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March 29, 2019


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6935400 WISDOM FOR HOME BREWERS: 500 Tips & Recipes for Making Great Beer. By T. Bruning & N. Sadler. Presents a collection of 500 tips for making your own beer, written by two experienced brewers. The tips are grouped logically so that novices can build their knowledge gradually, while old hands may prefer to dip in at random or use the index to find specific topics. Illus. 288 pages. Taunton. Pub. at $21.95 $4.95

6841708 SUNDAY DINNER IN THE SOUTH. By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood's Southern classics; She will also bless your heart with 40 stories from retired pastors who share their most memorable dinners. Try Gifts and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppered Bacon Biscuits. Well illus. in color. 308 pages. Pub. at $26.99 $4.95

6823068 THE CHIA SEED COOKBOOK. By MySeeds Chia Test Kitchen. These tiny flavorless, gluten-free seeds are chock-full of antioxidants and fiber, and they can be used as a replacement for butter or oil in your favorite baked goods. Nearly 100 recipes include Peanut Butter Chia Waffles, Chia Triple Fruit Crisp, and Chia Lemon Hummus. Well illus. in color. 224 pages. Skyhorse. Pub. at $17.95 $4.95

2843793 FRONTIER FARE: Recipes and Lore from the Old West. By Sherry Monahan. Celebrate the history, the culture, and the food of the Wild West with this regional culinary collection. Mixing fascinating tales of frontier history with authentic and appetizing recipes, Monahan offers an irresistible look at dining on the range. Illus. in color. 230 pages. Globe Pequot. Paperbound. Pub. at $18.95 $4.95

6868517 MOUNTAIN BREW, 40TH ANNIVERSARY EDITION. By T. Matson & L.A. Dorr. In the ‘70s, homebrewed beer was as illegal as moonshine. But that wasn’t about to stop one group of Vermonters. They shared their concoctions in an illegal homebrewer’s guide, sold out of their car. That 1975 gem is revitalized here with a new introduction. Photos. 123 pages. Countryman. Paperbound. Pub. at $10.95 $3.95

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2529750 SMOKING FOOD: A Beginner’s Guide. By C. Dubbs & D. Hefele. Explains how to choose the best fuels, how to build smokers from old refrigerators and cardboard boxes, and how to make smoking equipment from turtles to turtles. Includes more than 100 recipes, Illus., most in color. 185 pages. Skyhorse. Paperbound. Pub. at $12.95 $4.95

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**One-Pan Wonders.** By the eds. of America’s Test Kitchen. To rethink one-pan cooking, the Test Kitchen reimagined classics, streamlined techniques, and honed in on high-flavor ingredients. Utilize your skillet, roasting pan, Dutch oven, sheet pan, skillet, and casserole dish in these 138 modern recipes that take the fuss out of making dinner. Well illus. in color. 325 pages. Workman. Paperbound. Pub. at $19.95

**THE INSTANT POT BIBLE.** By B. Weinstein & M. Scarbrough. Every one of the over 350 recipes included gives ingredients and timings for all sizes and models of Instant Pot, including the Instant Pot MAX. These innovative “one-pot” recipes for classic comfort foods will take the work out of cooking. 256 pages. Skyhorse. Paperback. Pub. at $9.99

**Depression Era Recipes.** By Patricia R. Wagner. An entertaining collection of over 450 recipes from the Depression Era, along with some period advertisements. Includes 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. Paperback. Pub. at $9.95

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**101 Things I Learned in Culinary School.** By Louis Eguras with M. Frederick. This indispensable resource provides essential advice to culinary students, chefs and chefs in training. Each two-page layout is illustrated and illuminates an important industry topic, using real life examples to drive the point home. Grand Central. Pub. at $16.00

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2831422 BETTY CROCKER LOST RECIPES. By Betty Crocker. A treasure book both devoted Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of tried and true recipes—Baked Chicken Kiev, Pan-Fried Pork Chops, and many others. These recipes are ready to grace the tables of a whole new generation. Well illus. in color. 240 pages. HMH. Pub. at $25.00 $7.95

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Pub. at $14.95 8774182 ILLUSTRATED KITCHEN. This comprehensive master class in meat cooking offers information covering shopping, storing, seasoning, and of course cooking every cut of beef, pork, lamb, veal, chicken and turkey. The 425 foolproof recipes include dishes like Thai Grilled Beef Salad; Beef Empanadas; Mexican Pulled Pork; Irish Stew, and much more. Color photos. 492 pages. America’s Test Kitchen. 9x10¼. Pub. at $29.95 2843529 THE GOOD FOOD: A Cookbook of Soups, Stews, and Pastas. By O.H. Halmé & J. Strand. Drawing on diverse cooking traditions of the Americas, Italy, France, India, Mexico, and the Middle East, the authors bring together nearly 200 recipes. Includes Gazpacho; Jambalaya; and Spaghetti alla Bolognese, as well as other dishes such as Coriander and Lemon Soup; Lamb Stew with Eggplant, Saffron, and Gin and; more. 296 pages. America’s Test Kitchen. 6.25x9.25. Pub. at $29.95 282468X NOT YOUR MOTHER’S CAST IRON SKILLET COOKBOOK. By Lucy Vasfariler. Featuring information on how to choose, season, cook, and clean your skillet, along with more than 150 recipes, this is the definitive companion for this versatile cooking tool. Delicious dishes include Constant Flip-Method Steaks with Butter, Fried Herbs & Garlic; Fried Pork with Eggplant and Sinapore Noodles with Shrimp; and much more. Color photos. 272 pages. Harvard Common. Paperback. Pub. at $24.99 $17.95 2816725 HOUSE OF VINEGAR: The Power of Sour, with Recipes. By Jonathan Sawyer. He teaches you unleash this acidic flavor booster in your own cooking with recipes for base vinegars like Begonia Vinegar, Apple Wine Vinegar and Craft Beer Vinegar, and then shows you how to use these recipes as building blocks to create entire meals to dishes like Sunday Gravy with Butternut Squash and Cheese; Fried Shoestring Onion Cheeseburger; Salted Caramel Apple Parfaits; and more. Well illus. in color. 346 pages. Collins. Paperback. Pub. at $24.23 $8.95 2872494 THE NEW ESSENTIALS COOKBOOK: A Modern Guide to Better Cooking. By America’s Test Kitchen. Learn how to think like a cook and get a deeper understanding of ingredients, and learn better techniques and the secrets used in the test kitchen. You’ll take every dish you make to the next level. Every recipe has step by step photos and instructions and they include delicious dishes like Roasted Chicken Parts with Lemon and Herbs, and Braised Asparagus, and Cheese with Buttermilk and Garlic; Fried Frizzled Herb & Garlic. Well illus. in color. 318 pages. America’s Test Kitchen. 8¾x10¼. Pub at $40.00 $29.95 282227X COOK’S ILLUSTRATED REVOLUTIONARY RECIPES. By America’s Test Kitchen. This collection tells the story of Cook’s Illustrated and of American home cooking over the past quarter century. Packed with innovative techniques, kitchen science, deep dives into culinary history, and, most importantly, entirely foolproof tested recipes, this cooking guide will be an indispensable resource. Well illus. in color. 364 pages. Cook’s Illustrated. 9x10¼. Pub. at $28.95 $32.95 2848562 COOK IT IN YOUR DUTCH OVEN. By America’s Test Kitchen. From the people you trust most in the kitchen comes this collection of 150 tested recipes for cooking in your Dutch oven. Everything from appetizers to soups, main course meals to dessert and even breads are covered. Try Slow Roasted Chuck Roast with Horseradish-Sour Cream Sauce for dinner, or Pumpkin Bread Puff Pancakes for breakfast. Color photos. 318 pages. America’s Test Kitchen. 8¾x10¼. Pub at $29.99 $21.95 6892093 THE COMPLETE COOK’S ILLUSTRATED 11TH ANNIVERSARY EDITION. By the eds. at America’s Test Kitchen. Celebrate over a decade of recipes, road trips, and equipment and ingredient reviews. This collection features all of the recipes seen on the popular TV show, plus plantation and historical cooking tricks. Try recipes like Delta Hot Tamales, Shrimp, and Cheeseburger; and more. Well illus. in color. 170 pages. Castle Point. Paperback. Pub. at $17.99 $14.95 2892021 EASY-FREEZE SLOW COOKER COOKBOOK. By Ella Sanders. Choose from 100 delicious slow cooker recipes that save your time, energy, and effort. Enjoy the ease of preparing your pre-preped meal from the freezer into the slow cooker and sitting down to eat with barely any effort. Recipes include Tortilla Soup; Cheesy Quinoa with Mushrooms and Peppers; and Lemon-Pesto Chicken. Paperback. Pub. at $14.95 $12.95 6897835 COPPER MAGIC! No-Fail Recipes for the Revolutionary New Nonstick Cookware. By Ella Sanders. Make the most of your copper pan with more than 75 recipes for delicious appetizers, lunches, dinners, and desserts. Designed specifically for square and round copper pans, these incredible, no-hassle dishes include Honey-Chili Chicken Wings; Flaky Biscuit Salad; and much more. Well illus. in color. 154 pages. Castle Point. Paperback. Pub. at $19.99 $9.65
## Recipe Collections

**2835622 ONE POT, BIG POT: 100 Family Meals Using Just One Cooking Vessel** by Shane Hetherington. This collection gives you 100 beautiful recipes that are composed of affordable, accessible ingredients, made in one pot, that will help you cut back on everything but flavor. You’ll find easy, inventive ideas for dinners, decadent dinners: quick, flavorful salads; and internationally inspired dishes all made in one pot. Well illus. in color. 234 pages. Cider Mill. 8½x10¼". Pub. at $24.95 $17.95

**NEW! 6910114 THE PRETTY DISH: More Than 150 Everyday Recipes & 50 Beautiful DISHES to Nourish Your In-And-Out-by-Jessica Merchant. Filled with 150 recipes, along with themed menus, party ideas, and inventive beauty projects. All of the recipes are deliciously indulgent like poke tacos; toasted guava chocolate bread; and pistachio iced latte and all take 60 minutes or less to make. Well illus. in color. 312 pages. Rodale. 8½x10¼". Pub. at $29.99 $16.95

**6688358 TASTE OF HOME COOKING FOR TWO.** Ed. by Hazel Wheaton. LARGE PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and entrees to soups and sandwiches feature step by step instructions and nutrition facts. Recipes include Crab Cakes with Lime Sauce; Best-Ever Grilled Cheese Sandwiches, Saucy Beef with Broccoli; and Pepperoni Lasagna Roll-Ups. Fully illus. in color. 320 pages. Reader's Digest. Paperbound. of course. 8¼x10¼. Pub. at $29.95

**6580750 EATING THE BIBLE: Over 50 Delicious Recipes to Feed Your Body and Nourish Your Soul.** By Rena Rossner. An innovative collection of original, easy to prepare recipes accompanied by biblical verse and commentary that will ignite table conversation while pleasing the stomach. From the zest Garden of Eden Salad to the delectable Hidden Treasure Midnight Brownies, every meal will become both a sensory and an intellectual experience. Well illus. in color. 278 pages. Styhorne. Paperback. Pub. at $22.99 $16.95

**6843077 COOKING NEW AMERICAN: How to Cook the Food You Love to Eat.** By the eds. of Fine Cooking. Features over 200 flavorful recipes for your favorite foods, from appetizers like Peppered Shrimp and Hassin Beef & Scallion Rolls, to main dishes like Quick Chicken Saute with Snow Peas & Cilantro, to desserts like Plum Ginger-Carrot Slaw with Rice; and Chocolate Apples with Maple Ice Cream. Fully illus. in color. 250 pages. Clarkson Potter. Paperback. Pub. at $24.99 $17.95

**6580750 EATING THE BIBLE: Over 50 Delicious Recipes to Feed Your Body and Nourish Your Soul.** By Rena Rossner. An innovative collection of original, easy to prepare recipes accompanied by biblical verse and commentary that will ignite table conversation while pleasing the stomach. From the zest Garden of Eden Salad to the delectable Hidden Treasure Midnight Brownies, every meal will become both a sensory and an intellectual experience. Well illus. in color. 278 pages. Styhorne. Paperback. Pub. at $22.99 $16.95

**6559310 LEMON LIME: 100 Recipes for Ovaries.** By Tania Murray. The author updates, elevates and classicizes sized right for two. Every thing from appetizers and entrees to soups and sandwiches feature step by step instructions and nutrition facts. Recipes include Crabcakes with Lime Sauce; Best-Ever Grilled Cheese Sandwiches, Saucy Beef with Broccoli; and Pepperoni Lasagna Roll-Ups. Fully illus. in color. 320 pages. Reader's Digest. Paperbound. Pub. at $29.99 $16.95

**6584444 COOKING WITH COCONUT.** By Ramin Ganeshram. Draw from culinary traditions around the globe, like using shredded coconut in its many forms—milk, flour, water, shredded, raw, and more—with this collection of delectable and diverse recipes. Try dishes like Coconut Milk Meringues; Coconut Belgian Waffles; and Coconut-Orange Shortbread. Well illus. in color. 288 pages. Storey. Paperback. Pub. at $18.95 $6.95

**6970842 COUNTRY COMFORT POTLUCK FAVORITES.** By Monica Musetti-Carlin. Gathering over 100 of the most demanded recipes from fundraisers across the US will encourage you to turn ordinary dinners into extraordinary memories for your community and big money for your event. Try Blue Point Oyster Stew; Jamaican Jerk Chicken; or Pumpkin Honey Bran Muffins. 185 pages. Hatherleigh. Paperback. Pub. at $14.95 $9.95

**5763251 DINNER SOLVED! 100 Ingenious Recipes That Make the Whole Family Happy, Including You.** By Katie Workman. A go-to collection with flavorful, crowd-pleasing, comforting, and family-friendly recipes. Includes variations for dishes that will feed both adults and kids, those who like mild and those who want spice and even vegetarians who coexist with meat-eaters. Try Chicken Tikka Masala-ish or Easy, Cheesy Chicken Penne Pasta Meals. Well illus. in color. 320 pages. Cider Mill. Paperback. Pub. at $17.95 $10.95

**6759181 THE HOMEMADE KITCHEN: Recipes for Cooking with Pleasure.** By Alana Chernila. Recipes fit for every occasion including Chevre Cheddar Cheesecake with Mint and Berries; Stuffed Winter Squash; Braised Lamb Shanks; Cinnamon Swirl Bread and Baked Apples with Maple Ice Cream. Fully illus. in color. 230 pages. Clarkson Potter. Paperback. Pub. at $24.99 $17.95

**6856780 FOOD SWINGS.** By Jessica Seinfeld with S. Quesenberry. Features 125 delectable recipes perfect for the reality of the actual human experience: sometimes healthy, sometimes indulgent—a little bit of everything. Recipes include Pineapple Chicken Stir-Fry; Cod with Garlicy Tomatoes and Potatoes; and Mexican Beer-Battered Fish Tacos with Chipotle Ranch Cream. Color photos. 276 pages. Rodale. Paperback. Pub. at $32.00 **PRICE CUT to $4.95**

**5906575 BETTY CROCKER THE SMART DINNERS.** Ed. by Anne Ficklen. Plan healthy and delicious meals that make putting dinner on the table easier than ever with these 125 recipes that include everything from the soup to the tortilla. With Brats and Beans; Grilled Cheddar Burger and Veggie Patties; Three Ingredient Mac and Cheese; and more. Includes nutrition information for each recipe. 248 pages. Rockridge. Hardcover. Pub. at $19.95 **SOLD OUT**

**6786146 THE SOUTHERN CAST IRON COOKBOOK: Comforting Family Recipes to Enjoy and Share.** By Elena Rosermood-Hoer. Features over 100 recipes, from beloved staples like Buttermilk Cornbread and Fried Green Tomatoes, to new classics like Chipotle Turkey Burgers. All the recipes require just a ten- or twelve-inch skillet, a Dutch oven, giddlet, or biscuit pan to get started. Color photos. 188 pages. Ryland Peters & Small. Paperback. Pub. at $17.99 $13.95

**6959822 BOWL FOOD.** By Bronte Aurell et al. A collection of 75 recipes from smoothie bowls and sushi to salad, soups and wholefood meals. Balancing ingredients is key to creating satisfying and exciting bowl food like Black Bean Bowl with Chimichurri Dressing; and Slow-Cooked Lamb Salad with Bread/Fava Beans, Pomegranate and Fresh Mint. Color photos. 144 pages. Ryland Peters & Small, **PRICE CUT to $4.95**

**6905110 COOKING IN A SMALL KITCHEN.** By Arthur Schwartz. Don’t let cramped quarters hold you back from making a Valentine dinner for two, or go all out with an Herb Stuffed Leg of lamb and Risotto with Wild Mushrooms. With space-saving tips for getting multiple uses out of utensils and appliances, this guide will have you falling in love with your small kitchen. 257 pages. Picador. Paperback. Pub. at $16.95 $11.95

**6817428 THE ART OF GREAT COOKING WITH YOUR INSTANT POT.** By Emily Sunwell-Vidauri. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of the recipes support you with real, nutritious, simple ingredients. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake with Lemon Curd. Color photos. 176 pages. Ryland Peters & Small. Paperback. Pub. at $21.99 **PRICE CUT to $11.95**

**6838089 DINNER WITH DICHEKS: Recipes Inspired by the Life and Work of Charles Dickens.** By Pen Vogler. With fully updated recipes from contemporary Victorian chefs this book enables you to prepare foods of Victorian England. Includes fascinating history and clear instructions for such dishes as Mutton Stuffed with Oysters; Betsy Prig’s Scottish Oyster Salad; and The Dickens farmer's cheese. Color photos. 176 pages. Ryland Peters & Small. Paperback. Pub. at $24.95 **$17.95**
Recipe Collections

**671852X** COOK’S COUNTRY 2017. brings together in a single hardcover volume every issue of Cook’s Country magazine from 2017, packed with hundreds of easy-to-make, thoroughly tested recipes from America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your cooking better than ever. Full color. illus. in color. 10x12½. Pub. at $35.00. **$26.95**

**6723200** WELCOME HOME COOKBOOK. by Hope Comertford. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip, Cinnamon Coffee Cake, Broccoli Rabe and Sausage Soup, Finger-Lickin’ Spareribs, and many more. Color photos. 581 pages. Good Books. 9 1/16x10 3/16. Spiralbound. Pub. at $24.99. **$16.95**

**6937274** THE GUT HEALTH COOKBOOK: Feel Better from the Inside Out with over 60 Recipes for Digestive Health and Vitality. by Dunja Gulin. A healthier gut is the key to a healthier life, so banish all those too common symptoms of a bloated stomach and enjoy new levels of physical and mental vitality. Dunja presents over 60 delicious recipes introducing readers to a gut-friendly everyday diet. Try Banana and Blueberry Kefir Muffins or Comforting Cacao Oatmeal. Well illus. in color. 160 pages. Ryland Peters & Small. Paperbound. Pub. at $19.95. **PRICE CUT to $11.95**

**6836356** HUMMUS: Where the Heart Is. by Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 50 inventive recipes that include Spicy Baked Chickpea Hummus and Pea and Basil Hummus, along with dips for the hummus, making the humble bean the new phenomenon in desserts. Color photos. 128 pages. Ryland Peters & Small. Pub. at $14.95. **$11.95**

**6968792** HOMEGROWN: Cooking From My New England Roots. by Matt Jennings with J. Batilla. Honoring the food of this heritage and redefining classic American cuisine, Jennings offers this collection of delicious recipes that include Beef and Pork Meatloaf with Crispy Onion Rings, Maple-Lime Grilled Chicken Legs with Bean Salad; and Mussels with Red Curry Broth and Lemongrass. Color photos. 342 pages. Picador. Pub. at $16.00. **$11.95**

**6950803** THE CONFIDENT COOK. by Irena Chalmers. The author shows readers that anyone can understand a few basic home cooking tricks can be a star in the kitchen. A simple beet stew can be transformed into a hearty edition of Beef Bourguignon. With two hundred practical recipes and techniques depicted in quaint and informative illustrations. 241 pages. Picador. Pub. at $19.95. **$15.95**

**6880924** SEASONED WITH GRACE: Recipes from My Generation of Shaker Cooking. by Bertha Lindsay. Offers an authentic, illustrated profile of a way of life and worship that continue to fascinate the hundreds of thousands of people who visit Shaker communities and museums each year. Passed down through the generations these classic recipes include Maple Sugar Cake; Raised Squash Biscuits; New England Clam Chowder, and Flag Root Fudge. 161 pages. Countryman. Paperbound. Pub. at $19.95. **$14.95**

**5911656** SERIOUSLY GOOD FREEZER MEALS: 150 Easy Recipes to Save Your Time, Money & Sanity. by Karrie Truman. These freezer meals will seriously change the way you think about freezer cooking. Truman’s recipes include Morning Empanadas, Spaghetti Hash; Basil Cashew Curry Soup; Smoky Grilled Louisiana Turkey Legs, along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-meal genius. Full ilus. in color. 388 pages. Sterling Epicure. Pub. at $24.95. **$17.95**

**6827831** THE KITCHEN SHORTCUT BIBLE. by B. Weinstein & M. Scarborough. This collection of more than 200 ingenious recipes will supercharge your time in the kitchen without sacrificing quality or flavor. Featuring new ways to use the kitchen tools you already own, this guide shows how to make a great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings with stovetop and pressure cooker directions. Photos. 352 pages. Little Brown. Pub. at $30.00. **SOLD OUT**

**6555326** THE LITTLE LIBRARY COOKBOOK: 150 Recipes from Your Favorite Books. by Kate Young. This charming collection features 100 recipes inspired by food in the most beloved works of classic and contemporary fiction. Try luscious summer tarts the Queen of hearts would love; flavorful curried chicken from Sherlock Holmes’s British tarts; and clamb chowder while reading Moby Dick; and more. Well illus. in color. 300 pages. Harper Design. Pub. at $29.99. **PRICE CUT to $19.95**

**6968784** THE GOURMET KITCHEN: Recipes from the Creator of Savory Simple. by Jennifer Farley. Take your home-cooked meals to a new expert level with this collection of sophisticated, unique recipes including simple hearty breakfasts such as Spinach, Artichoke, and Potato Frittata; or quick and healthy weeknight meals such as Maple Soy Glazed Salmon; or dessert, impress guests with a decadent Banana Cake with Chocolate Ganache. Color photos. 241 pages. Picador. Pub. at $26.95. **$19.95**

**6559811** THE APPLE CIDER VINEGAR COMPANION: Simple Ways to Use Nature’s Miracle Cure. by Suzy Scherr. Heal, clean, and purify your body with one of nature’s all-in-one products. Packed with nearly 100 recipes for drinks, sauces, snacks, cleaning and body care products, this is your go-to guide to this remarkable liquid. It even includes directions for flavoring your own cider vinegar. Color photos. 304 pages. Countryman. Paperbound. Pub. at $14.95. **$9.95**

**6936342** FIX-IT AND ENJOY-IT! COOKBOOK: All-Purpose, Welcome-Home Recipes. by Phyllis Pellman Good. For regular, all-purpose cooking (great for stove-top and oven dishes), here are over 675 quick and easy ways to covering every meal and snack situation. Includes sections for beef, pork, seafood, meatless, lamb, and chicken, along with page after page of sides, salads, desserts, beverages, soups, and more. Color photos. 300 pages. Good Books. Spiralbound. Pub. at $19.95. **$9.95**

**7543050** BETTY CROCKER ULTIMATE BISQUICK COOKBOOK. If you love the convenience, versatility, and great taste of food made with Bisquick, you’ll love this edition of this beloved cookbook. It’s jam-packed with 323 recipes for all-dressed dishes, plus favorite classics and shortcuts. Try Fajita Chicken Pot Pie, Cheesburger Calzones, or Mini Corn Cakes. Illus. in color. 416 pages. Rodale. Pub. at $31.95. **$16.95**

**5751264** FROM GRANDMA’S KITCHEN: More than 100 Years of Heirloom Cooking and Baking Recipes. by Marilyn & Sheila Byrd. This treasure trove of over 3000 treasured recipes gathered over generations along with heartwarming stories and bits of history that are just as delicious as the food itself. Recipes include Gertrude Woods’s Steamed Pecan Cake from 1915, Bisket from 1930, and Baked Bean Soup from 1920. Well illus. in color. 402 pages. Rodale. 8 1/4x10 1/4. Spiralbound. Pub. at $31.95. **$17.95**

**6956734** THE BOOK OF STEAK: Cooking for Carnivores. The carnivore’s companion for all things steak. No matter the cut or style you prefer—Top Round, Porterhouse, Rib-Eye, Skirt, forward, short rib, and more—it provides tips and advice for perfection, plus a handful of trademark sides like Scalloped Potatoes and Triple-Cooked Fries. Well illus. in color. 128 pages. Parragon. Pub. at $21.95. **$7.95**

**6930018** EGG RECIPES. by Blanche Vaughan. A collection of ninety fabulous recipes inspired by one of the most versatile, nutritious, and convenient natural foods—the egg. Vaughan shows us how tasty and adaptable eggs can be in a variety of mouthwatering recipes for every meal of the day. Color photos. 160 pages. Warner. Pub. at $12.95. **SOLD OUT**

**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. This collection includes recipes from the world, this collection includes recipes from heavenly risottos and hearty stews to perfect pilafs, polenta and creamy oatmeal. 16 pages of color photos. 384 pages. Robert Rose. Pub. at $21.95. **SOLD OUT**

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6825178 THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss the Ketogenic Way. By Robert Smith, Ph.D. This comprehensive cookbook features fat-burning foods that are low in carbohydrates and high in healthy fats, along with over 200 recipes designed to help you lose weight, improve your health, and live a happier, more active life. 279 pages. Skyhorse. Paperbound. Pub. at $14.95

6825987 LIGHT FRENCH RECIPES. By Jean-Michel Cohen. Takes classic French dishes, from hearty casseroles to delicate pastries, and transforms them into lighter, healthier versions. With over 150 recipes, this is your go-to guide for healthy cooking. Well illus. in color. 192 pages. Flammarion. Pub. at $24.00

DVD 663982X FOOD NETWORK CELEBRATES HEALTHY COOKING. Brings together three of your Food Network favorites in a collection about healthy cooking. Featuring nutritional advice and tips on how to cook light and replace high-calorie ingredients, this is your ultimate guide to healthier cooking. Well illus. in color. 192 pages. Food Network. Paperbound. Pub. at $29.95


6909294 THE NEGATIVE CALORIE DIET: Lose Up to 10 Pounds in 10 Days with Fat-Burning Foods and Glutamine. By Rocco DiSpirito. Complete with shopping lists, meal plans, and recipes designed for one, this 14-day program helps you lose weight fast thanks to DiSpirito's five fat-burning foods that are: lactose-free, gluten-free, free of refined sugars, and high in proteins and probiotics. Includes 75 all-new easy to make recipes like Sausage and Egg Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Grand Central. Pub. at $26.00

6907826 THE COMPLETE BOOK OF RAW FOOD, SECOND EDITION REVISED. Ed. by J. Rodwell & J. Eting. The bestselling raw food classic has been revised and updated with more than 100 recipes, delicious and easy to make, to help you take advantage of the latest on the raw food lifestyle. Whether you are curious about adding raw foods into your diet or have been eating raw for years, this is your essential raw food resource. 436 pages. Hatherleigh. Paperbound. Pub. at $20.00

6903177 SKINNY SUPPERS: 125 Lightened-Up, Healthier Meals for Your Family. By Brooke Griffin. Over 125 recipes, most under 350 calories. Includes favorites like Pan-Seared Salmon with Spinach and Prosciutto, Loaded Nacho Soup; Slow-Cooker Chili Peach Glazed Pork Tenderloin; and more. These are recipes you can feel good about, they're completely low in fat and calories, and your family won't even know it! Well illus. in color. 308 pages. Morrow. Pub. at $29.99

2008560 DIABETES QUICK-FIX WITH MAGIC FOODS: Balance Your Blood Sugar to Lose Weight and Supercharge Your Energy! By Robert A. Barnett et al. Discover the 57 magic foods that can balance blood sugar to heal diabetes and eliminate sugar cravings: A nutritional specialist and his team of experts have spent three and a half years experimenting with the best foods for people with diabetes and the 7-day meal plans incorporating the "Seven Secrets of Magic Eating." Delicious meals include Flank Steak with Balsamic Sauce, and Cow boy Rice and Black Bean Salad. From Sweet Potato Casserole to Crispy Oven-Fried Onion Rings, Chicken and Dumplings to Spaghetti Lightened-Up, healthier meals for your family. Everything you need to know to steer clear of hidden sugar in your food, this tasty guide gives you everything you need to know to steer clear of sugar-filled, low-fat meals that leave you hungry. Tropical Chicken for Two; Thai Chicken Basil Balls over Jasmine Rice; and Cowboy Rice and Black Bean Salad. 396 pages. Alpha. Paperbound. Pub. at $19.99

279358X THE COMPLETE IDIOT'S GUIDE TO LOW-SODIUM COOKING, SECOND EDITION. By S.V. James & H. McInldoe. With over 300 recipes and tips for reading nutrition labels and menus and finding the sodium hidden in your food, this tasty guide gives you everything you need to know to steer clear of sodium-filled, low-sodium meals that leave you hungry. Includes Tropical Chicken for Two; Thai Chicken Basil Balls over Jasmine Rice; and Cowboy Rice and Black Bean Salad. 396 pages. Alpha. Paperbound. Pub. at $19.99

6722830 THE THYROID CURE COOKBOOK: More Than 80 Nourishing Recipes to Restore Your Body to Complete Health. By Gregg A. Lampe. If you are curious about adding a healthy and wholesome diet to your lifestyle, this book is for you. With over 300 recipes and tips for reading nutrition labels and menus and finding the sodium hidden in your food, this tasty guide gives you everything you need to know to steer clear of sugar-filled, low-sodium meals that leave you hungry. Tropical Chicken for Two; Thai Chicken Basil Balls over Jasmine Rice; and Cowboy Rice and Black Bean Salad. 396 pages. Alpha. Paperbound. Pub. at $19.99

E6895495 500 KETOGENIC RECIPES. By Diana Carper. Shows you how to live the ketogenic lifestyle deliciously with over 500 mouthwatering recipes you can make right now. With over 300 recipes and tips for reading nutrition labels and menus and finding the sodium hidden in your food, this tasty guide gives you everything you need to know to steer clear of sugar-filled, low-sodium meals that leave you hungry. Tropical Chicken for Two; Thai Chicken Basil Balls over Jasmine Rice; and Cowboy Rice and Black Bean Salad. 396 pages. Alpha. Paperbound. Pub. at $19.99

6823432 THE PALEO COMFORT FOOD BIBLE. By Anna Conrad. Now you can enjoy all your favorite comfort foods without sacrificing the health benefits. From Sweet Potato Casserole to Crispy Oven-Fried Onion Rings, Chicken and Dumplings to Spaghetti and Meatballs, you’ll find healthy versions of all the foods you crave most. Color photos. 252 pages. Skyhorse. Paperbound. Pub. at $14.99

6891258 A MAN, A PAN, A PLAN: 100 Delicious and Nutritious One-Pan Recipes You Can Make Right Now! By Paul Kit. Full of practical advice and 100 straight forward recipes that include Lemon, Blueberry, Banana Pancakes, Barbecue Glazed Carrots, Grilled Polenta, BC Pizza with Grilled Pineapple and Blueberry Cobbler and more. This collection will help you cut stress, prevent mess and reduce your chances of culinary disasters. Well illus. 168 pages. Rodale. Paperbound. Pub. at $15.99

6860847 CHIP POPSICLES, or Bacon Lovin’ Onion Bites. 256 pages. Adams Media. Paperbound. Pub. at $4.95

6885243 COCONUT OIL FOR HEALTH AND BEAUTY. By Simone McGrath. This comprehensive guide demystifies the myriad uses of this magical oil. Discover how coconut oil is made, its many uses from face and foot care to cooking, and how to use coconut oil for weight loss; common misconceptions about coconut oil; and much more. Well illus. in color. 175 pages. Skyhorse. Paperbound. Pub. at $19.95

5847788 LEMON CIDER VINEGAR FOR HEALTH AND BEAUTY. By Simone McGrath. Learn how to incorporate this miracle vinegar into your daily life with 98 recipes and dozens of healing uses, including weight loss, clear skin, superior health, and much more—the way nature intended. Illus. 242 pages. Skyhorse. Paperbound. Pub. at $9.95

6912958 A MAN, A PAN, A PLAN: 100 Delicious and Nutritious One-Pan Recipes You Can Make Right Now! By Paul Kit. Full of practical advice and 100 straight forward recipes that include Lemon, Blueberry, Banana Pancakes, Barbecue Glazed Carrots, Grilled Polenta, BC Pizza with Grilled Pineapple and Blueberry Cobbler and more. This collection will help you cut stress, prevent mess and reduce your chances of culinary disasters. Well illus. 168 pages. Rodale. Paperbound. Pub. at $15.99

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**Low Fat & Healthy Cooking**

- **6854516** EASY KETO DINNERS: Flavorful Low-Carb Meals for Any Night of the Week. By Carolyn Ketchum. Modern life means hectic but all need healthy and delicious home-cooked meals, especially on a ketogenic diet. This volume includes more than 60 recipes, along with full-color photos, detailed prep instructions, and helpful tips to streamline the dinner process. 174 pages. Victory Belt. Paperback. Pub. at $19.95 $14.95

- **688497** FORKS OVER KNIVES FAMILY: Every Parent’s Guide to Raising Healthy, Happy Kids on a Whole-Food, Plant-Based Diet. By A. Pulice & M. Lederman. With more than 130 easy recipes and helpful, real-world advice for parents, you’ll learn why a plant based diet is the best way to keep your family healthy and well-nourished—and then how to actually do it. Includes satisfying kid friendly recipes such as Potato Frankies and 16 pages of color photos. 300 pages. Touchstone. Pub. at $25.99 $9.95

- **673620** THE FABULOUS FIBER COOKBOOK: Great Recipes You Can’t Live Without. By Sandra Woodruff. Part one explains what fiber is, where to find it, and how to tell if your fiber foods can pull you up or pull you down. Part two presents 170 easy to follow recipes that are packed with fiber and nutrients like Chicken, Barley & Corn Chowder; Quinoa Salad with Spinach & Edamame, and Spaghetti Squash with Herbed Goat Cheese Butter—all prepared in 30 minutes or less. Color photos. 180 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

- **689742** KETO MADE EASY: 100+ Easy Keto Dishes Made Fast to Fit Your Life. By M. Barot & M. Gaedke. In these pages you’ll find more than 100 keto recipes, including everything from comforting breakfasts to low carb snacks to keto versions of popular takeout dishes like Five-Star Breakfast Sandwich; Cheddar Jalapeno Bagels; and Spicy Shrimp Fried Rice, to name a few. Includes tips on how to start a ketogenic diet, stock your pantry, and meal plans to get you started. Color photos. 304 pages. Victory Belt. 8x10. Paperback. Pub. at $34.95 $26.95

- **2835541** THUG KITCHEN 101. This collection has more than 100 easy and accessible recipes to give you a solid start toward a better diet. All of the meals in these pages are guaranteed to be faster than delivery, so you can cook up a good dinner with simple ingredients regardless of when you stumble home from work. Delicious, homemade, and healthy food for all. Well illus. in color. 216 pages. Rodale. Pub. at $26.99 $19.95

- **2816474** LOSE WEIGHT WITH YOUR INSTANT POT: 60 Easy One-Pot Recipes for Every Night of the Week. By Audrey Johns. In this helpful, practical guide for busy lives and families, Johns shows how you can use this hugely popular kitchen appliance to save time and calories, with 60 tasty recipes and plenty of tips and tricks to help you out. Recipes include Skinny Stoopie Joes; Taco Mac and Cheese; Chicken Enchilada Soup; and Dark Chocolate Fudge Brownies. Color photos. 146 pages. Morrow. Paperback. Pub. at $25.99 $19.95

- **2864789** LOSE WEIGHT BY EATING, by Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scoops, noodles, meat loaf and cookies—all bursting with flavor but with fewer than 300 calories per meal. Using simple and inexpensive Smart Swaps, you’ll enjoy foods like California Club Pizza; Cheddar-Suffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 256 pages. Morrow. Paperback. Pub. at $24.99 $19.95

- **582608X** THE KETOGENIC KITCHEN: Low Carb, High Fat, Extraordinary Health. By D. Kemp & P. Daly. The ketogenic diet, which shifts the body’s metabolism from burning glucose to burning fat, has long been used to help patients with epilepsy control seizures, but new research reveals the diet as a useful tool for coping with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 keto recipes. Color photos. 450 pages. Chelsea Green. Paperbound. Pub. at $29.95 $24.95

- **6861938** 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 Spinach Eggs Benedict, Buttery Garlic Collard Greens, and Pork Chops with Herbed Goat Cheese Butter—all prepared in 30 minutes or less. Color photos. 160 pages. Victory Belt. Paperback. Pub. at $19.95 $14.95

- **6780956** THE QUICK AND EASY IBS RECIPE COOKBOOK. By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Pasta. This complete guide to managing your IBS, offers over 100 condition-researched IBS types, along with tips on how to safely and effectively incorporate four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. 181 pages. Roddige. Paperbound. Pub. at $16.99 $12.95

- **670582X** THE EASY ANTI-INFLAMMATORY DIET. By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes featured, maximizing the pain-relieving effects of each superfood. Includes 110 easy and fast recipes using five main ingredients or fewer; a list of foods that help or harm inflammation; and tips for saving time and money. Try Easy Summer Gazpacho or Gingrered Turkey Meatballs. Illus. in color. 180 pages. Roddige. Paperback. Pub. at $17.99 $12.95

- **6880979** THE IMPORTANCE OF THE KETO DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Restore Thyroid Balance. By Karen Frazier. Helps to show the powerful connection between nutrition and hypothyroidism, and offers over 100 condition-researched Paleo Autoimmune Protocol (AIP) Tasty meals include Pumpkin Muffins; Cauliflower Rice; and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists to get you started. Color photos. 208 pages. Roddige. Paperback. Pub. at $17.99 $14.95

- **685611** THE EASY ACID REFLUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR. By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use affordable, everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to enjoy or avoid. Try Shrimp Tacos or Easy Peas. Color photos. 196 pages. Roddige. Paperback. Pub. at $17.99 $12.95

- **6928064** AMAZING EDIBLE SEEDS. By V. Resnick. Filled with recipes for DIY and health and beauty treatments, this is two guides in one: one half has advice and tips on staying alert and energetic, but turn the book over and discover the best ways to calm down, relax, and fall asleep. Includes recipes like Bulletproof Coffee, Chocolate Stout Chili, Peppermint Tea Latte, and more! Color photos. 208 pages. Countrymen. Paperbound. Pub. at $16.95 $12.95

- **6914578** KETO FOR LIFE. By Melissa Sevigny. Along with tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way. In this, you’ll find a wide variety of inspiration recipes including Bee stings, BBQ and FODMAP free fritters recipes such as Cultured Red Onion Relish; Pepperoni Pizza Meatloaf; Easy Jerk Ribs; and Jalapeno & Cilantro Cauliflower Hummus. Well illus. in color. 384 pages. Victory Belt. Paperback. Pub. at $34.95 $26.95

- **6920004** MEATLESS: Transform the Way You Eat and Live—One Meal at a Time. By Kristie Middleton. Offers concrete rationale and easy steps for reducing animal products. Whether you are a meat lover or vegan-curious, Meatless is the roadmap for a healthier life and a better you. Includes recipes. 243 pages. Perseus. Pub. at $27.00 $9.95
Low Fat & Healthy Cooking

5917662 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cystic Fibrosis, and More with Nature’s Miracle Cure. By Claire Georgiou. Offers instructions for a 7-day therapeutic nutrition plan that uses nature’s cure-all potion to restore and repair your health. Includes easy-to-follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN. Illus. in color. 162 pages. St. Martin’s. Paperback. Pub. at $19.95. $4.95

6559921 EATINGWELL ONE-POT MEALS. Jessie Price. If you think one-pot meals are just heavy stews, you’ll be amazed at the spectacular array of nutritious dishes on offer here. More than 100 recipes follow sound principles of nutrition: they use lean meats and seafood; plenty of herbs and spices; and mix it all together with vegetables and whole grains. Well illus. in color. 224 pages. Countryman. Paperback. $18.95. SOLD OUT

7582633 THE QUINTESSENTIAL QUINOA COOKBOOK: Eat Great, Lose Weight, Feel Healthy. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, and more. Also gives alternatives for making the meals vegan, gluten-free, and sugar-free. Color photos. 221 pages. Skyhorse. Pub. at $17.95. $5.95

9689082 THE GLUTEN-FREE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Here is a quick and easy-to-follow cookbook that is completely gluten-free, with the same easy to follow recipe descriptions that made her first cookbook so successful. Try Quinoa Spring Rolls with Spicy Peanut Sauce; Quinoa & Black-Eyed Pea Salsa; or Chile Queso Quinoa Tacos. Well illus. in color. 283 pages. Skyhorse. Pub. at $17.95. $4.95

661065X WHEAT BELLY COOKBOOK. By William Davis. Join the wheat-free revolution and eat wheat-free for health, weight loss, and longer life. Features over 100 mouthwatering recipes that include Spicy Chicken Burger with Caramelized Onion & Pink-Spiced Roast Butternut Squash with Citrus Salsa. Well illus. in color. 248 pages. Jacqui Small. 8½x11. Paperback. Pub. at $16.95. $6.95

6555322 GUT GASTRONOMY. By V. Edgson & A. Palmer. Embrace a new and deliciously healthy way of eating with this succulent gut-healing plan. Along with expert practical advice on how to eat a nutrient-rich diet there are over 100 mouthwatering recipes that include Spicy Chicken Burger with Caramelized Onion & Pink-Spiced Roast Butternut Squash with Citrus Salsa. Well illus. in color. 248 pages. Jacqui Small. 8½x11. Paperback. Pub. at $16.95. $6.95

5959317 GLUTEN FREE AND EASY. By Robyn Russell. Enjoy the benefits of gluten free cooking without sacrificing taste or variety. More than 90 kitchen tested recipes allows you ask those with gluten sensitivity to prepare all gluten free dishes. Color photos. 180 pages. Sellers. 8¼x8½. Paperback. Pub. at $16.95. $6.95

COOKBOOK.

COLD COOKER & CROCKPOTS

2852543 500 SLOW-COOKER DISHES: The Only Compendium of Slow-Cooker Recipes You’ll Ever Need. By Carol Beckerman. A comprehensive guide to all the various ways you can use your slow cooker to make your life easier, and your cooking more cost efficient. Recipes are for everyone in your family including vegetarians and meat eaters. Offers tips on food safety, the best cuts of meat to buy, and how to use your slow cooker to vary the texture and flavor in your meals. Color photos. 288 pages. Sellers. Pub. at $17.95. $5.95

9646232 BEEF: Slow Cooker Favorites. Offers more than 150 slow cooker recipes for beef from soups, stews, and casseroles to comforting dishes to exotic international pot meals. Enjoy dishes like Beef Vegetable Stew; Salisbury Steak Casserole; Retto Meatballs; and Beef Mustard Brisket. Slow Cooker and Beef and Ginger Curry. 175 pages. Adams Media. Paperback. Pub. at $14.95. $9.95

285211X MARTHA STEWART’S SLOW COOKER. By Martha Stewart Living. Maximize the flavor and simplify the cooking with an assortment of recipes that play to the slow cooker’s strengths. Celebrate fall’s classic comfort foods with clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool by Stewart. Color photos. 272 pages. Paperbound. Pub. at $26.00. $16.95

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## Better Homes and Gardens
### 692153 INSTITUTE POT ELECTRIC PRESSURE COOKER COOKBOOK
By S. Quessenberry & K. Merker. From healthy breakfasts and sides to comforting mains and decadent desserts, these low-maintenance recipes will help you get a meal on the table in a fraction of the time. With the easy to follow instructions you’ll discover quick and tasty meals like Apple Cider and Thyme-brasted Chicken with Green Olives. Color photos. 8/"x10". Pub. at $22.99 $7.95

### 283144 BETTER HOMES AND GARDENS YEAR-ROUND SLOW COOKER RECIPES
Ed. by Jan Miller. Collects more than 500 delicious, seasonal recipes including appetizers and snacks, breakfasts and brunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year’s worth of special occasion menus from holiday parties to picnics in the park. Ringbound. Illus. in color. 576 pages. HMH. Spiralsbound. Pub. at $29.99 $7.95

### 696096X GOOSEBERRY PATCH SLOW COOKER RECIPES
Ed. by Cathy Wesler. Featuring 260 simple main dishes, sides and desserts perfect for any weekend along with quick tips and slow-cooker secrets to help get dinner on the table in a snap. Recipes include Jalapeno Chicken Chili, Mexican Roll-Ups; Orange-Glazed Cornish Hens; and Mac & Cheese. Color photos. 256 pages. Oxmoor. Pub. at $15.95 $4.95

### 696262X ITALIAN SLOW COOKING

### 695562X THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stove Top and Electric
By B. Weinstein & M. Scabroull. Offers recipes for every device, stovetop or electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spuds found in dishes such as Cherry Chipotle Pulled Chicken or pure comfort food, like Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 250 pages. HMH. Spiralsbound. Pub. at $22.99 $7.95

### 6946380 VEGETARIAN: Slow Cooker Favorites
Featuring more than 150 slow cooker vegetarian recipes, from classic appetizers and sides to exotic international one pot meals, you’ll expand your vegetarian repertoire as you enjoy delicious dishes like Tofu Ranchero, Five Pepper Chili; Eggplant "Lasagna"; Mandarin Seitan; Moroccan Root Vegetables; and Peanut Butter Cake. 175 pages. Adams Media. Pub. at $14.99 $4.95

### 283146 BETTER HOMES AND GARDENS SLOW COOKER RECIPES MADE HEALTHY
By Anne Ficklen. Features more than 200 healthy and guilt-free recipes for your countertop slow cooker, including main dishes, sides, soups, appetizers and desserts. Included in each recipe is a nutritional analysis complete with diabetic exchanges. 255 pages. HMH. Spiralsbound. Pub. at $14.95 $4.95

### 2786796 CHICKEN: Slow Cooker Favorites
Featuring more than 150 slow cooker chicken recipes from classic appetizers like Curried Chicken & Pineapple Chutney to comfort foods like Creamy Mushroom Chicken; Beef Tips & Gravy; Texas Beef Chili; Savory Roast Sandwiches; and yummy Honey Chicken Wings for your next get-together—all from the Gooseberry Patch. Spiralsbound. Pub. at $8.95 $6.95

### 281752 FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER
By Phyllis Good. Not only do slow cooks make delicious soups and stews, but they make gooey bars, flaky cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for tasks such as: Cocoa Brownies with White Wine Frosting, Baked Laser Semolina, Little Boston Bomber. Creamy Garden Quiche and so much more! Illus. in color. 328 pages. Good Books. Paperbound. Pub. at $19.99 $6.95

### 6917887 FIX-IT AND FORGET-IT SLOW COOKER CHICKEN & BEEF RECIPES
Offers comfort foods like Creamy Mushroom Chicken; Beef Tips & Gravy; Texas Beef Chili; Savory Roast Sandwiches; and yummy Honey Chicken Wings for your next get-together—all from the Gooseberry Patch. Spiralsbound. Pub. at $8.95 $6.95

### 6580802X Fix-It and Forget-It Slow Cooker Magic: 550 Amazing Everyday Recipes
By Phyllis Good. Presents 550 magic recipes for slow cookers from finger-lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of chicken delights. Recipes are crowdsourced, tested, and approved by home cooks and use ingredients most people already have in their cupboards. Photos. 264 pages. Good Books. 8x10". Paperbound. Pub. at $17.99 $5.95

### 285695 AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK
Features appetizers to desserts and everything in between, the 200 recipes included here will surprise you with their variety and depth of flavor. Try Curry-Rubbed Chicken, Cioppino with White Wine; Country Cabbage; or Artichoke-Stuffed Bell Peppers and see what we mean 16 pages of color photos. 250 pages. HMH. Spiralsbound. Pub. at $22.99 $7.95

### 6978614 INSTANT POT MIRACLE
Home cooks everywhere are raving about the efficiency, convenience, and affordability of the Instant Pot. Includes 175 delicious recipes, from staples like Beef Chili and Chicken Noodle Soup, to new dishes like Thai Green Curry Chickens and Curried Cauliflower Soup. Color photos. 304 pages. HM. Pub. bound. Pub. at $22.99 $17.95

### 1840975 FIX-IT AND FORGET-IT COOKBOOK: REVISED: 700 Great Slow Cooker Recipes
By Phyllis Pellman Good. Presents a collection of great slow cooker recipes that give you everything you need to prepare outstanding breakfasts, lunches, and dinners, plus appetizers and desserts. Try Baked Butternut Squash, White Wine Soup, Spicy Pot Roast, Slow-Cooked Salsa, Carrot and Horseradish, and more. 284 pages. Good Books. Spiralsbound. Pub. at $18.95 $5.95

### 1840959 FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow Cooker Recipes
By Phyllis Pellman Good. The collection contains more than 500 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Sides, and Desserts. Paperbound. Pub. at $18.95 $5.95

### 6936350X FIX-IT AND FORGET-IT BIG COOKBOOK: 1400 Best Slow Cooker Recipes
By Phyllis Pellman Good. Collected from some of America’s best home cooks, these 1,400 tested in real-life homes—recipes are an amazing treasury of easy slow-cooked meals.Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Cottage Cheese Casserole; Sweet Potato Casserole from Gooseberry Patch. Spiralsbound. Pub. at $29.95 $7.95

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Slow Cookers & Crockpots

**6836674 KEEP CALM AND SLOW COOK.** By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table. Tasty soups, fish, meat, and vegetables give you tantalizing options for any occasion. A special section for crock-pots offers you extra time in your day, and don’t forget the sweet treats for the perfect finishing touch. Well illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

**6825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy–and Easy–Recipes for the Classic Crock Pot.** Offering a modern twist on classic dishes, these 200 slow cooker recipes will satisfy everyone’s taste buds. Discover how easy it is to use the versatile appliance to create deliciously healthy meals like Cream of Asparagus Soup, Roasted Duck, and Oven Baked Lasagna. Color photos. 256 pages. Adams Media. Paperback. Pub. at $19.95 $5.95


**6904866 SUPERFAST SLOW COOKER.** By Nicola Graimes with C. Seward. The recipes in this collection mainly use sustaining grains, beans and pulses, along with “superfood” vegetables and lean high protein foods, including fish, pork, beef and meat. Discover the convenience and versatility of your slow cooker with these inspired and nourishing recipes. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $6.95

**6789558 MEXICAN SLOW COOKER COOKBOOK: Easy, Flavorful Mexican Dishes That Cook Themselves.** By Hope Comerford. If you crave flavorful Mexican food but don’t want to spend a full day in the kitchen, using your slow cooker is perfect! Whether you crave beloved Mexican classics 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 for using your slow-cooker effectively, and must-have pantry items. Color photos. 176 pages. Rockridge. Paperback. Pub. at $13.99 $9.95

**6924930 FIX-IT AND FORGET-IT SLOW COOKER DUMP MEALS: Easy, Effortless Meals for Slow Cookers.** By Hope Comerford. Step 1: Dump the ingredients into your slow cooker crock. Step 2: Press the “on” button. It’s that easy! Included are over 150 recipes for simple and delicious meals like Texas Pot Roast, Beef & Brown Rice, Crock Pot Chicken, Sweet Potato Lentil Soup, Fudge Swirl Dump Cake; and so much more. Fully illus. in color. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**6788211 FIX-IT AND FORGET-IT SLOW COOKER COOKBOOK: 200 Great Recipes for People Who Love Food.** By Sarah DeGregorio. Provides a repertoire of delicious food for any time of day. You’ll find 125 original, flavorful, sweet and savory slow cooker dishes, including Spicy Beef & Barley Stew; Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Shrimp; Orange, Olive, and Fennel Chicken Tagine; Sticky Toffee Pudding with Maple Caramel; and much more. Color photos. 208 pages. Countryman. Pub. at $24.97 $17.95


**2800567 VEGETARIAN INDIAN COOKING WITH YOUR INSTANT POT.** By Manali Singh. The founder of the popular blog Cook With Manali shares her secrets to making your favorite traditional Indian dishes faster and healthier in your Instant Pot® and other multifunction cooker. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Tikka Masala. Recipes include Chicken Tandoori, Cumin Lamb, and Biryani. Color photos. 336 pages. Rockridge. Paperback. Pub. at $21.99 $16.95

**6668364 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 seasonal parties. Dishes include Slow Cooker Ground Beef Stroganoff, Momma’s Turkey Stew with Dumplings, Spicy Lentil & Chickpea Stew, and Limp Shakin’ Rib Ribs. Fully illus. in color. 228 pages. Mosi. Paperback. Pub. at $24.99 $16.95

**2813556 HEALTHY INSTANT POT COOKBOOK: 100 Great Recipes with Fewer Calories and Less Fat!** By Dana Angelou White. Features 100 great recipes with fewer calories and less fat. Each recipe is designed with healthy, wholesome ingredients. Recipes include yummy dishes like Game Day Chili, Spicy Beef & Barley Stew; Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Shrimp; Orange, Olive, and Fennel Chicken Tagine; Sticky Toffee Pudding with Maple Caramel; and much more. Color photos. 208 pages. Countryman. Pub. at $24.97 $17.95


**6813178 INSTANT POT ITALIAN: 100 Irresistible Recipes Made Easier Than Ever.** By Ivy Manning. Offers 100 delicious recipes for weeknight cooking and beyond. Recipes take advantage of the pot’s many settings, allowing you to simmer a variety of dishes with just a push of a button. Includes recipes for salads, soups and stews, pasta, poultry, pork, beef, vegetables, desserts and more. Fully illus. in color. 208 pages. HMH. Paperback. Pub. at $20.99 $14.95

**2813424 INSTANT POT MIRACLE 6 INGREDIENTS OR LESS.** By Ivy Manning. Forget about loading up the cart with a long list of special ingredients! This Instant Pot cookbook offers no fuss recipes that can be completed in six ingredients or less. Recipes include meaty roasts and braises, soups, stews, healthy breakfasts, desserts, breads, and grains, plenty of vegetables, and more.


**6788585 THE EASY INDIAN SLOW COOKER COOKBOOK.** By Hari Ghotra. With recipes like Butter Chicken, Spinach and Paneer Cheese, and Spiced Lamb Biriyani, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow cooker. Includes over 60 recipes; an introduction to Indian cooking; and a pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperback. Pub. at $16.99 $12.95

**6974193 BETTER HOMES & GARDENS SLOW OR FAST SLOW: Delicious Meals for Slow Cookers, Pressure Cookers, or Multicookers.** Ed. by Tricia Bergman. Sometimes you want something good to eat sooner rather than—sometimes later is better! Every recipe in this collection can be made in a pressure cooker, multi cooker, or slow cooker. Make Low Country Shrimp Boil in just one minute or let the flavors of a Country Lamb Stew develop over eight hours. Color photos. 304 pages. HMH. Paperback. Pub. at $19.99 $14.95

**6881017 THE TEX-MEX SLOW COOKER COOKBOOK.** By Yvonne Hegedus and Angelo White. Featues 100 great recipes with fewer calories and less fat. Each recipe is designed with healthy, wholesome ingredients. Recipes include yummy dishes like Game Day Chili, Spicy Beef & Barley Stew; Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Shrimp; Orange, Olive, and Fennel Chicken Tagine; Sticky Toffee Pudding with Maple Caramel; and much more. Color photos. 208 pages. Countryman. Pub. at $24.97 $17.95

**2880608 VEGETARIAN INDIAN COOKING WITH YOUR INSTANT POT.** By Manali Singh. The founder of the popular blog Cook With Manali shares her secrets to making your favorite traditional Indian dishes faster and healthier in your Instant Pot® and other multifunction cooker. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Tikka Masala. Recipes include Chicken Tandoori, Cumin Lamb, and Biryani. Color photos. 336 pages. Rockridge. Paperback. Pub. at $21.99 $16.95

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**6752004 NO-PREP SLOW COOKER.** By Chissy Taylor. Featuring 100 irresistible recipes—the majority of which require five ingredients or less—this cookbook is a must-have for busy families that don’t want to spend time on culinary tasks. Recipes include meaty roasts and braises, soups, stews, healthy breakfasts, desserts, breads, and grains, plenty of vegetables, and more. Fully illus. in color. 208 pages. HMH. Paperback. Pub. at $21.99 $16.95
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**Slow Cookers & Crockpots**


**2812077 THE ESSENTIAL INDIAN INSTANT POT COOKBOOK.** By Archana Mehta. This collection of simplified Indian recipes for the immensely popular electric pressure cooker offers flavorful weekday meals achievable for every home cook. In record time, master classic and modern dishes like Butter Chicken, Spicy Lamb Vindaloo, Curried Coconut Shrimp, Navratan Korma, and more! Color photos. 170 pages. Ten Speed Press.

**$69455X MARTHA STEWART’S PRESSURE COOKER.** By the eds. of Martha Stewart Living. An authoritative volume packed with effortless recipes that yield maximum flavor and require minimal time. Dishes that once seemed too labor intensive are now ready in a flash: braised short ribs that fall off the bone after only an hour; dried beans from scratch that don’t need to be presoaked, and more! Color photos. 224 pages. Ten Speed Press.

**287099X EVERYDAY SLOW COOKING: Modern Recipes For Delicious Meals.** By Kim Laidlaw. Discover the slow cooker favorites of today with their global influences, hearty and robust ingredients, and colorful flavors, and fresh colorful garnishes—all elevating this old-school cooking technique to an inspired new level. Flavorful recipes include Picadillo, Cuban Ropa Vieja, Fall Goulash, and Farce aux Pois. Color photos. 200 pages. Ten Speed Press.

**2787733 DINNER UNDER PRESSURE: 6-Ingredient Instant One-Pot Meals.** By Laura Arnold. Just dump in the six (or fewer) ingredients, and walk away with time to set the table and pour yourself a well deserved glass of wine! Try recipes like Lemon Cauliflower Soup, Pulled Chicken Tacos, White Chicken Chili, Chicken Pad Thai, Classic Meatball or Spaghetti and Meat Sauce, and more. Color photos. 174 pages. Countryman. Paperback. Pub. at $19.95


**$67787X TASTE OF HOME SLOW COOKER: 278 All-New Family Faves.** Ed. by Hazel Wheaton. Come home to a delectable slow-simmered meal with these kitchen-tested treatments; From stews and soups to sides and dishes; Meatsball in Honey Buffalo Sauce and Bacon Pulled Pork Sandwiches to Butterscotch-Pecan Bread Pudding, put your slow cooker to work. W. and Ills! Color photos. 204 pages. Firefly. Paperback. Pub. at $16.95
Quick & Easy Cooking

6942733 QUICK FIX MEALS: 200 Simple, Delicious Recipes to Make Mealtime Easy. By Robin Miller. The author shares her three strategies that you can mix and match for your week’s worth of scrumptious meals. Although the prep time and cooking time are short, these recipes are long on flavor. Try Chicken Piccata with Olives, or Morrocan-Style Tofu with Mango-Mint Relish. SHOPWORN. 32 pages of color photos. 264 pages. Paperback. Pub. at $18.95. $3.95

2852217 ONE PAN & DONE. By Molly Gilbert. Discover how to use your oven to your advantage, letting it do most of the work to turn out delicious, crispy roasted, succulent vegetables, rich stews, flaky fish, and sweet treats. Try Chicken Marsala; Weeknight Jambalaya; Cashew Chicken & Veggies and more. Color photos. 256 pages. Clarkson Potter. Paperback. Pub. at $17.99. $6.95


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

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

*7674229 OUR FAVORITE ONE-DISH DINNER RECIPES. In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table. Includes delicious meals like Fiesta Taco Pie; Oh-So-Chespy Tuscan Skillet; and Potato-Bacon Chowder. 128 pages. Gooseberry Patch. Spiralbound. $6.95

6914323 THE COMPLETE IDIOT’S GUIDE TO RICE COOKER MEALS. By Cheryl Lacovara. At the end of a long day, the last thing you want to think about is spending an hour in the kitchen preparing dinner. With a little advanced cooking and help from your rice cooker, you can come home, pull out a frozen entree and a side or two, and heat it up while you toss a fresh salad. All the tips and recipes you need are gathered here. 323 pages. Alpha. Paperback. Pub. at $16.95. $6.95

*2865885 TASTE OF HOME WHAT CAN I COOK IN MY INSTANT POT, AIR FRYER, WAFFLE IRON & MORE. Ed. by Christine Rukavena. Cook what you want—how you want—with 207 recipes starring your favorite appliances! Learn 101 ways to utilize your Instant Pot, Air Fryer, Waffle Iron, or Blender. Recipes include exciting dishes such as Rosemary Sausage Meatballs, Everything Bagel Chicken Strips, Waffled Monte Cristo, and Angel Food Cake that bursts to lip-smacking life. Color photos. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99. $13.95

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

6764649 ULTIMATE ONE-DISH WONDERS. By C. Cook & S. Pollock. Presents more than 200 classic casseroles with an updated twist. Tuna Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Food Cake that bursts with lip-smacking life with vanilla strawberry sauce. 32 pages of color photos. 359 pages. Rodale. Pub. at $25.95. $6.95

*2878490 THE INSTANT POT HOLIDAY COOKBOOK: 100 Festive Recipes to Celebrate the Season. By Heather Schlueter. This recipe collection provides inspiration for delectable holiday fare. Welcome guests with steaming cups of Warm Spiced Wine; Tender Turkey for a Small Gathering is worthy of oohs and ahhs, and the Apple-Oat Crisp; and more! Color photos. 176 pages. Sterling Epicure. Paperback. Pub. at $19.95. $14.95


2860600 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and expertly mixes traditional cooking with the convenience of electric pressure cooking, showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include Beef and Wild Rice Stew; Potato-Cheese Balls; Spicy Shrimp with Tomatoes and Feta Risotto; and Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Paperback. Pub. at $19.99. $6.95

*2781146 TASTE OF HOME INSTANT POT COOKBOOK: 100+ Recipes Made Easy for Today’s Cooks. You’ll enjoy incredible entrees, soups, and casseroles loaded with flavor. You’ll even discover no fuss appetizers and impressive desserts, each made quickly in the popular Instant Pot all in one cookbook. With over 100 recipes, you can easily set up comforting classics and sweet sensations no matter how busy your schedule is. Well illus. in color. 256 pages. Taste of Home. Paperback. Pub. at $15.99. $11.95

6930468 WOMAN’S DAY ONE DINNER RECIPE REMIX. With Kate Merker. In this volume a basic ingredient, recipe or cooking technique is switched up to offer multiple exciting variations. From savory to sweet, you’ll find countless ways to deliciously mix it up in the kitchen. Fully illus. in color. Hearst. Pub. at $16.95. $4.95

693045X WOMAN’S DAY EASY EVERYDAY DINNERS. With Kate Merker. Dishing up great meals for your family is easy. From Barbecued Beef and Potato Casserole; to Shrimp and Spinach Chowder, this go-to cookbook is a collection of the most popular delicious dinner recipes from the Woman’s Day Easy Everyday column. Fully illus. in color. 160 pages. Hearst. Pub. at $16.95. $4.95

2791854 MUG CAKES: Sweet & Savory Recipes. By Cinzia Trenchi. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm! Presented here are 60 tempting original recipes that blend creativity, simple preparation, and flavor like Chocolate Mug Cake; Dark Chocolate with Banana & Chili; Spicy Shrimp in Habanero; and more. Illus. in color. 143 pages. White Star. Pub. at $16.95. $4.95

2842238 GOOD HOUSEKEEPING CASSEROLES: 60 Fabulous One-Dish Recipes. Ed. by Jane Francisco. Filled with fantastic and party-perfect options and helpful tips, recipes like Sausage-Fontina Strata; Two-Cheese Corn Gratín; Coconut Chicken Casserole; and Apple-Oat Crisp, and more. Color photos. 128 pages. Hearst. Pub. at $16.95. $6.95
Quick & Easy Cooking

276684 The "I LOVE MY INSTANT POT" RECIPE BOOK. By Michelle Fagone. Featuring an introduction to the Instant Pot’s different features and step-by-step instructions for 175 Instant Pot recipes from breakfast through dessert, including Bacon-Poblano Morning Taters; Moroccan Lamb Stew; Bourbon Barbecue Chorizo, and Peanut Butter Chocolate Cheesecake. Illus. in color. 223 pages. Adams Media. Paperback. Pub. at $16.99 $5.95

★ 278528 STEAK MASTER MEAL PREP. By Pamela Elgen. The ultimate guide for learning the art of meal prep, this volume shows how to make much more than just steak recipes. Each chapter is cleverly designed around foundation recipes that serve as the building blocks for a variety of different dishes. Includes weekly menus, grocery lists, prep-day schemes, and step-by-step guidance to make stocking your freezer fun. Meals include Slow Cooker Pulled Pork and Ginger Shrimp Cakes. 200 pages. Page Street. Pub. at $21.99 $12.95

★ 6946712 PALEO COOKING WITH YOUR INSTANT POT. By Marilyn Haugen. With your multi-function pressure cooker and the recipes in this collection, you’ll get scrumptious meals on the table fast. So step away from the oven, take advantage of the flexibility of your pressure cooker and try Beef, Tomato and Orzo Soup or Maple Mustard Steak and more. Color photos. 192 pages. Page Street. Pub. at $16.95 $12.95

★ 2787482 THE MODERN MULTI-COOKER COOKBOOK: 101 Recipes For Your Instant Pot. By Jenny Tschesich. These inspired recipes for balanced meals that can be cooked in minutes will change your life. Try a moist Spelt Banana Bread, a time-saving All in One Spaghetti Bolognese, a spiced Cajun Pulled Chicken, a vegan recipe for BBQ Baked Beans; and a sweet Red Cabbage dish that is the star of this collection. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

★ 2845091 EVERYDAY INSTANT POT: Recipes for Breakfast, Lunch, Dinner & Dessert. By Alexis Mersel. An inspired collection featuring more than 70 recipes for every meal of the day, all made for the new Instant Pot. Recipes include Decked-Out Omelet; Legit Bread Under 100 Calories; the Bank or Take Hours to Cook. Try Honey-Mustard Baked Ham; Cranberry-Pesto Chicken; and Honey-Glazed Ham to a whole Butter Herb Turkey. Color photos. 224 pages. Ryland Peters & Small. Pub. at $21.99 $21.50

★ 6704883 GOOD CHEAP EATS: Everyday Dinners and Fantastical Feasts for $10 or Less. By Jessica Fisher. Faced with money and time pressures, many of us turn to less healthy options. But with this cookbook, you have no excuse. Delicious and creative, over 200 nourishing, from-scratch meals 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. Pub. at $19.95 $14.95

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

Outdoor Cooking & Grilling

★ 6732674 DINNER A.S.A.P.: 150 Recipes Made as Simple as Possible. By the eds. of Cooking Light. Make dinner as simple as possible! The formula is simple: pair healthy, prepared foods, fresh produce, and bold seasonings with simple, speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese-Stuffed Chicken Breasts or Bacon and Cheddar Mash Potatoes; Well illus. in color. 288 pages. Oxmoor. Paperback. Pub. at $19.95 $17.95

★ 6836291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Alexander. It features over 20 of the best recipes for cooking in small spaces, that are easy to make, and won’t break the bank. Some of the quick, simple meals includes Mexican Picadillo Pitas, Chicken, Spanish Meatballs; Asian Stir Fries; and more. Color photos. 64 pages. $9.95

★ 6825443 HEALTHY SPEEDY SUPPERS. By Katirona MacGregor. Bursting with delicious, wholesome dishes, this helpful volume includes 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dhal, Sea Bass with Feta Vegetables; and Spicy Chickpea and Tomato Spaghetti. Color photos. 216 pages. ISBN 1803262246

★ 5752668 PRISON RAMEN: Recipes and Stories from Behind Bars. By C. Collins Jr & G. Alvarez. Filled with contributions from anonymous inmates as well as names you’ll recognize—from guitarist Slash to actor Shia LaBeouf—this is an original collection of Ramen hacks devised behind bars. Hit Man Barbecue Cheese Ramen, Joe’s Onion Soup Ramen, Soul Stew, Shawshank Spread and more. 154 pages. Workman. Paperback. Pub. at $12.95 $6.95

★ 6875778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance to make stocking your freezer fun. Meals include Slow Cooker Pulled Pork and Ginger Shrimp Cakes. 200 pages. Rockridge. 8x10. Paperback. Pub. at $14.99 $9.95

★ 6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need. By Paul Kirk. This collection of 500 sizzling recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, secrets on preparing marinades, and scrumptious side dishes. Color photos. 288 pages. Sellers. Pub. at $17.95 $9.95

5657892 MASTER OF THE GRILL. By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, pizza and more. Learn to make Smoke-Roasted Steaks; Alabama BBQ Chicken; and Kansas City Sticky Ribs. Includes 692 recipes, ratings, tips and techniques for outdoor cooking. Fully illus. in color. 454 pages. America’s Test Kitchen. 8x10x1. Paperback. Pub. at $29.95 $17.95


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Outdoor Cooking & Grilling

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

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

☆ 2709335 OUTDOOR OVENS: If You Can’t Stand the Heat, Go al Fresco. By Josh Sutton. Takes you through the history of the outdoor oven and along the way, Sutton teaches the reader how to construct their own simple outdoor cooking device and enjoy the tastes of food cooked in the outdoors. Includes recipes. Drawings. 108 pages. Prospect Books. Paperbound. At $16.00 $11.95

☆ 5785459 THE COMPLETE ELECTRIC SMOKER COOKBOOK. By Bill West. Now, mastering the art of electric smoking is easier than ever. Packed with the A to Zs of smoking, plus over 100 mouthwatering recipes, this is your whole-food guide to using your electric smoker. Recipes include Chisotle Wings; Smoked Beer Can Chicken; Hickory Smoked Pork Loin and much more. Illus. in color. 360 pages. Zebra. Paperbound. At $24.95 $17.95

☆ 2842343 RUBS: Over 100 Recipes for the Perfect Sauces, Marinades, and Seasoning. By Jennifer Whalen and John Whalen. Presents more than 100 recipes which deliver maximum flavor by using dry seasonings, marinades, sauces and glazes. Includes Memphis Rub, Red Wine and Dijon Marinade, California Coffee Rub, Fajita Seasoning, Pork Rib Gravy, and many more signature BBQ delights! Also includes a section on sauces and rubs. Well illus. in color. 336 pages. HMH. Paperbound. At $25.00 $16.95

286584X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the authors’ family archives. Recipes include: Private Reserve Mustard Chicken, Ain’t No Thang but a Country Girl, Stuffed Collards, and many more signature BBQ delights! Also includes advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Smoked Pork Loin; Chocolate Nut Cupcakes with Caramel Apples. Color photos. 168 pages. Whitecap. 8x10½. Paperbound. At $19.95 $11.95

4904408 LEGENDS OF TEXAS BBQ COOKBOOK, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition along with cutting-edge smokers, pits, tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Braised Beef Rib; and Railhead’s Barbecued Bologna Sandwiches. Illus. 304 pages. Chronicle. Paperbound. At $22.95 $9.95

★ 6784664 THE CAMP DUTH OVEN COOKBOOK. By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will learn how to make flavorful meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Breakfast Casserole, Slow Cooked Beef Stew, Beef Brisket, Gnocchi with Mushrooms, and Quick and Easy Peach Pie. Illus. in color. 186 pages. Rockridge. Paperbound. At $14.99 $11.95

★ 692696 THE SCOUT’S DUTH OVEN COOKBOOK. By Tim & Christine Conners. With camp cooking as popular as ever with Scouting, Conners shows you how to continue the pioneering past by focusing solely on the art of camp Dutch oven cooking. Try Big Timber Breakfast Casserole, Chicken Dutchiillas, Frazzleberry Pie, and many more. 70 pages. Globe Pequot. Paperbound. At $16.95 $12.95

★ 6686158 MYRON MIXON’S BBQ RULES. By K. Alexander. The world’s most celebrated pitmaster breaks down the steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, sauce, and mop you need to get there, plus variations for all smokers. Try Smoked Prime Rib; Smoked Turkey Leg; and Smokeback Ribs; BBQ Nachos. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Paperbound. At $24.95 $19.95

★ 5832233 SMOK IT LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER. By Wendy O’Neal. Create an authentic smokehouse taste in your own backyard with this step-by-step primer and flavor-filled cookbook. Turn up the heat on your backyard barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Citrus Chicken Fajitas; Bacon-Wrapped Stuffed Jalapenos and much more. Color photos. 135 pages. Ryland. Paperbound. At $18.99 $13.95

351706X SALT BLOCK GRILLING: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks. By Mark Bitterman. An essential guide to making salt blocks the centerpiece of home grilling. The six chapters are divided into more than 100 recipes organized by key ingredients. You’ll find recipes for bacon, browned pork belly burgers; lamb Satay with mint chutney and cucumber; spiced-chocolate brownie; and much more. Well illus. in color. 128 pages. Ulvers. Paperbound. At $16.95 $12.95

6732208 FIRE PIT COOKING. By Vanessa Bante. Shows many new ways to make and enjoy new and old favorites with fun utensils for the outdoors like pie rocks, grate sticks and metal fork holders. Recipes include Crab-Stuffed Portobello Mushrooms; Steam Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scallions and Bacon. Well illus. in color. 128 pages. Andrews McMeel. Paperbound. At $22.99 $14.95

6598754 SMOCK IT’N THE SOUTH: New Grilling Recipes from the Winningest Woman in Barbecue. By Melissa Cookston. Everything you need to know about using fire in all its forms with Melissa Cookston, the “winningest woman in barbecue.” Includes 85 Southern influenced recipes like Southern Meatballs; Smoked Half Hog, including the seasoning, sauce, and mop for every kind of meat from chicken wings to whole hog; and much more. Well illus. in color. 180 pages. Andrews McMeel. Paperbound. At $22.99 $17.95

6792947 WINTER GRILLING. By Tom Heinze. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts–all with unique Austrian flair. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Smoked Pork Loin; Chocolate Nut Cupcakes with Caramel Apples. Color photos. 168 pages. Whitecap. 8x10½. Paperbound. At $19.95 $11.95

Pasta

659879X SAUCES & SHAPES: Pasta the Italian Way. By O.Z. DeVita & M.B. Fant. Keep your pasta distinctly Italian with these authentic recipes for sauces and soups. You’ll find traditional versions of such favorites as carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on roots, ribs, rhubarb, Stilton, and more. Drawing and color photos. 400 pages. Norton. 8x10½. Paperbound. At $35.00 $26.95

6853412 HEALTHY PASTA. By J. Bastianich & T.B. Manuelli. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthful diet. Whether you’re well balanced or not, you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; and all under 500 calories.

Well illus. in color. 188 pages. Random. Paperbound. At $15.95 $9.95

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**PASTAS**

- **2780137 NOODLEMANIA! 50 Playful Pasta Recipes.** By Melissa Barlow. Your kids will go crazy with these playful and colorful pasta recipes, from simple to hot and cold main dishes, salads, and even desserts. Try Super Stuffed Monster Moustaches; Rapunzel Pasta; Spider Cookies, and dozens more. Color photos. 142 pages. Adams Media. Paperbound. Pub. at $19.99.

- **2782591 SIMPLE: A PASTA COOKBOOK WITH EASY RECIPES & LESSONS TO MAKE FRESH PASTA ANY NIGHT.** By Manuela Zangara. Whether you have dabbled in making pasta from scratch before or have always been a little too intimidated to try, this is your complete guide to creating the pasta you love any night of the week and have fun while doing it. Recipes include Pumpkin Ravioli Quadra and Smoked Salmon and Ricotta Mezzelune. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $17.99.

- **5904351 LAURA SANTITI’S PASTA SECRETS.** For people who lead busy lives but still want to eat fresh and delicious food—pasta is the ideal choice. Here are over 70 mouth-watering recipes, from authentic Italian classics to Continental dishes including Carbonara, Artichoke, Lemon & Parmesan, and Classic Pesto Genovese, Well illus. in color. Ryland Peters & Small. Pub. at $16.95.


- **6989650 THE CHUBBY VEGETARIAN.** By J.F. Burks & A. Lawrence. This comprehensive guide to modern vegetarian cuisine is a game changer for the home cook. Innovative recipes reimagine vegetables as the star of the plate, with vibrant flavor from all over the world. Includes Shiitake Ramen; Beef and Goat Cheese Ravioli; Spicy Tomato and Cashew Bisque; and more. Find a new love for dishes that happen to be vegetarian. Well illus. in color. 272 pages. Tucker Shaw. Pub. at $24.99.

- **6901392 VEGGIE BURGERS EVERY WHICH WAY: Fresh, Flavorful & Healthy Vegan & Vegetarian Burgers.** By Lukas Volger. Offers more than 300 recipes for veggie burgers and/or gluten-free, as well as more than 173 pages. The Experiment. Paperbound. Pub. at $16.95.


- **6845037 I THE HATE TOFU COOKBOOK.** By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, protein-packed plant-based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Contains thirty-five recipes like Tofu Sloppy Joes; Grilled Tofu Kababs; and Chocolate Baking Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95.
★ 276155 VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes. By Jackie Kearney. Vegan eating hasn’t been so tasty with these inventive recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chilli Dogs with Cashew Cheese, to Tofu & Spinach, you’ll find a plant-based alternative to all your favorite meats. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

★ 6786170 THE SUPER EASY VEGAN SLOW COOKER COOKBOOK. By Toni Okamoto. Learn the basics about stocking up on vegan slow cooking staples and discover the easy cooking complete meals that take just 15-minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Cauliflower Bolognese; and Spicy Ethiopian Lentil Stew. Color photos. 151 pages. Rockridge. Pub. at $19.95 $11.95

2858770 AT MY TABLE: Vegetarian Feasts for Family and Friends. By Mary McCartney. Discover how you can easily prepare complete vegetarian menus with a variety of healthy, fun ingredients that complement a range of dining occasions, from “I Heart Mexican Food” to “Festive Feast.” The author shares thoughts about her recipes, as well as her own food inspirations and memories. Fully illus. in color. 256 pages. Sterling. Pub. at $29.95 $9.75

★ 2835053 THE COMPLETE VEGAN AIR FRYER COOKBOOK: 150 Plant-Based Recipes for Your Air Fryer. By S. LaBorde & E. Hickman. Enjoy healthier, delicious versions of all your favorite plant-based foods made with this new and exciting kitchen appliance. Includes handy appendices with thematic menus, a comprehensive recipe table, a detailed air fryer buying guide, and conversion charts. Recipes include Black Bean Burgers; Tofu in Hoisin Sauce; and Squash Casserole. Color photos. 182 pages. Sterling. Pub. at $19.95 $17.95

★ 6612445 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tofu-based Herbed Feta, or a sliceable, meltable Cauliflower Jack. Well illus. in color. 190 pages. Countryman. Pub. at $24.95 $17.95

★ 2069913 KINDA VEGAN: Easy and Delicious Recipes for Meatless Meals (When You Want Them). Do you want to give a vegan diet a try but aren’t ready to make the full commitment? In this collection you’ll discover 200 recipes that are so tasty you won’t believe they’re vegan, including: Easy Vegan Breakfast Parfait; Spicy Roasted Tomato Soup; Greek Lemon Rice with Spinach; Pan-Seared Tofu; and more. Well illus. in color. 280 pages. Adams Media. Pub. at $18.99 $14.95

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

★ 6860036 VEGGIE DESSERTS: Cakes, Cookie Cake and Beyond. By Kate Hackworthy. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 143 pages. Pavilion. Pub. at $21.95 $16.95

6921507 GOOD VEG, Eubilant Vegetables, Global Flavors–A Modern Vegetarian Cookbook. By Alice Hart. Showcases vegetables, fruits, and grains to sustain you all day, through every season. Try Tofu and Chickpea Ceviche; Tofu and Eggplant Tofish & Chips; and Sweet Potato Curried Chicken. Color photos. 292 pages. Storey. Pub. at $18.95 $17.95

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

★ 6805639 THE CLASSIC CUCUMBER COOKBOOK, 3RD EDITION REVISED. By Nancy & John Talbot. Check-out the 400+ recipes for all types of squash, from yellow summer squash to pattypan, butternut to pumpkin, and of course zucchini. Includes salads and soups, vegetarian main dishes, sides, soups, breads, desserts, and more. 312 pages. Storey. Pub. at $18.95 $13.95

★ 2817764 THE ULTIMATE VEGAN BREAKFAST BOOK: 80 Mouthwatering Plant-Based Recipes You’ll Want to Wake Up For. By N. Horn & J. Mayer. Traditional breakfast fare is often loaded with animal products, but with this collection of 80 diverse vegan breakfasts vegans will have a new reason to say “good morning!” Try an “Egg” Sandwich; Millet-Stuffed Tomatoes; and Butternut Squash Pancake Batter. Color photos. 191 pages. The Experiment. Pub. at $19.95 $14.95

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Asian & Eastern Cuisines

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★ 5860741 THE ASIAN SLOW COOKER. By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Fast Thai Tom Kha Gai with Chicken, or Beef Chow Fun a try. Fully illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

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Poultry & Game

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★ 6847501 THE HUNTER’S COOKBOOK: The Best Recipes to Savor the Experience. By Steve & Annie Chapman. Along with easy to follow instructions, these more than 200 recipes for main courses, side dishes, and desserts include Venison Short Ribs; Broiled Fish Fillets; Pan-Fried Duck Breast; Alligator Etouffee; Country-Style Bear Steak; and 140+ other dishes. Color photos. 256 pages. Periplus. 8½x11½. Paperback. Pub. at $15.95 $11.95

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4486552 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 MSG-free. Try Classic Barbecue Spare Ribs, Twice-Cooked Pork, and Chicken Chow Mein. Well illus. in color. 189 pages. Ballantine. Paperbound. $19.95

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6740889 HEALTHY JAPANESE COOKING: Simple Recipes for a Long Life, the Shoku-Iku Way. By Masahuru Morimoto. In this sequel to 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, the 70 breakfast dishes are largely gluten and dairy free with many vegan options. Well illus. in color. 128 pages. Quadrille. Paperbound. $19.95

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2814048 ODLES OF NOODLES. By Louise Pickford. This collection of recipes is a must for any lover of exotic food and is the perfect introduction to cooking with Asian ingredients. Recipes include Vietnamese Beef Pho and Green Papaya & Crispy Pork Salad; Chilled Soba Noodles and Salmon & Scallion Gyoza; and a variety of recipes from Burma, Laos and Cambodia. Fully illus. in color. 224 pages. Books4less. Paperbound. $24.95

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$14.95

★ 2828823 GERMAN MEALS AT OMA’S. By Gerfried Finschen. Recipes like Sauerkrat and Sausages; Beef and Onions; Schnitzel with Mushroom Sauce; and Lamb Suet are just a few of the comfort foods you can make in no time with the easy to follow recipes included here. This incredible collection covers well-known dishes from Berlin to Hamburg and everywhere in between. Color photos. 192 pages. PagePerfect. Paperbound. $27.95

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683355X MY LOVE FOR NAPLES: The Food, the History, the Life. By Anna Ireneas 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; Wild Garlic with Eggplant, Mozzarella and Tomato; or Chocolate Glazed Coffee Cake. Color photos. 320 pages. Hippocrene. Paperbound. $35.00

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5922178 RUSSIAN, GERMAN & POLISH FOOD & COOKING. By C. Atkinson & T. Davies. Features over 185 traditional recipes from the Baltic to the Black Sea, showing a step in more than 750 color photographs. Includes soups and starters, meat & poultry, fish dishes, vegetables, grains & pastas, and desserts & bakes. 256 pages. Hermes House. Paperbound. $9.95

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**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 basic ingredients, like her specialty rice, and from there you gives you more than 120 recipes for quick meals. Try Fenugreek Chicken or Spiced-Honey Chicken on Garlic Asparagus. Well illus. in color. 8¼x10¼. Artisan. Paperbound. *PRICE CUT TO $19.95*

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**6948979** THE BLUE WILLOW INN COOKBOOK. By Jane & Michael Stern. The Blue Willow Inn in Social Circle, Georgia, is as Southern as you can get. And the Inn’s cookbook of delicious Southern recipes is as genuine as the fried Green Tomatoes to Sugared Peas, as well as vintage pictures from the early days of the Social Circle, and fascinating anecdotes about the restaurant. 208 pages. Thomas Nelson. Paperbound. *Price $16.99*

**6662127** THE MINNESOTA TABLE: Recipes for Savoring Local Food Throughout the Year. By Shelley N.C. Holt with B.J. Carpenter. Takes you through the seasons and provides menus for your table, using local foods for all occasions. Recipes include: Grilled Rainbow Trout with Lemon Pepper Butter; Wild Rice Dined Cranberry Salad with Clementine Vinaigrette; and Maple Sugar Creme Brulee. Color photos. 176 pages. Voyageur. 8¼x10½. Paperbound. Pub. at $29.99

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**6662219** THE MINNESOTA HOMEOWNED COOKBOOK, REVISED EDITION. By Tim 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 Spinach Soup; Northern Lights Swiss Chard Quiche; and Herb Goat Cheese Tart. Well illus., in color. 160 pages. Voyageur. 8½x10½. Paperbound. Pub. at $29.99

**6754710** GIADA’S ITALY. By Giada De Laurentiis. In this beautiful volume Giada shares recipes for authentic Italian dishes as her family has prepared them for years, updated with her signature flavors. Included are stunning photography taken in and around Rome, and recipes that will take you to local hidden gems like Charlestown Shrimp Perdizio, this collection is like a cherished family recipe box brought to life. Well illus. in color. 691 pages. America’s Test Kitchen. Pub. at $45.00

**6987419** THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION. Ed. by Debra Hudak. You’ll find every one of the nearly 300 tirelessly tested recipes and the dozens of ingredient and equipment reviews all seen on the show in this comprehensive volume. With dramatic new photos and stories from the trip, and the story of one fantastic bake shop. Well illus. in color. 180 pages. S&S. Pub. at $24.99

**2852276** RACHAEL RAY 365: No Repeats–A Year of Deliciously Different Dinners. By Rachael Ray & J. Cusimano. In the heart of midtown 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 hopes and stories from the trip, the story of one fantastic bake shop. Well illus. in color. 180 pages. S&S. Pub. at $24.99

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**2851575** GEORGIA COOKING IN AN OKLAHOMA KITCHEN. By Trisha Yearwood et al. In addition to recipes for inviting soups, hearty salads, home-style entrees, colorful side dishes, and irresistible desserts, Trisha shares practical cooking tips, tales, creative ingredient substitutions to accommodate all tastes and dietary needs. Well illus. in color. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99

**6934009** GUY FIERI FAMILY FOOD. By Michael Symon. Symon brings you into his kitchen, where he’s cooking what the crowd loves: dishes like Buffalo Chicken Stroganoff and Fire-Roasted Lasagna. All Hands on Deck recipes encourage kids of all ages to get involved, with Keptab Night, Pizza Night and a Chili Bar that’ll get everyone in on the action. Also includes hearty dishes kid-friendly in the pressure cooker. Fully illus. in color. 332 pages. Morrow. Pub. at $29.99

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Notable Chefs & Celebrities

282597X

EVEryDAYCOOK. By Alton Brown. With a wealth of useful insights on methods, tools, and ingredients this collection includes 100 tasty recipes which are arranged by time of day. Try Seedy Date Bars; Smoky the Meatloaf, Bad Day Bitter Martini, The General's Fried Chicken; Cider House Fondue; Open Sesame Noodles; Chocacolypse Cookies; and much more. Fullyillus. in color. 224 pages. Ballantine. Pub. at $35.00 $9.95

9953360

NADIA G’S BITCHIN’ KITCHEN COOK FOR TROUBLE. By Nadia Giosia. Culinary It-girl and host of the wildly popular Nadia G’s Bitchin’ Kitchen TV all on the Cooking Channel brings her savvy chef know-how and rock star ‘tude to glam up your dining experience. Includes Nadia’s creative and wild take on such classics as rustic pan pizza, Chicken Ricotta, and juicy Meatloaf. Color photos. 208 pages. Ballantine. Paperback. Pub. at $24.00 $5.95

2852403


2845695

PATRICIA HEATON’S FOOD FOR FAMILY AND FRIENDS. The actress and busy working mother provides the tools to pull together daily meals and showstopping parties with sample menus, a kitchen setup guide, and tips for getting organized. Best of all, she spices it up with hilarious stories and anecdotes from her Hollywood career. Recipes include Apple Pie Crisp with lemon ice cream, and Caramelized onion and bratwurst. Color photos. 246 pages. Morrow. Pub. at $29.99 $7.95

9696888

JAN KARON’S MITFORD COOKBOOK & KITCHEN READER. Ed. by Martha McIntosh. In her popular Mitford series, you find characters, enjoying dishes like Puny’s Golden-Crusted Cornbread and Father Tim’s Baked Ham with Bourbon Glaze. Now, you can re-create it with these recipes. 364 pages. Putnam. Paperbound. Pub. at $30.00 $6.95

699040X

FOOD, HEALTH, AND HAPPINESS: 115 On-Point Recipes for Great Meals and a Better Life. By Oprah Winfrey with L. Kogan. Delicious, healthy, and easy to prepare, these are the recipes Oprah most loves to make at home and share with friends and family. From simple pleasures like Unfried Chicken and Turkey Chili, to such celebrations of freshness as Tuscan Kale and Apple Salad and Pasta Primavera. Recipes are paired with personal essays and reminiscences of the 140-year old Lightning Cake recipe to a luxurious beef roulade perfected during her master chef training. Pairing recipes made to be shared alongside colorful anecdotes, this is an engaging armchair read. Well illus. in color. 230 pages. Flatiron. 9x10¾. Pub. at $35.00 $7.95

6960235

KITCHEN GYPSY. By Joanne Weir. Throughout this collection are the cherished dishes and lessons that have shaped Weir’s culinary journey, from her grand-mother’s 100-year old Lightning Cake recipe to a luxurious beef roulade perfected during her master chef training. Pairing recipes made to be shared alongside colorful anecdotes, this is an engaging armchair read. Well illus. in color. 230 pages. Flatiron. 9x10¼. Pub. at $35.00 $7.95

9593883

CRAFt BURGERS & CRAZY SHAKES FROM BLACK TAP. By Joe Isidori. A collection of signature recipes and techniques behind the bold gourmet burgers and sensational milkshakes that have had culinary thrill seekers lining up around the block. Recipes include Steak Au Poivre Burger and Sweet ‘N Sally Shake. Color photos. 112 pages. Avery. 8¾x11¼. Pub. at $25.00 $5.95

10714134X

LIDIA’S FAVORITE RECIPES: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees. By L.M. Bastianich & T.B. Manuelli. From the classic sauces to the delicious desserts, these recipes have been revised and updated to be more concise and clear. Full of soul-satisfying as ever. Here, you’ll find a fresh take on Lidia’s signature and irresistibly reliable dishes. Try Ziti with Broccoli Rabe and Sausage; Savory Seafood Stew; Venetian Baked Shrimp with Butter and Lemon; My Baked Rigatoni with Sausage and Ricotta. Color photos. 222 pages. Knopf. Pub. at $24.95 $16.95

DVD

6829570

BEST FOOD EVER. Widescreen. In each episode you’ll meet the people behind the delectable dishes of some of the best food destinations in the country. Get the scoop on what drives foodies to these dining establishments, and find out their trade secret techniques. Five episodes. Over 3 hours. Gastronom. $16.95

4569339

CARAMELIZED ONIONS, DEEP-FRIED FLAVORS, EASY, WITHOUT ALL the FAT! By Todd English. The air-fryer is revolutionizing the way we think of eating light. Make the most of it with 50 easy and delicious recipes offered by top chef Todd English. Try foods like melt-in-your-mouth French Fries, Lamb Empanadas and Fluffy Glazed Doughnuts. You’ll be amazed at what you can create with an Air-Fryer! Well illus. in color. 148 pages. St. Martin’s. Pub. at $24.99 $16.95

2799388

THE CASH AND CARTER FAMILY COOKBOOK. By John Carter Cash. On the first season of the Cooking Channel’s hit show, John Carter Cash shares the stories and recipes that flowed from his family’s dinner table. Along with memories and reminiscences of the musicians and stars welcomed in their home, the recipes include John’s Soya Grit Bread; Boiled Beef with Biscuits; and Crunchy Mexican Tostada Casserole. Well illus. in color. 230 pages. Thomas Nelson. Pub. at $29.99 $21.95

6904319

KENVON DUNDON’S MODERN IRISH FOOD. By John Dunlop. This celebrated chef gives a modern twist to time-honored, traditional dishes and ingredients. The result is delicious, easy food that is perfect for everything from a leisurely dinner to a quick family lunch. Recipes include Cheese Toasties; Fried Seafood; and Spicy Lobster. Artichokes of Death; Cornish Hens with Apple and Sage; and more. Color photos. 208 pages. Rodale. Pub. at $27.50 $6.95

6767605

MENIFEE, Texas Steakhouse Meals at Home. By J. Tesar & J. Mackay. In his first-ever cookbook, Chef Tesar reveals his secrets for creating the most delicious steak you’ve ever tasted. And he doesn’t stop there, offering recipes for lamb, pork, veal, and the perfect burger, plus his signature sides and foolproof versions of classic sauces. Color photos. 246 pages. Flatiron Books. 8½x11¼. Pub. at $29.99 $9.95

2800217

THE UNOFFICIAL POLDARK COOKBOOK. By T. Cohen & L. Edwards. Celebrate the magic that is BBC’s and PBS Masterpiece’s Poldark with this unofficial companion cookbook. Listen toarty, enjoy eating like a miner, a ruthless banker, a scullery maid, or an heiress. These classic recipes include Cornish Cream Scones; Red Lion Cider Bubblin’; Truro Turnip Gratin; Chicken in a rich Toffee Sauce; and more. Color photos. 175 pages. Free Press. Pub. at $26.00 $16.95

2774569

JACQUES PEPIN FAST FOOD MY WAY. The man who taught millions of Americans how to cook shares the techniques he honed in the most famous kitchens in the world to show you how to create simple, special meals in minutes. Companion volume to his PBS show. Color photos. 240 pages. HMH. Pub. at $30.00 $19.95

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Notable Chefs & Celebrities

694517 JOANNE TRATTORIA COOKBOOK. By Joe Germanotta with W. Hoye. A collection of recipes and anecdotes, inspired by the world-famous Joanne Trattoria, owned by Joe Germanotta, who also happens to be the father of Lady Gaga. Filled with family photos and stories, these delicious recipes include Lasagna della Casa and Grandma Angie’s Salami Pecorino. Cheese Waffles. 99 pages. Post Hill. Pub. at $24.00 $6.95

694501 GOOD TASTE: Simple, Delicious Recipes for Family and Friends. By Jane Green. From the New York Times bestselling author comes a collection of her favorite dishes that range from tempting hors d’oeuvres like Sweet Corn and Chili Soup, to mouthwatering one-pot mains like Slow-Braised Onion Chicken, and to sinfully satisfying desserts like Warm Chocolate and Banana Cake. Fully illus. in color. 180 pages. Berkley. Pub. at $30.00 $7.95

691341 CLAUDIA’S COCINA: A Taste of Mexico. By Claudia Sandoval. The Season 6 winner of the hit FOX series MasterChef, Claudia Sandoval brings you the tastes of the Mexico she grew up in. Claudia brings you the flavors, healthy ingredients and simpler techniques; and you have a must have resource for every serious cook. Well illus. in color. 318 pages. America’s Test Kitchen. 8½x11¼. Pub. at $26.95 $22.95

★ 2791064 THE COMPLETE MILK STREET TV SHOW COOKBOOK, 2017-2019, REVISED EDITION. By Christopher Kimball et al. Features over 200 recipes that include delicious meals like Salmon Packets with Chermoula, Colombian Braised Beef, and Chiang Mai Chicken—all bringing you bolder flavors, healthier ingredients and simpler techniques. And because they’re from America’s Test Kitchen, you can trust them to just work. Well illus. in color. 428 pages. Little, Brown. 8½x10¼. Pub. at $34.00 $29.95

6784151 THE MISSION CHINESE FOOD COOKBOOK. By D. Bowen & C. Ying. Chef Danny Bowen presents this exuberant cookbook that tells the inside story of a unorthodox restaurant that defies the boundaries of taste, culture, and 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. 318 pages. Ecco. Pub. at $34.99 $9.95

★ 5998549 THE OFFICIAL JOHN WAYNE WAY TO BARBECUE. Ed. by James Ellis. Duke followed the best traditions of America’s chefs and grillsmasters to make his meals legendary. Packed with over 100 recipes and tips from his family, his next cookout will be one worth remembering. Includes never-before-seen photos of John Wayne with friends and family, and stories from loved ones that reveal the man behind the legend. Fully illus., most in color. 251 pages. Media Lab Books. Pub. at $19.95 $17.95

★ 1823124 MAKE IT AHEAD: A Barefoot Contessa Cookbook. By Ina Garten. For the first time, the Barefoot Contessa answers the number one question she receives from cooks. Can I make it ahead? This book will be both a helpful color photos and hundreds of invaluable make-ahead tips, this is your new go-to guide for preparing meals that are stress free yet fully satisfying. 272 pages. Clarkson Potter. Pub. at $35.00 $24.95

★ 6858341 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends. In this treasury, you’ll find over 100 delicious dishes that have become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal; Grilled Fish Tacos with Cilantro Lime Sauce; Gratitude Broad; Honey Chipotle Orange Roasted Chicken; Mint and Guinness Pot Pie. Well illus. in color. 202 pages. Ballantine. Pub. at $29.95 $21.95

2852853 KENVIN: An Artist’s Kitchen. By Kenvin Lyman. Filled with colorful art, stunning photographs, and delicious recipes, this magnificent volume is centered around growing, preparing, and eating locally with family and friends from the point of view of a Utah farmer and artist with a rich Western heritage. Recipes include Simple Tomato Soup, Naked Miller’s Trout; and Pot Roast and Cabbage Braised in Red Wine. 339 pages. Gibbs Smith. 10¼x14¼. Pub. at $50.00 $16.95

6946561 THE HOMEMADE CHEF: Ordinary Ingredients for Extraordinary Food. By James Talavera. Whether you already favor cooking at home or are just starting out, Chef James takes home cooking to a new level with quick and easy wholesome meals that are sophisticated, flavorful, and economical. By and enjoy Soup with Shrimp, Steak with Cream and Pepper Sauce, Almond Crusted Chicken, and Mango Tiramisu. Well illus. in color. 324 pages. Celebra. Pub. at $30.00 $6.95

6987923 STIRRING UP FUN WITH FOOD. By Sarah Michelle Gellar & G. Russo. From an actress, model, entrepreneur, and mom comes a collection of 115 family-friendly, easy food-crafting recipes that will add flair and excitement to your table including Skewered Dimpplings; Mini Bagel Buffet with Two Cream Cheeses; Corn Dog Cupcakes; and Fruit Omelets. Fully illus. in color. 269 pages. Grand Central. Pub. at $28.00 $7.95

6997261 SO GOOD: 100 Recipes from My Kitchen to Yours. By Richard Blais. A collection of creative dishes the Top Chef and Food Network TV star cooks at home for his family, including Sea Bass with Ginger Beer and Bok Choy; Jerked Spatchcock Chicken and Pantages; and Short Ribs with Lemongrass. Color photos. 269 pages. HMH. Pub. at $30.00 $7.95

6930387 TRY THIS AT HOME: Recipes from My Head to Your Plate. By Richard Blais. Blais has a wildly creative approach, whether it’s adding coffee to his butter, incorporating the flavors of pastrami into mustard or cooking lamb shanks in root beer. In this volume he shares 129 delicious and creative recipes that are full of surprise and flavor. Well illus. in color. 288 pages. Clarkson Potter. Pub. at $30.00 $7.95

6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life. By Diana Snyder. This companion volume to the hit comedy show, Young & Hungry, takes you behind the scenes of the funniest friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect girls’ guide to being healthy and sexy, on or off the set. Fully illus. in color. 170 pages. Disney. Paperback. Pub. at $16.99 PRICE CUT to $2.95

6767729 CHARLIE PALMER’S AMERICAN FARE: Everyday Recipes from My Kitchens to Yours. Included are more than 100 of the delicious dishes that the award-winning chef cooks at home for his family and friends. Recipes include Corn Chowder with Shrimp; Cheese Strata; Prosciutto-Wrapped Zucchini; and Grilled French Bulldog-Style Pomegranate Salad. Color photos. 254 pages. Grand Central. 8½x10¼. Pub. at $40.00 $9.95

6988867 FABIO’S 30-MINUTE ITALIAN: Over 100 Fabulous, Quick and Easy Recipes. By Fabio Viviani. Fabio shows home chefs how to cook fresh, fast and Italian, and even those on a tight schedule will soon be whipping up great dinners. The over 100 no-fail recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood Orecchiette, Candied Caramel Chocolate and Peanut Butter Cookies. Well illus. in color. 270 pages. St. Martin’s. Pub. at $27.99 $8.95

★ 6789218 THE POTATOPIA COOKBOOK: 77 Recipes Starring the Humble Potato. By Allen Dikker. A collection of creative potato recipes from the CEO and founder of Potatopia, the all-potato restaurant with locations in New Jersey, New York, and Florida. Innovative creations include French Onion Soup with Crispy Potato Gallettes; Potato Lasagna Bolognese; and Potato-Crusted Shrimp with Garlic Cream Sauce. Color photos. 184 pages. Potatopia. Pub. at $20.00 $14.95

Surrey, Paperbound. Pub. at $20.00

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Notable Chefs & Celebrities

6904491 MY ITALIAN KITCHEN: Favorite Family Recipes. By Luca Mante. From the winner of Season 4 of MasterChef comes this collection of recipes passed down from an Italian family. Along with some good behind the scenes stories from Season 4, are delicious dishes like Sweet and Sour Sardines, Butternut Squash and Asparagus, Mezzalune, and Rack of Lamb with Potato Puree. Color photos. 208 pages. Stewart, $24.95

PRICE CUT to $9.95

5880266 PAULA DEEN’S SOUTHERN COOKING BIBLE: The New Classic Guide to Delicious Dishes with More Than 315 Recipes. By Paula Deen & Melissa Clark. This collection showcases 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 made in your mouth delicious. Color photos. 474 pages. Rodale. Pub. at $31.95

SOLD OUT

6890456 SARA MOULTON’S HOME COOKING 101. With more than 150 all-new recipes, plus hundreds of techniques and tips, you are guaranteed to become a better cook. Along with teaching you the basics, Moulton explores new possibilities with 14 of this country’s greatest chefs. Delicious recipes include Thai-Style Chicken Salad, with Feta and Thai-Style Chicken Salad. Well illus. in color. 368 pages. Oxmoor. Pub. at $19.95

SOLD OUT

6576508 THE OFFICIAL JOHN WAYNE FAMILY COOKBOOK: Recipes and Recollections from Duke’s Kitchen to Our Table to Yours. By John Wayne. Ed. by Bettye Ackerman & John Wayne. Wayne knew that life’s most cherished memories are often made around the table and over plates of home-cooked food. Let Duke plan your next dinner party—try Hand Heel Beef and Bean Sandwiches, Lone Star Skillet Mac and Cheese, Old Western Spicy Honey Ribs, and Pumpkin Walnut Cake. Fully illus. in some color. 252 pages. Media Lab Books. Paperbound. Pub. at $22.99

SOLD OUT

NEW! 588165X MODERN PRESSURE COOKING. By Brenda May. The pressure cooker’s remarkable efficiency makes it easy to whip up quick weeknight dinners or complex, restaurant worthy dishes for entertaining. Let chef and media personality Brenda May show you how with recipes like Tarragon-Mustard Braised Short Ribs or Pumpkin Coconut Curry Soup. Well illus. in color. 224 pages. Page Street. Pub. at $24.99

7662629 THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining. By Carlyn Bergloff et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classics at home, including the famous Bergloff Creamed Spinach, Herman Potato Salad, Schnitzel; Sauerbraten; Apple Strudel; Black Forest Cake; and many more. Color photos. 276 pages. Andrews McMeel. 8x10. Pub. at $29.99

$9.95

3638639 THE BERGHOFF CAFÉ COOKBOOK: Bergloff Family Recipes for Simple, Satisfying Food. By Carlyn Bergloff with N. F. Ryan. Founded in 1895, Bergloff Café is a Chicago institution that has come to symbolize the American dream and the joy that comes from sharing food with family and friends. Today, the tradition lives on with Hermann’s grand-daughter in her new collection of classic dishes, many with a modern twist. Color photos. 156 pages. Andrews McMeel. Pub. at $24.99

$3.95

6930239 NUM PANG: Bold Recipes from New York City’s Favorite Sandwich Shop. By Ratha Cheaupol et al. If you know Seattle, you know Where out of town chefs and food lovers want to eat whenever they are in Chicago. With more than 150 distinctive recipes for vegetables, fish, seafood, meat, charcuterie, and breads, this collection transcends the expected. Color photos. 320 pages. Ten Speed. 8x11. Pub. at $32.00

$14.95

4326351 MRS. WILKES’ BOARDING HOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and marvelling Southerner serving family style in the down stairs dining room. With a local street. After coverage in 1970’s New York Magazine and an appearance on national media, including a profile on David Brinkley’s evening news program, Southern food lovers from all over the world flocked to her doorstep. Sema Shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $25.99

$9.95

* 283804X THE BOOK OF LOST RECIPES: The Best Signature Dishes from Historic Restaurants Rediscovered. By Jaya Saxena. Discover amazing signature recipes lost to time from the most fashionable hotels and restaurants of bygone times in this nostalgic collection. Experience the M & L Chopped Liver at New York’s Moskowitz & Lupowitz, the Downstairs Dining Room at the Plaza Hotel, the Downstairs Dining Room at the Plaza Hotel, thefantastic Sunday Roast Beef at the New York Athletic Club, and dozens of other dishes, many with a modern twist. Color photos. 276 pages. Andrews McMeel. Pub. at $32.50

* 285158X CHEERS TO THE PUBLICAN REPAST AND PRESENT. By Paul Kahan et al. This stunning and exhaustive volume tells how this restaurant came to be the place where Chicago’s best chefs and restaurant royalty come to eat whenever they are in Chicago. With more than 150 distinctive recipes for vegetables, fish, seafood, meat, charcuterie, and breads, this collection transcends the expected. Color photos. 324 pages. Lorena Jones. 8x11. Pub. at $32.00

$14.95

2812851 EGG SHOP: The Cookbook. By Nick Korbee. More than 100 recipes of your favorite dishes and drinks from Egg Shop, New York City’s beloved eatery. Includes flavorful variations on classics like Eggs Caesar, Coddle Roll Benedict; Pop’s Double Stuffed, Double Fluffed American Omelet; Egg Shop Egg Salad; and of course a Bloody Mary. This is the definitive guide to one of the city’s most sold out

SOLD OUT

Restaurants

6905590 TOP SECRET RESTAURANT RECIPES 2. By Todd Wilbur. Here are more dazzling clones from America’s favorite restaurant chains. Includes HOP Cin-A-Stacks, Red Lobster’s Cheddar Bay Crab Bake, Olive Garden Bruschetta, Applebee’s Mud Slide, and over 140 more. Illus. 396 pages. Plume. Paperbound. Pub. at $17.00

$4.95

6948618 IVAR’S SEAFOOD COOKBOOK: The O-lish-Guid to Cooking the Northwest Catch. If you know Seattle, you know how vital the seafood industry is to the local seafood with a side of humor. In this first this is a volume includes recipes for so many more. There are the fan favorites, such Seared Coconut Tiger Shrimp and Hosin and that are often made around the table and over plates of home-cooked food. Let Duke plan your next dinner party—try Hand Heel Beef and Bean Sandwiches, Lone Star Skillet Mac and Cheese, Old Western Spicy Honey Ribs, and Pumpkin Walnut Cake. Fully illus. in color. 224 pages. Page Street. Pub. at $24.99

$6.95

5771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaus Frischt. This renowned restaurant provides classic steakhouse fare and then some, including huge varieties of bold flavors, and regional American favorites, including: Appetizers & Salads, Soups & Sandwiches, Steakhouse Classics, Fish & Seafood, Side Dishes, and even Desserts, such as Peach Pecan Monkey. Color photos. 240 pages. Clarkson Potter. 8x10. Pub. at $32.50

$3.95

Well illus. in color. 337 pages. Morrow. Pub. at $32.50

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Restaurants

2852837 HEARTLAND: Farm-Forward Dishes from the Great Midwest. By Lenny Russo. Celebrating the food of North America’s Heartland—a region home of the richest farmland and most abundant, diverse fauna and flora in the world—these 100 beautiful, earthy recipes from the exceptional American restaurant include Midwestern Cassoulet, Sweet Corn-Black Barley Cakes; and Freshwater Bouillabaisse. Color photos. 288 pages. Running Press. $17.99

5790690 200 SUPER SALADS: Hamlyn All Color Cookbook. By Alice Storey. Find out how to revitalize the salad bar with classics like Roasted Tomato & Asparagus Salad; Chicken Croussin Salad; Duck, Hazelnut, & Peach Salad; Pasta, Crab, & Anguila Salad; and more. Fully illus. in color. 240 pages. Hamlyn. Paperback. $7.95

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6982204 SAVEUR SOUPS AND STews. From vegetable-based broths and creamy chowders, to hearty meat stews and homey noodle soups, the recipes feature seasonal standouts, regional specialties, and flavors from different cuisines. The collection includes fresh new favorites. Try Chicken Soup with Orzo and Preserved Lemon, or Golden Garlic and Dungeness Crab Soup. Color photos. 224 pages. Weldon Owen. $19.95

SOLD OUT

Soups & Salads

4605438 THE BONE BROTH MIRACLE: How an Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty. By Ariane Resnick. Details every single thing you need to know about the many health benefits of this miracle soup. Along with information about the history and varieties of broth, this book also contains 51 easy to follow recipes for your daily dose of nutrients. Well illus. in color. 180 pages. Skyhorse. $14.95

2836297 BROTH & STOCK FROM THE NORTH COUNTRY KITCHEN, By winter McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy to use cookbook showcases nutritious-dense foods that nourish the body. Broths include Roasted Mushroom Broth or Long-Simmered Roasted Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Fresh Pea Soup with Spring Herbs. Color photos. 184 pages. Ten Speed. Paperback. $16.00

6975102 THE ULTIMATE SOUP CLEANSE: 60 Recipes to Reduce, Restore, Renew & Revitalize. By N. Pisani & K. Adams. A soup cookbook unlike any other, packed with innovative recipes to help you feel fuller and become healthier. With a focus on the revitalizing health benefits of soup, it offers more than 60 delicious, easy-to-prepare soups, from Slow-Cooker Butternut Squash Soup to Minestrone to Red Lentil Soup. Atria. $17.99

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

SOLD OUT


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2771590 THE SOUP BOOK: Over 700 Recipes. By Louis P. De Gouy. Outstanding recipes for almost every soup you could want from seven hundred and all! Many are thick or thin, others hot or cold, taking hours to prepare or just minutes. Try soups from all over the world, from Scotch Buttermilk Soup to Philadelphia Pepper Pot to Brazilian Passion Fruit Soup. 424 pages. Dover. Paper. $19.99

611090 HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chilies, and Chowders Everyone Will Love. By Addie Gundry. There’s nothing like the delightful sound of a simmering pot on the stove-top, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the soups included here like Old-Fashioned Potato Soup or a classic Beef Stew; or new hits like Chicken Parmesan Soup or Pulled Pork Chili. Color photos. 228 pages. St. Martin’s. Paperback. $14.95

6835606 KETO SOUPS & STEWS. By Carolyn Ketchum. Is there anything better than wrapping your hands around a steaming bowl of soup on a chilly day? You’ll find recipes for hearty and filling soups and stews as well as lighter, more refreshing fare. This collection includes features recipes for Chicken Avocado Lime Soup; Instant Pot Chipotle Beef Stew; Lobster Bisque; Curried Pumpkin Soup; and more. Color photos. 228 pages. Victory. Paperback. $19.95

684720X 99 FAVORITE AMISH SOUPS & STEWS. By Georgina Vanzura. Learn how to make real comfort food for a cold night and find recipes for soups that will bring family and friends together. With 99 simple soups for all occasions—from breakfast to rock ’n’ roll roasts—this collection of Amish delights includes recipes for potato stew, stollenfisch, apple cider pork stew with cheese dumplings, and much more. 123 pages. Harvest House. Spiralbound. $9.99

6741991 THE SCOTTISH SOUP BIBLE. By Sue Lawrence. Celebrates the enormous range of Scottish soups from the imaginative and practical collection of recipes ideal for cooks of all abilities. Some soups make ideal starters, others are a complete meal in themselves. Some of the 40 recipes include Cullen Skink, Watercress Soup, and Ham and Bean Soup. 96 pages. Birlinn. Paperback. $9.95

6839460 SALADISH: A Crunchier, Grainier, Herbier, Heartier, Tastier Way with Vegetables. By Ilene Rosen with D. Gelb. This collection of over 80 unffussy one-bowl wonders will transform your salad into an impressive party spread. Fully loaded with ideas for creative salad creations into an innovative hearty spread. Fully loaded with ideas for creative salads. 208 pages. Artisan. $24.95

6728282 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide. By A. Suzanne & C. Senn. This vintage delight presents 200 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Running Press. Paperback. $7.95

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

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Appetizers & Snacks

6948766 REAL SNACKS: Make Your Favorite Childhood Treats Without All the Junk. By Larra Ferroni. Satisfy your cravings with guilt-free alternatives to junky snacks. Includes creative ideas for turning your snacks into a meal. Fully illus. in color. 160 pages. Sasquatch. Paperbound. Pub. at $19.95 $4.95

6909677 ENERGY BITES. By Kate Turner with A. Nichols. Looking for post-workout refuel? Introduce immunity-boosting snacks to your diet. With co-occurrence of protein, low GI carbs, no refined sugar, and healthy fats, each recipe delivers a complete nutrition bomb to keep your blood sugar steady and energy levels high. Includes delicious recipes that will leave guests impressed and hosts with energy to spare. Includes a wealth of helpful hosting hints, tips, and serving suggestions. Fully illus. in color. 170 pages. Morrow. Pub. at $21.99 $4.95


6947188 RICE CRAFT. By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunchboxes, snacks, and easy meals all day long. Try Hijiki, Carrot and Shitake Onigiri or a Tuna Melt Onigiri. Color photos. 124 pages. Chronicle. Pub. at $14.95 $6.95

6750826 LITTLE ITALY: Italian Finger Food. By Nicole Herff. Get a bite of Italy’s finest flavors with this collection of delicious finger food recipes. Whether it’s a cocktail party, picnic or birthday celebration, these easy-to-follow recipes are perfect for any occasion, from Milk and Fennel Polpette to Cinnamon Mascarpone Gelato with Salted Caramel. Well illus. in color. 104 pages. Hardie Grant. Pub. at $19.95 $6.95

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Cheese


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2808676 101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks. Ed. by Alice Sambrano. A wide range of del bar bites inspired by cuisine from around the world, you’ll find something to enjoy whatever your tipple, from Sausage Rolls and Sashimi to a cold beer to Infused Olives with a crisp white wine, Dim Sum dishes with cocktails or Chorizo Croquettes with a heady glass of red. illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95...

6906745 ENTERTAINING WITH BETTY, Ed. by the eds. of Betty Crocker. First published in 1959, this guide provides clear, step by step instructions for all types of entertaining. From small informal gatherings to full-fledged dinner parties and everything in between, this timeless information will make entertaining easy. Includes delicious recipes like Stuffed Pork Chops with Pineapple-Orange Dressing and Chocolate Meringue Torte. Well illus. HMH. Pub. at $15.99...

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6726755 HOLIDAY SLOW COOKER: 100 Incredible & Festive Recipes for Every Celebration. By Leigh Anne Wilkes. Covering all the major holidays of the year, you’ll make parties and entertaining a breeze while impressing your family and guests with traditional recipes. With recipes like Hawaiian BBQ Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondue, and you’ll love to celebrate the holidays. Well illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99...

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5751136 BETTY CROCKER THE BIG BOOK OF BREAD. Ed. by Grace Wells. A comprehensive collection of more than 200 sweet and savory breads, including gluten-free, bread machine and mini-breads using both mixes and from-scratch batters. Try classics like Ciabatta and Banana Bread, and twists on traditional favorites like Pizza-Dog Sausage Biscuits and Irish Yogurt Bread. Color photos. 336 pages. HMH. Paperback. PUB. AT $19.95

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6600573 BAKING SOURDOUGH BREAD: Dozens of Recipes for Artisan Loaves, Crackers, and Sweet Breads. By G. Sodder & G. Brach. Guides bakers through the details of making, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, you’ll find recipes for classics like levain and English wheat, unique twists like carrot or hazelnut sourdough, and sweet breads like German mustard and more. Well illustrated in color. 92 pages. Skyhorse. Paperback. PUB. AT $14.99

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Cookies, Breads & Baking

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7520158 LOCAL BREADS: Sourdough and Whole Grain Recipes from Europe’s Best Artisan Bakers. By Daniel Leader with L. Chatham. He traveled across Europe in search of artisan bread bakers, and here reports what he discovered. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 355 pages. Norton. 8x10. Pub. at $35.00 $9.95

6935354 SIMPLY GREAT BREADS: Sweet and Savory Yeasted Treats from America’s Premier Artisan Baker. By Daniel Leader with L. Chatham. From Chocolate Babka to Parker House Rolls, Middle Eastern flatbreads to doughnuts & ciabatta, this volume features an array of delicacies made with yeast. Bakers of all skill levels will discover flatbreads and tips and secrets from an expert who demystifies the basics of working with yeast dough. With 136 pages. Taunton. Pub. at $22.00 $4.95

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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, meaning, and rituals behind them. Color photos. 276 pages. Ten Speed. 8 1/4 x 10 1/4. Pub. at $35.00 $26.95

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6942172 HOMEMADE BREDS: More Than 50 Delicious Recipes for Flatbreads, Rolls, and Other Baked Delights. By Bylle Andersson. Provides you with recipes for wonderfully aromatic, freshy baked bread for all occasions, simple enough that even an inexperienced baker can achieve expert results. Try your hand at the following: Cranberry Oat Brust, Cheese Crescent Rolls, Sourdough Baguette, Homemade Pizza; and much more. Full illus. in color. 116 pages. Skyhorse. Pub. at $14.99 $11.95

6905005 WHAT TO BAKE & HOW TO BAKE IT. By Jane Hornby. Carefully explained and simple to follow, the 50 tempting step by step recipes are photographed as you go. Recipes include instructions to show you what to look for and how to bake to perfection. Every element of the home baker’s craft is covered, including cakes, bread, pies, cookies, and more. 240 pages. Avalon. 9x11. Pub. at $35.00 $14.95

6858627 CRUSTS: The Ultimate Baker’s Book. By Barbara Elisi Caracciolo. The ultimate resource for every established and aspiring baker. Includes more than 300 recipes for loaves, flat breads, pita, pies, and pastries. Includes more than 100 recipes from artisan bakers around the world. Includes gluten free, Paleo, vegetarian, and vegan recipes and helpful tips and techniques from expert bakers and more. Well illus. in color. 841 pages. Cider Mill. Pub. at $35.00 $26.95


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 foundation breads from baguettes to sourdough. Additional recipes include dinner rolls, crackers, pizza, and more. Well illus. in color. 241 pages. Good Books. Pub. at $22.99 $5.95

6765846 EASY HOMEMADE COOKIE COOKBOOK. By Miranda Couse. With simple instructions and tips for quick and prep and clean up, minimizing 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 150 delicious recipes include Chocolate Crinkle Cookies and Double Drop Sugar Cookies. Color photos. 283 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

2853132 SWEET AND SAVORY SWEDISH BAKING. By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, and of course, the beloved Swedish princess cake, which looks like it took hours to put together, with only four ingredients. This volume offers the jams to spread on them, and much more. With this beautifully illustrated guide, the possibilities for baking success are endless. 224 pages. Trafalgar Square. Pub. at $35.00 $28.95

2814005 MAGIC CAKES. By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multiple layers of custardy, fudgy, sponge cake, which looks like it took hours to put together, with only four ingredients. This volume offers the jams to spread on them, and much more. With this beautifully illustrated guide, the possibilities for baking success are endless. 224 pages. Trafalgar Square. Pub. at $35.00 $28.95

2852888 LOST DESSERTS: Delicious Indulgences of the Past. By Gail Monaghan. Seventy recipes are gathered here that evoke both other eras and faraway places. They are adapted for the modern home kitchen, and yet remain true to the original flavor and texture. Included are Bananas Foster, Careme’s Strawberries Romanoff, and a Marbled Rose with Raspberry Fool. This is both a cookbook and an odyssey through culinary history. Color photos. 208 pages. Rizzoli. 9 1/4 x 11 1/4. Pub. at $45.00 $3.95


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Desserts

2853124 SWEDISH CAKES. By Jan Hedh. Here are 58 spectacular cakes from the master confectioner and baker, whose truly artistic touch makes each dessert a slice of heaven—and of course, you'll learn the secrets and techniques to his most spectacular creations, including Raspberry and Almond Layer Cake, Marbled Chocolate Mousse Cake, and Champagne Cake with Raspberry Jam. Well illus. in color. 240 pages. Skyhorse. Illus. in color. 72 pages. Hardie Grant. Pub. at $11.99 $4.95

6914721 FRIDGE CAKES: Over 30 No-Bake Desserts. By Jean-Luc Sady. These foolproof cakes are made by layering biscuits and whipped cream with a few extra toppings, then chilled in the fridge. It’s that simple! The over thirty recipes include Mango & Passion Fruit Cake; Rocky Road; Salted Caramel & Shortbread; Raspberry & Dark Chocolate; and Thins & Ganache, and more. Fully illus. in color. 240 pages. Skyrise. Pub. at $24.95 $3.95

6928161 JUNIOR’S DESSERT COOKBOOK: 75 Recipes for Cheesecakes, Pies, Cookies, and Cakes. By A. Rosen & B. Allen. Junior’s Restaurants are justly famous for their cheesecakes, but as you’ll discover here, they’ve perfected other confections as well. This compendium includes sections on Fabulous Soda Fountain Desserts, for Those Watching Their Sugar, and of course, Junior’s Famous Cheesecakes. Illus. in color. 188 pages. Taunton. Pub. at $24.95 $4.95

7566395 DEEP DARK CHOCOLATE: Decadent Recipes for the Seriously Chocolate Lover. By Sara Perry. Indulge with these recipes featuring bittersweet and semisweet chocolate, from cookies loaded with chips and cakes piled high with thick, rich frosting to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Pub. at $18.95 $2.95

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious Ideas for a Frozen Heaven. By Lesliebilderback. All you need to make your quick and easy no-churn ice cream recipes are the following: a freezer, a whisk or electric mixer; a can opener; a bowl and a freeware container, plus a cool, rich topping to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Pub. at $18.95 $2.95

5234452 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Ceri Olafson. The ultimate step by step guide to baking and decorating multilayered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift. 160 pages. Barron’s. Pub. at $17.99 $4.95

6882064 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. DeGouy. From simple cherry pies to hearty mincemeat, luscious custards, and elegant chifons, master chef Louis P. DeGouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhabarb, Chocolada, and even some that you’ve never heard of. The work originally published in 1949. 419 pages. Dover. Pub. at $24.95 $19.95

280770X TREAT YOURSELF! How to Make 39 Ridiculously Fun No-Bake Crispy Rice Treats. By Jessica Siskin. From apples to a zebra large enough for a party, here are 93 creative, crowd-pleasing projects that begin with just butter, marshmallows, and crispy rice cereal and end up wherever your imagination takes you. Other creative projects are based on cheesecakes, empanadas, wizard hats–all with the same color. 300 pages. Workman. Pub. at $24.95 $4.95

6904300 KEEP CALM AND BAKE CUPCAKES. By Barbara Dixon. When the going gets tough-bake cupcakes! Here are over 100 irresistible cake recipes for real cupcake satisfaction. From classic treats to seasonal specials, Dixon offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a success. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

2853278 FRENCH DESERTS. By Hillary Davis. A collection of homemade desserts that includes cakes, cookies, candies, pastries, walffies, crepes, and more. Also featured are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream, Chiffon, cream puff batter, tart dough, almond paste, custards, and others. Color photos. 224 pages. Gibbs Smith. 8½x11¼. Pub. at $30.00 $6.95

2852101 MARTHA STEWART’S CUPCAKES: 175 Inspired Ideas for Everyone’s Favorite Treat. By Fromm, outdoor Living. Shares 175 ideas for simple to spectacular creations, with cakes, frostings, fillings, topics, and embellishments that can be combined to produce just the right cupcakes for any occasion. Sweet surprises include Peanut Butter and Jelly Cupcakes and Chai Tea Mini Cupcakes. Color photos. 352 pages. Clarkson Potter. Papberbound. Pub. at $24.99 $6.95

2864438 THE CONTEMPORARY BUTTERCREAM BIBLE. By V. Valentino & C. Ong. Features more than 90 innovative techniques and over 40 stunning cakes designed by the world-renowned award-winning masters of buttercream art—Queen of Hearts Couture Cakes, Fully illus. in color. 159 pages. David & Charles. Paperbound. Pub. at $24.99 $6.95

5690034 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the editors of Food Network Magazine. Food Network Magazine editors have picked their all-time favorite treats and put them into one amazing volume. You’ll find over the top brownies, super fun cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson Potter. Paperbound. Pub. at $25.00 $6.95

5677148 THE 250 BEST BROWNIES, BARS & SQUARES. By Esther Brody. This fantastic collection of scrumptious brownies will satisfy any craving for chocolate with satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven—they’re the ultimate comfort food. Try Peanut Butter Brownies, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95 $6.95

5985129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavours. By V. F. Potter. A collection of recipes straight from the Georgian era that promotes the use of roses in everyday cooking and baking. Learn how to select and use of roses in every recipe. 90 pages. Storey. Paperbound. Pub. at $8.95 $3.95


6917860 FARM-TO-TABLE DESSERTS. By Lesliebrid.com. Pennsylvania Dutch recipes for the new millennium. Baking season by season, you’ll learn how to make simple homemade desserts using fresh and local ingredients at their prime. Recipes include Peach Cobbler; Strawberry Shortcake; Rheinlander Pie; Sweet Corn Panne Creme Brulee; White Fig Slab Pies; Pumpkin Ginger Tart; and Blood Orange Napoleon. Photo and sample pages. Submarine. Pub. at $12.88 $4.95

2802321AMERICAN GIRL BAKING: Recipes for Cookies, Cupcakes & More. By V. F. Potter. For the American Historian. Featuring forty charming and creative recipes for delicious desserts and pastries, from cupcakes and cookies to madeleines and tarts. Includes complete instructions and inspiring ideas for serving. 128 color photos. 128 pages. Owen. Pub. at $19.95 $5.95

6799531 150 BEST DONUT RECIPES: Fried or Baked. By George Geary. This collection of delicious recipes features a wide variety of choices for raised, baked, cake-based, holiday, specialty and one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 224 pages. Robert Rose. Paperback. Pub. at $24.99 $19.95

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**101 THINGS TO DO WITH PUDDING** By Stephanie Ashcraft. Creamy pudding makes sweet breads, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes: Overnight Pecan Sticky Buns; Brown Sugar Cake with Pumpkin; Peanut Butter Crumb Cake; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

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

★ **MAKE YOUR OWN ICE CREAM** By Sarah Tyson Rorer. Updated for modern kitchens, this vintage volume of ice cream recipes offers a mouthwatering selection of frozen treats that’s sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, soufflés, parfaits, mousses, and more. 100 pages. Dover. Paperbound. $6.95

★ **DELICIOUS BUNDT CAKES** More Than 100 New Recipes for Timeless Favorites. By H. Wyss & K. Moore. Features more than 100 recipes and all the hints and tips you’ll need to bake a spectacular Bundt cake every time. From a Chocolate Peanut Butter Tunnel Bundt Cake to a classic Banana Walnut Bundt Coffee Cake, this edition will have you creating beautiful, simple, and sophisticated Bundt Cakes. Color photos. 164 pages. St. Martin’s. Paperback. Pub. at $19.99 $14.95

★ **DELICIOUS POKE CAKES**. Poking holes into the top of a cake lets toppings seep inside, resulting in a decadent flavor-soaked dessert that is as effortless to make as it is delicious. Well illustrated in color. 152 pages. St. Martin’s. Paperback. Pub. at $19.99 $6.95

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


★ **MACARON FETISH**. 80 Fanciful Shapes, Flavors, and Colors to Take Macarons to the Next Level. By Tatyana Nesteruk. Allow your imagination to fly with these little cookies. From macarons shaped like flowers to macarons that taste like a favorite dessert, this book shows you how to make and decorate delicious macarons. Color photos. 192 pages. Shyly Horse. Pub. at $17.95 $6.95

**THE EUROPEAN CAKE COOKBOOK**. By Tatyanas Art. Turn your oven into a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A collection of recipes with a difference: Kale and Panettone; Coconut Cake; Asparagus and Sesame Cake; and much more. Color photos. 200 pages. Shyly Horse. Pub. at $17.95 $6.95

**HOMEMADE ICE CREAM & DESSERT BOOK**. By Ben Cohen et al. Ben and Jerry share all the recipes and techniques for making great ice cream that have made them nationwide heroes. Especially adapted to make at home, here are 80 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperback. Pub. at $9.95 $4.95

**125 BEST CHOCOLATE CHIP RECIPES**. By Sarah Tyson Rorover. 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 Chocolate-Chip Cookies; or Chocolate-Berry Bread Pudding. Well illustrated in color. 426 pages. Rodale. 8¼x10¼. Pub. at $35.00 $11.95

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

**VEGETABLE CAKES**. The Most Fun Way to Eat a Day! By Ysanne Spevack. A collection of recipes with a difference: Kale and Panettone; Coconut Cake; Asparagus and Sesame Cake; and much more. Color photos. 200 pages. Shyly Horse. Pub. at $17.95 $6.95

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

2817107 **SWEET, SAVORY, AND SOMETIMES BOOZY CUPCAKES.** By Alison Red. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolaty—are unexpectedly delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $18.95 $9.95

2864229 **FIRST PRIZE PIES.** By Allison Kave. If you love someone who loves pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful, these include Root Beer Float Pie; Salty Caramel Pie, Nutella Pie, Chocolate Lavender Pie, and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95 $14.95

2864204 **LET THEM EAT CAKE.** By Gesine Bulloch-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, handmade bars, and even a stunningly realistic Work Boot Cake! Well illus. in color. 285 pages. St. Martin’s. Paperbound. Pub. at $19.99 $7.95

6909656 **MARBLED, SWIRLED, AND LAYERED.** By Irvin Lin. With an introduction to essential baking equipment, a gallery of ingredients, and a troubleshooting guide, there is something here for everyone to try, from beginners to experienced home bakers alike. Recipes include sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Margarita Cookies. Flooded with a whimsical year in desserts will give you 75 delicious reasons to stop in. Color photos. 304 pages. HMH. Pub. at $30.00 $9.95

6909674 **SWEET ENVY.** By Seton Rossini. Provides step by step instructions to help you make 75 crowd-pleasing creations such as Honeybee Cupcakes; Pinata Cake; Limoncello Tart; Bailey’s Marshmallows; and more. Rossini takes her cue from artists, vintage sweets, and cocktails to create desserts that are crazy fun, breathtakingly beautiful, and surprisingly simple. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00 $9.95

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693434X **BAKED OCCASIONS.** By M. Lewis & R. Poliafito. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in desserts will give you 75 delicious reasons to stop in. Color photos. 272 pages. Abrams. 9¾x4½. Pub. at $35.00 $14.95

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

**2851399 NATIONAL TRUST BOOK OF CRUMBLES: 50 Delicious and Comforting Crumb Cake Recipes.** By Lomelino. The ultimate comfort food, this little volume contains 50 delicious recipes that include Dutch Apple Tart, Chocolate Chip Crumb Cake; and Christmas Tres Leches and Cranberry Crumble Bars. Color illus. 143 pages. National Trust. Pub at $14.95 $11.95


**2851636 DX DAIRY CAKES BAKES.** By Kim Nelson. Brings Southern heritage baking into layer upon layer of edible art. Color photos. 169 pages. Countryman. Pub. at $24.95 $8.95

**6732444 INCREDIBLY DECADENT DESSERTS.** By Deb Wise. Guilt-free versions of your favorite recipes that cut calories without sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. With nutritional information and enticing photos, this collection is destined to ensure your success. Well illus. in color. 272 pages. Oxmoor. Pub. at $24.95 $7.95

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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 while keeping cool. From fresh and fruity 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. Older Mill. "PRICE CUT TO $9.95"

### 6899684 CAKE, I LOVE YOU: Decadent, Delectable, and Do-able Recipes.
By Jill O’Connor. Walks you step by step through the process of making cakes with a selection of crowd-pleasing recipes. Whether it’s the simple Old Fashioned Chocolate Mayonnaise Cake or Dockey’s Banana-Bourbon Stack Cake, there is something for everyone. New. "SOLD OUT"

### 2664593 PUDDIN’: Luscious and Unforgettable Puddings, Parfaits, Pudding Cakes, Pies, and Pops.
By Cilo Goodman with A. Sussman. Shares Goodman’s secrets for re-creating—and improving on—your sweetest childhood memories. From grown-up renditions of snack-time favorites like Butter Scotch Pudding (sparks fly) to the party-ready showstopper Banana Upside-Down Cake with Malted Pudding, Goodman serves up luscious and decadent recipes for your every whim. Well illus. in color. 136 pages. Spiegel & Grau. Pub at $25.00

### 3663744 BEST DUMP CAKES EVER.
By Monica Sweeney. Dump cakes are a dream come true for any busy person—simply pour canned fruit on top, top with pads of butter, and bake! You’ll want to try all the creative renditions collected here, from Raspberry Red Velvet to Salted Caramel Chocolate. Well illus. in color. 126 pages. Countryman. Paperbound. Pub at $14.95

### 6899963 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM.
By Dick Warren with B. Dempsey. This guide will teach you how to prepare treats you can create in your own home. Explains how to use an ice cream maker, with instructions for making ice cream, sorbet, and gelato, and provides over 200 recipes for pies, cakes, sundae—s, and other frozen delights. Includes ice cream sandwiches, and cones. 280 pages. Alpha.

### 6833594 POKE CAKES: Poked Full of Goodness!
By Jennifer Lee. Presents recipes for cakes, brownies, and cookies that can be made in an ordinary microwave in just a few minutes. Try simple recipe variations such as Funfetti Cake, Layer Brownie Cake, Strawberries and Cream Cake, and more. Fully illus. in color. 160 pages. Race Point. "SOLD OUT"

### 6596495 5-MINUTE MUG CAKES:
Nestle 100 Yummy Microwave Cakes.
By Jennifer Lee. Presents recipes for cakes, brownies, and cookies that can be made in an ordinary microwave in just a few minutes. Try simple recipe variations such as Funfetti Cake, Layer Brownie Cake, Strawberries and Cream Cake, and more. Fully illus. in color. 160 pages. Race Point. "SOLD OUT"

### 6794998 SWEET! CELEBRATIONS: The Ultimate Dessert & Party Planning Companion.
By Elke Strachan. The host of My Cupcake Addiction shares her dazzling and delicious dessert recipes and ingenious entertaining tips so you can throw the perfect party. Organized around special occasions throughout the year, her imaginative cakes, frostings, and toppings will make any novice baker feel like a pro. Fully illus. in color. 232 pages. Atria. 8 7/8x10. Pub at $35.00

**Beverages**

### 2815516 INFUSED WATER: 75 Simple and Delicious Recipes to Keep You and Your Family Healthy and Happy.
By 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 range from healthy hydrating, hydrated, and happy. Using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables you can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 168 pages. Skyhorse. Pub at $16.99

### 282549X THE SODA FOUNTAIN.
By Gia Giassullo et al. A quintessentially American institution, the soda fountain speaks of a bygone era of innocence and ease. Brooklyn Farmacy & Soda Fountain, opened in 2010, is the last survivor of the old-fashioned soda fountain. Offers over 200 delicious recipes for creating classic floats, sundaes, egg creams, and more. Well illus. in color. 218 pages. Ten Speed. Pub at $19.99

### 2815273 THE BIG BOOK OF JUICING.
By Julia Mueller et al. Learn to make a variety of healthy drinks, which fruits and vegetables provide the nutrients to meet your specific health needs, and which produce is better when eaten whole rather than juiced or blended with this thorough guide to juicing. Well illus. in color. 315 pages. Skyhorse. Pub at $14.99

### 2815478 HIGH TEA: Gracious Cannabis Tea-Time Recipes for Every Occasion.
By Sandra Hinchtill. Offers more than seventy-five recipes using a fascinating array of the finest teas, herbs, and ingredients. Learn the methods of serving moderate doses of cannabinoids like THC; discover the magic of tisane, clipping off the tops, and adding the finest leafy ingredients. Lure your entourage for cannabis tea and broth; and ingredident. Learn the methods of serving moderate doses of cannabinoids like THC; discover the magic of tisane, clipping off the tops, and adding the finest leafy ingredients. Lure your entourage for cannabis tea and broth; and
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6914802 HOW TO MAKE TEA: The Science Behind the Leaf. By B.R. Keating & K. Long. Offers clear, illustrated, step by step instructions to polish your tea leaf skills. Learn about the chemistry of tea, how to choose the best leaf; the correct way to infuse to achieve the perfect flavor; and what essential tools and methods are needed for brewing the most delicious cup at home. 160 pages. **$7.95**

3557955 SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight. By S. Harris & E. Johnson. With this guide you’ll learn everything you need to know to make rich, smooth nutrition to your life. Inside you’ll find recipes that are jam-packed with freshness and flavor. From weight loss to energy kicks to clean eating, there’s a smoothie just right for you. Color photos. 202 pages. Da Capo. **$11.99**

2793903 TEA & TREATS: Perfect Pairings for Brews and Bakes. By Liz Franklin. What better way to make the best of your fine tea than to pair it with the perfect bake, designed both to complement and enhance the tea. Combinations and recipes include Passion Fruit and Orange Tea with Sticky Oat Breakfast Bars; Lemon Balm Tea served alongside light Clotted Cream and Cranberry Brulee Tarts; and more. Color photos. 144 pages. Books4less. Paperbound. **$7.95**

4607384 APPLES TO CIDER: How to Make Cider at Home. By April White with S. Wood. Whether you are a home brewer, a home cider maker, or simply an apple cider lover, you can soon be on your way to making your own delicious cider at home. This guide includes step by step instructions for making your first batch of cider, a guide to tasting cider like a professional, and much more. Well illus. in color. 152 pages. Quarry. Paperbound. **$18.95**

1878514 365 VEGAN SMOOTHIES: Boost Your Health with a Rainbow of Fruits and Veggies. By Kathy Paliasky. Smoothies are an easy way to add a fresh burst of nutrients to your diet. Here are 365 vegan smoothie recipes to inspire you to experiment with fruits, veggies, grains, seeds, and nuts to your diet and improve wellness. Now you can try out a new vegan smoothie everyday of the year, from Happy Banana and Orchard Bliss to Pineapple Sunburst and Raspberry Shake. Illus. in color. 244 pages. Avery. Paperbound. **$24.99**

6741576 THE I LOVE MY NUTRIBULLET GREEN SMOOTHIES RECIPE BOOK. These great tasting fiber rich smoothies help you lose weight, gain energy, fight aging, and improve your brain and gut health with a tasty and nutritious blend of vegetables and fruits that will keep you feeling full and satisfied for hours. Try a Mango Tango, Cucumber and Quencher or an Apple Pie for Weight Loss. 240 pages. Adams Media. Paperbound. **$19.95**

5287075 KOMBUCHA: Healthy Recipes for Naturally Fermented Tea Drinks. By Louise Avery. Renowned for its health-giving properties, kombucha can be brewed at home using tea, sugar, yeast and a simple friendly bacteria. Avery offers practical step by step instructions for more than 30 creative recipes including Pear, Cardamom & Lime Sour; Fennel & Apple Kombucha. Fully illus. in color. 96 pages. Ryland Peters & Small. Paperbound. **$11.95**

**6825516 INFUSED WATER: 100 Easy, Delicious Recipes for Detox, Weight Loss, Health, Skin, Detox, 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 minerals from fresh fruits and vegetables, and the extra calories and fructose found in juices. 128 pages. Adams Media. Paperbound. **$13.99**


6814898 FERMENTED PROBIOTIC DRINKS AT HOME. By Felicity Evans. Transform your health with fermented probiotic drinks in this step by step guide. Includes fifty recipes for eight different elixirs from Chinese Jun to Mexican Pineapple Tepache and the ever popular Kombucha and Kefir. Evans teaches you how to recreate a successful ferment and troubleshoot when needed. Illus. in color. 192 pages. The Experiment. Paperbound. **$18.95**

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**2819120 DIY KOMBUCHA: Sparkling Homebrews Made Easy.** By Andrea Potter. With this straightforward, accessible, and highly visual how to guide, the author does away with specialist jargon and expensive or hard to find equipment, showing how sparkling homebrews–Kombucha, and fermented probiotic drinks–are definitely possible for just about anyone to make, and have fun doing it. Color photos. 118 pages. New Society. Paperbound. **$29.95**


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