692 recipes, ratings, tips and techniques for outdoor cooking. Fully illus. in color. 454 pages. America’s Test Kitchen. 8x10x1. Paperback. Pub. at $29.95 $17.95


2837927 STILL SMOKIN’: More Than 150 New Recipes for Savory Smoked-Cooked Dishes. By Cookshack. An essential guide for any aficionado of fire-cooking, with temperature charts, a guide to flavorful woods, and useful tips for effective wood smoking. Features over 150 recipes, such as Jack Daniel’s Brisket, Savory Smoked Mozzarella, and Pine Tenderloin Deluxe. 152 pages. Running Press. 8x10. Paperback. Pub. at $15.95 $5.95
Outdoor Cooking & Grilling

LIMITED QUANTITY 694065X WILDERNESS RANGER COOKBOOK, SECOND EDITION. By W. Wigglesworth & R. Swain. Provides unique and practical camping and cooking advice for the novice and gourmet chef. It is filled with more than 100 tried and true backcountry recipes from wilderness rangers all across America in celebration of the 50th anniversary of the signing of the Wilderness Act. Color photos. 148 pages. Falcon. Paperbound. Pub. at $16.95

3560538 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rownis. Offers a collection of 75 recipes and photographs that are great for camping and homesteading alike. Recipes include: Beef and Bean Conmeal Pie; Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Roast Chicken with Onions and much more. Well illus. in color. 164 pages. Skyhorse. Paperbound Pub. at $14.95

★ 2790335 OUTDOOR OVENS: If You Can’t Stand the Heat, Go al Fresco. By Josh Sutton. Takes you through the history of the outdoor oven and along the way. Sutton teaches the reader how to construct their own simple outdoor cooking device. You can cook anything in these ovens, and enjoy the taste and food cooked in the outdoors. Includes recipes. Drawings. 108 pages. Prospect Books. Paperbound. Pub. at $16.00

★ 5785459 THE COMPLETE ELECTRIC SMOKER COOKBOOK. By Bill West. Now, mastering the art of electric smoking is easier than ever. Packed with the A to Z of smoking, plus over 100 mouthwatering recipes, this is your whole-hog guide to using your electric smoker. Recipes include: Chipotle Wings; Smoked Beer Can Chicken; Hickory Smoked Pork Loin and much more. Illus. in color. 342 pages. Andrews McMeel. Paperbound. Pub. at $17.99

2842343 RUBS: Over 100 Recipes for the Perfect Sauces, Marinades and Seasonings. By John Whalen III. Presents more than 100 recipes which deliver maximum flavor by using dry seasonings, marinades, sauces and glazes. Includes Memphis Rub, Red Wine and Dijon Marinade, California Coffee Rub, Fire Pit BBQ Rub, Grayb, and many more signature BBQ delights! Also includes a section on sauces and rubs. Well illus. in color. 336 pages. HMH. Pub. at $25.00

187 pages. Rockridge. Paperbound. Pub. at $18.95

286584X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the authors’ family archives. Recipes include: Private Reserve Mustard Sauce; Ain’t No Thang but a Chicken Wing; Pork Belly Bites; Prime Rib on the Pit; Tangy Pit Beans; and many more. Well illus. in color. 128 pages. Ulvers. Paperbound. Pub. at $16.95

★ 6594408 LEGENDS OF TEXAS BARBECUE COOKBOOK, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition along with cutting-edge smokers, pits, tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Braised Beef Rib; and Railhead’s Barbecue Bologna Sandwiches. Illus. 304 pages. Chronicle. Paperbound. Pub. at $22.95

★ 6784646 THE CAMP DUTCH OVEN COOKBOOK. By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will learn how to make flavorful meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Breakfast Cake, Slow Cooked Beef Stew, Swiss Cheese Gnocchi, Thanksgiving Salmon, and Quick and Easy Peach Pie. Illus. in color. 186 pages. Rockridge. Paperbound at $14.99

★ 6962996 THE SCOUT’S DUTCH OVEN COOKBOOK. By Tim & Christine Conners. With camp cooking as popular as ever with Scouting, Conners has created a guide to the pioneering past by focusing solely on the art of camp Dutch oven cooking. Try Big Timber Breakfast Casserole, Chicken Dutchiddas, Frazeliee Pie, and many more. Recipes include: Classic Pequot. Paperbound. Pub. at $16.95

★ 6836739 MYRON MIXON’S BBQ RULES. By K. Alexander. The world’s most celebrated pitmaster breaks down the steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, sauce, and mop you need to get there, plus variations for all smokers. Try Smoked Prine Rib; Smoked Turkey Leg; and Smoked Blackberry Biscuit. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95

★ 5883223 SMOKE IT LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER. By Wendy O’Neal. Create an authentic smokehouse taste in your own backyard with this step-by-step primer and flavor-filled cookbook. Turn up the heat and smoke barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Citrus Chicken Fajitas; Bacon-Wrapped Stuffed Jalapenos and much more. Color photos. 135 pages. Ulvers. Paperbound. Pub. at $18.95

7911935 SALT BLOCK GRILLING: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks. By Mark Bitterman. An essential guide to making salt blocks the centerpiece of your home grilling. The six chapters are divided into more than 100 recipes organized by key ingredients. You’ll find recipes for Bacon Browned Pork Belly Burgers; Lamb Satay with Mint Chutney and Spicy Peanut Crumble; Salt-seared Tuna Nicoise, and much more. Well illus. in color. 184 pages. Andrews McMeel. Pub. at $24.99

★ 6877664 MASON JAR LUNCHES: 50 Pretty, Portable Packed Lunches. By Jessica Harlin. Discover the easiest and healthiest way to power through the go meal. This collection of recipes will show you how to combine fresh produce and whole foods into fun meals packed in adorable jars, including: lasagna in a jar; poke sushi bowl; buffalo chicken salad; layered yogurt parfait; and many more. Well illus. in color. 128 pages. Ulvers. Paperbound. Pub. at $16.95

6732208 FIRE PIT COOKING. By Vanessa Bante. Shows many new ways to make and enjoy new and old favorites with fun utensils for the outdoors like pie iron, skewers, sheet pan and metal fork. Recipes include Crab-Stuffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scallions and Parmesan. Color photos. 128 pages. Whitecap. 8¼x10¼. Pub. at $19.95

6598754 SMOKIN’ HOT IN THE SOUTH: New Grilling Recipes from the Winningest Woman in Barbecue. By Melissa Cookston. Everything you need to know to become the most successful and flavor-filled cook in your family. Features advice on grilling in the winter along with recipes for Barbeque Duck Breast with Creamed Cabbage; Smoked Pork Loin and Chocolate Nut Cupcakes with Caramel Apples. Color photos. 160 pages. Whitecap. 8x½x10¼. Pub. at $19.95

★ 6793474 WINTER GRILLING. By Tom Heinzie. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—all with unique Austrian flair. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Smoked Pork Loin; and Chocolate Nut Cupcakes with Caramel Apples. Color photos. 160 pages. Whitecap. 8x½x10¼. Pub. at $19.95

PASTAS

659879X SAUCES & SHAPEs: Pasta the Italian Way. By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these authentic recipes for sauces and soups. You’ll find traditional versions of such favorites as carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on roots, ribs, and frozen Italian Pride ingredients. Over 100 color photos. 400 pages. Norton. 8½x10¼. Pub. at $35.00

6853412 HEALTHY PASTA. By J. Bastianich & T.B. Manuili. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a heart-healthy diet. All well balanced Italian cuisine without your being gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 500 calories.

Well illus. in color. 188 pages. Random. $5.95

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2780739 NOODLEMANIA! 50 Playful Pasta Recipes. By Melissa Barlow. Your kids will go crazy with these playful and colorful pasta recipes, featuring hot and cold main dishes, salads, and even desserts. Try Super Stuffed Monster Mounds; Rapunzel Pasta; Spider Cookies, and dozens more. Color photos. 112 pages. Paperbound. Pub. at $19.95. $4.95

2826895 MEATLESS IN COWTOWN. By L.S. Meyn & A. Head. A collection of recipes with kick-ass Texas flavor—minus the meat! Try Frito Pie Enchiladas; Spicy Tortilla Stuffed Tomatoes; Cilantro-Lime Lime Texas Basmati; and Texas Peach Cobbler for starters. Color photos. 240 pages. Running Press. Pub. at $22.00. $4.95

**VEGETARIAN COOKING**

2869632 NOURISHING NOODLES. By Kris Amara. Turning vegetables into noodles takes just a few minutes with a spiralizer making these quick and easy for any night of the week. Nearly 100 vegetarian recipes include Ground Nut Lo Mein with Zesty Garlic Sauce; Ranch Noodle Salad with BBQ Almonds, Butternut Squash Pancakes, Coconut Cinnamon Carrot Cakes and more. Fully illus. in color. 162 pages. Race Point. 8x10. Paperbound. Pub. at $19.95. $3.95

2825100 THE CHUBBY VEGETARIAN. By J.F. Burton & A. Lawrence. This compelling guide to modern vegetarian cooking is a game changer for the home cook. Innovative recipes reimage vegetables as the star of the plate, with vibrant flare over all the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy Tomato and Cashew Bisque; and more. Find a new love for dishes that happen to be vegetarian. Well illus. in color. 232 pages. Ten Speed. Paperbound. Pub. at $24.99. $3.95


6911111 VEGGIE BURGERS EVERY WHICH WAY. By Yvonne Holzl-Singh. For people who lead busy lives but still want to eat fresh and delicious food—pasta is the ideal choice. Here are over 70 mouth-watering recipes, from authentic Italian classics to modern Italian dishes including Carbonara; Artichoke, Lemon & Parmesan; and Classic Pesto Genovese, Well illus. in color. Ryland Peters & Small. Pub. at $17.95. $8.95

6894351 LAURA SANTITTI’S PASTA SECRETS. For people who lead busy lives but still want to eat fresh and delicious food—pasta is the ideal choice. Here are over 70 mouth-watering recipes, from authentic Italian classics to modern Italian dishes including Carbonara; Artichoke, Lemon & Parmesan; and Classic Pesto Genovese, Well illus. in color. Ryland Peters & Small. Pub. at $17.95. $8.95

2826980 VEGAN SNACKS & MUNCHIES: Plant-Based Nibbles, Snacks, & Sweet Bites. Text by Amy Ruth Fingold et al. Fuel up throughout the day and satisfy your cravings with over 65 recipes for tasty nibbles to satisfy your cravings. Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95. $11.95

**COOKING: 101 RECIPES FOR SIMPLE AND CONVENIENT PLANT-BASED SNACKS.** By Lane Chang. Pub. at $14.95. $6.95

2807998 THE I HATE TOFU COOKBOOK. By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, protein-packed plant-based protein that provides a super wide array of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Contains thirty-five recipes like Tofu Sloppy Joes; Grilled Tofu Kebabs; and Chocolate Chai Puddings. Pops 96 pages. Stewart, Tabori & Chang. Pub. at $14.95. $9.95

2803666 VEGETARIAN SHEET PANS COOKING: 101 Recipes for Simple and Nutrient-Dense Meat-Free Meals Straight from the Oven. By Lis Franklin. Presents an incredible 101 ways to create irresistible vegetarian and vegan one-pan dishes. Try Crushed Butterbeans, Roasted Tomatoes & Avocado; Roast Butternut Squash, with Black Beluga Lentils; Ethiopian Spanakopita; Roasted Cauliflower; or White Chocolate Brownies! Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95. $14.95

6944914 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul. By Lakshmi Wennakoski-Bielicki. From simple homemade dairy to traditional restaurant’s healthiest plant-based recipes made with just a handful of ingredients these recipes show you how to prepare and serve colorful, nourishing food that cultivates joy in the kitchen. They include Yoga Cheese Pakoras; Lemon and Coconut Sponge Cakes; Kitchari; and more. Color photos. 305 pages. Shamshila. Pub. at $30.00. $7.95

2806039 THE BLOSSOM COOKBOOK: A Guide to Plant-based Foods for Restaurants. By Rachael Smith et al. The BLOSSOM family of restaurants has been changing the face of vegan food with their menus of inventive dishes. Filled with secrets behind their signature menu items and more than eighty delicious, flavorful recipes for coffee, tea, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. at $30.00. $7.95

6891778 BAKING MAGIC WITH AQUAFABA. By Kelsey Kimmer. Move over tofu, there’s a miraculous new egg replacement in town. With baking properties so amazing it can create fluffy quiche and light meringue, aquafaba is the breakthrough method that will revolutionize your veggie baking. Includes recipes such as Key Lime Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 136 pages. Ulysses. Paperbound. Pub. at $19.95. $11.95

2800266 AQUAFABA: Vegan Cooking Without Eggs Using the Magic of Chickpea Water. By S. Kardinal & L. Veganpower. At last for vegans, lemon meringue pie, mousses, mayonnaise, and macaroons are on the menu! Learn the secrets of Aquafaba, the cooking liquid found in tinned beans and chickpeas, and how it can be whisked into fluffy, light meringues and creamy, rich, creamy mousse. Color photos. 80 pages. Grub Street. Pub. at $21.95. $16.95

2785447 HOMEMADE VEGAN CHEESE, YOGHURT AND MILK. By Yvonne Holzl-Singh. The vegan cheese, yoghurt, tofu, milk, cream and nut milks featured in these easy-to-prepare recipes are also very easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the various fermentation starters you need are included in this comprehensive volume. Color photos. 143 pages. Grub Street. Pub. at $26.95. $19.95

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**6786170 THE SUPER EASY VEGAN SLOW COOKER COOKBOOK.** By Toshi Okamoto. Learn the basics about stockpoting on vegan slow cooking staples and discover the ease of creating complete meals that take just 15-minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Cauliflower Bolognese; and Spicy Ethiopian Lentil Stew. Color photos. 151 pages. Rockridge. Pub. at $15.95 $11.95

**2858770 AT MY TABLE: Vegetarian Feasts for Family and Friends.** By Mary McCartney. Discover how you can easily prepare complete vegetarian menus with a variety of healthy, fun ingredients that complement a range of dining occasions, from “I Heart Mexican Food” to “Festive Feast.” The author shares her thoughts about her recipes, as well as her own food inspirations and memories. Fully illus. in color. 256 pages. Sterling. Pub. at $29.95

**2835053 THE COMPLETE VEGAN AIR FRYER COOKBOOK: 150 Plant-Based Recipes for You and Your Air Fryer.** By S. LaBorde & E. Hickman. Enjoy healthier, delicious versions of all your favorite plant-based foods made with this new and exciting kitchen appliance. Includes handy appendices with thematic menus, a comprehensive recipe table, a detailed air fryer buying guide, and conversion charts. Recipes include Black Bean Burgers; Tofu in Hoisin Sauce; and Squash Casserole. Color photos. 128 pages. Sterling & Company. Pub. at $17.95 $9.75

**661244 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes.** By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from creamy and rich to more subtle and sharp. Create a French-style Brie from fermented cashews, a tofu-based Herbed Feta, or a sliceable, meltable Cauliflower Jack. Well illus. in color. 190 pages. Countryman. Pub. at $24.95 $17.95

**2058911 KINDA VEGAN: 200 Easy and Delicious Recipes for Meatless Meals (When You Want Them).** Do you want to give a vegan diet a try but aren’t ready to make the full commitment? In this collection you’ll discover 200 recipes that are so tasty you won’t believe they’re vegan, including: Easy Vegan Breakfast Parfait; Spicy Roasted Tomato Soup; Greek Lemon Rice with Spinach; Panang Curry; Grilled Tofu Steaks; and more. Well illus. in color. 288 pages. Adams Media. Pub. at $19.99 $14.95

**2851725 EATING FROM THE GROUND UP.** By Alana Chernila. Offers more than 100 versatile recipes that teach you how to showcase the unique flavor and texture of each vegetable, truly bringing out the best in every root and leaf. Delicious dishes include Maple-Glazed Carrots and Parsnips; Millet-Stuffed Tomatoes; and Butternut Squash Lasagna. Color photos. 272 pages. Clarkson Potter. Pub. at $28.00 $9.95

**680036 VEGGIE DESSERTS: Cakes, Carrot Cake and Beyond.** By Kate Hickock. A variety of cakes, muffins, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 143 pages. Pamela. Pub. at $21.95 $9.95

**6921507 GOOD VEG., Ebullient Vegetables, Global Flavors—A Modern Vegetarian Cookbook.** By Alice Hart. Showcases vegetables, fruits, and grains to sustain you all day, through every season. Try today’s version of a childhood favorite, Chickpea Crepes with Wild Garlic; Brown Rice Bibimbap Bowls with Smokey Peppers; and Baked Marzipan Ice Cream. Plus, her thoughtfully organized chapters help you find the right dish. Well illus. in color. 322 pages. The Experiment. Pub. at $24.95 $9.95

**6911838 QUICK & EASY VEGAN COMFORT FOOD.** By Alicia C. Simpson. Here is the essential guide for any American’s more than 6 million vegans who miss the down-home tastes they remember, or for vegetarians and even meat eaters who want to add more plant-based foods to their diets. Includes easy to prepare and animal free versions of dishes like Spicy Buffalo Bites; Ultimate Nachos; Baked Ziti; and more. Color photos. 228 pages. The Experiment. Pub. at $17.95 $13.95

**6805659 THE CLASSIC ZUCCHINI COOKBOOK, 3RD EDITION REVISED.** By Nancy & J. Mayer. Here are 80 recipes for smoky, succulent, and completely plant-based barbecued fare, BBQ classics include Eggplant Hot Dogs, Cauliflower Cutlets, and Pulled Mushroom Sandwiches; and new global inventions include Eggplant Gyros, Tandoori Tofu and Vietnamese Pizza. Color photos. 223 pages. The Experiment. Pub. at $19.95 $14.95

**6793928 VEGAN COOKING IN YOUR AIR FRYER.** By Kathy Hester. Provides plant-based dishes with all the decadence of fried food—none of the added calories! You’ll be amazed at how fast you can have dinner on the table with tefry recipes like Black Bean Avocado Chimichangas; Cheese Hot Sauce Collard Chips; Cajun French Fry Po Boy, and more. Well illus. in color. 208 pages. Page Street. Pub. at $16.95 $12.95

**2840455 PROTEST KITCHEN: Fight Injustice, Save the Planet, and Fuel Your Resistance One Meal at a Time.** By C. J. Adams & V. Messina. A guide to show how a more plant-based diet can work to challenge regressive politics and fuel the resistance to make change possible. The authors provide you with 50 vegan recipes and tools to help you develop a personal plan for resistance. 210 pages. Conari Press. Pub. at $16.95 $12.95

**2802274 EAT FEEL FRESH: A Contemporary Plant-Based Ayurvedic Cookbook.** By Sahara Rose Kelabi. Ayurveda teaches that food is divine medicine with the power to heal, but the best foods for one person may not be beneficial to another. Join the author on a journey to wellness that begins with what you eat. Some recipes include Sweet Potato Cereal; Southwestern Quinoa Salad Bowl; and Roasted Cauliflower & Lentil Tacos. Color photos. 253 pages. Alpha. Pub. at $25.00 $17.95

**6972152 THE SPIRALIZED KITCHEN.** By Leslie Bilderback. Step by step instructions, practical techniques, and mouthwatering photographs accompany a diverse array of fun, fast, and flavorful dishes for every meal—everything from pasta to soups and sides to desserts. 200 pages. St. Martin’s. Pub. at $18.99 $17.95

**6857108 THE REDUCTARIAN SOLUTION.** By Brian Kateman. Kateman coined the term “reductarian” to personify this deliberately reduced lifestyle. It is a call to action to reduce meat and animal food production. Here he offers practical tips for reducing the amount of meat in your diet and features more than forty vegan recipes. 302 pages. TarcherPerigee. Pub. at $16.00 $9.95

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Asian & Eastern Cuisines

6903975 ESSENTIAL CHINESE COOKING. By Jeremy Pang. Covers the fundamental techniques of Chinese cookery with a range of simple yet authentic recipes including: Fried Rice; Beef in Oyster Sauce; and Pepper Chili Squid; Classic Sweet and Sour Pork, and Crispy Pork Belly. Pang includes simplified techniques, step by step instructions and a comprehensive list of the perfect pantry. Color photos. 160 pages. $8.95

41 689089 ESSENTIAL TURKISH CUISINE. By Engin Akin. Complete with two hundred recipes, this collection offers wonderful insight into modern Turkish cooking, along with the myriad cuisines it reflects. Chinese, Middle Eastern, Mediterranean and European Cuisines, this book includes Smoky Plates, Build-your-Own Main Dishes; Breads & Pastries; and Sweets & Beverages. Well illus. in color. 240 pages. Mitchell Beazley. Paperbound. Pub. at $30.00 $16.95

6740200 K FOOD: Korean Home Cooking and Street Food. By Da-Hae & Gareth West. Explorer of Korean food traditions and a variety of delectable recipes let you experience the fantastic, robust flavors of classic Korean cooking and the AmericanKorean strand that has developed from it. Try a decadent bulgogi beef burger, won tons with kimchi butter, or twice-cooked crispy pork belly. Well illus. in color. 272 pages. Abrams. 8¼x10¼. Pub. at $40.00 $16.95

587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. This revered iron chef shows us how to make flavorful, exciting traditional Japanese dishes in a carefully crafted selection of authentic recipes. From revelatory renditions of classics like miso soup to little-known but delicious dishes like Black Bean and Longanisa Sausage Rigatoni, Morimoto brings home cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecco. Pub. at $45.00 $32.95

5671962 KACHKA: A Return to Russian Cooking. By Ilya Kachka. Featuring a revamped edition of this celebrated Russian cuisine that is changing how America thinks about the Russian food. From Pelmeni in sour cream to vodka infusions and traditional home-style dishes, it’s all here. Illus. in color. 389 pages. Flatiron Books. 8¼x10¼. Pub. at $40.00 PRICE CUT to $24.95

European Cuisines

684106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Amedy. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won fans the world over for its elevated Middle Eastern cooking. From Beef Carpaccio with Burned Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes dips and a special cocktail section. Fully illus. Clarkson Potter. 8¼x10¼. Pub. at $35.00 $9.95

6832229 500 MEDITERRANEAN DISHES: The Only Mediterranean Dish Compendium You’ll Ever Need. By Valentina Sforza. Known for being fresh, local, unprocessed, and healthy, the Mediterranean diet is also extraordinary in flavor and beauty. With 500 diverse recipes from taps and other starters to protein-providing main courses, to whole grains and light pastas, there is something here for everyone. Color photos. 288 pages. Sellers. Pub. at $16.95 $6.95

545895X GRANDMA’S GERMAN COOKBOOK: By & S. Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine is rich, enticing, and easy to make with the help of the best cooks in the world—Grandma herself. Take a wonderful and unique tour of Germany’s regional cuisine with these 85 classic recipes. Color photos. 368 pages. Price Paperback. Pub. at $21.99 $14.95

683355X MY LOVE FOR NAPLES: The Food, the History, the Life. By Anna Iresia Callen. Anna shares notes on food, culture, and history, as well as her amusing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Cutlet with Eggplant, Mozzarella and Tomatoes, and Chocolate Glazed Coffee Cake. Color photos. 230 pages. Hippocrene. Pub. at $35.00 $6.95

5922178 RUSSIAN, GERMAN & POLISH FOOD & COOKING. By C. Atkinson & T. Davies. Features over 185 traditional recipes from the Baltic to the Black Sea, shown step by step in more than 750 color photographs. Includes soups & starters, meat & poultry, fish dishes, vegetables, grains & pastas, and desserts & bakes. 256 pages. Hermes House. Paperbound. $7.95

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**European Cuisines**

6840663 PAUL BOUCSE: Simply Delicious. Widely regarded as the father of modern French cuisine, Chef Paul Bocuse, offers the home cook more than 100 of his favorite recipes that are both simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Soufflés; from Cod Lyonnaise to Boeuf Bourguignon; and from Pears in Red Wine to Apple Charlotte, well illus. in color. 238 pages.

Flammarion. Paperback. Pub. at $19.95

- $6.95

6825600 MONET’S PÂTISSE POOL KATE. By A. Bordman & D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his kitchen garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 176 pages.

Sibbe-Smith. Pub. at $30.00

- $8.95

6826008 SICILY: The Cookbook. By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancine and Pasta with Sardines—and new reinvigorating recipes including Savory Eggplant Parmigiana; Shrimp Salad with Avocado Cream, and Cannoli Millefoglie. Fully illus. in color. 336 pages. Rizzoli. 8½ x 10¼. Pub. at $40.00

- $16.95

6848905 FRANCE: The Cookbook. By Ginette Mathiot. French cuisine is universally recognized as the foundation of the finest cooking. Discover over 1,400 recipes of traditional and authentic French home cooking. Mathiot shares her classic and authentic easy-to-follow recipes; from Beef Bourguignon and Coq au vin to Tart Tatin and Creme Brulée, and oh so much more. Well illus. in color. 975 pages. Phaidon. Hardcover. Pub. at $149.95

- $12.95

599358X SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Kranac & C. McFadden. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian dishes, potato salad, lentil soup, and an assortment of pita dishes, as well as sauces and a multitude of delectable desserts. Color photos. 104 pages.

Schiffer. 9¼ x 8½. Pub. at $24.99

- $18.95

6904686 QUICK AND EASY SPANISH RECIPES. By Simone & Ines Ortega. Presents 100 fast and delicious dishes geared for the busy home cook. Selected to highlight the most iconic dishes of the country’s rich cuisine, these mouthwatering recipes include Artichoke, and Shrimp Salad; Manchegan Ratatouille; and Pork Fillets in Wine Sauce along with the classic Paella, Chorizo and Tortillas. Color photos. 240 pages. Phaidon. Pub. at $29.95

- $12.95

- $6.95

**6907589 THE COOK BOOK: Fortnum & Mason.** By Tom Parker Bowles. This collection of contemporary, accessible recipes combined with superb expert advice on ingredients offers a fascinating view of this British institution that has fed the appetites of kings and queens, emperors, dukes and divas alike. Recipes include Garibaldi Biscuits, Fortnum’s Waldorf Salad, and Lamb Cutlets with Redcurrant and Mint Glaze. Illus. in color. 297 pages. 4½ x 7¼. Hardcover. Pub. at $12.95

6897322 FROM SCRATCH: An Introduction to French Breads, Cheeses, Preserves, Pickles, Charcuterie, Condiments, Yoghurts, Sweets, and More. By Laurence Laurentdon et al. Take pleasure in turning out luscious brioches, Make fabulous bouleuses. Capture the harvest in splendid preserved foods. Filled with beautiful photos, this volume offers more than 100 delicious recipes for a variety of French-inspired foods, including pasta, condiments, charcuterie, compotes, cookies and more. 254 pages. Larck. Pub. at $22.95

- $9.95

6934641 GASTRONOMY OF ITALY. By Anna Del Conte. A comprehensive companion to every aspect of the cooking of cucina Italiana, providing over 200 essential recipes which include everything from simple one-pot cooking to food created for princes. Well illus., most in color. 496 pages. Pavilion. 7½ x 11¼. Pub. at $45.00

- $14.95

6915221 ROME: Centuries in an Italian Kitchen. By Katie & Giancarlo Caldesi. This stunning volume takes you on a sumptuous journey through the city of Rome, from the Pantheon and the Colosseum, to Renaissance palazzos and neighborhood trattorias. The authors feature recipes that are both contemporary and centuries-old, inspired by Romans from walks of life, including White Chicken with Almond Soup and Cinnamon and Hazelnut Biscuits. Well illus. in color. 270 pages. Hardie Grant. 8x10. Pub. at $39.95

- $14.95

- $9.95

**6923348 CLASSIC BRITISH COOKING.** By Sarah Edington. With over 300 recipes, this collection includes both timeless favorites and forgotten gems. Try out recipes for Potted Crab; Slow Roasted Pork Belly; Steamered Ginger Pudding; and Damson Ice Cream. Both practical and inspirational, this is a celebration of the best of British cooking past and present. Well illus. in color. 424 pages. National Trust. Pub. at $36.95

- $29.95

6904769 THE SILVER SPOON QUICK AND EASY ITALIAN RECIPES. Presents more than 100 simple, fast, and delicious recipes to help the busy cook embrace the flavors and spirit of Italian cuisine at home with minimal fuss. Delicious meals include Macaroni Au Gratin; Cream of Carrot Soup; Roman Saltimbocca; and Neapolitan Rosemary Chicken. Fully illus. in color. 240 pages. Phaidon. Pub. at $29.95

- $12.95

6921841 AUTHENTIC POLISH COOKING: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine. By Marianna Dowak. Some think the Polish diet is all sausages, but this book proves that myth wrong. From rich soups and salads to side dishes, tasty fish, vegetarian meals and, yes, meat and potato fare, here is a wide array of authentic Polish cooking you will be able to resist. Color photos. 170 pages. Skyhorse. Paperback. Pub. at $15.99

- $5.95

**6953690 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need.** By Valentina Lozzo. 500 Italian dishes showcasing the bounty of the lush pastures of northern Italy to the tasty and refreshing meals created in the arid lands and coastal landscapes of the south, you can choose from 500 easy-to-follow recipes to cook the way your heart desires. Fully illus. in color. 232 pages. powerHouse Books. 9½ x 10¼. Pub. at $35.00

- $9.95

6904084 FRESH: Bold Flavors from a Jewish Kitchen. By Emma Spitzer. Big on flavor and spice, MasterChef UK finalist Emma Spitzer’s style of cooking is unexpected, exciting, and unorthodox; extracting the maximum flavor from the humbleness of ingredients without spending hours in the kitchen. Recipes include Poached and Smoked Salmon; Slow Roasted Leg of Lamb; Lemony Bell Pepper Fish Stew; and more. Color photos. 240 pages. Mitchell Beazley. 8x10. Pub. at $34.99

- $11.95

6649718 THE GEFILTEFEST COOKBOOK: Recipes from the World’s Best-Loved Jewish Cooks. Celebrates the history, culture, culinary evolution and enduring traditions of Jews around the world. Recipes include Warm Shaw with Salmon Kreplack; Shwarma Salad; Sumac Rack of Lamb with Fattoush Salad; Lekah Honey Cake; Baba ashni; and many more. Well illus. 160 pages. Gibbs Smith. Pub. at $30.00

- $15.95

- $6.95

- $5.95

**SOLD OUT**
YANKEE MAGAZINE’S REGIONAL & EXOTIC CUISINES

By Leigh Ann Chatagnier. You don’t have to travel far to experience the flavors of the South, alongside a different approach that’s sure to push taste buds and kitchen bravery to new heights. From simple recipes like Eggplant Rolls, Svaneti Meat Pie, and Reverie to bold dishes including Marinated Cucumbers with Dill, Jambalaya, Okra, Southern Fried Catfish, Sweet Potato Pie and so much more. 600 pages. Knopt. Pub. at $37.50.

DVD 5861802 COUNTRY IN THE CITY: How to Cook Soul Food.
Bring the taste of the South right into your kitchen with this mouthwatering cooking program. Discover how to cook 20 soul food favorites: such as Chicken and Dumplings; Roquefort Biscuits; Red Beans and Rice; Skillet Fried Chicken; and Grandma’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99.

AT MY GRANDMOTHER’S TABLE.
By Faye Panter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgia of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Beer Cornbread; Skillet Fried Chicken; and Grandma’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99.

KOREAN COOKING: The Essential Asian Kitchen.
By Soon Young Chung. With a tantalizing balance of tastes and textures—fiery peppers are a counterpoint to mild rice—Korean cuisine is flavorful and satisfying. Simple recipes like Dipping and Rice Cake Soup; Steamed Shrimp with Pine Nut Sauce; and Bulgogi, an Asian dish that means “barbecued”, and textur es—fi ery peppers are a counterpoint to mild rice; Korean cuisine is flavorful and satisfying. Simple recipes like Dipping and Rice Cake Soup; Steamed Shrimp with Pine Nut Sauce; and Bulgogi, an Asian dish that means “barbecued”, and staples like Eggplant Rolls, Svaneti Meat Pie, Fermented Bean and Cauliflower, and Vaia’s Lemon Tart. Well illus. in color. 240 pages. Weldon Owen. Pub. at $35.00.

THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels.
By Heathen Donahoe. This rich collection of recipes from beloved food trucks, food stalls, food carts and noodle stalls to hawker markets and food trailers demonstrates the melting pot of flavors found in New Jersey. Filled with a wide range of cultural foods, it includes recipes like Jersey Green Clam Chowder, Sautéed Ricotta Gnocchi, and New Jersey Sloppy Joe. Fully illus. in color. 240 pages. Storey. Paperbound. Pub. at $19.95.

THE SOUVENIR SYMPATHY COOKBOOK.
Funeral Food with a Twist. By Periplus. An assembled collection of delectable and delightful recipes that are good to ease broken hearts and soothe frayed nerves. Both classic and internationally inspired dishes include Collard and Spinach Mashed Potatoes; Classic Chicken Salad with Grapes and Poppy Seeds; and Double Caramel Bundt Cake. Color photos. 174 pages. Countryman. Paperbound. Pub. at $22.95.

THE WORLD’S BEST STREET FOOD.
By Tom Parker Bowles et al. From taco carts and noodle stalls to hawkers and markets, it’s on the streets that you’ll find the heart of a cuisine and its culture. These 100 authentic recipes deliver the planet’s best street food direct to your kitchen with dishes like South African Working Woman’s, Taiwan’s Stinky Tofu, or Mexico’s Elote. Color photos. 280 pages. Museum of New Mexico. Paperbound. Pub. at $19.95.

COOKBOOK: Discover the South’s Best Food and Recipes.
By John Holl. This rich collection of recipes from beloved food trucks, food stops, food stalls, food carts and noodle stalls to hawker markets and food trailers demonstrates the melting pot of flavors found in New Jersey. Filled with a wide range of cultural foods, it includes recipes like Jersey Green Clam Chowder, Sautéed Ricotta Gnocchi, and New Jersey Sloppy Joe. Fully illus. in color. 240 pages. Advent photos. Hatherleigh. Paperbound. Pub. at $20.00.

THE GREAT MINNESOTA HOT DISH, REVISED: Your Cookbook for Classic Comfort Food.

THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels.
By Heathen Donahoe. This rich collection of recipes from beloved food trucks, food stalls, food carts and noodle stalls to hawker markets and food trailers demonstrates the melting pot of flavors found in New Jersey. Filled with a wide range of cultural foods, it includes recipes like Jersey Green Clam Chowder, Sautéed Ricotta Gnocchi, and New Jersey Sloppy Joe. Fully illus. in color. 240 pages. Advent photos. Hatherleigh. Paperbound. Pub. at $20.00.

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Regional & Exotic Cuisines

69823X The PARIS NEIGHBORHOOD COOKBOOK. By Danyel Coutet. Through eight neighborhoods and just as many köstliche Ansichten—and a total of 90 recipes—Coutet takes you with him to Paris. Lusciously photographed, this collection reveals the gastronomic secrets of the City of Lights. Learn to make classic French dishes like Agneau Provençal or Fricelle Genoraises. 264 pages. Interlink. Pub. at $35.00 $9.95

★ 2790866 THE RUSSIAN HERITAGE COOKBOOK: A Culinary Tradition Preserved in 400 Authentic Recipes. By Lynn Visson. Gathered from favorite family recipes passed down through generations, and from the vibrant collection of a Russian emigre community of New York City, this compilation represents the achievements of an entire culinary heritage. Over 400 authentic recipes are featured and include such traditional food as Stuffed Cabbage and Borshch. 333 pages. Overlook. Paperback. Pub. at $18.95 $13.95

6883820 GROWING TOMORROW: Behind the Scenes with 18 Extraordinary Sustainable Farmers Who Are Changing the Way We Eat. By Forrest Fichter. When the author went looking for the unsung heroes of local sustainable food, he found them at 18 exceptional farms all over the country. With more than 50 mouthwatering recipes and over 250 photographs, this unique cookbook captures the stories, struggles and triumphs of the visionary farmers who are changing the world tomorrow. 304 pages. The Experiment. Pub. at $24.95 $4.95

6734839 An AMISH TABLE. By Phyllis Petlan Good. Here are recipes from many favorite Amish dishes—all rich in the bounty of this food tradition, accompanied by charming images of the Amish and their dishes. Adults only. Good Books. Pub. at $7.95 $9.95

6483866 CIDER BEANS, WILD GREENS, AND DANDELION JELLY: Recipes from Southern Appalachia. By Joan E. Aller. Features a rare feast of both traditional and contemporary southern Appalachian dishes, from Mississipi Sin Dip, to Pepper Pot Soup, Corn Relish Salad, Whipped Cream Biscuits, Corn Pone Tennessee Style, Southern Butter-Crusted Chicken, Mountain Molasses Stack Cake, Green Tomato Pickle, and much more. Color photos. 212 pages. Andrews McMeel. Pub. at $27.95 $6.95

★ 688167X FAIR FOODS: The Most Popular and Offbeat Recipes from America’s State & County Fairs. By George Goery. Mouthwatering recipes from America’s state fairs. Includes recipes such as Deep Fried Strawberries, Fried Guacamole Bites, Chicken and Cheese Cake on a Stick, Caramel Kettle Corn; and more than 250 regional delicacies. Color photos. 143 pages. Ryland Peters & Small. Paperbound. Pub. at $14.95 $12.95

★ 2781239 CIVIL WAR RECIPES: Receipts from the Pages of Godey’s Lady’s Book. Ed. by Lily May & John Spaulding. Includes recipes for everyday meals from the 19th century women’s magazines. Includes information on Union and Confederate army rations, cooking on both homefronts, and substitutions used during the war by Southern cooks. 262 pages. UPky. Pub. at $19.95 $16.95

★ 2799847 THE FILIPINO-AMERICAN KITCHEN: Traditional Recipes, Contemporary Flavors. By Jennifer M. Aranas. Introducing the exotic flavors of the ancestors of the Filipino homelands, she takes readers on a gastronomic tour from sweet and spicy to smoky and tangy. Transforming delicious native recipes into easy to make meals, she’ll show you how to create dishes like Duck Adobo; Salmon Kilaw; Lamb Casoy; Crispy Lumpia Egg Rolls; and Ambrosia Shortcake. Color photos. 176 pages. 9x10. Paperback. Pub. at $9.99 $7.95

★ 2787474 EASY TAGINE: Delicious Recipes for Moroccan One-Pot Cooking. By Gillian Basan. Few meals are more satisfying than the rich and aromatic Moroccan casseroles known as a tagine. In this collection of authentic recipes, you’ll find the best loved classic recipes from the Moroccan kitchen plus modern twists. Try Lamb with Prunes, Apricots and Honey; Duck Tagine with Pears and Cinnamon and many more. Fully illustrated. Color. 240 pages. Ryland Peters & Small. Paperback. Pub. at $16.95 $12.95

★ 688231X NORDIC BAKERY COOKBOOK. Bread, Buns, Cookies, Tarts, Cakes. By Milisa Minkel. Revel in the delicious and mind-blowing world of baking from Scandinavia and the Nordic region with this treasure trove of the tastiest and most traditional recipes. Learn to make regional delicacies like Karelian Pies, Butter Book Art with Rye or Lace Gauze, Scones with Chocolate, Raisins, and Hazelnuts. Color photos. Ryland Peters & Small. Pub. at $14.95 $11.95

280882X A COOK’S TOUR OF FRANCE: Regional French Recipes. By Gabriel Gate. A collection of delicious recipes from all the main regions of France. Features recipes such as Chicken Casserole from Normandy, the colorful Patatouille from Nice with Lemon Chantilly and, of course, lovely desserts like the luscious Strawberry Tart from the Loire Valley. Color photos. 216 pages. Hardie Grant. Pub. at $29.99 $9.95

6848472 FAR AFIELD: Rare Food Encounters from Around the World. By Shane Mitchell. Encounter fascinating people from around the world who are keeping alive some of the world’s oldest culinary traditions alive. Full of compelling photography from far flung locations, these people share their unique and captivating stories with more than 30 recipes. 304 pages. Workman. Pub. at $40.00 $9.95

★ 6851822 THE LAKE MICHIGAN COTTAGE COOKBOOK. By Amelia Levin. In this love letter to America’s Third Coast, classic recipes such as Bavarian Dark Rye Bread; Pancakes; and Beer-Battered Cheese Curls with Homemadc Ranch Dip capture the best of the lake-shore lifestyle while serving up iconic tastes from around Wisconsin, Indiana, Illinois, and Michigan. Color photos. 260 pages. Workman. Pub. at $17.95 $14.95

6790917 CANTINA: Recipes from a Mexican Kitchen. By Paul Wilson. Celebrating one of the world’s richest and most diverse cuisines, Wilson explores the real food of Mexico: from the intricate flavors of Oaxacan mole to the finest seafood dishes of the Baja and Yucatan peninsulas, to the bustling street food stalls of Mexico City. Well illus. in color. 320 pages. Hardie Grant. Pub. at $35.00 $14.95

LIMITED QUANTITY 4559657 MASTERING THE ART OF SOUTHERN COOKING. By N. Dupree & C. Grubart. Presents the new standard reference for cooks everywhere on how to prepare the South’s most satisfying dishes, preserving the techniques and tastes of this regional cuisine. Includes Corn Bisque, Shrimp Burgers, Sausage and Apples and Hush Puppies. Includes more than 750 recipes and 650 variations. Well illus. in color. 720 pages. Gibbs Smith. Pub. at $35.00 $14.95

6882212 SAVEUR ITALIAN COMFORT FOOD. Celebrating a diverse, delicious, and wildly popular culinary tradition. Over 100 recipes for simple, flavorful, authentic food. Enjoy fresh takes on classic dishes like Chicken Cacciatore or try new favorites like Farro Gnocchi with Pork Ragù or Falafel with Cavolo Nero Pesto. Color photos. 224 pages. Weldon Owen. 8½x11½. Pub. at $35.00 $9.95

6626179 COWBOYS IN THE KITCHEN. By J.C. Stambaugh & R.R. Johnson. From the best of the cowboy myths, nostalgia, and legends with delicious and fun recipes that celebrate the romance of the American cowboy from the late nineteenth century to today. Features recipes such as Beer-and-Barbecue Pulled Chicken Sliders; and more. Well illus. in color. 240 pages. Doubleday. Pub. at $35.00 $9.95

★ 2809993 BONG APPETIT: Mastering the Art of Cooking with Weed. By the eds. of MUNCHIES et al. Now that prohibition is ending and more states have legalized cannabis, there is a new generation of savvy home cooks who are interested in learning about cannabis cooking. This guide breaks down the science of infusing oils, butters, milks, and more and offers recipes ranging from Weed Brownies to Baked Butternut Squash Tart with Brussels Sprouts and Sage. Color photos. 256 pages. Ten Speed. 8½x11½. Pub. at $30.00 $21.95

Soups & Salads

4605438 THE BONE BROTH MIRACLE: How an Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty. By Ariane Resnick. Details everything you need to know about the many health benefits of this miracle soup. Along with information about the history and varieties of broth, this book also contains 51 recipes for your daily dose of nutrients. Well illus. in color. 180 pages. Ten Speed. Paperbound. Pub. at $18.00

2836297 BROTH & STOCK FROM THE NOR’EASTER KITCHEN. By Damaris Phillips and Stephanie McCarthy. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy to use cookbook showcases nutritious-dense foods that nourish the body. Broths like Roasted Mushroom Broth or Long-Simmered Roasted Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Fresh pea Soup with Spring Herbs. Color illus. 184 pages. Ten Speed. Paperbound. Pub. at $16.00

6795102 THE ULTIMATE SOUP CLEANSE: 60 Recipes to Reduce, Restore, Renew & Revitalize. By N. Pisani & K. Adams. A soup cookbook unlike any other, packed with innovative recipes to help you feel fuller and become healthier. With a focus on the revitalizing health benefits of soup, it offers more than 60 delicious, nutritious soup cleanse recipes to fit any lifestyle. Color photos. 180 pages. Atria. Pub. at $20.00


2818892 THE SOUP SISTERS FAMILY COOKBOOK. Ed. by Sharon Hapton with G. Richards. Inside this collection you will find recipes for wholesome classics like Chicken Noodle Soup and Italian Wedding Soup along with imaginative and healthy soups like Dragon Soup, Cheeseburger Soup and Green Monster Soup. Filled with easy to follow recipes, this volume will bring warmth and inspiration to your family’s kitchen. Well illus. in color. 210 pages. Random, 8x10. Paperbound. Pub. at $19.95

6790650 200 SUPER SALADS: Hamlyn All Color Cookbook. By Alice Storey. Find out how versatile the salad can be with classics like Roasted Tomato & Asparagus Salad; Chicken Couscous Salad; Duck, Hazelnut, & Peach Salad; Pasta, Crab, & Arugula Salad; and more. Fully illus. in color. 240 pages. Hamlyn. Paperback. Pub. at $7.99

6982204 SAUVER SOUPS AND STOOLS. From vegetable-laced broths and creamy chowders, to hearty meat stews and honey noodle soups, the recipes feature seasonal standouts, regional specialties, classics from different cultures and new favorites. Try Chicken Soup with Orzo and Preserved Lemon, or Golden Garlic and Dungeness Crab Soup. Color photos. 224 pages. Weldon Owen. 8x10¼. Pub. at $35.00

7277190 THE SOUP BOOK. Over 700 Recipes. By Louis P. De Guy. Outstanding recipes for almost every soup you could want–more than seven hundred in all! Many are thick or thin, others hot or cold, taking hours to prepare or just minutes. Try soups from all over the world, from Scotch Buttermilk Soup to Philadelphia Pepper Pot to Brazilian Passion Fruit Soup. 424 pages. Dover. Paperbound. Pub. at $19.95

6110900 HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chilis, and Chowders Everyone Will Love. By Addie Gundry. There’s nothing like the delightful sound of a simmering pot on the stove-top, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the soups included here like Old-Fashioned Potato Soup or a classic Beef Stew; or new hits like Chicken Parmesan Soup or Pulled Pork Chili. Color photos. 228 pages. St. Martin’s. Paperback. Pub. at $14.95

2383560 KETO SOUPS & STEWS. By Carolyn Ketchum. Is there anything better than wrapping your hands around a steaming bowl of soup on a chilly day? You’ll find recipes for hearty and filling soups and stews as well as lighter, more refreshing dishes. This cookbook features recipes for Chicken Avocado Lime Soup, Instant Pot Chipotle Beef Stew; Lobster Bisque; Curried Pumpkin Soup; and more. Color photos. 176 pages. Victory Belt. Paperbound. Pub. at $19.95

684720X 99 FAVORITE AMISH SOUPS & STEWS. By Georgina Vanza. Learn how easy it is to make soup as you read over 99 soups featured in this collection of Amish delights. Recipes include Potato Rice Soup; Stonetflesch; Apple Cider Pork Stew with Cheese Dumplings; and much more. 123 pages. Harvest House. Spiralbound. Pub. at $9.99

5741991 THE SCOTTISH SOUP BIBLE. By Sue Lawrence. Celebrates the enormous range of Scottish soups and soup recipes and presents a collection of recipes ideal for cooks of all abilities. Some soups make ideal starters, others are a complete meal in themselves. Some of the 40 recipes included are Cullen Skink, Winkle Soup, and Trout and Vegetable Soup. Illus. 96 pages. Birlinn. Paperback. $9.95

6839460 SALADISH: A Crunchier, Grainier, Herbi er, Heartier, Tastier Way with Vegetables. By Ilene Rosen with D. Gelb. This collection of over 80 unforgettable one-bowl wonders from hearty stews to colorful and imaginative salads is a collection of soups. From richly satisfying soups like Classic French Toasty Broccoli with Curry Leaves and Coconut to the colorful and hearty Red Potatoes with Chorizo and Roasted Grapes. Each chapter includes a fun menu to turn your saladish creations into an impressive hearty spread. Fully illus. 208 pages. Artisan. Pub. at $24.95

6772862 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide. By A. Suzanne & C. S. Effen. This vintage delight presents 200 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Floral. Paperbound. Pub. at $7.95

6808050 I LOVE SOUP: More than 100 of the World’s Most Delicious and Nutritious Recipes for All Seasons. By Beverly LeBlanc. These mouthwatering recipes transcend the seasons. From the richly satisfying Chicken Udon Soup, the delightfully creamy Halloween Bean Soup to the fresh spring flavors of Crab & Asparagus Soup and the sumptuous zing of Gazpacho, the recipes in this collection will inspire you throughout the year. Well illus. in color. 176 pages. Nourish. Paperback. Pub. at $19.95

6595954 HAUTE CUISINE PARIS: A Culinary Walking Tour. Byirtual Baliz de Sola. Presents a tour of ten Parisian restaurants that have been awarded stars by the Michelin Guide for their excellent cuisine. Accompanied by portraits of their respective chefs and by a selection of the recipes that have contributed to their fame, this volume seamlessly combines culinary art, tourism and gastronomic history.

6749054 GO EATS: The Cookbook for Men of Seriously Good Taste. Ed. by Paul Henderson. Featuring recipes from Britain’s best restaurants, plus interviews and techniques from the country’s top chefs. With chapters ranging from Brilliant Breakfasts to Rock ‘n Roll Roasts, there are foods for every occasion, from bistro favorites such as Coq au Vin and Salt and Pepper Squid to classic drinks and cocktails. Well illus. in color. 224 pages. Mitchell Beazley. Paperbound. Pub. at $20.00
Appetizers & Snacks

694876 REAL SNACKS: Make Your Favorite Childhood Treats Without All the Junk. By Lara Ferrone. Satisfy your cravings with this guilt using more than 70 recipes for sweet and salty snacks that switch out the artificial colors, fake flavorings, and chemical preservatives for whole-grain flour, natural sugars, and real flavorings. Includes alternatives for Ice Cream Sandwiches, Potato Tots, Hot Pockets, and more. Well illus. in color. 160 pages. Sasquatch. Paperback. Pub. at $19.95 $4.95

690367 ENERGY BITES. By Kate Turner with A. Nichols. Looking for post-workout refuel? Intensified immunity-boosting snack? With core ingredients of protein, low GI carbs, no refined sugar, and healthy fats, each recipe delivers a complete nutrition bomb to keep your blood sugar steady and energy levels high. Snacks include Hemp-Coated Quinoa Crunchers; Broccoli & Maque Powerhouse Bites; and more. Fully illus. in color. 61 pages. Dorling Kindersley. Pub. at $9.99 $4.95


695636 MEATBALLS: Falafels, Skewers, and More. By V. Drouet & P-L. Viel. Whether a party snack or a light meal, meatballs and skewers are always well-received. How about mixing it up with goat’s cheese, pistachios, and figs? Or chocolate balls? Or skewers of beef marinated in Thai Basil and soy sauce? They’re all here with step by step instructions and serving suggestions. Fully illus. in color. 141 pages. Hlummann. Pub. at $18.95 $6.95

694718 RICE CRAFT. By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunchboxes, snacks, and easy meals all day long. Try Hijiki, Carrot and Shiitake Onigiri or a Tuna Melt Onigiri. Color photos. 124 pages. Chronicle. Pub. at $14.95 $6.95

675082 LITTLE ITALY: Italian Finger Food. By Nicole Hetit. Get a bite of Italy’s finest flavors with this collection of delicious finger food recipes. Whether it’s a cocktail party, picnic or birthday celebration, these easy-to-follow recipes are perfect for any occasion, from Parmesan and Fennel Polpette to Cinnamon Mascarpone Gelato with Salted Caramel. Well illus. in color. 104 pages. Hardie Grant. Pub. at $19.95 $6.95

683047 SUPERFOOD ENERGY BALLS & BITES. By Nicola Graines. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Gelato with Salted Caramel. Well illus. in color. 104 pages. Hardie Grant. Pub. at $19.95 $6.95

673217 BIG DIPS. By James Bradford. This collection of flavorful recipes requires no cooking or napkin wetting to celebrate. Serve them all at your gatherings or just for snacks! Try Smoked Salmon Dip; Cucumber Watermelon Salsa; Sun-Dried Tomato Pesto; or Black Bean Chipotle Hummus. Color photos. 124 pages. Ryland Peters & Small. Pub. at $14.95 $11.95


6857937 ALL-TIME BEST APPETIZERS. By the eds. at America’s Test Kitchen. No matter what kind of party you’re having, the food is an integral and paramount importance. With this collection of 75 recipes you can rest assured your guests will be both satisfied and impressed. Choose from Bruschetta with Feta and Parmesan Topping; Baked Shrimp Cocktail with Tarragon Sauce; or Baked Brie with Honeyed Apricots. Well illus. in color. 182 pages. America’s Test Kitchen. Paperback. Pub. at $16.95 $9.95

Cheese

279170 THE JOY OF CHEESEM AKNING: The Ultimate Guide to Understanding, Making, and Eating Fine Cheese. By Jody M. Farnham. A mouthwatering guide to making cheese, with a basic overview of cheese manufacturing and aging, from the raw ingredients to the final product, and much more. This comprehensive guide offers clear instructions and a glossary. Well illus. in color. 244 pages. Skyhorse. Pub. at $17.99 $4.95


5532128 CHEESE & DAIRY AT HOME. By Dick & James Strawbridge. Learn how to use your microwave to create cream to make fresh cheese, make. Illus. some in color. 204 pages. Rockridge. 8x8. Paperback. Pub at $15.95 $11.95

2853817 HOME CHEESE MAKING, 4TH EDITION: From Fresh and Soft to Firm, Blue, Goat’s Milk, and More. By Ricki Carroll. Known as the Cheese Queen, Carroll shares recipes for creating timeless classics like mozzarella, feta, cheddar, brie, as well as sophisticated palat e pleasers such as halloumi, raclette, and gorgonzola. Included are 50 sweet and savory recipes for cooking with cheese. Color photos. 368 pages. Storey. Paperback. Pub at $24.95 $17.95

6915078 MILK-MADE: A Book About Cheese—How to Choose It, Serve It and Eat It. By Nick Haddow. One of Australia’s foremost cheesemakers, Haddow worked around the world before settling in Tasmania where he started the acclaimed Bruny Island Cheese Co. In this splendid volume he shares his knowledge of making, serving and storing cheeses and offers 75 recipes to celebrate cheese in all its glorious forms. Well illus. in color. 288 pages. Hardie Grant. 8x10. Pub at $39.99 $14.95


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51
Wine & Spirits

2783037 BREW BEER LIKE A YETI. By Jerome Zimmerman. This guide empowers experienced and novice brewers alike to design their own beers and draw upon the lessons of modern brewing manuals. With this fascinating guide, Zimmerman brings experimentation, mystery, resourcefulness, and fun back to the brewing process. Well illus. in color. 314 pages. Chelsea Green. Paperbound. Pub. at $24.95 $19.95

6814441 MIRACLE BREW: Hops, barley, Yeast and the Nature of Beer. By Pete Brown. Explores the origins of fermentation, the lost age of hallucinogenic gruit beers, the evolution of modern hops varieties, a complete natural history of beer, and the incredible story behind each of its four ingredients. 280 pages. Chelsea Green. Paperbound. Pub. at $19.95 $15.95


6690124 BREWING EVERYTHING. By Dan Crissman. Walks you through the process for each delicious beverage from start to finish, beginning with easier shortcuts until you're ready to upgrade to the harder stuff. Includes more than fifty recipes with step by step instructions. 192 pages. Countryman. Paperbound. Pub. at $21.95 $16.95

2789043 BEER HACKS: 100 Tips, Tricks, and Projects. By Ben Robinson. Presents the very best and most creative ways to serve, share, store, and savor your favorite brews. This is your guide to making beer drinking easier, better, and more interesting, delicious, and especially fun. Includes an emergency bottle opener on the front cover. Well illus. in color. 381 pages. Algonquin. Pub. at $22.95 $17.95

6631912 THE DRUNKEN BOTANIST: The Plants That Create the World’s Great Driniks. By Amy Stewart. Explores the botanical array of herbs, flowers, trees, fungi that humans have contrived to transform into alcohol over the centuries. A fascinating concordation of biology, chemistry, history, etymology, and mixology, this guide features more than 500 different recipes and growing tips. Illus. 154 pages. Workman. Paperbound. Pub. at $19.95 $14.95

DVD 6936871 DECANTED: A Winemaker’s Journey. Fullscreen. What does it take to make it in Napa Valley? This feature length documentary follows the development of a brand new winery, Itallic Winegrowers, seen through the eyes of elite Napa Valley winemakers. The story digs deep to analyze what kind of person it takes to enter this highly competitive arena. 78 minutes. Textual Arts. DVD. $19.95

6663192 DRINKING IN AMERICA: Our Secret History. By Susan Greer. Chronicles our nation’s love affair with liquor, taking a long, thoughtful look at the way alcohol shapes our nation’s history, and how it shaped American events and the American character from the 17th to the 20th century. 258 pages. Twelve. Pub. at $28.00 $23.95

6767564 AMERICA’S BEST BREAKFASTS. By L.B. Schragter & A. Sussman. Inspired by down-home diners, iconic establishments, and the newest local hot spots, these recipes combine two of America’s favorite traditions—breakfast and beer—to open up and enjoy an endless variety of breakfasts. Re-create America’s mouthwatering breakfast dishes from restaurants across the country. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $24.95 $19.95

6891453 BAKING FOR BREAKFAST: 33 Muffin, Biscuit, Egg, and Other Sweet and Savory Dishes for a Special Morning Meal. By Cheryl & Griffith Day. Whether you’re hosting a brunch or feeding the family, try these 33 irresistible recipes for authentic Old Fashioned Buttermilk Biscuits; inspired muffins, coffee cakes, and quick breads; one beautiful Farmers’ Market Quiche; and so much more. Illus. in color. 112 pages. Artisan. Pub. at $17.95 $12.95

5179393 HIGH-PROTEIN PANCAKES: Strength-Building Recipes for Everyday Health. By Pamela Braun. Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein pancakes have the same all-American taste of their carb-heavy counterparts, but are better for you. Try Pineapple Upside-Down Pancakes; Cinnamon Roll Pancakes; Peanut Butter Cup Pancakes, and many more. Well illus. in color. 127 pages. Storey. Paperbound. Pub. at $14.95

6922552 FLIPPING GOOD PANCAKES: Pancakes from Around the World. By Sudi Pigott. Who says pancakes should only be eaten with lemon and sugar? There’s plenty more for the gastronomically and globally curious. This cookbook will make you happy. Try Indian Masala Pancake; guayapi sweet potato pancakes; and even the way they think about them. Try different variations like Fluffy Coconut Pancakes, Layered Crepe Cake, or Potato Latkes. Color photos. 112 pages. Kyle Books. Pub. at $16.99 $12.95

6992174 LET’S DO BRUNCH. Sweet and Savory Dishes to Share with Friends. By Bride & Breakfast. Hearty, filling, and good conversation are on the menu. Includes more than 100 sweet and savory recipes like Zucchini, Basil, and Fontina Quichelets or Huevos Rancheros, plus savory tips on entertaining. Color photos. 176 pages. Weldon Owen. Pub. at $24.95 $17.95

Breakfasts

AMBROSIA. The Complete Culinary History of the Apple. By Mark Forsyth. Making stops all over the world, this volume traces humankind’s love affair with booze, from our primate ancestors to the Drinkers’ Keys to Prohibition, answering every question along the way. What did people drink? How much? Who did all the drinking? Of the many possible reasons, why? A history of the world at its inebriated best. 248 pages. These Rivers. Pub. at $18.00 $12.95

237193X AGAINST ALL HOPS. Techniques and Philosophy for Creating Extraordinary Botanical Beers. By Butch Heilshorn. Join brewer Butch Heilshorn and discover gruits: incredible botanical beers that were brewed throughout all of human history. He provides techniques and approaches for the intermediate to advanced brewer to create these unique-out-of-the-box brews. Well illus. in color. 143 pages. Page Street. Paperbound. Pub. at $18.95 $12.95

805779 THE HOMEMADE WINERY: 43 Projects for Building and Using Winemaking Equipment. By Steve Hughes. Provides complete instructions for projects that will facilitate the entire process of turning grapes into wine—from crushing and destemming to bottling and labeling. Illus. 200 pages. Storey. 8x10%. Paperbound. Pub. at $19.95 $14.95

698214X DONUTS: Recipes for Glazed, Sprinkled & Jelli-Filled Delights. By Elton Kivlans. In these pages, you’ll find over 40 delicious recipes for donuts, from yeast raised puddles topped with jelly, to glazed rings topped with toasted nuts, to chocolate covered bite drops. There’s sure to be a special treat for everyone to enjoy! Color photos. 112 pages. Weldon Owen. Pub. at $18.95 $6.95

8003930 BREAD & BREAKFASTS: Biblio-Loaves and Artisan Breads. By Elinorodge. For book lovers who also love to bake and eat, this is the ultimate collection for those who demand the very best. 248 pages. Three Rivers. Pub. at $18.00 $12.95

698214X DONUTS: Recipes for Glazed, Sprinkled & Jelli-Filled Delights. By Elton Kivlans. In these pages, you’ll find over 40 delicious recipes for donuts, from yeast raised puddles topped with jelly, to glazed rings topped with toasted nuts, to chocolate covered bite drops. There’s sure to be a special treat for everyone to enjoy! Color photos. 112 pages. Weldon Owen. Pub. at $18.95 $6.95

5179393 HIGH-PROTEIN PANCAKES: Strength-Building Recipes for Everyday Health. By Pamela Braun. Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein pancakes have the same all-American taste of their carb-heavy counterparts, but are better for you. Try Pineapple Upside-Down Pancakes; Cinnamon Roll Pancakes; Peanut Butter Cup Pancakes, and many more. Well illus. in color. 127 pages. Storey. Paperbound. Pub. at $14.95

6992174 LET’S DO BRUNCH. Sweet and Savory Dishes to Share with Friends. By Bride & Breakfast. Hearty, filling, and good conversation are on the menu. Includes more than 100 sweet and savory recipes like Zucchini, Basil, and Fontina Quichelets or Huevos Rancheros, plus savory tips on entertaining. Color photos. 176 pages. Weldon Owen. Pub. at $24.95 $17.95

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- 54 -
American’s Best Harvest Pies. By Linda Hoskins. A collection of 50 delicious recipes that have won awards at the National Pie Championships. Organized by harvest crop—apple, pumpkin, raspberry, strawberry, peach, sweet potato, and more—the recipes found here are sure to inspire a baking frenzy. Well illus. in color. 216 pages. Skyhorse. Pap. at $17.99 $3.95

★ 278209X NATIONAL TRUST BOOK OF SCONES. By Sarah Marchionne. From the classic fruit scone to the indulgent Triple Chocolate Scone, there’s an incredible range of scones and savory recipes. How about the Earl Grey Scone for a sophisticated afternoon tea or the Roasted Shallot & Gruyere for a hearty treat on a cold day? Every scone comes with a side order of quirky history. 128 pages. National Trust. Pap. at $14.95. $12.95

★ 5906885 HOW TO BAKE EVERYTHING: Simple Recipes for the Best Baking. By Mark Bittman. Brings Bittman’s simplified and straightforward style to baking, making it easier and more enjoyable than ever. With over 220 recipes, you’re sure to find whatever you’re after here, from easy everyday cookies to celebration-worthy cakes and classic, elegant pastries. Illus. 703 pages. HMH. Pap. at $29.99 $16.95

2846160 BREAD REVOLUTION. By Peter Reinhart. The renowned baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and formulas that use sprouts and flour, whole and ancient grains, and seed flours, all made with better-for-you ingredients. Try Sprouted Spelt Banana-Nut Muffins; Whole-Grain Cornbread; Sweet Potato Cheesecake Squares; Kale and White Bean Hand Pies; and Amaranth Clusters. Well illus. in color. 320 pages. Clarkson Potter. Pap. at $26.00. $17.95

5859218 HOMEMADE SOURDOUGH. By Jane Mason et al. Presents the ultimate companion for those who want to improve their bread-making skills. Chapters dedicated to each type of sourdough cover everything from basic step by step instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health. Includes a delicious array of recipes. Fully illus. in color. 160 pages. Voyageur. Pap. at $24.99. $16.95


★ 684717X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Georgia Varozzo. Discover how easy it is to make hearty and wholesome baked goods with this simple guide, including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Muffins; and Angel Biscuits. 123 pages. Harvest House. Spriralbound. Pap. at $9.99. $7.95

5817838 MAD FOR MUFFINS: 70 Amazing Muffin Recipes from Savory to Sweet. By Jean Anderson. Presents seventy recipes for muffins of all stripes. Try delectable recipes such as Old-Fashioned Caramel Cornmeal Muffins; and Angel Biscuits. 10 short stories. 125 recipes. Willow Creek Press. Pap. at $19.99. $11.95

2865815 FEDERAL DONUTS. By Mike Solomonov et al. From the Federal Donuts shops in Philadelphia comes this zany volume about donuts. Gives details about the origins of the shops and also includes directions and recipes for making donuts and glazes at home. Readers will also find recipes for twice fried chicken and spice blends. Well illus. in color. 224 pages. HMH. Pap. at $16.99. $4.95
5751136 BETTY CROCKER THE BIG BOOK OF BREAD. Ed. by Grace Wells. A comprehensive collection of more than 200 sweet and savory breads, including gluten-free, bread machine and mini-breads using both mixes and from-scratch batters. Try classics like Ciabatta and Banana Bread, and traditions on traditional favorites like Pothole-Bacon Biscuits and Irish Yogurt Bread. Color photos. 336 pages. HMH. Paperback. Pub. at $19.95

6678473 BAKING SOURDOUGH BREAD: Dozens of Recipes for Artisan Loaves, Crackers, and Sweet Breads. By G. Soderh & G. Tranch. Guides bakers through the definition, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, you’ll find recipes for classics like levain and English wheat, unique twists like toast and hazelnut and sourdough and sweet breads and sourdoughs. Well illus. in color. 416 pages. RDA. Spiralbound.

518 pages. America’s Test Kitchen. 9x10½. Pub. at $40.00

6550999 THE 250 BEST COOKIE RECIPES. By Esther Brody. With 250 recipes to choose from, you’ll find an extraordinary range of cookies for virtually every occasion. Features helpful baking tips and a cookie troubleshooting section. Try Ginger Spice Snaps, Cream Cheese Shortbread Sandwiches, or Brandy Lace Roll-Ups. 16 pages of color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95

6594581 THE NEW HEALTHY BREAD IN FIVE MINUTES A DAY, REVISED. By J. Hertzberg & Z. Francois. Includes thirty-three new recipes and updates showcasing whole grains and heirloom flours, such as spelt, sprouted wheat, and khorasan. There are weight equivalents for every dough recipe, and intriguing new oils, such as coconut, grapeseed, and flaxseed. Recipes include: Georgian Cheesy-Egg Boats; Avocado-Guacamole Bread; Catalan Tomato Bread, and many more. Well illus. in color. 416 pages. St. Martin’s. Pub. at $32.99

6060573 BAKING SOURDOUGH BREAD: Dozens of Recipes for Artisan Loaves, Crackers, and Sweet Breads. By G. Soderh & G. Tranch. Guides bakers through the definition, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, you’ll find recipes for classics like levain and English wheat, unique twists like toast and hazelnut and sourdough and sweet breads and sourdoughs. Well illus. in color. 416 pages. RDA. Spiralbound.

183200X BREAD-FREE BREAD: Gluten-Free, Grain-Free, Amazingly Healthy Veggie-and Seed-Based Recipes. By Neissa Oden. Imagine a world where most breads made almost entirely from leafy vegetables, fruits, nuts, and seeds. This grain- and gluten-free collection brings you one step closer to that reality with creative, savory pies and tarts. Includes Tomatoes & Spinach Macaroni, Black Bean Brownies, and many more. Well illus. in color. 188 pages. Comix. Paperbound. Pub. at $18.95

5917700 THE BIG BOOK OF MORE BAKING WITH REFRIGERATED DOUGH. Preparing freshly baked sweet and savory desserts is easier than you or think with this popular British book. This collection of 160 recipes, with some gluten-free options, includes delights like Mediterranean Buta Pita Bread, Chilli Cheese Dough, and Chocolate Almond Butter Turkeys. Well illus. in color. 335 pages. HMH. Paperback. Pub. at $19.99

6934927 SCANDINAVIAN BAKING. By Inge Hahnemann. Contains more than 100 authentic Scandinavian recipes with a modern twist. Includes traditional favorites like Danish pastries, including danish puffs, Danish butter puffs, steamed cakes, a plethora of cookies and of course breads of all kinds. Delicious treats include Rosehip Roulade, Chocolate Danish; and Kale Cheese Buns. Fully illus. 288 pages. Quadrille. Pub. at $35.00

5789097 COOKING OURSelves: Essential Recipes and Techniques. By Riccardo Astolfi. A step-by-step guide to making sourdough and collecting here 90 taste-tested recipes for breads, as well as sweet and savory scones and sandwich breads, along with dozens of decorating and packaging ideas for beautiful holiday cookies. Recipes include Espresso Truffles; Fruitcake Shortbread; Hazelnut Sandwich Cookies; and Swedish Sugar Pepparkakor. 162 pages. Ten Speed. Pub. at $20.00

6886430 HOLIDAY COOKIES: Showstopping Recipes to Sweeten the Season. By Elisabet der Nederlanden. Packed with 50 recipes, each gorgeously illustrated and meticulously photographed, along with dozens of decorating and packaging ideas for beautiful holiday cookies. Recipes include Espresso Truffles; Fruitcake Shortbread; Hazelnut Sandwich Cookies; and Swedish Sugarpapper. 162 pages. Ten Speed. Pub. at $20.00

6840848 HOW TO BAKE: The Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet, and Savory. By Nick Malgieri. One of America’s preeminent bakers and baking teachers shares scores of mouthwatering recipes for plain and fancy cakes; breads, biscuits, muffins, and scones; cookies like Toffee, Fudge, and Macaroons; and a comprehensive collection of more than 200 macarons, rugelach, and all types of cookies, in this comprehensive and 462 pages. Dover. Pub. at $29.95

2866781 SOURDOUGH: A Complete Guide and Recipe Book. By Riccardo Astolfi. A step-by-step guide to making sourdough and collecting here 90 taste-tested recipes for breads, as well as sweet and savory scones and sandwich breads, along with dozens of decorating and packaging ideas for beautiful holiday cookies. Recipes include Espresso Truffles; Fruitcake Shortbread; Hazelnut Sandwich Cookies; and Swedish Sugarpapper. 162 pages. Ten Speed. Pub. at $20.00

6847276 THE AMISH BAKING COOKBOOK: Plainly Delicious Recipes from Oven to Table. By G. Varoza & K. Kerr. Whether you consider yourself a novice or a veteran in the kitchen, you’ll find the perfect recipe to prepare for that large weekend potluck, tonight’s intimate family dinner, or a fun activity with the kids. Recipes include: Onion Cheese Bread; Caramel Apple Dumplings; Jam-Filled Butter Cookies; and many more. 267 pages. Harvest House. Spiralbound. Pub. at $14.99

6953484 THE LAROUSSE BOOK OF BREAD: Recipes to Sweeten the Season. By Eric Kayser. A comprehensive collection of more than 50 breads, as well as sweets and savory pastries, with scores of step by step color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment, 312 pages. Phaidon. Pub. at $39.95

2864630 HOLIDAY COOKIES: Showstopping Recipes to Sweeten the Season. By Elisabet der Nederlanden. Packed with 50 recipes, each gorgeously illustrated and meticulously photographed, along with dozens of decorating and packaging ideas for beautiful holiday cookies. Recipes include Espresso Truffles; Fruitcake Shortbread; Hazelnut Sandwich Cookies; and Swedish Sugarpapper. 162 pages. Ten Speed. Pub. at $20.00

6831052 THE HANDBAKED LOAF, REVISED EDITION. By Dan Lepard. With more than 75 recipes from dark doughs to effortless multigrain sourdough, this informative guide takes you through the stress-free techniques you need to know to make and bake great bread at home. Well illus. in color. 192 pages. Mitchell Beazley. Flexi XL. Paperback. Pub. at $16.99

6736483 TASTE OF HOME 365 DAYS OF COOKIES. Ed. by Catherine Cassidy. Satisfy your sweet tooth all year with this cookie recipe collection. From after school snacks and everyday treats to bake sale classics and potluck pleasers, the perfect nibble is always at hand with these easy-to-bake and bake delicious cookies. Create delicious round-ups like Brownie Cookies, Santa Claus Cookies, Thick Sugar Cookies, or trail Mix Cookie Cups. Fully illus. in color. 448 pages. RDA. Spiralbound. Pub. at $19.95

5779923 BAKING ARTISAN BREAD WITH NATURAL STARTERS. By Mark Friend. Learn to make your own starters. San Francisco Sourdough, French Levain, Rye, and Biga, the Italian pre-ferment, with the help of this guide. This “Farm to Market” master bread maker guides bakers from starter to warm, aromatic baked bread in no time, and offers variations on these four core recipes. Illus. in color. 144 pages. Andrews McMeel. Paperback. Pub. at $19.99

5652861 COOKING WITH CHOCOLATE: Essential Recipes and Techniques. Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes; chocolate basics; bonbon fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousses, ice creams, sorbets, and sauces; and pastry chef’s secrets. Each method is explained in text and step by step photographs, with 14 of them further clarified on the accompanying 90-minute DVD. 416 pages. Flammarion. 9⅛x11. Pub. at $49.95

* Indicates an out-of-print title.
**692261** FROM NO-KNEAD TO SOURDOUGH: A Simpler Approach to Handmade Bread. By Victoria Redhed Miller. From making simple yeast breads to learning how to bake a wide variety of sourdough-based breads, the author shares with readers a simpler approach to the pleasures of bread-baking. Introducing sourdough includes fitting bread into your day; low and no-gluten baking; using a wood-fired oven, and recipes for every comfort zone, from flatbread to sourdough. Illus., some in color. 242 pages. New Society. Paperback. Pub. at $29.99

**7520159** LOCAL BREADS: Sourdough and Whole Grain Recipes from Europe's Best Artisan Bakers. By Daniel Leader with L. Chattman. He traveled across Europe in search of artisan bread bakers, and here reports what he discovered. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 352 pages. Norton.

**89** SIMPLY GREAT BREADS: Sweet and Savory Yeasted Treats from America’s Premier Artisan Baker. By Daniel Leader with L. Chattman. From Chocolate Babka to Parker House Rolls, Middle Eastern flatbreads to doughnuts & ciabatta, this volume features an array of delicacies made with yeast. Bakers of all skill levels will discover flatbreads and trade secrets from an expert who demystifies the basics of baking with yeast. 136 pages. Taunton. Pub. at $22.00

**6887732** MODERN JEWISH BAKER: Challah, Babka, Bagels & More. By Shannon Sama. Seven master recipes are all you need to bake traditional Jewish breads and pastries for every occasion. Shannon Sama, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamantaschen, bagels, matzah, and pita that would make any bubbe proud. Full illus. in color. 264 pages. Countryman. 8 1/4x10 1/4. Pub. at $29.95

**5842999** CLASSIC GERMAN BAKING. By Luisa Weiss. From her cheerful Berlin kitchen, Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored recipes from Germany, Austria, and Switzerland. Supplemented with detailed advice to ensure success, plus charming anecdotes on the origins, meaning, and rituals behind them. Color photos. 276 pages. Ten Speed. 8 1/4x10 1/4. Pub. at $35.00

**6726574** ARTISAN SOURDOUGH MADE SIMPLE: A Beginner’s Guide to Delicious Handcrafted Bread with Minimal Kneading. By Emilie Raffa. Create your very own sourdough starter at home with this easy to follow book. The 50 tempting step-by-step photos will show you what to look for and how to bake to perfection. Every element of the home baker’s craft is covered, including cakes, bread, pies, cookies, and pastries. 240 pages. Ed. by Julia Collin Davison. 9x11. Pub. at $35.00

**6856782** CRUSTS: The Ultimate Baker’s Book. By Barbara Elisi Caraccio. The ultimate resource for every enthusiast and aspiring baker. Includes more than 300 recipes for loaves, flat breads, pizza, pies, and pastries. All 100 recipes from artisan bakers around the world. Includes gluten free, Paleo, vegan, and vegan recipes and helpful tips and techniques from expert bakers and more. Well illus. in color. 841 pages. Cider Mill. Pub. at $35.00


**5815231** THE RYE BAKER: Classic Breads from Europe and America. By Stanley Ginsberg. Over 70 classic recipes introduce readers to the rich world of rye bread from both the old world and America. A definitive resource for home bakers and professionals alike. Try Austrian Country Boule, Sauerkraut Bread, Rye-Raisin Scones, or Frisian Gingerbread. Color photos. 368 pages. Norton. 8 1/4x10 1/4. Pub. at $35.00

**6861190** THE PERFECT COOKIE: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars. Ed. by Julia Collin Davison. Let the test kitchen guide you in baking the very best cookies, from classics like Perfect Chocolate Chip Cookies to reinvented favorites like Hazelnut Lemon Currant Thumbprints and unique ideas like Buttercrunch Meringue Bars. Learn the key steps of preparing any cookie, from mixing ingredients, to shaping dough, building the dough, baking, and decorating. Color photos. 352 pages. HMH. Pub. at $25.95

**6758466** EASY HOMEMADE COOKIE COOKBOOK. By Miranda Couse. With simple instructions and tips for quick prep and clean up, minimizing baking tools, and tips and techniques, you can serve your loved ones cookies and holiday treats while staying on budget and saving time with this guide. Over 150 delicious recipes include Chocolate Crinkle Cookies and Drop Sugar Cookies. 283 pages. Rockridge. Paperback. Pub. at $16.99

**6003386** ONE DOUGH, TEN BREADS: Making Great Bread by Hand. By Sarah Black. With just a few ingredients, this guide, and your own two hands you’re well on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten foundation breads from baguettes to sourdough. Additional recipes include dinner rolls, crackers, pizza, and sandwich loaves. Color photos. 224 pages. Ed. by Julia Collin Davison. 9x11. Pub. at $22.99

**2853132** SWEET AND SAVORY SWEDISH BAKING. By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, flatbreads, pizzas, pies, and pastries. Includes tips for more than 100 delicious recipes that feature whole wheat, spelt, flax, and other flavorful and nutritious grains. Try Tomato Feta Scones, Winter Squash Biscuit, Carrot Cake, Sweet Potato Cornbread; Blueberry Pie, and many more. Full illus. in color. 241 pages. Good Books. Pub. at $22.99

**2852888** LOST DESSERTS: Delicious Indulgences of the Past. By Gail Monaghan. Seventy recipes are gathered here that evoke both other eras and faraway places. They are adapted for the modern home baker, but yet remain true to the originals. Included are Bananas Foster, Careme’s Strawberries Romanoff, and a Martini Rose and Raspberry Fool. This is both a cookbook and an odyssey through culinary history. Color photos. 208 pages. HMH. Pub. at $4.95
Desserts

2853124 SWEDISH CAKES. By Jan Hedh. There are 58 spectacular cakes from the master confectioner and baker, whose truly artful touch makes each dessert a masterpiece to behold. You will learn the secrets and techniques to his most spectacular creations, including Raspberry and Almond Layer Cake, Marbled Chocolate Mousse Cake, and Champagne Cake with Raspberries Jam. Well illus. in color. 240 pages. Skyhorse. illus. in color. 72 pages. Hardie Grant. Pub. at $11.99

$3.95

6914721 FRIDGE CAKES: Over 30 No-Bake Desserts. By Jean-Luc Sady. These foolproof cakes are made by layering biscuits and whipped cream with a few extra toppings, then chilled in the fridge. It’s that simple! The over thirty recipes include Mango & Passion Fruit Cake; Rocky Road; Salted Caramel & Shortbread; Chocolate & Thins & Ganache; and more. Fully illus. in color. 240 pages. Skyhorse. Pub. at $24.95

$8.95

692161 JUNIOR’S DESSERT COOKBOOK: 75 Recipes for Cheesecakes, Pies, Cookies, Cakes, and More. By A. Rosen & B. Allen. Junior’s Restaurants are justly famous for their cheesecakes, but as you’ll discover here, they’ve perfected other confections as well. This compendium includes sections on Fabulous Soda Fountain Desserts, Junior’s Pie Shoppe, For Those Watching Their Sugar, and of course, Junior’s Famous Cheesecakes. Illus. in color. 188 pages. Taunton. Pub. at $24.95

$4.95

7566395 DEEP DARK CHOCOLATE: Decadent Recipes for the Serious Chocolate Lover. By Sara Perry. Indulge with these recipes featuring bittersweet and semisweet chocolate, from cookies loaded with chips and cakes piled high with thick frosting to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Paperbound. Pub. at $18.95

$2.95

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious Frozen Treats. By Leslie Bildarcik. All you need to make your quick and easy no-churn ice cream are the following: a freezer, a whisk or electric mixer; a can opener; a bottle and a freezerable container. High thick frostings to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Paperbound. Pub. at $18.95

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6283463 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Ceri Olofson. The ultimate step by step guide to baking and decorating multilayered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift. 160 pages. Barron’s. Paperbound. Pub. at $19.95

$17.99

6882964 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. De Gouy. From simple cherry pies to hearty meat pies, these roses from your garden, make your own rose water and create other creative projects are based on cookies loaded with chips and cakes piled high with thick frosting to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Paperbound. Pub. at $18.95

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280770X TREAT YOURSELF! How to Make 39 Ridiculously Fun No-Bake Crispy Rice Treats. By Jessica Siskin. From apples to acharming and creative recipes for delicious desserts and pastries, from cupcakes and cookies to madeleines and tartlets. Includes complete instructions and inspiring ideas for serving. Color photos. 128 pages. Kenmore. Pub. at $19.95

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6804300 KEEP CALM AND BAKE CUPCAKES. By Barbara Dixon. When the going gets tough—bake cupcakes! Here are over 100 inventive cupcake recipes for any occasion. From classic treats to seasonal specials, Dixon offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95

$4.95

Smith, 8x11¼. Pub. at $30.00

$6.95

2852101 MARTHA STEWART’S CUPCAKES: 175 Inspired Ideas for Everyone’s Favorite Treat. By From the eds. of Martha Stewart Living. Shares 175 ideas for simple to spectacular creations, with cakes, frostings, fillings, topics, and embellishments that can be combined to produce just the right cupcakes for any occasion. Super surprises include Peanut Butter and Jelly Cupcakes and Chai Tea Mini Cupcakes. Color photos. 352 pages. Clarkson Potter. Paperbound. Pub. at $24.99

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5890024 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the editors of Food Network Magazine. Food Network Magazine editors have picked their all-time favorite treats and put them into one amazing volume. You’ll find over the top brownies, super fun cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson Potter. Paperbound. Pub. at $25.00

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5871148 THE 250 BEST BROWNIES, BARS & SQUARES. By Esther Brody. This fantastic collection of 250 mouth-watering brownies, bars, squares, and blondies will have you snacking with total satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven—they’re the ultimate comfort food. Try Fudgy Brownies, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95

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5895129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavours. By J. Fenlon. A collection of recipes straight from the Georgian era that promote the use of roses in everyday cooking and baking. Learn how to select these roses from your garden, make your own rose water and create elegant desserts like Rose Macaroons and Rose-Water Currant Cakes. Color photos. 185 pages. Skyhorse. Pub. at $13.99

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6282122 DELICIOUS ROSE-FLOWERED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Judy C. Fenlon. A collection of recipes straight from the Georgian era that promote the use of roses in everyday cooking and baking. Learn how to select these roses from your garden, make your own rose water and create elegant desserts like Rose Macaroons and Rose-Water Currant Cakes. Color photos. 185 pages. Skyhorse. Pub. at $13.99

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6917860 FARM-TO-TABLE DESSERTS. By Barbara Dixon. When the going gets tough—bake cupcakes! Here are over 100 inventive cupcake recipes for any occasion. From classic treats to seasonal specials, Dixon offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95

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6799531 150 BEST DONUT RECIPES: Fried or Baked. By George Geary. This collection of delectable recipes feature a wide variety of choices for raised, baked, cake-based, holiday, specialty and one-bite donuts, as well as toppings, icsings, syrups and fresh fillings. Color photos. 224 pages. Rosemary. Paperbound. Pub. at $24.95

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6995515 AMERICAN GIRL BAKING: Recipes for Cookies, Cupcakes & More. By the editors of Martha Stewart Living. This book will inspire and give you new ideas for baking and baking with little ones. Recipes include Peanut Butter and Jellly Cupcakes and White Fig Slab Pies; Pumpkin Ginger Tart; and Blood Orange Napoleon. Color photos. 185 pages. Skyhorse. Pub. at $22.99

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6282281 AMERICAN GIRL BAKING: Recipes for Cookies, Cupcakes & More. By the editors of Martha Stewart Living. This book will inspire and give you new ideas for baking and baking with little ones. Recipes include Peanut Butter and Jellly Cupcakes and White Fig Slab Pies; Pumpkin Ginger Tart; and Blood Orange Napoleon. Color photos. 185 pages. Skyhorse. Pub. at $22.99

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**Desserts**

**4529170  101 THINGS TO DO WITH PUDDING.** By Stephanie Ashcraft. Creamy pudding makes sweet breads, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Parfait; Cheese Cake; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith.  Paperbound. Pub. at $9.99. $4.95

**3642728  101 THINGS TO DO WITH A CAKE MIX.** By Stephanie Ashcraft. You’ll be amazed at the variety of desserts that can be made from a basic boxed cake mix. Most cake mixes have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake, Heath Bar Cake, and Ice Cream Sandwiches. 128 pages. Gibbs Smith.  Paperbound. Pub. at $9.99. $4.95

**6832792  MAKE YOUR OWN ICE CREAM.** By Sarah Tyson Rorer. Updated for modern kitchens, this vintage volume of ice cream recipes offers a mouthwatering selection of frozen treats that’s sure to drive your friends crazy with envy! Inside you’ll find exciting flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinaigrette and White Chocolate; and much more. Fully illus. in color. 200 pages.  Workman. Paperbound. Pub. at $19.99. $11.95

**6980335  MACARON FETISH: 80 Fanciful Shapes, Flavors, and Colors to Take Macarons to the Next Level.** By Kim H. Lim-Chokowski. Take up the macaron obsession and make exquisite macarons that will dazzle your friends with envy! Inside you’ll find exciting flavor combinations like Chocolate Eclairs, Meringues, and Rum Babas, to a few Nutella craving. Try a Mint Chocolate Mug Cake; Crunchy Almond Toffees; or Two-tone Nutella Cookies. Well illus. in color. 125 pages.  Workman. Paperbound. Pub. at $19.99. $9.95

**6767389  BETTY CROCKER MIX IT UP DESSERTS: Cookies, Cakes, Brownies, and More.** Offers 320 fabulously flavorful sweets for any occasion, including cakes, cupcakes, cookies and bars, fruit desserts, decorated desserts, and even gluten-free desserts—all with the ease of a mix. Try Fiesta Fudge Cookies; Citrus Succulent Cheesecake; or Chocolate-Berry Bread Pudding. Well illus. in color. 426 pages. Rodale. 8¼×10¾. Paperbound. Pub. at $29.95. **SOLD OUT**

**6894393  125 BEST CHOCOLATE CHIP RECIPES.** By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, muffins, quick breads, puddings, hot and cold beverages, sauces, and other chocolate cookies. Photo colors. 192 pages.  Robert Rose.  Paperbound. Pub. at $19.95. $6.95

**2795358  VEGETABLES: The Most Fun Way to Five a Day!** By Ysanne Spevack. A collection of recipes with a difference: Kale and Cucumber Salad; Seared Scallops; and Carrot and Coriander Tabboule. and cheeses made with fennel, red cabbage and beets. Enter into this new culinary universe and get your “five a day”. The sweet way! Well illus. in color. 144 pages.  Lark. 8½×11. Paperbound. Pub. at $15.00. $9.95

**7641082  THE EUROPEAN CAKE COOKBOOK.** By Tatyana Nesteruk. Allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the creations inside: Raspberry Sachertorte; Amaretti Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kief Cake. Color photos. 160 pages.  Workman. Paperbound. Pub. at $19.99. $4.95

**6895864  TURBO BLENDER DESSERT REVOLUTION.** By B. Weinstein & M. Scarabourgh. A totally new way about a turbo blender. Forget smoothies. These are the reasons you got that machine. Includes more than 140 recipes for pies, ice creams, cakes, brownies, gluten-free treats, and more. Color photos. 204 pages.  Workman’s. Paperbound. Pub. at $21.99. $4.95

**696717X  ALL-TIME FAVORITE SHEET CAKES & SLAB PIES.** By B. Weinstein & M. Scarabourgh. Simple to make, and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for holiday entertaining. From the classic Chocolate Eclairs, Meringues, and Rum Babas, to innovative creations that mingle flavors and textures, this volume invites the reader to discover the hundreds of flavor capital of the world. Fully illus. in color. 176 pages. Flammarion. 9½×11. Paperbound. Pub. at $40.00. $11.95

**6798780  PARIS PATISSERIES: History, Shops, Recipes.** Photos by Christian Sarramon. Features a selection of Patissiers who have their own specialty and demonstrate unparalleled creativity. From the famous pan de Pecan Sticky Buns; Berry Yogurt Parfait; Cheese Cake; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith.  Paperbound. Pub. at $9.99. $4.95

**6899349  101 BEST CHOCOLATE CHIP RECIPES.** By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, muffins, quick breads, puddings, hot and cold beverages, sauces, and other chocolate cookies. Photo colors. 192 pages.  Robert Rose.  Paperbound. Pub. at $19.95. $6.95

**6750923  NUTELLA MUG CAKES & MORE.** By Keda Black. Everyone’s favorite sweet spread is the star of the show in over 50 easy and enticing recipes. From Nutella cakes and hot drinks to muffins, cookies and more, there’s something here for every Nutella craving. Try a Mint Chocolate Mug Cake; Creamy Almond Toffees, or Two-Tone Nutella Cookies. Well illus. in color. 72 pages.  Hardie Grant. Paperbound. Pub. at $11.99. $4.95

**6631225  BIG BOOK OF CUPCAKES: 150 Brilliantly Delicious Dreamcakes.** By Jan Moon. Find big inspiration in these pint-size wonders! 30 easy and enticing recipes. From mug cakes to find a winner for your next gathering! Color illus. in color. 256 pages.  Oxo.  Paperbound. Pub. at $19.99. $6.95

**4578474  BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery.** By Rosie Daykin. Delicious treats like Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create Butter’s delectable desserts for life’s milestones: birthdays, thanksgiving, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages.  Knopf.  Paperbound. Pub. at $29.95. $5.95

**2777444  DUMP CAKE MAGIC.** By Anne Schaeffer. Whip up a tempting treat in just minutes, with no extra bowls to wash and no tedious mixing required. You simply toss all the ingredients in a bowl, do a little layer your ingredients right in the baking pan and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars, Snicker’s Pie and more, fully illus. in color. 128 pages.  Fox Chapel.  Paperbound. Pub. at $19.99. $4.95

**4529171  101 THINGS TO DO WITH PUDDING.** By Stephanie Ashcraft. Creamy pudding makes sweet breads, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Parfait; Cheese Cake; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith.  Paperbound. Pub. at $9.99. $4.95

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Desserts

280256 BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference. By A. Gentry & K. Hahl. What better way to make your personal stand for liberty delicious and fun than by whipping up some We the People Cookies; Patriotic Pretzels; Freedom Fudge; Marshmallow Creme Cupcakes; Jammin’ for Justice Cookies and many more delicious, easy-to-bake creations. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.95 $5.95

285287 LOMELINO’S CAKES: 27 Pretty Cakes to Make Any Day Special. By Linda Lomelino. Inside this beautiful volume are all the sweet reasons to festoon. Impress your family and friends with cakes crafted from Lomelino’s unique recipes and detailed photos. She’ll show you step by step how to decorate and make the most of seasonal ingredients. Cakes include Cardamom Cake with Blueberries and Nut and Nougat Fantasy. 148 pages. Roost. 8x10½. Pub. at $22.95 $7.95

2811707 SWEET, SAVORY, AND SOMETIMES BOOZY CUPCAKES. By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolatey—are all deliciously and undeniably delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $16.95 $4.95

690666 MARBLED, SWIRLED, AND LAYERED. By Irvin Lin. With an introduction to essential baking equipment, a glossary of ingredients, and a troubleshooting guide, there is something here for everyone to try, from beginners to experienced home bakers alike. Recipes include sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Skyhose Chiffon Cake with Irish Cream Glaze. Color photos. 346 pages. HMH. Pub. at $30.00

6664229 FIRST PRIZE PIES. By Alison Sgouros. If you love someone who bakes pies, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful, pies include Root Beer Float Pie; Salty Caramel Pie; Nutella Pie; Chocolate Lavender Pie; and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95 $14.95

6662064 LET THEM EAT CAKE. By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homey cakes and bars, and rustic cookies and bars. Each dish includes three alternate versions—healthy, indulgent, and vegan—all delicious and satisfying. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00 $9.95

6904874 SWEET ENVY. By Seton Rossini. Provides step-by-step instructions to help you make 75 crowd-pleasing creations such as Honeybee Cupcakes; Pineapple Cake; Limoncello Tart; Bailey’s Marshmallows; and more. Rossini takes her cue from artists, vintage sweats, and cocktails to create desserts that are crazy fun, breathtakingly beautiful, and surprising in simplicity, Color photos. 169 pages. Countryman. Pub. at $24.95 $8.95

6732844 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Guilt-free versions of your favorite recipes that cut calories without sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. Each dessert is rated for its guilt factor and features tips for successfully snacking. Well illus. in color. 272 pages. Oxmoor. Pub. at $24.95 $7.95

2851636 DAISY CAKES BAKES. By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring color photographs. To make these cookies, pies, cobblers, and more. These crowd-pleasing recipes are simple to make with flavors that are rich and nostalgic. Recipes include Rum Raisin Pound Cake and Pineapple Bars. 224 pages. Clarkson Potter. Pub. at $25.00 $8.95

2818337 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution. By Megan Giller. The author traces the journey from harvesting cacao pods to transforming them into finished bars with distinctive and complex flavors. Then she teaches the art of pairing chocolate with beer, wine, spirits, bread, cheese, and more. Master chefs highlight combinations with decadent recipes. Well illus. in color. 232 pages. Storey. Pub. at $19.95 $7.95

693434X BAKED OASIS. By M. Lewis & R. Poliafito. From Dolly Parton’s birthday to secretary day and the Vernal Equinox, this whimsical year in desserts will give you 75 reasons to stop everything and celebrate something. Color photos. 272 pages. Abrams. 9/4/94. Pub. at $35.00 $14.95

6899056 UNICORN FOOD: Rainbow Treats and Colorful Creations to Enjoy and Share. By Cayla Gallagher. Features a variety of techniques to add color to your treats. With 84 magical creations imagine cakes with unique, multicolored layers, the ultimate gitterly doughnut, rainbow chamoisee cupcakes that make rainbows bursting from the center! The easy to follow instructions and tips ensure perfect results. 202 pages. Skyhorse. Pub. at $19.99

2851399 NATIONAL TRUST BOOK OF CRUMBLES. 50 Delicious and Comforting Crumble Toppers. By Tim Gainey. This adorable volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 272 pages. Abrams. Pub. at $19.95 $11.95


6864392 LAYERED: Baking, Building, and Creating Spectacular Cakes. By Tessa Huff. Create sky-high stunning treats at home with these 150 innovative recipes, which combine new and exciting flavors of cakes, fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this book will give your every day desserts a modern twist. The ultimate glittry doughnut, rainbaw cupcakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Overnight Cinnamon-Pecan Monkey Bread. Color photos. 160 pages. Harvard Common. Paperback. Pub. at $19.99 $14.55

279530X INSTANTLY SWEET: 75 Desserts and Sweet Treats from Your Instant Pot or Other Electric Pressure Cooker. By B. Schieviling & M. Butters. Electric pressure cooker fans have discovered that their favorite appliance works miracles not just for dinner but also for dessert! From quick breads and crisps to custards and puddings, law cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Overnight Cinnamon-Pecan Monkey Muffins. Color photos. 192 pages. Andrews McMeel. Paperback. Pub. at $19.99 $19.95

2813076 CAKE! 103 Decadent Recipes for Poke Cakes, Dump Cakes, Everyday Cakes, and Special Occasion Cakes Everyone Will Love. By Addie Gundry. From quick breads and crisps to custards and puddings, law cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Overnight Cinnamon-Pecan Monkey Muffins. Color photos. 192 pages. Andrews McMeel. Paperback. Pub. at $19.99 $19.95

290663X CAKE MY DAY! Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes. By K. Tack & A. Richardson. Offers a brilliant collection of mind-boggling cake creations that are so dazzling you won’t want to eat them. Here are techniques and instructions for every life-style effect needed to create a Bedazzled Christmas Tree Cake; a vibrant Pina Colada Cake; and even a stunningly magical Snow Globe Cake. Color photos. 304 pages. HMH. 9x10. Paperback. Pub. at $18.99 $4.95

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2850788 FIRST PRIZE PIE BAKING. By Bobbi Kates. The author reveals the secrets to making delicious pies. The recipes are not only easy to follow, but also delicious. Color photos. 156 pages. Potter. Pub. at $25.00 $9.95


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2850803 EASY CAKE MY DAY! Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes. By K. Tack & A. Richardson. Offers a brilliant collection of mind-boggling cake creations that are so dazzling you won’t want to eat them. Here are techniques and instructions for every life-style effect needed to create a Bedazzled Christmas Tree Cake; a vibrant Pina Colada Cake; and even a stunningly magical Snow Globe Cake. Color photos. 304 pages. HMH. 9x10. Paperback. Pub. at $18.99 $4.95

– 60 –

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**6899684 CAKE, I LOVE YOU: Decadent, Delectable, and Do-able Recipes.** By Jill O’Connor. Walks you step by step through the cake-making process with a selection of crowd-pleasing recipes. Whether it’s the simple Old Fashioned Chocolate Mayonnaise Cake or Dove’s Banana-Bourbon Stack Cake, there is a cake ready to please all of your guests. Shows Goodman’s secrets to creating the perfect cake every time. **SOLD OUT**

**2645933 PUDDING: Luscious and Unforgettable Puddings, Parfaits, Pudding Cakes, Pies, and Pops.** By Cilo Goodman with A. Sussman. Shares Goodman’s secrets for re-creating—and improving on—your sweetest childhood memories. From grown-up renditions of snack-time favorites like Bubbyscotch Pudding (spoon the batter into the party ready showroom Banana Upside-Down Cake with Malted Pudding, Goodman serves up luscious and decadent recipes for your every whim. Well illus, in color, 126 pages.

**SOLD OUT**

**2663744 BEST DUMP CAKES EVER.** By Monica Sweeney. Dump cakes are a dream come true for any busy person—simply pour canned fruit or pie filling into a baking dish, “dump” a dry mix on top, top with pads of butter, and bake! You’ll want to try all the creative renditions selected here, from Raspberry Red Velvet to Salted Caramel Chocolate. Well illus. in color, 126 pages. Countryman. Paperback. Pub. at $14.95 **$5.95**

**6869963 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM.** By Dick Warren with B. Dempsey. This book will teach you how to make your own ice cream with ingredients and instructions for making ice cream, sorbet, sorbet, frozen yogurt, and gelato, and provides over 200 recipes for pies, cakes, cookies, and more. Includes ice cream sandwiches, cones, and more. 280 pages. Alpha.

**SOLD OUT**

**6833594 POKE CAKES: Poked Full of Goodness!** Poke a baked cake full of holes using a fork and wooden spoon. Poke the baked cake with anything you like, such as Butternut Spice; Buffalo Chicken; and Pecan Potato Chip! Yes, believe it or not, these are cupcakes! Fully illus. in color, 306 pages. Viking. Pub. at $35.00 **$5.95**

**6596495 5-MINUTE MUG CAKES:**

**Nah 100 Yummy Microwave Cakes.** By Jennifer Lee. Presents recipes for cakes, brownies, and cookies that can be made in an ordinary microwave in just a few minutes. Includes a variety of mixes with chocolate, vanilla, and other flavors. Fully illus. in color, 160 pages. Race Point. **SOLD OUT**

**Beverages**

**2815516 INFUSED WATER: 75 Simple and Delicious Recipes to Keep You and Your Family Healthy and Happy Every Day.** By Elize Strachan. The host of My Cupcake Addiction shares her dazzling and delicious dessert recipes and ingenious entertaining tips so you can throw the perfect party. Organized around special occasions throughout the year, her imaginative cocktails, frostings, and toppings will make any novice baker feel like a pro. Fully illus. in color, 232 pages. Atria. 8/4/10. Pub. at $35.00 **$6.95**

**2815311 THE COMPLETE HEALTHY SMOOTHIE FOR NUTRIBULLET.** By Jason Manheim. While this collection of recipes is fantastic on their own, they can also be easily used as templates to expand your Nutribullet smoothie repertoire by adding new ingredients about adding healthy fats such as virgin olive oil, avocado, and coconut oil, and get advice on eliminating separation and foam. Well illus. in color, 318 pages. Skyhorse. Pub. at $16.99 **$3.95**

**282549X THE SODA FOUNTAIN.** By Gia Giassullo et al. A quintessentially American institution, the soda fountain speaks of a bygone era of innocence and ease. Brooklyn Farmacy & Soda Room returns, opening a new chapter in this collection, offering up delicious recipes for creating classic floats, sundaes, egg creams, and more. Well illus. in color, 218 pages. Ten Speed. Pub. at $19.99 **$4.95**

**2815273 THE BIG BOOK OF JUICING.** By Julia Mueller et al. Learn how to make a variety of healthy drinks, which fruits and vegetables provide the nutrients to meet your specific health needs, and which produce is better when eaten whole rather than juiced or blended with this thoroughly guide to juicing. Well illus. in color, 318 pages. Skyhorse. Paperback. Pub. at $14.99 **$3.95**

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**2853094 SQUEEZE LIFE: Your Guide to the Best Bare Body at Any Age. By Karliin Brooks. The founder of The Squeeze Juice, a healthy lifestyle company, serves up more than 100 juice and vegan food recipes with a dose of fun and hip RAWchyness-like no other!** Recipes include Salad in a Jar; Orange Dreamsicle Smoothie; Spicy Salsa; Green Smoothie; and more. Well illus. in color, 208 pages. Ten Speed. Pub. at $16.95 **$4.95**

**6979993 DELICIOUS PROBIOTIC DRINKS.** By Julia Mueller. Learn how to make healthy and delicious probiotic drinks in your own kitchen with this collection of 75 recipes for kombucha, kefir, miso, kimchi, and more. Well illus. in color, 208 pages. Ten Speed. Pub. at $16.95 **$4.95**

**6904181 HOW TO MAKE COFFEE: The Science Behind the Bean. By Lani Kingston. Provides an in-depth look at the art and science behind the bean. Learn about the anatomy of coffee, the chemistry of caffeine, the best way to roast, grind, and brew the beans; and what gadgets you really need. For the person who doesn’t want to settle for anything less than the perfect cup.** Fully illus. in color, 160 pages. Abrams. Pub. at $18.95 **$8.95**
**Beverages**

**6914802 HOW TO MAKE TEA: The Science Behind the Leaf.** By B.R. Keating & K. Long. Offers clear, illustrated, step-by-step instructions to polish your tea-making skills. Learn about the chemistry of tea, how to choose the best leaf; the correct way to infuse to achieve the perfect flavor; and what essential tools and methods are needed for brewing the most delicious cup at home. 160 pages. $7.95 3557955 **SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight.** By S. Harris & E. Johnson. With this guide you’ll learn everything you need to know to create smoothies that nourish your body and lower your weight, gain energy, fight aging, and improve your brain and gut health naturally. Try Berry-Banana Blend; Cantaloupe Cube; Blue Juice; Mango-Melon Mender and Tempting Tomato Twist. 240 pages. Adams Media. Paperback. Pub. at $14.99 $4.95 **6867371 THE “I LOVE MY NUTRIBULLET” RECIPE BOOK.** By Brit Brandon. Offers 200 delicious smoothies for detoxing your body, boosting brain function, shedding pounds and pounds and pounds of extra calories and fruit juice found in juices. 128 pages. Adams Media. Paperback. Pub. at $13.99 $4.95 **6814088 FERMENTED PROBIOTIC DRINKS AT HOME.** By Felicity Evans. Transform your home health with fermented probiotic drinks. This is step by step guide. Includes fifty recipes for eight different elixirs from Chinese Jun to Mexican Pineapple Tepache and the ever popular Kombucha and Kefir. Evans teaches you how to recreate a successful and ferment and trouble free when needed. Illus. in color. 192 pages. The Experiment. Paperback. Pub. at $18.95 $14.95 **2834987 HEALTHY, QUICK & EASY SMOOTHIES.** By Dana Angelo White. A nation’s best kept secret for FoodNetwork.com is these 100 smoothies that are packed with superfoods and burst with flavor, satisfying your cravings between meals and helping you keep your health goals on track. Recipes include Pomegranate or simply an Apple, Papaya with Flaxseed, and Carrots & Chai with Mango. Color photos. 160 pages. Dorling Kindersley. Paperback. Pub. at $16.99 $12.95 **2819120 DIY KOMBUCHA: Sparkling Homebrews Made Easy.** By Andrea Potter. With this, straight-forward, accessible guide, you’ll learn how to give up processed sugars. Well illus. in color. 152 pages. Quarry. Paperback. Pub. at $24.99 $7.95 4607384 **APPLES TO CIDER: How to Make Cider at Home.** By April White with S. Wood. Whether you are a home brewer, a home cider lover, or you’ve just never done it before, this book will show you how to make your own delicious cider at home. This guide includes step by step instructions for making your first batch of cider, a guide to tasting cider like a professional, and much more. Well illus. in color. 152 pages. Adams Media. Hardcover. Pub. at $16.95 $11.95 1878514 **365 VEGAN SMOOTHIES: Boost Your Health with a Rainbow of Fruits and Veggies.** By Katty Palasky. Smoothies are an easy, healthy, and fast way to give your body fruits, veggies, grains, seeds, and nuts to your diet and improve wellness. Now you can try a new vegan smoothie every day of the year, from Happy Banana and Orchard Bliss to Pineapple Sunbeam and Raspberry Shake. Illus. in color. 240 pages. Hamlyn. Paperback. Pub. at $7.99 $3.95 **6790682 200 JUICES & SMOOTHIES: Hamlyn All Color Cookbook.** Indulge in lip-smacking recipes for Tomato, Lemon, & Parsley Juice; Grapefruit & Orange Juice; Red Onion & Beet Juice; and much more. Fully illus. in color. 240 pages. Hamlyn. Paperback. Pub. at $29.95 $21.95 **6763989 JUICE + NURISH.** By Rosemary Ferguson. These refreshing recipes help you pack vital nutrients into your busy day and restore your health. Fuller juice plans for gut healing, delicious, nutrient-packed drinks that are infinitely possible for just about anyone to make, and have fun doing it. Color photos. 193 pages. The Experiment. Paperback. Pub. at $18.95 $14.95 **6825516 INFUSED WATER: 100 Easy, Delicious Recipes for Detox, Weight Loss, Health, Skin, and Metter Immunity, and More!** By Brit Brandon. One hundred nutrient-rich recipes for thirst-quenching drinks that control your appetite, aid digestion, and improve your overall health. Infusion is a great way to enjoy the vitamins and minerals from fruits and vegetables, as well as the extra calories and fruit juice found in juices. 128 pages. Adams Media. Paperback. Pub. at $13.99 $4.95 **5890160 THE HEALING POWERS OF COFFEE.** By Cizn Treni. Different from a smoothie, more complete than a juice and more nutrient-rich than a centrifugal juice, cold-pressed juices transform fruit and vegetables in a way that keeps you feeling full and satisfied for hours. Try a Mango Tango, Cantaloupe with a tasty and nutritious blend of vegetables and fruits that will keep you feeling full and satisfied for hours. Try a Mango Tango. By Liz Franklin. What better way to make the best of your fine tea than to pair it with the perfect brew, designed both to complement and enhance the tea. Combinations and recipes include Passion Fruit and Orange Tea with Sticky Oat Breakfast Bars; Lemon Balm Tea served alongside light Clotted Cream and Raspberry Brulee Tartlets; and Orange Tea with Sticky Oat Breakfast Bars; Lemon Balm Tea served alongside light Clotted Cream and Raspberry Brulee Tartlets; and much more. Color photos. 144 pages. Books4Less. Paperback. Pub. at $24.99 $7.95 318 pages. Avery. Paperback. Pub. at $20.00 $5.95 6741576 **THE I LOVE MY NUTRIBULLET GREEN SMOOTHIES RECIPE BOOK.** These great tasting fiber rich smoothies help you lose weight, gain energy, light aging, and improve your brain and gut health naturally. With a tasty and nutritious blend of vegetables and fruits that will keep you feeling full and satisfied for hours. Try a Mango Tango. By Liz Franklin. 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Offers over 145 recipes for making truly wild wines and juices, with examples ranging from prune and prune juice, cold-pressed juices transform fruit and vegetables in a way that keeps you feeling full and satisfied for hours. Try a Mango Tango. By Liz Franklin. What better way to make the best of your fine tea than to pair it with the perfect brew, designed both to complement and enhance the tea. Combinations and recipes include Passion Fruit and Orange Tea with Sticky Oat Breakfast Bars; Lemon Balm Tea served alongside light Clotted Cream and Raspberry Brulee Tartlets; and much more. Color photos. 144 pages. Books4Less. Paperback. Pub. at $24.99 $7.95 318 pages. Avery. Paperback. Pub. at $20.00 $5.95 **6928587 APPLE CIDER VINEGER DRINKS FOR HEALTH.** By Brit Brandon. Features recipes for satisfying tonics, refreshing smoothies, and soothng hot drinks that make apple cider an effective daily routine. 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Transform Your Health One Drink at a Time!** By Lisa Carrozza. When to juice and when to blend, as well as the benefits of each. Find out which type of juicer or blender to purchase, then dive in and explore easy, delicious recipes for juices and smoothies that are gluten- and dairy-free. Carrozza introduces Dragon, and many more. Fully illus. in color. 240 pages. Hamlyn. Paperback. Pub. at $7.99 $3.95 **5890160 THE HEALING POWERS OF COFFEE.** By Cizn Treni. Different from a smoothie, more complete than a juice and more nutrient-rich than a centrifugal juice, cold-pressed juices transform fruit and vegetables in a way that keeps you feeling full and satisfied for hours. Try a Mango Tango. By Liz Franklin. What better way to make the best of your fine tea than to pair it with the perfect brew, designed both to complement and enhance the tea. Combinations and recipes include Passion Fruit and Orange Tea with Sticky Oat Breakfast Bars; Lemon Balm Tea served alongside light Clotted Cream and Raspberry Brulee Tartlets; and much more. Color photos. 144 pages. Books4Less. Paperback. Pub. at $24.99 $7.95 318 pages. Avery. Paperback. Pub. at $20.00 $5.95

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**699566 SALT: The Essential Guide to Cooking with the Most Important Ingredient in Your Kitchen.** By Leslie Bilderback. Specialty salts come in a vast variety of forms and flavors. This volume shows you how to choose and how to use them in more than 100 simple, delicious recipes for every meal of the day. In addition, you’ll learn how to make infused salts, how to hold a salt tasting, how to cook with salt blocks, and much more. Fully illustrated. Color 214 pages. St. Martin’s. Paperback. $24.95

**6832970 JUST ADD SAUCE: A Revolutionary Guide to Boosting the Flavor of Everything You Cook.** By the eds. at America’s Test Kitchen. This groundbreaking, one-of-a-kind cookbook will teach you how to make more than 175 simple, modern sauces and pair them with over 100 easy recipes that put those sauces to use in creative ways. From dolloping on veggies to drizzling over fried chicken, steak, stir-frying noodles, you’ll find all you need to make your home-cooked meals better than ever. Well illus. in color. 318 pages. America’s Test Kitchen. Paperback. $29.99

**6752548 SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices.** By instructables.com. Spices not only add a flavorful kick to meals but also have amazing benefits to improve certain ailments and overall health. Spices and herbs such as: turmeric; cayenne pepper; cinnamon; garlic; and sage can fight inflammation, protect against chronic conditions, and even help with weight loss. Well illus. in color. 131 pages. Skyehorse. Paperback. $14.95


**6779158 THE ART OF THE PERFECT SAUCE: 75 Recipes to Take Your Dishes from Ordinary to Extraordinary.** By L. Baur & R. Ganeshiam. Breathe new life into your dinners with a byue of sauces, dips, drizzles, gravies and more. Using these traditional and modern twist recipes, you can make any ingredient shine. In this collection of delicious, kitchen-tested garlic recipes designed to entice not only great chefs, but lovers of all great cuisine. 195 pages. Square One Publishers. Paperback. $13.95

**6713634 SELLING TO SPICE: Understand the Science of Spice, Creating Exciting New Blends, and Revolutionizing Your Cooking.** By Stuart Farrmmond. Learn the science behind the art of creating spice blends, and how flavor compounds within spices work together to create exciting layers of flavor and new tastes and sensations. With nearly 60 spice and 65 authentic and innovative recipes and blends, this book will inspire you to cook in a whole new way. Fully illus. in color. 224 pages. Dorling Kindersley. 8¼x10¼/10. $25.00

**6755565 COOKING WITH SPICES: 100 Recipes for Blends, Marinades, and Sauces from Around the World.** By Mark C. Stevens. A reference guide for any chef who wants to learn about and explore spices from around the world. Organized by region from India to Europe, it shows you how to use spices in every day cooking. Follow the simple step by step instructions and begin to elevate your meals to the next level. Photos. 272 pages. Rockridge. Paperback. $19.99


**64316X NUT BUTTERS: 30 Nut Butter Recipes and Creative Ways to Use Them.** By Mary Loudermilk. Shares 30 of the author’s yummiest nut butter recipes that incorporate a variety of nuts and seeds: pistachios and pecans to coconut, sunflower seeds, and macadamias. Loudermilk also shares recipes for using each nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baked Alaska. Well illus. in color. 116 pages. Sterling. $14.95

**6891833 HERBS & SPICES: The Cook’s Reference.** By Jill Norman. Bring your cooking to life with over 200 exciting new flavors. Detailed profiles examine each herb and spice, covering everything from buying and storing to flavor pairings. Includes 75 regional and 100 blending recipes, creating more than 100 blends, spice rubs, sauces, and flavor-packed recipes. Well illus. in color. 336 pages. Dorling Kindersley. $30.00


**6775252 SPICE: Understand the Science of Spice, Creating Exciting New Blends, and Revolutionizing Your Cooking.** By Stuart Farrmmond. Learn the science behind the art of creating spice blends, and how flavor compounds within spices work together to create exciting layers of flavor and new tastes and sensations. With nearly 60 spice and 65 authentic and innovative recipes and blends, this book will inspire you to cook in a whole new way. Fully illus. in color. 224 pages. Dorling Kindersley. 8¼x10¼/10. $25.00

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**6759556 COOKING WITH SPICES: 100 Recipes for Blends, Marinades, and Sauces from Around the World.** By Mark C. Stevens. A reference guide for any chef who wants to learn about and explore spices from around the world. Organized by region from India to Europe, it shows you how to use spices in every day cooking. Follow the simple step by step instructions and begin to elevate your meals to the next level. Photos. 272 pages. Rockridge. Paperback. $19.99

**6752548 SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices.** By instructables.com. Spices not only add a flavorful kick to meals but also have amazing benefits to improve certain ailments and overall health. Spices and herbs such as: turmeric; cayenne pepper; cinnamon; garlic; and sage can fight inflammation, protect against chronic conditions, and even help with weight loss. Well illus. in color. 132 pages. Skyehorse. Paperback. $14.95

**6803755 PEPPER.** By Valerie Aikman-Smith. This collection of delicious recipes has been created using made up of exciting varieties and styles of black peppercorns, for the home cook who wants to make the most of this essential seasoning. Dishes include Korean Sticky Ribs; Pepper-Crusted Steak with Dried Date Sauce; Chicken au Poivre; and more. Color photos. 64 pages. Ryland Peters & Small. Paperback. $16.95

**672607 BITTERMAN’S CRAFT SALT COOKING.** By Mark Bitterman. Handmade salts are the most basic and essential way to make any ingredient shine. In this collection Bitterman makes the simple truth accessible, for the home cook who wants to make the most of this essential seasoning. Dishes include Korean Sticky Ribs; Pepper-Crusted Steak with Dried Date Sauce; Chicken au Poivre; and more. Color photos. 64 pages. Ryland Peters & Small. Paperback. $16.95
Canning & Preserving

5770211 THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experienced canners will find updated information that will help them improve their canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 544 pages. HMH. 9x10. Spiralbound. Pub. at $29.99 $19.99

5150159 EAT YOUR WAY THROUGH THE YEAR. By Clippy McKenna. With an introduction of a brief history of preserves, essential equipment, preserving techniques and tips on storing and shelf life, this comprehensive volume will provide you with the skills and confidence to make all kinds of preserves at home. Includes recipes for jams, fruit preserves, pickles, relishes, chutneys, and preserves for meat and poultry. Color photos. 288 pages. Rodale. Pub. at $29.94 $19.99

589368X JAM ON: The Craft of Canning Fruit. By Laena McCarthy. Offers a simple introduction to jarring and canning pure, homemade fruit jams and preserves. After teaching the basics, McCarthy encourages innovation by providing a fun mix and match list of herb, spice, and fruit combinations, as well as chapters on unique preserving and cooking. Includes tips for 209 color photos. 264 pages. Viking Studio. Pub. at $30.00 $21.99

5451200 TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving. By Catherine Cassidy. Savor the flavors of summer year round with 201 recipes that preserve the essence and taste of the season’s bounty. Inside you’ll find jewel-tone jellies, jams and preserves; crisp pickles; tangy relishes, spreads, and sauces; and basic canning and preserving techniques. Color photos. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99 $4.95

6948375 BETTER HOMES AND GARDENS JAMS & JELLIES. Ed. by Jan Miller. This easy to use guide will show you how to capture the season’s fresh flavors in a jar of jelly or jam. Packed with more than 100 creative flavor ideas and simple serving suggestions, Try Caramel Apple Jam; Peppery Pepper Jelly; Carrot Fennel Chutney; Bacon Shallot Jam. Well illus. in color. 302 pages. Skyhorse. Pub. at $19.99 $9.95

2831384 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE. Ed. by Jan Miller. Capture the fresh flavors of the summer garden in your pantry all year round with this complete step by step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, salsas, relishes, vegetables, soups, stews, and more. Ringbound. Illus. in color. 462 pages. Skyhorse. Pub. at $24.95 $14.95

Seasonings & Condiments

5738261 THE GOOD COOK’S BOOK OF MUSTARD. By Michele Anna Jordan. A selection of delicious recipes is accompanied by thorough information on this versatile ingredient, and explorations of mustard’s uses in many cuisines. From mustard and mustard analogs to culinary history, this book provides a wealth of information on mustard. Color photos. 288 pages. Sellers. Pub. at $17.95 $7.95


5510317 MEALS IN A JAR: Quick and Easy, Just-Add-Water, Homemade Recipes. By Julie Langeult. Pull it off the shelf, mix with water, cook and serve. Not only are the ready-made recipes in this guide perfect for busy days after a long day at the office, but the finished weeknight dinners, and meals for Dad to prepare, they can also be life-savers in times of disasters, such as fires, blackouts or hurricanes. 175 pages. Ulysses. Paperback. Pub. at $13.95 $11.95

6936453 HOW TO STORE YOUR HOME-GROWN Fruits and Vegetables. By John & Val Harrison. For those who worry that their home-grown produce will go to waste, worry no longer. This guide is full of easy and practical tips on storing and shelf life, this comprehensive volume will provide you with the skills and confidence to make all kinds of preserves at home. Includes recipes for jams, fruit preserves, pickles, relishes, chutneys, and preserves for meat and poultry. Color photos. 288 pages. Rodale. Pub. at $17.95 $9.95


2800225 WECK SMALL-BATCH PRESERVING: Year-Round Recipes for Canning, Fermenting, Pickling, and More. By Stephanie Thurow. A thorough step by step guide to preserving with WECK jars, along with one hundred delicious, small-batch recipes to can, ferment, pickle, and infuse using them. Recipes include Mango Chutney; Cherry Chutney; Vegan Kimchi; Orange-Vanilla Vodka; and more. Full color. 240 pages. Skyhorse. Pub. at $18.95 $13.95


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2680437 THE QUICK PICKLE COOKBOOK. By Grace Parisi. Savoring a good pickle doesn’t have to require a weekend’s worth of work. Using these straightforward and inventive recipes, you can create delicious brines to transform fruits and vegetables into tasty pickles in mere hours. Includes recipes for cooking with pickles and brine from drinks to desserts. Color photos. 144 pages. Paperbound. Pub. at $22.95.

6878682 THE JOY OF STRAWBERRIES: The Refreshing Taste of Summer. By Theresa Millang. Now you can make salads, entrees, sides and desserts with sweet, flavorful and delicious strawberries with the more than 200 recipes included here. Try Chocolate Strawberry Cheesecake; Gouda and Strawberry Salad; Grilled Salmon with Strawberry Relish. 278 pages. Adventure Publications. Spiralbound. Pub. at $12.95.

685785X OUT OF THE BOTTLE: Easy and Delicious Recipes for Making and Using Your Own Preserves. By Sally Wise. Features tips and basic methods for the novice preserver, as well as a collection of the author’s favorite recipes and the dishes in which they play an integral part. From stir-fries to toasts, curries, vegetable dishes and savory tarts, these recipes focus on flavor and quick and easy preparations. 300 pages. Paperback. PRICE CUT to $11.95.

5913581 THE PRODUCE COMPANION: From Balconies to Backyards, the Complete Guide to Growing, Pickling and Preserving. By Olwen Woodier. Whether you have grown your own glorious fruits and vegetables, or picked up a box of seasonal delights from a farmer’s market, this guide is the essential companion for anyone who wants to learn the classic skills of canning, pickling and preserving. Includes over 100 recipes that show you what to do with each season’s glut. Fully illus. in color. 352 pages. Hardcover. Pub. at $39.95.

6840043 THE QUICK PICKLE COOKBOOK. By Grace Parisi. Savoring a good pickle doesn’t have to require a weekend’s worth of work. Using these straightforward and inventive recipes, you can create delicious brines to transform fruits and vegetables into tasty pickles in mere hours. Includes recipes for cooking with pickles and brine from drinks to desserts. Color photos. 144 pages. Paperbound. Pub. at $22.95.

6878598 THE JOY OF PEACHES: Summer’s Succulent Fruit. By Theresa Millang. Add the tangy, flavor of peaches, plums, and nectarines to soups to ice cream– featuring this guide is the essential companion for anyone who wants to learn the classic skills of canning, pickling and preserving. Includes over 100 recipes that show you what to do with each season’s glut. Fully illus. in color. 352 pages. Hardcover. Pub. at $39.95.

6878776 FOOLPROOF PRESERVING: A Guide to Small Batch Jams, Jellies, Pickles, Condiments & More. Ed. by the eds. at America’s Test Kitchen. From America’s Test Kitchen comes this step by step guide to preserving, with over 100 recipes to get you started. The test kitchen demystifies the process, explains the science behind it, and tells you exactly which equipment you need. Try time honored classics like Concord Grape Jelly, Red Pepper Jelly and Spicy Tomato Jam. Fully illus. in color. 208 pages. Paperback. PRICE CUT to $13.95.
Food & Drink

**286018X RHAPSODY IN SCHMALZT: Yiddish Food and Why We Can’t Stop Eating It.** By Michael Wex. Traces the history and taboos of the cuisine that Yiddish-speaking Jews from Central and Eastern Europe brought across the Atlantic and that their North American Descendants have developed and refined. An entertaining journey into the humor, history, and traditions of food and religion. 297 pages. St. Martin’s. Pub. at $26.99 $3.95

**6708435 REAL FOOD/FAKE FOOD: Why You Don’t Know What You’re Eating & What You Can Do About It.** By Larry Olmsted. From lobster rolls with no lobster to Parmesan made from wood pulp, Olmsted takes us into the unregulated food industry to reveal a massive bate-and-switch in which counterfeiters are rampant and consumers pay the price. He also highlights authentic food, enabling us to recognize and savor it even more. 318 pages. Algonquin. Pub. at $27.97 $17.95

**2785838 AS AMERICAN AS SHOOFLY PIE: The Foodlore and Neighborhood of Dutch Cuisine.** By William Woes Weaver. Delves deeply into the history of Pennsylvania Dutch cuisine to sort fact from fiction in the food lore of this culture. Weaver’s detailed chapters on the history of Pennsylvania Dutch cuisine to sort fact from fiction, and the recipes included in this volume lay the table with a multitude of regional tastes and stories. Illus. 318 pages. UP. Pub. at $34.95 $6.95

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