COOKBOOK

Bargain Books


August 17, 2018

THE FARMER’S COOKBOOK. By Marie W. Lawrence. Organized by month to correspond with a farmer’s calendar, this collection offers recipes for everything from biscuits and breads to pies and cookies, soups and stews to ribs and roasts. Also included are instructions for making cheese, curing meats, canning and preserving, and much more. Illus. in color. 445 pages. Skyhorse. 11x8½. Pub. at $24.95 $6.95

FOOD DRYING WITH AN ATTITUDE. By Mary T. Bell. This ultimate food drying guide has something for everyone: vegetarians, natural and raw foods enthusiasts, hunters, fishermen, gourmet cooks, gardeners, and hikers. You’ll be surprised at how easy it is to preserve fruits, vegetables, meats, and herbs without chemicals or preservatives. Color photos. 137 pages. Skyhorse. Paperback. Pub. at $12.95 $4.95

PIZZA: A Slice of American History. By Liz Barrett. If the founders of America had tasted a slice of delicious pizza, our list of unalienable rights may have been life, liberty, and the pursuit of pizza. Discover the full story of how pizza came to be as American as apple pie and the origins of numerous contemporary dishes - from Margherita and Napoletana to Chicago deep dish and New York slice. Illus. in color. 221 pages. Skyhorse. Pub. at $17.95 $5.95


THE QUINTESSENTIAL QUINOA COOKBOOK: Eat Great, Lose Weight, Feel Healthy. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for many recipes, covering the needs of vegan, gluten-free, and sugar-free dieters. Color photos. 227 pages. Skyhorse. Paperback. Pub. at $24.95 $12.95

365 VEGAN SMOOTHIES. By Kally Patalsky. Smoothies are an easy, healthy, and fun way to add fruits, veggies, grains, seeds, and nuts to your diet and improve wellness. Now you can try out a new vegan smoothie every day of the year, from Happy Banana and Orchard Bliss to Pineapple Sunbeam and PB&J Shake. Illus. in color. 318 pages. Avery. Paperback. Pub. at $20.00 $5.95

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OUR GUARANTEE

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All items are new, and all books are hardbound unless marked otherwise. Shipment is normally within 48 hours. Some items may be temporarily out of stock, in which case a second shipment will be made, normally in 14 days, but in no case later than 60 days. Most items are in limited supply and at these prices may sell out fast. If any item is sold out your money will be refunded by bank check.
Cooking Techniques & Guides

5952247 THE COOK’S BIBLE: The Best of American Home Cooking. By Christopher Kimball. In-depth coverage of all culinary basics, from the ideal way to cook a turkey to the perfect chocolate mousse. Includes foolproof master recipes for some 400 favorite dishes. Illus. 443 pages. Little, Brown. Paperback. At $20.00 $4.95

Limited Quantity 6856632 THE SCIENCE OF GOOD COOKING. By the eds. at America’s Test Kitchen & G. Crosby. This comprehensive volume doesn’t just explain the science of cooking, it shows you the science with unique experiments performed in their Test Kitchen. A radical approach to mastering the art and science of cooking, this guide will give you the confidence and know-how that usually take years of kitchen experience to acquire. Includes recipes. 486 pages. America’s Test Kitchen. 9x10 1/2. Pub. at $49.95

6655632 THE CAMPSIDE GUIDE TO DUTCH OVEN COOKING: Easy, Delicious Recipes for Backpackers, Day Hikers, and Campers. By Paul Kautz. Sixty-six Dutch oven recipes provide a delicious依据for keeping campers happily fed in the wild. This Sharon guide also offers helpful advice on heating for different cooking styles, maintaining even temperatures, cleaning and protecting your Dutch oven, and more. Fully illus. in color. 140 pages. Skyhorse. Paperback. At $14.99 $4.95

3671631 THE JERKY BIBLE: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl. By Kate Fiduccia. Learn how to create delicious jerky with instructive step by step photos that take you through the process. You’ll learn how to utilize more than 40 marinades to create a wide range of flavors. In addition, readers will learn how to identify the best cuts for jerky. Color photos. 133 pages. Skyhorse. Paperback. At $12.95 $4.95

6629156 THE SPIRALIZER RECIPE BOOK. By Carina Wolff. Gives you 150 reasons to use your spiralizer to transform vegetables and fruits into noodles, shirred eggs, or even shapes. Featuring an introduction to techniques; lists of the best vegetables and fruits to use; and imaginative, low-carb recipes. Well illus. in color. 224 pages. Adams Media. Paperback. At $19.99 $11.95

5917794 MEAL IN A MUG: 80 Fast, Easy Recipes for Hungry People—All You Need Is a Mug and a Microwave. By Denise Smart. All you need for real food, really fast, is a large mug, a microwave, a handful of ingredients, a knife, and a spoon. These 80 simple recipes for delicious healthy food include Spinach and Ricotta Lasagna, Jambalaya with Shrimp and Chorizo, Strawberry Baked Cheesecakes, Pesto Orzo Salad, and much more. Well illus. in color. 128 pages. Atria. Paperback. At $16.99 $5.95

688007X THE EVERYDAY SQUASH COOK: The Most Versatile & Affordable Superfood. By Rob Firing et al. Presents over 100 ways to enjoy squash—the most versatile and affordable superfood. Try amazing recipes such as Gluten-Free Zucchini Lasagna, Squash Fried Rice; Breakfast Tacos; and “Butternut” Bacon. Well illus. in color. 212 pages. HarperCollins. Paperback Import. At $29.99 $4.95

6874886 PRESSURE COOKER MAGIC: 101 Fast & Fabulous Recipes. By Alison DoBos Scotte. Packed with tips, cooking time charts, and steps for adapting your own family-favorite recipes, this guide will make you a pro with a pressure cooker in no time. Recipes include Curried Apricot Chicken; Blackberry Balsamic Pork Chops; Swiss Chard with Bacon Vinaigrette, and Pumkin Cheesecake. Color photos. 236 pages. Good Books. Paperback. At $17.99 $6.95

6714269 THE AIR FRYER BIBLE: More Than 200 Healthier Recipes for Your Favorite Foods. By S. Laborde & E. Hickman. Harness the power of hot air and cook all the foods you love to crunchy, tasty perfection with little or no oil. More than 200 amazing time-saving dishes include more nutritious takes on Sweet Potato Fries; Fried Mushrooms; Jalapeno Poppers. Fully illus. in color. 296 pages. Andrews McMeel. Paperback. At $24.99 $17.95

6628966 THE NEW PRESSURE COOKER COOKBOOK: More Than 200 Modern, Easy Recipes for Today’s Kitchen. Includes recipes such as Coconut Fish Curry and Baba Ghanoush, and comfort food favorites like Fresh Tomato Soup and Risotto Primavera, this guide has it all. Step-by-step directions for adapting your favorite recipes, plus tips and tricks to prevent your cooker from going up in smoke! Fully illus. in color. 212 pages. HarperCollins. Paperback. At $22.99 $17.95

175 BEST AIR FRYER RECIPES. By Camilla V. Saulsbury. Indulge in the delectable flavor and crispy, crunchy texture of deep-fried food—without all the fat and calories! Savor craveable air-fried versions of everything from onion rings, mozzarella sticks, and buttermilk fried chicken to sweet potato chips, chicken fried steak and jelly doughnut holes, 24 pages of color photos. 288 pages. Robert Rose. Paperback. At $19.99 $9.95

4537068 THE CHEATING CHEF’S SECRET COOKBOOK: 517 Delicious Dishes in 4 Steps or Less. By Howard W. Japanese. Lays out all the tips and tricks that separate the pros from the amateurs and lets you in on the sly little secrets that every chef knows and prefers not to share! By cutting the top tricks and techniques from the pages, you too can make simple meals into something special each and every day. 336 pages. Reader’s Digest. Paperback. At $17.95 $4.95


Current titles are marked with a ★
Cooking Techniques & Guides

6801269 RUHLMAN’S HOW TO SAUTÉ. By Michael Ruhlman. Quick cooking on a stovetop is the most common cooking method, and doing it well is fundamental to every cuisine. In this essential kitchen reference Ruhlman features dozens of step by step photographs, unexpected tips, and indispensable recipes including Poulet Sauté with Garlic, Basil, and Tomatoes. 178 pages. Little, Brown. Pub. at $20.00 $4.95

2439085 RATIO: The Simple Codes Behind the Craft of Everyday Cooking. By Michael Ruhlman. When you know a culinary ratio, it’s not like knowing a single recipe: it’s instantly knowing a thousand. For instance, when you learn that basic cookie dough is 1 part sugar, 2 parts fat, and 3 parts flour, you can add anything for flavor and texture. Learn about ratios for doughs, batters, meats, sauces, and more are revealed here. 244 pages. Scribner. Paperbound. Pub. at $14.95

6856640 COOK’S SCIENCE: 300+ Recipes Engineered for Success. By Gay Crosby et al. The Test Kitchen team at Cook’s Illustrated has spent nearly 25 years learning how to prepare good food at home. In this all-new follow-up to the best-selling The Science of Good Cooking, the Test Kitchen focuses on 50 essential ingredients and investigates the science of making them taste their very best. Illus., most in color. 486 pages. $9.95

6780578 500 BEST RECIPES FOR THE INDIAN SLOW COOKER. By Amrita Thapar. Here’s a complete guide to cooking in the slow cooker. Over 500 recipes for every kind of Indian dish you can think of. Illus. 640 pages. Sterling. Paperbound. Pub. at $16.95


3383334 THE COMPLETE GUIDE TO SAUSAGE MAKING: Mastering the Art of Homem ade Brathwurst, Bologna, Pepperoni, Salami, and More. By Monte Burch. In an easy to follow manner, this guide explains how to make sausages using both wild game and more common meats like pork, chicken, and beef. Learn to make dozens of delicious variations including bratwurst, pepperoni, salami, liver, and smoked sausages. Color photos. 226 pages. Skyhorse. Paperbound. Pub. at $14.95

6389001 THE CONNOISSEUR’S GUIDE TO MEAT. By Jennie Milsom. This comprehensive guide makes it easy to shop for and cook meat with confidence. It identifies over 100 different cuts and provides charts for cooking temperatures and times for different meats. Color photos. 256 pages. Sterling. Pub. at $24.95


6882907 THE PRESSURE COOKER COOKBOOK: How to Cook Quickly, Efficiently, and Deliciously. By Kate Rowinski. Offers an indispensable introduction to the fundamentals of pressure cooking and the best equipment, how to use your tools, safely practices, and cooking-time charts for different ingredients—plus more than 80 mouthwatering recipes for breakfast, lunch, dinner, meals and more. 147 pages. Good Books. Paperbound. Pub. at $14.99 $5.95

5638724 INSTANT POT OBSESSION: The Ultimate Electric Pressure Cooker Cookbook for Cooking Everything Fast. By Janet A. Zimmerman. Includes over 120 recipes, from down-home to healthy and convenient to make and offers variations on popular recipes and cuts of meat, including corn on the cob, risotto, cheesecake, chicken breast, pork shoulder and more. Color photos. 264 pages. Sonoma Press. Pub. at $17.99 $12.95

6752101 SEARED TO PERFECTION: The Simple Art of Searing in Flavor. By Lucy Vaserfirer. Covers all the basics of searing, including how to select ingredients and cookware. The author takes you step by step through this surprisingly easy technique with over 100 step-by-step recipes such as Seared Filet Mignon with Wine Sauce, Flatiron Steaks with Sauteed Mushrooms, and Sesame Crusted Tuna Steaks. 152 pages. Harvard Common. Pub. at $18.95

675762X THE HEALTHY AIR FRYER COOKBOOK. By Linda Larsen. From frying to roasting to grilling, there’s nothing you air fryer can’t do! Features over 100 truly heart-healthy recipes that are full of flavor, including Chicken Croquettes, Scallops with Brown Vegetables, and Apple Pork Tendierloin. Color photos. 68 pages. Rockridge. Paperbound. Pub. at $13.99 $9.95

6786529 THE COMPLETE AIR FRYER COOKBOOK. By Linda Larsen. When you think air fryer you probably don’t think Mixed Berries Melts for lunch, Tuna Zucchini Noodles for dinner, or Spicy Thai Beef Stir-Fry for dinner. With more than 100 recipes this cooking resource goes beyond fried foods to give you creatively inspired meals that are both nutritious and delicious. Color photos. 152 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

6866050 DECORATING CUPCAKES & COOKIES. By F. McNamara & L. Slatter. Special occasions deserve the very best decorated cupcakes and cookies. Here are forty designs each ideal for your special occasion. Simple recipes for basic cupcakes and cookies are included and clear instructions show you how to make each delicious treat. Illus. in color. 96 pages. Good Books. Paperbound. Pub. at $14.99 $3.95
The Great Meat Cookbook. By H. Whinney & Arthur L. Caisne. A complete and easy to understand education in every aspect of the art of selecting, preparing, and eating meat. Organized by type of protein, Le Caisne offers highly descriptive and thorough profiles of dozens of exceptional and popular meat breeds; cooking, freezing, thawing and marinating; and the most effective way to season. Fully illus. in color. 257 pages. Black Dog & Leventhal. Pub. at $27.99 $21.95

588689 The COMPLETE BOOK OF JERKY. How to Process, Prepare and Dry Beef, Venison, Turkey, Fish and More. By Phillip Hashelder. Sink your teeth into the ultimate homemade treat! In this accessible at-home guide, a butchery expert walks you through basic butchery for a variety of meats and different muscles (and fish) translate into jerky, and a variety of ways to prepare jerky using a food dehydrator or smoker. Well illus. in color. 144 pages. Voyageur. Paperbound. Pub. at $19.99 $8.95

688650 USING CUTTERS ON COOKIES. By Sandra M. Winger. Cookie cutters are a fun and easy way to create fabulous cake decorations. This guide shows you how just a few basic cutters can be used in a thousand ways to create amazing cakes. Includes 13 gorgeous designs with basic step by step guidance on materials, tools and basic techniques. Fully illus. in color. 80 pages. Search. Paperbound. Pub. at $1.95 $1.95

597037 THE ULTIMATE DEHYDRATOR COOKBOOK. By Tammy Gangloff et al. Contains A-Z entries on how to dehydrate fruits, vegetables, greens, herbs, flowers, and nuts. Shows how to use the basic techniques for covering cakes and cupcakes with a variety of ingredients. Includes 15 stunning step by step projects with simple techniques. Fully illus. in color. 80 pages. Search. Stackpole. 8x10. Paperbound. Pub. at $24.95 $17.95


5739156 STEVIA SWEET RECIPES. Sugar-Free—Naturally! By Jeffrey Goettemoeller. Offers over hundred recipes using this natural sweetener that is 200 times sweeter than sugar. Learn how to incorporate this amazing herb into your own recipes and how to sweeten your cookies, cakes, pies, and more. 196 pages. Square One Books. Spiralbound. Pub. at $13.95 $9.95

6702988 PRESSURE COOKING: Idiot’s Guides as Easy as It Gets! By Tom Hirschfeld. Pressure cookers produce flavorful dishes in a fraction of the time compared to traditional cooking methods. Over 120 tasty recipes teach you how to take advantage of all your pressure cooker can do. Includes step-by-step instructions and tips for converting your favorite conventional recipes. Illus. in color. 224 pages. Doling Kindersley. 9x10%. Paperbound. Pub. at $21.95 $7.95

6866425 STENCILLING ON CAKES. By Stephanie Weightman. Learn how to use food stencils to produce your own sumptuous cakes and cupcakes. This guide includes full instructions on how to use the basic techniques for covering cakes and cupcakes with a variety of ingredients. Includes 15 stunning step by step projects with simple techniques. Fully illus. in color. 80 pages. Search. 8x10%. Paperbound. Import. Pub. at $17.95 $3.95


6795767 HOME FERMENTATION: A Starter Guide. By Katherine Green. Get the basic skills and confidence every beginner needs and discover how easy fermentation can be with over 100 simple and creative recipes to ferment vegetables, fruits, dairy, grains, condiments, vinegars, and beverages. Includes troubleshooting tips and step by step instructions. Color photos. 230 pages. Sonoma Press. Paperbound. Pub. at $17.99 $12.95

5801508 THE AIRFRYER COOKBOOK: Williams-Sonoma Test Kitchen. Photos by Aubrie Pick. The rapid air technology of the Airfryer cooks, roasts, and grills with speed and efficiency 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 tips of the accessories, and tips and tricks to making the most of this new favorite kitchen tool. Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95 $11.95

6879017 THE I LOVE MY RICE COOKER RECIPES BOOK. Find out what your rice cooker can do with these 175 recipes including Bacon, Onion, and Potato Hash, Spinach Soup with Potatoes, Herb and Garlic Chicken, Turkey Latkes, Honey Glazed Ham, and more. Illus. in color. 280 pages. Adams Media. Paperbound. Pub. at $16.99 $12.95

687826 PREPPER'S DEHYDRATOR HANDBOOK. By Shelle Wells. Instead of relying on preservative filled packaged foods, fill your dehydrator with tasty, healthy and nutritious dehydrated foods. Packed with everything you need to know about this power method of creating shelf stable foods, this handbook includes tips, dehydrator features and tips, 185 pages. Ulises. Paperbound. Pub. at $15.95 $11.95

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

682424 SPROUTS, SHOOTS, MICROGREENS: Tiny Plants to Grow and Eat in Your Kitchen. By Lina Waltelinson. Learn how to grow and consume sprouts, shoots and microgreens. All you need is tap water and a glass jar, and you're ready to go. Also teaches you how to make delicious meals with your harvest. Recipes include sushi rolls with quinoa and wasabi mayonnaise, baked beans with almond pesto, and more. 196 pages. Square One Books. USbbound. Pub. at $29.95 $16.95


671398X WANTED: WITHIN REACH. By Arthur Le Caisne. A complete and easy to understand education in every aspect of the art of selecting, preparing, and eating meat. Organized by type of protein, Le Caisne offers highly descriptive and thorough profiles of dozens of exceptional and popular meat breeds; cooking, freezing, thawing and marinating; and the most effective way to season. Fully illus. in color. 257 pages. Black Dog & Leventhal. Pub. at $27.99 $21.95

6702988 PRESSURE COOKING: Idiot’s Guides as Easy as It Gets! By Tom Hirschfeld. Pressure cookers produce flavorful dishes in a fraction of the time compared to traditional cooking methods. Over 120 tasty recipes teach you how to take advantage of all your pressure cooker can do. Includes step-by-step instructions and tips for converting your favorite conventional recipes. Illus. in color. 224 pages. Doling Kindersley. 9x10%. Paperbound. Pub. at $21.95 $7.95

$13.95

**6799647 THE SPICY DEHYDRATOR COOKBOOK.** By Michael Huelltquist. Take your dehydrator to spicy new heights with 50 innovative recipes for everything from hot sauces and spice mixes to jerky and soups that you can rehydrate later. Packed with helpful tips, tricks, and killer ideas like Strawberry BBQ Sauce Leather, Buffalo Chicken Jerky, Spiced Cauliflower Popcorn; and more. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99.

$16.95

**1647903 LAROUSSE GASTRONOMIQUE, REVISED.** The World’s Greatest Culinary Encyclopedia. By Joel Drouhin. Originally published in 1938. Recognized around the world as the favorite reference for chefs, both professional and amateur. Filled with over 3,000 recipes, such as Chicken Jambalaya, Braised Stuffed Brisket, and Roast of Veal, and a gallery of well over 1,000 photos. 206 pages. Clarkson Potter. 7¾x10¼. Pub. at $90.00

$59.95

**6723977 THE BLUE APRON COOKBOOK: 165 Essential Recipes & Lessons for a Lifetime of Home Cooking.** This technique driven volume is sure to educate and inspire a new generation of cooks. Includes step by step instructions to prepare the basics such as stocks and broths, braising and roasting, and reveal how to clean, season, and maintain equipment, and even cook with your homemade jerky. Well illus. in color. 122 pages. HarperCollins. 8¼x10¼. Pub. at $39.99.

$29.95

**6845365 JERKY: The Fatted Calf’s Guide to Preserving & Cooking Meaty Goods.** By T. Boetticher & T. Miller. Approximately forty recipes teach you how to make jerky and other dried meat dishes from a variety of proteins, including beef, pork, venison, and wild game. Clear step-by-step instructions show you how to butcher and season your meat, use a range of techniques and equipment, and even cook with your homemade jerky. Well illus. in color. 122 pages. HarperCollins. 8¼x10¼. Pub. at $32.95.

$16.95

**6814414 OFF THE COOKBOOK: Cooking in Heart, with Guts.** By Chris Cosentino. The name for the organs and under-heralded parts, from tongue to trotter, oﬀ is nonetheless the most delicious, flavorful, nutritious part of the animal. Cosentino proves that fact with traditional and wildly creative recipes, going nose to tail with dishes using beef, pork, lamb, and poultry. Color photos. 304 pages. Clarkson Potter. 7½x10¼.

$29.95

**6866172 INSTANT ONE-POAT MEATS: Southern Recipes for the Modern 7-in-1 Electric Pressure Cooker.** By Laura Arnold. Savor 75 Southern classics, all made in your 7-in-1 electric pressure cooker. With these recipes designed for your cooker, you’ll be serving Southern comfort food like Spiced Beef and Polpiano Chili; Hot Chicken Wings; Collard Greens with Bacon; Brunswick Stew; and Sweet Potato Pie in no time. Color photos. 202 pages. Countryman.


$16.95

**6874460 MULTICOOKER PERFECTION: Cook It Fast or Cook It Slow—You Decide.** By the eds. at America’s Test Kitchen. Unlock the full potential of your multicooker with these 75 recipes that can all be cooked on the pressure setting or the slow setting. So you can make grabbing a flavorful meal for your busy life. Includes a thorough introduction section teaching the ins and outs of using your multicooker. Recipes include Chipotle Pork and Hominy Stew and Braised Spring Vegetables. Color photos. 182 pages. America’s Test Kitchen. Paperback. Pub. at $22.99.

$17.95

**6743935 KITCHEN SMARTS: Questions and Answers to Boost Your Cooking IQ.** By the eds. at America’s Test Kitchen. In the decades since COOK’S ILLUSTRATED magazine was first published, its writers have received hundreds of letters from stumped home cooks. From basic, practical queries to highly scientific investigations into kitchen chemistry, the best of these queries are asked and answered in this collection. 309 pages. America’s Test Kitchen. Paperback. Pub. at $19.99.

$14.95

**6814554 HOW TO ROAST A MEAT: A Game-Changing Guide to Building Flavor in Meat, Vegetables, and More.** By the eds. at America’s Test Kitchen. An essential guide from the experts at America’s Test Kitchen and a valuable resource for every skill level, whether cooks are new to roasting or are seasoned roasters looking to up their game. These recipes cover the classics like Lemon Roast Chicken and Roast Beef Tenderloin; and offer new favorites like Chinese Barbecued Pork and Harissa-Rubbed Roast Boneless Leg of Lamb with Warm Cauliflower Salad. Color photos. 406 pages. America’s Test Kitchen. Paperback. Pub. at $26.95.

$22.95

**6563112 FOOD PROCESSOR PERFECTION: 75 Amazing Ways To Use the Most Powerful Tool in Your Kitchen.** By the eds. at America’s Test Kitchen. This collection of over 120 recipes lets you harness the many powers of the food processor, revealing the true breadth of what this multipurpose appliance can do. Make perfected versions of classics; discover approachable recipes from a once-uncommon time consuming dish; and fundamentally change the way you bake, and much more. Well illus. in color. 182 pages. America’s Test Kitchen. Paperback. Pub. at $19.95.

$14.95

**6865530 WHAT GOOD COOKS KNOW.** By the eds. at America’s Test Kitchen. Twenty years of Test Kitchen cooking experience equals one essential volume in which our nation’s foremost culinary institutions has written the book on how to master your kitchen. Logically organized, this will be the ultimate one-stop resource for both shopping and cooking. Well illus. in color. 438 pages. America’s Test Kitchen. 8x10¼. Pub. at $35.00.

**6856624 COOK IT IN CAST IRON: Kitchen-Tested Recipes for the One Pan That Does It All.** By the eds. at America’s Test Kitchen. Our favorite obsessive compulsives from America’s Test Kitchen have done it again! This time experimenting with and evaluating the “one pan that does it all,” the cast iron skillet. They enumerate the many benefits of cast iron, and reveal how to clean, season, and maintain it. And, of course, they’ve cooked everything conceivable in it, and show you the best way to do the same. Color photos. 294 pages. America’s Test Kitchen. Paperback. Pub. at $26.95.

$7.95

**6866018 COOK’ S ILLUSTRATED KITCHEN HACKS: How Clever Cooks Get Things Done.** By the eds. at America’s Test Kitchen. A kitchen hack is an unusual, easier, and better way of performing a task that often saves money and time or improves the quality of the outcome. You’ll learn how to outsmart tricky tasks and face tricky kitchen challenges with innovative and clever ideas. Fully illus., some in color. 358 pages. America’s Test Kitchen. Paperback. Pub. at $19.95.

$4.95

**687987X THE INSTANT POT COOKBOOK.** Includes more than 20 expert recipes developed specifically for the Instant Pot including more than 20 new classic recipes such as Sesame Short Ribs, Red Bean Chili with Andouille, and Chicken Posole with Tomatillos. You’ll also find contemporary favorites like Mac and Cheese, Rice and Beans, Creamy Risotto, and more. Well illus. and Sheldon Ohren. Pub. at $14.95.

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**6897061 PREP-AHEAD BREAKFASTS & LUNCHES.** By Alea Milham. Simple do-ahead techniques help you save even the busiest weekday mornings. Batch cooking and ingredient prep takes 15 minutes or less, so you can grab a flavorful breakfast or lunch from your lunch bag a no brainer. Find meals your family will enjoy like, Strawberry Baked Oatmeal, Bourbon Beef and Quinoa Bowl, and Chicken Marsala Pockets. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99.

$16.95
**New!** ★6881351 EVERYDAY THERMO COOKING: 100 Simple and Satisfying Real-Life Recipes from My Kitchen. By Alyce Armstrong. Get the best out of your thermomixer with the more than 100 never fail recipes specifically designed for the TC included here, like Korean Rice Bowl, Rice and Black Bean Burgers, and Lamb Shoulder with Sun Verde. Options for vegetarian, vegan, dairy-free, gluten-free, nut-free, and refined sugar-free diets are included. Color photos. 264 pages. Penguin. Paperback Import. Pub. at $23.95 $24.95

**5884780 MUG MEALS: More Than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes.** By Leslie Sheldon Zack. If you’re in a hurry, you can mix up a delicious single-serve meal with just a mug and a microwave. Here are over 100 lightning-fast recipes for breakfast, lunch, dinner, and dessert. Try Scratch Mud Meatballs, Tamale Pie, Chicken Chilaquiles, and Peanut Butter S’Mores. Well illus. in color. 256 pages. Cool Springs Press. 8½x11¼. Import. Pub. at $19.95

**6805558 THE BIG BOOK OF PRESERVING THE HARVEST, REVISED EDITION.** By Carol W. Costenbader. Everything you need to know to stock your pantry with fruits, vegetables, vinegars, pickles, chutneys, and seasonings. 348 pages. Chelsea Green. Paperbound. Pub. at $18.95 $15.95

**682488X THE ART AND SCIENCE OF COOKING WITH CANNABIS.** By Adam Gottlieb. Everything from soup to nuts for the epicurean marijuana enthusiast. Includes tasty recipes for boiling, baking, sautéing, jelling, frying and seasoning psychoactive main courses, desserts and side dishes. 74 pages. Ronin. Paperback. Pub. at $12.95 $11.95


**66054X MODERN SUGAR FLOWERS: Contemporary Cake Decorating with Elegant Gumpaste Flowers.** By Jacqueline Butler. Reveals in over 600 exquisite photographs how to create 18 sugar flowers, using ready-made gum paste flowers in various stages of bloom, as well as buds and leaves, using a fresh modern color palette to decorate your special occasion cakes. Includes step by step instructions and plenty of inspiration. 164 pages. Amefa’s Test Kitchen. 8¼x11¼. Import. Pub. at $26.95 $19.95

**660299 THE BEST OF AMERICA’S TEST KITCHEN 2017.** Ed. by Adam Kowit. Assembling the best of the best recipes, as well as valuable techniques and tips, this is your door to having the most trusted test kitchen in the country. Its pages are packed with step-by-step photographs; opinionated equipment and ingredient recommendations; and common-sense information that will make your life easier. 328 pages. Amefa’s Test Kitchen. 8¾x11. Import. Pub. at $26.95 $19.95

**675944 PURE CHARCUTERIE: The Craft & Poetry of Curing Meats at Home.** By Meredith Leigh. An essential primer on the basics of charcuterie: the science, the art, and the technique. A must-have for experienced and new cooks alike. Includes ingredient sourcing, clear explanations of technique; creative recipes; and how to smoke meats, building your own smoker. Well illus. in color. 134 pages. New Society. Paperback Import. Pub. at $16.95 $13.95

**6714984 PRESENTATION PASTRY: Making Cinnamon from Root to Top & Spinach to Core.** By Sarah Marshall. Discover how to use roots, tops, stems and in unique delicious ways with this whole-produce approach to presentation. More than 100 delicious recipes make the most out of every bit of your produce. Whiskey Apple Core Caramel; Carrot Top Hazelnut Pesto; Pear and Blueberry Galette with Goat Cheese and more. Illus. in color. 226 pages. Regan Arts. Pub. at $24.95 $19.95

**6579426 EAT IT UP! 150 Recipes to Use Every Bit and Enjoy Every Bite of the Food You Buy.** By Sherri Brooks Vinton. Don’t toss those leftovers or pitch your best greens. Vinton helps you make the most out of the food you buy. 150 delicious recipes made from the treasure in your kitchen—the fromds from your carrots, leaves from your cauliﬂower, bones from Sunday’s roast. Learn how to make chile verde with stale bread into Savory Bread Pudding and watermelon rind into Thai Rind Salad. 242 pages. Da Capo. Paperback. Pub. at $18.99 $11.95

**5773881 THE SALVAGE CHEF COOKBOOK.** By Michael Love. How much food do you throw away every day? Chef Love demonstrates how to avoid food waste. He’s got 100 delicious recipes from those scraps, like Koriander Rice Bowl, Salmon and Black Bean Burgers, and Lamb Shoulder with Sun Verde. Options for vegetarian, vegan, dairy-free, gluten-free, nut-free, and refined sugar-free diets are included. Color photos. 314 pages. Skyhorse. Paperback. Pub. at $16.95 $14.95

**5672917 TOASTER OVEN COOKBOOK, REVISED EDITION: Nifty Gritty.** By D. Diresta & J. Foran. For the first time, here is a cookbook just for the toaster oven—the appliance that toasts, bakes, and broils. Each recipe in this collection is fun to prepare and delicious to eat. Try Stuffed Potatoes, Meringue Roll-Ups, Chicken and Broccoli Casserole, and more. Well illus. in color. 96 pages. Taylor Trade. Paperback. Pub. at $12.95 $9.95

**755480X UNCOMMON FRUITS & VEGETABLES: A Commonsense Guide.** By Elizabeth Schneider. From Arugula to Yuca, an encyclopedic cookbook of exotic new produce to know to stock your pantry with fruits, vegetables, vinegars, pickles, and seasonings. 348 pages. Storey. Paperback. Pub. at $32.95 $25.95

**4578058 HOG: Perfect Pork Recipes from Snout to Squeak.** By Richard H. Turner. Get the most out of the pig with the expertise of a master. The meat that keeps on giving takes center stage in this compendium of all things swine, with unforgettable dishes like BBQ Sausage, Spicy Soy-Glazed Salmon; Winter Vegetable Tart; and Easy Recipes. *Sold Out* 242 pages. Da Capo. Paperbound. Pub. at $18.99 $15.95

**5881991 GOOD HOUSEKEEPING SHEET PAN COOKING: 70 Easy Recipes.** All you need is one baking sheet, delicious recipes that include meals like Honey Mustard-Glazed Chicken Bake; Spicy Soy-Glazed Salmon, Winter Vegetable Tart; and more. Well illus. in color. 126 pages. Hearst. Paperback. Pub. at $16.95 $13.95

**5979404 HEIRLOOM FLAVOR: YESTERDAY’s Best-Tasting Vegetables, Fruits, and Herbs for Today’s Kitchen.** By Doreen G. Howard. In this “bible” of heirloom vegetables, fruit, and herbs, discover her favorite tasty heirlooms with you. Every major group is covered, and every group has a selection of Doreen’s special recipes with mouth-watering descriptions of her favorite varieties. Try Nearly Eggplant Ragout, Spring Pea and Potato Salad, Lavender Tea Biscuits and more. Well illus. in color. 256 pages. Cool Springs Press. 8½x11. Paperback. Pub. at $18.95 $14.95

**5773981 THE SALVAGE CHEF COOKBOOK.** By Michael Love. How much food do you throw away every day? Chef Love demonstrates how to avoid food waste. He’s got 100 delicious recipes from those scraps, like Koriander Rice Bowl, Salmon and Black Bean Burgers, and Lamb Shoulder with Sun Verde. Options for vegetarian, vegan, dairy-free, gluten-free, nut-free, and refined sugar-free diets are included. Color photos. 314 pages. Skyhorse. Paperback. Pub. at $24.95 $19.95

**6600516 REAL-LIFE RECIPES FROM MY KITCHEN.** By Alyce Armstrong. From Broccoli with Garlic and Parmesan to Core. By Sarah Marshall. Discover how to use roots, tops, stems and in unique delicious ways with this whole-produce approach to presentation. More than 100 delicious recipes make the most out of every bit of your produce. Whiskey Apple Core Caramel; Carrot Top Hazelnut Pesto; Pear and Blueberry Galette with Goat Cheese and more. Illus. in color. 226 pages. Regan Arts. Pub. at $24.95 $19.95

**6579426 EAT IT UP! 150 Recipes to Use Every Bit and Enjoy Every Bite of the Food You Buy.** By Sherri Brooks Vinton. Don’t toss those leftovers or pitch your best greens. Vinton helps you make the most out of the food you buy. 150 delicious recipes made from the treasure in your kitchen—the fromds from your carrots, leaves from your cauliﬂower, bones from Sunday’s roast. Learn how to make chile verde with stale bread into Savory Bread Pudding and watermelon rind into Thai Rind Salad. 242 pages. Da Capo. Paperback. Pub. at $18.99 $11.95

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Cooking Techniques & Guides

581619  FERMENTING: Recipes & Preparation. By Daphne Lambert. Discover the age-old world of fermenting, and eat healthier, tastier food that is easily digested and nutritionally powerful. Great for the gut and overall well-being. Along with information about what fermenting is and the methods and foods to use, it includes recipes for Fermented Green Beans; Cucumber & Kefir Smoothie; and Temppeh Stir-Fry with Green Veg. Well illus. in color. 224 pages. Flame Tree. $7.95.

593755  FAST FAVORITES UNDER PRESSURE. By Meredith Laurence. Over 100 recipes perfected for the four-quart pressure cooker. Delicious meals for two to six, or easily doubled to feed a crowd. Get comfort- and cabin-inspired recipes with recipes like Dijon and Thyme Meatloaf with Caramelized Onions, Chicken and Lemon-Chive Dumplings, and Quick and Easy Creme Brulee. Well illus. in color. 208 pages. Waldain! Paperbound. Pub. at $19.95.


Recipe Collections


600168  THE ORIGINAL WHITE HOUSE COOK BOOK, 1867 EDITION. By F.L. Gillette & H. Ziemann. Initially published in 1867, this is a cookbook compendium penned by F.L. Gillette, who dedicated her life to cooking and housekeeping, but may have never actually visited the White House and Hugo Ziemann, a White House steward. The collection includes more than five hundred recipes for soups, meats, vegetables, and more. It also features hundreds of tips and tricks. Illus. 562 pages. Skyhorse. Pub. at $12.95.


644279X  CAST IRON COOKBOOK. By Joanna Prue. It cooks up the most mouth watering Buttermilk Fried Chicken one ever sees double duty with Swiss Cheese and Apple Frittata (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textural delight. These and more than 100 other recipes are presented. Color photos. 220 pages. Skyhorse. Paperbound. Pub. at $15.95.

6877516  DEPRESSION ERA RECIPES. By Patricia R. Wagner. An entertaining collection of over 450 recipes from the Depression Era, along with some period advertisements. Includes back to basics recipes with common ingredients; household hints; weights and measures; and a brief description of positive aspects of life during the 30s. Illus. 166 pages. Adventure Publications. Paperbound. Pub. at $9.95.

754350  BETTY CROCKER ULTIMATE BISQUICK COOKBOOK. If you like the convenience, versatility, and great taste of food made with Bisquick, you’ll love this deluxe edition cookbook. It’s jam-packed with 323 recipes for all-new dishes, plus favorite classics and brand new creations. Try Fajita Chicken Casserole, Cheesburger Calzones, or Mini Corn Cakes. Illus. in color. 416 pages. Rodale. Pub. at $10.95.

6589013  THE GREAT LITTLE PUMPKIN COOKBOOK. By Michael Kronis. No matter whether it comes from your garden, a farm stand, or even a can, whether it’s cut out to be a fearsome porch ornament, an ingredient in exotic stew, or plain old pie, you’ll love this collection of recipes from around the world. 108 pages. Castle Arts. Paperbound. Pub. at $6.95.

6759339  TASTE OF HOME HOLIDAY FAVORITES. Ed. by Janet Briggs. A collection of over 200 scrumptious recipes for all-new dishes, plus favorite classics, that will have you cooking with confidence and serving delicious meals your family will request again and again. This collection includes Spicy Sausage Balls; Stop-and-Stroll Salmon; and Roasted Turkey Breast with Chestnut Stuffing. Well illus. in color. 266 pages. Reader’s Digest. Paperbound. Pub. at $19.99.

6448166  THE SOUTHERN PANTRY COOKBOOK. By Jennifer Chandler. Incorporates comprehensive pantry checklists with simple instructions, helpful tips, and fun suggestions that will have you cooking with confidence and serving delicious meals your family will request again and again. This collection includes Spicy Sausage Balls; Stop-and-Stroll Salmon; and Roasted Turkey Breast with Chestnut Stuffing. Well illus. in color. 266 pages. Reader’s Digest. Paperbound. Pub. at $19.99.

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Recipe Collections

6813461 THE SKILLET SUPPER COOKBOOK. By Williams-Sonoma Test Kitchen. The twenty-two inspired recipes showcase the versatility of the skillet, which can deliver delicious, sophisticated meals times and time again. Some of the recipes include Skillet Sausage & Beef Lasagna, Roasted Chicken with Filling Potatoes, Carrots, and Grills, Cheese with Bacon, Avocado, Spinach, Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95 $4.95

6845207 THE EVERYTHING EASY ITALIAN COOKBOOK. By Dawn Almorni. From bruschetta to veal scaloppini to tiramisu, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, intricate steps, or hard to find ingredients. Illus. 304 pages. Adams Media. Paperbound. Pub. at $17.95 $6.95

6864120 COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect filet mignon with a side of twice-baked potatoes or a small batch of oatmeal cookies spiked with rum, this is the guide for you. Recipes include Pimiento Grilled Cheese with Fried Pickles and Easiest Chicken Pot Pie. Each has been designed to feed one or two people, but can be doubled or even tripled for groups. Color photos. 216 pages. Countryman. Pub. at $24.95 $6.95

6883039 COOKING WITH BOOZE. By George Harvey Bone. The author demonstrates that wine, beer, and spirits can be incorporated into recipes for every meal of the day with incredibly delicious results. From beer battered fish to cinnamon ribs braised in wine, from champagne oysters to the perfect penne a la vodka, Bone presents a delicious collection of easy-to-follow recipes. 146 pages. Skyhorse. Paperbound. Pub. at $14.99 $5.95

6884430 MARY ENGELBREIT’S QUEEN OF THE KITCHEN COOKBOOK. An invaluable resource, Engelbreit’s work is liberally illustrated with her endearing art and features more than 100 simple yet sophisticated recipes. Everything from appetizers to desserts, the recipes include Mediterranean Chicken; Lamb with Roasted Vegetables; Orange & Honey Glazed Carrots, and Cranberry-Tangerine Cheesecake. 144 pages. Andrews McMeel. 10x10. Spiralbound. Pub. at $15.00 $4.95

6888047 SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort food is one of the best things about childhood in edible form—soothing soups, savory casseroles, homemade pies, and creamy puddings. The recipes here are both comforting and contemporary, keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00 $4.95

595990X SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaughn. In a 100-city trek, Vaughn has curated a living history of the South’s culinary culture—one plate, one conversation, and one recipe at a time. This collection includes Corn Chowder from Opal Mae’s Cafe, Shrimp Po’ Boy from Bernard Cajun Sea-Fry Restaurant, and Sweet Potato Pie from Chandler’s Deli. Color photos. 273 pages. Thomas Nelson. Pub. at $16.95 $6.95

4613791 THE SWEET POTATO LOVER’S COOKBOOK. By Lyniece North iam. With more than 100 ways to enjoy one of the world’s healthiest foods, this comprehensive compendium showcases the sweet potato in an astonishing range of recipes, including drinks, breakfasts, and desserts. How about Hot Sweet Cinnamon Drink, or Fingerling Pota toes & Carrots; and Grilled Sausage & Beef Lasagna; Roasted Chicken with Golden Raisins, Pine Nuts, and Macaroni or Shaft’s Blue Cheese with Guanciale, Brussels Sprouts, and Penne. Color photos. 212 pages. Little. Brown. Paperbound. Pub. at $17.99 $4.95


6763804 IN THE KITCHEN WITH GRANDMA: Homestyle Italian Recipes. By Inez Ferrari. Filled with scrumptious easy to follow recipes from mouth-watering Buttermilk Biscuits to decadent Lady Finger Mousse Cake. Includes quickly prepared dishes for drop-in guests or special occasions. Classic recipes you’ll turn to again and again. 146 pages. Sixth & Spring. Spiralbound. Pub. at $14.95 $4.95

6601677 300 BEST RICE COOKER RECIPES. By Katie Chin. Allowing you to make tasty one-dish meals, the rice cooker is one of the most versatile and useful tools in a modern cook’s kitchen. Inspired by flavors from around the world, this collection includes recipes for hearty risottos and hearty stews to perfect pilafs, polenta and creamy oatmeal. 16 pages of color photos. 384 pages. Robert Rose. Paperbound. Pub. at $18.95 $8.95

6502723 THE EVERYTHING PRESSURE COOKER COOKBOOK. By Pamela Rice Hahn. See how you can spend less time in the kitchen and more time at the table, using today’s pressure cookers. Create mouthwatering breakfast, lunch, dinner, and dessert dishes in a cinch. 283 pages. Adams Media. Paperbound. Pub. at $16.95 $5.95

6777753 THE OLD FARMHOUSE KITCHEN: Recipes and Old-Time Nostalgia. By Frances A. Gillette. Tried and true comfort food recipes from the farmhouse kitchen that will help you produce irresistible creations. Features over a hundred of easy to follow recipes include Chicken and Dumplings; Swedish Pancakes; Creamy Chicken Potato Soup; and Blueberry Pie. Filled with anecdotes, this cookbook is as collectible as it is useful. Fully illus. in color. 196 pages. Frances A. Gillette. 8x10.1. Paperbound. Pub. at $19.95 $14.95

6747418 101 THINGS TO DO WITH CHILE PEPPERS. By Sandra Hoppes. From American peppers to New Mexico and Hatch chiles, bring a little taste of the southwest to your table. Recipes include Savory Chipotle Chile Chocolate Pots; Mayan Spiced Grouper Chops; and Green Chile Apple Crostata. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $3.95

5967252 I LOVE MEATBALLS. By Rick Rodgers. An all-around delicious meatball can do more than just dress up your spaghetti. This collection of 50 recipes, ranging from traditional to cutting-edge and modern, expands the role of the beloved meatball. Try Fried Olive Meatballs, Indonesian Meatball Soup, or Holiday Meatball Stuffed Roast. Color photos. 273 pages. Andrew &灌 Hide. Paperbound. Pub. at $19.99 $3.95


Recipe Collections

**755320X** THE AMISH COOK’S FAMILY FAVORITE RECIPES. By Lovina Eicher with K. Williams. Centered on the family table, this collection offers more than 500 old-fashioned recipes and plenty of Amish lore, wisdom, and cooking tips. Mouthwatering Amish recipes include Barbecued Venison Meatballs, Bike Baked Cheese, Divinity Peaches, and Delicious Peanut Butter Swirl Bars. Well, illus. in color. 400 pages. Rodale. 8x10. Pub. at $31.95

**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 hundreds of recipes and 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

**3582434** ROBIN TAKES 5: 500 Recipes, 5 Ingredients or Less, 50 Days 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

**2688560** LIZZIE’S AMISH COOKBOOK: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for Love series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 219 pages. Good Books. Spiralbound. Pub. at $18.95

**6090155** LIZZIE’S AMISH COOKBOOK. Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for Love series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 315 pages. Good Books. Paperbound. Pub. at $13.95

**684490X** GOOSEBERRY PATCH FROM GRANDMA’S KITCHEN. If you love swapping receipt cards with family and friends, you’ll find this collection chock-full of old-fashioned favorites you’ll want to pass along. Handed-down recipes like Country Biscuits and Eggs, Chicken Noodle Soup; Country Fried Steak; Cheese Macaroni and Cheese; Lemon Meringue Pie and Iced Shortbread Cookies. 16 pages of color photos. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95

**3596249** OUR FAVORITE SOUP & BREAD RECIPES. Gather recipes for satisfying soups everyone will love: Grandma’s Chicken Noodle Soup; Easy Potato 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

**6721213** 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 $14.95

**5765552** THIS CAN’T BE TOUT! 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 any feast, with sautes, soups, and other dishes. Recipes include Pan-Seared Tofu with Garlic, Ginger, and Chives; Vietnamese Spring Rolls, Pineapple and Mango Salsa; Tofu Fried Rice; and even drinks like a Mango Smoothie. 136 pages. Clarkston Potter. Paperbound. Pub. at $16.00

**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 Taph Jersey Garlic and Almond Soup; Sautéed Grapes; and Sourdough Stews with Red Onion Salsa. Fully, illus. in color. 256 pages. Hermes House. Paperbound Import. Pub. at $11.99

**5939262** THE COMPLETE KITCHENAID STAND MIXER COOKBOOK. By Marilyn Pelman. Discover more reliable, hard-working and versatile the KitchenAid Stand Mixer really is with this mouthwatering cookbook, packed with more than 100 recipes for sweet treats and savory delights. Try Sausage Stuffed Mushrooms, Bacon-Jalapeno Cornbread, Rocky Road Ice Cream, or Fancy Fudge Pie. Color photos. 192 pages. Paperbound. Pub. at $19.99


**2686153** FROM AMISH AND Mennonite KITCHENS. By P.P. Good & R.T. Pellman. Includes hundreds of recipes for old favorites that are now refined to eliminate some of the calories, such as Chicken Croquettes with White Sauce, Stuffed Cabbage, Lemon Sponge Pie, and German Apple Cake. 415 pages. Good Books. Paperbound. Pub. at $19.99

**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 favorite Beef Bourguignon, 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. Del. Pub. at $6.95


**4520404** 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 six foolproof recipes that are around the world—ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanesa with Chimichurri to Thai-Style Drumsticks with Sweet Chile Sauce. Well, illus. in color. 124 pages. Ten Speed. Pub. at $16.99

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Recipe Collections


6579418 THE DUTCH OVEN COOKBOOK: Recipes for the Best Pot in Your Kitchen. By S. Kramis & J.K. Heanne. 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. 258 pages. Rodale. Pub. at $16.95.

6889020 MASTER THE ELECTRIC PRESSURE COOKER. By Marci Buffers. Not your grandma’s pressure cooker! With more than one hundred delicious recipes and tips—from perfect grains and hearty stews to savory soups and tender 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.

6793495 GOOSEBERRY PATCH OUR FAVORITE-BURGERS. Gather the family for burger recipes, all in one convenient, compact collection. Try Best-Ever Cheddar Burgers; Delicious Patty Melts; Black Bean Burgers and Spicy-Chickie Burgers. Add on tangy toppings, from Garden-Fresh Cilantro to Quick-Hot & Sweet Mustard. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $7.95.

6868261 TASTE OF HOME MAKE IT! TAKE IT. Filled with 384 bring a dish lifesavers! Each recipe is guaranteed to come together easily, travel well and satisfy a hungry crowd. Includes recipes like Citrus Chicken with Spicy Mustard Glaze and Roasted Brussel Sprouts with Wild Mushrooms and Cream; Chicken with Apples and Cider; Hanger Steak with spicy Miso Sauce, and Sugar Roasted Beets. Well illus. in color. 154 pages. Taunton. Pub. at $14.95.

6731816 EAT MORE TOTILLAS. 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 Veggie Quesadilla Stacks; Breakfast Burrito; or a Taco Salad in a Tortilla Bowl. Color photos. 128 pages. Gibbs Smith. Pub. at $16.99.

6719287 THE LITTLE MARIJUANA COOKBOOK. By Diane Mao. Extols the incredible versatility of the herb and introduces you to a whole new way of enjoying your cheeba. Whip up your favorite weed recipes, from Marijuanasssakka and Chili con Cannabis to Chocolate Brownies and Banana Mug Cakes, with over 40 recipes to try. Illus. in color. 248 pages. Spruce. Pub. at $6.95.

5952822 COOKING OF SPAIN: Over 65 traditional and contemporary recipes. Every recipe is shown in vibrant photographs with easy-to-follow step-by-step instructions. Burgers for dinner,*

6737349 101 THINGS TO DO WITH BACON. By Eliza Cross. Bring home the bacon with this tasty collection of recipes including Bacon Pancake Sticky Buns; Baked Brie with Candied Bacon; and Bacon Peanut Butter Cookies. 125 pages. Gibbs Smith. Spiralbound. Pub. at $9.99.

6730208 101 THINGS TO DO WITH BEER. By Eliza Cross. Add some hop to every meal with this terrific collection of savoury delights including Peanut Butter Oat Smoothie, to chewy cookies and Nutella brownies! Each recipe is guaranteed to take the hit of the party. Fully illus. in color. 320 pages. Reader’s Digest. spiralbound. Pub. at $17.99.

6725444 GOLDY’S KITCHEN COOKBOOK. By Diane Mott Davidson. Join New Times bestselling culinary-mystery author in this combination cookbook and memoir, as Davidson gives readers an inside look at the events that shaped the making of this beloved series. In each Goldy novel, Davidson includes recipes, all of which are collected here with some brand-new dishes. Feed your guests the way Goldy does! 340 pages. Morrow. Pub. at $24.95.


6592783 INTERNATIONAL NIGHT: A Father and Daughter Cook Their Way Around the World. By Mark & Talia Kurlansky. This charming book is accompanied by thirty-two special meals, one for every week of the year—more than 250 in all—featuring appetizers, main courses, side dishes, desserts, and beverages from around the world. Now you can have an International Night in your home with your family. A convenient, compact collection. Try Cold French Onion Soup; Spicy Shrimp and Mango Salad; and Cornmeal Gnocchi with Truffle Cream. Well illus. 166 pages. Sasquatch. Paperbound. Pub. at $16.95.

5671968 101 THINGS TO DO WITH BEER. By Eliza Cross. Add some hop to every meal with this terrific collection of savoury delights including Peanut Butter Oat Smoothie, to chewy cookies and Nutella brownies! Each recipe is guaranteed to take the hit of the party. Fully illus. in color. 320 pages. Reader’s Digest. spiralbound. Pub. at $17.99.

5952822 COOKING OF SPAIN: Over 65 traditional and contemporary recipes. Every recipe is shown in vibrant photographs with easy-to-follow step-by-step instructions. Burgers for dinner,*
**Recipe Collections**

**671272X** TASTE OF HONEY: The Definitive Guide to Tasting and Cooking with 40 Varietals. By Marie Simmons. Experience the life of a bee and how its habitat influences both the color and the flavor of the honey it produces. Simmons explains how these flavor profiles are best paired with certain ingredients in over 60 simple, delicious recipes, from breakfast and side dishes to mains and desserts. Well illus. in color. 184 pages. Andrews McMeel. Paperbound. Pub. at $19.99

$4.95


$5.95

**6734219** HOW TO INFINITY POT: Mastering All the Functions of the One Pot That Will Change the Way You Cook. By Daniel Shumski. Celebrates a bedrock of versatile cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetable and Cheddar Nachos; roast your Salt-Roasted Potatoes; bake your Giant Chocolate Chip Skillet Cookie; and much more. Color photos. 208 pages. Workman. Paperbound. Pub. at $16.95

$12.95

**6855997** WILL IT SKILLET? 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet. By Daniel Shumski. Celebrates a bedrock of versatile cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetable and Cheddar Nachos; roast your Salt-Roasted Potatoes; bake your Giant Chocolate Chip Skillet Cookie; and much more. Color photos. 208 pages. Workman. Paperbound. Pub. at $16.95

$12.95

**4606442** 101 THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. Offers simple and creative recipes using your favorite brand of ramen noodles, from Summer Picnic Salad and Ramen Fajitas to Ramen Trail Mix, Chocolate Chinos, and more. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99


$3.95

**4529162** 101 THINGS TO DO WITH MAC & CHEESE. By Toni Patrick. Whether cooking on a budget or for a pack of picky eaters, these tasty recipes are for you. All recipes are based on pre packaged macaroni and cheese products, with the option of use of additional ingredients or alternative methods of preparation. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99

$3.95

**687861X** THE JOY OF SQUASH: From Acorn to Zucchini. By Theresa Milliang. Featuring sixteen varieties of squash, these 200 yummy recipes include Spaghetti Squash Vegetable Soup; Pumpkin Waffles, Chayote and Avocado Salad, and Pumpkin Cream Cheese Roll. You’ll be cooking healthy in no time with this delicious collection. 232 pages. Adventure Publications. Paperbound. Pub. at $14.95

$11.95

**6843050** COOK FRESH YEAR-ROUND. By Fine Cooking. Celebrate simple season eating with this sweet boxed collection of recipes in four small volumes: Spring, Summer, Fall, and Winter. Includes over 50 delicious recipes inspired by produce at their peak. 198 pages. Taunton. Pub. at $19.95

$5.95

**6647529** VEGAN PIZZA; 50 Cheesy, Crispy, Healthy Recipes. By Julie Hasson. Loaded with modern pizza recipes from easy-to-make doughs to creamy dairy-free cheese sauces, creative toppings, and flavored spreads. Try the comfort of Barbeque and Eggplant Parmesan Pizza, or garden-fresh pizzas such as Sweet Potato and Kale, and even dessert pizzas. 120 pages. Andrews McMeel. Paperbound. Pub. at $14.95

$4.95


$6.95

**6481027** THE MAGIC OF MINI PIES: Sweet and Savory Miniature Pies and Tarts. By Abigail R. Gehring. Mini pies are everywhere! Whether you prefer small bites or want to serve something different at any event, this collection of more than 100 irresistible recipes that have been specially crafted to take advantage of the pot’s many virtues. 279 pages. Workman. Paperbound. Pub. at $16.95

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**4529997** COOKING AT HOME WITH A CULINARY INSTITUTE OF AMERICA, REVISED EDITION. Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen incorporate lessons from the CIA’s in their day to day cooking routines. Updated with more than 250 irresistible recipes, this indispensable reference is a complete course in fundamental cooking techniques. Well illus. in color. 408 pages. HMHr. 9x10.8. Pub. at $25.95

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**6847293** THE AUTHENTIC AMISH COOKBOOK. Compiled by Norman & Marlena Miller. Sprinkled with popular Amish hymns and inspirational thoughts, these 450 recipes are all you need for hearty meals for small family groups or very large crowds. Family favorites include Poor Man’s Turkey, Sauerbraten, and Dandelion Jelly. 249 pages. Harvest House. Spiralbound. Pub. at $14.99

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5735800 A THYME AND PLACE: Medieval Feasts and Recipes for the Modern Table. By T. Cohen & L. Graves. With beautiful hand-drawn illustrations, this is both a cookbook and a history for foodies and history buffs alike. Each recipe is tied directly to a calendar holiday and is accompanied by juicy fun facts. Try Short Rib Lasagna for Christmas, “Spring has Sprung” Cheesecake for Mayday and many more. Well illus. in color. 143 pages. Skyhorse. Pub. at $16.99. $4.95

4526864 MISS VICKIE’S REAL FOOD, REAL FAST PRESSURE COOKER COOKBOOK. By Vickie Smith. Filled with 200 simple, affordable recipes, plus helpful tips and tricks for getting the most out of your pressure cooker, this is the perfect cookbook for newcomers and longtime fans alike. Try Chicken Meatballs with Five Spice Plum Sauce, or Spicy Taco Chili. A final chapter features 46 easy step by step recipes for making chicken, vegetable, turkey, and beef soup, accomplished by the expert advice on making stocks, getting the perfect flaky crust, pairing craft beers with pot pies, and more. Well illus. in color. 96 pages. Kitchen Pro. Pub. at $16.99. $6.95

7855525 POT PIES: 46 Comfort Classics to Warm Your Soul. From the eds. of Hobby Farm Home. Few meals can satisfy like a hearty pot pie. Presented here are 46 easy step by step recipes for making chicken, vegetable, turkey, beef, and seafood pies, accomplished by the expert advice on making stocks, getting the perfect flaky crust, pairing craft beers with pot pies, and more. Well illus. in color. 185 pages. Skyhorse. Pub. at $22.95. $9.95

5988722 THE COMPLETE IDIOT’S GUIDE TO PRESSURE COOKING. By C. Jacobs & P. Johnson. You don’t have to be a gourmet chef to reap the many benefits of pressure cooking. Packed with nearly 200 tasty recipes for breakfast, lunch, dinner, and dessert, this helpful guide gives you everything you need to know to serve colorful, flavorful, nutrient-rich foods, straight from the pressure cooker. 352 pages. Alpha. Pub. at $16.95. $6.95

5993598 SQUASH & ZUCCHINI: Pumpkin, Butternut, Musk, Hokkaido, & Zucchini. By Elisabeth Bangert. Try wonderful squash and zucchini dishes throughout the year, from the summer, deliquescent, delicate squash of August to the robust, mature qualities of autumn and winter squash. Thirty-five recipes range from soups, casseroles, and quiche to stufﬁd and smothered, and highlighting the diversity of these vegetable ingredients. Fully illus. in color. 80 pages. Schiffer. 8½x11¼. Pub. at $19.99. $6.95

6700716 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. From Beef Stew Lasagna to Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of tips and techniques. All well illus. in color. 440 pages. Schiffer. 8½x11¼. Pub. at $40.00. $29.95

6694527 SWEET POTATOES: Roasted, Loaded, Fried, and Made into Pie. By Mary-Frances Heck. Flavorful ingredients such as chilies, coconut milk, and chocolate transform your favorite root vegetables into bold, crave-worthy dishes. Recipes include Chicken and Dumplings, Sweet Potato Chips, Sweet Potato Ravioli, Sweet Potato Tacos, Sweet Potato Pie, and more. Well illus. in color. 144 pages. Clarkson Potter. Pub. at $16.99. $12.95

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6630421 NORTHERN HOSPITALITY: Cooking by the Book in New England. By K. Staley & K. Fitzgerald. Collects over 400 historic New England recipes from the seventeenth- to the early twentieth-centuries, and equips readers with all the tools they need for both historical understanding and kitchen adventure. Recipes are presented in their original textual forms and are accompanied by commentaries to make them more accessible to modern readers. 401 pages. UMP Paperbound. Pub. at $30.95. $6.95

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★ 5972779 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 day of the week. Includes Avocado Waffles, Chocolate Avocado Cake, Tropical Power Oatmeal, Spinach Avocado Phyllo Rolls and Grilled Rib Eye with Peppers & Avocado Chimichurri. Well illus. in color. America’s Test Kitchen. Paperbound. Pub. at $19.95

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★ 6770223 A BOOK FOR COOKS: 101 Classic Cookbooks. By Leslie Geddes-Brown. This lively and stylish 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. 8½x10¼. Import. Pub. at $50.00 $16.95

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**3655156 THE EVERYDAY RICE COOKER: Soups, Sides, Grains, Mains, and More.** By Diane Phillips. If you think that a rice cooker is a one-hit wonder, think again. In these pages you’ll find mouthwatering, family-friendly recipes that include Tuna & Cheese Casserole; Tuna Quinoa; Fried Rice; and much more. Well illus. in color. 176 pages. Storyline. **$9.95**

**6551491 AT HOME ON THE RANGE.** By Margaret Yardley Potter. A cookbook far ahead of its time that espoused the importance of farmer’s markets and derided preservatives and culinary shortcuts, this heartfelt volume was rediscovered by Eat, Pray, Love author Elizabeth Gilbert—who just so happens to be the author’s great-great-grandniece. 236 pages. McSweeney’s. Paperbound. Pub. at $15.00 **$4.95**

**5889367 GOOSEBERRY PATCH CHURCH POTLUCK FAVORITES.** If you’re looking for something new to take to the next carry-in, or simply want a little variety for your family’s meals, you’ll find just the recipe you need in this collection, which includes clever tips to make potluck dishes perfect. Recipes include Beef and Potato Soup; Italian Baked Round Steak; and Pistachio Bundt Cake. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 **$12.95**

**6803725 THE ULTIMATE STUDENT COOKBOOK: From Chicken to Chili.** By Tiffany Goodall. Cooking for yourself for the first time? Don’t panic! Not only does this guide tell you how to cook, it shows you with beautiful step by step photographs. With more than 100 recipes for the real world including Chicken and Tomato Salad, Wrap Red Hot, Hot Ham Curry, this ultimate collection for eating well on a student budget. 160 pages. Firefly. Paperbound. Pub. at $14.95 **$11.95**

**5810500 HOME COOKED: Essential Recipes for a New Way to Cook.** By Anya Fernald with J. Battilana. Anya brings a forgotten pragmatism to home cooking; seasonal, frugal and soulful. Recipes such as Dandy Dills, Homemade Grape Jelly, and Pickled Green Beans. Well illus. in color. 280 pages. St. Martin’s. Paperbound. **PRICE CUT to $9.95**

**5741061 400 WAYS TO MAKE A SANDWICH: The Handy 1909 Guide.** By Eva Greene Fuller. Originally published in 1909, this vintage collection of 400 tasty recipes is based on common, easily obtained fixings. Care for a Tutti-Frutti Sandwich or some Lobster Canapes? Categories include fish, meats, cheeses and butter fish, soups, salads, side dishes, complete meals, and more. Includes recipes such as Red Pepper and Walnut Crema; Chickpea Torte; Twice Cooked Orange Duck; and Buttermilk Panera Bread. Fully illus. in color. 296 pages. Ten Speed. Paperbound. Pub. at $15.00 **$7.95**

**6643280 ANCHO AND POBLANO CHILES: The Pepper Pantry.** By Dave DeWitt. Discover the horticultural history, legend and lore of Ancho and Poblano Chiles; recommended varieties to plant; gardening tips; and recipes for salsas, sauces and dressings along with main dishes, sides and dishes. More than 100 recipes. Tenova. Paperbound. Pub. at $12.95 **$9.95**

**6735592 PURELY PUMPKIN: More Than 100 Seasonal Recipes to Share, Savor, and Warm Your Kitchen. By Allison Day. Bring the cozy warmth of pumpkin into your home with a seasonal, whole foods collection of savory and sweet dishes for all times of the day. Try Red Lentil Pumpkin Chili with Zucchini; Homemade Pumpkin Butter Poptarts; and much more. Well illus. in color. 270 pages. Skyhorse. Pub. at $24.99 **$9.95**

**5993547 PURE STEAK.** By Stephanie Ellichorn et al. 350+ extraordinary steak recipes to get exciting twists like “Ribeye Stirred and Not Shaken” and “Tenderloin Steak Stuffed with Camelloni” to traditional offerings like Garlic Rump Steak and Filet Mignon, this soufflé cookbook is ideal for all meat lovers. Well illus. in color. 136 pages. Schiffer. 8½x11¼. Pub. at $29.99 **$8.95**


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Recipe Collections

6611661 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 Bubbling and Braised Red Cabbage with Caraway and Orange. Well illus. in color. 168 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. Paired step-by-step photographs, experiments, and season and ingredient recommendations, along with common sense information that will make you a better cook. Recipes include Butternut Squash and White Bean Soup, Classic Chicken Curry, Grilled Steaks with Agrodolce Glaze, and Cinnamon Syrup and many more. Well illus. in color. 320 pages. America’s Test Kitchen. 8½x11 $14.95

935148 FEED YOUR LOVE: 122 Recipes from Around the World to Spice Up Your Love Life. By Guillemerto Ferrara. A guide for those who tend to eat out 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 special event with recipes like Tiramisù Cake, 192 pages. Islandport. Paperbound. Pub. at $19.95 $7.95

1853933 THE BACON COOKBOOK: More Than Just Breakfast–50 Irresistible Bacon Recipes, for Bacon Lovers. 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 and smoking, and guiding 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

6880018 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 and incorporate them into your cooking. 240 pages. Watkins. Paperback Import. Pub. at $14.95 $3.95

6880026 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 escalate beauty and vitality and to treat and prevent disease over 4,000 years. 240 pages. Watkins. Paperback 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 eating and managing 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. Paperback. Pub. at $19.95 $6.95

6849083 SPRAZILIZE EVERY DAY. By Denise Smart. Sprazilize, mash, and rice your fruit and vegetables for a lighter alternative to pasta, bread, rice, and more. Use sprazilized dals for egg代替. Sprazilize makes a pizza with a cauliflower base, or snack on zucchini and cheese chips. Simple and fun, these recipes allow you to enjoy all your favorite treats in a healther guise. Well illus. in color. 128 pages. Hamlyn. Paperback. Pub. at $18.99 $4.95

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

6795995 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cholesterol, and More with Nature’s Miracle Cure. By Claire Georgiou. Offers instructions for a 7-day therapeutic cleansing plan that harnesses nature’s apple cider vinegar potion to restore and repair your health. Includes easy to follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN. In color. 162 pages. St. Martin’s. Paperback. Pub. at $14.99 $5.95

6603343 THE NEW ATKINS FOR A NEW YOU COOKBOOK. By Colette 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; Appetizers & Snacks; Vegetables & Sides; Pork, Meat, and Seafood; Vegetarian Entrees; Breakfast Options; and Desserts. 32 pages of color photos. 276 pages. Touchstone. Paperback. Pub. at $19.99 $4.95

6824868 THE BIG BOOK OF GLUTEN-FREE 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 130 gluten-free recipes, 479 pages. Adams Media. Paperback. 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 cookbook 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. with over 150 stunning photos. 383 pages. HMH. Paperback. 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-week program shows how to tackle the root causes of your digestive problems with five simple steps: remove, replace, reprogram, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are high in healthy fats and protein. Color photos. 175 pages. Watkins. Paperback. 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. McIndoo. Complete with 60 delicious recipes, this guide guides you step by step on how to safely and effectively fight off inflammation. Includes dozens of delicious meals for women who need to lose weight, as well as broad-ranging nutritional and nutritional strategies. 224 pages. Doctor. 200 images. 8½x11 $4.95

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3634148 THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET, 2nd Ed. K.A. Tessmer & S. Green. Includes this healthy, balanced, flavorful approach to eating! This guide will help you understand, implement, and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of Southwestern meal plans. 336 pages. Alpha. Paperback. Pub. at $18.95 $6.95

6809480 THE DELIGHT GLUTEN-FREE COOKBOOK. By Vanessa Weisbord. Giving up gluten doesn’t mean you have to give up the foods you love, and gluten-free eating is about to get easier and more delicious than you ever thought possible. Rediscover the favorites you’ve been missing and discover new ones, including: Sparkling Cider Apple Fritters; Apricot Pesto Turkey Melt Sandwich; and Flan in color. 258 pages. Harlequin. Paperback. Pub. at $5.95

6695663 THE POWER GREENS COOKBOOK: 140 Delicious Superfood Recipes. By Dana Jacobi. Presents 140 delicious, healthy recipes for dark, leafy greens that will please your palate. Jacobi introduces the fifteen Power Greens—from arugula to watercress—that are loaded with health-supporting nutrients and phytochemicals that enhance vitality, all while fighting against diabetes, heart disease, and high blood pressure. Well illus. in color. 282 pages. Ballantine. Paperback. Pub. at $7.95

5638376 THE QUINOA (KEAN-WAH) COOKBOOK. By Maria del Mar Sacasa. Presents more than 75 recipes that utilize quinoa in unexpected, creative, and delicious ways. From Nutty Quinoa Granola to Breakfast Coconut Quinoa, Roasted Peppers with Lamb-Quinoa Stuffing to Matzo Ball-Style Quinoa Soup, and Walnut Veggie Burgers. Well illus. in color. 194 pages. HarperCollins. Pub. at $23.99 $4.95

3638685 THE TOP 100 HEALTHY & HIGH-FOODS: Recipes for Cooking Cups and Enhance Health and Vitality. By Paula Bartimeus. Discover the incredible properties of fruits, vegetables, grains, beans, legumes, nuts, seeds, herbs, and spices—as well as other more obscure, wonderful foods. Every entry explains preventative and curative effects, and offers preparation advice, a list of nutrients, a delicious recipe, and more. Well illus. in color. 128 pages. Duncan Baird. Paperback. Pub. at $9.95

789787X THE GREEK YOGURT KITCHEN: More Than 130 Delicious, Healthy Recipes for Every Meal of the Day. By Teddi Amidor. The author, a nutrition expert, shows you how to integrate this luscious ingredient into all your favorite meals. You’ll discover how to replace high-fat sour cream, mayonnaise, butter, and oil with Greek yogurt, and even how to substitute Greek yogurt for other ingredients of color. 241 pages. Grand Central. Paperback. Pub. at $20.00 $4.95

2661187 THE JOYS OF ALMOND MILK: Delicious Recipes for the Dairy-Free. Ed. by Nicole Smith. Unsweetened almond milk has fewer than half the calories of skim dairy milk. It has the same consistency as milk, but it has more vitamins and minerals than soy milk. With the dozens of recipes from Instructables.com, you’ll be on your way to a more almond-based lifestyle. One color photo. 166 pages. Skyhorse. Paperback. Pub. at $14.95 $5.95


6825176 THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss. By Maria del Mar Sacasa. Here are more than 200 delicious recipes that will please your palate. These easy to make, fat bombs will help you lose weight, lower your blood sugar, and feel better, and have lots more energy. 284 pages. American Diabetes Association. Paperback. Pub. at $17.99 $5.95

5538238 THE 1000 SUPERFoods THAT WILL SAVE YOUR LIFE. By Deborah A. Klein. Here are more than 1000 foods that will help promote lifelong health and increase longevity, including sweet, satisfying indulgences like peanut butter, guacamole, and semisweet chocolate chips. Packed with more than 150 quick and tasty recipes filled with disease-fighting ingredients. 363 pages. McGraw-Hill. Paperback. Pub. at $19.95 $5.95

6869553 THE COMPLETE IDIOT’S GUIDE TO GLUTEN-FREE COOKING. By Jean Duane. If you’re new to the gluten-free lifestyle, you might be overwhelmed, and maybe even frustrated, at how prevalent gluten seems to be. The next best thing to a personal chef, this delicious, healthful guide is packed with over 200 scrumptious recipes, all completely gluten-free. 320 pages. Adams Media. Paperback. Pub. at $18.95 $6.95

5613276 COOKING FOR BABY: Wholesome, Homemade, Delicious Foods for 6 to 18 Months. By Lisa Barnes. The 80 recipes here are organized by age, showing how to introduce cereal grains and simple vegetable and fruit purées to your infant at 6 months, how to move to chunkier foods by 8 or 9 months, and how to graduate to real meals for young toddlers of 12 to 18 months. Well illus. in color. 143 pages. S&S. Paperback. Pub. at $19.99 $9.45

6889549 500 KETORECIPES. By Dana Carpender. Shows us how to live the ketogenic lifestyle deliciously with easy to prepare recipes for everything from snacks and appetizers to main dishes, desserts, and drinks. Makes staying in the ketogenic zone simple with hundreds of recipes that are just as satisfying as other ketogenic do’s and don’ts’. 304 pages. Fair Winds Press. Paperback. Pub. at $19.99 $4.95

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6661653 THE 4-INGREDIENT DIABETES COOKBOOK. By Nancy S. Hughes. Features over 135 ready-to-prepare recipes for breakfast, lunch, dinner, and even desserts. Enjoy such dishes as Chili-Stuffed Potatoes; Sizzling Pork Chops; Shrimp and Sausage Rice, and Mint Pudding Ice Cream. Paperback. Pub. at $19.99 $14.95

5744679 HOMEMADE SNACKS AND STAPLES: A Living Free Guide. By Kimberly Aime. Offers over 270 fresh and original recipes for tasty snacks and staples that are free of unpronounceable chemicals and additives. Kicking processed foods to the curb means you’ll eat better, feel better, and save lots of energy. 284 pages. Alpha. Paperback. Pub. at $20.95 $5.95

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**6705723 GLUTEN-FREE FLAVOR VOLUMES: A New Way to Bake with Non-Wheat Flours.** By Alice Medrich with M. Klein. Whether or not you’re gluten-intolerant, discover just how pleasant it can be to bake your desserts using rice, nut, coconut, teff, buckwheat, and sorghum flours. This James Beard Award-winner is packed with 125 accessible and delicious recipes from Corn Flour and Cranberry Scones to Coconut Key Lime Tart. Color photos. 367 pages. Artisan. Paperbound. Pub. at $26.95

★ $19.95

**6786537 THE COMPLETE ANTI-INFLAMMATORY DIET FOR BEGINNERS.** By D. Calimeris & L. Cook. By following an anti-inflammatory diet you can reverse weansome symptoms such as pain and fatigue, as well as co-existing conditions including autoimmune disorders and gut health problems. Included in the 75 simple affordable recipes are Buckwheat Granola; Quinoa with Mixed Vegetables; and Mushroom Turkey Thighs. Illus. in color. 162 pages. Rodri. Pagebound. Pub. at $18.95

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★ $6786198 30-MINUTE KETOGENIC COOKING.** By Kyndra D. Holley. One of the biggest challenges to sticking to a ketogenic lifestyle is carving out time to cook. This collection features more than 50 of Holley’s quickest, most delicious recipes including Ham and Cheese Eggs Benedict; Buttery Garlic Crescent Rolls; and Pork Chops with Herbed Goat Cheese Butter—all prepared in 30 minutes or less. Color photos. Paperbound. Pub. at $19.95

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**6575146 NUTRITIOUS DELICIOUS: Turbocharge Your Favorite Recipes with 50 Everyday Superfoods.** By the eds. at America’s Test Kitchen. Healthy has never tasted so delicious! These 125 flavorful and innovative recipes include superfoods you probably already have in your kitchen, from avocados to quinoa. Try Blueberry-Oat Pancakes; Kale Caesar Salad; Salmon Tacos with Super Seed Salsa and more. Well illus. in color. 318 pages. America’s Test Kitchen. Paperbound. Pub. at $29.99

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**6955938 THE MICROBIOME DIET PLAN: Six Weeks to Weight Loss and Improved Gut Health.** By Danielle Capalino. Explains the microbiome and weight-loss relationship, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Bake. Color photos. 255 pages. Rodri. Pub. at $19.95

★ $11.95

**5917913 HEALTHY GUT, FLAT STOMACH: The Fast and Easy Low-FODMAP Diet Plan.** By Danielle Capalino. FODMAPs are carbohydrates found in certain foods that can be hard for some to digest, leading to symptoms, including IBS. With recipes for a seven-day menu plan, grocery lists, and clear explanations of the science behind the low-FODMAP diet and why it works, Capalino makes it easy to take control of your health. Well illus. in color. 192 pages. Countryman. Pub. at $21.95

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**6686143 NOM NOM PALEO: Food for Humans.** By M. Tam & H. Fong. Clearly describing what the Paleo Diet is all about and why it makes sense, Tam packs this guide with step-by-step diet and meal prep instructions, including IBS. With recipes for a seven-day menu plan, grocery lists, and clear explanations of the science behind the low-FODMAP diet and why it works, Capalino makes it easy to take control of your health. Well illus. in color. 192 pages. Countryman. Pub. at $21.95

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**6862961 ROADMAP TO WEIGHT LOSS AND WELLNESS.** By Danielle Capalino. A comprehensive, 5-week meal plan that will guide you through planning and cooking for meal success and improved weight loss. The guide does the hard work for you, so you can just follow the plan, shop, and eat. Includes recipes and tips to help you succeed. Well illus. in color. 300 pages. Rodale. Pub. at $26.95

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**$4.95**

★ **6735956 GOOD HOUSEKEEPING 400 CALORIE MEALS.** Ed. by Rosemary Ellis. Filled with more than 75 delicious and healthy recipes free from refined sugar, dairy products, and gluten, including Chilli-Lime Burgers; Chia Pancakes; Sweet Potato Fries; and much more. Well illus. in color. 160 pages. h. t. ullmann. Import. **$9.95**

★ **6737224 FRIENDLY FOOD: From Breakfast to Dessert.** By Hanna Gokansson. The Swedish foodie presents a delightful and healthy cookbook that unites three diets in one. She offers more than 75 delicious and healthy recipes free from refined sugar, dairy products, and gluten, including Chilli-Lime Burgers; Chia Pancakes; Sweet Potato Fries; and much more. Well illus. in color. 160 pages. h. t. ullmann. Import. **$5.95**

★ **5979434 THE I Q SUGAR COOKBOOK: 306 Recipes for a Clean, Healthy Life.** By Sarah Wilson. When Wilson gave up sugar for 15 days, she developed a whole new approach to food and cooking that’s inventive, go-to dishes for breakfast, lunch, and dinner. Includes 306 satisfying recipes for one-pan wonders, grain-free breakfasts, leftover makeovers, smoothie bowls, and more. Bacon ‘N’ Egg Oatmeal, Gift-Wrapped Miso Cod, and Broc Bites and Cauli Popcorn. Well illus. in color. 376 pages. Clarkson Potter. Paperbound. Pub. at $27.50

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★ **6785891 THE LOW CARB KITCHEN & WEIGHT LOSS PLAN: 21 Days to Cut Carbs and Burn Fat with a Ketogenic Diet.** By Tara Spencer & J. Koslo. Sets you on a path to optimal health. From hearty main courses to delightful dressing s to sumptuous desserts, you’ll never be left guessing when it comes to the wheat, lose the weight, and find your path back to health. From hearty main courses to delightful dressings to sumptuous desserts, you’ll never be left guessing when it comes to the wheat, lose the weight, and find your path back to health. Offers science-based expertise and habit tracker worksheets. Over 100 healthy recipes include Fettuccine and P each Tart. Well illus. in color. 224 pages. Page Street. Paperbound. Pub. at $21.99

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★ **6669285 SAVOR: Rustic Recipes Inspired by Ila Oppenheim.** Featuring her gluten-free and Paleo-friendly collection of over 85 recipes showcases the different attributes of each oil’s distinct flavor, ideal cooking temperature and beneficial nutrients. You’ll be able to create: hearty main courses, snacks, desserts, and much more. Offered are: Roasted Peppers, Olives, Lamb and Mixed Greens. Well illus. in color. 244 pages. Page Street. Paperbound. Pub. at $16.99

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★ **6734206 BEREZ's 300 RECIPE MAKEOVERS, 3RD EDITION.** By Danny Seo. Shares 100 of the best 300 recipes from his previous titles and everything in between. Take your favorite recipes and make them over 300 ways! Whether you’re on a diet or not, you’ll never be left guessing when it comes to the wheat, lose the weight, and find your path back to health. Offers science-based expertise and habit tracker worksheets. Over 100 healthy recipes include Fettuccine and P each Tart. Well illus. in color. 262 pages. Collins. **$6.95**

★ **6795905 THE LOW-FODMAP DIET FOR BEGINNERS: A 7-Day Plan to Beat IBS and Soothe Your Gut with Recipes for Fast IBS Relief.** By Mollie Tuntisky with G. Gardner. Your guide to relieving the symptoms of digestive distress in as little as one week. Tuntisky breaks everything down into easy-to-follow steps and provides a 7-day meal plan and shopping list to eliminate high-FODMAP foods. Over 75 recipes include Pecan-Crusted Salmon; Greek Chicken Kebabs; and Banana-Bread Muffins. Color photos. 158 pages. Rockridge. Paperbound. Pub. at $17.99

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★ **5964199 NATURALLY, DELICIOUS: 100 Recipes for Healthy Eats That Make You Happy.** By Danny Seo. Shares 100 of the inventive, good-for-you breakfast, lunch, and dinner recipes you’ve come to expect from the man behind “300 Makeovers.” Naturally, Danny Seo has designed to deliver maximum flavor, nutrition, and plate appeal with minimum effort. Try Braised Oxtails with Oranges and Dates, or Mint-Chocolate Chip Oatmeal with Spirulina. Color photos. 240 pages. Avery. Pub. at $30.00

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Slow Cookers & Crockpots

★ 6785956 MEXICAN SLOW COoker Cookbook: Easy, flavorful Mexican dishes that cook themselves. By Maruye Audit. Whether you prefer beans, corn, vegetables, or just a mouthwatering Minnesota or restaurant favorites, you'll find everything from Slow-Roasted Pork to Chile and Cheese dip in this collection of over 80 flavorful recipes. Includes tips on using your slow-cooker effectively and must-have pantry items. Color photos. 176 pages. Rockridge. Paperback. Pub. at $13.99 $9.95

★ 1840959 Fix-It and Forget-It 5-Ingredient Favorites: Comforting Slow-Cooker Recipes. By Phyllis Pellman Good. This collection contains over 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Spiral-bound. Pub. at $16.95 $5.95

★ 6785654 The Indian Slow Cooker Cookbook. By Hari Ghotra. With recipes like Butter Chicken, Spinach and Feta, and Spiced Lamb Bhuna, 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 pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperback. Pub. at $16.99 $12.95

★ 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 versatile 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 device. Color photos. 320 pages. Good Books. Pap. Folded. Pub. at $20.99 $14.95


★ 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 skimp on deliciousness. Try Bacon Cheeseburger Meat Loaf; Sweet and Spicy Pulled Pork; Quick and Easy Barbecue Chicken Taco Soup. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $19.99 $14.95

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★ 190208X The Great Big Pressure Cooker book: 500 Easy Recipes for Every Machine, Both Stovetop and Electric. By M. Steinberg & M. Scramboat. 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 Chipotle Pulled Chicken or pure comfort food like Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 512 pages. Clarkson Potter. Paperback. Pub. at $25.00 $11.95

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★ 6878211 Fix-It and Forget-It 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 appealing cookbook presents over 150 hand-picked recipes like Jalapeno Popper 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 $14.95

★ 6620204 The Family Table Slow Cooker: Easy, Healthy, and Delicious Slow-Cooked Meals. Ed. by Katri Hilgen. Using healthy, easy-to-find ingredients, these classic family treasures. From roasts, stews, and pasta to side dishes and desserts, Tangy Turkey Tagine to Strawberry Shortcake, there are recipes to suit every device, stovetop and electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spices, found in dishes such as Curry Chipotle Pulled Chicken or pure comfort food like Slow Cooker Chicken and Cheese and Mama’s Famous Meatball Stew, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 512 pages. Clarkson Potter. Paperback. Pub. at $25.00 $11.95

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Slow Cookers & Crockpots

**6743897 THE COMPLETE SLOW COOKER:** From Appetizers to Desserts—400 Must-Have Recipes That Cook While You Work (or Wait). Well illus. at America’s Test Kitchen. Go beyond pot roast and chili with a comprehensive collection of foolproof slow cooker recipes. Up to party game, with starters like Korean Chicken Wings, keep dinner interesting with Sun-Dried Tomato Lasagna, or indulge in lip-smacking sweet like Nutella Bread Pudding. Well illus. in color. 388 pages. America’s Test Kitchen. 8½x10. Paperbound. Pub. at $29.99

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**595682X SLOW COOKER DUMP DINNERS.** By Jennifer Palmer. You’ll never be too busy to make dinner with these quick and convenient slow cooker recipes that practically cook themselves! Taking advantage of many ingredients that are already prepped and ready to cook, here are simple, scrumptious ideas that you just dump in the cooker, set, and forget. Illus. in color. 128 pages. Countryman. 8¼x10¼. Pub. at $24.95

**6873646 THE VEGAN SLOW COOKER.** By Kathy Hester. Create hot, nutritious, homemade, vegan meals that are ready the minute you walk in the door—and in just two simple steps! Includes delicious recipes like Cranberry Vanilla Quinoa, and Kate Stew, and Pumpkin and White Bean Lasagna. Well illus. in color. 224 pages. Fair Winds Press. Paperbound. Pub. at $24.95

**598274X 5 INGREDIENTS OR LESS SLOW COOKER COOKBOOK.** By Stephenie O’Donnell. Using just five ingredients or less, these slow cook recipes are a snap to throw together, they’re anything but humdrum eats. Use your slow cooker to make French Onion Soup, Pork Jalapeno Roast, Ginger-Glazed Mahi Mahi, and even Key Lime Pie and Pecan Pie. Includes a gluten-free option. Well illus. in color. 288 pages. HMH. Paperbound. Pub. at $22.95

**6781411 GOOD HOUSEKEEPING INSTANT POT COOKBOOK: 60 Delicious Foolproof Recipes.** Make a variety of mouthwatering recipes using the home of Breed’s newest dream appliance: the Instant Pot! These easy pressure cooker and slow cooker dishes range from Quick Coq au Vin and Cremy to Pulled BBQ Beef and Filipino Pork Adobo. Well illus. in color. 128 pages. Hearst. Pub. at $16.95

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6704883 GOOD CHEAP EATS: Everyday 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. Paperback. Pubs $12.99

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6795957 THE NEW ONE POT COOKBOOK. Discover more than 200 fresh and innovative one-pot recipes that go above and beyond your mom's favorite weeknight go-to meals. Try Baked Apple Turkey with White Rice; Butternut Squash Soup with Kielbas and Wild Rice; or Curried Chicken with Avocado. Color photos. 256 pages. Adams Media. Paperback. Pubs $18.95

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6795956 INDIAN INSTANT POT COOKBOOK: Traditional Indian Dishes Made Easy & Fast. By Urvashi Pitre. By pairing your Instant Pot with simplified versions of popular and classic Indian recipes you can enjoy restaurant favorites at home any night of the week. Over 50 authentic dishes include Aloo Gobi; Butter Chicken; Chicken Tikka Masala; Beef Curry; and much more. Includes Instant Pot FAQs. Color photos. 162 pages. Rockridge. Paperback. Pubs $12.99

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6728374 DINNER A.S.A.P.: 150 Recipes Made as Simple as Possible. By the eds. of Cooking Light. Featuring simple and easy-to-prepare recipes, the formula is simple: pair healthy prepared foods, fresh produce, and bold seasonings with simple, speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese Stuffed Chicken Breasts or Bacon & Cheddar Mash Potatoes. Well illus. in color. 286 pages. Galleon. Paperback. Pubs $21.95

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6856497 SIMPLE WEEKNIGHT FAVORITES. By the eds. of 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. 244 pages. Workman. Paperback. Pubs $26.95

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685785X THE COMPLETE MAKE-AHEAD KITCHEN. By the eds. of America’s Test Kitchen. You’ll find everything from family-friendly one-dish suppers to company-worthy appetizers and desserts. Eliminate the guesswork of cooking in advance with the 506 recipes included that spell out all the make-ahead options. Fully illus. in color. 424 pages. America’s Test Kitchen. SOLD OUT

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6823416 OLD-FASHIONED ECONOMICAL COOKING: Healthy Culinary Ideas on a Budget. By Winifred S. Gibbs. The perfect resource for anyone looking for delicious and nutritious meals on a small budget. Offers fully planned-out, eclectic, weekly meal plans for each month of the year, as well as an extensive collection of budget recipes such as Corned Beef and Cabbage, or Pigs in Blankets. Illus. 160 pages. Racehorse. Pubs $14.99

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6793584 MICROWAVE MUG SOUPS. By Theo Michaels. No time to cook or don’t want to cook? Here you’ll find an abundance of satisfying, hassle-free soups that you can make with only a mug and a microwave. In just a few minutes, you could be enjoying Fiery Sweet Potato & Coconut Soup, Salmon & Dill Cream Soup, Black Bean & Thyme Soup; and more. Well illus. in color. 128 pages. Lorenz. 8x10 3/4. Import. Pubs $15.00

$11.95

6728847 175 BEST MULTIFUNCTION PRESSURE ELECTRIC PRESSURE COOKER RECIPES. By Marilyn Haugen. With your multifunction electric 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 Turkey. End your meal with a Chocolate, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Paperback Import. Pubs $19.95

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6838044 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Pressure, High-Flavor Recipes. By Laurel Randolph. The author simply and expertly mixes traditional cooking methods with the convenience of electric pressure cookers, then shows that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato & Feta Risotto; and Roasted Butternut Squash. Well illus. 180 pages. St. Martin’s. Paperback. Pubs $19.95

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- 32 -

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★ 5808650 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 Seafood Risotto, Pork and Beans, Chile and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus., in color. 230 pages. Morrow. Pub. at $27.99. $6.95.

★ 6577253 300 15-MINUTE LOW-Carb RECIPES. By Dana Carpenter. Low-Carb doesn’t mean you have to sacrifice flavor or taste. Try Rosemary-Ginger Ribs; Spicy Harissa Crusted Prawns; Chicken Chili Verde; Mexican Chocolate Smoothie and much more. 360 pages. Fair Winds Press. Paperback. Pub. at $19.95. $12.95.

★ 6698183 THE QUICK SIX FIX: 100 No-Fuss, Full-Flavor Recipes. By Sturt O’Keefe with K. Squires. Full flavor recipes that require no more than six ingredients 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 home including Moules Frites, Barbecued Pulled Pork and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus., in color. 230 pages. Morrow. Pub. at $27.99. $6.95.

★ 6765662 COMFORTABLE UNDER PRESSURE. By Meredith Lawrence. 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 Raisins and Almonds; Wild Rice with Mushrooms and Peas; or Ratatouille. Color photos. 232 pages. Walmart. Paperback. Pub. at $24.95. $13.95.

Outdoors Cooking & Grilling

★ 3560538 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rowinski. The Outdoor Dutch Oven: A Complete Guide to Grilling and Barbecuing and Part Field Ed. by Catherine Cassidy. It’s time to hit up the grill and celebrate the season with Full-Flavor Recipes. By Cinzia Trenelli. Quick, easy, and oh-so-delicious, mug cakes are the world by Breakfast, Lunch, Dinner, and Dessert. Featuring 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. Whitecap Books. Pub. at $16.95. $9.95.

★ 6857892 MASTER OF THE GRILL. By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this book features over 150 photos of great for camping and home-cooking alike. Recipes include: Beef and Bean Conmeal Pie; Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Roast Chicken with Onions and Mushrooms. Well illus. in color. 164 pages. Skyhorse. Paperback. Pub. at $14.99. $6.95.

★ 6632202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need. By Paul Kirk. This collection of 500 delicious recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential barbeque techniques, and techniques for marinades, and scrumptious side dishes. Color photos. 288 pages. Sellers. Pub. at $17.95. $6.95.

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6732208 FIRE PIT COOKING. By Vanessa Bante. Shows many new ways to make and enjoy new and old favorite dishes with fun utensils for the outdoors like pie irons, sticks, and metal forks and foil. Recipes include Crab-Stuffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scallions and pages. Cooking Light. Pub. at $19.95

6892999 AWE INSPIRING PANCAKES. By Jenny Steffens Hobick. Offers 100 delightful recipes for your most beloved dishes from fluffy French Crepes to the sweet and savory pancakes. Many recipes feature fresh fruits and vegetables. Color photos. 408 pages. Andrews McMeel. Pub. at $19.95

6857654 THE COMPLETE ELECTRIC SMOKER COOKBOOK. By Bill West. Now, mastering the art of electric smoking is easier than ever. Fueled with the A to Z of smoking, plus over 100 mouthwatering recipes, this is your whole-hog guide to using your electric smoker. Recipes include Chipotle Wings; Smoked Baked Banana; Hickory Smoked Pork Loin and much more. Illus. in color. 178 pages. Rockridge. Paperbound. Pub. at $17.99

$12.95

6859639 TECHNIQUES FOR WOOD-FIRED OVENS: 25 Essentials. By A. Cort Siemon. Grilling expert Siemon reveals in these pages the sure fire techniques and smoke infused recipes, from rustic breads and pizzas to chops, roasts, and whole birds, that will turn your wood oven into an indispensable part of your outdoor cooking arsenal. Well illus. in color. 128 pages. Harvard Common. Pub. at $18.99

$13.95

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

$11.95

6791776 GRILL FIRE: 100+ Recipes & Techniques for Mastering the Flame. By Lex Taylor. Follow Taylor’s expert advice on butcher’s cuts, fire, fuel, and along with his techniques for mastering temperature and doneness, you’ll get outaggeous results every time you fire up the grill. Flavorful recipes include Bbq Chicken Sliders; Smokehouse Bacon Meatloaf; and Watermelon BBQ Ice Cream. Illus. in color. 288 pages. Workman. Pub. at $24.95

PRICE CUT to $19.95

660800X FAMILY CAMPING COOKBOOK. By Tiff & Jim Easton. Packed with 85 family friendly dishes that all work on a camping stove, portable barbecue or open fire. Includes easy to make meals perfect for any camping trip or outdoor cooking adventure. In addition to main dishes such as Beer Batter Perch and Rainy Day Lasagna, there are over 25 great dessert recipes. Color photos. 160 pages. Whitecap. 8x10½. Pub. at $19.95

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6732340 COOKING WITH A MASON JAR: 50 Pretty, Portable Packed Lunches. By Wendy O’Neal. Create an adorable jars, including: lasagna in a jar; poke salad in a jar; and many more. Well illus. in color. 135 pages. Rockridge. Pub. at $14.95

$11.95

6864464 THE CAMP DUTCH OVEN COOKBOOK. By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will learn how to make flavorful meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Bread Cake; Slow Cooked Beef Stew; Dutch Oven Pizza Margherita; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Workman. Paperbound. Pub. at $19.95

$13.95

5844946 THE BIG GREEN EGG COOKBOOK. Ed. by Jim Baksh. The world’s most celebrated pittmaster breaks down the step by step primer and flavor-filled cookbook to turn any heat at your next barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Citrus Chicken Fajitas; Bacon-Wrapped Stuffed Jalapeños and much more. Color photos. 135 pages. Rockridge. Paperbound. Pub. at $16.95

$12.95

5089204 KEBABS: 75 Spectacular Recipes for Grilling. By D. Riches & S. Baksh. A collection of 75 fire-tested recipes such as Egyptian Chicken Kebabs; Jamaican Jerk Turkey Kebabs; Lemon-Roasted Salmon Kebabs; and Mexican Corn Kebabs. Includes quick-fix rubs, sauces, brines, marinades, plus guidance on what kinds of meat, vegetables, and grains will work together, plus all the advice on grill ing in the winter along with his techniques for mastering temperature and doneness, and you’ll get outaggeous results every time you fire up the grill. Flavorful recipes include Bbq Chicken Sliders; Smokehouse Bacon Meatloaf; and Watermelon BBQ Ice Cream. Illus. in color. 288 pages. Workman. Pub. at $24.95

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6853412 HEALTHY PASTA. By J. Bastianich & T. Manuli. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy diet, no matter how balanced your lifestyle, even if you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Orzotto, and Spinach; all under 500 calories. Illus. in color. 180 pages. Andrews McMeel. Pub. at $22.99

$7.95


$11.95
Pastas

658978X SAUCES & SHAPES: Pasta the Italian Way. By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these authentic recipes for sauces and soups. You’ll find traditional versions of such favorites as carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on nuts, cauliflower, mushrooms, and more. Drawings or color photos. 400 pages. Norton. 8½x11¾. Pub. at $35.00 $6.95

★ 671603 HOMEMADE PASTA MADE SIMPLE: A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night. By Manuela Zangara. Whether you have mastered in making pasta from scratch before or have always been too intimidated to try, this is your complete guide to creating the pasta you love any night of the week and having fun while doing it. Includes classic shapes like Ravioli, Quadrafe, and Smoked Salmon and Ricotta Mezzelune. Color photos. 233 pages. Rockridge. Paperback. Pub. at $17.99 $12.95


5982944 BETTY CROCKER THE BIG BOOK OF PASTA, Ed. by Anne Ficket. 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. Paperback. Pub. at $15.95 $9.95

Vegetarian Cooking

6869541 VEGAN FOR EVERYBODY. By the eds. at America’s Test Kitchen. Introduces you to a world of interesting textures and fresh flavors that make cooking vegan accessible to all. Take a new look at comfort foods with a surprisingly rich and creamy lasagna or a hearty burger with all sorts of toppings. Making chocolate chip cookies or dark chocolate cupcakes. Their dishes everyone will get excited about. Well illus. in color. 326 pages. America’s Test Kitchen. Paperback. Pub. at $29.95 $22.95

6857868 THE COMPLETE VEGETARIAN COOKBOOK. By the eds. at America’s Test Kitchen. Whether you are a committed vegetarian or just excited about trying vegan cooking, this is your complete guide to creating the pasta you love any night of the week and having fun while doing it. Includes classic shapes like Ravioli, Quadrafe, and Smoked Salmon and Ricotta Mezzelune. Color photos. 233 pages. Rockridge. Paperback. Pub. at $17.99 $12.95

6840736 VEGETARIAN SUSHI SECRETS. By Marisa Baggett. Now vegetarians can fully enjoy sushi. The author starts by giving substitute recipes for making perfect sushi rice and how to create your own original combinations, along with a range of creative side dishes to accompany them. Well illus. in color. 128 pages. Tuttle. 8x10. Paperback. Pub. at $15.95 $4.95


6704379 THE NUT BUTTER COOKBOOK: 100 Delicious Vegan Recipes Made Better with Nut Butter. By Robin Robertson. Filled with more than 100 luscious vegan recipes enhanced with the protein, richness and nutrition of butter made from cashews, almonds, peanuts, chestnuts, macadamias, or any other nut (or seeds) you like. 157 pages. Andrews McMeel. Paperback. Pub. at $16.99 $3.95

6845037 I’VE HATE TOFU COOKBOOK. By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant based protein that provides all kinds of nutrients without a lot of calories. Contains thirty-five-recipes like Tofu Sloppy Joes; Grilled Tofu Kebabs; and Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Paperback. Pub. at $14.95 $6.95

223 pages. The Experiment. Paperback. Pub. at $19.95 $14.95

★ 6861710 THE SUPER EASY VEGAN SLOW COOKER COOKBOOK. By Toni Aire. Learn the basics about stocking up on vegan slow cooking staples and discover the ease of creating complete meals that take just 15-minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Cauliflower Bolognese; and Spicy Ethiopian Lentil Stew. Color photos. 151 pages. Rockridge. Paperback. Pub. at $15.99 $11.95

★ 6805639 THE CLASSIC ZUCCHINI COOKBOOK, 3RD EDITION REVISED. By Nancy C. Ralston et al. Filled with tips for making zucchini appealing to both vegans and carnivores alike. Over 7538596 photos. 336 pages. HMH. Paperback. Pub. at $17.99 $11.95

686412X EVERYDAY VEGAN EATS. By Zsu Dever. Filled with helpful tips to make going vegan easier and fun, this book is perfect for those who find themselves with butternut to pumpkin, and of course zucchini. Includes salads and soups, vegetarian main dishes, sides, breads, desserts, and more. 312 pages. Storey. Paperback. Pub. at $18.95 $13.95

686574X VEGAN SOUPS. By Amber Locke. Celebrate the glory of vegetables all year round with these tasty vegan soups. From a refreshing Watermelon Gazpacho, perfect for a summer’s afternoon, to a chunky, wholesome Black-eyed Bean Chilli Stew to warm you up on a cold winter’s night, these recipes are an easy way to get the full of fresh, seasonal ingredients. Fully illus. in color. 144 pages. Mitchell Beazley. Paperback. Pub. at $9.99 $7.95

★ 6612644 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Aron. Introduce a healthy twist to your cheese plate with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create powerful, plant based protein that provides all kinds of nutrients without a lot of calories. Contains thirty-five-recipes like Tofu Sloppy Joes; Grilled Tofu Kebabs; and Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Paperback. Pub. at $14.95 $10.50

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 fluffly quick and light meringue, 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. 500 recipes. 100 pages. Clarkson Potter. Paperback. Pub. at $14.95 $11.95

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Vegetarian Cooking


6723004 CROSSROADS: Extraordinary Recipes from the Restaurant That Is Reinventing Vegan Cuisine. By Tal Ronnen et al. Features over 150 innovative, vegan recipes to try. Pick up the lemony Shrimp and Avocado Salad Rolls, Wake up to Spiced Scramble with pumpkin seeds and Cumin; Mushroom Farro Soup; Creamy Polenta with Roasted Corn and Porcini Mushroom-Bordelaise Sauce, and more. Well illus. in color. 284 pages. Artisan. 8 1/4x10 1/4. Pub. at $35.00 $15.95

*5829445 OCEAN GREENS: Explore the World of Edible Seaweed and Sea Vegetables. By Kelly Chanko and M. Schley. A cut-edge collection brings dulse, nori, spirulin, and other popular varieties from the sea straight to your kitchen in 50 innovative, vegan recipes to try. Pick from the Japanese Dashi & Nori Crisps and Chocolate Chip & Seaweed Cookies. Well illus. in color. 175 pages. The Experiment. 8 1/4x10 1/4. Pub. at $24.95 $15.95

Fish & Seafood

4608062 THE BOSTON GLOBE ILLUSTRATED NEW ENGLAND SEAFOOD COOKBOOK. Culled from the newspaper’s respected pages, this collection of some of the best recipes ever published includes Classic Maine Crab Cakes; A New England Steviotop Clambake; Lobster Salad Rolls, and Cornmeal Scrod. Color photos. 141 pages. Trumpet. 9x10. Pub. at $26.95 $2.95

7635230 500 FISH & SHELLFISH DISHES. By Judith Fertig. This collection has everything you need to know in order to choose, store, and enjoy seafood of every kind. Covers the full scope of preparations: steaming, simmering, frying; baking; grilling; plankning; roasting; and smoking. A final chapter on sauces and sides finishes the catch. Color photos. 365 pages. Sterling. 8x10. Pub. at $35.95 $15.95

5771781 SIMPLY SHRIMP: With 80 Globally Inspired Recipes. By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp, with 80 globally inspired recipes organized by the many ways shrimp can be prepared. Ideas like Thai Shrimp Curry and Shrimp Farro Soup, Japanese Dashi & Nori Crisps and Chocolate Chip & Seaweed Cookies. Well illus. in color. 175 pages. The Experiment. 8 1/4x10 1/4. Pub. at $24.95 $16.95

6833527 MUSSELS & CLAMS: Prepare and Enjoy Delicious Meats Using Mussels and Clams. By Anna Luccetti. If you’ve never have the confidence to cook your own mussels and clams you are missing out! Find your favorite recipes, together with a great range of mussel soups and salads, light meals and dinner party recipes, ranging from the very simple to the sophisticated. Well illus. in color. 256 pages. Firefly. Paperback. Pub. at $19.95 $6.95

6864252 THE GRAND CENTRAL OYSTER BAR & RESTAURANT COOKBOOK. By Sandy Ingerman and Finnan Home. A collection of more than a quarter of the restaurant’s recipes, some dating to the opening in 1913, are paired with behind the scenes stories, historical anecdotes, and a wealth of recipes and information on buying, cooking, and serving seafood and fish. Try the Maryland Crab Cake Salad or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos, most in color. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00 $19.95

6863993 THE GREAT LOBSTER COOKBOOK: More Than 100 Recipes to Cook at Home. By Matt Dean Pettit. More than 100 simple and delicious recipes will show you how fun, easy, and stress-free cooking with lobster can be. Try Lobster Deviled Eggs, Pan-seared Lobster Soup, Pancetta-Wrapped Lobster Tails with Lemon-Parsley Sauce; Rock Lobster Pizza, or Lobster Pot Pie. Well illus. in color. 204 pages. Firefly. Paperback. Pub. at $19.95 $9.95

Poultry & Game

5571510 THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Venison to Turkey. By Monte Burch. Partly as a tribute to times gone by and partly as a reaction to the modern movement toward healthy eating and self-sufficient living,interest in making jerky has soared in recent years. Includes foolproof seasoning recipes, delicious recipes will show you how fun, easy, and stress-free cooking with lobster can be. Try Lobster Deviled Eggs, Pan-seared Lobster Soup, Pancetta-Wrapped Lobster Tails with Lemon-Parsley Sauce; Rock Lobster Pizza, or Lobster Pot Pie. Well illus. in color. 154 pages. Skyhorse. Paperback. Pub. at $12.95 $4.95

7600720 THE VINSON COOKBOOK: Venison Recipes from Fast to Fancy. By Steve & Annie Champion. Along with easy to follow instructions, these more than 200 recipes for main courses, side dishes, and desserts include Venison Stroganoff; Braised Beef Shank, Barbecue Meatball, and 140+ other dishes. Color photos. 326 pages. Storey. 8x10. Pub. at $19.95 $9.95

6847501 THE HUNTER’S COOKBOOK: The Best Recipes to Savor the Experience. By Steve & Annie Champion. Along with easy to follow instructions, these more than 200 recipes for main courses, side dishes, and desserts include Venison Stroganoff; Braised Beef Shank, Barbecue Meatball, and 140+ other dishes. Color photos. 326 pages. Storey. 8x10. Pub. at $19.95 $9.95

6669277 THE VINSON BIBLE. By Nichola Fletcher. Features over 400 recipes that show the enormous versatility of this low-fat meat including Venison Steaks with Lime, Fennel and Honey or Thai-spiced Venison Casserole. 96 pages. Birlinn. Paperback. Pub. at $19.95 $7.95


6848853 PHEASANT, QUAIL, COOT. By Jennifer Trainer Thompson. More than 100 simple and delicious recipes will show you how fun, easy, and stress-free cooking with lobster can be. Try Lobster Deviled Eggs, Pan-seared Lobster Soup, Pancetta-Wrapped Lobster Tails with Lemon-Parsley Sauce; Rock Lobster Pizza, or Lobster Pot Pie. Well illus. in color. 204 pages. Firefly. Paperback. Pub. at $19.95 $9.95

Ragu with Pasta. Color photos. 336 pages. H.H. Pub. at $32.95 $26.95

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6749194 R ECIPE S FR OM THE WOODS: The Book of Game and Forage. By Jean-François Maitre. A collection of 100 delicious dishes made with game and foraged ingredients. Perfect for Venison with Port and Chestnuts; Wild Mushrooms and Herb Loaf; to Wild Blueberry Muffins, these dishes bring the flavor of the woods into your home. Well illus. in color. 239 pages. Hardcover. Pub. at $45.00 $19.95

4613404 THE MOUNTAIN MAN COOKBOOK. Ed. by Jared Blohm. Contains 175 mouthwatering and unique recipes for unconventional wild game like raccoons, muskrats, beavers, bobcats and oppossums. After detailing how to safely prepare and cook forageries, it serves delicious meals like Raccoon Stew, Beaver Chili, Sweet and Sour Bobcat, and more. SHOPWORN. Photos. 126 pages. Krause. Paperback. Pub. at $11.95

59330X COOKING WILD GAME: Thirty-Six Hearty Dishes. By G. Foggengohl. Hunters and condition lovers of game meats and traditional European cooking will relish this collection of 36 game dishes. Mouthwatering flavors and cooking styles combine with a variety of venison, wild boar, hare, duck, pheasant, and more to create a classic array of entrées. Fully illus. in color. 80 pages. Schiffer. 8¼x11¼. Pub. at $19.99 $6.95


8683922 THE TURMEC COOKBOOK. Considered to be one of nature’s most powerful anti-inflammatory ingredients, turmeric has long been used in the Chinese and Indian traditional systems of medicine. 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. Asters. Import. Pub. at $12.99

6828122 100 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 Clayton Chicken, Spicy Beef with Scallions; Sichuan Potato Stir-Fry; Chicken Chow Mein; and more. 240 pages. Hamlyn. Paperback import. Pub. at $7.99 $3.95

5832415 COOKING WITH GOCJUANG: Asia’s Original Hot Sauce. By Naomi Inamoto-fun. A chill paste from Korea with a complex, spicy, sweet, and deep flavor—gochujang is rapidly growing in popularity. Now you can discover the charms of this delicious condiment with this selection of irresistible recipes, many of them Asian inspired. Well illus. in color. 143 pages. Countryman. Paperback. Pub. at $16.95 $3.95

6824978 CHINESE FEASTS & FESTIVALS: A Cookbook. By S.C. Moey. Each celebratory meal is a spiritual celebration as well as an earthly pleasure, and the author provides 56 recipes covering the complete range of Chinese festival dishes along with detailed descriptions of their symbolic meaning. Beautifully illustrated by the author, the meals include Yangzhou Fried Rice and Good Luck Spring Rolls. 144 pages. Periplus. 8½x11¾. Paperback. Pub. at $14.95 $4.95

6713300 ORIENTAL VEGETARIAN COOKING. By Gail Duff. Brings together the flavors and culinary techniques of the Orient in this collection of tantalizing dishes 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. Paperback. Pub. at $14.95 $9.95

6832621 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 missed ingredients and cooking techniques, a step-by-step guide to making it, and complete instructions for making the rolls, you’ll be making Sushi at home in no time. Recipes include Shrimp Tempura Roll, Spicy Sushi, and Smoked Salmon Roe. Color photos. 288 pages. Sellers. Pub. at $17.95 $6.95


6749089 HEALTHY JAPANESE COOKING: Simple Recipes for a Long Life, the Shoku-Iku Way. By Makiko Sano. Discover the secrets of Shoku-iku and how the Japanese people stay so healthy, all in one easy to understand recipe collection. As with Japanese food in general, most of the 70 brand new dishes are largely gluten and dairy free with many vegan options. Well illus. in color. Paperback import. Pub. at $19.95 $6.95

7634331 ORIENT EXPRESS: Fast Food from the Eastern Mediterranean. By Silvena Rowe. Presents 100 light, enticing new recipes, perfectly seasoned for mezze-style eating. 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 $30.00 $9.95

*) 6785875 LEMONGRASS, GINGER AND MINT VIETNAMESE COOKBOOK. By Linh Nguyen. A 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, Chao, and Bun. Includes an overview of techniques; ingredients and tips; and shopping recommendations. Color photos. 208 pages. Rockridge. Paperback. Pub. at $14.99 $11.95

*) 4483552 THE CHINESE TAKEOUT COOKBOOK. Quick and Easy Dishes to Prepare at Home. By Diana Kuan. The Chinese food blogger and cooking instructor brings Chinatown into your home with this amazing collection of more than eighty popular Chinese takeout recipes, all easy to prepare and make with simple, all-prize-quality ingredients. Color photos. 280 pages. Quadrille. Paperbound import. Pub. at $19.95 $12.99

5860741 KITCHEN: Korean Home Cooking and Street Food. By Da-Hae & Gareth West. Easy-to-follow fundamentals and a variety of delectable recipes let you experience the fantastic, robust flavors of classic Korean cooking and the AmeriKorean strand that has developed from it. Try a decadent bulgogi burger, corn on the cob with kimchi butter, or twice-cooked crispy pork belly. Well illus. in color. 240 pages. Mitchell Beazley. Import. Pub. at $24.99 $7.95

5890377 ESSENTIAL TURKISH CUISINE. By Engin Akin. Complete with two hundred recipes, this collection offers wonderful insight into modern Turkish cooking, along with the myriad cuisines it reflects: Chinese, Middle Eastern, Mediterranean, and Northern Africa. Includes Small Plates; Main Dishes; Breads & Pastries; and Sweets & Beverages. Color photos. 272 pages. Quadrille. Paperbound import. Pub. at $40.00 $16.95

*) 7617232 THE NEW INDIAN SLOW COOKER: Recipes for Curries, Dals, Chutneys, Masalas, Biryani, and More. By Neela Paniz. Veteran cooking teacher and chef Paniz follows the long, slow approach to making Indian cuisine by rethinking its traditional recipes for the slow cooker. Here she showcases both classic and innovative recipes such as Pork Vindaloo, Kashmiri Potato Curry, Date and Tamarind Chutney, and Spiced Chickpeas. Well illus. in color. 132 pages. Ten Speed. Paperback. Pub. at $19.99 $13.95

*) 6751962 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 celebrated restaurant that is changing how America thinks about the Russian food. From bright pickles and pillowy dumplings to ingenious vodka infusions and traditional home-style dishes, it’s all here. Illus. in color. 389 pages. Flatiron Books. 8¼x10½. Pub. at $40.00 $29.95

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38 –
Asian & Eastern Cuisines

★ 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 unbearably delicious pastries like kissake, Morimoto brings home cooking closer than ever before to the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecco. Pub. at $45.00 $32.95

5844106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Amedi. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won fans around the world over for its elevated Middle Eastern cooking. From Beef Carpaccio with Burned Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous, this collection includes a special cocktail section. 191 illus. 256 pages. Clarkson Potter. 8¾x11½. Pub. at $35.00 $9.95


224 pages. Clarkson Potter. Pub. at $27.50 $24.99

★ 5961432 LET’S COOK JAPANESE FOOD! Everyday Recipes for Authentic Dishes. By Amy Kani. Features delicious flavors of everyday Japanese specialties, easy to prepare and enjoy in your own home. Recipes include Spicy Tofu with Minced Pork; Vegetable and Tofu Noodles; Vegetable Tempura; and Pork Belly with ginger and cumin. Well illus. in color. 240 pages. Robert Rose. Paperback Import. Pub. at $19.95 $17.95

★ 6793371 THE COOK-ZEN WAGASHI COOKBOOK: Traditional Japanese Sweets Made Simply in the Microwave. By Machiko Chiba. Explore the sweet side of Japan’s rich culinary history with this delightful collection of small sweets, traditionally served for tea. Using Chiba’s easy-to-follow instructions and the Cook-Zen pot, you too can make wagashi in minutes. Well illus. in color. 141 pages. Lake Isle. Paperback. Pub. at $17.95 $12.95

★ 599005X RAMEN: Recipes for Ramen and Other Asian Noodle Soups. By Minato, Ed. et al. Discover the delights of rich ‘kotteri’ or light ‘assari’ ramen bowls and other Asian noodle soups in this collection of over 25 recipes. Includes Mung Bean Vegetable Soup, Spicy Noodle Seafood Broth, Beef Pho and Spicy Soba Chicken with Vegetables. Well illus. in color. 64 pages. Foremost. Paperback. Pub. at $15.95 $17.95

★ 6869655 AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Tinman. Told from the perspective of beloved housekeeper Kinny Kincaid, one of the cherished characters in Taylor’s Irish Country series, this volume of traditional Irish recipes is rich and inviting in both its delicious dishes and stories of its charming people. Includes ten short stories starring the colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 264 pages. Foremost. Paperback. Pub. at $21.99 $27.95

★ 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 Collets with Escargot Mozzarella and Tomato; Chocolate Glazed Coffee Cake. 16 pages of color photos. 320 pages. Hippocrene. Pub at $35.00 $6.95

6840663 PAIL BOUCHE: Simply Delicious. Widely regarded as the father of modern French cuisine, Paul Bocuse offers the home cook more than 100 simple recipes that are easy to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Bouef Bourguignon; and from Pears in Red Wine to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperback Imported. Pub. at $19.95

6603249 LUCINDA’S RUSTIC ITALIAN KITCHEN. By Lucinda Scala Quinn. Offers 52 of Quinn’s favorite recipes from her family for homey Italian food. Simple to prepare versions of all your Italian favorites are included like Linguine with Clams and Chicken Milanese. Color photos. 120 pages. HMH. Paperback Import. Pub. at $14.99 $13.95

★ 6825680 MONET’S PALATE COOKBOOK. By A. Bordman & D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his lifetime vegetable 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 $29.95

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 blend potatoes with mustard and curry. Widely regarded as the father of modern French cuisine, Chef Paul Bocuse, offers the home cook more than 100 simple recipes that are easy to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Bouef Bourguignon; and from Pears in Red Wine to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperback Imported. Pub. at $19.95

★ 5715342 CULINARIA RUSSIA: A Celebration of Food and Tradition. By Raymond Tutter. Offers a wealth of culinary delicacies hardly known to us in the west, a myriad of foods and flavors led by the most diverse influences and cultures. From traditional fish and meat specialties of the nomadic regions 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. Ecco. Pub. at $32.95 $14.95

★ 6766556 THE WURST! The Very Best of German Food. By Otto Wolff. Celebrates all the greats of German food—from street snacks, sides, salads and larger meals to sweet baked goods and desserts. Discover recipes for Spicy Wurst Rolls, pretzels, potato dumplings, currywurst, Black Forest Cake, and more. Well illus. in color. 127 pages. Smith Street. Import. Pub. at $19.95 $14.95

★ 599358X SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Kusan & C. Miron. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and an assortment of pita dishes, as well as sausages and a multitude of delectable desserts. Color photos. 104 pages. Schiffer. 9½x8½. Pub. at $24.99 $8.95

★ 6826008 SICILY: The Cookbook. By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancini’s rice ball and new reinvigorating recipes including Savory Eggplant Trifle; Seafood Salad with Avocado Cream; and Cannoli Muffin Leather. Fully illus. in color. 336 pages. Rizzoli. 8¾x10½. Pub. at $40.00 $16.95

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Regional & Exotic Cuisines

4559657 MASTERING THE ART OF SOUTHERN COOKING. By N. Dupree & C. Graubart. Presents the new standard reference for cooks everywhere on how to prepare the South’s most satisfying dishes, preserving the techniques and tastes of this regional cuisine. Try Corn Bisque, Shrimp Burgers, Sausage and Apples and Hush Puppies. Includes richly among 750 recipes and 650 variations. Well illus. in color. 270 pages. Gibbs Smith. 9½x11¼. Paperbound. Pub. at $45.00 $14.95


4584619 THE FOOD OF TAIWAN: Recipes from the Beautiful Island. By Cathy Erway. Starting with a comprehensive introduction that covers the history, people, and land of Taiwan, the author gives quick recipes for home style dishes and authentic street food that incorporate the flavors of Taiwan. Dishes like Beef Noodle Soup and Pork Belly Buns are sure to make your mouth water. Well illus. in color. 254 pages. HMH. Pub. at $30.00 $7.95

6617468 DUTCH TREATS: Heirloom Recipes from Farmhouse Kitchens. By William Ways Weaver. You will discover over 100 authentic Pennsylvania Dutch family recipes, steeped in folklore and handed down through generations. Recipes include: Adam and Eve Cookies; Hickory Nut Datsch; Maple Sugar Shoofly Pie; Bear Cheese Pie with Pretzel Crust; Sweet Corn and Papaw Pudding, and many more. 188 pages. Reiman Media Group. Pub. at $16.95 $8.95

6880959 THE SOUTHERN SYMPATHY COOKBOOK: Funeral Food with a Twist. By Terre Coleman Magness. An assembled collection of delectable and delightful recipes that are good to ease broken hearts and soothe frayed nerves. Both classic and internationally inspired dishes include Collard and Spinach Madeleine; Classic Chicken Salad with Gapes and Poppy Seeds; and Beef Noodle Soup and Pork Belly Buns. Color photos. 175 pages. Countryman. Pub. at $22.95 $17.95

6865704 A LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes. By Annie B. Copps. You’ll find plenty of regional favorites in these 30 delicious recipes such as Lobster Rolls; New England Clam Chowder; and Smoked Blue Fish Dip, as well as dishes that celebrate the Cape’s rich culinary traditions such as Feijoa; Jamaican Jerk Chicken with Rice and Beans; and Portuguese Sweet Bread. Illus. in color. Am. Paperback. Pub. at $9.95 $6.95

5803799 COOKING UP A STORM: Recipes Lost and Found from The Times-Picayune of New Orleans. Ed. by M. Bienvenu & J. Walker. In the wake of Hurricane Katrina, this cookbook was published to tell the story, recipes lost and recipes found in the world. Ten years later, this hardcover edition returns to celebrate the community’s rebirth in recipes that remind us of this truly singular city. 368 pages. Chronicle. Pub. at $30.00 $14.95

6878808 APPALACHIAN COOKING: New & Traditional Recipes. By John Tulleck. This book is based on Tulleck’s experience farm. Tulleck draws on his background of self-sufficiency and seasonal eating, and offers more than 100 vibrant takes on classic dishes including: Sunday Supper; Squash Pickles; Sweet Onion Skillet Corn Bread; Meatloaf with Tomatoes; Sweet Potato; Lamb Tagine with Prunes, Apricots, and Almonds; and the tangy Chicken Tagine with Green Olives and Lemon. Each recipe includes step-by-step photos. Well illus. in color. 212 pages. Reiman Media Group. Pub. at $12.95 $7.95

5779235 FINE FILIPINO FOOD. By Karen Hulene Bartell. A testament to the rich mix of cultures that have influenced the cuisine of the Philippines, this cookbook offers more than 200 easy recipes that employ a variety of cooking methods and a broad range of flavors. Try Fiesta Ham with Rambutan-Lychee Glaze or Whistlefish; and a luscious French Onion Soup. Well illus. in color. 196 pages. Countryman. Pub. at $22.95 $17.95

6728863 BAL’S QUICK & HEALTHY INDIAN. By Bal Arneson. Now you can cook delicious meals for yourself and your family with an Indian flair using Arneson’s guidance. She starts by showing you how to prepare the basics, like her special masala mix and rice, and from there gives you more than 120 recipes for quick meals like Spicy Peanut Chicken or Spaghetti with Spiced Chicken on Garlic Asparagus. Color photos. 198 pages. Workman. 8x10. Paperbound. Pub. at $29.95 $23.95

6861100 SUPRA: A Feast of Georgian Cooking. By Iuko Tuskadze. Bordered by Russia, Turkey, Azerbaijan and Armenia, Georgia’s rich and diverse history is present everywhere, woven through its cuisine and legendary hospitality. With wonderful stories throughout, this is the ultimate resource to discover this unique cuisine. Recipes include: Caucasian Cabbage Rolls; Abkhazura (Spiced Pork and Beef Meatballs); and Katami Sokotki (Chicken with Mushrooms). Well illus. in color. 208 pages. Pavilion. Import. Pub. at $27.95 $22.95

6647243 THE PICAYUNE’S CREOLE COOK BOOK: 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

6586325 TAMALES. By Mark Miller et al. Filled with all the tamales you can handle, this book features recipes such as Ratatouille Tamales with rosemary and Roasted Potato, Garlic, and Sun-Dried Tomato. Includes many ideas featuring slow cooked meat, vegetables, and Mexican flavors. Well illus. in color. 178 pages. HMH. Paperbound. Pub. at $30.00 SOLD OUT

6555767 TASTE OF HOME SOUTHWESTERN MADE EASY. Ed. by Sara Lancaster. Turn your kitchen into your favorite Mexican restaurant with supper dishes like Chile Relleno Casserole or Slow Cooked Chicken in Adobo Seasoning. 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. Workman. Pub. at $15.95 $7.95

6894494 BROOKLYN RUSTIC: Simple Food for Sophisticated Palates. By Bryan Calvert. In more than 125 surefire, imaginative recipes that combine the rural comforts with urban sophistication, the author brings the best of Brooklyn to your table. From the homey comfort food at its most elemental and delicious, Heirloom Tomatoes with Gin, Feta, and Dill; Savory Skillet Chicken with Lemon-Miso Sauce; and more. Illus. in color. 304 pages. Little, Brown. 8½x11¼. Paperbound. Pub. at $30.00 $15.95

5735378 SUNDAY DINNER. By Bridgette A. Lacy. These fifty-one recipes of classic southern favorites, including Sunday Yeast Rolls; Shredded Pork; Fried Chicken, and Papa’s Nila Wafer Brown Pound Cake, include Lacy’s tips for styling meals with an eye to color, texture, and simple beauty. An odd or even day is more than taking the time to be with the people who matter to you.

5987164 NEW ENGLAND OPEN-HOUSE COOKBOOK. By Sarah Leah Chase. No matter where you live, celebrate New England's doors open and flavors that have been part of your local recipe collection. From summer rib eyes and swordfish steaks to delicious picnic dishes and lobster 17 ways, it is the ultimate assortment of Northeastern fare. Well illus. in color. 388 pages. Workman. Pub. at $24.95 $6.95
Regional & Exotic Cuisines


★ 5830958 MARIO BATALI BIG AMERICAN COOKBOOK: 250 Favorite Recipes from Across the USA. With J. Webster. Come along for Mario Batali's deep dive into American regional cooking with over 250 recipes celebrating the cuisines of state fair for the bolder palate, clubs, and special meals passed down through immigrant families who settled in different areas of the country. From Philly Cheesesteak to Key Lime Pie, all the recipes are easy to follow. Well illus. in color. 496 pages. Grand Central. 8½x11½. Paperbound. Pub. at $40.00. $29.95

★ 6662129 THE MINNESOTA HOMEGROWN COOKBOOK. By Steven King et al. Offers 100 dishes from 38 of Minnesota's outstanding chefs and restaurants with a special commitment to locally grown, organic, sustainable cookery. Includes recipes for Potato Soup, Spicy Soup, Northern Lights Swiss Dard Quiche, and Herb Goat Cheese Quesadillas. Well illus. in color. 160 pages. Voyageur. PRICE CUT to $5.95

★ 6662424 RICHARD SANDOVAL'S NEW ESoteric LATIN FLAVORS. Showcases more than 125 vibrantly seasoned dishes served by chef Sandoval's popular restaurant fare, carefully streamlined for the home cook. Recipes include Roasted Fingerling & Corn Salad; Brisket Tacos with Pickled Red Chile Condiment; and a selection of Latin infused cocktails and fingerfoods. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $39.95. $26.95

★ 6690557 STYLE AND SPICE: Over 200 Recipes from the American Southwest. By Lucy Buffett. Brimming with authentic family recipes, humorous stories, and plenty of wit and wisdom. This culinary guide to classic Southern coastal cuisine includes delicious dishes like Heavenly Fried Crab Claws; Gumbo Cheese Pies; and Long John's Snow Crab. Color photos. 264 pages. Grand Central. Paperbound. Pub. at $34.95. $21.95


★ 6880037 DONNA BELL'S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Pauley Perrette et al. In the heart of New York, and specializing in all-natural Southern baked goods, Donna Bell's Bake Shop is owned by Pauley Perrette, the actress who plays Abby Sciuto on NCIS, and her two best friends. Featuring recipes and stories from the trio, this is the story of one fantastic bake shop. Well illus. in color. 290 pages. Plume. Paperbound. Pub. at $22.00. $6.95


5851072 LANCASTER CENTRAL MARKET COOKBOOK. By Phyllis Good. Features over 300 recipes from standsholders of the Central Market in Lancaster, Pennsylvania. From the legendary Heart & Home Gumbos, filling burgers, soups teeming with seafood, jambalaya overflowing with chicken and sausage–discover all these creations like Molespiced Turkey Burgers, Duck Burgers with Pistou, and Brat Burgers on Homemade Pretzel Buns. And if you want a classic burger–done awesome, of course–that's here too. Well illus. in color. 408 pages. Fair Winds Press. Paperback. Pub. at $29.95. $19.95

7585063 WICKED GOOD BURGERS: Fearless Recipes and Uncompromising Techniques for the Ultimate Patty, By Todd Wilbur & his Husbands et al. Takes the comfort food out of its comfort zone with inspired techniques and recipes. Expand your burger repertoire with creations like Mole-Spiced Turkey Burgers, Buck Burgers with Pistou, and Brat Burgers on Homemade Pretzel Buns. And if you want a basic burger–done awesome, of course–that's here too. Well illus. in color. 208 pages. Fair Winds Press. Paperback. Pub. at $29.95. $19.95

★ 5904593 THE COMPLETE MEDITERRANEAN COOKBOOK. Ed. by J. Riffelmacher & T. Kosikowski. With minimal equipment, Riffelmacher and Kosikowski traveled from Hamburg, Germany, to South America after quitting jobs and scratching together all their savings. Their mission? To find Latin America's most irresistible foods and dishes. From Cartagena to Costa Rica, and everywhere in between, they're cooking up inspiration. Fully illus. in color. 503 pages. Workman. Paperbound. Pub. at $34.99. $19.95

★ 6614302 SALT & SILVER–LATIN AMERICA: Travel, Surf, Cook. By J. Riffelmacher & T. Kosikowski. With minimal equipment, Riffelmacher and Kosikowski traveled from Hamburg, Germany, to South America after quitting jobs and scratching together all their savings. Their mission? To find Latin America's most irresistible foods and dishes. From Cartagena to Costa Rica, and everywhere in between, they're cooking up inspiration. Fully illus. in color. 503 pages. Workman. Paperbound. Pub. at $34.99. $19.95

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Notable Chefs & Celebrities


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★ 6632242 MY YEAR IN MEALS/MY YEAR IN COCKTAILS. By Rachael Ray & J. Cusimano. Rachael and J.C. have taken a look into her kitchen's past one full year, offering intimate access to 500 tasty dishes that will take you from breakfast to dinner. After your visit with Rachel, flip the book over and indulge in over 100 amazing cocktails served up by the Crooks & Castles, Band of Horses et al. Takes the comfort food out of its comfort zone with inspired techniques and recipes. Expand your burger repertoire with creations like Mole-Spiced Turkey Burgers, Duck Burgers with Pistou, and Brat Burgers on Homemade Pretzel Buns. And if you want a basic burger–done awesome, of course–that's here too. Well illus. in color. 408 pages. Fair Winds Press. Paperback. Pub. at $29.95. $19.95

★ 5943779 MY NEW ORLEANS: The Cookbook. By John Besh. The best of a new generation of New Orleans chefs offers a celebration of the food he loved as a boy growing up on the bayou, refined in his years of study in America and Europe. The resulting volume is a veritable stew of charming personal stories, absorbing food history and 200 delicious recipes. Well illus. in color. 374 pages. Andrews McMeel. 9½x11¼. Paperbound. Pub. at $45.00. $9.95

★ 3752829 SOUTHERN SOUPS & STEWS. By Nancie McDermott. These 75 recipes of soups and stews from the American South are legendary. From hearty gumbo, filling burgers, soups teeming with seafood, jambalaya overflowing with chicken and sausage–discover all these creations like Molespiced Turkey Burgers, Duck Burgers with Pistou, and Brat Burgers on Homemade Pretzel Buns. And if you want a basic burger–done awesome, of course–that's here too. Well illus. in color. 408 pages. Fair Winds Press. Paperback. Pub. at $29.95. $19.95

★ 6581072 LANCASTER CENTRAL MARKET COOKBOOK. By Phyllis Good. Features over 300 recipes from standsholders of the Central Market in Lancaster, Pennsylvania. From the legendary Heart & Home Gumbos, filling burgers, soups teeming with seafood, jambalaya overflowing with chicken and sausage–discover all these creations like Molespiced Turkey Burgers, Duck Burgers with Pistou, and Brat Burgers on Homemade Pretzel Buns. And if you want a basic burger–done awesome, of course–that's here too. Well illus. in color. 408 pages. Fair Winds Press. Paperback. Pub. at $29.95. $19.95

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- 44 -
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**5734008 PAULA DEEN CUTS THE FAT.** With Melissa Clark. Features 200 new healthy Southern recipes and lighter versions of 50 of Paula’s favorite dishes like her Deviled Crab Salad, Holiday Baked Ham and Creamy Peanut Butter Pie. Includes Paula’s cooking tips sprinkled throughout and lots of photos of food, friends, and family. 306 pages. Paula Deen Ventures. Pub. at $29.95

**6808266 PAULA DEEN’S SOUTHERN COOKING BIBLE:** The New Classic Guide to Delicious Dishes with More Than 350 Recipes. With Melissa Clark. These recipes showcase the diversity and ingenuity of Southern cuisine, from Cajun to Low-Country and beyond, highlighting the deep cultural richness of gumbos and collards, barbecues and pies. Nearly all the recipes are brand-new, and all are melt in your mouth delicious. Color photos. 474 pages. Rodale. Pub. at $31.95

**6757065 KNIFE: Texas Steakhouse Meals Made Easy.** By H. & R.歇 in his first-ever cookbook, Chef Tesar reveals his secrets to cooking the purest, best-tasting steak you’ve ever tasted. And he doesn’t stop there, offering recipes for lamb, pork, and even the perfect burger, plus his signature sides and foolproof recipes of classic sauces. Color photos. 246 pages, 148 pages. St. Martin’s. Pub. at $24.99

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**6845509 THE BIG HURT’S GUIDE TO BBQ AND GRILLING.** By Frank Thomas. Baseball Hall of Famer Frank Thomas invites you into his backyard and kitchen to share his love for food and cooking. With over 100 recipes, including Grilled New York Strip Steaks for Black-eyed peas, okra, ribs, Chicago-style hot dogs, grilled avocados, glazed salmon, bison burgers, spicy pork tacos and much more. Fully illus. in color. 160 pages. Triumph. Pub. at $10.95

**6825397 GOOD FOOD FAST! Deliciously Healthy Gluten-Free Meals for People on the Go.** By Jason Roberts with S. Colino. Features more than 100 tasty and accessible recipes such as Thai Chicken Pops with Chili Caramel or Boiled Artichokes with Toasted Almond and Lemony Vinaigrette. Celebrity chef Jason Roberts teaches you how to cook healthy, delicious, colorful meals that are loaded with tantalizing flavors and textures. Color photos. 260 pages. Lyons. Pub. at $27.50

**6603157 KOREAN FOOD MADE SIMPLE.** By Judy Joo. Featuring more than 130 delicious recipes and professional cooking tips. Cooking Channel celebrity Judy Joo, combines modern and traditional flavors, but still makes the food accessible to everyday cooks, all while adding a touch of a restaurant chef’s sophistication. Recipes include Egg Custards with Shrimp, Spicy Seafood Noodle Soup; and Kimchi and Bacon Brieche. Well illus. in color. 288 pages. HMH. Pub. at $30.00

**6784151 THE MISSION CHINESE FOOD COOKBOOK.** By D. Bowien & C. Ying. Chef David Bowien presents this exhilarating book that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by inventive recipes that changed what it means to cook Chinese food in America. Try Smoked Beef brisket with Smoked Cola BBQ Sauce or Mapo Tofu. Fully illus. in color. Flatiron Books. 8¼x10¼. Pub. at $29.99

**318 pages. Ecoo. Pub. at $34.99

**6845959 MARTHA STEWART’S WEDDING CAKES.** With W. Kromer. However you imagine your wedding—and your cake—this illustrated volume of more than 100 amazing cakes will help you with one of the most important decisions for your special day. Includes practical tips, choosing a style, setting a budget, working with a baker, and even preparing the cake yourself to make your wedding magical. 260 pages. Clarkson Potter. 10¼x10¼. Pub. at $65.00

**5783771 IN THE KITCHEN WITH DAVID: Recipies for Comfort Foods That Take You Home.** By David Venable. In his anticipated debut cookbook, Venable shares 150 delicious recipes of hearty, easy to make, comforting dishes, from party starters like Fried Chicken to family main events like Breaded Pork Cutlets and sweet desserts like Banana Pudding Cheesecake. Color photos, 254 pages. Ballantine. Pub. at $16.95

**6879218 THE POTATO TOPIA COOKBOOK: 77 Recipes Stirring the Humble Potato.** By Allen Venable. A collection of creative potato recipes by the CEO and founder of Potatoia, the all-potato restaurant with locations in New Jersey, New York, New York, and Florida. Innovative creations include French Onion Soup with Crispy Potato Galettes, Potato Lasagna Bolognese; and Potato-Crusted Shrimp with Tartar Sauce. Color photos. 184 pages. Agate Surrency. Paperbound. Pub. at $20.00

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- **150 BEST DIPS & SALSA.** By J. Finlayson & J. Wageman. Provides a rainbow of colors and a wide variety of textures and flavors, from salty and sweet to spicy and sour. Recipes include Easy 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. Pub. at $19.95 $6.95
- **SUPERFOOD ENERGY BALLS & BITES.** By Nicola Grimes. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Buzz Balls; Chai 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
- **PARTY RECEIPTS FROM THE CHARLESTON JUNIOR LEAGUE.** Ed. by Linda Glick Conway. Over 300 recipes for creating party ideas and 217 never-before-published party ideas. Also includes over 50 crafts and decorating ideas to turn your home into a holiday showplace. Fully illus. in color. 240 pages. Reader’s Digest. 8¼x11. Pub. at $15.99 $3.95
- **PAVLOVA BITES.** Color photos. 96 pages. Skyhorse. Pub. at $9.95 $4.95
- **500 PARTY COMBO RECIPES.** By Westland. The package designed for the party host includes 500 of the best and easiest recipes for potluck parties. Full-color photos. 320 pages. Westland. 8½x11. Pub. at $15.99 $4.95

**Cheese**

- **PIMENTO CHEESE: The Cookbook.** By Peter Coleman Magnus. With 50 recipes, Pimento Cheese lovers will find that 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 Breads & Sides; Olive Cheese Tomato Pie, and more. Fully illus. in color. 138 pages. St. Martin’s. Pub. at $21.99 $4.95
- **101 THINGS TO DO WITH CHEESE.** By M. Barlow & J. Adams. Contains recipes for every meal of the day, from Soups to Sandwiches, including a dozen 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. some in color. 204 pages. Rockridge. 8x10. Paperbound. Pub. at $19.95 $11.95
- **CHEESE & DAIRY MADE AT HOME.** By Glick & James Swallow. Learn how to use raw or store-bought milk and cream to make fresh butter, sour cream, creme fraiche, custard, mascarpone, saucies, yogurts (including Greek style), soft and hard cheeses, and more. Includes more than 100 recipes that use your homemade products. Color photos. 176 pages. Firefly. Pub. at $19.95 $6.95
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- **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
- **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; Olympic Welsh Cheese Scones; and Walnut Stilton Pears. Color photos. 46 pages. Graffeg. Import. Pub. at $11.95 $9.95
- **TOMATOES & MOZZARELLA: 100 Ways to Enjoy This Tantalizing Twosome All Year Long.** By H. Harron & S. Pellman Goodman. Offers 600 manageable products. Color photos. 374 pages. Skyhorse. Pub. at $19.95 $6.95
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- **TASTE OF HOME CHRISTMAS 2011.** Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for all your Christmas gatherings, including traditional, newly discovered, and family-favorite dishes. 416 pages. Good Books. Import. Pub. at $18.95 $9.95
- **PARTY FOOD: Delicious Recipes to Get the Party Started.** Offers you handy tips and crowd-pleasing recipes like Loaded Potato Skins; Cheese Strawls; 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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Holidays & Entertaining

6619436 CHRISTMAS MAGIC: Festive Favourites Made Easy. By Kate Shirazi. Offers up a collection of delicious, irresistible and easy-to-follow recipes for the holiday season. Classic canapes, party food, celebration cakes, main event meals and accompaniments, essential sauces and mouthwatering desserts—it’s all here in one compact volume. Well illus. in color. $4.95 111 pages. Pavilion. Import. Pub. at $15.95

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6889823 VEGAN VEGETARIAN OMNIVORE: How to Eat for Everyone at the Table. By Anna Thomas. Shows you how to cook for today’s table with all 150 recipes for all tastes and uses for every occasion. Try a “Taco Night at Home” with Spicy Black Beans, Polblano Peppers with Portobello Mushrooms, Carnitas, and Guajillo Chile Salsa, or “Mediterranean Mzze” with Chickpeas and Preserved Lemon, and Baked Lamb Kibbeh Wedges. Color photos. 414 pages. Norton. 8'/x10'/¼. Pub. at $35.00

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

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575289X 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 Bedroom Daquiri, or a Chai White Russian; or a Riesling Jammin’ Toddy. Includes easy to follow instructions. Fully illus. in color. 171 pages. Skyhorse. Pub. at $19.99

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6882094 KETO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst. By Kyndra 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 Martins, Mixed Berry Hard Lemonade, Carbonated Spiced Apple Cider, Pumpkin Russian Espresso, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95

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585296X TARTAR SAUCE. By Hope Sacasa. Contains more than 100 tartar sauce recipes including Dill Pickle Martini, Mixed Berry Hard Lemonade, Carbonated Spiced Apple Cider, Pumpkin Russian Espresso, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95

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6888132 THE BOURBON BARTENDER: 50 Cocktails to Celebrate the American Spirit. By J. B. Dangor & A. Lapushnik. 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 American culture. Recipes include the Manhattan, Fashioned, Cock & Bull, Kentucky Mule, and more. 150 pages. Sterling. Pub. at $19.95

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

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5975379 MOONSHINE MIXOLOGY: 60 Recipes for Flavoring Spirits & Making Cocktails. By Con Poulos. Shows you how to make white lightning and craft delicious moonshine cocktails with this fun-filled guide. Strab offers valuable tips on storing, packaging, and serving your moonshine along with fun facts, quotes, and wit. Fully illus. in color. 160 pages.

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3560511 THE JOY OF HOME DISTILLING. By Rick Morris. Presents a complete guide for beginner and intermediate distillers. Topics include distillation is and common misconceptions about the process; step by step instructions for the different processes, from bucket to bottle, flavoring and aging your spirits; and more. Illus. in color. 209 pages. Skyhorse. Paperbound. Pub. at $19.95

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Wine & Spirits

6885217 MOUNTAIN BREW, 40TH ANNIVERSARY EDITION. By T. Matson & L.A. Dor. 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 revitalized here with new introductions and foreword. Photos. 125 pages. Countryman. **SOLD OUT** Paperbound. At $10.95 $3.95

6749305 WISDOM FOR HOME BREVERS: 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 for specific topics. Illus. 288 pages. Tuanton. **SOLD OUT**


5907415 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. New Society. Paperbound. At $24.95 $14.95

45010 CRAFT DESTILLING: Making Liquor Legally at Home. By Victoria Redhed Miller. From mashing and fermenting to building a small column still, Miller offers a complete guide to creating high-quality whiskey, rum, gin, and vodka at home. Packed with recipes and techniques, it also explains the licensing process and proposes fair regulations for hobby distillers. Illus. 210 pages. New Society. Paperbound. At $24.95 $16.95

348588 TABLETOP DISTILLING: How to Make Spirits, Essences, and Essential Oils with Small Stills. By Kai Moller. With a small, 0.5 liter stiller, you can easily create fine brandies, whiskies, and essential oils in your own kitchen. Learn the tools, techniques, 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 recipe book. Fully illus. in color. 176 pages. Schlitter. **SOLD OUT**

6786946 THE WILD VINE: A Forgotten Grape and the Untold Story of American Wine. By Todd Kliman. Kliman sets out on an quest to unravel the secret, resuscitating the Norton grape and its elusive, 6769438 $27.95

584521 THE KINGS COUNTY DISTILLERY GUIDE TO URBAN MOONSHINING: How to Make and Drink Whiskey. By C. Speelman & D. Haskell. Takes readers through the history of homemade whiskey, this fascinating guide answers questions that have mystified amateur and enthusiastic Moonshiners alike. It also reveals how readers can create their own homemade whiskey safely and deliciously. Illus. in color. 304 pages. Chelsea Green. Paperbound. At $19.95 $15.95

6805279 HOMEBOY 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 storing. Illus. 200 pages. Page Street. Paperbound. At $18.99 $13.95


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 Dris of Prohibition, answering the 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. 256 pages. Three Rivers. Pub. at $18.00 $12.95

6637191 THE DRUNKEN BOTANIST: The Plants That Create the World’s Great Drinks. By Amy Stewart. Explores the dizzying array of herbs, flowers, trees, and fungi that humans have contrived 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.

6853099 THE ART OF THE FLASK: Entertaining from the Hip. By Paul Knorr. Celebrates the history and convenience of this classic drinking vessel. Also includes creative cocktail recipes to fill your flask. Fully illus. in color. 208 pages. Cider Mill. Paperbound. At $16.95 $4.95

6814441 MIRACLE BREW: Hops, barley, water, yeast and the Nature of Beer. By Pete Brown. Explores the origins of fermation, the lost age of hallucinogenic gruit beers; the evolution of modern hop varieties; a complete natural history of beer; and shares the incredible story behind each of its four ingredients. 296 pages. Crown. Paperbound. At $19.95 $17.95


673684X AGAINST ALL HOPS: Techniques and Philosophy for Creating Extraordinary Botanical Beers. By Butch Heilstorm. Join brewer Butch Heilstorm and discover gruits: incredible botanical beers that work throughout the world. These unique beers are produced without most of human history. He provides techniques and approaches for the intermediate to advanced brewer to create these unique out-of-the-box brews. Well illus. in color. 142 pages. Page Street. Paperbound. At $18.99 $13.95

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 storing. Illus. 200 pages. Page Street. Paperbound. At $18.99 $13.95

6719922 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 expansion of the world’s most definitive beer guide 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.

Fully illus. in color. 288 pages. Sterling. Paperbound. At $27.95 $21.95

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**661258X ANCIENT 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 home brewing recipes and more than 260 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, caramel, wood, grass, and more) help would-be connoisseurs learn their preferences. HMH. 10.8x8. Pub. at $22.00 $5.95


Lists top producers and profiles the best bodegas and desserts featuring Spanish 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 or wine. Fully illus. in color. 264 pages. Ten Speed. Pub. at $24.99 $6.95

**595923X BEER COCKTAILS**, by Howard & Ashley Stelzer.

Find new spins, along with forty-eight more drinks that will expand your horizons delightfully. Fifty superbly crafted cocktails that live up your layers and ages. Illus. in color. 104 pages. Harvard Common. Pub. at $12.95

**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 popularity of Shiraz grape, new flavor maps, and much more. Although thoroughly revised, it lived up to its title by making selecting and enjoying wine truly simple. Illus. 326 pages. Broadway. Pub. at $30.00 $4.95


Whether you are a visual creative looking for packaging design inspiration or simply part of the growing community of home beer brewers, this guide is packed with more than 250 of the world’s most provocative labels! The ultimate reference guide goes beyond a lookdown on all things craft beer and goes on to help you make your way across the country. 208 pages. Adams Media. Pub. at $27.99 $14.95


The most comprehensive and definitive guide to one of the hottest trends in the craft brewing world. Offers a rich and approachable guide, providing 75 recipes for full-flavored IPAs, wheat beers, pilsners, stouts, and more. Includes a comprehensive techniques section with essential information for getting started. Well illus. in color. 143 pages. CICO Books. Pub. at $19.95 $9.45


Learn to make the world’s iconic beers with techniques and recipes from the pros. Behind the scenes tours of 26 distinct breweries and the world’s top beer experts reveal the processes, equipment, and ingredients that distinguish each style. And best of all, contemporary brewmasters share their secrets to help you create your own versions of these 26 classic beers. 293 pages. Storey. Paperbound. Pub. at $24.95 $11.95


After taking a tour of the world’s most innovative and storied breweries, the authors have returned to offer 33 stovetop-ready recipes for stinky ipas, robust porters, and more, along with stories (inspired by the global community of small-batch brewers). Illus. 176 pages. Clarkson Potter. Paperbound. Pub. at $19.99 $5.95


Small enough to be used anywhere, this guide is packed with 75 recipes for full-flavored brews—from Belgian dubbels and British ales to U.S. IPAs and Czech pilsners. Every step of the brewing process is explained in detail, making it easy to get started. Well illus. in color. 192 pages. Dog ’n’ Bone. Paperbound. $9.50


A dedicated beer homebrew guide for making your own beer using a conical fermenter, crafting your own delicious alcohol drinks quickly, easily and inexpensively. Seventy recipes will take your home brewing to new heights. This guide outlines the basic approaches to each drink’s method of production, debunking myths, celebrating experimentation and taking the fear out of the science of fermentation. Illus. in color. 176 pages. Nourish. Import. Pub. at $18.95


Small enough to be used anywhere, this guide is packed with 75 recipes for full-flavored IPAs, wheat beers, pilsners, stouts, and more. Includes a comprehensive techniques section with essential information for getting started. Well illus. in color. 143 pages. CICO Books. Pub. at $19.95 $9.45

**5739092 THE UNITED STATES OF BEER: A Francis Ford Coppola History of the All-American Draught**, by Dane Huckelbridge.

Drawing upon a wealth of little-known historical sources and explaining the scientific breakthroughs that have shaped beer’s evolution, and mixing in more than a splash of dedicating the craft research, Huckelbridge spins a rousing and enlightening toast to the all-American drink. Illus. 289 pages. Morrow. Pub. at $25.99 $9.95

**6767606 AMERICA’S BEST BREAKFASTS**, by L.B. Schrager & A. Sussman.

Inspired by down-home diners, iconic establishments, and the most popular hot spots, these recipes combine two of America’s honored traditions: hitting the open road and enjoying an endless variety of breakfasts along the way. wlil illus. in color. 158 pages. Skyhorse. Pub. at $19.99 $14.95


Demonstrates how to make the classic doughnut a breakfast staple in your home kitchen, offering techniques for rolling, cutting, hand-shaping and frying; delicious icings and glazes like Salted Chocolate, Pistachio, and Peanut Butter Glaze; and inspired fillings like Apple Butter and Lemon Buttermilk. Well illus. in color. 176 pages. Quarry. 8¼x10. Paperbound. Pub. at $24.99 $4.95

**597193X HIGH-PROTEIN PANCAKES: Strength-Building Recipes for Everyday Health**, by Pamela Braun.

Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein pancakes are the same all-American taste of their carb-heavy counterparts, but are better for you.

Try Pineapple Upside-Down Pancakes; Cinnamon Roll Pancakes; Peanut Butter Cup Pancakes, and many more. Well illus. in color. 127 pages. Countryman. Paperbound. Pub. at $14.95 $11.95

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Cookies, Breads & Baking
5940133 BISCUITS: Sweet and Savory Southern Recipes for the All-American Kitchen. By Jackie Garvin. Let the popular southern food blogger prove to you that biscuits are more than just a side. Make them the main part of your breakfast, lunches, dinners, and even desserts with recipes such as Hamburger Pot Pie, Sourdough Topper; Sunshine Gravy and Biscuits; Chocolate Chip Biscuits; and many more. Full illus. in color. 223 pages. Skyhorse. Pub. at $19.99. Dec. 16. $4.95

LIMITED EDITION 6813380 THE DOUGHNUT COOKBOOK: Delicious Recipes for Baked & Fried Doughnuts. By Williams-Sonoma Test Kitchen. Packed with photographs, this inspiring guide shows how easy and satisfying it is to make doughnuts at home. You’ll learn how to make all types from scratch—fritters, jelly, glazed, sprinkled and more—plus some creative flavors like Pecan Pie and Peppermint Bark Chocolate. 64 pages. Weldon Owen. Pub. at $19.99. Sold out.


6857981 THE COOK’S ILLUSTRATED BAKING BOOK. By the eds. at America’s Test Kitchen. A comprehensive baking reference and recipe collection for those who want to learn to bake and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that cover everything you’ve ever wanted to make: cookies; cakes; pies; tarts; breads; biscuits; pastries; and more. Well illus. in color. 416 pages. America’s Test Kitchen. 8¾x10¾. Paperback. Pub. at $19.99. Sold out.

5889218 HOMEMADE SOURDOUGH. By Jane Mason et al. Presents the ultimate companion for those who want to improve their bread-making skills. Chapters dedicated to each type of sourdough cover everything from basic step by step instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health. Includes a delicious array of recipes. Full illus. in color. 160 pages. Voyageur. Paperback. Pub. at $24.99. Sept. 8. $5.95

6880045 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home. By Tracey Meharg. Homemade, artisanal, and jaw-droppingly delicious, here are 50 mouthwatering recipes that will have you dreaming of what you can make at home—no special equipment required. You won’t be able to resist ideas like Banana Split Donuts, Lime Cheesecake Donuts, or Neapolitan Ice Cream Donut Sandwiches. Includes recipes for glazed and fried donuts. Fully illus. in color. 143 pages, Sterling. Kindle. Pub. at $18.00

6915396 STEP-BY-STEP BREAD: Demonstrates Every Stage in Every Key Technique. By Caroline Bretherton. Adapted from Illustrated Step-by-Step Baking. Over 125 classic bread recipes demonstrate the step-by-step way of step by step photography that details every stage of preparation. Includes classic and artisan breads, sweet breads, flat breads, crisp breads, and quick breads. 192 pages. Dorling Kindersley. Pub. at $19.95. Nov. 1. $4.95

67383SX THE NEW BUNDT PAN COOKBOOK. Over 100 Classic Recipes for the World’s Most Iconic Baking Pan. By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bundt Pan, this volume will open your eyes to the versatility of the heirloom tin. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: rocky road cake; pepporoni bread; banana split ice cream cake; and many more. Fully illus. in color. 224 pages. Cider Mill. 8¾x10¼. Pub. at $24.94. July 9. $17.95

6810498 PILLSBURY BAKE-OFF WINNING RECIPES. Shares all of the ingredients that go into the contest itself along with the prize-winning recipes and the inspirational stories from the bakers themselves. Includes more than 100 recipes for pies, cakes, puddings, cookies and more. Color photos. 460 pages. Rodale. 8¾x10¼. Pub. at $19.99.

6813595 BETTY CROCKER NEW CAKE DECORATING. Ed. by Anne Ficklen. Get inspired with over 75 playful, elegant, creative cakes, each presented with clear guidance that makes it easy to decorate with confidence. You’ll be the life of the party with clever creations like the Honey-Lemon Beehive Cake, the Pink Tuxedo Cake, the vibrant Pinata Pound Cake; and more. Color photos. 207 pages. HMH. 9x10¼. Spiralbound. Pub. at $24.99. April 14. $3.95

684717X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Virginia Varozza. Discover how easy it is to make hearty and home-baked Amish bread with creative twists such as including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Scones; and Angel Biscuits. 123 pages. House. Spiralbound. Pub. at $9.95. Sept. 24. $7.95


6689604 GOOD HOUSEKEEPING CHRISTMAS COOKIES. Ed. by Jane Francisco. Make Christmas even more festive with these ultra-delicious holiday cookies. The testers’ cheery never expires with everything from cookie recipes like Rocky Road Cake; Cinnamon Stars; and much more. Color photos. 128 pages. Hearst. 8¼x11. Paperback. Pub. at $9.95. Oct. 15. $5.95

5817338 MAD FOR MUFFINS: 70 Amazing Muffin Recipes from Savory to Sweet. By Jean Anderson. Presenting over 70 recipes for muffins—the classic comfort food. Try delectable recipes such as Old-Fashioned Rye Muffins, Classic Carrot Muffins, Fresh Banana Muffins, and Parmesan-Crusted Muffins. Well illus. 224 pages. HMH. Pub. at $19.99. Oct. 15. $4.95

5917700 THE BIG BOOK OF MORE BAKING WITH REFRIGERATED DOUGH. Preparing freshly baked sweet and savory dishes is easier than ever with Pillsbury refrigerated dough. This edition includes 160 recipes, with some gluten-free options, includes delicioues like Mediterranean Pita Bites, Cheesecake Dog Crescent Casserole, and Chocolate Almond Butter Turtles. Well illus. in color. 335 pages. HMH. Paperback. Pub. at $19.99. Sept. 25. $5.95

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Cookies, Breads & Baking

6600573 BAKING SOURDOUGH BREAD: Dozens of Recipes for Artisan Loaves, Crackers, and Sourdoughs. By G. Soderin & Stephanie. Guides bakers through the delicious world of sourdough, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, you’ll find recipes for classic breads like rye and wheat; unique twists like carrot and hazelnut breads; and sweet breads like German gugelhupf. Well illus. in color. 92 pages. Skyhorse. Paperbound. Pub. at $14.99 $9.95

7654994 BREAD! Simple and Satisfying Recipes for Your Bread Machine. By Kathleen Haxton. Over 50 recipes show you how to get the most out of your bread machine. It features loaves, cakes, tea breads, and homey favorites, such as Coffee and Walnut Loaf, and Hot Cross Buns. Color photos. 144 pages. Good Books. Paperbound. Pub. at $15.95 $3.95

6852661 COOKING WITH COCHOLATE: Essential Recipes and Techniques, Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes: chocolate basics; bonbon fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousses; ice creams, sorbets, and sauces; and pastries’ secrets. Each method is explained in text and step-by-step photographs, clarified on the accompanying 90-minute DVD. 416 pages. Flammarion. 9¾x11. Import. Pub. at $19.99 $3.95

5751128 BETTY CROCKER THE BIG BOOK OF BISQUICK. Ed. by Grace Wells. With more than 174 recipes for using this family favorite, this cookbook is a treasure trove of tried-and-true combinations for appetizers, lunch, dinner, and dessert. All Bisquick varieties are covered—classic, Heart Healthy, and Gluten Free—so everyone can enjoy these classic and contemporary dishes. Fully illus. in color. 368 pages. HMH. Paperbound Import. Pub. at $19.99 $7.99

5751136 BETTY CROCKER THE BIG BOOK OF BREAD. Ed. by Grace Wells. A comprehensive collection of more than 200 sweet and savory breads, including gluten-free, bread machine and mini-breads using both OVENS and machines. Try classics like Ciabatta and Banana Bread, and twists on traditional favorites like Potato-Bacon Biscuits and Irish Yogurt Breads. Color photos. 448 pages. HMH. Paperbound. Pub. at $19.99 $9.95

6734804 AMERICA'S BEST HARVEST PIES. By Linda Hoskins. A collection of 90 delicious recipes for.* autumn pies and pastries. From apple pies and pumpkin to sweet potato and pecan—there are hundreds of creative ideas and techniques you need to know to make and bake great pies at home. Well illus. in color. 212 pages. Mitchell Beazley. Paperbound. Pub. at $16.99 $12.95


6734843 TASTE OF HOME 365 DAYS OF COOKIES. Ed. by Catherine Cazacu. Satisfy your sweet tooth all year with over 300 cookies, sundaes, and a pleasant collection of tips and a cookie troubleshooting section. Try Ginger Spice Snaps; Cream Cheese Shortbread Sandwiches; or Brandy Lace Roll-Ups. 16 pages of color photos. 192 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $6.95

6463932 BREAD REVOLUTION: World-Class Baking with Sprouted & Whole Grains, Heirloom Flours & Fresh Techniques. By Peter Reinhart. The renowned baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and formulas that use sprouted flours, ancient grains, nuts and seeds, alternative flours, and allergy-friendly and gluten-free approaches. 249 pages. Ten Speed. Pub. at $30.00 $9.95

5842999 CLASSIC GERMAN BAKING. By Luisa Weiss. From her cheerful Berlin kitchen, Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. Supplemented with detailed advice to ensure success, plus charming anecdotes on the origins, ingredients, and baking rituals behind them. Color photos. 276 pages. Ten Speed. Pub. at $35.00 $26.95

6887732 MODERN JEWISH BAKER: Challah, Babka, Bagels & More. By Shannon Sarna. Seven master recipes are all you need for hundreds of traditional Jewish breads and pastries for every occasion. Shannon Sarna, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamantaschen, bagels, matzah, and pita that would make any baker jealous. In color. 264 pages. Countryman. 8¾x10.14. Paperbound. Pub. at $29.95 $21.95

5930960 HOME BAKED: Nordic Recipes and Techniques for Organic Bread and Pastry. By Hanne Risgaard. Offers recipes and techniques for baking artisan bread and pastry using organic, nutrient-dense, and stone-ground flours. The book is divided into chapters, each with detailed sections on sourdoughs and other starters; baking without a raising agent for pies, cakes, cookies, and crackers; and covers grains such as wheat, rye, spelt, and amaranth, in color. 275 pages. Chelsea Green. 8¾x10.14. Paperbound. Pub. at $29.95 $21.95

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Cookies, Breads & Baking

6603386 ONE DOUGH, TEN BREADS: Making Great Bread by Hand. By Sarah Black. With just a few ingredients, this guide, and your own two hands, you’re well on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten mouthwatering breads from simple loaves to sourdough. Additional recipes include complex baked goods with a diversity of tastes. Illus. in color. 256 pages. Hermes House. Paperback import. $7.95

595423 BREAD MACHINE KITCHEN HANDBOOK. By Jennie Shapter. Offer a variety of ways that you can make with your bread machine, followed by machine features, settings, bread-making techniques, such as hand-shaping, glasses and toppings to make more unusual breads. Recipes also include breads baked in a conventional oven, from basic loaves using simple ingredients to more

5650142 200 TIPS FOR CAKE DECORATING. By Canol Deacon. Shows how to use fondant, buttercream, chocolate, and marzipan to create an array of cake decorations and special effects. Beginners can start with what they have in their kitchen and add tools as they progress. Includes recipes. Illus. in color. 160 pages. Firefly. Pub. at $29.95 $5.95

*6726674 ARTISAN SOURDOUGH MADE SIMPLE: A Beginner's Guide to Delicious Handcrafted Bread with Minimal Kneading. By Brynza Melton. Create your very own sourdough starter at home with only two ingredients. Includes 65 recipes such as Olive, Thyme and Parmesan Bread, Soft Honey Whole Wheat Sandwich Loaf and more. All recipes include minimal kneading techniques that lets your starter do all the hard work. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99 $16.95

8864384 THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home. By Eric Kayser. A beautiful guide to making 80 breads with step by step color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment. 312 pages. Phaidon. Pub. at $39.95 $16.95

*6858627 CRUSTS: The Ultimate Baker's Book. By Barbara Eltis Caracciolo. The ultimate resource for every established and aspiring baker. Includes more than 300 recipes for loaves, flat breads, pastries, laminated breads, and rolls from artisan bakers around the world. Includes gluten free, Paleo, vegetarian, and vegan recipes and helpful tips and techniques from experts around the world. Well illus. in color. 573 pages. Cider Mill. Pub. at $35.00 $26.95

6785646 EASY HOMEMADE COOKIE BOOK. By Miranda Couse. With simple instructions and tips for quick and clean up, minimal baking tools, and time-saving techniques, you can serve your loved ones cookies and holiday treats while staying on budget and saving time with this guide. Over 160 delicious recipes include Chocolate Crinkle Cookies and Drop Sugar Cookies. Color photos. 283 pages. Rockridge. Paperback. Pub. at $16.99 $12.95

*6711103 I LOVE MY BREAD MACHINE. By Anne Sheasby. From baguettes to breakfast rolls, from foundation breads to flat loaves, discover how to get perfect results from your bread machine every time. More than 100 recipes developed specifically to explore the surprising range of your bread machine. Well illus. in color. 176 pages. Nourish. Paperback. Pub. at $19.95 $14.95

7520158 LOCAL BREADS: Sourdough and Whole-Grain Recipes from Europe's Best Artisan Bakers. By Daniel Leader with L. Chattman. He traveled across Europe in search of the best individual baker. He is now ready to share with the reader what he discovered. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 355 pages. Norton. $8.95

8x10. Pub. at $35.00

6888119 THE SULLIVAN STREET BAKERY COOKBOOK. By Jim Lahey with M. Joseph. Lahey outlines the techniques of making sourdough at home. Applying his Italian-inspired method to his legendary bomboloni and panettone and his full repertoire of pizzas, pastries, egg dishes, and cafe classics, this cookbook opens the flavors of a bakery in front of you. Reich once called “a church of bread.” Fully illus. in color. 240 pages. Norton. 8¼x10¼. Pub. at $35.00 $26.95

8765407 HOME BAKING. By Rachel Allen. Combines simple yet brilliant techniques with delicious flavors to bring a collection of traditional, as well as more unusual recipes including Orange Kugelhopf; Lemon Meringue Cookies, Spanish Cheese, Honey, Thyme Tarts; Cayenne and Sesame Cheese Swirls; and much more. Color photos. 256 pages. HarperCollins. Import. Pub. at $29.95 $21.95


5881190 THE PERFECT COOKIE: Your Ultimate Guide to Foolproof Cookies. By Liz Franklin. Let the test kitchen guide you in baking the very best cookies, from classics like Perfect Chocolate Chip Cookies to reinvented favorites like Hazelnut Lemon Cardamom Prints and unique ideas like Buttercutch Meringue Cookies. Learn the key steps of preparing any cookie, brownie or bar, illustrated by helpful step-by-step photos. 438 pages. America’s Test Kitchen. 9x10¼. Pub. at $35.00 $29.95

5849565 KEEP CALM AND BAKE CAKE. A cute little compendium of sweet-love treasures for the truest of lovers. Includes Chocolate Brownies and Coconut Mocha Cake to Apple Bramble Florentine and Marbled Lemon Flower Cake. 224 pages. Andrews McMeel. 4x5¼. Pub. at $8.99

4717913 LOCAL BREADS: Sourdough and Sandwiches, Spiced Pumpkin Cookies, and so delightful treats for special parties or everyday snacks. Includes tried and true recipes for rolling, cutting, and baking the perfect cookies; creative ways to use cookie cutters; and designs with piped buttercream, royal icing, and rolled fondant. Fully illus. in color. 144 pages. Creative Publishing Intl. Paper. Pub. at $22.95 $16.95

5983096 JOANNE FLUKE'S LAKE EDEN COOKBOOK. The author of the Hannah Swensen amateur mystery series welcomes you into Lake Eden’s Annual Cookie Jars. Joanie Fluke shares her recipes for making great, nutritious bread at home, explaining the process in detailed discussions of the tools, ingredients, methods, and tricks of the baking trade. Offers more than 30 foolproof recipes for all types of breads, including yeast free and gluten free loaves. Illus. in color. 373 pages. Andrews McMeel. Pub. at $34.99 $5.95

5555237 CREATIVE COOKIES. By Autumn Carpenter. From family pets to farm twine, ocean swimmers to basset hounds, these creative cookies are delightful treats for special parties or everyday snacks. Includes tried and true recipes for rolling, cutting, and baking the perfect cookies; creative ways to use cookie cutters; and designs with piped buttercream, royal icing, and rolled fondant. Fully illus. in color. 144 pages. Creative Publishing Intl. Paper. Pub. at $22.95 $16.95

5093607 JOANNE FLUKE’S LAKE EDEN COOKBOOK. The author of the Hannah Swensen amateur mystery series welcomes you into Lake Eden’s Annual Cookie Jars. Joanie Fluke shares her recipes for making great, nutritious bread at home, explaining the process in detailed discussions of the tools, ingredients, methods, and tricks of the baking trade. Offers more than 30 foolproof recipes for all types of breads, including yeast free and gluten free loaves. Illus. in color. 373 pages. Andrews McMeel. Pub. at $34.99 $5.95

5759477 THE COOKIE JAR. By Liz Franklin. The book collects all her flatbreads to fast 90 classic and contemporary recipes for sweet and savory cookies and biscuits takes after tomorrow to the next level. Simple and easy to make, cookies are the ultimate comfort food. Includes delicious cookies like Brandy Snaps, Oatmeal Sandwiches, Spiced Pumpkin Cookies, and so much more. Fully illus. in color. 192 pages. Ryland Peters & Small. Pub. at $21.95 $16.95

6756810 ARTISAN BREADS: Practical Recipes and Detailed Instructions for Baking the World’s Finest Loaves. By Jan Hetd. From sandwich baguette with 30 minutes to Pan Bagnat, a weekday lunchtime gourmet meal to delectable, decorated sweet breads for special occasions. Hetd explores a wide range of tastes and styles enjoyed across Italy, France, Germany, the Middle East, and his native Sweden. Features recipes, tips, and techniques. Photos, mostly color. 240 pages. Skyhorse. 8x11¼. Pub. at $24.95 $17.95

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- 55 -
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**6583083 THE GREAT AMERICAN CHOCOLATE CHIP COOKIE BOOK.** By Carolyn Wyman. Along with more than 75 recipes, this book also includes the true story of the cookie’s invention 75 years ago, a state-by-state survey of bakeries and restaurants known for their chocolate chip cookie creations and much more. Illus. in color. 207 pages. Countryman

Paperbound. Pub. at $19.95. $4.95

**4594444 ARTISAN BREAD: 100 Years of Techniques and Recipes.** By Keith Cohen. The master baker and owner of Owashakers bakery offers professional baking methods including step by step directions for baking a variety of delicious breads and rolls, and presents a behind the scenes look at how an artisan baker works and creates mouthwatering new recipes. Includes recipes. SHOPWORN. Well illus. in color. **SOLD OUT**

**CAST-IRON BAKING: Scratch Recipes for Your Favorite Skillet.** By Brooke Bell. With dozens of skillet recipes featuring ripe spring berries, summer’s best vegetables, fall’s jewel-toned market treasures, and winter’s warmest spices, this is the ultimate guide to baking through the four seasons. With step-by-step directions and fruit filled pies are baked to perfection. Well illus. in color. 164 pages. B3 Press. 8¼x10¼. Pub. at $24.95 **$17.95**

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**6569462 BREAD.** By Dean Brettschneider. This irresistible collection offers up breads to match any occasion, from savory to sweet, hearty to light. Whether you fanci a bagel or baguette, sourdough or sticky buns, these delectable and easy-to-follow recipes are sure to become firm favorites. Well illus. in color. 206 pages. Jacqui Small. Import. Pub. at $17.95. **$13.95**

**5925872 MEN’S BAKING MANUAL.** By Andrew Webb. From puddings to patisserie, sourdough to sausage rolls, this guide tells you everything you need to know. Covering tools and equipment, perfect pastry, yeasts and starters and cakes, this is an essential guide and provides advice, tips and recipes that will have you wowing your friends and family with stunning breads, cakes, puddings and pastries. Fully illus. in color. 6½x9. Pub. at $36.95. **$19.95**

**NEW! 400 TIPS FOR THE NEW BREAD: Great Gluten-Free Baking.** By J. Frej & M. Blohm. Alternatives like buckwheat, cornmeal, and rosehip powder open the door to endless gluten-free baking possibilities. That potential is fully realized in this collection of recipes, offering over 400 recipes, from tortillas to fiber rolls, as well as marmalades and other essential bread companions. Color photos. 143 pages. Schiffer. **$21.95**

**2664593 PUDDIN’: Luscious and Unforgettable Puddings, Parfaits, Pudding Cakes, Pies, and Pops.** By Clio Goodman with A. Sussman. Shares Goodman’s secrets for re-creating-and improving on-your sweeter childhood favorites. From grow-up-round specialties like snack-time favorites like Butterscotch Pudding (spiked with whiskey) to the **$19.95**

**5985129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors.** By Nicole Weston. Offers custard-based recipes and lighter, egg-free options for creating a bounty of frozen treats. With Peaches and Cream to savour in summer, Gingerbread Cookie to add spice to the holidays, and classics like Rocky Road and Mocha Almond that are a must-have, there’s a recipe for every occasion. 90 pages. Storey. Paperbound. Pub. at $8.95. **$3.95**

**6763898 BETTY CROCKER MIX IT UP DESSERTS: Cookies, Cakes, Brownies, and More.** Offers 320 fabulously flavorful sweets for any occasion, including cakes, cupcakes, cookies and bars, fruit desserts, decorated desserts, and even gluten-free desserts—all with the ease of a mix. Try Fiesta Fudge Cookies; Citrus Mini Cheesecakes; or White Chocolate Mousse Cake. Well illus. in color. 426 pages. Rodale. 8¼x10¼. Pub. at $31.95. **$8.95**

**6831223 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes.** By Judy C. Polinsky. A collection of recipes straight from the kitchens of the world’s most renowned pastry chefs. Featuring 200 recipes for pies, cakes, sundaes, parfaits, toppings, ice cream sandwiches, and cones. 280 pages. Alpha. **$18.95**

**5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats.** By Leslie Bilderback. With the ease of a mix, you can make your quick and easy no-churn ice cream from the following: a freezer, a whisk or electric mixer, a can opener, a bowl and a freezeable container, such as a loaf pan; and a sweet tooth! There are endless possibilities for making no-fuss ice cream, gelato, sherbet, sorbet, and more. SHOPWORN. Well illus. in color. 168 pages. St. Martin’s. Paperbound. Pub. at $22.99. **$8.95**

**7566395 DEEP DARK CHOCOLATE: Decadent Recipes for the Serious Chocolate Lover.** By Louis P. De Gouy. From simple cherry pies to hearty mincemeats, luscious custards, and elegantly rich mousse, master chef Louis P. De Gouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhubarb, Chocolate Custard and more. A republication of the work originally published in 1949. 419 pages. Dover. Pub. at $24.95. **$19.95**

**6882064 THE PIE BOOK: Over 400 Classic Recipes.** By Louis P.De Gouy. From simple cherry pies to hearty mincemeats, luscious custards, and elegantly rich mousse, master chef Louis P. De Gouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhubarb, Chocolate Custard and more. A republication of the work originally published in 1949. 419 pages. Dover. Pub. at $24.95. **$19.95**

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**6905923 NUTELLA MUG Cakes & More.** By Keda Black. Everyone’s favorite sweet spread is the star of the show in over 30 easy and enticing recipes. From mug cakes and hot drinks to muffins, cookies and more, there’s something here for any Nutella craving. Try a Mint Chocolate Cookie Mug, Crunchy Almond Toffees, or Two-Tone Nutella Cookies. Well illus. in color. 72 pages. Hardt Grand. 6¾x8½. Pub. at $11.99. **$4.95**

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**THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM.** By Leslie Bilderback. This guide will tempt your taste buds with delectable and easy-to-follow recipes that will have you wowing your friends and family with stunning breads, cakes, puddings and pastries. Fully illus. in color. 6½x9. Pub. at $36.95. **$19.95**

**5759706 NATURALLY SWEET: Bake All Your Favorites with 30% to 90% Less Sugar.** By the eds. of America’s Test Kitchen. America’s Test Kitchen offers more than 100 revolutionary recipes for great-tasting baked goods and desserts that rely on only natural, less processed sweeteners. Each recipe contains 30 to 50 percent less sugar overall. Features such favorites as Chocolate Chip Cookies and Cinnamon Buns. Well illus. in color. 310 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95. **$7.95**

**6596495 5-MINUTE MUG Cakes: Nearly 100 Yummy Microwave Cakes.** By Jennifer Lee. Presents recipes for cakes, brownies, and cookies that can be made in an ordinary microwave in five minutes. Try simple recipe favorites such as Funfetti Cake, Lava Brownie Cake, Strawberries and Cream Cake, and more. Fully illus. in color. 160 pages. Race Point. Pub. at $21.99. **$6.95**
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**5768403 BEST COBBLERS & CRISPS EVER: No-Fail Recipes for Rustic Fruit Desserts.** By Monica Daykin. Casseroles are easy to make, these 50 American desserts are comfort food at its best. Wow your family or please a crowd with these 50 recipes. Originals from St. Martin’s. Paperbound. Pub. at $24.99

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**6683051 NATURALLY SWEET & GLUTEN-FREE: Allergy-Friendly Vegan Desserts.** By Ricki Heller. All the recipes included are free of gluten, eggs, dairy, and refined sugars and oils. Sugar index is lower than "regular" desserts. Recipes include Sunshine Breakfast Loaf; Chocolate-Flecked Pumpkin Seed Cookies; Coconut Macaroons, Butter Tarts; and Blueberry Crumble. In color. Countryman. Paperbound. Pub. at $22.95

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**5856736 BETTY CROCKER SHEET PAN DESSERTS.** Ed. by Cathy Swanson. Meet the new kitchen star! The homey sheet pan, a versatile tool that delivers a range of delicious big-batch desserts, from slab pies to sheet cakes, frozen treats to candy, and more. How about Crunchy Cinnamon-Toffee Candy, Crispy Oatmeal Cookie Bark, Almond Macronie Brownies, or Butter's cake mantou buns? Color photos. 224 pages. Philadelphia.

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**6662064 LET THEM EAT CAKE.** By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homemade cake and more—all made under constraints. Each dish includes three alternate versions—healthy, gluten-free, and vegan—all delicious and satisfying. Color photos. 224 pages. Phaidon. Pub. at $22.95

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**6869791 DAMGOODSWEET: Desserts to Satisfy Your Sweet Tooth, New Orleans Style.** By D. Guas & R. Pellet. Travel writer, travel memoir, and all cookbook, pastry chef David Guas and food writer Rachel Pellet offer 50 tempting recipes, supported with stories of famous restaurants, old haunts, and growing up in the New Orleans area. Try Apple-Pear Crumble, Oma’s Dutch Taart Dough, or Honey-Poached Kumquats. Color photos. Taunton. Pub. at $25.00

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**6864392 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 with classic recipes, fillings, and frostings. Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layered, sky-high stunning treats at home with these 150 recipes. Color photos. 226 pages. Grand Central. Pub. at $29.95

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**6845568 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 straightforward recipes are easy to follow and will produce irresistible results. Fully illus. in color. 260 pages. Knopf. 8½x10½. Pub. at $35.00

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**4578473 BUTTER BAKED GOODS: Nostalgic Recipes from a Butter-Down Neighborhood.** By Rosie Daykin. Delicious recipes include: Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create Butter’s delectable desserts for life’s milestones: birthdays, Thanksgivings, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knopf. 8¼x10¼. Pub. at $32.00

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**6836143 OVENLESS DESSERTS.** By Marnie Fennimore. Whether you’re entertaining guests or simply pulling together a quick meal, this collection has everything you need to satisfy your sweet tooth without keeping cool. From fresh fruits to 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. Cider Mill. Paperbound. Pub. at $14.95

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**6874630 BAKING WITH CANDY.** By Jenny Warsen. Who can resist homemade baking? Add a little candy in the batter or dough, and the result is twice as good! This fun collection is filled with more than forty quick and easy to make recipes such as Nutella Pastries, Mousse Cheesecake, Candy Panna Cotta, and Marshmallow Tart. Color photos. 112 pages. Skyhorse. Pub. at $14.95

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**6824145 THE TAARTWORK PIE S COOKBOOK: Grandmother’s Recipe, Granddaughter’s Remark.** By Brittany Bennett. With simple, fresh ingredients, you can create a dessert that will have family and friends drooling for seconds and thirds. Enjoy recipes like Traditional Dutch Appeltaart; Black Bottom Strawberry Pie; and Bee Tart. You also have the option of using them as layer cakes, Chocolate Dough or Vegan Dough. Well illus. in color. 143 pages. Page Street. Paperbound. Pub. at $19.99

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**6746373 DELICIOUS POKE CAKES.** By R. Wyss & K. Moore. Poking holes into the top of a cake makes room for all sorts of flavors and textures, including 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. Illus. in color. 152 pages. St. Martin’s. Paperbound. Pub. at $19.99

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**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 in 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 Ice Cream. Color photos. 160 pages. Page Street. Pub. at $24.99

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6799284 BAKLAVA TO TARTE TATIN: A World Tour in 110 Dessert Recipes. By Bertrand Vial. Take a culinary tour via the expertly tested recipes for authentic world desserts that are showcased in this volume. Sample a Portuguese Pastels de Nata; indulge in a creamy slice of New York Cheesecake; or try an Italian Hazelnut-Almond Chocolate Baci di Dama. Color photos. 286 pages. Flammarion. Import. Pub. at $17.95.

6801412 THE SWEETapolITa BAKEbook. By Rosi Alyea. With over 100 full color photographs and step by step technique tutorials, this delicious collection of 75 recipes will change the way you decorate with showstopping cookies, cakes, and more that every kid and kid-at-heart will love. 208 pages. Clarkson Potter. 8 1/4x10 1/4. Paperback. Pub. at $22.99.

6749186 THE PIE PROJECT. By P. Wood & K. Jenner. From Spiced Apple and Gold 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 $29.99. **PRICE CUT to $6.95**

6794998 SWEET! CELEBRATIONS: The Ultimate Dessert & Party Planning Companion. By Erica Strochlan. 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. 8 1/8x10 1/4. Paperback. Pub. at $29.99. **PRICE CUT to $5.95**


6720765 BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference. By A. Gentry & K. Hall. What better way to make your personal and political stand for liberty and justice for all than by whipping up some We the People Cookies; Patriot Pretzels; Freedom Fudge; Marchmallow Creme Cupcakes; Jammin’ for Justice Gingerbread Cookies and much more? Easy-to-bake creations. Illus. in color. 128 pages. Weldon. Oven. Pub. at $17.95. **PRICE CUT to $9.95**


672311X MARSHMALLOW HEAVEN: Delicious, Unique, and Fun Recipes for Sweet Homemade Treats. By Inica M. Arce. Includes a collection of marshmallow flavors for every day as well as for special occasions. Step by step instructions and colorful photos, this guide offers recipes for Toasted Coconut Marshmallows; Mint Chocolate Chip Marshmallows; and Mexican Hot Chocolate Marshmallows. 128 pages.Skyhorse. Pub. at $19.99. **PRICE CUT to $9.95**


1877623 TASTE OF HOME BEST LOVED RECIPES. Ed. by Catherine Cassidy. Discover 165 recipes for fruit-filled wonders, silky cream delights, decadent ice cream treats, and a host of desserts, cobblers, puddings and other timeless classics made with your favorite ingredients. Well illus. in color. 112 pages. Reprint Media Group.

5913454 MUG CAKES: Soft Melting Cakes Ready in 5 Minutes. By Lene Knudsen. Show off your skill with these classic recipes for favorites 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.


5982585 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 Coconut Nut Bars; Cinnamon Chocolate Chip Cookies; and Mexican Hot Chocolate with Popcorn Ice Cream. Includes complete instructions for all recipes and pairings. Well illus. in color. 128 pages. Countryman. Paperback. Pub. at $14.95.


5993245 CAKES FOR ALL OCCASIONS. By Geraldine Kidwell. Learn to create 18 beautiful decorated cakes as a leading master coaches you from start to presentation. Over 330 color photographs cover everything from making specialty cakes for children, teens, weddings, holidays, and special celebrations. 112 pages. Schiffer. 8 1/4x11. Paperback. Pub. at $19.99. **PRICE CUT to $9.95**

5984580 MARSHMALLOWS: 100 Mouthwatering Marshmallow Treats. By Tim Kinnaird. Features more than 100 decadent marshmallow recipes sure to please any palate. From traditional favorites like Butternut Spice; Buffalo Chicken; and Chocolate Chipotle Chili Marshmallows. Fully illus. in color. 144 pages. Barron’s. Paperback. Pub. at $17.99. **PRICE CUT to $4.95**

5669159 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution. By Megan Gillet. Gillet traces the journey from harvesting cacao pods to transforming them into rich bars. Five distinctive chocolate flavors. Then she teaches the art of pairing chocolate with beer, spirits, bread, cheese, and more; while master chefs highlight their most decadent dessert recipes, and more.

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Desserts

5892112 ALAN DUNN’S CELEBRATION CAKES: Beautiful Designs for Weddings, Anniversaries, and Birthdays. Learn how to create festive cakes designed with breathtaking lifelike floral arrangements built from sugarpaste. Easy-to-follow directions cover 35 floral varieties and 18 charming cake designs for weddings, anniversaries, birthdays, christenings, and more. Well illus. in color, 144 pages. JMM Lifestyle. Paperbound. Pub. at $14.95

5766451 STYLISH CAKES: The Extraordinary Confections of the Fashion Chef. By Charlotte Neuvilte with M. Collom. Dijon is six unique couture 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. NameDesign, 8¼x10¼. Pub. at $24.99


Beverages

5890180 THE HEALING POWERS OF COFFEE. By Cal Orey.沁出 information about the world’s favorite “new” health food, as well as interviews with doctors, researchers, and coffee roasters—plus a jot of past and present 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. Paperback. Pub. at $17.99

6822393 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 how to create 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

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

6706528 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 bunting your diet. All recipes are dairy-free, gluten-free, low in sugar, and full of veggies in a variety of types. Color 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 of different varieties of tea, for example 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


6357555 SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight. 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 delicious drinks at home. This guide includes step by step instructions for making your first batch of cider; a guide to tasting cider like a professional, and much more. Well illus. in color. 152 pages. Adams Media. Paperbound. Pub. at $14.99

4607384 APPLES TO CIDER: How to Make Cider at Home. By April White with S. Wood. Discover new ways to enjoy your fruits and vegetables 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—taking quick fixes for busy days! Well illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $17.95

6732860 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 vegetables 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. Pub. at $17.95

6814816 WILD WINEMAKING: Easy & Adventurous Recipes Going Beyond Grapes. By Rachel W. Bender. Offers over 145 recipes for boldly flavored wine, sake, and champagne that forego tradition. Featuring guided instructions for making winemaking at home, even from chocolate, Mexican Pineapple Tepache and the ever popular Kombucha and Kefir. Evans teaches you how to recognize a successful ferment and troubleshooting when needed. Illus. in color. 132 pages. The Delmar imprint. Pub. at $18.95

6709866 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 which recipes work best with which juicer or blender, 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, 8¼x10¼. Paperbound Import. Pub. at $19.95

Beverages

6763898 JUICE + 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

6587372 METABOLISM-BOOSTING SMOOTHIES AND JUICES. By Tina Haupert. An easy, tasty way to boost your metabolism! Smoothies and juices provide many of the 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. Sterling. 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-based smoothies, 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. Full-color photos. 128 pages. Betty Crocker. Paperback. Pub. at $9.95 $4.95

6694063 SMOOTHIE BOWLS: 50 Beautiful, Nutrient-Packed & Satisfying Recipes. By Mary Warrington. Craving an idea of the smoothie to include frozen treats. 453 pages.

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, how to use 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 $5.95

6593674 500 GREEN & DETOX JUICES: The Only Compendium of Green & Detox Drinks You’ll Ever Need. By Carol Beckham. 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. Sterling. Spiralbound. Pub. at $29.99 $19.95

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 improve inflammation, protect against chronic conditions, and even help with weight loss. Well illus. in color. 131 pages. Skyhorse. Paperback. Pub. at $14.99 $4.95

657486X HEALING SPICES: How Turmeric, Cayenne Pepper, and Other Spices Can Improve Your Health, Life, and Well-Being. By Instructables.com. Featuring dozens of recipes for meals and beauty remedies, this guide is a great tool for anyone looking to add more flavor to their diet while cutting out unhealthy ingredients like salt, sugar, and fatty oils. Fully illus. in color. 132 pages. Skyhorse. Pub. at $14.95 $5.95

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, fish, and baked goods 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 $9.95 $3.95

675211X SOME LIKE IT HOT SWEET & SPICY SAUCES! By Betty Crocker. 300 spicy recipes that range from somewhat sassy to seriously scorching. From appetizers like Shrimp and Bake (deep-fried shrimp covered 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.


159387X THE TEA CYCLOPEDIA: 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 brew, and 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.

6553559 INFUSED WATER: 75 Simple, Delicious Ways 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. Paperback. Pub. at $16.95 $9.95

6555341 INFUSIBLE SPICES: How Turmeric, Cayenne Pepper, and Other Teas Can Improve Your Health, Life, and Well-Being. By Instructables. Featuring dozens of recipes for meals and beauty remedies, this guide is a great tool for anyone looking to add more spice to their diet while cutting out unhealthy ingredients like salt, sugar, and fatty oils. Fully illus. in color. 132 pages. Skyhorse. Paperback. Pub. at $12.95 $7.95


3659407 1000 SAUCES, DIPS AND DRESSINGS. By Nanard Arumugam. Provides the guidance, inspiration and recipes needed to lift meal presentation level and move to restaurant-style deliciousness. Jazz up your meals with white sauces; brown stock-based sauces; pesto sauces; creamy dips; fusion and Asian sauces; oil and vinegar dressings; sauces and more. Color photos. 288 pages. Firefly. Pub. at $29.95 $9.95

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- 62 -
Canning & Preserving

**551037** MEALS IN A JAR: Quick and Easy, Just-Add-Water, Homemade Recipes. By Julie Langille. Pull it off the shelf, mix with water, cook and serve, and only the ready-made recipes in this guide perfect for carry-along camping fare, rushed weeknight dinners, and meals for Dad to prepare the cheer your life-saving times of disasters, such as fires, blackouts or hurricanes. 175 pages. Ulysses. Paperback. Pub. at $15.95 $11.95

**675109** WISDOM FOR HOME PRESERVERS: 500 Tips for Pickling, Canning, Curing, and Smoking. By Paradise Valley. Collects 500 tips for food at home. For easy reference, the tips are divided into eight chapters; Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. 288 pages. Taunton. Hardcover in slipcase. **$5.95**

**6840043** THE QUICK PICKLE COOKBOOK. By Grace Parisi. Savoring a good pickle doesn’t have to require a weekend’s worth of work. Using these straightforward and inventive recipes, you can create delicious brines to transform fruits and vegetables into tasty pickles in mere hours. Includes recipes for cooking with pickles and brine, from drinks to desserts. Color photos. By Grace Parisi. Paperback. **$5.95**

**5613519** REAL FOOD FERMENTATION: Preserving Whole Fresh Food with Live Cultures in Your Home Kitchen. By Alex Lewin. Preserve your favorite foods year round, controlling your own ingredients, techniques and additives to make creations that are uniquely yours. Starting with the basics, this guide is full of useful information, showing you how to ferment fruits, dairy, vegetables, beverages, and more. Well illus. in color. 172 pages. Quarry. 8x10¼. Paperback. Pub. at $24.99 **$5.95**


**5974240** THE PREPPER’S CANNING GUIDE: Affordably Stockpile a Lifesaving Supply of Nutritious, Delicious, Shelf-Stable Foods. By Daisy Luther. In times of disaster, even preppers will need more than dried beans and rice to survive. Learn the life-saving techniques to take your food storage to the next level, including how to store-nutrition-packed foods; create delicious MRs; make protein-rich meat and poultry; make canned produce last longer; use time-tested water bath methods; and utilize modern pressure-canning. 183 pages. Gryce. Paperback. Pub. at $15.95 **$11.95**

**6679444** MRS. WHEELBARROW’S PRACTICAL PANTRY: Recipes and Techniques for Year-Round Preserving. By Cathy Barrow. Presents a collection of essential preserving techniques to make a well-stocked pantry full of canned fruits and vegetables, jams, stocks, soups, and more. Includes recipes that use what’s been preserved such as Bacon-Onion Jam and Sweet and Spicy Pimento Cheese. Fully illus. in color. 430 pages. North Light. Hardcover. **$14.95**

**660191X** THE COMPLETE BOOK OF SMALL-BATCH PRESERVING, 2ND EDITION REVISED. By E. Topp & M. Howard. Filled with recipes and tips for small-batch home-made preserves so you can take advantage of fresh fruits and vegetables that are at their peak the whole year through when quality is the finest and price is the lowest. Recipes include Carmelized Red Onion Relish; Paradise Papaya Salsa; Grandma’s Chili Sauce, and Mango Blueberry Jam. 32 pages of color photos. 376 pages. Firefly. Paperback. Pub. at $19.95 **$6.95**


**5930831** SALT SUGAR SMOKE: How to Preserve Fruit, Vegetables, Meat, and Fish. By Diane Henry. Jams and jellies, chutneys and pickles, smoked and poached meats and cured fish, syrups and salsas, vegetables in oil, vinegar...and so much more. Here are recipes to fill your larder with the most delicious conserves of all kinds. Well illus. in color. 272 pages. Mitchell Beazley. Paperback. Pub. at $24.99 **$12.95**

**3684482** THE EVERYDAY FERMENTATION HANDBOOK: A Real-Life Guide to Fermenting Food—Without Losing Your Mind or Your Microbes. By Branden Byers. Going beyond ordinary sauerkraut and kimchi, this guide teaches the basics and cuts through the misinformation, providing instructions for fermenting just about every kitchen staple. Includes tasty recipes for turning fermented foods into meats like Sourdough Belgian Waffles or a healthy, probiotic rich sausage. 272 pages. Media. Paperback. Pub. at $19.99 **$6.95**

**669893X** CAN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year. By Stephanie Thunov. With more than 75 small-batch recipes for every season, readers will learn how to preserve each fruit or vegetable in two different ways; each can be enjoyed water bath-canned or as a healthy, probiotic rich ferment. Recipes in this helpful guide include one-of-a-kind Allspice Pickled Rhubarb with Dill; a Southern-colored mustard called Pickled Mustard Greens; and more. 5519586 pages. Skyhorse. Paperback. Pub. at $16.99 **$12.95**

**6728871** BALL COMPLETE BOOK OF HOME PRESERVING: 400 Delicious and Creative Recipes for Today. Ed. by J. Kiniry & L. Devine. Along with user-friendly recipes that will have you preserving like a pro in no time, this guide offers advice, tips and more. Well illus. in color. 272 pages. Workman. Hardcover. Pub. at $14.99 **$10.95**

**5849276** BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE. Ed. by Jan Miller. Offers hands-on advice and helpful tips to start canning and preserving your farmer’s market favorites or the fresh produce from your own garden. With 100 delicious recipes to fire your imagination, including pickles, jams, jellies, chutneys, relishes, salsas, cordials, and more, you’ll find everything you need here. Well illus. in color. 192 pages. Wiley. 9x10. Paperback. Pub. at $22.95 **$18.95**

**5821622** BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE. Ed. by Jan Miller. From the fresh flavors of the farmer’s garden or farmer’s market all year round with this complete step by step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, preserves, syrups, sauces, and more. 560 pages. More. Ringbound. Illus. in color. 482 pages. HMH. 9x10. Paperback. Pub. at $29.99 **$18.95**

**594046X** THE FARMER’S KITCHEN HANDBOOK. By Marie W. Lawrence. Organized by month to coordinate with a farmer’s calendar, this beautiful cookbook includes countless recipes for homemade canned goods, and recipes to make the most of your farm and garden’s bounty. Try Vermont Cheddar Onion Bread in October or Hot Spiced Maple Milk and Fried Cornbread Buns in July. In color. 264 pages. Skyhorse. Paperback. Pub. at $14.95 **$3.95**

- 64 -

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4591259 SECRETS FROM THE LA VARENNE KITCHEN. By Anne Willan. This helpful reference booklet is a compilation of the 50 basic recipes that students were expected to master as part of their course at the La Varenne cooking school. Not a book of finished dishes, but a treasure trove of fundamental stock, sauce, and pastry recipes that make up a dish. Illus. 136 pages. Spring House. Paperbound. Pub. at $17.95.

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

6594451 THE NEW HEALTHY BREAD IN FIVE MINUTES A DAY, REVISED. By J. Hertzberg & Z. Francois. Includes thirty-three new recipes and updates showcasing whole grains and heirloom flours, such as spelt, sprouted wheat, and khorasan. There are weight equivalents for every dough recipe, and intriguing new oils, such as coconut, avocado, grapeseed, and flaxseed. Well illus. in color. 265 pages. Rodale. Spiralbound. Pub. at $19.95.

6668364 THE ULTIMATE GUIDE TO SUGARS & SWEETENERS. By Alan Barclay et al. Your sweet tooth is in for a real education! This delightfully readable guide features more than 180 alphabetical entries on a wide array of natural and artificial sweeteners. You’ll also find myth-busting Q&As, intriguing trivia, food additive regulations, and more. 280 pages. The Experiment. Paperbound. Pub. at $16.95.

4595086 FIVE MINUTES A DAY, REVISED. By H. Wheaton & C. Rukavena. Ed. by H. Wheaton & C. Rukavena. Offers over 100 recipes perfect for weeknight dinners and special meals as well as potlucks and parties. Dishes include Slow Cooker Beef Stroganoff; Momma’s Turkey Stew with Dumplings; Spicy Lentil Stew; and Lip Smackin’ Ribs. Fully illus. in color. 210 pages. Reader’s Digest. Spiralbound. Pub. at $12.99.


6665364 TASTE OF HOME SLOW COOKER. Ed. by H. Wheaton & C. Rukavena. Offers over 100 recipes perfect for weeknight dinners and special meals as well as potlucks and parties. Dishes include Slow Cooker Beef Stroganoff; Momma’s Turkey Stew with Dumplings; Spicy Lentil Stew; and Lip Smackin’ Ribs. Fully illus. in color. 210 pages. Reader’s Digest. Spiralbound. Pub. at $12.99.