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**5801508 THE AIRFRYER COOKBOOK: Williams-Sonoma Test Kitchen.** By Aubrie Pick. The rapid air technology of the Airfryer makes perfect, crispy, roasted, and grilled dishes quickly much 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 basics of accessories, and tips and techniques making the most of this new favorite kitchen tool. Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95 $11.95

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5938556 MODERN MEAT KITCHEN: How to Choose, Prepare and Cook Meat and Poultry. By Miranda Ballard. From sourcing good-quality meat and getting the best out of different cuts to preparing simple midweek meals and impressive Sunday roasts, Ballard celebrates the role of meat in the modern kitchen. Includes critical butchery tips, plus recipes like Pork and Apple Sliders, Steak and Classic Roast Chicken. Well illus. in color. 224 pages. $9.95

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644279X CAST IRON COOKBOOK. By Joanna Pruess. It cooks up the most mouth watering Buttermilk Fried Chicken one groceries does double duty with simple Swiss Cheese and Apple Frutta (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textural delight. More than 100 recipes are presented. Color photos. 220 pages. $6.95

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6953488 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 croissants and sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are over 200 scrumptious reasons to have the gang over. Recipes include True Belgian Waffles; Cheeseburger Calzones, or Mini Corn Cakes. Well illus. in color. 208 pages. $3.95

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4608364 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 dozens of other flavorful ideas! 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. Paperbound. Pub. at $23.00 $3.95

3582434 ROBIN TAKES 5: 500 Recipes, 5 Ingredients or Less, 500 Calories or Less, 5 Nights a Week at 5:00 PM. By Robin Miller. With 380 main dishes, there are enough entrees in this collection to create a different meal seven nights per week for an entire year without having the same thing twice. There’s also a huge selection of side dishes and desserts, all with the same 5-ingredient, 500-calorie promise. Color photos. 401 pages. Andrews McMeel. Paperbound. Pub. at $29.99 $12.95

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3596249 OUR FAVORITE SOUP & BREAD RECIPES. Gather recipes for satisfying soups everyone will love: Grandma’s Chicken Noodle Soup; Easy Tomato Soup; Hearty Vegetable-Beef Soup; and Nan’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. 5½x4¼. Spiralbound. Pub. at $7.95 $5.95

6727123 TINY BOOK OF PECAN FAVORITES: Classic Recipes for Every Season. Ed. by Cindy Smith Cooper. Presents over 75 recipes sure to inspire your inner chef or baker. From sweet to savory, these recipes will please everyone and span any meal of the day. Enjoy old favorites like Classic Pecan Pie and Pecan Pralines, or discover inventive ideas like Spiced Pecan Cheese Coins. Well illus. in color. 136 pages. Hoffman. Pub. at $14.24 $9.53

5766552 THIS CAN’T BE TOFU! 75 Recipes to Cook Something You Never Thought You Would—and Love Every Bite. By Deborah Madison. Discover how to make tofu taste great and be the star attraction at your next party, picnic, or family meal. This collection includes more than 60 easy, low fat recipes. 60 recipes include Pan-Seared Tofu with Garlic, Ginger, and Chives; Vietnamese Spring Rolls; Pineapple and Mango Salsa; Spicy Korean Tofu; Basil, Miso, and Tofu Fried Rice; and even easy drinks like a Mango Smoothie. 136 pages. Clarkson Potter. Paperbound. Pub. at $16.00 $4.95

6822533 THE ONION LOVER’S COOKBOOK. By Brian Glover. 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 Arugula Soup, Grapes; and Seared Tuna Steaks with Red Onion Salsa. Fully illus. in color. 256 pages. Hermes House. Paperbound Import. Pub. at $11.99 $8.95


6454799 AT HOME WITH MAGNOLIA. By Allysia Torey. Torey shares more than 50 of her favorite recipes, packed with flavor and old-fashioned comfort food appeal. There are twists on traditional American favorites such as Chicken and Vegetable Stew with Cream Cheese Herb Crust and of course sweet indulgences like Strawberry Icebox Pie. Color photos. 157 pages. HMH. Paperbound Import. Pub. at $19.19 $9.45


2658153 FROM AMISH AND Mennonite Kitchens. By PP Good & R.T. Pelleman. Includes hundreds of recipes for old favorites that are newly refined to eliminate some of the fat, such as Chicken Croquettes with White Sauce, Stuffed Cabbage, Lemon Sponge Pie, and German Apple Cake. 415 pages. Good Books. Paperbound. Pub. at $29.99 SOLD OUT

5729440 EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite turkey lasagna, John F. Kennedy’s fortieth birthday bash, 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 fascinating collection from Illus., most in color. 136 pages. Deluxe. $6.95


4520340 FRIED CHICKEN: Recipes for the Crispy, Crunchy, Comfort-Food Classic. By Rebecca Lang. Who can resist a golden, crispy on the outside, tender and juicy piece of fried chicken? Lang offers more than sixty foolproof recipes from around the world—ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanese with Chimichurri to Thai-style Drumsticks with Sweet Chile Sauce. Well illus. in color. 124 pages. Ten Speed. Pub. at $16.99 $6.95
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6579418 THE DUTCH OVEN COOKBOOK: Recipes for the Best Pot in Your Kitchen. By S. Kramis & J.K. Heame. Demonstrates how you can use the versatile Dutch oven to create everything from soups to stews to the perfect pot roast. The recipes are current and easy to prepare, and include Seafood Stew in Red Curry Sauce, Roasted Red Pears, and Slow Cooked Beef Short Ribs. Color photos. 235 pages. Pub. at $16.95 $4.95

7637365 101 THINGS TO DO WITH PEANUT BUTTER. By Pamela Bennett. Look out jams and jellies, peanut butter has some new sidekicks. Filled with both sweet and savory recipes, including recipes like Peanut Chicken Puffs, Peanut Colada Dip, Thai Slow Cooker Chicken, Dessert Pizza, and much more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 SOLD OUT

6840377 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 Peperoncini Shrimp and Holstein Beef & Scallion Rolls, to main dishes like Quicck Chicken Sauté with Snow Peas & Cilantro, to desserts like Plum Galette with Lemon Thyme. Color photos. 256 pages. Pub. at $17.95

6532186 EAT MORE TORTILLAS. By D. Kelly & S. Ashcraft. Expand your horizons beyond the humble quesadilla with the help of this collection of flavorful and tasty recipes. Easy to make and quick to assemble try Chicken Veggie Quesadilla Stacks; Breakfast Tostadas; and Brick Chicken with Sage, and Korean Short Seasoning and caring for your cookware, and 40 recipes and tangy meats—you’ll soon have a new batch of family favorites. Includes a chapter on the basics of pressure cooking and tips. Well illus. in color. 258 pages. Skyhorse. Pub. at $22.99 $16.95

673202X 101 MORE THINGS TO DO WITH BEER. By Eliza Cross. Bring home the bacon with this collection of delicious recipes, including appetizers, salads, dinners, and even desserts. Try Bacon Pizza, Barbecue Sandwiches, Bacon-Wrapped Scallops, Apple Bacon German Pancakes, Chicken Bacon Barbecue Pizza, Peanut Butter Bacon Cupcakes, and so much more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 SOLD OUT

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6711367 THE COMPLETE AMERICA’S TEST KITCHEN TV SHOW Cookbook 2001-2018. Eighteen years of the hit TV show’s favorite recipes are here—from homestyle Benedict and grilled chicken drumsticks to a delicious summer fruit tart, rich baklava, and more. Apply test kitchen secrets to your own cooking through tips like “Is That Pan Hot Yet?” and “How to Get the Most Roast out of a Turkey.” Includes a chapter on the basics of pressure cooking and tips. Fully illus. in color. 340 pages. Morrow. Pub. at $24.99 $4.95

679402X FINE COOKING ROASTING. Crank up the oven and start roasting! Packed with recipes, expert advice, tips and techniques for slow roasting, quick searing, braising, stewing, braising, grillin, and sautéing, this book offers tips on techniques for roasting meats—plus a chapter on the basics of pressure cooking and tips. Well illus. in color. 154 pages. Ryland Peters & Small. Pub. at $16.95 $4.95

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6904800 THE COMPLE T E AMERICAN’S TEST KITCHEN COOKBOOK. By the editors of Fine Cooking. An exclusive and authentic regional sampl ing of this rich historical cuisine and learn about all aspects of this beloved culinary tradition. Fine Cooking. 8½x11¼. Hardcover. Pub. at $50.00 $32.95

5954282 COOKING OF SPAIN: Over 65 Delicious and Authentic Regional Spanish Recipes Shown in 300 Step-by-Step Photographs. By Pepita Aris. Explore the essence of Spain’s rich cuisine and learn the traditional ingredients and how to use them. Includes both traditional and contemporary recipes. Every recipe is shown in vibrant photographs with easy-to-follow step-by-step instructions. Burgers for dinner? Sure, why not!

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**6767382 BACON FREAK: 50 Savory Recipes for the Ultimate Enthusiast.** By Rocco Loosbroek et al. Celebrate that heavenly, smoky good-with-delicious recipes using bacon in every imaginable way: Bacon Weave Chorizo Breakfast Burrito; Bourbon and Bacon Sweet Potatoes; Maple Bacon Macarons and more. Recipes even include reimagined bacon, difficulty rankings by strips, and suggested alcohol pairings. Well illus. in color. 172 pages. Sterling. Pub. at $19.95 $6.95

**6847455 FROM THE FARMHOUSE KITCHEN.** By D. Stoltzfus & C. Fab. A great collection of more than 150 delicious recipes, plus inspirational thoughts, that include Hearty Autumn Soup; Butterscotch Apple Salad; Chicken Enchiladas; Roasted Broccoli; Turkey and Mandarin Bread Salad; and much more. 223 pages. Harvest House. Spiral Bound. Pub. at $14.99 $11.95

**6785688 EASY MEXICAN FOOD FAVORITES: A Mexican Cookbook for Taquiera-Style Home Cooking.** By Jennifer Olvera. Brings the most popular Mexican fare right to your very own table, from salsas and tamales to enchiladas and horchitas. Includes 115 simple, hassle-free recipes, many of which take less than 45 minutes to prepare, and step by step instructions for cooking techniques that yield authentic dishes. Color photos. 239 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

**5938511 THE FISH SAUCE COOKBOOK: 50 Umami-Packed Recipes from Around the Globe.** By Veronica Meewes. This collection of 50 recipes, contributed by renowned chefs and food writers, aims to demystify this liquid of the sea. Discover the origins of fish sauce; compare brands and varieties; and learn about proper selection, storage, and care of this irreplaceable cooking ingredient. Color photos. 129 pages. Andrews McMeel. Pub. at $19.99 $5.95

**5953720 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, edible flowers, homemade croissants, and numerous dressings. Color photos. 287 pages. Sellers. Pub. at $17.95 $6.95

**5938945 THE CAST-IRON SKILLET COOKBOOK.** By Valerie Aikman-Smith et al. Prepare simple and tasty homemade comforts using just one versatile pan, from timeless recipes to modern classics. This collection brings together essential advice on caring for your skillet, as well as 27 delicious recipes like Maine Lobster Omelet, Spaghetti; Mexican Roasted Cauliflower; Baked Artichoke Squares; Sticky Apple Dumplings, and much more. Fully illus. in color. 293 pages. Andrews McMeel. Pub. at $19.99 $5.95

**6839828 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 Porky Pigs in a Blanket; Henny-Penny Chicken; Cornbread Beef & Noodles; Unfried Chicken; and Grandma Ethel’s Favorite Apricot Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

**5954347 ENGLAND’S HERITAGE FOOD AND COOKING.** By Annette Yates. A fascinating celebration of the regional aspects of English food and cooking, with well-timed recipes and ingredients, festivals and traditions that have been handed down through the generations. Nutritional notes accompany every recipe. Illus. in color. 256 pages. Hermes House. Paperbound. Pub. at $5.95 $4.95

**6668372 TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK.** Ed. by A. Glander & H. Wheaton. From ground-beef stapes 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. Helpful dishes include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos. 320 pages. Reader’s Digest. Paperbound. Pub. at $17.99 $12.95

**6669578 TASTE OF HOME MOST DELECTABLE RECIPES.** Ed. by A. Glander & H. Wheaton. Packed with over 600 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 five-star favorites will get the job done! Fully illus. in color. 396 pages. Reader’s Digest. Paperbound. Pub. at $24.99 $17.95

**6749135 MEALS FOR ME: One Core Ingredient, Two Delicious Meals.** By Sam Stem. If you’re cooking for one or two and crave something special, these clever and inspiring recipes are just what you need. By cooking the main recipe you are halfway to preparing a second dish that you can enjoy the next day. For example start with a Maple Glazed Ham and then make a second Spaghetti Carbonara with the leftover ham. Well illus. in color. 192 pages. Quadrille. 8x11¼. Import. Pub. at $29.95 $9.95

**5970156 GOOSEBERRY PATCH PARTY PACK 150 RECIPES IN A 13X9 PAN.** Delicious one-dish dinners, sides, and desserts. Try Ham and Cheese Spaghetti; Mexican Roasted Cauliflower; Baked Artichoke Squares; Sticky Honey Chicken Wings, and Spiced Zucchini Bars. Fully illus. in color. 256 pages. Gooseberry Patch. Paperbound. Pub. at $15.95 $11.95

**5647424 THE AMISH FAMILY COOKBOOK.** By Jerry & Tina Eicher. From the family dinner table to the largest potluck, you’ll find comfort in such wholesome and hearty dishes as Baked Blueberry and Peach Oatmeal; Mamm’s Dinner Rolls; Cheesy Potato Soup; Colorful Grilled Veggies; and Pumpkin Cream Cupcakes. 272 pages. Harvest House. Spiral Bound. Pub. at $14.99 $10.99

**6836194 TASTE OF HOME HOW DO I MAKE...? A Hands-On Guide to Cooking Anything (and Everything) You Love.** Ed. by Mark Hagen. Features step by step instructions to walk you through each recipe; how to cook; step-by-step, shock-proof tips; and easy tips from the Taste of Home test kitchen; and an ingredient substitution chart and how-to index. Recipes include Spinach & Artichoke Pizza, Turkey-Cranberry Burgers; and Cucumber Boats. Fully illus. in color. 320 pages. Taste of Home. Paperbound. Pub. at $17.99 $12.95

**683356X THE NEW KOSHER.** By Kim Kushner. The author updates, elevates and redifines kosher cooking. Choose from such great tasting contemporary specialties as Spinach and Feta Quiche with Heirloom Tomatoes; Chicken-Spinach Burgers, Spicy Ginger-Carrot Slaw with Rice, and Chocolate Chunk Biscotti with Lavender. Welcome to the kosher new table. Well illus. in color. 199 pages. Weldon Owen. 8½x11. Import. Pub. at $35.00 $4.95

**760789X THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Dairy.** By Diane St. Clair. Explains techniques from animal husbandry and land management to the buttermilk creamy processes. Here you’ll learn how to make your own butter and butter milk, and learn the ways in which it enhances food flavors and textures, Try Pink Gazpacho, Buttermilk Piecrust, Buttermilk Meatloaf, and more. Well illus. in color. 209 pages. Andrews McMeel. Pub. at $27.99 $5.95

**6565833 A WORLD OF DUMPLINGS, REVISED: Filled Dumplings, Pockets, and Little Pies from Around the Globe.** By Brian Yarvin. 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, Pennsylvania Dutch Apple Dumplings, and more. Fully illus. in color. 290 pages. Countryman. Paperbound. Pub. at $24.95 $17.95

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Recipe Collections

**7547005 THE COLONIAL WILLIAMSBURG TAVERN COOKBOOK.** Presents the food of our 18th-century culinary heritage, from stews, slaws, and soups to puddings, pies, and pot pies. Includes nearly 200 recipes in all. Color photos. 224 pages. Clarkson Potter. 7x10. Pub. at $19.95 $9.95

**6972779 AN AVOCADO A DAY: More Than 70 Recipes for Enjoying Nature’s Most Delicious Superfood.** By Lara Ferroni. This cookbook is devoted to avocados and includes simple and delicious recipes for every meal of the day. Includes Avocado Waffles, Chocolate Avocado Cake, Tropical Power Oatmeal, Spinach Avocado Phyllo Rolls and Grilled Rib Eye with Peppers & Sweet Corn Succotash. Well illus. in color. HMH. Paperbound. Pub. at $16.95 $12.99

**697142X BETTY CROCKER LOST RECIPES.** Ed. by Anne Ficklen. 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, Party Waffles Royale, Waldorf Salad and many others. These recipes are ready to grace the tables of a whole new generation. Well illus. in color. 354 pages. HMH. Pub. at $19.95 $14.95

**5982936 BETTY CROCKER THE BIG BOOK OF CHICKEN.** Ed. by Anne Ficklen. With ideas for how to use all cuts, over 175 recipes include whole birds, chicken tenders, thighs, quarters, and boneless, skinless chicken breasts. Flavor combinations range from classic to more contemporary, allowing you to make the perfect dish for every occasion. Well illus. in color. 240 pages. HMH. Pub. at $19.95 $14.95

**5897602 THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes.** By Rita Greer. Provides stimulating and balanced food for anyone on a soft diet and makes food and cooking a pleasure again. Recipes are based on meals that provide balanced nutrition, such as Skinsless Pork Sausages; Fish and Meat Soups; Soft Steamed Fruit Pudding. Illus. 207 pages. Souvenir. Paperbound. Pub. at $14.95 $9.95

**5897610 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION.** Ed. by Debra Hudak. Celebrate a decade of recipes, road trips, and equipment and ingredient reviews with this vast and eminently useful resource. Inside you’ll find all of the recipes seen on the TV show, plus plenty of bonus variations and accompanying equipment and ingredient reviews. Well illus. in color. America’s Test Kitchen. Paperbound. Pub. at $32.95 $24.95

**5807658 WEEKNIGHT COOKING WITH YOUR INSTANT POT.** By Kristy Bernardo. Anyone who owns an Instant Pot knows that it’s a game changer in the kitchen, and here are 75 fresh ideas to inspire your cooking routine. Bernardo uses the best features of the Instant Pot to deepen the flavors and quicken the process so you can have meals like Mediterranean Chicken with Creamy Tomato Sauce and Dijon Pot Roast during the week. Color photos. 176 pages. Page Street. Paperbound. Pub. at $19.99 $14.95

**6637213 THE PUMPKIN COOKBOOK.** By DeeDee Stovel. A versatile and healthy option for every meal of the day, pumpkin has endless possibilities, from make-ahead spiced, whole Orange-Pumpkin Pancakes; Thai Pumpkin Soup; Chichen in Puebla Green Pumpkin Seed Sauce and of course pie—seven distinct versions. Color photos. 248 pages. Storey. Paperbound. Pub. at $16.95 $12.95

**6770223 A BOOK FOR COOKS: 101 Classic Cookbooks.** By Leslie Gottlieb Brown. This lively and insightful compendium showcases 101 of the world’s most influential, groundbreaking, or beautiful cookery books, from the 1600s to the present day. Among the famous chefs and food writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigella Lawson, and more. Well illus. in color. 224 pages. Merrell. 8½x10½. Import. Pub. at $50.00 $16.95

**6874382 DINNER ILLUSTRATED: 175 Meals Ready in 1 Hour or Less.** By the eds. at America’s Test Kitchen. A provocative collection of relevant essential recipes for today’s cook. Organized into three recipe sections, each recipe is preceded by a thought provoking essay that positions the dish. You’ll find useful workshop recipes such as a killer tomato sauce; gorgeous techniques for producing amazing flavor and familiar favorites reinvented. Well illus. in color. 354 pages. America’s Test Kitchen. 8½x11. Paperbound. Pub. at $32.99 $24.95

**6857833 100 RECIPES: The Absolute Best Ways to Make the True Essentials.** By the eds. at America’s Test Kitchen. A province collection of relevant essential recipes for today’s cook. Organized into three recipe sections, each recipe is preceded by a thought provoking essay that positions the dish. You’ll find useful workshop recipes such as a killer tomato sauce; gorgeous techniques for producing amazing flavor and familiar favorites reinvented. Well illus. in color. 354 pages. America’s Test Kitchen. 8½x11. Paperbound. Pub. at $32.99 $24.95

**6857914 THE NEW FAMILY COOKBOOK.** By the eds. at America’s Test Kitchen. Whether you are an experienced home cook looking for an indispensable resource for just starting out in the kitchen, you will find what you need in this updated edition. Packed with 1,100 new recipes and more than 1,300 photos, this volume features easy weeknight and company worthy dishes. 878 pages. America’s Test Kitchen. 8½x11¼. Paperbound. Pub. at $40.00 $27.99

**6845592 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make.** By the eds. at America’s Test Kitchen. Because smaller families shouldn’t have to rely on recipes made for four or six. America’s Test Kitchen has reengineered 650 of their best recipes to serve just two. From beef stew to lasagna to fudgy brownies or a fluffy yellow layer cake—everything comes out right and perfectly proportioned every time. Fully illus. in color. 440 pages. America’s Test Kitchen. 8½x11. Paperbound. Pub. at $29.95 $19.95

**6874851 THE COOK’S ILLUSTRATED COOKBOOK.** By the eds. at America’s Test Kitchen. More than 2,000 recipes from the pages of Cook’s Illustrated form this world ranging compendium of their greatest hits. More than just a great collection of foolproof recipes, it is also an authoritative cooking reference. An essential collection that will keep you cooking for a lifetime with guaranteed impecable results. Illus. 890 pages. America’s Test Kitchen. 9x10½. Pub. at $40.00 $12.95

**680719X VENISON COOKBOOK, 2ND EDITION.** By A.D. Livingston. Discover 150 venison based recipes from a speediest, most convenient cooking appliance on the market—the instant pot. From tender venison steaks to stews and soups, chilies, and sausages, you can have a tasty venison main course meal in just 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 $14.95
Recipe Collections

5977460 BACON 24/SEVEN: Recipes for Curing, Smoking, and Eating. By Theresa Gilliam. Finally, a cookbook that underlines bacon isn’t just for breakfast. Pit burgers anymore. In addition to creative creations for everything from Bacon Cheddar Biscuits to Bacon, Peanut Butter and Chocolate Chip Cookies, it offers instructions for curing and smoking your own bacon at home. Well, in color. 176 pages. Countryman. Pub. at $22.95. 

6570680 FARM-FRESH RECIPES FROM THE MISSING GOAT FARM. By Heather Cameron. Cameron employs her talents as a stylist to illustrate her evergreen integration of farming, and the down-home, comforting recipes she creates with the fresh produce from her farm. Try Fire Pit Baked Apples, Bird’s Nest Cookies, Rhubarb and Rosemary Jam, and Garlic Scape Pesto. Fully illus. in color. 160 pages. CICO Books. Pub. at $19.95.

6775780 KITCHEN CONFIDENCE. By Kelsey Nixon. Filled with essential tips and recipes that will help you cook anything in the kitchen. Try Lemon-Scented Chicken Thighs; Oven-Baked Ribis; Fudge Mint Brownies; Toasted Vermicelli Pilaf and so much more. Fully illus. in color. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99.

6793150 STIR MY SOUL: Recipes to Nourish and Inspire. By Roxie Kelley. More than 140 easy to prepare recipes range from a rustic vegetable breakfast bake and chunky chicken salad sandwiches to sweet and sour pork chops, and white cheddar potato pancakes. These recipes are presented alongside definitions of cooking terms and how the words translate to life experiences. Well illus. 156 pages. Andrews McMeel. 8¼x10¼. Pub. at $29.99. 


6732348 MASHED: Beyond the Potato. By Holly Helvick. Hot or cold, savory or sweet, classic or innovative, new or old this collection shows that mashing doesn’t need to stop at just traditional mashed potatoes. Recipes include Double-Onion Mashed Wannony, Sweet Potato Indian Pudding, and Roasted Red Pepper and Feta Whip. Color photos. 184 pages. Gibbs Smith. 9¾x12. PRICE CUT to $5.95.

6594743 PORNBURGER: Hot Buns and Juicy Beef Cakes. By Mathew Ramay. Experience the most sensual satisfaction between two buns with this collection of 36 outrageous burger recipes. Even the most seasoned burger pervert will feel his jaw drop to the floor when he sees burger stacks that include Ancho Chile Rubbed Grilled Corn, Chorizo Hollandaise; Bacon Peanut Butter; Maple Bacon Wrapped Patties, and Mac and Cheese Filled Buns. Color photos. 298 pages. Ecco. 10¾x15. Pub. at $34.95. 


6801315 SEVEN SPONS: My Favorite Recipes for Any and Every Day. By Tara O’Brady. Offers more than 100 of O’Brady’s best and most mouthwatering and crowd-pleasing recipes, such as Blackberry Buttermilk Whole Grain Scones; Everyday Yellow Dal; and Roasted Grapes with Sweet Labneh. Color photos. 266 pages. Ten Speed. Pub. at $27.50. PRICE CUT to $4.95.

★ 6723208 WELCOME HOME COOKBOOK. By Hope Cornerford. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Fennel-Linen Spareribs; and many more. Color photos. 581 pages. Good Books. 9x10. Spiralbound. Pub. at $24.99. 


★ 6786189 TAQUERIA TACOS: A Taco Cookbook to Bring the Flavors of Mexico Home. By Leslie Limon. Bring the classic Mexican street food straight to your dining room table with this collection of authentic flavor-filled favorites. Create your perfect taco from the tortilla up and create delicious meals with recipes that include Beer-Battered Fish Tacos; Squash Blossom Tacos; and Easy Chicken Tacos de Mole. Color photos. 210 pages. Rockridge. Paperbound. Pub. at $14.99. 

★ 6749232 TOAST HASH ROAST MASH: Real Food for Every Time of Day. By Dan Doherty. With recipes based around eggs, hash, pancakes, and simple savories, Farm-Fresh Recipes From the Floor when he sees burger stacks a carnivore will feel his jaw drop to the floor. But when her son sees burger stacks, this food is inspired by the best a breakfast or brunch menu can offer, to be eaten all day. Create Cauliflower Curry, Boiled Eggs and Coconut Creme Brulee, Bacon Jam and Runny Eggs, and Coconut Pancakes with Rum Roasted Grapes. Fully illus. in color. 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Fennel-Linen Spareribs; and many more. Color photos. 581 pages. Good Books. 9x10. Spiralbound. Pub. at $24.99. 


★ 5954576 MY LIFE ON A PLATE: Recipes from Around the World. By Kelis. Kelis tells her personal story through the food she creates, recipes she loves to cook for friends, family and the people she works with. Food lovers looking for a new kind of food fusion experience will find the food as interesting as it is delicious. It features dishes from such as Sambrook. Discover how to make all the classics plus inspired gourmet versions of burgers and their chic little cousins, sliders, at home. Find your new favorite burger among a menu of Spiced Vegan Burgers, Mini Hamburgers; Dinner Cheesburger; and Pork & Apple Sliders. Includes recipes for classic sides. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95. PRICE CUT to $7.95.

★ 6643205 MEN’S PIE MANUAL: The Complete Guide to Making and Baking the Perfect Pie. By Andrew Webb. Tells you everything you need to know about making and baking proper pies. Webb covers tools and equipment, perfect pastry, and fantastic fillings such as Dutch Apple Pie, Cranberry Pie, Pecan Pie; and Pecan Pie. Fully illus. in color. 188 pages. Haynes. 8¼x11. Pub. at $34.95. 

★ 6751342 HEARTHSTONE: Innkeeper’s Tavern Cookbook. By Chelsea Monroe-Cassel. Fans will unlock Hearthstone inspired eats, cooking and cocktails. This guide is packed with more than 50 new recipes perfect for any fireside gathering or game night from Sarge’s Easy Mac and Cheese to Medivh’s Favorite Martini and, of course, Funke’s Cake. 112 pages. Iron Fan. $7.95. Pub. at $21.99. PRICE CUT to $11.95.
Recipe Collections

**661661** THE ALCHEMY OF FOOD. By Peter Schleicher. Shows that alchemy is more than just a way of turning base metal into gold, it’s a healing art. Schleicher shares the secrets of high-quality cuisine proving that a good cook is also an alchemist. Recipes include Pickled Plum Ragout with Goat’s Cheese Budding and Braised Red Cabbage with Carrot and Orange. Well illus. in color. 160 pages. Evans Mitchell Books. Import. Pub. at $12.99 $3.95

**6711324** THE BEST OF AMERICA’S TEST KITCHEN 2018. Shows over 150 recipes of “the best of the best” from America’s Test Kitchen. Packed with step-by-step photographs, equipment and ingredient recommendations, along with commonsense information that will make you a better cook. Recipes include Butternut Squash and White Bean Soup, Classic Chicken Curry, Crumb Crusted Pork Tenderloin and more. Illus. in color. 320 pages. America’s Test Kitchen. 8/8/14 $12.99

**595148** FEED YOUR LOVE: 122 Recipes from Around the World to Spice Up Your Love Life. By Guillemo Ferrara. A guide for those who tend to eat often, as well as for those who love good meals and who cook for their own personal enjoyment and that of others. Turn your mealtime into a sensational and sensual event with recipes like Cinnamon Syrup and many more. Fully illus. in color. 152 pages. Skyhorse. Pub. at $16.99 $6.95

**5890615** ALWAYS IN SEASON: Twelve Months of Fresh Recipes from the Farmer’s Market. By Elizabeth Gear. Make the most of New England’s bountiful harvest with more than 150 recipes and tips, taking you through each month of the year. Richelieu Gear selects ingredients in season, showcasing their pleasures in recipes from Chive and Buttermilk Scones to Blueberry Bundt Cake. 192 pages. Islandport. Paperbound. Pub. at $19.95 $7.95

**1893393** THE BACON COOKBOOK: More Than Just Breakfast—50 Irresistible Recipes. By Betty Crocker. Whether starring as the main ingredient or added as a distinctive finishing touch, bacon’s versatility comes alive in this wonderful bacon celebration. Inside you’ll find bacon history, information on curing smoking and smoking your own bacon, and of course plenty of irresistible bacon recipes. Well illus. in color. 128 pages. Lorenz. 9x11. Import. Pub. at $16.99 $12.95

Low Fat & Healthy Cooking

**6880818** HEALING BERRIES: 50 Wonderful Berries, and How to Use Them in Health-Giving Foods and Drinks. By Kirsten Hartvig. A directory of 50 fascinating berry profiles, describing the health benefits of the most popular berries. With 100 great recipes for everything from breakfast to an after dinner tipple—all with nutritional profiles—celebrate the medicinal properties of berries by incorporating them into your cooking. 240 pages. Watkins. Paperbound. Pub. at $14.95 $3.95

**6880826** HEALING SPICES: 50 Wonderful Spices, and How to Use Them in Health-Giving Foods and Drinks. By Kirsten Hartvig. A directory of the medicinal properties of spices, as well as a treasure trove of fabulous ways to use them in your cooking. Describes the health benefits of 50 of the most popular spices, which have been used to enhance beauty and vitality and to treat and prevent disease over 4,000 years. 240 pages. Watkins. Paperbound. Import. Pub. at $14.95 $3.95


**6913431** THE COMPLETE IDIOT’S GUIDE TO THE ACID REFLUX DIET. By Maria A. Bella. Packed with tips for healing and modifying your acid reflux—plus over 140 delicious recipes that won’t aggravate your symptoms—this helpful guide gives you everything you need to be free of acid reflux for good. 318 pages. Alpha. Paperbound. $19.95 $6.95

**6849083** SPIRALIZE EVERY DAY. By Denise Smart. Spiralize, mash, and rice your fruit and vegetables for a lighter alternative to pasta, bread, rice, and more. Use spiralized daikon for eggs, zucchini noodle make a pizza with a low-carb base, or snack on zucchini and cheese chips. Simple and fun, these recipes allow you to enjoy all your favorite treats in a healthier guise. Well illus. in color. 128 pages. Hamlyn. Paperbound. $4.95

**6825230** THE EVERYTHING GUIDE TO THE SUGAR DIET. By Emily Barr. Learn how to improve your health and lose weight with an insulin-balancing food plan. In addition you’ll find 180 recipes for flavorful meals—like Pesto Parmesan Quinoa; Sweet Potato Chili; and Mango Street Tacos. 304 pages. Adams Media. Paperbound. Pub. at $18.99 $4.95

**6903343** THE NEW ATKINS FOR A NEW YOU COOKBOOK. By Collette Heimowitz. This new collection features recipes with a broad range of carb counts, providing the perfect plan for a lifetime of healthy eating. Includes: Soups & Stews; Salads & Dressings; Sandwiches; Appetizers & Snacks; Vegetables & Sides; Pasta, Meat, and Seafood; Vegetarian Entrees; Breakfast Options; and Desserts. 32 pages of color photos. 276 pages. Touchstone. Paperbound. Pub. at $19.99 $4.95

**6824889** THE BIG BOOK OF ALTERNATIVE RECIPES. By Linda Larsen. From hearty breakfasts like Raisin Apple Strata to mouthwatering plates like Beef and Bean Enchiladas, each page offers meals that are so tasty, you won’t need to give up your favorite flavors. Offers more than 300 delicious recipes. 479 pages. Adams Media. Paperbound. Pub. at $20.99 $6.95

**5849284** BETTY CROCKER GLUTEN-FREE BAKING. Ed. by Anne Fickett. Featuring tips and techniques, and complete nutrition information with every recipe, this book will become the baking go-to resource for your gluten-free kitchen. From bread, rolls, and pizza to doughnuts, cookies and pies, Betty Crocker offers a wide range of recipes that you’ll want to bake over and over again. Fully illus. in color. 383 pages. HMH. Paperbound. Pub. at $22.99 $3.95

**6732259** THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing. By Christine Bailey. This six-week five-day a week program shows how to tackle the root causes of your digestive problems with five simple steps: remove, replace, repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are high in beauty and vitality. Color illus. 175 pages. Watkins. Paperbound. Pub. at $19.95 $5.95

**4555376** THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idiot's Guides as Easy as It Gets! By C.P. Cannon & H. McIndoe. Complete with 60 delicious recipes, this guide guides you on the path you need to take to reduce to a reduced risk of heart disease, cancer, asthma, diabetes, and arthritis by reducing inflammation. Try California Scramble, Healthy Corn Chips Bars, or Canneled Rice. Soup, 316 pages. Alpha. Paperbound. Pub. at $18.95 $4.95

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Low Fat & Healthy Cooking

6594255 SHEET PAN KETOGENIC: 150 One-Tray Recipes for Quick and Easy, Low-Carb Meals and Hassle-Free Cleanup. By Pamela Ellgen. Ellgen simply toss the ingredients onto a sheet pan, roast, bake or broil, and soon you’ll be enjoying a hearty ketogenic dinner. The recipes included combine healthy proteins, fresh veggies and savory seasonings, creating the flavor of each. Try Cheesy Chicken Fajita Bake; Citrus and Herb Marinated Pork Shoulder; and Classic Crab Cakes with Lemon Sour Cream. 224 pages. Ulisses. Paperback. Pub. at $15.95 $11.95

6885557 THE WAHLS PROTOCOL COOKING FOR LIFE. By Terry Wahls with E. Adamson. Wahls is sharing the potential Paleo-inspired recipes that will reduce and often eliminate chronic pain, fatigue, brain fog, and other symptoms related to autoimmune problems, neurological disfunction, and cancer. This cookbook features breakfasts, smoothies, skillet meals, soups, wraps, salads and snacks. Well illus. in color. 360 pages. Avery. Paperback. Pub. at $24.99

6861649 PALEO PERFECTED. By the eds. at America’s Test Kitchen. All your favorite dishes have been reinvented for the Paleo kitchen by the team at America’s Test Kitchen. Recipes include Nut-Crusted Chicken Breasts; Bison Chili; Spiced Port Tenderloins; Sacred Scallops with Butternut Squash Puree; and Slow-Cooker Moroccan Fish Tagine. 334 pages. America’s Test Kitchen. Paperback. Pub. at $26.95 $6.95

LIMITED QUANTITY 6857841 COMFORT FOOD MAKEOVERS: All Your Favorites Made Lighter. By the eds. at America’s Test Kitchen. Put the foods you love back on the menu! Nothing is off limits in this recipe collection. Test Kitchen has revamped everyone’s favorite dishes slashing calories and fat, so you can still enjoy Buffalo wings, cheesecake and lasagna. Includes over 150 lighter versions of dinner favorites, fried foods, Italian classics and chocolate and desserts. Well illus. in color. 332 pages. America’s Test Kitchen. Paperback. Pub. at $21.99 $8.99

4671053 THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health. By R.J. Ruppert. Explores the health benefits of probiotics drinks and fermented foods, and includes simple, tasty recipes for kefir, yogurt, and smoothies; kombucha and ginger beer; naturally fermented ciders and sodas; and sauerkraut, kimchi, and green sauces. Well illus. in color. 239 pages. Skyhorse. Pub. at $16.95 $5.95

6857884 THE HOW CAN IT BE GLUTEN FREE COOKBOOK, VOLUME 2. By the eds. at America’s Test Kitchen. This kitchen tested a whole new wave of gluten free recipes featuring a new kind of flour blend, dairy free ingredients, and a whole new variety of recipes that are gluten-free. This volume offers a collection of over 200 delicious recipes for breakfast, lunch, and dinner. Helps you understand how simple it can be to release pain, clear brain fog & fight fatigue naturally. Includes a menu plan and 120 recipes like Chicken Chili Soup. Color photos. 243 pages. Rockridge. Paperback. Pub. at $14.99 $7.95

6679513 LOWER YOUR BLOOD PRESSURE: A 21 Day DASH Diet Meal Plan to Decrease Blood Pressure Naturally. By Jennifer Koslo. With an essential overview on the basics of hypertension–from what it is, what to expect post-diagnosis, and potential risk factors–to a meal plan and over 75 Dash-friendly recipes, this is your all-in-one guide to a healthy lifestyle! Includes Asparagus and Wild Garlic Risotto; Rice; and Southwestern Meatballs. Color photos. 178 pages. Rockridge. Paperback. Pub. at $15.99 $11.95


685670 THE EASY LOW-SODIUM DIET PLAN & COOKBOOK. By Christopher Lower. Helps you understand how simple it can be to eat well while cooking a range of your favorite foods without any added salt. Features more than 65 recipes for both your slow-cooker and your oven and stove-top, including Slow-Cooker Quinoa-Black Bean Stuffed Peppers and Eggs, Grandma’s Vegegie Bowl. Color photos. 220 pages. Rockridge. Paperback. Pub. at $15.99 $11.95

5947723 THE BARE BONES BROTH COOKBOOK. By Katherine & Ryan Harvey. Slow-cooking of bone and joint-rich materials extracts compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap the many health benefits of this superfood. Well illus. in color. 320 pages. HarperCollins. Pub. at $27.99 $10.95

2763540 GREAT GLUTEN-FREE WHOLE-GRAIN BREAD MACHINE RECIPES. By D. Washburn & H. Suit. Happily, some of the most nutritious and delicious grains, like whole wheat, teff, and spelt–are gluten-free. This volume offers a collection of creative and delicious recipes for everything from flatbreads to sourdough and panini. Features GF quinoa bread, Amaranth bread, and more. Well illus. in color. 248 pages. Skyhorse. Pub. at $15.99 $7.95

686791X THE MEALS TO HEAL COOKBOOK. By S. Bratton & J. Iannotta. Offers 150 nutritional recipes to nourish you during your fight with cancer. These easy to prepare dishes are full of the nutrients you need to maintain strength during treatment. Try Chicken, Apple, and Asparagus Fajita Bake; Fueling Your Day Almond Butter and Date Smoothie; and Southwestern Meatballs. Color photos. 178 pages. Rockridge. Paperback. Pub. at $15.99 $11.95

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655921 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 you can cook here. More than 100 recipes follow sound principles of nutrition: they use lean meats and seafood; plenty of herbs and spices; and lots of vegetables and whole grains. Well 146 pages. Countryman. Paperback. Pub. at $19.95 $5.95

6577680 THE HEALTHY COCONUT FLOUR COOKBOOK. By Erica Kenway. Containing no gluten and no grain, coconut flour is becoming one of the most popular flours on the market today. Discover why with the mouthwatering recipes collected here. Learn to bake wonderful Red Velvet Cupcakes, Peanut Bread Waffles, and much more. SHOPWORN. Color photos. 160 pages. Fair Winds Press. Paperback. Pub. at $20.00

4580906 COCONUT: The Complete Guide to the World’s Most Versatile Superfood. By Stephanie Pedersen. If you’re ready to explore the amazing wonders of this powerhouse ingredient, this informative guide will help you get started. Learn how to prepare coconut in more than 75 flavorful recipes including Green Coconut Vanilla Nut Smoothie, Coral French Toast, Coconut Chicken, and more. Illus. 180 pages. Sterling. Paperback. Pub. at $14.95 $3.95

573827X COOKING LIGHT THE GOOD PANTRY. Ed. by Betty Wong. Restock your pantry with wholesome staples for a healthy homemade spin on kitchen must-haves. Over 140 recipes include healthier baking and cereal mixes, homemade alternatives to packaged products, gluten-free, dairy-free, and egg-free recipes for common allergies and sensitivities. Well illus. in color. 272 pages. Oxmoor. Paperback. Pub. at $24.95 $3.95

5849470 DR. MAO’S SECRETS OF LONGEVITY COOKBOOK. By Mao Shing-Ni. An inspiring cookbook based on a simple philosophy: by following the dietary wisdom of centenarians, we can initiate self-healing, enjoy life more in the present, and achieve longevity in the future. With extensive interviews with centenarians from all over the world, Dr. Mao gives us dozens of delicious, healthy, anti-aging recipes. Color photos. 186 pages. Andrews McMeel. 8x10. Paperback. Pub. at $24.99 $3.95

6602991 THE GLORIOUSLY GLUTEN-FREE COOKBOOK: Spicing Up Life with Italian, Asian, and Mexican Recipes. By Vanessa Malin. You may have Celiac Disease, but that doesn’t mean you can’t spice up your meals every day of the week! Here are 125 Italian, Asian, and Mexican recipes that can cut the wheat without skimping on enjoyment. In addition, you’ll find plenty of vegetarian and dairy-free options, and powerful resources and advice for living the good life without gluten. 238 pages. HMH. Paperback. Pub. at $19.95 $5.95

5658994 THE EVERYTHING METABOLISM DIET COOKBOOK. By Lindsay Boysen. Discover how you can get your metabolism to work faster and burn even more fat. This guide emphasizes reduced carbohydrate intake to help you lose weight and keeps your body’s metabolism constantly guessing as you change the amount of carbs, protein, and fats you consume. Features food and meal plans and a collection of healthy recipes like Thai Turmeric Tacos and Slow Cooker Chicken Chili. 304 pages. Adams Media. Paperback. Pub. at $18.99 $3.95

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6586615 201 ORGANIC BABY AND TODDLER MEALS. By Tamika L. Gardner. With the wholesome recipes in this collection you can create well-balanced, all-natural dishes right in your own home. As simple to prepare as they are nutritious, these yummy meals include Dutch Apple Pancake; Creamy Spinach Puff Pizza; Orange Chicken Stir-Fry; and Cinnamon Pineapple Crumble. Color photos. 256 pages. Adams Media. Paperback. Pub. at $17.99

5920576 THE GLUTEN-FREE GOURMET COOKBOOK COMFORT FOODS. By Bette Hagman. Whether you’re newly diagnosed or have been living gluten-free for years or are just beginning to prepare celiac meals, you’ll be surprised by these delicious recipes for foods you won’t believe are gluten-free. Recipes include Hamburger Biscuits and Gravy, and Raspberry and Pecan-Topped Shortbread. 316 pages. Holt. Paperback. Pub. at $20.00

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6581102 LEVANA COOKS DAIRY-FREE! By Levana Kirschenbaum. Addressing the needs of the lactose-intolerant community, as well as everyone who keeps kosher, Kirschenbaum includes a wide range of both vegetarian and meat fare in this collection of dairy-free recipes which include Avocado Cucumber Soup; Blueberry Flax Pancakes; and Tomato Tomatoes. Well illus. in color. 140 pages. Skyhorse. 8x10. Paperback. Pub. at $16.95 PRICE CUT to $1.95

5680939 THE HEALTHY MATCHA COOKBOOK: Green Tea-Inspired Meals, Snacks, Drinks, and Desserts. By Miryam Quinn-Dobbs. Food blogger and registered dietitian explores the various ways matcha powder—a main component of green tea—can be incorporated into everyday recipes to give your immune system the boost it needs to keep you healthy. Enjoy foolproof recipes such as Oven-Roasted Chicken Fajitas; Creamy Kale Tomato Pasta; and Chocolate Chunk Cookies. Fully illus. in color. 143 pages. Skyhorse. 7x10.75. Pub. at $16.99 PRICE CUT to $2.95

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5977672 COOKING WELL: IBS. By DeDe Cummings. Enjoy delicious recipes specially designed for irritable bowel syndrome and other digestive disorders. Includes simple, healthy, and delicious recipes such as Gluten-Free Banana Granola Pancakes; Butternut Parsnip Soup; Chickpea Salad with Lemon and Parmesan and more. 168 pages. Hatherleigh. Paperback. Pub. at $12.95 $4.95

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- **6785654** THE GREAT INDIAN SLOW COOKER COOKBOOK. By Hari Ghotra. With recipes like Butter Chicken, Spinach and Feta Cheese, and Spiced Lamb Biryani, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow-cooker. Includes over 60 recipes, an introduction to Indian cooking, and a pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperback. Pub. at $16.99

- **6681395** MARTHA STEWART’S SLOW COOKER. Ed. by the eds. of Martha Stewart Living. Maximize the flavor and simplify the cooking with an assortment of recipes that play to the slow-cooker’s celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool. Color photos. 272 pages. Clarkson Potter. Paperback. Pub. at $26.00

- **6813178** INSTANT POT ITALIAN: 100 Irresistible Recipes Made Easier Than Ever. By Ivy Manning. Offers 100 delicious recipes for weeknight cooking and beyond. Recipes take advantage of the pot’s many settings, allowing you to perfectly sauté and simmer a variety of dishes with ease. From soups, stews, and pastas to sides, salads, soups and stews, pasta, poultry, pork, beef, vegetables, desserts and more. Full color. 208 pages. HMH. Paperback. Pub. at $20.99


- **5949637** SLOW COOKER DUMP BBQ: Everyday Recipes for Barbecue Without the Fuss. By Jennifer Palmer. Get authentic-tasting barbecue dishes that fit a busy lifestyle. Each recipe allows you to put food, like Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 512 pages. Clarkson Potter. Paperback. Pub. at $25.00

- **6788211** FIX-IT AND FORGET-IT FOR COOKING FOR TWO: 150 Small-Batch Slow Cooker Recipes. By Hope Comerford. If you want delicious meals but don’t have the time to prepare them after a long day’s work, the slow cooker is for you. This appetizing cookbook presents 150 recipes, like Jalapeno Chicken Taquitos; Apple Sauce Honey Pork Chops; Amazing Caramel Apple Crunch; and more. Well illus. in color. 341 pages. Good Books. Paperback. Pub. at $19.99

- **6820204** THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes. By Deborah Almon. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes from around the world. From Maryland crab cakes to savory Italian sausage or Mexican Tacos to Sour Cream Chicken, baked fruit to pancakes for breakfast, this collection will come in handy for all your family members. Color photos. 320 pages. Reader’s Digest. Paperback. Pub. at $19.99

- **5938651** HOTPOT, CROCKPOT, ONE POT. Ed. by Katri Hilden. Using healthy, one-pot meals, this book features a variety of dishes that require minimal fuss and effort, yet still promise sensational tastes. Whether you’re using a slow-cooker or a pressure cooker, these casseroles, stews, and one-pot meals are easy to prepare. Color photos. 232 pages. Chatwell. 9x10/10 Import. Pub. at $14.99

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- **6752004** NO-PREP SLOW COOKER. By Chissy Taylor. Featuring 100 irresistible recipes—the majority of which require five ingredients or less—this cookbook is a must-have for busy families that don’t want to skim on deliciousness. Try Bacon Cheeseburger Meat Loaf; Sweet and Spicy Pulled Pork; Quinoa and Lentil Enchiladas; Chicken Taco Soup. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $19.99

- **6881017** THE TEX-MEX SLOW COOKER. By Vianney Rodriguez. For cooked all day flavor with half the effort, turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include Chicken Enchilada Verde with Nopales; Enchilada Roja; Capirotada; Caldo de Pollo; and much more. Color photos. 208 pages. Countryman. Pub. at $24.95

- **678787X** TASTE OF HOME SLOW COOKER: 278 All-New Family Faves. Ed. by Hazel Wheaton. Come home to a delectable slow-cooked meal with these kitchen-to-table treasures. From roasts, stews, and pasta to side dishes and desserts; Meatballs in Honey Buffalo Sauce and Cuban Pulled Pork Sandwiches to Butterscotch-Pecan Bread Pudding, put your slow cooker to work. Well illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.99

- **190289X** THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric. By S. Weinstein & M. Scarbrough. Offers recipes for every device, stovetop or electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spices, found in dishes such as Curry Chicken Pulled 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. 500 pages. Good Books. Paperback. Pub. at $18.95

- **678701X** FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS FOR THE AMERICAN SUMMER. By Hope Comerford. Let your slow cooker do the heavy lifting, while you sit on the porch with a tall glass of lemonade, with these 150 recipes to spice up your picnics and take the stress out of church suppers. From Chili Barbecued Chicken Wings to Sour Cherry Cobbler, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperback. Pub. at $19.99
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587364 LOW-CARB SLOW COOKING: Over 150 Recipes for the Electric Slow Cooker. By Dominique De Vito with B. Johnson. Low-carb recipe you'll crave again and again. Including Perfect Pot Roast: Chocolate Cream Dream; Prime Rib; Broccoli Frittata and more! Delicious, convenient, and healthy slow cooker recipes that will satisfy your palette, and your family's. Well illus. in color. 224 pages. Fair Winds Press. Paperbound. Pub. at $29.95

6013453 SHEET PAN: Delicious Recipes for Hands-off Meals. By Kristin McMillan. Learn how to make hands-off meals quickly and easily with just one versatile sheet pan. You'll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak and Roasted Broccoli; and Tamale Pie. Well illus. in color. 122 pages. Wiley. Paperbound. Pub. at $29.99

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6879632 HALFAY HOMEMADE: Meals in a Jiffy. By Parrish Ritchie. The author proves that in 30 minutes you can have a dinner or dessert on the table that everyone in the family will love. Using premade ingredients discover delicious, simple recipes for any meal, including: Cheesy Ranch Pulled Pork; and Slow Cooker Beef Tips. Well illus. in color. 240 pages. Countryman. 8/8x10¼. Pub. at $24.95

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★ 679405X BEEF: Slow Cooker Favorites. Features more than 150 slow cooker recipes for beef including Country Hamburger Casserole, Pot Roast in Fruit-Infused Gravy; Stuffed Onions; and Tamale Pie. Well illus. in color. 224 pages. Adams Media. Paperbound. Pub. at $16.95

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★ 6796904 ESSENTIAL SLOW COOKER RECIPES: 103 Fuss-Free Slow Cooker Meals Everyone Will Love. By Addie Gundry. A slow cooker is the ideal companion when it comes to time- and work-intensive dishes in a pinch. This essential cookbook, Gundry goes beyond the expected soups and stews to offer inspired recipes like Banana French Toast, Sweet Sesame Ribs, Peanut Butter Cup Cake, and more. Well illus. in color. 228 pages. St. Martin's. Paperbound. Pub. at $19.99

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★ 6787224 BETTY CROCKER QUICK & EASY: 30 Minutes or Less to Dinner. Ed. by Grace Wells. With this collection of 150 delicious recipes ready in 30 minutes or less, it’s easier than ever to prepare a home-cooked meal in a table that everyone is sure to love. Try Adobo Beef Tacos with Avocado Salsa, Grilled Steak and Potato Salad, or Spicy Lemon Shrimp with Basil Mayonnaise. Color photos. 335 pages. Wiley. Paperbound. Pub. at $19.99

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6704883 GOOD CHEAP EATS: Every Day Dinners and Fantast Feasts for $10 or Less. By Jessica Fisher. Faced with money and time pressures, many of us turn to less than healthy options. But with this cookbook, you have a delicious alternative: over 200 nourishing, 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. 318 pages. Harvard Common Press. Paperbound. Pub. at $14.95 $4.95


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6856497 SIMPLE WEEKNIGHT FAVORITES. By the eds. at America’s Test Kitchen. Features more than 200 easy to make recipes that guarantee impressive results from a minimum of effort. Recipes include Quick Sausage Ragù with Gemelli; Chili-Glazed Salmon with Bok Choy; Steak and Zucchini Tostadas, and Prosciutto-Wrapped Chicken. Color photos. 128 pages. Good Books. Paperbound. Pub. at $24.95 $19.95

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8728847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECIPES. By Marilyn Haughton. By pairing your pressure cooker and the recipes in this collection, you’ll get scumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and try Beef, Tomato and Orzo Soup or Maple Mustard Glazed Pigs in Blankets. Illus. in color. 128 pages. Lorenz. 8½x10¼. Import. Pub. at $15.00 $11.95

6836429 SHEET PAN COOKING: 101 Recipes for Simple and Delicious Meals Straight from the Oven. By Tschiesche. Presents a collection of 101 recipes for the sheet pan that show just how easy it is to prepare healthy, home-cooked food with a minimum of fuss. Give Grilled Tomato Spaghetti Bake; Roast Chicken & Beans with Root Vegetables; or Crowd-pleaser Meatloaf with Garlic broccoli a try and see how simple it can be. Color photos. 143 pages. Ryland Peters & Small. Paperbound. Pub. at $19.95 $14.95

6836443 HEALTHY SPEEDY SUPPERS. By Katirona MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 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 Dhal; Sea Bass with Thai Vegetables; and Spicy Prawn and Mango Salsa. 176 pages. Nourish. Import. Paperbound. Pub. at $24.95 $16.95

6836291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Fielding. Features 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 Poache Eggs; Satay Chicken, Spanish Meatballs; Asian Stir-Fries, and more. Color photos. 64 pages. Paperbound. Pub. at $9.95 $6.95

6836290 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and expertly mixes traditional cooking methods 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: Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; and Tasty Rum Mug Cakes and More. Illus. in color. 180 pages. St. Martin’s. Paperbound. Pub. at $19.99 $14.95

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Quick & Easy Cooking


★ 5752868 PRISON RAMEN: Recipes and Stories from Behind Bars. By C. Collins Jr & G. Alvarez. Filled with recipes from anonymous inmates as well as names you’ll recognize—from guitarist Slash to actor Shia LaBeouf—this is an original collection of Raman hacks devised behind bars. Hit Man Burrito, Sloppy Ramen Joe, Onion Tortilla Raman Soup, Shawshank Spread and more. 154 pages. Workman. Paperback. Pub. at $12.95

★ 5939038 COOKING FOR ONE OR TWO. By Jo Forrest et al. Revitalize your enthusiasm for cooking with fuss-free, quick and simple recipes, each tailored for dining solo or as a duo. Over 100 kitchen-tested favorites keep shopping, preparation, washing-up and leftovers to a minimum, like Chicken Fajitas, Tarragon Chicken, or Pork with Creamy Garlic Mustard Sauce. Color photos. 256 pages. Reader’s Digest. 9x10%.

★ 6654673 EAT WHAT YOU LOVE QUICK & EASY. By Marlene Koch. Includes amazing “Dare to Compare” restaurant makeovers, satisfying portions, and gluten-free and all-natural sugar substitute options, along with over 180 all-new recipes. Just a few recipes you will find include Pumpkin Pie French Toast; 15 Minute Coconut Cream Candy Bar Pie; Cheesy Bacon Chicken with Honey Mustard Drizzle; and more. Well illus. in color. 334 pages. Running Press. Pub. at $19.99

★ 5939066 SOUTHERN LIVING’S WHAT’S FOR SUPPER 5 INGREDIENT WEEKNIGHT MEALS. By Vanessa McNeil Roccio. Make mealtime magic with a bounty of from-scratch goodness—in 30 minutes or less! Featuring lots of weeknight meals and no-cook wonders, these are dishes sure to satisfy again and again. Try Strawberry Shortcake Bars; Bacon, Cheddar and Cheddar Belgian Waffles; or Mediterranean Roasted Potato Salad. Color photos. 256 pages. Oxmoor. Paperback. Pub. at $19.95

★ 6728339 175 BEST INSTANT POT RECIPES: For Your Programmable Electric Pressure Cooker. By Marilyn Haugen. Fast and easy meals, less energy and less cleanup—what’s not to like about an Instant Pot! Here are a wide variety of recipes to impress your family and friends with healthy and satisfying dishes. Recipes include Thai Coconut Chicken Soup; Chickpea, Kale and Sprout Salad; and Bananas Foster Flan. 16 pages color photos. 224 pages. Robert Rose. Paperback Import. Pub. at $19.95

★ 6758778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 easy, simple recipes using whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and shopping lists to make stocking your freezer fun. Meals include Slow Cooker Pulled Pork and Ginger Shrimp Cakes, 200 pages.

★ 4387457 RAMEN TO THE RESCUE COOKBOOK: Over 100 Creative Recipes for Easy Meals Using Everyone’s Favorite Pack of Noodles. By Jessica Harlan. This handy guide can transform the classic, can’t-fail pack of noodles into over a hundred amazing, palate pleasing meals. Try Bacon, Egg and Ramen Scramble, Ramen-n-Chess, Cold Noodle Salad with Grilled Beef, Ramen Bolognese, Pad Thai, or Chicken and Leek Mashed with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus. in color. 230 pages. Morrow. Pub. at $27.99

★ 6577253 300 MINUTE-LOW-CARB RECIPES. By Dana Carpenter. Low-Carb doesn’t mean you have to sacrifice flavor or taste. Try Rosemary-Ginger Ribs with Apricot Glaze; Chicken Chili Verde, Mexican Chocolate Smoothie and much more. 360 pages. Fair Winds Press. Paperback.

★ 6689183 THE QUICK SIX FIX: 100 No-Fuss, Full-Flavor Recipes. By Stuart O’Keeffe with K. Squiers. Full flavor recipes that require no more than six minutes of prep work, six minutes of cleanup, and six key ingredients, all designed to be made in around thirty minutes or less. The author delivers an assortment of recipes influenced by his Irish heritage and his adopted California lifestyle including Moules Frites, Barbecued Lamb, and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus. in color. 230 pages. Morrow. Pub. at $27.99

★ 6675662 COMFORTABLE UNDER PRESSURE. By Meredith Lardens. Offers easy to read instructions for pressure-cooking and provides a wide variety of recipes for the pressure cooker, along with tips. Impress your family and guests with these creative recipes and enjoy the time you save. Try Moroccan Lamb Stew with Falsi Raisins, Wild Rice, Mushrooms and Peas, or Ratatouille. Color photos. 232 pages. Walah! Paperback. Pub. at $24.95

★ 4647823 MUG CAKES: Sweet & Savory Recipes. By Cinzia Trenchi. 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 flavors like Peanut and Chocolate; Dark Chocolate with Banana & Chili; Spicy Shrimp with Habanero, and more. Color photos. 143 pages. Workman. Paperback. Pub. at $16.95

★ 5808850 JUST ONE POT. By Lindsey Banham. Offers delicious, easy meals that can be prepared and enjoyed without leaving a mountain of dirty dishes. Whether you want a quick after-work dinner or a relaxed meal for friends, these recipes have you covered. Try Caesar Salad with Smoked Salmon, Chorizo & White Bean Stew; or Chicken & Shrimp Gumbo. 192 pages. Cassell. Paperback Import. Pub. at $14.99

★★★★★ 3565038 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Workin. One pot Cooking made easy. Packed with stunning photographs that are great for camping and home-cooking alike. Recipes include: Beef and Bean Cornmeal Pie; Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Ranch Chicken with Onions and mushrooms. Well illus. in color. 164 pages. Skyhorse. Paperback. Pub. at $14.95

★ 6832202 500 BARBECUE RECIPES: The Only Barbecue Compendium You’ll Ever Need. By Paul Kirc. This collection of 500 stirring recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, marinating, and scrumptious side dishes. Color photos. 288 pages. Sellers. Pub. at $17.95

★ 8857892 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 Steaks; Alabama BBQ Chicken; and Kansas City Sticky Ribs. Includes 692 pages, plenty of grilling ideas, and over 200 outdoor cooks. Fully illus. in color. 454 pages. America’s Test Kitchen. Paperback. 8%x10%. Paperback. Pub. at $29.95

★ 4580339 TASTE OF HOME BACKYARD BARBECUES. Ed. by Catherine Cassidy. It’s time to heat up the grill and celebrate the season with a slick, stylish backyard bash featuring classic barbecue staples and new favorites like Honey Grilled T-Bones; colorful side dishes like Corn Relish; refreshing salads like Baja Bean Salad; and frosty treats like Creamy Mudslide Parfaits. Fully illus. in color. 256 pages. Reader’s Digest. Paperback. Price cut to $19.95

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### Pastas

**659879X SAUCES & SHAPES: Pasta the Italian Way.** By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these diverse 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 nuts, raviolis, shrimp, eggplant, mushrooms, and more. Drawings or color photos. 400 pages. Norton. 8¼x10¼. Pub. at $35.00.

**6704379 THE NUT BUTTER COOKBOOK: 100 Delicious Vegan Recipes Made Better with Nut Butter.** By J. Summer Robertson. Filled with more than 100 luscious vegan recipes enhanced with the protein, richness, and nutrition of nut butters made from cashews, almonds, peanuts, chestnuts, macadamias, or any other type of nut you like. 157 pages. Andrews McMeel. Paperbound. Pub. at $16.99.

**6845037 THE I HATE TOFU COOKBOOK.** By Tucker Shaw. Thisfun informative guide will turn your tofu hatred into love. It's a healthful, powerful, plant based protein that provides all kinds of health benefits without a lot of calories, carbohydrates and pretty much no cholesterol. Contains thirty-five-recipes like Tofu Sloppy Joes; Grilled Tofu Kebabs; and Chocolate Pudding. Pops. 96 pages. Stewart, Tucker.

**$6.95**

### Vegetarian Cooking

**6865941 VEGAN FOR EVERYBODY.** By the eds. at America's Test Kitchen. Whether you are a committed vegetarian or just doing it while doing it. Recipes in clude Pumpkin RavioliQwadril and Smoked Salmon and Ricotta Mezzelune. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $17.99.


**5982944 BETTY CROCKER THE BIG BOOK OF PASTA.** Ed. by Anne Fickleon. Information on mix and match recipes, non-wheat pastas and both fresh and dried pastas will help you find perfect noodle and sauce combinations for every night of the week. With inspiring dishes like oven-baked Moroccan Spinach Lasagna, simmering one-pot soups and instructions for making your own fresh pasta, this guide has everything you want. Well illus. in color. 336 pages. HMH. Paperbound. Pub. at $23.95.

**$3.95**

**685786X THE COMPLETE VEGETARIAN COOKBOOK.** By the eds. at America's Test Kitchen. Whether you are a committed vegetarian or just doing it while doing it. Recipes in clude Pumpkin RavioliQwadril and Smoked Salmon and Ricotta Mezzelune. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $17.99.

**6840736 VEGETARIAN SUSHI SECRETS.** By Marisa Baggett. Now vegetarians can enjoy sushi. The author starts by giving surefire recipes for appetizers, soups and stews, main dishes, pastas, side dishes, and more. Stunning savory tarts, veggie burgers you'll really want to eat, inventive casseroles, and international favorites that puts veggies in your diet. Fully illus. in color. 454 pages. America's Test Kitchen. Paperbound. Pub. at $29.95.

**$4.95**


**$5.95**

**6859089 THE CLASSIC ZUCCHINI COOKBOOK, 3RD EDITION REVISED.** By Nancy C. Raison et al. Check-out of recipes for all types of squashes from creamy butternut to pumpkin, and of course zucchini. Includes salads and soups, vegan main dishes, sides, breads, desserts, and more. 312 pages. Storey. Paperbound. Pub. at $18.95.

**$3.95**

**686421X EVERYDAY VEGETARIAN EATS.** By Zsu Dever. Filled with helpful tips to make going vegan easier and aud the most out of vegan living. Recipes include Chickpeas and Dumplings; Country Fried Portobellos; Pad Thai; Broccoli Cheese Soup; and more. Features icons noting the recipes that are dairy-free, gluten-free, and totally easy. Color photos. 254 pages. Vegan Heritage Press. Paperbound. Pub. at $19.95.

**$6.95**

**6698778 BAKING MAGIC WITH AQUAFABA.** By Kelsey Kinser. 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 souffle, aquafaba is the breakthrough ingredient that will revolutionize your vegan 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 $14.95.
### Asian & Eastern Cuisines

#### 688392 THE TURMERIC COOKBOOK.
Considered to be one of nature’s most powerful anti-inflammatory ingredients, turmeric has long been used in the Chinese and Indian traditional healing systems. Here it’s packed into delicious recipes, from tonics and teas to soups, curries and salads—even ice cream! Fully illus. in color. 208 pages. St. Martin’s. Pub. at $24.95

#### 500 SUSHI: The Only Sushi Compendium You’ll Ever Need.
By Caroline Bennett et al. With an introductory chapter that details all the equipment and most commonly used ingredients and cooking tips, this book will have you making Sushi at home in no time. Recipes include Sushi Shrimp Tempura, Tuna Sashimi, and Sweet-Spicy Salmon Roe. Color photos. 288 pages. Sellers. Pub. at $17.95

#### THE ASIAN SLOW COOKER.
By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Give General Tso’s Chicken, Pad Thai Noodles with Chicken, or Beef Chow Fun a try. Fully illus. in color.

#### 6751192 KACHKA: A Return to Russian Cooking.
By Bonnie Frumkin Morales with D. Prichep. Discover the vivid world of Russian cuisine with more than 125 recipes, all from the kitchen of this talented Russian-Canadian chef. Includes a new angle on traditional Russian dishes as well as innovative and creative recipes that reflect the diverse Russian population from Russia to America. From simple latkes to complex blini, the book includes more than 125 recipes—many never-before-seen in a cookbook. A celebration of Russian culture and cuisine.

#### THE CHINESE TAKEOUT COOKBOOK.
Quick and Easy Dishes to Prepare at Home. By Diana Kuan. Chinese food blogger and cooking instructor provides an amazing collection of more than eighty popular Chinese takeout recipes, all easy to prepare and recreate at home. With the press of a button, you can make such as Pork Vindaloo, Kashmiri Potato Curry, Date and Tamarind Chutney and Curried Chickpeas. Well illus. in color. 272 pages. Ten Speed Press. Pub. at $16.00

#### THE ASIAN SLOW COOKER.
By Neela Paniz. Veteran cooking teacher and chef Neela Paniz is a slow-cooker expert, and this collection of 75 easy-to-follow recipes that hold true to the roots of Vietnamese cooking including classic Pho with variations and favorites like Bahn Mi, Cha, and Bun. Includes an overview of techniques; ingredients and tips; and shopping recommendations. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $14.99

#### ORIENT EXPRESS: Fast Food from the Eastern Mediterranean.
By Silvena Rowe. Presents 100 light, enticing new recipes, perfectly designed for meze-style meals. This is a cuisine for both celebrating and for sharing: Ottoman-inspired food based around stunning combinations of sweet and sour—and given a brilliant modern twist by the most exciting chefs working today. Color photos. 188 pages. Interlink. Pub. at $19.95

#### ORIENTAL VEGETARIAN COOKING.
By Gail Dutt. Brings together the flavors and culinary techniques of the Orient in this collection of tantalizing recipes from China, Japan, and Southeast Asia. A valuable addition to the kitchens of vegetarians and meat eaters alike, it is sure to be welcomed by all lovers of Oriental cuisine. 208 pages. Healing Arts. Paperbound. 8 1/4 x 10 3/4. Pub. at $16.95

#### 200 HEALTHY CHINESE RECIPES.
Collects 200 favorite Chinese recipes that are fresh, authentic, and good for you. Beautiful photographs and clear instructions make it a snap to make Chinese clay pot chicken, spicy beef with scallions, Sichuan Potato Stir-Fry, Chicken Chow Mein; and more. 240 pages. Hamlyn. Paperbound. Pub. at $7.99

#### ESSENTIAL TURKISH CUISINE.
By Silvena Rowe. Turkish cooking, along with the myriad cuisines it styles combine with a variety of meats and vegetables to create a cuisine for both celebrating and for sharing: Ottoman-inspired food based around stunning combinations of sweet and sour—and given a brilliant modern twist by the most exciting chefs working today. Color photos. 208 pages. Row Book. 8 1/4 x 10 3/4. Pub. at $40.00

#### THE ASIAN SLOW COOKER.
By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Give General Tso’s Chicken, Pad Thai Noodles with Chicken, or Beef Chow Fun a try. Fully illus. in color.

#### 5860741 THE ASIAN SLOW COOKER.
By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Give General Tso’s Chicken, Pad Thai Noodles with Chicken, or Beef Chow Fun a try. Fully illus. in color.

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#### 6793300 ORIENTAL VEGETARIAN COOKING.
By Gail Dutt. Brings together the flavors and culinary techniques of the Orient in this collection of tantalizing recipes from China, Japan, and Southeast Asia. A valuable addition to the kitchens of vegetarians and meat eaters alike, it is sure to be welcomed by all lovers of Oriental cuisine. 208 pages. Healing Arts. Paperbound. 8 1/4 x 10 3/4. Pub. at $16.95

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#### 5883261 500 SUSHI: The Only Sushi Compendium You’ll Ever Need.
By Caroline Bennett et al. With an introductory chapter that details all the equipment and most commonly used ingredients and cooking tips, this book will have you making Sushi at home in no time. Recipes include Sushi shrimp tempura, Tuna Sashimi, and Sweet-Spicy Salmon Roe. Color photos. 288 pages. Sellers. Pub. at $17.95
**587615X MASTERING THE ART OF JAPANESE HOME COOKING**, By Masaharu Morimoto. The 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 unbelievably delicious like katsuo, 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

**5846106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine**, By L. Paskin & T. Amedi. The Michelin Bib Gourmand-winning London restaurant. The Palomar, hizo won fans the world over for its elevated Middle Eastern cooking. From Beet Carpaccio with Burned Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes desserts and a special cocktail section. Full color. Illus. 256 pages. Clarkson Potter. 8¼x10¼. Pub. at $35.00 $9.95


**5757177 EASY INDIAN COOKING, SECOND EDITION**, By Suneeeta Vaswani. You’ll be absolutely delighted and amazed by the authentic flavor of this easy-to-prepare fare. Featuring 36 new recipes which include classic dishes from northern and southern India as well as some of which have been adapted for North American kitchens. The new Chaat and Street Food sections help you create a truly authentic Indian dining experience. Illus. in color. 240 pages. Robert Rose. Paperback Import. Pub. at $19.95 $6.95

**6833535 MY LOVE FOR NAPLES: THE FOOD, THE HISTORY, THE LIFE**, By Anna Teresa 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 Cutlets with Eggplant Mozzarella and Tomatoes, Chocolate Glazed Coffee Cake. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00 $6.95

**6840663 PAUL BOCUSE: SIMPLY DELICIOUS**, By Paul Bocuse. Widely regarded as the father of modern French cuisine, Paul Bocuse, offers the home cook more than 100 of his favorite recipes that are simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Soufflées; from Cod Lyonnaise to Boeuf Bourguignon; and from Pears in Red Wine to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperback Import. Pub. at $19.95 $6.95

**6603246 LUCINDA’S RUSTIC ITALIAN KITCHEN**, By Lucinda Scala Quinn. Offers 52 of Quinn’s favorite recipes from her family for homely Italian food. Simple to prepare versions of all your Italian favorites are included like Linguini with Clams and Chicken Milanese. Color photos. 120 pages. HMH. Paperback Import. Pub. at $14.99 $3.95

**6825680 MONET’S PALATE**, 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. Gibbs Smith. Pub. at $30.00 $8.95

**6696384 THE INDIAN FAMILY KITCHEN**, By Anjali Pathak. A fresh introduction to South Asian cuisine, shows how to coax flavor out of your favorite foods by adding Indian spices: rub butternut squash with garam masala before roasting, and add spices to the tomatoes in a curry to make flavorful, exciting traditional Japanese dishes. Well illus. in color. 371 pages. h.f. ullmann. 8¾x10¼. Pub. at $19.99 $14.95

**5715342 CULINARIA RUSSIA: A CELEBRATION OF FOOD AND TRADITION**, By Marion Trutter. Offers a wealth of culinary delicacies hardly known to us in the west, a myriad of foods and foods led by the most diverse influences and cultures. From traditional fish and meat specialties of the nomadic people in northern Russia to sweets with a touch of oriental flavor from Azerbaijan, this volume includes a generous selection of authentic recipes. Well illus. in color. 371 pages. h. lutzmann. 8¼x10½. Import. Pub. at $19.99 $14.95

**6608208 SILK ROAD RECIPE BOOK**, By Shu-Chen Wu. Celebrates the flavors and culinary heritage of China’s “Silk Road” countries from Turkey to Japan. Well illus. in color. 128 pages. Pomegranate. Hardcover Import. Pub. at $32.00 $9.95

**5890005X RAMUN: RECIPES FOR RAMEN AND OTHER ASIAN NOODLE SOUPS**, By Mitsuji Saito & Yuko Saito. Discover the delights of rich 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 unbelievably delicious like katsuo, 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

**584584X GRANDMA’S GERMAN COOKBOOK**, By B. Hamm & L. Schmidt. Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine is rich, exciting, and unique tour of Germany’s regional cuisines with these 65 classic recipes. Color photos. 144 pages. Ecco. Pub. at $17.95 $12.95

**6685965 AN IRISH COUNTRY CUISINE**, By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinny Kincad, one of the cherished characters in Taylore’s Irish Country series, this volume presents 25 recipes that bring you into the heart of their delicious dishes and stories of its charming people. Includes ten short stories featuring the colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 195 pages. Dorling Kindersley. Pub. at $22.00 $11.95

**6689655 AN IRISH COUNTRY CUISINE**, By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinny Kincad, one of the cherished characters in Taylore’s Irish Country series, this volume presents 25 recipes that bring you into the heart of their delicious dishes and stories of its charming people. Includes ten short stories featuring the colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 195 pages. Dorling Kindersley. Pub. at $22.00 $11.95

**5866355 ICY: THE COOKBOOK**, By Melissa Muller. Shares the recipes and behind the history classic Sicilian dishes such as Arancini and Pana con Salsa, and many new reinovating recipes including Savory Eggplant Trifle; Seafood Salad with Avocado Cream; and Cannoli Millefoglie. Fully illus. in color. 336 pages. Rizzoli. 8¼x10½. Pub. at $40.00 $16.95

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**EUROPEAN CUISINES**

**6646905 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. Master chef Mathiot shares her classic and authentic easy-to-follow recipes; from Beef Bourguignon and Coq au vin to Tart Tatin and Creme Brulee, or oh so much more. Well illus. in color. 975 pages. Phaidon. 7½x11½. Pub. at $49.95 **$19.95**

**6633898 CZECH COOKERY.** Text by Len Filippova. Classic recipes that have made Czech cuisine famous, with easy-to-follow instructions, plenty of tips and variations, and color photos of important steps in the preparation and presentation of the dishes. Try Roast Goose with Stewed White Cabbage and Dumplings; Fried Carp with Potato Salad; or delicious Apple Strudel.* 64 pages. Stovall. 7½x5½. Pub. at $9.95 **$4.95**

**7217404 THE GERMAN COOKBOOK.** By Mimi Sheraton. A complete guide to mastering authentic German cooking, provides a generous helping of hundreds of clear recipes for soups, casseroles and one pot meals, egg and cheese dishes, fish, meat and poultry, sausages, vegetables, desserts and baked goods. 523 pages. Random. Pub. at $34.95 **$23.95**

**6681637 THE WELSH LAMB COOKBOOK: Flavours of Wales.** By G. Davies & H. Jones. A celebration of one of Wales’ most iconic foods with a selection of ten recipes which include Welsh Lamb with Plums in Pastry; Welsh Spring Lamb with Asparagus; Loin of Welsh Lamb in a Crisp Roll; and Butterflied Welsh Lamb on the Barbecue. Color photos. 46 pages. import. Pub. at $71.95 **$49.95**

**6760006 OPA! HEALTHY GREEK COOKBOOK: Modern Mediterranean Recipes for Living the Good Life.** By T. Stephan & C. Xenos. Features over 90 satisfying and hearty recipes like Vivadoura Moussaka, Grilled Whole Sea Bass; and Pork Souvlaki. A regional overview of Greek food from ancient times to the modern day along with techniques and tips round out this delicious introduction to healthy Mediterranean eating. Color photos. 245 pages. Rockridge. Paperbound. Pub. at $16.99 **$12.95**

**6593690 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need.** By Valentina Sforza. From dishes showcasing the bounty of the land and sea, 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 Italian way. Try Zuppa di Fave Bianche (White Bean Soup); Risotto alla Parmigiana (Parmesan Risotto); and Verdura all’Griglia (Grilled Vegetables). Color photos. 288 pages. Sellers. Pub. at $16.95 **$13.95**

**6632259 500 MEDITERRANEAN DISHES: The Only Mediterranean Dish Compendium You’ll Ever Need.** By Valentina Sforza. Known for its rich and healthy tastes, the Mediterranean diet is also extraordinary in flavor and beauty. With 500 diverse recipes from tapas and other starters to protein-providing meals, toDavies & H. Jones. A celebration of one of Europe’s most popular cuisines, you can choose from 500 easy-to-follow recipes to cook the Italian way. Try Zuppa di Fave Bianche (White Bean Soup); Risotto alla Parmigiana (Parmesan Risotto); and Verdura all’Griglia (Grilled Vegetables). Color photos. 288 pages. Sellers. Pub. at $16.95 **$13.95**

**3655423 NEW GERMAN COOKING.** By Jeremy Nolen et al. From the duo behind Philadelphia’s Brauhaus Schmitz comes a not quite traditional take on German cooking. Playing with German flavor profiles and ingredients, we celebrate viable dishes as obsessively as they do pork, pretzels, and beer, they offer 100 recipes for familiar, satisfying food, all re-engineered to reflect the way we eat in 2020. Color photos. 232 pages. Schoken. Pub. at $21.95 **$16.95**

**8338410 SCANDIKITCHEN SUMMER: Simply Delicious Food for Lighter, Warmer Days.** By Bronte Aurell. In Scandinavian culture eating well is all about ‘lagom’ or balance, everything in moderation. With the 65 recipes included you can try Pearl Barley Breakfast Pots; Dill Pesto Potato Salad; or Danish Sausage Rolls. Also included are Bronte’s insights into Scandinavian summer traditions like crayfish parties and the famous Midsummer celebrations. Color photos. 175 pages. Ryland Peters & Small. Pub. at $21.95 **$16.95**

**597609X A JEWISH BAKER’S PASTRY SECRETS.** By George Greenstein et al. George Greenstein has a gift for teaching home bakers to think, work, and bake like the pros with his evocative and tactile descriptions of baking. He crafts master dough recipes for Jewish holiday baking and European classics such as Savory Apple Cake; Cinnamon Babka; Rugelach with Honey Filling and more. 202 pages. Ten Speed. 8¼x10¼. Pub. at $16.95 **$9.95**

**5903173 SEASONAL EUROPEAN DISHES.** By Elisabeth Luard. Describes traditional teas and festivals from all over Europe—many of which Luard has experienced firsthand—and offers hundreds of recipes appropriate to them. A unique and readable work of authentic cookery, peppered with anecdotes and little-known facts of holidays and folklore. 353 pages. Paperbound Import. Pub. at $14.95 **$7.95**

**5771356 JEWISH COOKERY BOOK: The American Antiquarian Cookbook Collection.** By Esther Levy. Originally published in 1871, this cookbook was written to assist American immigrants new to a new kitchen and home. It supports adapting to life in the New World while still maintaining their Jewish heritage and traditions. This beautifully bound facsimile edition boasts lots of classic recipes, including, a ribbon bookmark. 200 pages. Andrews McMeel. Pub. at $24.99 **$9.95**

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3638561 PUERTO RICAN CUISINE IN AMERICA: Nuyorican and Bodega Recipes. By Oswald Rivera. Explores the spicy, hearty, and flavorful cuisine of Puerto Rico, as it traveled from a tiny island to the Caribbean to New York City and across the United States. With a mixture of history and personal lore, Rivera shares 250 delicious Puerto Rican recipes. 336 pages. Running Press. Pub. at $16.95 $9.95

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6647243 THE PICAYUNE’S CREOLE COOKBOOK: The American Antiquarian Cookbook Collection. Originally published in 1901 New Orleans, this facsimile edition of the vintage cookbook is widely credited with preserving the rich Creole cooking tradition for future generations of American cooks. These recipes were gathered directly from local cooks and housekeepers, who passed them down verbally for generations. 456 pages. Andrews McMeel. Pub. at $49.95 $27.95

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5455767 MADE IN THE SOUTH: Southern Living cookbook. Ed. by Sarah Pancake. Enjoy your favorite Mexican restaurant with 100 recipes such as Ratatouille Tamales. This is followed by traditional main dishes such as Jalapeno Chicken Enchiladas, then top it off with Tres Leches Cake for dessert. Full of easy to follow recipes with bold and zesty flavor combinations. Well illus. in color. 114 pages. Reiman Media Group. 8½x11¼. Pub. at $22.95 $17.95

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<td><strong>6694926 GOOD HOUSEKEEPING SOUPS: 70+ Nourishing Recipes.</strong> Create an easy yet versatile meal with a pot of soup. Included are over 70 versatile one-pot recipes including Classic Chicken Noodle Soup, Hearty Minestrone, Shrimp &amp; Sausage Gumbo, Curried Butternut Squash Soup and more. Well illus. in color. 127 pages. MacMillan. Paperback.</td>
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<td><strong>6606857 MASTERING STOCKS AND BROTHS.</strong> By Rachael S. Mamane. A comprehensive culinary guide every passionate home cook and innovative chef should have in their library. Includes the science behind fundamental stocks and well-crafted broths; in-depth instructions for over 100 complex and unique recipes; and information onqsourcing and minimizing food waste. 430 pages. Chelsea Green. Pub. at $35.00</td>
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<td><strong>5962005 THE SOUP CLEANSE: A Revolutionary Detox of Nourishing Soups and Healing Broths from the Founders of Soupure.</strong> By Angela Blaties, and Karen Steck. Learn how to nourish and purify your body while flooding it with essential nutrients, with more than 50 recipes and a flexible and easy to follow detox program. These satisfying soups won’t leave you feeling hungry or deprived. Get ready to rejuvenate, revitalize, and reclaim your health. Color photos. 214 pages. Fulcrum Central. Pub. at $22.95</td>
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<td><strong>5716683 BROTH &amp; STOCK FROM THE NOURISHED KITCHEN.</strong> By Jennifer McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body and soul. Broths like Roasted Mushroom Broth or Long-Simmered Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Slow Cooked Beef. Color photos. 240 pages. Fulcrum Central. Pub. at $29.95</td>
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<td><strong>6639178 NOURISH: Vibrant Salads to Relish &amp; Refresh.</strong> By Amber Locke. Supercharge your life with big, bold, and vibrant vegetable based salads and especially delicious dressings that are not only gorgeous to look at but also nutritious and delicious to eat. Create Watermelon and Cucumber Salad; and Radish, Beet and Orange Salad. In color. 144 pages. Mitchell Beazley. Paperback Import. Pub. at $16.99</td>
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<td><strong>6749216 SAVOR: Sensational Soups to Fulfill &amp; Fortify.</strong> By Amber Locke. Transform the glut of vegetables in your refrigerator into colorful and spectacularly tasty soups. Features more than 100 nutritious and delicious recipes. Try Coconut Cauliflower Soup; Sweet Potato Soup; and Raw Avocado and Cucumber Soup and more. A healthy way to make the most of fresh, seasonal ingredients. In color. 145 pages. Mitchell Beazley. Paperback Import. Pub. at $16.99</td>
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<td><strong>6750826 LITTLE ITALY: Italian Finger Food.</strong> By Nicoletta. Get a bite of Italy’s finest flavors with this collection of delicious finger food recipes. Whether it’s a cocktail party, potluck salad and more, use this collection to celebrate, these easy-to-follow recipes are perfect for any occasion, from Pork and Fennel Polpette to Cinnamon Mascarpone Caramel. Well illus. in color. 104 pages. Hardie Grant. Import. Pub. at $19.99</td>
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**4602722 BITE SIZE: Elegant Recipes for Entertaining.** By Francois Payard et al. Chef Payard reveals home cooks how to prepare simple, sensational appetizers that will leave guests impressed and hosts with energy to spare. Includes a wealth of helpful hosting hints, tips, and serving suggestions. 170 pages. Morrow. Pub. at $21.99 $4.95

**6601669 150 BEST DIPS & SALSA.** By J. Finlayson & J. Wagman. Provides a rainbow of colors and a wide variety of textures and flavors, from salty and sweet to spicy and sour. Recipes include Cheddar Roasted Red Pepper Dip; Red Radish and Goat Cheese Salsa; Basil and White Bean Spread; Green Plantain Chips; and much more. 16 pages of color photos. 192 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $6.95

**6583437 SUPERFOOD ENERGY BALLS & BITES.** By Nicola Grimes. When you need to power up fast, energy balls and bites are portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Buzz Balls; Chocolate Date Bites; Chocolate Goji Bars; Honey-Spice Nut Clusters; and Wasabi-Roasted Edamame. Color photos. 144 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

**5998956 PARTY RECEIPTS FROM THE CHARLESTON JUNIOR LEAGUE.** Ed. by Linda Glick Conway. Over 300 recipes for creating Charlestonian treats for special occasions, including Chicken Pecan Log, Caviar Mold, Spinach and Cheese Canapes and Party Pralines. 201 pages. Algonquin. Spiralbound. Pub. at $13.95 $4.95

**6732127 BIG DIPS.** By James Bradford. This collection of flavorful recipes requires little or no cooking and will delight any palate. Serve them at all your gatherings — or just for snacks! Try Smoked Salmon Dip; Cucumber Watermelon Salsa; Sun-Dried Tomato Pesto; or Black Bean Chipotle Hummus. Color photos. 28 pages. Gibbs Smith. Pub. at $14.95 $4.95

**6553615 200 COCKTAIL PARTY RECIPES.** By Carol Beckerman. Packed with 200 easy-to-make recipes that range from elegant canapes to tasty party bites. Features recipes for Mediterranean Stuffed Mushrooms; Mashed Persimmon; Southwestern Egg Rolls; and sweet treats like Chocolate French Fancies and Cherry Pavlova Bites. Color photos. 96 pages. Paperbound. Pub. at $10.95 $4.95

**6680921 EDIBLE PARTY BOUQUETS.** Serving appetizers and snacks is a great way to begin any get-together, and when you display them as beautiful centerpieces or bouquets, your guests will admire your handiwork. Use the step by step instructions for creating a Melon Mania centerpiece, a Pinwheel Paella tree, or a Berried Treasure Tree. Fully illus. in color. 128 pages. Fox Chapel. Paperbound. **SOLD OUT**

**6810756 PIMENTO CHEESE: The Cookbook.** By Pete Coleman Magness. With 500 delicious recipes, including a breakfast of Pimento Cheese Popovers stuffed with scrambled eggs, or plan a nice brunch of Pimento Cheese Waffles with Pimento Syrup and Bacon. Then try Chicken Enchiladas with Pimento Cheese Broth or Pimento Cheese Tomato Pie, and more. Fully illus. in color. 138 pages. St. Martin’s. Pub. at $21.99 $4.95

**5799090 101 THINGS TO DO WITH CHEESE.** By M. Barlow & J. Adams. Contains recipes for every meal of the day, from Soups to Sandwiches, and more, including Heavenly Desserts, snacks, and so much more. Also includes over 50 crafts and decorating ideas to turn your home into a holiday showplace. Fully illus. in color. 204 pages. Rockridge. 8x10. Paperbound. Pub. at $19.99 $11.95


**678463X THE BEGINNER’S GUIDE TO CHEESEMAKING.** By Elena R. Santogade. From Ricotta to Havarti and Brie to Gouda, cheese is quite simply amazing. With easy, step-by-step recipes in this guide, you’ll be making tasty cheeses that you love in no time. Also includes delicious recipes that use the cheese you make. Illus. in color. 204 pages. Rockridge. 8x10. Paperbound. Pub. at $19.99 $11.95

**6712223 HOMEMADE CHEESE: Recipes for 50 Cheeses from Artisan Cheesemakers.** By Janet Hurst. Everything you need to know to make cheese at home! Includes expert advice from experienced cheesemakers and basic recipes for butter, yogurt, mozzarella, and chevre as well as advanced, step-by-step advice on the use of molds and aging your cheeses. 160 pages. Voyageur. Pub. at $19.99 $11.95


**586175X SHERIDANS’ GUIDE TO CHEESE: A Guide to High-Quality Artisan Farmhouse Cheeses.** By Kevin Sheridan et al. A country by country and style by style guide to cheeses of the world with practical advice on selecting, buying, aging, and storing cheese, as well as tasting notes to help you appreciate every kind you try. Illus. 374 pages. Skyhorse. Pub. at $17.99 $6.95

**6581297 THE CHEESE COOKBOOK: Flavors of Wales.** By C. Davies Jones. A selection of ten recipes celebrating Wales’ plethora of delicious cheeses, which include Caerphilly and Leek Pancake Dome; Welsh Cheddar Cheese Scones; and Walnuts Stilton Pears. Color photos. 48 pages. Graffeg. Import. Pub. at $11.95 $9.95

**6555653 TOMATOES & MOZZARELLA: 100 Ways to Enjoy This Tantalizing Two-Some.** By Helen Bloomfield Sikora. Some flavor combinations are just classic: strawberries and cream, olive oil and garlic, and gin and tonic. Here is a cookbook devoted to another perfect pairing: tomatoes and mozzarella. Includes recipes for all meal, plus snacks and tea time. Color photos. 176 pages. Harvard Common. Paperbound. Pub. at $14.95 $6.95

**681748 PARTY FOOD: Delicious Recipes to Get the Party Started.** Offers you handy tips and crowd-pleasing recipes like Loaded Potato Skins; Cheese Straws; Raised Pork Pie; Oven Scones; and more. Fully illus. in color. 176 pages. Sterling. Paperbound. Pub. at $9.95 $3.95

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**6519482 TASTE OF HOME CHRISTMAS 2011.** Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for soups, stews, ravioli, stuffed shells, heavenly desserts, snacks, and so much more. Also includes over 50 crafts and decorating ideas to turn your home into a holiday showplace. Illus. in color. 240 pages. Reader’s Digest. Spiralbound. Pub. at $13.95 $5.95

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5752814 CHRISTMAS IN THE HEARTLAND: Recipes, Decorations, and Traditions for Joyous Celebrations. By Marcia Adams. Captures all the nostalgia and festivity of the Heartland’s yuletide season with heirloom recipes and easy to make craft ideas. Covers everything from an intimate breakfast around the tree to a open house party for friends. Color photos. 164 pages. Clarkson Potter. 7½x10. $18.95

5871565 KITCHEN REVELRY. By Ali Larzer. When she’s not on set, actress Ali Larzer (Heroes, Legally Blonde) is usually throwing a dinner party or entertaining at home. Fair to share her passion and knowledge for cooking and entertainment, here she delivers a month-by-month culinary scrapbook, bringing out the reveler in every home cook. Color photos. 262 pages. St. Martin’s. Pub. at $32.50. $7.95

Bartending Guides

6735191 THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotels since it opened in 1893, the Peacock Alley bar within has been highly celebrated. Blending recipes, history and how-to, this volume from the master bartender without doubt delves into variations, so you can master the basics and then get adventurous. 406 pages. Penguin. Pub. at $25.00. $8.95

6682094 KETO HAPPY HOUR: 50+ Low-Carb Cocktail Recipes to Quench Your Thirst. By Brenda D. Holley. Holley knows that navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktail recipes such as Dill Pickle Martinis, Mixed Berry Holiday Lemonade, Pumpkin-Bourbon Old-Fashioned, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95. $14.95

6562963 TEA COCKTAILS. By A.R. Gehring with Teatulia Organic teas. A collection of seventy-five unique cocktail recipes featuring the hottest trend in mixology—tea. Try a Rooibos Berry Daquirí, or a Chai White Russian; or a Riesling Jägermeister Toddy. Includes easy to follow instructions. Fully illus. in color. 171 pages. Skyhorse. Pub. at $19.99. $3.95

6689132 THE BOURBON BAR TENDER: 50 Cocktails to Celebrate the American Spirit. By J. Danger & A. Lapushchik. Includes 50 cocktails along with a short history of bourbon from the Revolutionary War to the rise of today’s craft distillers. Sidebars, fun facts, and quotes chronicle bourbon’s influence on America. Recipes include the Waldorf’s Fashioned, Manhattan, Cock & Bull, Kentucky Mule, and more. Over 150 pages. Sterling. Pub. at $19.95. $11.95

3638030 WINTER COCKTAILS: Mulled Ciders, Hot Toddies, PUNCHES, Pitchers, and Cocktail Party Snacks. By Maria del Mar Sacasa. Shares more than 100 seasonal recipes for cold-weather cocktails, like Hot Buttered Rum, English Christmas Punch, Pumpkin-Bourbon Old-Fashioned, Salted Caramel Chocolate, the Old-Fashioned (and the New-Fangled), Mama’s Remedy, and the Kentucky Baby. Illus. in color. 160 pages. Quirk. Pub. at $22.95. $4.95

THE JOY OF HOME DISTILLING. By Cory Straub. Learn instructions for the different processes, from moonshining to the rise of today’s craft distillers. Sidebars, fun facts, and quotes chronicle bourbon’s influence on America. Recipes include the Waldorf’s Fashioned, Manhattan, Cock & Bull, Kentucky Mule, and more. Over 150 pages. Sterling. Pub. at $19.95. $11.95

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**685217 MOUNTAIN BREW, 40TH ANNIVERSARY EDITION.** By T. Matson & L.A. Dorm. In the 70s, homebrewed beer was as illegal as moonshine. But that didn’t stop one small group of Vermonters. They shared their concoctions in an illegal homebrewer’s guide, sold out of their Chevy Nova. That 1975 gem is revised here, with new introductions and foreword. Photos. 124 pages. Countryman. **$10.95**

**6749305 WISDOM FOR HOME BREWERS: 500 Tips & Recipes for Making Great Beer.** By T. Bruning & N. Sadler. Presents a collection of 500 tips for making your own beer, written by two experienced brewers. The tips are grouped logically so that novices can build their knowledge gradually, while old hands may prefer to dip in at random or use the index to find specific topics. Illus. 288 pages. Taunton. **SOLD OUT**

**6836755 RUM: The Manual.** By Dave Broom. Provides information on all kinds of classic rums and new-generation rums, about rhum agricole and premium aged rums, about rums from all over the world and how to drink them. It’s about enjoying your rum in ways you never thought possible. Illus. in color. 224 pages. Mitchell Beazley. Import. Pub. at $19.99 **$6.95**

**6709415 WINEMAKING: Recipes, Equipment, and Techniques for Making Wine at Home.** By Stanley F. & Dorothy Anderson. Explains everything the beginning home winemaker needs to know, covers all the principles, shows how to use the equipment, provides 80 recipes, and includes a buyer’s guide for winemaking supplies. 284 pages. Page Street. Paperbound. Pub. at $24.99 **$7.95**

**5897415 TABLETOP DISTILLING: How to Make Spirits, Essences, and Essential Oils with Small Stills.** By Kai Moller. With a small, 0.5 liter distiller, you can easily create fine brandies, whiskies, and essential oils in your own kitchen. Learn the tools, techniques, and safe procedures to distill raw natural materials for a variety of applications. Complete with a guide to distilling essential oils this is the ideal companion for the home distiller. Fully illus. in color. 176 pages. Schiffer. **$29.95**

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**5876923 SOUTHERN SPIRITS: Four Hundred Years of Drinking in the American South, with Recipes.** By Robert F. Moss. Tells the full story of liquor, beer, and wine in the American South. Along the way, it challenges the stereotypes of Southern drinking culture and reveals how that culture has shaped the South and America as a whole. Illus. 316 pages. Ten Speed. Pub. at $24.99 **$6.95**

**5952174 BOURBON EMPIRE: The Past and Future of America’s Whiskey.** By Reid Mitenbuler. Whiskey has influenced America’s political economy, and its story is of the people and the place. Mitenbuler author traces the spirit’s history, spanning frontier rebellion, Gilded Age corruption and the magic of Madison Avenue. 310 pages. Viking. Pub. at $27.95 **$6.95**


**6896715 A SHORT HISTORY OF DRUNKENNESS.** By Mark Forsyth. Making stops all over the world, this volume traces humankind’s love affair with booze from our primate ancestors to the Drinking Drays of Prohibition, answering every possible 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. 208 pages. Three Rivers Pub. Pub. at $18.00 **$9.95**

**6637191 THE DRUNKEN BOTANIST: The Plants That Create the World’s Great Drinks.** By Amy Stewart. Explores the dizzying array of herbs, flowers, trees, fruits, and fungi that humans have continued to transform into alcohol over the centuries. A fascinating confection of biology, chemistry, history, etymology, and mixology, this guide features more than 50 drink recipes and growing tips. 224 pages. Abrams. Pub. at $29.95 **$19.95**

**5848292 DRUNKENNESS.** By Dorothy Anderson. Explains everything the beginning home winemaker needs to know, covers all the principles, shows how to use the equipment, provides 80 recipes, and includes a buyer’s guide for winemaking supplies. 284 pages. Page Street. Paperbound. Pub. at $24.99 **$7.95**

**5984521 THE KINGS COUNTY DISTILLERY GUIDE TO URBAN MOONSHINING: How to Make and Drink Whiskey.** By C. Speelman & D. Tepak. Takes readers through the history of homemade whiskey, this fascinating guide answers questions that have mystified amateur and enthusiast Moonshiners alike. It also reveals how readers can create their own homemade whiskey safely and deliciously. For beginners as well as a practical resource for producing distillers. Includes 50 cocktail recipes, fully illus. in color. 160 pages. Frey. Pub. at $29.95 **$19.95**


**6805779 THE HOMEBUILT 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 serving. Illus. 200 pages. Page Street. Paperbound. Pub. at $18.99 **$13.95**

**6718922 THE BEST BEERS: 1,000 Must-Drink Brews from Portland to Prague.** By B. McFarland & T. Sandham. Brimming with fun facts, stats, and anecdotes, this refreshing exploration of one of the world’s most delightful diversions will take you on an effervescent journey across the globe, offering a comprehensive look into the history, production, and flavor of every beer worth drinking from America to New Zealand. **$21.95**
**Wine & Spirits**

**661258X ANCEINT BREWS: Rediscovered and Re-created**, by Patrick E. McGovern. Interweaving archaeology and science, McGovern uncovers and reconstructs the oldest alcoholic beverages on the planet. Venturing through time and across the planet, he highlights laboratory discoveries both delicious and extreme, and even offers homebrewing recipes and matching meal recipes. 291 pages. Norton. Pub. at $26.95. **$19.95**

**6708692 THE ESSENTIAL SCRATCH & SNIFF GUIDE TO BECOMING A WHISKEY KNOW-IT-ALL**, by Richard Betts et al. Know your bourbon before you choose! Betts boils down his know-how into twenty pages, dividing whiskey into three simple categories; Grain, Wood, and Place. Humorous illustrations and scratch & sniff scents (vanilla, sandalwood, grass, and more) help would-be connoisseurs learn their preferences. HMH. 10x8%. Pub. at $22.00. **$5.95**

**6759254 SHERRY: A Modern Guide to the Wine World’s Best-Kept Secret, with Cocktails and Recipes**, by Talia Baiocchi. Lists top producers and profiles the best bodegas, covers every variety, and features recipes like the Tuxedo and Sherry Cobbler. Also includes more than a dozen recipes for tapas and other delicious foods, best eaten alongside a glass of sherry, of course. Fully illus. in color. 264 pages. Ten Speed. Pub. at $24.99. **$6.95**

**595293X BEER COCKTAILS**, by Howard & Ashley Stelzer. Find new spins, along with forty-eight more drinks that will expand your horizons delectably. Fifty superbly crafted cocktails that live up your layers and ages. Illus. in color. 104 pages. Harvard Common. Pub. at $12.95. **$9.95**

**5913233 GREAT WINE MADE SIMPLE, REVISED: Straight Talk from a Master Sommelier**, by Andrea Immer Robinson. First published in 2000, this now-classic introduction to wine reflects up-to-the-minute wine trends, including the burgeoning underworld of Shiraz, grape, new flavor maps, and much more. Although thoroughly revised, it lives up to its title by making selecting and enjoying wine truly simple. Illus. 326 pages. Broadway. Pub. at $30.00. **$4.95**

**463442X COOL BEER LABELS: The Best Art & Design from Breweries Around the World**, by D. Bellon & S. Speeg. Whether you are a visual creative looking for packaging design inspiration or simply part of the growing community of home brewers interested in home brewing, you’re sure to enjoy this art filled celebration of beer. Fully illus. in color. 204 pages. Print. 10x8½%. Pub. at $27.99. **PRICE CUT to $2.95**

**585913X THE UNITED STATES OF CRAFT BEER**, by Jess LeBow. A state by state exploration of America’s greatest breweries, from Jack’s Abby Brewing in Massachusetts to the Maui Brewing Company in Hawaii. Complete with photos of the beers and breweries, this guide gives you the lowdown on all things craft beer as you make your way across the country. 208 pages. Adams Media. **PRICE CUT to $3.95**

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6421123 MAGIC CAKES. By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multiple layers of custardy, fudgy, sponge batter that magically transforms into multiple layers of custardy, fudgy, sponge, and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream, Chiffon, Cake Batter, tart dough, almond paste, and others. Color photos. 224 pages. Gibbs Smith. 8/ x 11”. Pub. at $30.00

677566 FRENCH DESSERTS. By Hillary Davis. A collection of homemade desserts that includes cakes, cookies, tarts, candies, puff pastry, waffles, crepes, and more. Also featured are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream, Chiffon, Cake Batter, tart dough, almond paste, and others. Color photos. 224 pages. Gibbs


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260 pages. Knopf. 8¼x10¼. Pub. at $35.00

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264 pages. Knopf. Pub. at $29.95


684392 LAYERED: Baking, Building, and Styling 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. Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 288 pages. Skyhorse. Pub. at $25.95


6891289 CAST IRON SKILLET DUMP CAKES: 75 Sweet & Scrumptious, Easy-to-Make Recipes. By Dominique DeVito. Simply melt some butter in the bottom of a skillet, toss in some other goodies like chocolate chips, coconut, or fruit, then dump in the batter and bake. In an hour or less, you can please everyone’s sweet tooth with tasty desserts like Cherry Dump Cake; Nutella Dump Cake, and much more. Well illus. in color. 160 pages. Page Street. Paperbound. Pub. at $19.99

6733484 THE POKE CAKE COOKBOOK. By Jamie Sherman. Making incredible tasting desserts with great new flavors has never been easier: simply bake your cake, poke some holes and stuff it with inventive fillings. The author presents 75 cake and filling combinations, including: Death by Chocolate; Chunky Monkey, and Sweet and Salty Pretzel and Cream Cheese. Color photos. 160 pages. Page Street. Paperbound. Pub. at $19.99

5782928 ALL-TIME FAVORITE SHEET CAKES & SLAB PIES. By B. Weinstein & M. Scarsobrough. Simple to make, and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for parties and potlucks. With over 100 recipes that include Brown Sugar Cake with Pumpkin Buttercream and Apple Pie with Gingerbread Crumble, you’re sure to find a winner for your next gathering! Color photos. 214 pages. St. Martin’s. Paperbound. Pub. at $24.99

6748373 DELICIOUS POKE CAKES. By R. Wyss & K. Moore. Poking holes into the top of a cake is simple–these fillings seem more complicated, but with a decadent flavor-soaked dessert that is as effortless as it is delicious. Here you’ll find 80 quick and simple “poke cake” recipes, featuring fresh fruit, rich chocolate, and even the occasional splash of alcohol. Well illus. in color. 152 pages. Martin’s. Paperback. Pub. at $16.95

5983169 DELICIOUS DUMP CAKES. By R. Wyss & K. Moore. Presents a wide array of cakes and desserts that require minimal utensils to prepare. For nearly all the recipes, simply open your cupboard, load a can of package of cake mix in the pan. Never again will you have to struggle with complex steps or deal with lots of dirty dishes to get a fantastic dessert on the table. Well illus. in color. 118 pages. Paperbound. Pub. at $19.99

6810934 SLOW COOKER DESSERTS: Oh So Easy, Oh So Delicious! By R. Wyss & K. Moore. No more checking your oven to make your special cake doesn’t overbake. All of the desserts are designed to bake in your slow cooker. Try German Chocolate Cheesecake; Zippy Cappuccino Bread Pudding; and Crispy Peanut Butter Candy. Fully illus. in color. 113 sugar-free S’s. Pub. at $21.99


5864550 BUTTER CELEBRATES! Delicious Recipes for Special Occasions. By Rosie Daykin. Rosie Daykin provides more than 100 recipes for every celebration, holiday, special event and milestone in your life. Whether you are an experienced baker or just starting out, Rosie’s innovative recipes, which combine new and exciting flavors of cakes, fillings, and frostings, will take your desserts to the next level. Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 288 pages. Skyhorse. Pub. at $29.95

4578473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery. By R. Moore. Whether you’re entertaining guests or simply pulling together a quick meal, this collection has everything you need to satisfy your sweet tooth while keeping cool. From fresh fruit, salty, rich and decadent there are over 100 delicious recipes including Raspberry Ice Cream Cake; Minty Icebox Pie; Coconut Milk Ice Cream; and more. Photos. 267 pages. Knopf. $30.00

6836143 OVENLESS DESSERTS. By Mamie Fennimore. Whether you’re entertaining guests or simply pulling together a quick meal, this collection has everything you need to satisfy your sweet tooth while keeping cool. From fresh fruit, salty, rich and decadent there are over 100 delicious recipes including Raspberry Ice Cream Cake; Minty Icebox Pie; Coconut Milk Ice Cream; and more. Photos. 267 pages. Knopf. $30.00

6824145 THE TAARTWORK PIE BOOK: Grandmother’s Recipe, Granddaughter’s Remix. By Brittany Bennett. With simple, fresh ingredients, you can create a dessert that will have family and friends coming back for seconds and thirds. Enjoy recipes like Traditional Dutch Appletaart; Black Bottom Strawberry Pie, and Bee Tart. You also have the option of using traditional Dutch Chocolate Duff or Vegan Duff. Well illus. in color. 134 pages. Page Street. Paperbound. Pub. at $19.99

5983162 DELICIOUS DUMP CAKES. By R. Wyss & K. Moore. Presents a wide array of cakes and desserts that require minimal utensils to prepare. For nearly all the recipes, simply open your cupboard, load a can of package of cake mix in the pan. Never again will you have to struggle with complex steps or deal with lots of dirty dishes to get a fantastic dessert on the table. Well illus. in color. 118 pages. Paperbound. Pub. at $19.99

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Desserts


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$11.95

5801412 THE SWEETAPOLITA BAKEBOOK. By Rosie Alyea. With over 100 full color photographs and step by step technique tutorials, this delicious collection of 75 recipes will change the way you deck with showstopping cookies, cakes, and more that every kid and kid-at-heart will love. 208 pages. Clarkson Potter. 8¼x10¼. Paperbound. Pub. at $22.99


6749186 THE PIE PROJECT. By P. Wood & K. Jenkins. From Spiced Apple and Golden Syrup Pie, to Peach Melba Ice Cream Pie, the authors set out to reimage the classics with their ultimate collection of 60 decadent sweet pies. Be inspired to embark on your own pie project, master these, then dream up your own take-anywhere treats. Well illus. in color. 160 pages. Hardie Grant. Import. Pub. at $24.99

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6794998 SWEET! CELEBRATIONS: The Ultimate Dessert & Party Planning Companion. By Ellis 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 cakes, frostings, and toppings will make any novice baker feel like a pro. Fully illus. in color. 232 pages. Atria. 8¼x10. Paperbound. Pub. at $29.99

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1877629 TASTE OF HOME BEST LOVED PIES. Ed. by Catherine Cassidy. Discover 185 recipes for fruit-filled wonders, silky cream delectables, decadent ice cream treats, delicious pies, and more! 680 pages. Taste of Home. Import. Pub. at $19.95


★ 5958285 LAZY CAKE COOKIES & MORE: Delicious, Shortcut Desserts with 5 Ingredients or Less. By Jennifer Palmer. These recipes are fast to pull together using ingredients from your pantry, and the results are far more than the sum of their parts. From gooey chocolate treats to nutty surprises, the sweets you’ll make will please everyone. Try Coffee Nut Bars; Cinnamon Cheese Sticks; or make any occasion sweeter with PEEPS Peeps Pops, PEEPS Party Cupcake Cones, and PEEPS Reindeer Chocolate Mousse Cups. Fully illus. in color. 128 pages. Race Point. Paperbound. Pub. at $19.99

★ 5913454 MUG CAKES: Soft Melting Cakes Ready in 5 Minutes. By Lene Knudsen. Shh! Secret recipes for your favorite flavors like Lemon, Carrot and Chocolate Fondant Cake, Green Tea and Raspberries; and Tropical Mug Cake. All you need is five minutes, a microwave and a serious cake craving. Fully illus. in color. 71 pages. Hardie Grant. Import. Pub. at $10.95

6647030 ICE CREAM: Italian Cooking School. By the Silver Spoon Kitchen. Features more than 75 delicious frozen treats. From indulgent ice cream and refreshing sorbets to novel frozen and chilled desserts, each chapter opens with step by step directions for basic recipes and features a collection of enticing recipes to satisfy every palette. Fully illus. in color. 176 pages. Phaidon. Paperbound. Pub. at $9.95

★ 6793951 MUG CAKEスタイル! すべてのデザートが簡単にできる5種類のレシピ。By Geraldine Kidwell. Learn to create 185 decorated sweet cakes as a leading master coaches you from start to presentation. Over 330 color photographs covering everything from making special occasion cakes for children, teens, weddings, holidays, and special celebrations. 112 pages. Schiffer. 8¼x11. Paperbound. Pub. at $14.95

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★ 6689159 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution. By Megan Giller. Giller traces the journey from harvesting cacao pods to transforming them into kit-inspired bars with distinctive and creative flavors. Then she teaches the art of pairing chocolate with beer, spirits, bread, cheese; and more, while master chefs highlight an array of decadent desserts with their recipes. Illus. in color. 232 pages. Storey. Pub. at $19.95

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5892112 ALAN DUNN’S CELEBRATION CAKES: Beautiful Designs for Weddings, Anniversaries, and Birthdays. Learn how to create festive cakes designed with a backdrop of life-like floral arrangements built from sugarpaste. Easy-to-follow directions cover 35 floral varieties and 18 charting cake designs for weddings, anniversaries, christenings, and more. Well illus. in color. 144 pages. HM Lifestyle

5766451 STYLISH CAKES: The Extraordinary Confections of the Fashion Chef. By Charlotte Neuwirth with M. Collodnner. Mango silk creates unique confections that take the pastry arts to a whole new level of imagination, style and taste are included in this lavishly illustrated volume. Includes some basic recipes and tutorials. 240 pages. NameDesighn. 8½x10¼. Paperbound. Pub. at $19.95

5987112 BROOKS HEADLEY’S FANCY DESSERTS. With C.Cechin-De la Rosa. Chocolate and eggplant. Creepy Italian Easter candy. A backwards carnival. Well-seasoned with deadpan humor, this erotic cookbook is a journey through the exotic and the delicious world of gourmet deserts. Del Posto’s James Beard Award-winning pastry chef delivers achingly hilarious recipes, peppered with his own story.

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5890160 THE HEALING POWERS OF COFFEE. By Cal Orey. Percolating with information about the world’s favorite “new” health food, as well as interviews with roasters, food writers, and coffee roasters–plus a jolt of past and present coffee culture–this is an all-encompassing look at a potent elixir’s rise from vice to virtue. Includes recipes and home remedies. 298 pages. Kensington. Paperbound. Pub. at $18.00

6823393 THE COMPLETE SODA-MAKING BOOK. By Jill Houk. Re-create your favorite sodas in your own home, without the high price tag or all the unpronounceable ingredients. Featuring 100 all-natural recipes, this volume shows you how to use your soda-making appliance to craft classic and unique soft drinks, from traditional colas to artisanal flavors. Color photos. 240 pages.

Adams Media. Paperbound. Pub. at $17.99 $3.95


6825516 INFUSED WATER: 100 Easy, Delicious Recipes for Detox, Weight Loss, Healthy Skin, Better Immunity, and More! By Britt 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 flavors of fresh fruits and vegetables without the extra calories and fructose found in juices, 128 pages. Adams Media. Paperbound. Pub. at $13.99 $4.95

6766528 SUPERFOOD SMOOTHIE BOWLS. By Daniella Chace. Offers 100 simple vegan recipes for smoothie bowls topped with fresh chopped fruit, toasted nuts, and so much more that will fill you up without bussing your diet. All recipes are dairy-free, gluten-free, low in sugar, and come in vibrant color type photos. 222 pages. Running Press.

Paperbound. Pub. at $16.95

6833810 TEA FOR YOU: Blending Custom Teas to Savor and Share. By Tracy Stern. Shares tips and ideas for creating personalized monograms designed to indulge by making your very own customized teas to savor and share. This guide features recipes for unique tea blends, as well as recipes for tea infused foods, such as Chai Tea Scones and Green Tea Popcorn. Illus. in color. 96 pages. Clarkson Potter. Pub. at $15.95 $3.95

6749100 INFUSE: Herbal Teas to Cleanse, Nourish, and Heal. By P. Grainger & K. Sullivan. Packed with more than 70 recipes for delicious herbal teas that have been expertly formulated to prevent and treat dozens of common physical and emotional conditions. Feeling run down? Brew a cup of Immuni-Tea. Trouble sleeping? Try Sweet Sleep Teal. Is there an emotional pick me up? Happy tea is perfect!

Well illus. in color. 144 pages. Hamlyn. Paperback Import. $4.95


4607384 APPLES TO CIDER: How to Make Cider at Home. By April White with S. Wood. Whether you are a home brewer, a home winemaker, or simply a cider lover, you’ll soon be on your way to making your own custom 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. 125 pages. Cadaco. Paperbound. $24.99

6732880 A JUICE A DAY: 365 Juices + Smoothies for Every Day of the Year. Ed. by Natalie Bradley. Discover new ways to enjoy your fruits and vegetable and learn why certain ingredients are so good for you with this lip-smacking collection of smoothie and juice recipes. Enjoy a different recipe each day of the year—including quick fixes for busy days! Well illus. in color. 240 pages. Hamlyn. Paperback Import. $5.95

6814808 FERMENTED PROBIOTIC DRINKS AT HOME. By Felicity Evans. Transform your health with fermented probiotic drinks with this step by step guide. Includes fifty recipes for high-quality drinks from Chinese and Mexican Pineapple Tepache and the ever popular kombucha and kefir. Evans teaches you how to recognize a successful ferment and troubleshoot when needed. Illus. in color. 132 pages. The Delicatessen Pub. $18.95

6814816 WILD WINEMAKING: Easy & Adventurous Recipes Going Beyond Grapes. By Richard W. Bender. Offers over 145 recipes for boldly flavored wine, sake, and champagne that forego traditional grapes and rely instead on family fruits, vegetables, and herbs—even cannabis. Recipes include Bing Cherry; Jasmine Flower; Blackberry; Blood Orange–Thai Dragon; and much more. Illus. in color. 260 pages. Storey. Paperback. Pub. at $19.95 $14.95

6709896 JUICE IT! BLEND IT! Transform Your Health One Drink at a Time! By Lisa Craven. Discover when to juice and when to blend, as well as the benefits of each. Find out what to do before, during, and after purchase, then dive in and explore easy, delicious recipes for juices and smoothies that are gluten- and dairy-free, using only natural ingredients with no processed sugars. Well illus. in color. 136 pages. Exisle. 8½x10¼. Paperbound Import. Pub. at $19.95 $4.95


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Beverages

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658732 METABOLISM-BOOSTING SMOOTHIES AND JUICES. By Tina Haupert. An easy, tasty way to boost your metabolism! Smoothies and juices provide metabolism-boosting nutrients associated with higher energy levels and healthy weight loss. Java Jolt Smoothie; Spicy Veggie Juice; Carrot with a Kick; and Strawberry-Pomegranate Smoothie are just a few of the delicious, Well illus. in color. 96 pages. Mill. Spiralbound. Pub. at $16.95  $5.95

572385X BETTY CROCKER SMOOTHIES. Ed. by Catherine Swanson. Filled with smoothies that the whole family will love. Includes fruit- and vegetable-filled smoothies; indulgent drinks for special occasions; and pops, pops and cubes that expand the idea of the smoothie to include frozen treats. Includes more than 100 recipes. Fully illus. in color. 192 pages. Skyhorse. Pub. at $11.95  $4.95

6694063 SMOOTHIE BOWLS: 50 Beautiful, Nutrient-Packed & Satisfying Recipes. By Mary Warrington. Craving something that’s fun and tastes as great as it looks? Make a lovely smoothie bowl with delicious toppings nestled in a creamy base. From Mango Lassi, Zucchini Oat Acai and Cranberry Vanilla Maple to Chocolate Almond Chia and Watermelon Cucumber, recipes like these will become your go-to treats. Well illus. in color. 100 pages. HMH. Paperbound. Pub. at $19.95  $14.99

5655365 ICED TEA: 50 Recipes for Refreshing Tisanes, Infusions, Coolers, and Spiked Teas. By Fred Thompson. Nothing beats a frosty glass of home-brewed iced tea, and with this collection of over 50 versatile recipes, you can use your imagination to make drinks for any occasion while keeping the pure flavor and wholesome goodness of freshly brewed iced tea. Try Fruit Jug Sweet Tea, Sparkling Strawberry Tea, Iced Chai, or Summertime Tea Sangria. Color photos. 96 pages. Hanadan Common. Paperback. Pub. at $13.95  $9.95

1047755 THE TEA CYCLONE A Celebration of the World’s Favorite Drink. By Keith Souter. An indispensable reference for anyone interested in all things tea, capturing the historical beginnings of the beloved drink, but also its involvement in politics, literature, health, the economy, and even fortune-telling! It also includes recipes for delicious drinks, health cocktails, and more. 208 pages. Skyhorse. Pub. at $19.95

6553559 INFUSED WATER: 75 Simple, Delicious Recipes to Keep You and Your Family Healthy and Happy. By Dalila Tarhuni. Provides a simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water are the answer to staying healthy, hydrated, and happy. Using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 163 pages. Skyhorse. Pub. at $11.95

5698170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This compact volume is your entry into the world of cider. You’ll learn enough to pick out a cider you’ll love and tell your kids about the history of apple juice; and pick up the ancient Roman secret of how to get juice from apples to revealing the art of brewing sweet or dry ciders, Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95  $9.95

Seasonings & Condiments

6735754 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. Skyhorse. Paperback. Pub. at $14.99  $9.95


6845487 THE BEST LITTLE MARINADES COOKBOOK. By Karen Adler. The secret to the real spice of life? It’s the zest marinades, rubs, and pastes that flavor meats, vegetables, fruits, and seafood before they’re cooked. Over 50 basic and innovative combinations fill this collection with big ideas and bigger flavors. 96 pages, Celestial Arts. Paperback. Pub. at $14.95  $9.95

675211X SOME LIKE IT HOT: Spicy Favorites from the World’s Hot Zones. By Clifford A. Wright. Check out these 300 spicy recipes that range from somewhat sassy to seriously scorching. From appetizers like Shark and Bake (deep-fried shark eroded in deep-fried bread) to Piquant Beef Picadillo from Bolivia or Chicken Cooked in Hell from Cameroon, these dishes will add some spice to your meals. 453 pages, Skyhorse. Paperback. Pub. at $16.95  $9.95

6593674 500 GREEN & DETOX JUICES: The Only Compendium of Green & Detox Drinks You’ll Ever Need. By Carol Beckerman. Kick-start a healthy eating plan with these 500 juices that will help support your health. The nutrients in these drinks are turbo-charged straight into your system, and can help protect against cardiovascular problems and inflammatory diseases. Give Deconstructed Pumpkin Pie Juice and Apple & Lettuce with Barley Grass a try! Color photos. 288 pages. Skyhorse. Pub. at $12.95  $9.95

6694064 INFUSED WATER: 75 Recipes to Keep You and Your Family Healthy and Happy. By Dalila Tarhuni. Provides the simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water are the answer to staying healthy, hydrated, and happy. Using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 192 pages. Skyhorse. Paperback. Pub. at $14.95  $9.95

6558352 IJUICE + NOURISH. By Rosemary Ferguson. These refreshing recipes help you pack vital nutrients into your busy day and restore your healthy glow from the inside out. Here are practical detox plans for 1-day, 2-day, and 3-day cleanses—plus an extensive glossary with in-depth nutritional information on all key ingredients. Color photos. 193 pages. The Experiment. Pub. at $16.95  $5.95

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5655365 ICED TEA: 50 Recipes for Refreshing Tisanes, Infusions, Coolers, and Spiked Teas. By Fred Thompson. Nothing beats a frosty glass of home-brewed iced tea, and with this collection of over 50 versatile recipes, you can use your imagination to make drinks for any occasion while keeping the pure flavor and wholesome goodness of freshly brewed iced tea. Try Fruit Jug Sweet Tea, Sparkling Strawberry Tea, Iced Chai, or Summertime Tea Sangria. Color photos. 96 pages. Hanadan Common. Paperback. Pub. at $13.95  $9.95

1047755 THE TEA CYCLONE A Celebration of the World’s Favorite Drink. By Keith Souter. An indispensable reference for anyone interested in all things tea, capturing the historical beginnings of the beloved drink, but also its involvement in politics, literature, health, the economy, and even fortune-telling! It also includes recipes for delicious drinks, health cocktails, and more. 208 pages. Skyhorse. Pub. at $19.95

6553559 INFUSED WATER: 75 Simple, Delicious Recipes to Keep You and Your Family Healthy and Happy. By Dalila Tarhuni. Provides a simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water are the answer to staying healthy, hydrated, and happy. Using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 163 pages. Skyhorse. Pub. at $11.95

5698170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This compact volume is your entry into the world of cider. You’ll learn enough to pick out a cider you’ll love and tell your kids about the history of apple juice; and pick up the ancient Roman secret of how to get juice from apples to revealing the art of brewing sweet or dry ciders, Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95  $9.95

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Seasonings & Condiments

★6779158 THE ART OF THE PERFECT SAUCE: 75 Recipes to Take Your Dishes from Ordinary to Extraordinary. By L. Barletta & R. Carrabresi. Breathe new life into your dinners with a bevy of sauces, dips, dressings, gravies and more. Using these traditional and modern twist recipes, you can add depth to every course of your meal. Includes fish and poultry to vegetables and fish. Use Spicy Black Tea Jus on filet mignon, Caramelized Garlic and Shallot White Wine Sauce on pasta, and so much more. Fully illus. in color. 192 pages. Page Street. Paperback. P. at $21.99 $16.95

463161X NUT BUTTERERS: 30 Nut Butter Recipes and Creative Ways to Use Them. By Mark C. Lowender. Lowender shares recipes for the yummiest nut butter that incorporate a variety of nuts, from pistachios and pecans to coconut, sunflower seeds, and macadamias. Lowender also shares recipes for using each nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 116 pages. Sterling. P. at $12.95 $4.95


5732621 THE GOOD COOK'S BOOK OF MUSTARD. By Michele Anna Jordan. A selection of delicious recipes is accompanied by thorough information on mustard-related topics, from growing mustard to purchasing and using commercial mustards. Learn how to taste mustard properly, spot the many varieties of mustard leaves, and create menus starring mustard. Well illus. in color. 218 pages. Skyhorse. P. at $17.95 $12.95

★6855656 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 savor spices in your 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. P. at $19.99 $14.95

★6868976 THE PESTO COOKBOOK: 116 Recipes for Creative Herb Combinations and Dishes Bursting with Flavor. By Owen Woolister. Living any diet with a versatile array of pestos, pastes, and purées showcasing fragrant herbs and timeless flavors from around the globe, try Parsley Fennel Pistou or Ginger Peanut Pesto, and learn how to use ginger, horseradish, and wasabi; chile peppers and their condiments; mustard and pepper, and spice blends, rubs, and curry to spice up your dishes. 152 pages. Terra Nova. Paperback. P. at $14.95 $9.95


2706140 COOKING WITH COCONUT OIL: Gluten-Free, Grain-Free Recipes for Good Living. By Elizabeth Nyland. A delicious fat that is actually good for you, coconut oil can be used for sautéing, baking, roasting, and more. Here are plenty of gluten-free, grain-free recipes using the ingredient, from Crusted Pizza to Dark Chocolate Cherry Muffins and Grilled Skirt Steak with Chimichurri. Color photos. 167 pages. Countryman. Paperback. P. at $16.95 $9.95

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