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2894319 TOTS! 50 Tot-ally Awesome Recipes from Tots to Sweet Po-tot-O Pie. By Dan Whalen. This quirky collection features more than 50 recipes for making delicious tots and over the top meals with tater tots, from Chicken Tot Pie to Cheeseburger Tot Sliders, Tots Benedict to Apple Tot Crisp. Every recipe uses frozen store-bought tots but directions for making tots from scratch are included. SHOWDOWN. Well illus. in color. 256 pages. Workman. Paperback. Pub. at $12.95 $4.95

2823810 PRIME: The Complete Prime Rib Cookbook. By John Whalen III. Culinary experts from across the country present a go-to recipe collection for the ultimate celebration. From the most basic to the most elaborate, each recipe focuses on the perfect tantalizing cut of beef with just the right nuts and gravies, it’s all of everything from Prime Rib au Poivre and Cowboy Steaks to creative potato side dishes. Color photos. 304 pages. Cider Mill. 8½x10¼ x. Pub. at $24.95 $6.95

2858833 THE HAMILTON COOKBOOK: Cooking, Eating & Entertaining in Hamilton’s World. By Laura Kumin. Takes you into Alexander Hamilton’s home and to his table with historical information, recipes, and tips on how you can prepare and serve the food that our founding fathers enjoyed in their day. Experience dishes like Californian Coffee Prime Rib, Well illus. in color. 256 pages. St. Martin’s. Paperback. Pub. at $19.99 $4.95


6864120 COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect feteignon with a side of twice-baked potatoes or a dessert for a dinner party of one, this collection has the recipe for you. Includes pumpkin and coconut tarts. Well illus. in color. 196 pages. Simon and Schuster. Paperback. Pub. at $19.95 $6.95

2881942 PANINI. By Melanie Barnard. More than just a sandwich, this traditional Italian cafe standby can be enjoyed at home in a variety of ways, with the addition of ingredients. With over 50 recipes ranging from favorite lunch dishes to casual dinner plates, this collection offers dozens of ideas! Fully illus. in color. 96 pages. Owl. Pub. at $17.95 $3.95

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

2859626 ONE PAN TO RULE THEM ALL: 100 Cast-Iron Skillet Recipes for Indoors and Out. By H. Southworth & G. Matela. Cast iron cookware, a proven hero, never goes out of style and cannot be destroyed. Here are more than 100 recipes that include Italian Festive Sausage and Peppers, Beef Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or in the oven or on a grill or campfire. Well illus. in color. 266 pages. Good Books. Pub. at $19.99 $6.95

2890267 THE SUNDAY DINNER COOKBOOK: Over 250 Modern American Classics to Share with Family and Friends. Bring everyone back to your table by making family dinnertime memorable. With over 250 recipes—from tasty new side dishes to a full Thanksgiving, and everything in between—this collection will make every meal celebration. Features dishes like Corned Beef, Chilled Chorizo Sausage, Yorkshire Pudding, and more! Color photos. 463 pages. Cider Mill. Pub. at $29.95 $7.95

6978525 BETTY CROCKER’S COOK BOOK FOR BOYS AND GIRLS. This full reproduction of the 1957 classic for boys and girls includes 254 kid tested recipes and ideas. Kids can make Clown Cupcakes, Whiz Appetizer Cake, Open Faced Ham sandwiches, and more. Illus. in color. 192 pages. HMH. Sprairbound. Pub. at $16.95 $12.95

6799539 RETRO RECIPES FROM THE ’50S AND ’60S: 103 Vintage Appetizers, Dinners, and Drinks Everyone Will Love. By Addie Gundry. A culinary golden age when post-war rationing became a thing of distant memory and the rise of home-entertainment culture made for pillow-comfortable comfort food. From ’50s and ’60s gave us a range of unforgettable dishes. Gundry celebrates those offerings with such dishes like Pimiento Grilled Cheese with Fried Pickles, Open Faced Hamburgers, and more. Illus. in color. 230 pages. St. Martin’s. Paperback. Pub. at $19.99 $4.95

2843300 THE NEW PRESSURE COOKER COOKBOOK: A Tantalizing Collection of over 175 Delicious Recipes for Quick, Easy & Healthy Meals. By Jake Grogan. With tips on making recipes Vegetarian, Vegan, Paleo, and Gluten-Free, this collection of tasty recipes has something for everyone: Spicy Mexican Beef Stew; Beer-Soaked Chicken; Beef Short Ribs with Parmesan, for cooking in a skillet on the stovetop or in the oven or on a grill or campfire. Well illus. in color. 224 pages. Cider Mill. 8½x10¼ x. Pub. at $24.95 $5.95

2831376 BETTER HOMES & GARDENS 100 RECIPES YOU’LL MAKE FOREVER. Ed. by Jan Miller. Every recipe in this collection was tested, tweaked, and perfected, and each includes complete notes and guidance from the culinary professionals in the test kitchen. Whether you want to make the perfect French Omelet, master Classic Lasagna, or whip up some Cream Puffs, you’ll find 100 beyond delicious recipes in this cookbook. Fully illus. in color. 304 pages. HMH. 8½x10¼ x. Pub. at $25.00 $7.95

6906516 BETTER HOMES AND GARDENS 13X9 THE PAN THAT CAN. Ed. by Jan Miller. Features 150 delicious new recipes for appetizers, breakfast bakes, one-pan dinners, toasted sandwiches, hot sandwiches, and more. Each recipe is fully tested and includes full nutrition information. Try Tacos in Pasta Shells, Baked Cajun Seafood and Rice, or Candy-Crunch Peanut Butter Bars. Fully illus. in color. 304 pages. HMH. Paperback. Pub. at $19.99 $5.95
Recipe Collections

5942253 BETTER HOMES AND GARDENS MAKE IT, DON'T BUY IT. Ed. by Jan Miller. With made-from-scratch basics like Greek yogurt, cracker, salad dressings, pizza, chutney, ketchup, and mustard, you can feel better about the food you and your family eat every day. Includes 300 doable and delicious recipes that utilize the freshness of real ingredients at home cooking. Ring bound. Color photos. 428 pages. H.M.M. $6.95

2837668 GET BAKED: Space Cakes, Pot Brownies, and Other Tasty Cannabis Creations. By D. Rush & L. Lucid. Delicious hash browned potatoes, hash browned jambalaya, hash browned green chilies, hash browned sweet potatoes, hash browned sweet potatoes with jalapeños, hash browned sweet potatoes with cheddar cheese, and hash browned sweet potatoes with cheddar cheese and jalapeños. Maximum impact! Recipes include Jamaican Rum Cake; Chili Con Cane; Spinach & Cream Cheese Pizza; and Cherry Pie. Illus., many in color. 96 pages. Spruce. Pub. at $9.99 $3.95

6909329 BETTY CROCKER FRESH FROM THE FREEZER. Ed. by Anne Ficklen. Unlock the frozen assets in your kitchen with these quick and easy make-ahead dishes. From Fully Cooked dishes to pop in the freezer and thaw for dinner, to prepped meals in freezer bags ready for the slow cooker, 100 recipes include clever fare like Frozen Blueberry Breakfast Bars or Chicken and Spinach Stuffed Shells. Color photos. 304 pages. HMH. Paperbound. Pub. at $19.95 $7.95

2837202 BETTY CROCKER LOST RECIPES. Ed. by Anne Ficklen. A treasure for both devoted Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of tried and true recipes–Baked Chicken Kiev, Party Waffles Royale, Waldorf Salad and many others. These recipes are ready to grace the tables of a whole new generation. Spiralbound. Pub. at $17.99 $7.95

6481027 THE MAGIC OF MINI PIES: Sweet and Savory Mini Pies and Tarts. By Abigail R. Gehring. Miniature pies are everything good pies, and more. Well illus. in color. 96 pages. I-5

6755525 POT PIES: 46 Comfort Classics to Warm Your Soul. From the eds. of Hobby Farm Home. Few meals can satisfy like a hearty pot pie. Presented here are 46 easy step by step recipes for making classic, vegetable, turkey, beef, and seafood pies, accompanied by the expert advice on making stocks, getting the perfect flaky crust, pairing craft beers with pot pies, and more. Well illus. in color. 117 pages. Home, Inc. Paperbound. Pub. at $14.95 $4.95

2842408 THE ULTIMATE PASTA AND NOODLE COOKBOOK. By Serena Cosmo. The ultimate resource for every level chef, and a keystone addition to your library with over 300 recipes for pasta, soups, side dishes, and baked dishes; gluten-free and spiralized vegetarian recipes; and a complete how-to section on making your own fresh pasta, gnocchi, and dumplings with easy to follow instructions. Color photos. 800 pages. Cider Mill. Pub. at $39.95 $12.95

6707617 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. From Beef Stroganoff Lasagna to Enlightened Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of tips and techniques in color. 448 pages. America’s Test Kitchen. 8¼x10½. Pub. at $40.00 $29.95

800 pages. Cider Mill. Pub. at $39.95 $12.95

6889939 THE BEST OF WILD RICE RECIPES. By Beatrice Ojakangas. The warm nutty taste and rich texture of wild rice makes any dish a special one. This varied collection of recipes includes basic how to instructions, soups, salads, side and main dishes, bratwurst and even desserts. 108 pages. Adventure Publications. Spiralbound. Pub. at $29.95 $9.50

2817225 TAMALES. By Daniel Hoyer. You will find a variety of masas, fillings, sauces, and salsas in these more than 50 fresh recipes that have an endless combination of exciting flavor possibilities for this traditional Mexican dish. Fully illus. in color. 128 pages. Gibbs Smith. Pub. at $19.99 $6.95

690534X SALLY’S CANDY ADDICTION: Tasty Truffles, Fudge & Treats for Your Sweet-Tooth Fix. By Sally McKenney. Jam packed with 75 homemade sweets, candies, and cakes…with easy to follow recipes and stunning photography. Learn how to make your very own Lemon Cream Pie Truffles; Strawberry Buttercreams; Mint Chocolate Cream Pie; The Great Milk Way Cake; and Easy Prom Dress Brownies. This is Mississippi candy for everyone. 192 pages. Race Point. Paperbound. Pub. at $25.00 $7.95

6882641 TAKE IT. Filled with 384 bring a dish lifersavers! Each recipe is guaranteed to come off the table, travel well and satisfy a hungry group of partygoers. Pick from any of the sensational recipes here such as Spinach Dip Pull-Apart; Quick and Colorful Corn-Bean Salad; and Honey-Pecan Squares, and you’ll find your contribution is the hit of the party. Fully illus. in color. 320 pages. Reader’s Digest. Paperbound. Pub. at $17.99 $13.95

2813089 THE PORK ROLL COOKBOOK: The Mid-Atlantic Treat. By J. F. and S. S. Voska. From the origins of the pork roll, to the festival bearing its name, to foodie culture’s incorporation of diner food, this is the ultimate tribute to the Mid-Atlantic’s signature meat. Features creative roll pairings, tips for making pork rolls, and recipes for appetizers, soups, sandwiches, appetizers, entrees, and main dishes. 143 pages. Cider Mill. Pub. at $16.95 $4.95

2831368 BETTER HOMES & GARDENS WONDER POT. Ed. by Jessica Christensen. Create simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single “pot”–slow cooker, dutch oven, skillet, pressure cooker, or crock pot. The guide provides more than 75 recipes for making comfort food but adding more excitement and sophistication. Color photos. 138 pages. Andrews McMeel. Pub. at $15.00 $4.95

6689004 SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort food is one of the best things about childhood in edible form–soothing soups, savory casseroles, homemade cakes, pies, and creamy puddings. The recipes here are both comforting and comforting. Keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 138 pages. Andrews McMeel. Pub. at $15.00 $4.95

2815486 HOMECOOKING: Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones. By Tracys Enerson Wood et al. A collection of more than seventy treasured family recipes and photographs from the men and women who, bearing its name, to foodie culture’s incorporation of diner food, this is the ultimate tribute to the Mid-Atlantic’s signature meat. Features creative roll pairings, tips for making pork rolls, and recipes for appetizers, soups, sandwiches, appetizers, entrees, and main dishes. 143 pages. Cider Mill. Pub. at $16.95 $4.95

304 pages. HMH. Paperbound. Pub. at $19.99 $5.95

6468034 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert cook or have a fancy kitchen to make sausage at home. If you follow a few basic principles, you can unlock the world of whole sausage possibilities. This unique guide provides more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian–sausage. Color photos. 164 pages. Ten Speed. Paperbound. Pub. at $23.00 $8.95

America’s Test Kitchen. 8¼x10½. Pub. at $40.00 $29.95

164 pages. Ten Speed. Paperbound. Pub. at $23.00 $8.95
Recipe Collections

★ 2910867 GRANNY POTTMOUTH’S FAST AS F*CK COOKBOOK. By Peggy Glenn. With side-splitting potty-mouth commentary, yummy dishes for every occasion and directions even the dumbest of cooks can follow, you’re all set to enter cookbook heaven. Recipes include Three-Ingredient Potato Salad; Fried Cheese Toast Casserole; Barbecue Beef and Broccoli; and more. Adults only. Color photos. 176 pages. Paperback. Pub. at $21.99 $16.95

★ 2780399 TASTE OF HOME PUMPKIN. Can’t get enough of that sweet and spicy pumpkin taste? Enjoy the 101 recipes included in this delicious collection like Fluffy Pumpkin Pancakes; Pumpkin Chip Muffins; Roasted Pumpkin Nachos; Pumpkin-Chorizo Bowl Ties; and Ginger-Streusel Pumpkin Pie. Fully illus. in color. 258 pages. Reader’s Digest. Spiralbound. Pub. at $12.99 $9.95


2945223 FIX-IT AND ENJOY-IT! 5-INGREDIENT RECIPES. By Phyllis Pellman Good. The more than 780 recipes in this handy, lip-smacking collection offer you a way to prepare quick, “make it again” meals—all of which only need 5 simple ingredients! It creates! Featuring dishes like Mexican Egg Casserole, Marvelous Mini Meat Loaves, Smokey Mountain Chicken, Peach Cobbler, and more! 264 pages. Workman. Paperback. Pub. at $15.95 $9.95

2966528 THE BEST OF AMISH COOKING. By Phyllis Pellman Good. Gathered treasures dishes from interviews with real Amish grandmothers, digging through recipe boxes, and poring over old books and diaries. These heart and soul-warming dishes include Delicious Donut Holes; Shoofly Pie; Creamy Potato Soup; and Sweet Pickles. Color photos. 226 pages. Good Books. Paperback. Pub. at $18.99 $6.95

6904262 ITALIAN: Just 5 Ingredients. Ed. by Eileen Maxfield. You’d be amazed at what delicious Italian meals you can make with no more than five ingredients like Mozzarella & Tomato Ciabatta; Fried Calamari; Tuna & Borisotti Bean Salad; Chicken Milanese; Spinach & Green Onion Gnocchi; and more. Fully illus. in color. 192 pages. Hamlyn. Paperback. Pub. at $7.99 $3.95


2892715 SAMEEN RUSHDIE’S INDIAN COOKERY. Takes readers on a personal culinary journey, driven by an impulse to share and celebrate North Indian food. Rushdie explains how to shop, select recipes, and offers a lavish array of meat, poultry, fish dishes, and vegetarian spreads. These recipes will fill your kitchen with the irresistible pleasures of Indian cookery. 260 pages. Paperback. Pub. at $16.00 $9.95

6913229 SUPERFOOD NUTS: A Guide to Cooking with Power-Packed Walnuts, Almonds, Pecans, and More. By C. Diekmann & V. Chelf. An authoritative guide to almonds, walnuts, pecans, pistachios, and more— that’s nothing but nourishing and mouthwatering recipes such as Orange Walnut Muesli; Breakfast Rice Pudding; Eggplant with Caramelized Onions, Walnuts, and Peas; and Maple Walnut Shrub. Color photos. 150 pages. Sterling. Paperback. Pub. at $14.95 $4.95

6747148 101 THINGS TO DO WITH CHILE PEPPERS. By Sandra Hoopes. From Ancho peppers to New Mexico and Hatch chiles, bring a little taste of the southwest to your table. Recipes include Savory Chipotle Chile Cheesecake; Mayan-Spiced Grilled Pork Chops; and Green Chile Apple Crostata. 12 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $3.95

2901021 MR. WILKINSON’S WELL-DRESSED SALADS: A Cookbook to Celebrate the Seasons. By Matt Wilkinson. With the garden’s yield as his inspiration, Wilkinson shows readers how to make salads featuring fresh seasonal fruits, cheeses, fish, and meat to create enticing, adaptable dishes. Recipes include Iceberg, Mint and Radish Salad with Avocado Dressing; Grilled Peaches & Chicken with Arugula & Balsamic Glaze; Roasted Butternut Squash & Butternut-Apple with Dijon-Raisin Yogurt; and more. Color photos. 212 pages. Little, Brown. Paperback. Pub. at $17.97 $4.95


206352X WILL IT WAFFLE? 53 Irresistible and Unexpected Recipes to Make in a Waffle Iron. By Daniel Shankel. Offers a unique collection of recipes for your waffle iron, including Pizza; Burgers; Calamari Salad; Bbq Bacon; Frittata Muffin; Ravioli; S’mores Chocolate Chip Cookies; and more! Color photos. 211 pages. Workman. Paperback. Pub. at $14.95 $5.95

6855997 WILL IT SKILLET? 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet. By Daniel Shankel. Discover how to use your cast-iron skillet, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetable and Cheddar Nachos; toast your Salt-Roasted Potatoes; or bake your Giant Chocolate Chip Skillet Cookie; and much more. Color photos. 208 pages. Workman. Paperback. Pub. at $14.95 $4.95

★ 6734219 HOW TO INSTANT POT: Mastering All the Functions of the One Pot That Will Change the Way You Cook. By Daniel Shankel. Discover how to use your Instant Pot with this demystifying cookbook. Shumski not only teaches you how to master each of this revolutionary appliance’s key functions, he also offers more than 100 irresistible recipes that have been specially crafted to take advantage of the pot’s many virtues. 279 pages. Workman. Paperback. Pub. at $16.95 $12.95

★ 6961967 AMERICA’S COMFORT FOODS. Whether we’re at a community dinner, a family reunion or a simple supper with our family, food spells comfort to all of us. This collection of over 200 recipes includes Spicy Chicken Pie; Bacon-Cheddarburger Meatloaf; Seasoned Greens & Bacon; Calico Cowboy Beans; Hot Wisconsin Cheese Dip and Texas Fettuccine Pancakes. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

2912652 SOUTHERN TUSCAN: Heritage Recipes and Unforgettable Dishes from Our Kitchen to Your Table. By Gabriele Corcos et al. Includes dishes for busy weeknights like Chicken Saltimbocca with Mushrooms and Asparagus. Other dishes include Tuscan Carrot Cake; and Roast Chicken Contadina. With over 100 recipes to help you live la dolce vita, it will inspire you to infuse your cooking with Tuscan traditions. Well illus. in more than 260 pages. Touchstone: 8¼x10¼. Pub. at $31.95 $16.00

★ 690372X GOOSEBERRY PATCH’S FAVORITE APPLE RECIPES. Features 62 super-easy recipes that are sure to be a hit with your family and friends, pot-lucks and church suppers. There’s the Apple French Toast for breakfast; Apricot-Cashew Salad Sandwiches and Spicy Cabbage-Apple Slaw for lunch; and Bacon & Apple Pork Chops for dinner. And don’t forget dessert with Apple Cranberry Pudding. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $8.95 $6.95

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Recipe Collections

★ 697774 JOY OF COOKING, 75TH ANNIVERSARY. By Irma S. Rombauer et al. Presents over 4,000 of your favorite recipes, updated for today's kitchen equipment, as well as for the wide selection of foods now easily available. In addition, over 500 new recipes have been added. The volume's useful techniques, substitution charts, and an index are also included. 1,132 pages. Scribner. Pub. at $35.00 $26.95

4692220 FOR THE LOVE OF OATS. By Amy Ruth Finegold. More than 30 recipes for enjoying whole grain oats; from fruity breakfast bowls like Peaches and Cream Oatmeal, to creamy smoothies like Peanut Butter Oat Smoothie, to chewy cookies and bars like Oatmeal Cranberry Cookies; that all release energy in the best possible way–slowly. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95 $4.95

278081X THE PUMPKIN COOKBOOK. By DeeDee Stovel. A versatile and healthy option for every meal of the day, pumpkin has countless possibilities. Diverse recipes include Orange-Pumpkin Pancakes; Thai Pumpkin Soup; Chicken in Pueblan Green Pumpkin Seed Sauce and of course pie–seven distinct versions. Color photos. 248 pages. Storey. Paperbound. Pub. at $13.99 $6.95

4523040 FRIED CHICKEN: Recipes for the Crispy, Crunchy, Comfort-Food Classic. By Rebecca Lang. Who can resist a golden, crispy on the outside, tender and juicy piece of fried chicken? Lang offers more than sixty easy-to-prepare recipes from around the world–ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanese with Chimichurri to Thai-Style Drumsticks with Sweet Chile Sauce. Well illus. in color. 60 pages. Tuttle. Pub. at $16.95 $6.95

★ 6698980 MASTER THE ELECTRIC PRESSURE COOKER. By Marci Buttars. Not your grandma’s pressure cooker! With more than one hundred delicious recipes and tips–from perfect grains and homemade yogurt to根ansas sausages made from pork, beef, poultry, fish, game, lamb, and vegetables, plan perfect side dishes, dips, sauces, and breads for serving. Well illus. in color. 185 pages. Skyhorse. Pub. at $24.95 $9.95

5977193 101 MORE THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. More than 50 more ramen noodle recipes! From Summer Picnic Salad and Ramen Fajitas to Curried Green Chicken, Autumn Kimchi, or Hot and Spicy Spring Kimchi. You’ll learn it all–its origins, tips on preparation and substitutions of unusual ingredients. Color photos. 120 pages. Tuttle. 101x8½. Paperback. Pub. at $17.99 $12.95

6581420 SAUSAGE! How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sausada, and More. By J. Akerberg & J. Lindberg. Crafting homemade sausage is fun and easy–and the results are simply delicious. This collection offers over forty recipes for the tastiest sausages made from pork, beef, poultry, fish, game, and vegetables, plan perfect side dishes, dips, sauces, and breads for serving. Well illus. in color. 185 pages. Skyhorse. Pub. at $24.95 $9.95

5998015 EDWARDIAN COOKING: The Unofficial Downton Abbey Cookbook. By Larry Edwards. With eighty delicious recipes, this collection celebrates the phenomenally successful PBS Masterpiece series and the culinary wonders enjoyed by the aristocracy in Edwardian England. With recipes like savory tea sandwiches, Spiced Pecan Cheese Soup, and Lobster pudding, enjoy old favorites like Classic Pecan Pie and Pecan Pralines, or discover inventive ideas like Spiced Pecan Cheese Coins. Well illus. in color. 144 pages. Tuttle. Pub. at $19.99 $11.95

289206X LOVE WELCOME SERVE: Recipes That Gather and Give. By Amy Nelson Hannon. Offers comfort recipes such as Brown Sugar Chili over Cheese Grits; Cream Cheese Chicken Enchiladas; Hello Dolly Brownies; Layered Spaghetti Pie, and more. Full color. 236 pages. Center Street. 8¼x10¼. Paperback. Pub. at $25.00 $9.95

2815249 THE AMERICAN TABLE: Classic Comfort Food from Across the Country. By Larry Edwards. Brings together in one volume over 180 soul-satisfying recipes from every corner of the country including such delightful dishes as Buttermilk cornbread Muffins; Black-Eyed Pea Salad; Cola; Chicken; and Apple Coffee Cake. You’ll be transported back to your grandmother’s kitchen as you dig into these classic American recipes. Illus. in color. 256 pages. Skyhorse. Pub. at $24.95 $9.95

5792440 EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite turkey lasagna; John F. Kennedy’s Irish Coffee; Queen Elizabeth II’s scorched lamb, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this fascinating collection from the National Archives. Illus., most in color. 300 pages. Skyhorse. Pub. at $24.95 $9.95

6609155 LIZZIE’S AMISH COOKBOOK: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for Love series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 315 pages. Good Books. Paperback. Pub. at $13.99 $4.95

101 MORE THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. Whether cooking on a budget or for a pack of picky eaters, these tasty recipes are for you. All recipes are based on pre packaged macaroni and cheese products, with the creative use of additional ingredients and/or alternative methods of preparation. 120 pages. Tuttle. Pub. at $16.95 $4.95

By Toni Patrick. More than 50 more ramen noodle recipes! From Summer Picnic Salad and Ramen Fajitas to Curried Green Chicken, Autumn Kimchi, or Hot and Spicy Spring Kimchi. You’ll learn it all–its origins, tips on preparation and substitutions of unusual ingredients. Color photos. 120 pages. Tuttle. 101x8½. Paperback. Pub. at $17.99 $12.95

101 MORE THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. More than 50 more ramen noodle recipes! From Summer Picnic Salad and Ramen Fajitas to Curried Green Chicken, Autumn Kimchi, or Hot and Spicy Spring Kimchi. You’ll learn it all–its origins, tips on preparation and substitutions of unusual ingredients. Color photos. 120 pages. Tuttle. 101x8½. Paperback. Pub. at $17.99 $12.95
Recipe Collections

6295560 LIZZIE’S AMISH COOKBOOK: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for Love series. Includes recipes such as Corn Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and 219 pages. Goose Books. Spiralbound. Pub. at $18.95 $4.95

6625444 GOLDY’S KITCHEN COOKBOOK. By Diane Mott Davidson. Join New York Times bestselling culinary-mystery author in this combination cookbook and memoir, as Davidson gives readers a glimpse into the events that shaped the making of this beloved series. Each Goldy novel, Davidson includes recipes, and now they are collected here along with brand-new dishes for your guests. 340 pages. Morrow. Pub. at $24.99 $4.95

★ 6822533 THE ONION LOVER’S COOKBOOK. By Brian Glover. Previously published as Onion this wonderful celebration of the world’s most widely used and versatile cooking ingredient features a wealth of information on buying, storing and preparing onions. Offers 150 recipes including Onion Tart; Chilled Garlic and Almond Soup with Grapes; and Seared Tuna Steaks with Red Onion Salsa. Fully illus. in color. 296 pages. Hermes House. Paperbound. Pub. at $8.95


5920206 SQUASH & ZUCCHINI: Pumpkin, Butternut, Musk, Hokkaido, & Zucchini. By Elisabeth Bangert. Try wonderful squash and zucchini dishes throughout the year, from the summery, delicate flavors of the zucchini to the robust, mature qualities of autumn squash. Twenty-five recipes range from soups, casseroles, and quiche to stuffed and muffins, revealing the diversity of these wonderful ingredients. Fully illus. in color. 80 pages. Schiffer. $8.95

6502244 KITCHEN THINGS: An Album of Vintage Utensils and Farm-Kitchen Recipes. By Richard Snodgrass. The master photographer and novelist showcases the beloved objects and recipes of the collective culinary past. Catheing the vintage tools and recipes that cooks return to time and time again and pairing them with his own poignant reflections, Snodgrass welcomes us to revisit our fondest kitchen memories. 273 pages. Skyhorse. 10½x10¾. Pub. at $27.50 $19.95


★ 6939783 TASTE OF HOME CAST IRON: 100 Essential Skillet Recipes. Whether you’re breaking in a new skillet or dusting off your great-grandmother’s old standard, this helpful volume brings you 100 recipes to show just what that cast-iron treasure can do. Recipes include Jalapeno Crab Dip, Sausage, Egg & Cheddar Frittata, and Mexican Turkey Skillet. Color photos. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99 $9.95


★ 684748X THE HOMESTYLE AMISH KITCHEN COOKBOOK: Plainly Delicious Recipes from the Simple Life. By Georgia Varozza. Features everything from breakfast to dessert in this celebration of comfort food along with fascinating tidbits about the Amish way of life. Hundreds of irresistible recipes include Three Bean Stew, Cream of Carrot Soup, Cheese and Bread Casserole; and Hamburger Casserole. 272 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

673202X 101 MORE THINGS TO DO WITH BACON. By Eliza Cross. Bring home the bacon with this tasty collection of recipes including Bacon Pecan Sticky Buns; Baked Brie with Candied Bacon; and Bacon Peanut Butter Cookies. 125 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $3.95

6733749 101 THINGS TO DO WITH BACON. By Eliza Cross. Bring home the bacon with these delicious recipes, including appetizers, salads, dinners, and even desserts. Try Bacon Rubbed Salmon; Bacon-Wrapped Scallops; Bacon German Pancakes; Chicken Bacon Barbecue Pizza, Peanut Butter Bacon Cupcakes; and so much more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

6925273 THE EVERYTHING PRESSURE COOKER COOKBOOK. By Pamela Rice Hahn. See how you can spend less time in the kitchen and more time at the table, using today’s pressure cookers. Create mouthwatering breakfast, lunch, dinner, and dessert dishes in a cinch. 283 pages. Adams Media. Paperbound. Pub. at $16.95 $8.95

6630421 NORTHERN HOSPITALITY: Cooking by the Book in New England. By K. Staley & L. Fitzgerald. Collects over 400 historic New England recipes from the seventeenth- to the early twentieth-centuries, and equips readers with the tools they need for both historical understanding and kitchen adventure. Recipes are presented in their original textual forms and are accompanied by commentaries to make them more accessible to the modern reader. 469 pages. UMPaperback. Pub. at $30.95 $16.95

★ 2914247 VEGGIES ILLUSTRATED: An Inspiring Guide with 700+ Kitchen-Tested Recipes. By Cook’s Illustrated. Make vegetables the star of every meal with this game-changing guide showcasing more than 70 vegetables in everything from appetizer and side dishes to main courses. This compendium from the people you can trust at America’s Test Kitchen includes recipes like Roasted Fladships with Ramp Greens and Polenta; Carrot and Barley Soup with Yogurt-Tahini Sauce; French Onion Soup; and homemade sausage, 304 pages. HarperCollins. Paperbound. Pub. at $24.99 $17.95

★ 2777873 THE LITTLE HOUSE COOKBOOK, REVISED: Frontier Foods from Laura Ingalls Wilder’s Classic Stories. By Barbara M. Walker. Celebrates the life of a pioneer family working, cooking, and eating together. More than 400 unique recipes are included, all of them adapted for a modern kitchen. Includes excerpts from the Little House books and invites the reader to recreate the foods described, from pancake men to variety cakes, over 500 pages. HarperCollins. Paperbound. Pub. at $27.50 $9.95

6915337 THE SIMPLE ART OF EATINGWELL COOKBOOK. With Jessie Price. The expert cooks in the EatingWell Test Kitchen spend all day at the stove–so you don’t have to! Representing the fruits of their labor, this collection gathers great tips and techniques, along with more than 400 of their best recipes, like Garlic Rosemary Mushrooms or Caramelized Onion Lasagna. Well illustrated in color. 512 pages. Countryman. Pap. $29.95 $19.95

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Recipe Collections

**655683 A WORLD OF DUMPLINGS, REVISED:** Filled Dumplings, Pockets, and Little Pies from Around the Globe. By Brian Yelin. Make your own delicious, succulent filled delicacies from around the world, from pot-stickers to ravioli, knishes to empanadas and samosas, with this mouthwatering collection. More than 100 recipes include Pork Shu Mai, Potato Pierogi, Pennsylvania Dutch Apple Dumplings, and much more. Fully illus. in color. 293 pages. Countryman. Paperbound. Pub. at $24.95 $17.95

**2802996 RUSTIC MEXICAN: Authentic Flavors for Everyday Cooking.** By Deborah Schneider. This collection of authentic and flavorful Mexican recipes includes Mexican Rice Soup; Savory Layered Tortilla Cake; Short Ribs Barbacoa; Frijoles Charro; and more. Color photos. 192 pages. Weldon Owen. 8½x10¼. Pub. at $29.95 $9.95

**2912015 DAMN FINE CHERRY PIE: The Unauthorized Cookbook Inspired by the TV Show Twin Peaks.** By Lindsay Bowen. Food plays a crucial role in the Twin Peaks universe. This collection presents all your Twin Peaks favorites, as well as recipes that have been inspired by characters, storylines, and locations. Try Shelly Johnson’s Chocolate Chip Agent Cooper’s Ducks on the Lake, or Big Ed’s roadside stew. Well illus. in color. 224 pages. HarperDesign. Pub. at $24.99 $7.95

**3569411 TASTE OF HOME 5 INGREDIENT COOKBOOK.** Ed. by Christine Rukavena. Cook up whatever you please—with ease—thanks to the simply sensational five-ingredient recipes you’ll find in this pages! Inside you’ll find 427 no-fuss dishes for all occasions, including 137 satisfying main dishes; over 110 snappy sides, salads and snacks; 77 scrumptious sweets; and more! Color photos. 256 pages. Reader’s Digest. Paperbound. Pub. at $24.99 $11.95

**6976211 COOKING FROM THE GARDEN: Best Recipes from Kitchen Gardener.** Ed. by Ruth Lively. Celebrates the seasons’ best with more than 200 innovative, easy recipes from the country’s most beloved chefs, restaurateurs, and authors including Leek and Potato Soup; Roasted Vegetables with Balsamic Vinegar; and Turkish Stuffed Peppers. 300 pages. Taunton. Paperbound. Pub. at $18.95 $9.95

**6942011 THE ILLUSTRATED KITCHEN BIBLE: 1,000 Family Recipes from Around the World.** Ed. by Victoria Blashford-Snell. With over 3,000 photographs, notes on what can be made ahead; what to serve with recipes; creative ideas for leftovers; and detailed step by step instructions—this is the most comprehensive kitchen resource offering over 1,000 recipes such as Peroni Mushroom Stuffed Noodle Stir-Fry, and Steak and Ale Pie. 544 pages. Dorling Kindersley. 9x10¼. Paperbound. Pub. at $24.95 $11.95

**2826127 COOKING WITH HERB.** By Cedella Marley with R. Peetzel. Takes cooking with cannabis to the next level, showing how easy it is to infuse food. Day to day herbal living and daily wellness rituals with the Herb. Loaded with party ready recipes like Hemp, Kale, and Apple Salad, Grilled Jerk Chicken with Tamarind Barbecue Sauce, Veg Lasagna, Pepperpot Soup, Marley Passion Chocolate, and many more. Well illus. in color. 240 pages. Avery. Pub. at $30.00 $6.95

**589383 GOOSEBERRY PATCH SECRETS FROM GRANDMA’S KITCHEN.** Every recipe in this collection uses familiar ingredients, with easy-to-prepare dishes and hints for success. Many are good for a crowd, and loaded with tips for delicious cooking plus simple ideas for sharing food and fun with family and friends. Recipes include Porky Pigs in a Blanket; Henny-Penny Chicken; Ground Beef & Noodles Casserole; and Grandma Ethel’s Favorite Apricot Henny-Penny Chicken; Ground Beef & Noodles Casserole; and Grandma Ethel’s Favorite Apricot Frittata with Potatoes, Onion, Zucchini, and Potato Crust; Linguine with Clams; and Spanish Stuffed Bell Peppers with Pico de Gallo. Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

**2785331 LIQUEURICE: A Cookbook.** By Carol Wilson. Discover the wonderful world of liqueurice confectionary, its history and how to use it in the kitchen with this fascinating volume. The rich aroma and unique bitterness of black licorice adds a special depth to both sweet and savory dishes. Recipes include Liqueurice Glazed Chicken, Liqueurice & Orange Glazed Ham; and Liqueurice & Almond Crumble. Color photos. 128 pages. Lorenz. 8¾x10¼. Pub. at $15.00 $11.95

**6668372 TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK.** Ed. by A. Glionda & H. Wheaton. From ground-beef stews and chicken classics to barbecue ribs and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals, over 100 side dishes include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos. 320 pages. Reader’s Digest. Paperbound. Pub. at $17.99 $12.95

**6685976 TASTE OF HOME MOST REQUESTED RECIPES.** Ed. by A. Glionda & H. Wheaton. Featuring tried-and-true dishes that home cooks have eagerly shared, raved about, and rated as absolutely delicious! From fast-to-fix weeknight dinners to potluck staples and holiday specialties, these five-star favorites will get the job done! Fully illus. in color. 280 pages. Reader’s Digest. Paperbound. Pub. at $24.99 $17.95

**6937101 MAGNOLIA TABLE: A Collection of Recipes for Gathering.** By Joanna Gaines with M. Stets. A collection of more than 125 recipes is inspired by dozens of Gaines family favorites and include classic comfort selections from the couple’s new Waco restaurant, Magnolia Table. Includes tasty dishes like Cinnamon Squares; Dutch Oven Cabbage & Bacon; and Souffléed Broccoli Casserole. Color photos. 328 pages. Morrow. 8x10¼. Pub. at $29.99 $21.95

**6733379 JOHN WAYNE CAST IRON OFFICIAL COOKBOOK.** Ed. by Jeff Ashworth. Jam-packed with more than 150 delectable recipes, this cookbook will take your cast iron’s unique characteristics. With over 100 mouthwatering recipes such as Frying Kentuckian’s Fried Chicken, Maple Bacon & Brussels Sprouts and Skillet Roasted Apples with Salted Caramel Sauce and more, plus fascinating stories, photos and trivia about Duke. Fully illus. in color. 252 pages. Media Lab Books. Paperbound. Pub. at $22.99 $16.95

**5987962 THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes.** By Ritika Bhasin. Provides stimulating and balanced food for anyone on a soft diet and makes food and cooking a pleasure again. Recipes are based on meals that provide balanced nutrition, such as Skinless Pork Sausage, Fish and Meat Soups; Soft Steamed Fish; Pudding. Illus. 207 pages. Souvenir. Paperbound. SOLD OUT

**2912740 THE CONFIDENT COOK.** By Irene Chalmers. The author shows readers that anyone who can understand a few basic home cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into a hearty Mulligan or a fancy French Beef Bourguignon. With two hundred practical recipes and techniques depicted in quaint and informative illustrations. 241 pages. Picaador. Pub. at $16.00 $6.95

**2990166 SOMETHING OLD, SOMETHING NEW: Classic Recipes Revised.** By Tamara Adler. This collection gathers more than five hundred recipes from old cookbooks and menus and enlivens, updates, and simplifies them. Featuring many dishes to excite your palate like Confit of Duck Conquilles, Chilled Flower Blossom Soup, Pudding, Steak Diane Halleujah!, Grilled Quails on Canapes, and more! Illus., some in color. 267 pages. Scribner. Pub. at $27.00 $6.95

**6904726 SALUMI.** By John Piccetti et al. These savory meats—including salame, prosciutto, and coppa—reflect generations of Italy’s craftmanship, melded into a hearty meal. Menus and the complete dining room table. Included are more than 50 delicious recipes like Ricotta Pile with Potato Crust, Linguine with Clams, and Fritatta with Potatoes, Onion, Zucchini, and Salami. Also included is a summer picnic. Color photos. 144 pages. Chronicle. Pub. at $24.95 $11.95

**6941583 150 BEST WAFFLE MAKER RECIPES: From Sweet to Savory.** By M. Haugen & J. Makkenzie. This wide-ranging recipe collection offers ingenious tips and techniques that make waffles and other waffley dishes much more delicious. You’ll find recipes everyone will enjoy, including vegetarian, vegan and gluten-free options. Take advantage of your waffle maker in ways you never imagined. 16 pages of color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95 $15.95
Recipe Collections

**782073** MARY BERRY: Foolproof Cooking. Foolproof, delicious recipes that you can depend on completely. With simple worktop successes, spectacular dinners, party ideas, comforting puddings and brilliant desserts to make with the family, this is the ultimate collection for every home cook. Color photos. 320 pages. BBC. Pub. at $45.00 $34.95

**2842165** THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique Devito. From classic favorites like Steak au Poivre, to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying recipes utilizing the most versatile pan in your kitchen. Well illus. in color. 256 pages. Cider Mill Pub. At $29.95 $27.95

**698570X** ADVENTURES IN GOOD COOKING BY DUNCAN HINES. Ed. by Louis Hatchett. Duncan Hines published this cookbook in 1939 which features recipes from select restaurants across the country as well as crowd pleasing family favorites, helping to raise the standards for home cooking in America. Filled with useful tips and tricks from the Waldorf-Astoria’s Chicken Fricassee to Mrs. Hines’ own Christmas Nut Cake. 357 pages. UPky. Paperbound. Pub. at $19.95 $15.95

**2797127** PALEO COOKING WITH YOUR AIR FRYER: 80+ Recipes for Healthier Fried Food in Less Time. By Karen S. Lee. Indulge in your favorite fried foods without compromising your health or wallet! From the air frying experts, this guide offers ideas for activities, recipes, and DIY projects that make the little moments in life just as exciting as the big. Fully illus. in color. 260 pages. Rodale. Pub. at $24.99 $16.95

**2842415** THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures. By Adriana Adarme. Includes all the recipes and projects you’ll need for some cozy inspiration this holiday season, and all year long. Organized by the months of the year, this guide offers ideas for activities, recipes, and DIY projects that make the little moments in life just as exciting as the big. Fully illus. in color. 260 pages. Rodale. Pub. at $24.99 $16.95

**2817470** PIE SQUARE: Irresistibly Easy Slab Pies & Savory Slab Slabs. By Cathy Barrow. Slab pie is tonight’s dinner, tomorrow’s dessert, or a showstopper for your next event. Packed with original and delicious one-pan meals, this is a collection you’ll turn to again and again. Scrumptious recipes include Roasted Mushroom and Kale Slab Pie with an All-Butter Crust, Nacho Slab Pie with a Cornbread Crust, and Brandy Mocha Cappuccino Slab Pie with a Shortbread Crust. Color photos. 322 pages. Grand Central. Pub. at $29.99 $18.95

**6770223** A BOOK FOR COOKS: 101 Classic Cookbooks. By Leslie Geddes-Brown. This lively and stylish compendium showcases 101 of the world’s most influential, groundbreaking, or beautiful cookbooks, from the 1800s to the present day. Among the famous chefs and culinary writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigel Lawson, and more. Well illus. in color. 224 pages. Memel. Pub. at $35.00 $27.95

**2800241** WELCOME HOME HARVEST COOKBOOK: Quick-and-Easy Farm-to-Table Dinners and Desserts. By Hope Comerford. Ring Bound. Discover wholesome farm to table meals without a lot of fuss! Comerford has selected the best fresh meals from home cooks across the country, offering over 450 recipes that include such favorites as Pork Chops with Apple Stuffing; Tuscan-Style Pork Ribs with Crust; Nacho Slab Pie with a Cornbread Crust; and Brande Mocha Cappuccino Slab Pie with a Shortbread Crust. Color photos. 32 pages. Grand Central. Pub. at $25.99 $19.95

**2851572** A BURGER TO BELIEVE IN: Recipes and Fundamentals. By Chris Kronner with P. Lucchesi. An experienced chef reveals the secrets of cooking with the 120 recipes from the inspiring BBC magazine from 2017, packed with hundreds of easy-to-make, family-friendly recipes from America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your cooking better than ever. Fully illus. in color. America’s Test Kitchen. 10x12¼. Pub. at $35.00 $26.95

**6839105** MARY BERRY EVERYDAY: Make Every Meal Special. Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Featuring 130 recipes, this step-by-step cookbook will help you choose, season, cook, and clean your skillet, along with more than 160 recipes, this is the definitive companion for a range of cooking occasions and is packed with useful tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 260 pages. Cider Mill Pub. At $21.95 $16.95

**2851036** WIT AND WISDOM FROM THE KITCHEN. By Dominique Devito. This delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Julia Child, will inspire and entertain you as you cook with this
tips throughout make this decadent cookbook the perfect gift. 208 pages. Cider Mill Pub. At $16.95 $12.95

**2851037** SIGNS & ANASTOLY: An Astrology Cookbook. By Amy Zerner et al. Takes home cooking to the next level! Shown to be a major influence on cooking, the latest research and studies provide proof that not only are there signs of astrological influence in the way we eat, but that we can use astrology to enhance our cooking. Each chapter features recipes, and DIY projects that make the little moments in life just as exciting as the big. Fully illus. in color. 288 pages. HarperCollins. Pub. at $14.95 $11.95

**5822246** THE UNITED STATES OF PIZZA. By Craig Priebe with D. Jacob. Thoese who love a good bun, there are more than forty burger accompaniments and variations from America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your cooking better than ever. Fully illus. in color. 260 pages. Cider Mill Pub. At $21.95 $16.95


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Low Fat & Healthy Cooking

8843913 MEN’S HEALTH MUSCLE CHOW: More Than 150 Easy-to-Follow Recipes to Burn Fat and Feed Your Muscles. By Gregg Nisbett. Provides the nutritional component of the muscle-building equation, offering the take of Men’s Health on food for fitness. Includes more than 150 simple recipes for delicious meals - everything from working protein shakes to healthy dinners the whole family will enjoy. 16 pages. Color photos. 278 pages. Rodale. Paperbound. Pub. at $19.99 $9.95

82745X THE COMPLETE DIABETES COOKBOOK: The Healthy Way to Eat to Save Your Love. By America’s Test Kitchen. Included are over 400 meticulously developed and tested recipes that maximize healthy ingredients and flavor and limit unhealthy carbs and fats, sodium, and added sugars. Each recipe in complete nutritional information and reference. Enjoy every meal with fresh creative dinners, holidays and even snacks. 394 pages. 8¼x10. Paperbound. Pub. at $32.99 $24.95

675719 FIBROMYALGIA FREEDOM! Your Ultimate Medical Cookbook and Meal Plan to Relieve Pain, Clear Brain Fog & Fight Fatigue. By Kathleen Standerla. Effective, lasting relief for fibromyalgia is possible when you take charge of one of the most important underlying factors - nutrition. Through the power of a targeted, nutrient-rich diet, you can ease your symptoms and live a symptom-free life. Includes a 4-week meal plan and 120 recipes like Chicken Chili Soup. Color photos. 243 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

5947732 THE BARE BONES BROTH COOKBOOK. By Katharine & Ryan Harvey. Slow-cooked bone broth and bone broth-based soups, chilis and stews. This cold-weather comfort cooking classic is loaded with health-enhancing compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and make all the healthy benefits of collagen-rich broth and bone broth food. Well illus. in color. 320 pages. HarperCollins. Pub. at $27.99 $10.95

2820900 WHAT TO EAT DURING CANCER TREATMENT, SECOND EDITION. By Jeanne Besser & al. Revised and expanded, this helpful guide includes practical advice and more than 130 easy, simple to prepare recipes to help you cope with the eating-related side effects of cancer treatment: nausea, diarrhea, constipation, trouble swallowing, sore mouth or throat, unintentional weight loss, and taste changes. Color photos. Candlewick. 8¼x10. Paperbound. Pub. at $16.95 $12.95

6785611 THE EASY ACID REFUX 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 Squash Puree; and Slow-Cooker Moroccan Fish & Creamy Morel and Onion Salad; Magi c Mushroom Frittata; Roman Port Tenderloins; Seared Scallops with Butternut Squash Puree; and Slow-Cooker Moroccan Fish & Creamy Morel and Onion Salad; Magi c Mushroom Frittata; Roman Port Tenderloins; Seared Scallops with Butternut Squash Puree. Color photos. 194 pages. Rodale. $17.99 $12.95

2878267 MY HALAL KITCHEN. By Yvonne Maffei. A collection of more than 100 healthy recipes— from American comfort food to classic international fare— that are halal, means and permissible foods) can be diverse, accessible, and delicious. Recipes include Eggs Benedict with Hollandaise Sauce and Mushroom Stuffed Str Fry. Color photos. 214 pages. Agate. Paperbound. Pub. at $29.95 $7.95

2768712 HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bharat B. Aggarwal & D. Yost. Scientific research is finding that spices are loaded with health-enhancing compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-beating benefits. Includes 30 recipes. Illus. in color. 322 pages. Sterling. Pub. at $22.00 $8.95

2838718 THE BODYBUILDER’S KITCHEN. By Erin Stern. The road to bodybuilding success might lead to the gym, but it starts in the kitchen. This easy to follow guide features over 100 recipes that address macronutrient breakdowns, and made with simple ingredients with variations to keep your meals interesting and delicious. Also included is expert guidance on how to eat, what to eat, and when to eat to ensure maximum muscle growth. Well illus. in color. 160 pages. Alpha. Paperbound. Pub. at $19.95 $14.95

2924501 FROZEN YOGURT: And Other Cold Treats. By Carol and Bill Yost & al. The yumbler recipe book. Includes 100 recipes like these: Toasted Walnuts in White Chocolate (with Kale); and White, 73 pages. Free Press. Pub. at $11.95 $6.95

2782545 COOKING WITH HEALING MUSHROOMS. By Stephanie Romme. This guide quickly and clearly details the healing properties of various mushrooms and provides simple, easy to prepare recipes that incorporate these adaptogen rich superfoods. Recipes include Creamy Morel and Onion Dip, Chantarelle Toast with Ricotta, Mango Lassi with Turmeric and Cardamom, and Morel-255 pages. Mндес. Paperbound. Pub. at $15.99 $9.95

2931763 THE ULTIMATE PROTEIN POWDER COOKBOOK: Think Outside the Shake. By Anna Sward. Protein powders are the ideal addition to a healthy and active lifestyle. Learn how to choose and use the right protein powder with more than 150 tested, gluten-free, sugar-free, delicious recipes, such as Sweet Potato Protein Bars; Protein Quiche; Broccoli & Cheese Protein Soup; and more. Color photos. 276 pages. Rodale. Paperbound. Pub. at $22.95 $9.95

2931758 MERCY’S VEGAN KITCHEN: 250 Easy, Delicious Recipes for the Healthiest Customer. By Stepfanie Romme. This guide quickly and clearly details the healing properties of various mushrooms and provides simple, easy to prepare recipes that incorporate these adaptogen rich superfoods. Recipes include Creamy Morel and Onion Dip, Chantarelle Toast with Ricotta, Mango Lassi with Turmeric and Cardamom, and Morel-255 pages. Mндес. Paperbound. Pub. at $15.99 $9.95
Low Fat & Healthy Cooking

**6849083** SPIRALIZE EVERY DAY. By Denise Smart. Spiralize, mash, and rice your fruit and vegetables for a lighter alternative to pasta, bread, and more. Use spirilization for egg noodles, make a pizza with a cauliflower base, or snack on zucchini and cheese chips. Simple and fun, these recipes allow you to enjoy all your favorite treats in a healthier guise. Well illus. in color. 128 pages. Harpmill. Paperback. Pub. at $17.99 $4.95

**2863839** THE EVERYTHING KETOGENIC DIET COOKBOOK. By Lindsay Boyers. The ketogenic diet is a healthy eating plan that is low in carbs, high in fats, and moderate in protein. The combination provides for real fat loss results as your body burns fat for fuel. You’ll find 300 appetizing and easy to prepare recipes including: Pepperoni Pizza Casserole, Crab Rangoon Dip, Chorizo Stuffed Jalapeños, and more. 304 pages. Adams Media. Paperback. Pub. at $17.99 $5.95

**6880018** HEALING BERRIES: 50 Wonderful Berries, and How to Use Them in Health-Giving Foods and Drinks. By Kirsten Hartvig. A directory of 50 fascinating berry profiles, describing the health benefits of the most popular berries. With 100 great recipes for everything from breakfast to an after dinner treat—the book combines nutrition and enjoyment. Includes the medicinal properties of berries by incorporating them into your cooking. 240 pages. Watkins. Paperback. Pub. at $14.95 $3.95

**6880082** THE GLUTEN-FREE QUINOA COOKBOOK. By Wendy Polisi. Here is the first quinoa cookbook that is completely gluten-free, with the same easy to follow recipe descriptions as the first popular Quinoa Cookbook. Contains nutrition plans and wizened advice. Well illus. in color. 283 pages. Skyhorse. Pub. at $17.95 $4.95

**2856093** THE LIGHTEN UP COOKBOOK: 103 Easy, Slimmed-Down Favorites for Breakfast, Lunch, and Dinner. Everyone Will Love. By Addie Gundry. With easy, healthy hacks, such as substituting cauliflower for starchy breads, you can revitalize your eating habits without giving up the foods you love. Try Baked Zucchini Parmesan Casserole; Blueberry Frozen Yogurt; or Easy Baked Lemon Chicken. Fully illus. in color. 228 pages. St. Martin’s. Paperback. Pub. at $19.99 **PRICE CUT to $4.95**


**6928064** AMAZING EDIBLE SEEDS. By V. Edgson & A. Palm. Embrace a new and different way of cooking. Discover how to incorporate the nutritional powers of seeds into delicious, healthy meals. Includes recipes for everything from smoothies to side dishes to main meals. Well illus. in color. 128 pages. Adams Media. Paperback. Pub. at $16.95 $4.95

**6786405** THE ANTI-INFLAMMATORY DIET PLAN & COOKBOOK. By Madeline Givel. Choose from 125 flavorful recipes that provide your body with nutrient-dense, healing foods that protect against inflammation, along with delicious food lists outlining what to eat and what not to eat. Get cooking and try Overstuffed Baked Sweet Potatoes, Creamed Poached Halibut, Lamb and Cumin Seeds, or Fennel and Hummus Salad. Well illus. in color. 180 pages. Jacqui Small. Paperback. Pub. at $29.99 **PRICE CUT to $5.95**

**6785670** THE EASY LOW-SODIUM DIET PLAN & COOKBOOK. By Christopher Lower. Helps you understand how simple it can be to eat well while cooking a range of your favorite foods with less sodium. Features more than 200 easy to follow recipes for both your slow-cooker and your own stove-top, including Slow-Cooker Quinoa-Black Bean Stuffed Peppers and Southwestern Veggie Bowl. Color photos. 220 pages. Rockridge. Paperback. Pub. at $15.99 $9.95
Slow Cookers & Crockpots

1841130 TIPS FOR USING YOUR SLOW COOKER. By Phyllis Pullman Good et al. This collection of more than 800 tips and stories comes from the experts–experienced cooks who use their slow cookers nearly every day. 176 pages. Gooseberry Patch. Spiralbound. Pub. at $19.95

278860X SOUPS, STEWS, AND CHILIS: Slow Cooker Favorites. With more than 150 slow cooker recipes for hearty stews, healthful soups, and zesty chilies, there's something for everyone. With minimal prep work and easy cleanup, these one-pot meals include Pumpkin Turkey Chili; Herbed Chicken and Pasta Soup; and Marsala Beef Stew. 174 pages. Adams Media. Paperbound. Pub. at $14.99

2831406 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. Illus. in color. 576 pages. HMH. 8¼x10¼. Spiralbound. Pub. at $29.99

2831414 BETTER HOMES AND GARDENS YEAR-ROUND SLOW COOKER RECIPES. Ed. by Jan Miller. Collects more than 500 delicious, seasonal recipes including appetizers and snacks, breakfasts and brunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year's worth of special-occasion menus from holiday parties to picnics in the park. Illus. in color. 576 pages. HMH. 8¼x10¼. Spiralbound. Pub. at $29.99


6964380 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 with favorites like Lasagna; Mandarin Seitan; Moroccan Root Vegetables; and Peanut Butter Cake. 175 pages. Adams Media. Paperbound. Pub. at $14.99

694272X BIGGEST BOOK OF SLOW COOKER RECIPES: Better Homes and Gardens. Ed. by Chuck Smothermon et al. Demonstrates how to use your slow cooker to make your life simpler and everyday meals more enjoyable. Features over 400 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Peppery Asian Ribs, Coconut Apricot, and Olive Bake. Color photos. 255 pages. Rockridge. Pub. at $19.95

6960378 GOOSEBERRY PATCH OF AMERICAN SLOW COOKER RECIPES: CHICKEN & BEEF RECIPES. Offers comfort foods like Creamy Mushroom Chicken; Beef Tips & Gravy; Texas Beef Chili; Savory Roast Sandwiches; and Wednesday Honey Chicken with Fried Okra. Color photos. 176 pages. Race Point. 8¼x10¼. Pub. at $22.99

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 celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool for Stewart’s next get-together--all made easy in your slow-cooker. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $8.95

2909952 SLOW COOKER COOKING. By Lora Brydges. Demonstrates how to move beyond pot roast and chili to dishes you might not have thought of using your slow cooker such as Slow Cooked Salmon; Caramelized Onion Soup; and Asian Short Ribs. 199 pages. HMH. 8¾x10. Spiralbound. Pub. at $25.00

6627462 WANDERLUST FIND YOUR TRUE FUNK: Journeys in Healthy, Delicious, and Ethical Eating. By Jeff Kizano et al. The foodie’s road map for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs you can now feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 226 pages. Rodale. Pub. at $25.99

6785550 THE INSULIN RESISTANCE DIET FOR PCOS. By T. Spencer & J. Kostos. Guides you through the critical diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Must include Spiced Saffron Lamb and Chicken and White Bean Chili. Color photos. Paperbound. Pub. at $17.99

678510X THE COCONUT OIL CURE. In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage creams and soothing anti-aging potions. Recipes include Roasted Coconut Duck; Coconut Creamy Vegetable Stew; and Lemon and Coconut Truffles. Illus. in color. 257 pages. Sonoma Press. Paperbound. Pub. at $14.99

6785964 THE MICROBIOME DIET PLAN: Six Weeks to Lose Weight and Improve Your Gut Health. By Danielle Capalino. Explains the microbiome and weight-loss connection, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Apricot, and Olive Bake. Color photos. 255 pages. Rockridge. Pub. at $19.95

9900100 SUPERFOODS: Recipes & Preparation. By Alaska Fraser. Superfoods is the food group that everyone is talking about. Preparation. Let the flavor of Superfoods shine in these innovative recipes with Superfoods, from smoothies to savory tagliatelle, this is your ultimate guide. Color photos. 223 pages. Flame Tree. $7.95

9903738 GOOSEBERRY PATCH OF AMERICAN SLOW COOKER RECIPES: CHICKEN & BEEF RECIPES. Offers comfort foods like Creamy Mushroom Chicken; Beef Tips & Gravy; Texas Beef Chili; Savory Roast Sandwiches; and Wednesday Honey Chicken with Fried Okra. Color photos. 176 pages. Race Point. 8¼x10¼. Pub. at $22.99

9902449 THE COOK'S DIET: Lose Weight, Feel Great, Live Longer. Ed. by Kathy B. W. Barlo. Thirty top nutrition experts present a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Apricot, and Olive Bake. Color photos. 255 pages. Rockridge. Pub. at $19.95

6828153 INSTANT POT ELECTRIC PRESSURE COOKER TIPS FOR USING YOUR SLOW COOKER. By S. Jimenez. Slow-cooker breakfasts and sides to scrumptious 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-Braised Brisket and Lemon Green Beans. Color photos. 176 pages. Race Point. 8¼x10¼. Pub. at $22.99

728511X 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 celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool for Stewart’s next get-together--all made easy in your slow-cooker. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $8.95

6909952 SLOW COOKER COOKING. By Lora Brydges. Demonstrates how to move beyond pot roast and chili to dishes you might not have thought of using your slow cooker such as Slow Cooked Salmon; Caramelized Onion Soup; and Asian Short Ribs. 199 pages. HMH. 8¾x10. Spiralbound. Pub. at $25.00

- 28 -
Slow Cookers & Crockpots

**6912752** FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER. By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they also create delicious bars, fluffy cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as: Coca Cola Brownies with Dark Chocolate Frosting, Raspberry Custard, Little Boston Brown Loaves, Creamy Garden Quiquiri, and so much more! Well il led. in color. 328 pages. Good Books. Paperbound. Pub. at $19.95 $6.95

**6917887** FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Collected from cooks who always try to make the best home cooks, and tested in real-life settings, these are the best-loved slow cooker recipes all in one place. Enjoy Bacon Ranch Slow Cooked Beef, Mexican Fried Potatoes, Medley, or Hot Cheddar Mushroom Spread. Ring bound. Color photos. 598 pages. Good Books. $12.95

**6912753** 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 pizzas to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats! Each recipe includes essential information such as prep time, cooking time, ideal slow cooker size, as well as tips for success! 16 pages of color photos. 284 pages. Good Books. 8½x10¼. Spiralbound. Pub. at $20.95 $6.95

**6913860** 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 pizzas to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats! Each recipe includes essential information such as prep time, cooking time, ideal slow cooker size, as well as tips for success! 16 pages of color photos. 284 pages. Good Books. 8½x10¼. Spiralbound. Pub. at $20.95 $6.95

**6913365** AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK. From appetizers to desserts and everything in between, the 200 recipes included here will surprise you with their variety and depth of flavor. Try Chicken and Cheddar Noodle Soup, to new dishes like Thai Green Curry Chicken and Curried Cauliflower Soup. Fully il led, in color. 304 pages. HMH. Paperbound. Pub. at $17.95

**6714595** SLOW COOKER DUMP DESSERTS: Cozy Sweets and Easy Treats to Make Ahead. By Jennifer Palmer. The moist heat of a slow cooker is perfect for cooking cakes, puddings, cobblers, fudge, and more. Discover the versatility of the slow cooker with warm desserts like Chocolate Espresso Dump Cake, Blueberry Biscuit Cobbler, Caramelized Pears, or Classic Cheesecake. Well il led in color. 126 pages. Clarkson Potter. Paperbound. Pub. at $17.99 $6.95

**2896255** THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes. By Dominique DeVito. With more than 10 recipes, this collection offers easy to make, simple and delicious family style dishes that you can make any day. Perfect for serving holiday comfort foods like Pav Bhaji and Vegetarian Tacos. Color photos. 152 pages. Character. Paperbound. Pub. at $15.99 $5.95

**2896256** THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes. By Dominique DeVito. With more than 10 recipes, this collection offers easy to make, simple and delicious family style dishes that you can make any day. Perfect for serving holiday comfort foods like Pav Bhaji and Vegetarian Tacos. Color photos. 152 pages. Character. Paperbound. Pub. at $15.99 $5.95

**6904872** SUPERFOOD SLOW COOKER. By Nicola Graimes with C. Seward. The recipes in this collection mainly use sustainable grains, beans and pulses, along with “superfood” vegetable ingredients and lean high protein foods, including fish, poultry and meat. Discover the convenience and versatility of your slow cooker with these inspirational nourishing recipes. Color photos. 144 pages. Good Books. Paperbound. Pub. at $19.95


**1840950** FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes. By Phyllis Pellman Good. This collection contains more than 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Appetizers & Snacks, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Spiralbound. Pub. at $18.95


**2805735** THE CROCK-POT LADIES BIG BOOK OF SLOW COOKER DINNERS. By Heidi Kennedy et al. In this delicious collection you’ll find a lifetime of delectably easy dinners and casserole dishes that make ahead and have waiting for you at the end of a busy day. Recipes include Creamy Cheesy Chicken and Broccoli Bake; Healthy Mexican Turkey Stuffed Peppers; Perfect Sausage and Bacon Bake; and Easy New Occasions. Well il led, in color. 328 pages. Good Books. Common. Paperbound. Pub. at $24.99 $17.95

**2800689** 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 even easier! Whether you have an Instant Pot or other multifunction cooker, enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Vegetarian Tacos. Color photos. 132 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

**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 to transform your family’s favorite Italian meals in 30 minutes or less! Includes ideas for salads, soups and stews, pasta, chicken, beef, and other main dishes, vegetables, desserts and more. Fully il led. in color. 208 pages. HMH. Paperbound. Pub. at $20.99 $14.95
**2813424 INNOCENT 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 ix ingredients or less. Recipes include many hearty soups, stews, healthy breakfasts, pastas and grains, plenty of vegetables, and more. Color photos. 237 pages. HMH. Paperbound. Pub. at $21.99

$16.95

**6758534 THE EASY INDIAN SLOW COOKER COOKBOOK.** By Hari Ghotra. With 40 recipes like Butter Chicken, Spinach and Paneer Cheese, and Spiced Lamb Biryani, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow-cooker. Includes over 60 recipes; an introduction to Indian cooking; and a pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperbound. Pub. at $16.99

$12.95


$12.95

**2813657 FIX-IT AND FORGET-IT SLOW COOKER FREEZE MEALS.** By Hope Comerford. Step 1: Dump the ingredients into your slow cooker crock. Step 2: Press the “on” button. That’s it! Easy! Included are over 150 recipes for simple and delicious meals like Texas Pot Roast; Beef with Broccoli; Sweet Barbecued Chicken; Sweet Potato Lentil Soup; Fudge Swirl Dump Cake; and so much more. Fully illus. in color. 336 pages. Good Books. Paperbound. Pub. at $19.99

$14.95

**6924430 FIX-IT AND FORGET-IT SLOW COOKER DUMP DINNERS AND DESSERTS.** 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 with Broccoli; Sweet Barbecued Chicken; Sweet Potato Lentil Soup; Fudge Swirl Dump Cake; and so much more. Fully illus. in color. 336 pages. Good Books. Paperbound. Pub. at $19.99

$14.95

**6782211 FIX-IT AND FORGET-IT COOKING FOR TWO: 150 Small-Batch Slow Cooker Recipes.** By Hope Comerford. If you want delicious meals but don’t have the time to prepare them after a long day’s work, the slow cooker is for you. This appetizing cookbook presents scrumptious slow cooker recipes like Jalapeno Pepper Chicken Tacos; Apple Sauce Honey Pork Chops; Amazing Caramel Apple Crunch; and more. Well illus. in color. 341 pages. Good Books. Paperbound. Pub. at $19.99

$14.95

**2813556 HEALTHY INSTANT POT COOKBOOK: 100 Great Recipes with Fewer Calories and Less Fat!** By Dana Angelo White. Features 100 great recipes with fewer calories and lss fat! Each recipe is made with healthy, wholesome ingredients. Recipes include creamy dishes like Game Day Chili, Open Faced Sloppy Joes, Corned Beef and Cabbage, Braised Short Ribs, Jalapeno Cheese Tamales, Chicken Sausage Paella, and more! Color photos. 160 pages. Alpha. Paperbound. Pub. at $19.99

$14.95

**2812207 THE ESSENTIAL INDIAN INSTANT POT COOKBOOK.** By Archana Varma. This collection of simplified Indian recipes for the immensely popular electric pressure cooker, the Instant Pot, makes 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. Pub. at $19.99

$14.95

**6974139 BETTER HOMES & GARDENS FAST OR SLOW: Delicious Meals for Your Pressure Cooker, Pressure Crock, or Multi-cookers.** Ed. by Bergman. Sometimes you want something good to eat sooner rather than later—and 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. Paperbound. Pub. at $19.99

**678945X 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. Dish that once seemed too time consuming are now ready in a flash: braised short ribs that fall of the bone after only an hour; dried beans from scratch that don’t need to be presoaked, and more! Color photos. 255 pages. Clarkson Potter. Paperbound. Pub. at $24.95

**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 Fricassee; Pulled Chicken Tacos, White Chicken Chili, Chicken Pad Thai, Classic Meatloaf or Spaghetti and Meat Sauce. Color photos. 174 pages. Countryman. Paperbound. Pub. at $19.95

**6688224 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 of vegetarian dishes allows you to take the pressure off of your time in your day, and don’t forget the sweet treats to round out the meal! Well illus. in color. 240 pages. Thunder Bay. Pub. at $16.95

$4.95

**6688364 TASTE OF HOME SLOW COOKER.** Ed. by H. Wheaton & C. Pukavena. 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 Lip Smackin’ Ribs. Fully illus. in color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

**2812193 ADVENTURES IN SLOW COOKING: 120 Slow-Cooker Recipes for People Who Love Food.** By Sarah DeGregorio. Provides a repertoire of delicious food for any time of day. You’ll find the original, flavorful, sweet, savory slow cooker dishes, including Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Shrimp, Orange, Olive, and Thyme; and more. Color photos. 228 pages. Morrow. Pub. at $24.99

**2813548 THE FRESH & HEALTHY INSTANT POT COOKBOOK.** By Megan Gilmore. Seventy five recipes for nutritious and satisfying meals made quickly in your electric pressure cooker, using everyday, real food ingredients. Recipes include dishes like Carolina Barbecued Chicken with Simple Slow, Thai Salmon Curry, One Pot Shepherd’s Pie, Eggplant Parmesan, and more! Color photos. 200 pages. Ten Speed. Paperbound. Pub. at $19.99

$14.95


6942733 QUICK FIX MEALS: 200 Simple, Delicious Recipes to Make Mealtime Easy. By Mark Bittman. The author shares his fool-proof strategies that you can mix and match for a week’s worth of scrumptious meals. Although the prep time and cooking time are short, these recipes are long on flavor. Try Chicken Friccata with Olives, or Moroccan-Style Tilapia with Mango-Raisin Relish. SHOPWORN. 32 pages of color photos. 264 pages. Taunton. Paperback. Pub. at $18.95

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 a healthy, easy and delicious meal with one pan. With Bisquick, rice, and even stews, rice and fruits, this book will have you eating healthy and delicious meals in minutes. SHOPWORN. 32 pages of color photos. 256 pages. Taunton. Paperback. Pub. at $17.99

577431 FIX-IT AND FORGET-IT 3 COOKBOOK SET. By Phyllis Pellman Good. A trio of bestselling cookbooks from the bestselling cookbook series. Totaling at an incredible 1,800 recipes, the set includes Fix-It and Forget-It Cookbook; Revised & Updated; Fix-It and Forget-It: Christmas Cookbook; and Fix-It and Forget-It: 5-Ingredient Favorites. SHOPWORN. 104 pages in three volumes, slipcased. Good Books. 8x10¼. Paperback. Pub. at $29.99


2958827 CLUELESS IN THE KITCHEN: Cooking for Beginners. By Evelyn Raab. Whether you’re a student, short on time, or looking to spruce up your everyday cooking, this collection is designed for time-challenged cooks who love good food that’s cooked from scratch. Recipes include Sausage and Lentil Soup, Shepherd’s Pie; Fried Rice; Thermomix; Buffet Wings; and more. Color photos. 204 pages. Firefly. Paperback. Pub. at $16.95

29112000 INSTANT FAVOURITES: ONES 125 Easy Recipes for Your Electric Pressure Cooker. By M. Bachmaner & M. McColl. These easy to follow recipes are bursting with flavor and built for success using only your electric pressure cooker. This collection features homeworkdiminishing in minutes, also soups, stews, and even pulled pork. Enjoy healthy ways to start your day and delicious desserts without hassle. Get the most out of your electric pressure cooker! Well illus. in color. 279 pages. Collins. Spiralbound. Pub. at $23.99

2895588 CLUELESS IN THE KITCHEN: Cooking for Beginners. By Evelyn Raab. Whether you’re a student, short on time, or looking to spruce up your everyday cooking, this collection is designed for time-challenged cooks who love good food that’s cooked from scratch. Recipes include Sausage and Lentil Soup, Shepherd’s Pie; Fried Rice; Thermomix; Buffet Wings; and more. Color photos. 204 pages. Firefly. Paperback. Pub. at $16.95


4942733 QUICK FIX MEALS: 200 Simple, Delicious Recipes to Make Mealtime Easy. By Mark Bittman. The author shares his fool-proof strategies that you can mix and match for a week’s worth of scrumptious meals. Although the prep time and cooking time are short, these recipes are long on flavor. Try Chicken Friccata with Olives, or Moroccan-Style Tilapia with Mango-Raisin Relish. SHOPWORN. 32 pages of color photos. 264 pages. Taunton. Paperback. Pub. at $18.95

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 a healthy, easy and delicious meal with one pan. With Bisquick, rice, and even stews, rice and fruits, this book will have you eating healthy and delicious meals in minutes. SHOPWORN. 32 pages of color photos. 256 pages. Taunton. Paperback. Pub. at $17.99

2956373 QUICK AND EASY MUFFIN TIN MEALS. By Melanie LaDue. Offering 70 yummy recipes like Pesto Egg Mini Quiches; Pita Cups with Hummus; Lasagna Cups; Snickerdoodle Rolls; and Twice-Baked Potato Cups; these one-dish delights are perfectly proportioned meals for breakfast, lunch, dinner, deserts and snacks too! Recipes can be made in under 15 minutes so they’re ideal for busy people. Color photos. 160 pages. Crestline. Paperback. Pub. at $12.99

577431 FIX-IT AND FORGET-IT 3 COOKBOOK SET. By Phyllis Pellman Good. A trio of bestselling cookbooks from the bestselling cookbook series. Totaling at an incredible 1,800 recipes, the set includes Fix-It and Forget-It Cookbook; Revised & Updated; Fix-It and Forget-It: Christmas Cookbook; and Fix-It and Forget-It: 5-Ingredient Favorites. SHOPWORN. 104 pages in three volumes, slipcased. Good Books. 8x10¼. Paperback. Pub. at $29.99

285600X HOW TO COOK EVERYTHING FAST: A Better Way to Cook Great Food. By Mark Bittman. In 2,000 streamlined dishes, appetizers, sides, and desserts, Bittman unleashes the potential of food that can be cooked simply and deliciously in less than 45, 30, or even 15 minutes. Try delicious recipes such as Pozole and Pork Chops with Charred Serrano. Paperback. Pub. at $22.00


$6.95

5825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy–and Easy–Recipes for the Classic Cooker. Offering a modern twist on classic comfort dishes, the new slow cooker recipes will satisfy everyone’s taste buds. Discover how easy it is to use the versatile appliance to create modern, nutritious meals from scratch, like Beef Rendang, Aztec Squash Casserole, and more. Well illus. in color. 176 pages. Nourish. Paperback. Pub. at $14.95

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Quick & Easy Cooking

**2820404 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor.** By Urvashi Pitre. Cut back on energy bills and avoid heating up your whole kitchen. Recipes include Yellow Curry Beef Stroganoff; Chicken; Roasted Cauliflower with Tahini; Chile-Cheese Toast; Spicy Cajun Fish Fillets; Easy Beef Satay; Almond Shorebird; and many more. Well illus. in color. 208 pages. HMH. Paperback. Pub. at $19.99 **$14.95**

**2819424 THE ESSENTIAL MEXICAN INSTANT POT COOKBOOK.** By Deborah Schneider. An enticing collection of over 75 Mexican recipes that includes Steak Fajitas with Chimichurri; Pork Albondigas in Green Sauce with Chicharron; and Beef and Green Chile Stew with Potatoes, all made quickly and easily thanks to the revolutionary power of the Instant Pot. Get inspired and get cooking with this 186-page guide. Ten Speed. Pub. at $19.99 **$14.95**

**2913526 THE INSTANT POT MEALS IN A JAR COOKBOOK.** By Pamela Elggen. Follow the smart, time-saving plan in this guide to transform your Instant Pot pressure cooker and a few inexpensive mason jars into the ultimate make-ahead meal system. Once you’ve filled your jars with pre-measured meals, anytime you’re pressed for time, grab a jar, pop in your instant pot, add water or broth, and enjoy a meal in minutes. Color photos. 135 pages. Ulysses. **$12.95**

**6795632 HALFWAY HOMEMADE: Meals in a Jiffy.** By Parrish Ritchie. The author proves that in 30 minutes you can have a dinner or dessert on the table that everyone in the family will love. Premade ingredients discover flavorful, simple recipes for any meal, including: Chicken. Ranch Pull Apart Bread; Enchilada Stuffed Shells; and Slow Cooker Beef Tips. Well illus. in color. 240 pages. Ulysses. **$6.95**

**2820293 COOKING FROM FROZEN IN YOUR INSTANT POT.** By Kristy Bernardo. No matter what cut of meat you have stored in your freezer, there’s a recipe here for you. Try Chicken with Lemon and Capers; Beef and Blue Cheese Stroganoff; Pineapple-Chipotle Riblets; Beef and Butternut Squash risotto, and many more. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $21.99 **$16.95**

**2852225 ONE POT: 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More.** By Martha Stewart Living. Believe it or not, you can steam, stew, sauté, simmer, braise, or roast using just one pan, with minimal cleanup. Try Salmon with Kale, Chicken Crumble, Baked Risotto, and much more. Color photos. 256 pages. Clarkson Potter. Paperback. Pub. at $26.00 **$8.95**

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**6774229 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 the perfect chili, chili lime fries, and more. Adams Media. Paperback. Pub. at $19.99 **$11.95**

**★2781468 TASTE OF HOME INSTANT POT COOKBOOK: 100+ Recipes Made Easy for Today’s Cooks.** You’ll enjoy incredible entrees, savings tips, and savoring, and savoring, 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 serve 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 $19.99 **$11.95**

**★2584116 THE EVERYTHING EASY INSTANT POT COOKBOOK.** By Kelly Jaggers. Inside this informative guide you’ll find 300 easy recipes, from tried and true modern culinary delights including Sweet Potato Breakfast Bowl, Loaded Game-Day Queso; Brussels Sprouts with Bacon, Peach Cobbler; and 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**

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**2912163 MY DRUNK KITCHEN.** By Hannah Hart. Includes recipes, stories, color photographs, and tips and tricks to inspire your own tipsy cooking. The author offers cocktail recommendations, advice on staying sober (if you remember to turn off the oven when you go to bed), and shares her one of a kind recipes. This might not be your guide for your next dinner party, but it will make you laugh. 226 pages. Little, Brown and Company. 8¼x10¼. Pub. at $16.95 **$9.95**

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**★2584872 THE EVERYTHING EASY INSTANT POT COOKBOOK.** By Kelly Jaggers. Features an introduction to the Instant Pot’s different features and tips for best cooking results. With 175 Instant Pot recipes from breakfast through dessert, including Bacon-Poblano Morning Taters; Moroccan Lamb Stout; Bourbon Beef and Corn Chowder; and Peanuty Chocolate Cheesecake. Illus. in color. 223 pages. Adams Media. Paperback. Pub. at $16.99 **$9.95**

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**★5913423 THE COMPLETE IDIOT’S GUIDE TO EASY FREEZER MEALS.** By Cheri Sicard. With the trend of meal prepping on the rise, you want to think about is spending an hour in the kitchen preparing dinner. With a little advanced cooking and help from your freezer, 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**

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quick & easy cooking

★ 286357X INSTANT POT FAST & EASY. By Urvashi Pitre. Getting a delicious dinner on the table has never been easier. Of these delicious recipes are made with fresh, wholesome foods for the best flavor—and better health, too. Recipes include Creamy Mushroom Chicken, Japanese Chicken Curry, Korean Spicy Pot, Cinnamon Mexican Pulled Pork, and more. Color photos. 237 pages. HMH. Paperbound. Pub. at $29.99 $16.95

★ 2808262 MILK STREET: Tuesday Nights. By Christopher Kimball. Every recipe in this collection delivers big weekend flavor, but the cooking is quick and easy, simple enough for the middle of the week. A mix of these fresh, bold dinners are ready in under an hour. Recipes include Spanish Ratatouille; Pork Chops in Chipotle Sauce; Spicy Garlic Soda; and Potato Gratin with chicken. Color photos. 8½×10¼%. Pub. at $35.00 $26.95

★ 2793296 THE GLUTEN-FREE INSTANT POT COOKBOOK. By J. Bonacci & S. De Leeuw. Delivers a bounty of recipes that invite you to join the fun, get on board, and enjoy the speed and convenience of the popular Instant Pot. Includes expert guidance and clever tricks to help you master your electric pressure cooker and offers delicious recipes like Spicy Butternut Squash Soup; Vegetable Macaroni Salad; and Classic Lasagna with Meat Sauce. 144 pages. Paperback. Pub. at $11.99 $14.95

★ 2787490 THE INSTANT POT HOLIDAY COOKBOOK: 100 Festive Recipes to Celebrate the Season. By Heather Schluter. This recipe collection provides inspiration for delectable holiday fare. Welcome guests with steaming cups of Warm Spiced Wender; Turkey for a Small Gathering is worthy of oohs and aahs, while Sweet Potatoes and Marshmallows is a yummy classic. And desserts such as Pumpkin Cream Lave Cake are fabulous. Let the festivities begin! in color. 176 pages. Sterling Epicure. Paperbound. 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 surely shows how to successfully combine cooking methods with the convenience of electric pressure cooking, showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; and Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Paperbound. Pub. at $19.99 PRICE CUT to $4.95

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**5202500 BARBECUE RULES: The Artisanal Kitchen.** By J. Carroll & N. Fauchald. This little volume features dozens of recipes and essential packed with tips, techniques, and expertise to help you step up your grilling game, including Beef Brisket; Pulled Pork Shoulder; Sweet Tea-Brined Poussins; Lamb Saddle Chops with Mint-Yogurt Sauce; and more. Color photos. 112 pages. Andrews McMeel. Pub. at $12.95

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**6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need.** By Paul Kirk. This collection of more than 500 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 $18.95

**6824334 RUBS: Over 100 Recipes for the Perfect Sauces, Marinades and Seasonings.** By John Whalen III. Presents more than 100 rubs which deliver maximum flavor using dry seasoned rubs and spices, and includes Memphis Rub, Red Wine and Dijon Marinade, California Coffee Prime Rib, Fundamental Prime Rib Seasoning, and many more. Color photos. 301 pages. Cider Mill. Paperbound. Pub. at $18.95

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**6729347 WINTER GRILLING.** By Tom Heinzel. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—perfect for any winter meal. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creme Anglaise; Stuffed Pork Loin; and Chocolate Nut Cupcakes with Applecrisp Apples. Color photos. 160 pages. Whitecap. 8¼x10½. Pub. at $19.95

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**6853412 HEALTHY PASTA.** By J. Bastianich & T.B. Manuali. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy and well balanced lifestyle. If you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 500 calories. Color photos. 130 pages. PI Press. Pub. at $17.99

**6791502 HOMEMADE PASTA MADE SIMPLE: A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night.** By Manuela Zanella. 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 having fun while doing it. Recipes include Pumpkin Raviolini Quadrati and Smoked Salmon, and Ricotta Mezzelune. Color photos. 235 pages. Rockridge. Paperbound. Pub. at $17.99

**5891205 SIMPLE PIZZA DOUGH: 100 Delicious, Unexpected Recipes.** By Gabi Moskovitz. Shows how to make eight delicious dough varieties as well as over 100 recipes for everything from bagels to breadsticks, flatbreads to calzones, donuts and buns to bagels and beyond. Includes: Oreo Cookie Pizza, Figgy Gorgonzola, Glazed Cinnamon Rolls, and more. Well color photos. 143 pages. Egg & Dart. Pub. at $19.95

**2989721 PIZZA DOUGH: 100 Delicious, Unexpected Recipes.** By Gabi Moskovitz. Shows how to make eight delicious dough varieties as well as over 100 recipes for everything from bagels to breadsticks, flatbreads to calzones, donuts and buns to bagels and beyond. Includes: Oreo Cookie Pizza, Figgy Gorgonzola, Glazed Cinnamon Rolls, and more. Well color photos. 143 pages. Egg & Dart. Pub. at $19.95

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**Vegan Sheet Pan Cooking: 101 Recipes for Simple and Nutritious Meat-Free Meals Straight from the Oven.** By Liz Franklin. Presents an incredible 101 ways to create irresistible veggie meals with one simple pan, including Cooking Liquid found in tinned beans and macaroons are on the menu! Learn the secrets of Aquafaba, the cooking liquid found in tinned beans and chickpeas, and how it can be whisked into fluffy Mousse; Rocky Road Ice Cream and Pesto Butter recipes included are surprisingly diverse and easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the varieties fermentation starters you need are included in this comprehensive volume. Color photos. 279 pages. Grub Street. Pub. at $26.95 $19.95

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**The I Hate Tofu Cookbook.** By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Color photos. 104 pages. Recipes like Tofu Sloppy Joes; Grilled Tofu Kabobs; Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95

**Vegan Mock Meat Revolution: Delicious Plant-Based Recipes.** By Jackie Kearney. Vegan eating has never been so simple! Explore 100 recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chilli Dogs with Cashew Cheese, to Tofu Fish Chips, you’ll find a plant-based alternative to all your favorite meals. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

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**The Classic Zucchini Cookbook, 3rd Edition Revised.** By Nancy C. Ralston et al. Chock-full of 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, side dishes, breads, desserts, and more. 312 pages. Storey. Pub. at $18.95 $13.95

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6903975 ESSENTIAL CHINESE COOKING. By Jeremy Pang. Covers the fundamental techniques of Chinese cookery with a range of simple yet authentic recipes including Salt and Pepper Chili Squid; Classic Sweet and Sour Pork, and Crispy Pork Belly. Pang includes simplified techniques, step by step instructions and a comprehensive list of the perfect pantry. Color photos. 160 pages. 5.95

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2814048 OODLES 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 Chilled Soba Noodles and Salmon & Scallion Gyoza; as well as recipes from Burma, Laos and Cambodia. Fully illus. in color. 25 pages. Pub. at $9.95 $7.95

2689037 ESSENTIAL TURKISH CUISINE. By Engin Akin. Complete with two hundred recipes this collection offers wonderful insight into modern Turkish cooking, along with the myriad cuisines it reflects: Chinese, Middle Eastern, Mediterranean, and Central Asian. In addition, includes Small Plates; Main Dishes; Breads & Pastries; and Sweets & Beverages. Well illus. in color. 272 pages. Abrams. 8/8x1/10%. Pub. at $40.00 $16.95

2587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered Iron Chef shows us how to flawlessly prepare Japanese dishes in a carefully selected collection of authentic recipes. From revelatory renditions of classics like miso soup to little-known but unbelievably delicious dishes like nitsuke, Morimoto brings home cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecco. Pub. at $45.00 $32.95

2664106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Aloni. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won fans the world over for its elevated Middle Eastern cooking. From Beef Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes desserts and a special cocktail section. Fully illus. in color. 256 pages. Clarkson Potter. 8/8x1/10%. Pub. at $35.00 $9.95

*6751962 KACHKA: A Return to Russian Cooking. By Bonnie Frumkin Morales with D. Fitch. Discover the vivid world of Russian cuisine with more than 125 recipes, all from the celebrated restaurant that is changing how America thinks about the Russian food. From bright pickles and pillow dumplings to ingenious vodka intusions and traditional home-style dishes, you’ll find it all here. Illus. in color. 291 pages. Flatiron Books. 8/8x1/10%. Pub. at $40.00 $19.95

European Cuisines

5921841 AUTHENTIC POLISH COOKING: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine. By Mariana Dworak. Some think the Polish diet is all meat and potatoes, but this cookbook proves them wrong. From rich soups and salads to side dishes, tasty fish, vegetarian meals and, yes, meat and potato fare, here is a wide array of traditional Polish cooking you won’t ever resist. Color photos. 170 pages. Skyhorse. Paperbound. Pub. at $15.99 $5.95

569594X GRANDMA’S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. Roast duck, potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine is rich, enticing, and easy to make with the help of the best cooks in the world—Grandma’s. Take a wonderful and unique tour of many’s regional德国s with these 85 classic recipes. Color photos. 195 pages. Dorling Kindersley. Pub. at $22.00 $14.95

569855X AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinky Kincaid, one of the cherished characters of Patrick Taylor’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Includes ten short stories and just a few survive 140 tried and true family recipes. Color photos. 368 pages. Forge. Paperbound. Pub. at $21.99 $8.95

2882235 GERMAN MEALS AT OMA’S. By Gerhild Fulsion. Recipes like Sauerkraut and Sausages, Beet and Onions, Schnitzel with Mushroom Sauce; and Apfelstrudel. All from Oma’s own kitchen, 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. Street. Paperbound. Pub. at $21.99 $16.95

2914573 HUNGARIAN COOKBOOK: Old World Recipes for New World Cooks. By Yolanda Nagy Fintor. These 140 enticing Eastern European Hungarian recipes were brought to America by the author’s grandparents, and updated to accommodate today’s dietary concerns and contemporary tastes. Recipes include Beef and Sour Cream Soup; Hungarian Cabbage Rolls; and Sauerbraten with Vegetables; Sour Cream Potato Soup; Browned Egg Barley; and Goulash and Dumbplings. 216 pages. Hippocrene. Paperbound. Pub. at $14.95 $11.95

2913559 SCANDINAVIAN GATHERINGS: From Afternoon Fika to Midsummer Feast. By Melissaahlen. Whether you plan to connect with your heritage or simply want to get a little Scandinavian style into your life, these everyday celebrations are sure to delight everyone at your table. Here you’ll find casual and festive party ideas, accessible modern recipes for sweet and savory treats, and simple craft projects for decorating and entertaining. Well illus. in color. 232 pages. Sasquatch. Pub. at $24.95 $7.95

*2914824 THE POLISH COUNTRY KITCHEN COOKBOOK. By Sophie Hodorowicz Knab. This collection of over 100 delicious, traditional recipes are perfect for the modern Northern European kitchen, including Stuffed Cabbage; Kuli; Red Beet Soup with Little Earls; Potato Soup; and Honey Spice Cookies. Illus. 338 pages. Hippocrene. Paperbound. Pub. at $19.95 $14.95

2885026 MOLTO ITALIANO: 327 Simple Italian Recipes to Cook at Home. By Mario Batali. For dishes from many of the regions of Italy and many side dishes, each of which can be served as a light meal, with a section on desserts and a foundation of basic recipes. This comprehensive volume is the only Italian cookbook you will ever need. Well illus. 522 pages. HarperCollins. Pub. at $39.99 $15.95

6804663 PAUL BOCUSE: Simply Delicious. Widely regarded as the father of modern French cuisine, Chef Paul Bocuse, offers the home cook more than 100 of his favorite recipes that are both simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Bouillabaisse; and from Pears in Red Wine to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperbound. Pub. at $19.95 $6.95

*2914360 ART OF LITHUANIAN COOKING. By Maria Giesysdor gey de Gorgory. Features over 150 authentic Lithuanian recipes such as Fresh Cucumber Soup, Lithuanian Meat Pockets; Hunter’s Stew; Potato Zeppelins; and more. 230 pages. Hippocrene. Paperbound. Pub. at $14.95 $11.95

6835355 MY LOVE FOR NAPLES: The Food, the History, the Life. By Anna Teresa Callen. Anna shares notes on food, culture, and history, as well as her amazing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Cutlets with Eggplant; Mozzarella and Tomatoes, or Homemade Chocolate Cake. 16 pages. Color photos. 320 pages. Hippocrene. Pub. at $35.00 $6.95

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2923416 THE COMPLETE IRISH PUB COOKBOOK. In these pages you’ll find the best of traditional and contemporary Irish pub cooking, with well-loved favorites like Irish Stew, Split Pea & Ham Soup, and Irish Soda Bread. Joining newer recipes like Scallop Chowder or Oatmeal & Raspberry Cream. Color photos. 175 pages. Hardcover. 8¼x11. Pub. at $29.95 $9.95

2905450 DINNERS CHEZ MOI: 50 French Secrets to Joyful Eating and Entertaining. By Karen West. In an easy to use menu format, the author arranges complementary and harmonious foods together—all organized by seasonal cycles. Try Braised Spring Lamb with Cabbage in the spring; Frosty Artichoke Salad in the summer; Polish Sausages Simmered in Wine in the fall, and Roast Duck Served with Red Cabbage in the winter. 248 pages. Hardcover. Pub. at $13.95 $9.95

**2914417 THE BEST OF CROATIAN COOKING.** By L. Pavicic & G. Piker-Mosher. Features over 200 recipes adapted for the American kitchen like Sauerkraut and Meat Soup; Spicy Minced Meat Rolls; Mushroom and Onion Rice; and for dessert Hungarian Layered Squares. 311 pages. Hippocrene. Paperbound. Pub. at $16.95 $12.95

2878100 LES MARCHES FRANÇAIS: Four Seasons of French Dishes from the Paris Markets. By B. Defehr & P. Boldt. From the sunny Mediterranean to the comfort food of the Alps, or the spiciness of Basque country, the recipes collected here tell the whole of France to the table, wherever you are. Try Pear, Chestnut, and Radichio Salad; Braised Quails with Brussels Sprouts and Horseradish; or Seared Duck Breast and Caramelized Fennel. Color photos. 240 pages. Running Press. Pub. at $28.00 $6.95

2911663 ITALIAN MOMS: Spreading Their Art to Every Table. By Elisa Costantini. Costantini shares her collection of homey, tailormade Italian recipes that will inspire you. Her favorite dishes? For those you love like Clams Provencial; Bruschetta Galmisocio; Ham & Cheese Stroombol; Fettucine with Peas and Ham and a Cream Sauce; Gnocchi with Ricotta Cheese; Tarte Flambee; Bagu and much, much more. Color photos. 247 pages. Sterling. 8¼x10¼. Pub. at $29.95 $8.95

**2914425 THE BEST OF CZECH COOKING.** By Peter Trnka. Czech cuisine is uniquely appealing, practical, and elegant and these more than 200 recipes prove it including Cauliflower Salad; Gypsy Carp; Breaded Veal Cutlets; Fried Sweetbreads; and Apple Strudel. 405 pages. Hippocrene. Paperbound. Pub. at $16.95 $12.95

6646905 FRANCE: The Cookbook. By Ginette Mathiot. French cuisine is universally recognized as the foundation of the finest cooking. Discover over 1,400 recipes of traditional and authentic French home cooking. The Master chef Mathiot shares her classic and authentic easy-to-follow recipes; from Beef Bourguignon and Coq au vin to Tarte Tatin and Cream Brulee, and oh so much more. Well illus. in color. 975 pages. Hardcover. Pub. at $104.95 $19.95

6826008 SICILY: The Cookbook. By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancine and Pasta with Sardines—and contemporary recipes including Savory Eggplant Trifle, Seafood Salad with Avocado Cream; and Cannoli Millefoglie. Fully illus. in color. 336 pages. Rizzoli. 8¼x10¾. Pub. at $49.00 $16.95

6825680 MONET’S PALATE COOKBOOK. By A. Borthwick & D. Felf. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his kitchen garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 176 pages. Gibbs Smith. Pub. at $30.00 $9.95

2921871 COOK YOURSELF HAPPY: The Danish Way. By Caroline Fleming. Food, family, and Denmark are the author’s first loves, and this inspirational collection of over 100 recipes celebrate the very best of Danish cuisine. Whether you want to enjoy a lunch of Warm Smoked Salmon with Pickled Cucumber, or the nationally famous dish of Fried Pork Belly, or a dessert of Baked Apples with Marzipan, you’ll be cooking the Danish way! Well illus. in color. 256 pages. Jacqui Small. Pub. at $35.00

599358X SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Kazar & C. McDaid. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and assortment of pita dishes, as well as sauces and a multitude of delectable desserts. Color photos. 104 pages. $8.95

Schiffer. 9¼x6½. Pub. at $24.99 $8.95


**6923348 CLASSIC BRITISH COOKING.** By Sarah Edington. With over 300 recipes, this collection includes both timeless favorites and forgotten gems. Try out recipes for Potted Crab; Slow Roasted Pork Belly; Steamed Ginger Pudding; and Damson Ice Cream. Both practical and inspirational, this is a celebration of the best of British cooking past and present. Well illus. in color. 424 pages. National Trust. Pub. at $36.95 $29.95

**2888971 OUR IRISH GRANNIES’ RECIPES.** By Eoin Purcell. Grandmas from all across the Emerald Isle have kept knowledge of recipes that define Irish cooking. The author has compiled the best of his ancestor’s recipes in this collection of authentic Irish Cooking. Try flavorful Guinness Beef Stew; A Traditional Dublin Coddle; Granny’s Northern Irish Stuffing; Old-Fashioned Soda Scones, and many more. 133 pages. Sourcebooks. Pub. at $12.99 PRICE CUT TO $7.95

6994769 THE SILVER SPOON QUICK AND EASY ITALIAN RECIPES. Presents more than 100 simple, fast, and delicious recipes to help the busy cook embrace the flavors and spirit of Italian cuisine at home with minimal fuss. Delicious meals include Macaroni Au Gratin; Creamy Carrot Soup; Roman Sausage & Broccoli; and New Potatoes with Rosemary. Color photos. 240 pages. Phaidon. Pub. at $29.95 $12.95

6832229 500 MEDITERRANEAN DISHES: The Only Mediterranean Dish Compendium You’ll Ever Need. By Carole Tomlinson. From the Baltic to the Black Sea, shown step in more than 750 color photographs. Includes soups & starters, meat & poultry, fish dishes, vegetables, grains & pastas, and desserts & bakes. 256 pages. Hermes. Color photos. Paperbound. $7.95

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European Cuisines

**6570569 THE COOK BOOK: Fortnum & Mason.** By Tom Parker Bowles. This collection of contemporary, accessible recipes combined with the expert advice offers a fascinating view of this British institution that has fed the appetites of kings and queens, emperors, dukes and divas alike. Recipes include: Barbecued Biscuits, Fortnum’s Red Salad, and Lamb Cutlets with Redcurrant and Mint Glaze. Illus. in color. 297 pages. 4th Estate. 8¼x10¼. Pub. at $35.00 PRICE TO CUT at $14.95

**6934641 GASTRONOMY OF ITALY.** By Anna Del Conte. A comprehensive companion to every aspect of the cooking of cucina Italiana, providing over 200 essential recipes. Recipes include: Paella, Greek Tabbouleh, and more! Color photos.

Jewish Cuisine

**5771536 JEWISH COOKERY BOOK: The American Antiquarian Cookbook Collection.** By Esther Levy. Originally published in 1871, this cookbook was written to assist European immigrants new to American kitchens and society to adapting to life in the New World while still maintaining their Jewish heritage and traditions. This beautifully bound facsimile edition boasts lots of recipes and includes a ribbon bookmark guide. 200 pages. Andrews McMeel. Pub. at $24.99

**8191343 A JEWISH crEAM meeT.** By Leah Chazan-Glazer. You don’t have to live in Cajun country to enjoy some of your favorite foods from Louisiana. The recipes included in this collection have a touch of nostalgia while using fresh, locally grown ingredients native to Louisiana but which can be found anywhere. They include Cajun Spiced Pork Burgers; Healthy Shrimp and Corn Chowder; and Crawfish Ravioli. Color photos.

Regional & Exotic Cuisines

**4617606 TAMALEs: Fast and Delicious Mexican MeaLs.** By Alice Gualuputte Tapp. Turns the classic tamale-making process on its head by paring it down to three to four steps that can be done as little as 45 minutes. Use Tapp’s easy methods to create 60 recipes including classics like Chicken Mole or Sirloin Beef, and novel ideas like Chorizo and Egg or Baked Fig. Color photos.


**2841789 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 collection of regional cuisine. Mixing fascinating tales of frontier history with authentic and appetizing recipes, Monahan offers an irresistible look at the food that shaped the West. Illus. in color. 230 pages. Globe Pequot. Paperbound. Pub. at $18.95
Regional & Exotic Cuisines

6904505 NASHVILLE EATS. By Jennifer Justus. Presents more than one hundred mouthwatering recipes like Tomato Curtain Salad with Tahini Dressing, Tandoori Pork Sausage, Grant’s Nashville Pan-Fried Catfish; Skillet Corn and Zucchini; and Bourbon Sweet Potatoes. Alongside the recipes Justus shares her stories of Nashville—the people, the places, the music, and the food. Color photos. 256 pages. Stewart, Tabori & Chang. 8/¾x10½. Pub. at $35.00 $14.95

6966020 QUINTESSENTIAL FILIPINO COOKING. By Liza Agbanlog. Experience classic and authentic recipes from the Philippines with these incredible 75 recipes that include dishes like Ginataang Hipon (Shrimp in Coconut Milk); Pork in Guava Soup; Chiken Pochero (Chicken and Vegetable Stew); and Crispy Pork Binaagongan (Crispy Pork with Shrimp Paste). Well illus. color. 191 pages. Page Street. Paperbound. Pub. at $21.95 $16.95

291882X CROOLE. By Babette de Rozières. Fish, shellfish, meat and vegetables are cooked with a profusion of herbs and spices, that are blended to create dishes that are easy to make, fresh and healthy, and celebrate the unique heritage of the Caribbean islands. Recipes include Croole Seafood Risotto; Croole Paella; Spicy Lamb Skewers; and Soft Chocolate Gateau. Fully illus. in color. 360 pages. Phaidon. 8x10½. Paperbound. Pub. at $29.95 $14.95

6338820 GROWING TERRITORY: Behind the Scenes with Why Sustainable Farmers Who Are Changing the Way We Eat. By Forrest Pritchard. When the author went looking for the unsung heroes of local sustainable food, he found them at 18 exceptional farms all over the country. With more than 50 mouthwatering recipes and over 250 photographs, this unique cookbook captures the struggles and the triumphs of the visionary farmers who are Growing Territory. 304 pages. The Experiment. Pub. at $24.95 $14.95

6854151 BURMESE KITCHEN. By Shannon Band. Cook up bold Burmese flavors with these incredible gourmet recipes from one of America’s hottest chefs. You’ll make authentic Burmese fare hard to find anywhere but in Burma—think Enchiladas Mineras, Sopa de Calabazza; Arroz a la Tumbada; and many of your favorites. Well illus. in color. 208 pages. Page Street. Paperbound. Pub. at $19.95 $16.95

6869382 PARADISE KITCHEN: Caribbean Cooking with Chef Daniel Orr. Tales of island culture, local traditions, and personal discoveries add flavor to the chef’s recipes for morning, midday, and evening meals, including tapas. These delicious dishes include Paradise Kitchen Caribbean Crab Burgers and Jerk-Rubbed Filet Mignon with Steamed Kale and Calaloo. Color photos. 296 pages. The Experiment. Pub. at $27.95 $14.95

6865704 A LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes. By Bette B. Coppes. You’ll find plenty of regional favorites in these 30 delicious recipes such as Lobster Rolls; New England Clam Chowder; and Smoked Blue Fish Dip; as well as dishes that celebrate the Cape’s rich culinary traditions such as Feijada; Spiced-Honey Chicken on Garlic Asparagus; and Sweet Corn and Zucchini Crustless Quiche. Color photos. 270 pages. In UP! 8/¾x10¼. Pub. at $29.95 $7.95

6865712 A LITTLE TASTE OF SAN FRANCISCO: Recipes for Classic Dishes. By Stephanie Rosenbaum Klass. Celebrate the delicious flavors of San Francisco with this collection of more than 30 delicious recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cioppino. You’ll also find dishes based on local produce, as well as tales of inspiration found in the city’s restaurants and institutions. Illus. in color. 160 pages. Voyageur. 9¾x11¼. Pub. at $29.95 $5.95

6865711 A LITTLE TASTE OF NASHVILLE: Recipes for Classic Dishes. By Julie Wolfson. From famous destination restaurants to the scenes with 18 extraordinary chefs, this collection offers a full range of authentic Nashville recipes, including classics like Chicken Pochero (Chicken and Vegetable Stew); and Southern Favorites like Blackberry Muffins, Smothered Pork Chops, and Sweet Potato Casserole. Well illus. in color. 272 pages. HMH. 8x10¼. Pub. at $25.00 $9.95

5751586 A REAL SOUTHERN COOK IN HER SAVANNAH KITCHEN. By Dora Charles with F. McCullough. Hundreds of thousands have experienced one of Savannah’s most famous destination restaurants. Now, the South’s best-kept secret shows how Dora makes southern cuisine in a recipe collection dripping with southern pride. Filled with classic American dishes like Barbecue Beans; Sweet Corn and Zucchini Casserole; and Summer Succotash, this collection offers a full range of delicious recipes and tips for hosting incredible events. Color photos. 193 pages. The Experiment. Pub. at $27.95 $7.95

6910076 THE SOUTHERN SKILLET COOKBOOK: Over 100 Recipes to Make Comfort Food in Your Cast-Iron. With all the classics as well as new twists on old favorites, these delicious dishes are sure to be a hit with the entire family. A wide range of recipes include Cheesy Grits; Pecan Sticky Buns; Gluten-Free Biscuits; Creamy Succotash; Bacon Cheddar Cornbread; Fried Chicken; and Smothered Pork Chops. Well illus. in color. 272 pages. HMH. 8x10¼. Pub. at $25.00 $9.95

6904971 THE UP SOUTH COOKBOOK. By Nicole A. Taylor. This collection offers classic Southern favorites informed and updated by newly-discovered ingredients and different cooking techniques. Recipes include Collard Greens with Pickled Ramps; Collard Greens Pesto and Pasta; Roasted Duck with Cheervee Cherry Sauce; and Benne and Banana Sandwich with Maple Creme Brulee. Color photos. 312 pages. Countryman. 8/¾x10¼. Pub. at $26.95 $8.95

6912523 HERITAGE. By Sean Brock et al. In these pages the author reveals his mission to elevate Southern food into one of the greatest cuisines of the world. Recipes include Beet and Strawberry Salad with Sorrel and Rhubarb Vinaigrette; Stone Crab with Cucumber Juice; Fennel Jelly, and Raw Apple; and Chocolate Alabama Stack Cake. Well illus. in color. 336 pages. Artisan. 8¾x11¼. Pub. at $40.00 $14.95

6832237 500 MEXICAN DISHES: The Only Compendium of Mexican Dishes You’ll Ever Need. By Judy Chicago. This collection offers a full range of authentic Mexican dish recipes, from appetizers and snacks to fabulous fajitas, delicious caserosas, savory sauces, grilled dishes, big platter foods, entertaining, festive desserts, and hot and cold drinks, and much more. Color photos. 288 pages. Sellers. Pub. at $16.95 $6.95

2902699 NEW PRAIRIE KITCHEN. By Summer Miller. Includes more than 50 recipes and 25 profiles from chefs, farmers, and purveyors of artisanal goods from Nebraska, Iowa, and South Dakota. Try Butternut Squash Pie with Cinnamon Whole-Grain Crust; Pork-Fennel Sausage with Pickled Mustard Seeds; or Strawberry Buttercakes with Rhubarb Compote. Fully illus. in color. 240 pages. Agate. 8¾x10¼. Pub. at $29.95 $7.95

6662129 THE MINNESOTA HOMEGROWN COOKBOOK, REVISED EDITION. By Tim King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants, each specializing in products grown locally, organically, sustainable cookery. Includes recipes for Potato Spinach Soup; Northern Lights Swiss Chard Quiche; and Herd’s Gorgonzola Cheese Quandaries. Well illus. in color. 160 pages. Voyageur. 9¾x11¼. Pub. at $29.95 $9.95

6728863 BAL’S QUICK & HEALTHY INDIAN. By Bal Arneson. Now you can cook delicious meals for yourself and your family with an Indian flair using Arneson’s guidance. She starts by showing you how to prepare the basics, like her special masala mix and rice, and from there gives you more than 120 recipes for quick meals. Try Fenugreek Chicken or Spiced-Honey Chicken on Garlic Asparagus. Color photos. 160 pages. Whitestack. 8x10¼. Paperbound. Pub. at $19.95 $7.95

5751590 PORK IN THE TOWNKitchen: Pork Recipes from Nebraska, Iowa, and South Dakota. Try Butternut Squash Pie with Cinnamon Whole-Grain Crust; Pork-Fennel Sausage with Pickled Mustard Seeds; or Strawberry Buttercakes with Rhubarb Compote. Fully illus. in color. 240 pages. Agate. 8¾x10¼. Pub. at $29.95 $7.95

6855169 SWEET HANDS, 3RD EDITION: Recipes for Morning, Midday, and Evening Meals. By Stephanie Rosenbaum Klass. Celebrate the delicious flavors of San Francisco with this collection of more than 30 delicious recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cioppino. You’ll also find dishes based on local produce, as well as tales of inspiration found in the city’s restaurants and institutions. Illus. in color. 66 pages. Weldon Owen. Pub. at $12.95 $7.95

6855167 SOLD OUT

1606746 QUINTESSENTIAL INDIAN COOKING. By Sunil Anand. You’ll find more than 120 recipes included in this collection, from appetizers and snacks to big platter foods, including Snakeskin Fish with Pickled Mustard Seeds; or Strawberry Buttercakes with Rhubarb Compote. Fully illus. in color. 240 pages. Agate. 8¾x10¼. Pub. at $29.95 $7.95

6910076 THE SOUTHERN SKILLET COOKBOOK: Over 100 Recipes to Make Comfort Food in Your Cast-Iron. With all the classics as well as new twists on old favorites, these delicious dishes are sure to be a hit with the entire family. A wide range of recipes include Cheesy Grits; Pecan Sticky Buns; Gluten-Free Biscuits; Creamy Succotash; Bacon Cheddar Cornbread; Fried Chicken; and Smothered Pork Chops. Well illus. in color. 272 pages. HMH. 8x10¼. Pub. at $25.00 $9.95

6662127 THE MINNESOTA TABLE: Recipes for Savoring Local Food Throughout the Year. By Shelley N.C. Holl with B.J. Carpenter. Takes you through the seasons and provides recipes for your table, using local foods for all occasions. Recipes include Grilled Rainbow Trout with Lemon Pepper Butter; Wild Rice Dread Crab Salad with Clementine Vinaigrette; and Maple Sugar Creme Brulee. Color photos. 176 pages. Voyageur. 8x10¼. Paperbound. Pub. at $19.99 $5.95

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9685734 THE BLUE RIBBON COOK BOOK. By Jennie C. Benedict. Represents the very best in the tradition of southern regional cooking. Recipes for such classic dishes as stewed lamb chops, corn pudding, Waldorf salad, and cheese and nut sandwiches are nestled among long-time local favorites such as apple butter, rice pudding, and gridle cakes. 168 pages. UPKY. Pub. at $19.95 $11.95


2852285 RACHAEL RAY 365: No Repeats - A Year of Deliciously Different Dinners. If you're tired of making the "same old same old," week after week after week, this is the cookbook for you. Features a brand-new 30-minute dinner every night for an entire year—you won't believe what a half hour can do for your taste buds. 326 pages. Clarkson Potter. Paperbound. Pub. at $22.99 $6.95

2890101 VALERIE'S HOME COOKING. By Valerie Bertinelli. Home cooks can't get more than 100 recipes that are as fresh, vibrant, and down to earth as Valerie herself. Includes comforting classics such as Bloody Mary Tea Sandwiches, Lobster Tacos, Charbroiled Chicken Gumbo, S’mores Popcorn and more. These mouth watering dishes will soon become your go-to's for any occasion. Well illus. in color. 272 pages. Oxmoor. 8x10¼/. Pub. at $30.00 $6.95

2848114 DESSERTS LABELLE: Soulful Sweets to Sing About. By Faith Labelle et al. With Faith Labelle's family recipes are arranged by time of day. Try Seedy Date Blondies, Lemon Meringue Cake, Cherry Crumble Pie, Cinnamon Buns and many more. Perfect for a potluck, brunch, or even frozen to save for later. Fully illus. in color. 208 pages. Gibbs Smith. Pub. at $25.00 $4.95

2851768 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. Filled with stunning photography taken in and around Rome, and recipes that include Calamari Fritti and Chicken Gnocchi, you'll fall in love with her Italian cooking. 288 pages. Clarkson Potter. Pub. at $35.00 $9.95

2852403 TRISHA'S TABLE: My Feel-Good Favorites for a Balanced Life. By Trisha Yearwood with B.Y. Bernard. Trisha offers up recipes that are good for you and also that are good for your heart. Try Billie’s Houdini Chicken Salad; Edamame Parmesan; Snappy Pear-Cranberry Crumble; and Slow Cooker Georgia Pulled-Pork Barbecue. SHUT. Color photos. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99 $6.95

G 685429X POULETS & LEGUMES: My Favorite Chicken and Vegetable Recipes. By Jacques Pepin. From the world-renowned chef and celebrated artist, a must have collection of everyday and elegant chicken and vegetable recipes, including Chicken with Cognac Sauce; Baked Chicken with Herb Crumbs; Fluffy Mashed Potatoes; Pumpkin Gratin; and many more. 120 pages. HMH. $11.95

285175X 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 advice, time-saving tips, and creative ingredient substitutions to accommodate all tastes and dietary needs. Well illus. in color. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99 $6.95

2812155 MOLTO GUSTO: Easy Italian Cooking. By M. Battilà & M. Ladner. Featuring a gorgeous collection of mouthwatering recipes that bring Italian flavors home. Find recipes from pizza, pasta, and antipasti to gelati and sorbetti. Mario’s recipes make it easy to spend the night eating Italian, without leaving home. Well illus. in color. 272 pages. Eco. Pub. at $29.99 $7.95

5930093 GUY FIERI FAMILY FOOD. With Mario Setts. Guy Fieri brings you into his kitchen, where he's cooking up the dishes he loves, dishes like Buffalo Chicken Soup and Fire-Roasted Fieri Lasagna. All Hands on Deck recipes encourage kids of all ages to get involved, with Kebab Night, Pizza Night and a Chili Bar that’ll get everyone in on the fun. All Hands includes hearty dishes made in the pressure cooker. Fully illus. in color. 332 pages. Morrow. Pub. at $29.99 $6.95

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 Meat Loaf; Bad Day Bitter Martini, The General’s Fried Chicken; Cider WW Americano; Open Sesame Noodles; Chicago-Cypriot Cookie, and more. Fully illus. in color. 224 pages. Ballantine. Pub. at $35.00 $9.95


2881892 AMERICA THE GREAT COOKBOOK. Ed. by Joe Yonan. A one of a kind collection from America’s foremost food personalities along with their stories about why they love to cook and have accompanied by one or more of their favorite recipes. Celebrity chefs include Mario Batali, Rick Bayless, David Chang, Amanda Hesser, Lapchick, Ainsworth, and many more. 480 pages. Weldon Owen. 8¼x10¼/. Pub. at $40.00 $7.95

Notable Chefs & Celebrities

6880037 DONNA BELL'S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Pauley Perrette. 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 recipes and stories from the trio, this is the story of one fantastic bake shop. Well illus. in color. 180 pages. S&S. Pub. at $24.99 $9.95

2878442 WHEEL OF FORTUNE COLLECTION. By Mr. Food Test Kitchen. A collection of over 160 quick and easy recipes will add an extra helping of excitement to your dinner table and is jam-packed with meals from the Wheel of Fortune team, including Pat and Vanna. Recipes include Chicago Deep Dish Pizza, Hawaiian Roseat Pork, and Indian Curry in a Hurry. Well illus. in color. 228 pages. Cogn. 8x10¾/. Paperbound. Pub. at $21.95 $6.95

2852896 MASTERING THE ART OF SOUTHERN VEGETABLES. By N. Dupree & C. Graubart. Organized alphabetically by vegetable, each section of this volume begins with instructions for paring and preparing and is followed by favorite new or classic recipes. Try dishes like Wilted Collard greens for a crowd, Fried Greens, Okra and Cornbread, Pluot or Stuffed Squash and Zucchini Boats. Color photos. 208 pages. Gibbs Smith. Pub. at $25.00 $4.95

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285158 CHEERS TO THE PUBLICAN AND PRESENT. By Paul Kahan et al. This stunning and exhaustive volume tells how the publican came to be the place where food and chefs come together. In more than 150 distinctive recipes for vegetables, fish, seafood, meat, charcuterie, and breads, this collection transcends the expected. Color photos. 324 pages. Lorenza Jones. 8¼x11¾. Paperbound. Pub. at $14.95

328868X CHILTERN FIREHOUSE: The Cookbook. By N. Mendes & A. Balazs. London’s hottest, most talked about restaurant is Chiltern Firehouse. Drawing on both American and European influences, from the signature Crab Doughnuts to Seared Beef Salad and Frozen Apple Panna Cotta, Chiltern Firehouse delivers re-imagined classics and bold new flavors. Color photos. 320 pages. Ten Speed. 8¾x11¼. Paperbound. Pub. at $50.00 $9.95

2852837 HEARTLAND: Farm-Fresh Dishes from the Great Midwest. By Lenny Russo. Celebrating the food of North America’s Heartland—a region with some of the richest farmland and most abundant, diverse flora and fauna in the world—this 100 beautiful, earthy recipes from the exceptional American restaurant include Midwestern Cabbage & Rice; Great-Black Barley Cakes; and Freshwater Bouillabaisse. Color photos. 288 pages. Running Press. 8¼x10½. Paperbound. Pub. at $35.00 $11.95

Soups & Salads

4605438 THE BONE BROTH MIRACLE: How an Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty. By Ariane Resnick. Details everything you need to know about the many health benefits of this miracle soup. Along with information about the history and varieties of broth, this book also contains 51 easy to follow recipes for your daily dose of nutrition. Well illus. in color. 180 pages. Skyhorse. Paperbound. Pub. at $17.99 $5.95

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Bacon Soup or Fresh Pea Soup with Sorrel Herb. Color photos. 184 pages. Ten Speed. Paperbound. Pub. at $18.00 $5.95


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**6857661 COOKING WITH CHOCOLATE: Essential Recipes and Techniques.** Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes: chocolate basics; bonbon fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousse; ice cream, sorbets, and sauces; and patissier’s secrets. Each method is explained with photography, with tips further clarified on the accompanying 50-minute DVD. 416 pages. Flammarion. 9x11. Pub. at $49.95 $41.95

**6934927 SCANDINAVIAN BAKING.** By Trine Hahnemann. Contains more than 100 authentic Scandinavian recipes with a modern twist. Includes directions and recipes for breading California tomatoes, a plethora of cookies and of course breads of all kinds. Delicious treats include Rosehip Roulade, Chocolate Danish, Swedish Sausage Rolls, and much more. 288 pages. Quadrille. Pub. at $35.00 $14.95

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**6785888 THE NO-FUSS BREAD MACHINE COOKBOOK.** By Michelle Anderson. With more than 150 recipes specifically developed to use easy to find ingredients and require minimal work, this collection will set you up for baking success with your bread machine. Enjoy an extensive variety of breads with recipes for Vegetable Breads, Cheese Breads, Spiced and Herb Breads, Holiday Breads and more. Color photos. 235 pages. Rockridge. Paperbound. Pub. at $12.99 $9.95

**162028X BREAD-FREE BREAD: Gluten-free, Grain-free, Amazingly Healthy.** By Nensia Oden. Immerse a world where most breads are made almost entirely from leafy vegetables, fruits, nuts, and seeds. This grain- and gluten-free collection brings you one step closer to that reality with creative recipes and equipment. 312 pages. Phaidon. $26.95

**6859661 BAKING CRAFT: Essential Recipes and Techniques.** Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes: chocolate basics; bonbon fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousse; ice cream, sorbets, and sauces; and patissier’s secrets. Each method is explained with photography, with tips further clarified the accompanying 50-minute DVD. 416 pages. Flammarion. 9x11. Pub. at $49.95 $41.95

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**4529170** 101 THINGS TO DO WITH PUDDING. By Stephanie Ashcraft. Creamy puddings make sweet breads, fruit salads, cookies, pies, and cakes into wonderful creamy treats. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Parfait; Salad; Peanut Butter Cup Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.95

**3647285** 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 boxes of standard cake mix. Most dishes 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 $9.95

**6917860** FARM-TO-TABLE DESSERTS. By Lei Shishak. With seventy sweet recipes divided by season, you’ll learn how to create simple desserts using fresh and local ingredients at their prime. Recipes include Peach Cobbler; Strawberry Hand Pies; Sweet Corn Panna Cotta; White Fig Slab Pies; Pumpkin Ginger Tart; and Blood Orange Napoleon. Color photos. 185 pages. Skyhorse. Pub. at $22.99

**2002559** PERFECT HOMEMADE ICE CREAM. By Jени Britton Bauer. A foolproof technique for making deliciously smooth and creamy homemade ice creams. Bauer offers dozens of recipes for interesting combinations like Farmstead Cheese & Guava Jam; Wild Berry Lavender; or sundaes like One Night in Bangkok: peanut ice cream, salty caramel sauce, Spanish peanuts, a whipped cream—& basil. Color photos. 112 pages. Skyhorse. Pub. at $12.95

**2002621** AMERICAN GIRL BAKING: Recipes for Cookies, Cupcakes & More. Photographed by Nicole Hill Gerulat. Featuring forty charming and creative recipes for delicious desserts and pastries, from cupcakes and cookies to madeleines and tartlets. Includes complete instructions and inspiring tips for serving. Color photos. 128 pages. Weldon Owen. Pub. at $19.95

**7674066** BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK. By Ben Cohen et al. Ben and Jerry share all the recipes and time-honored classics like Chocolate Eclairs, Meringues, and Rum Babas, to innovative m mingle flavors. This all-new, expanded volume invites the reader to discover the history of the pastry capital of the world. Fully illustrated. In color. 176 pages. Flammarion. 8⅛x10¼. Pub. at $14.95

**7098033** MACARON FETISH: 80 Fanciful Shapes, Flavors, and Colors to Take Macarons to the Next Level. By H. Lim-Chokoulis. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside: Chewy and eniting flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinegar and White Chocolate; Chanterelle Mushroom and Pecan; and much more. Fully illustrated. In color. 200 pages. Skyhorse. Pub. at $17.95

**7285358** VEGETARIAN CA KES: The Most Fun Way to Have a Day! By Ysanne Speckov. A collection of recipes with a difference. Kale and Coconut Gateau; Asparagus and Sesame Cake; Carrot and Coriander Tray Bake; and cheesecakes made with fenel, red cabbage and beets. Enter into this new culinary universe and get your “live a day the other way” fill! Illus. in color. 142 pages. Lorenz. 8¾x10¼. Pub. at $15.00

**6798780** PARIS PÂTISSERIES: History, Shops, Recipes. Photos by Christian Sarramon. Features a selection of Pâtiœries who have their own specialty and demonstrate unparalleled craftsmanship. From time-honored classics like Chocolate Éclairs, Meringues, and Rum Babas, to innovative minglings flavors. This all-new, expanded volume invites the reader to discover the history of the pastry capital of the world. Fully illustrated. In color. 176 pages. Flammarion. 9¼x11½. Pub. at $40.00

**6980334** 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, puddings, hot and cold beverages, sauces, and of course cookies. Color photos. 192 pages. Robert Rose. Pub. at $19.95

**6841082** THE EUROPEAN CAKE COOKBOOK. By Tastyana Nestoruk. Allow your imagination to transport you to France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations inside: Raspberry Sacherorte; Orange Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 160 pages. Page Street. Paperback. Pub. at $19.99

**6894439** 125 BEST CHEESECAKE RECIPES. By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, muffins, puddings, hot and cold beverages, sauces, and of course cookies. Color photos. 192 pages. Robert Rose. Pub. at $19.95

**2774444** DUMP CAKE MAGIC. By Anne Schaeffer. Whip up a tempting treat in just minutes, with no extra bowls to wash and no tedious mixing required. All you have to do is layer your ingredients right in the baking pan and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars, Snicker’s Pie and more. Fully illustrated. In color. 128 pages. Fox Chapel. Pub. at $14.95

**2793601** DESSERTS: 400 Recipes. By C. Bretherton & K. Raines. Showcases over 400 delicious and easily achievable recipes like Creme Brulee, Cherry Clafoutis; Key Lime Pie; Raspberry Panna Cotta; and much more. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside: Chewy and eniting flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinegar and White Chocolate; Chanterelle Mushroom and Pecan; and much more. Fully illustrated. In color. 200 pages. Skyhorse. Pub. at $17.95

**4832792** MAKE YOUR OWN ICE CREAM. By Sarah Tyson Rorer. Updated for modern kitchens, this vintage work 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, pastries, muffins and more. 100 pages. Dover. Paperbound.


**2851636** DAISY CAKES BAKES. By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring photographs for dairy-free cakes, pies, cobblers, and more. 224 pages. Clarkson Potter. Pub. at $25.00

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Desserts

285287X LOMELINO’S CAKES: 27 Pretty Cakes to Make Any Day Special. By Linda Lomelino. Inside this beautiful volume are all things layered, frosted, creamy, and indulgent—recipes to 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 this special occasion cake. Cakes include Cardamom Cake with Blueberries and Nutmeg. And Nougant Fantasy. 148 pages. Rosett. 8x10½. Pub. at $22.95 $7.95

★ 2900013 ICE TRAY TREATS: Effortless Chilled Desserts That Everyone Will Love. By Olivia Mack McCol, A Are you putting your ice trays to use? Go beyond ice and showing them as molds for all kinds of delicious desserts. These 40 quick, easy, kid-friendly recipes will arm you with ideas for birthday party sweets, refreshing treats for summer gatherings, or simply impressive after dinner indulgences. Well illus. in color. 94 pages. Dovetail. Pub. at $17.00 $12.95

★ 6884228 FIRST PRIZE PIES, By Allison Kave. If you love someone who pies, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful pies include Root Beer Float Pie; Sally 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


★ 593434X 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 everything and celebrate something. Color photos. 272 pages. Abrams. 9x9¼. Pub. at $35.00 $14.95

★ 4578473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery. By Rosie Daykin. Delicious treats like Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create Butter’s delectable desserts for life’s milestones—birthdays, Thanksgiving, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knock. Pub. at $29.95 $4.95

★ 2811707 SWEET, SAVORY, AND SOMEWHAT BOOZY CUPCAKES. By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolatey—are remarkably balanced and undeniably delicious. Recipes include: Chocolate Pinot Noir Cupcakes; Cucumber Mint Mini-Cakes; Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $18.95 $4.95

4599604 TURBO BLENDER DESSERT REVOLUTION. By B. Weinstein & M. Gold. Take the blender to the next level of seasonality and think about a turbo blender. Forget smoothies. These are the reasons you got that machine. Includes more than 140 recipes for pies, ice creams, cakes, brownies, gluten-free treats, and more. In color. 200 pages. St. Martin’s. Paperback. Pub. at $21.99 $4.95

★ 2802856 BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference. By A. Gentry & K. Hall. What better way to make your personal stand for liberty and justice for all than by baking more of these? They have some mouthwatering creations: Patriotic Pretzels; Freedom Fudge; Marchmallow Creme Cupcakes; Jammin’ for Justice Cookies and many more delicious, easy-to-bake creations. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.95 $5.95

6732844 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Guilt free versions of your favorite recipes that cut calories without sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. She offers helpful instructions that ensure success. Well illus. in color. 272 pages. Oxmoor. Pub. at $24.95 $7.95


★ 279330X INSTANTLY SWEET: 75 Desserts and Sweet Treats from Your Instant Pot or Other Electric Pressure Cooker, By B. Scheuving & M. Butlers. Electric pressure cooker fans have discovered that their favorite appliance works miracles not just for dinner but also for dessert! From quick breads and crisps to custards and puddings, lava cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Christmas Apple Crumble Cake. Illus. 160 pages. Harvard Common. Paperback. Pub. at $19.99 $14.95

★ 6884392 LAYERED: Baking, Building, and Styling Spectacular Cakes. By Tessa Huff. Create sky-high stunning treats at home with these 150 innovative recipes, which combine unique layers of exotic flavors of cakes, fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 288 pages. Andrews. Pub. at $29.95 $14.95

★ 2810307 CAKE! 103 Decadent Recipes for Poke Cakes, Dump Cakes, Everyday Cakes, and Special Occasion Cakes Everyone Will Love. By Adele Gundy. From birthdays to holidays, to Tuesdays—there’s always room for cake! These 103 decadent recipes include complete instructions include Cinnamon Apple Crumb Cake; Carrot Cake Poke Cake; and Slow Cooker Chocolate Lava Cake. Color photos. 326 pages. Countryman. Pub. at $29.95 $14.95

★ 3667744 BIG DUMP CAKES EVERYONE WILL LOVE. By Monica Sweeney. With a name like this, who can resist a dump cake? It’s that simple! The over thirty recipes here, collected from Raspberry Red Velvet to Salted Caramel Chocolate, will impress any crowd. Sixty exciting recipes include Cinnamon Apple Dump Cake; Black and White Cheesecake; and Overnight Cinnamon-Pecan Monkey Bread. Color photos. 226 pages. St. Martin’s. Paperback. Pub. at $19.99 $14.95

★ 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; or even your favorite white cake. Well illus. in color. 126 pages. Countryman. Paperback. Pub. at $14.95 $5.95

★ 6699663 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM. By Dick Warren with B. Dempsey. This guide will tempt your taste buds with easy to prepare treats you can create in your own home. Explains how to use an ice cream maker, gives instructions for making ice cream, sherbet, sorbet, frozen yogurt, and gelato, and provides over 200 recipes for pies, cakes, sundaes, parfaits, toppings, ice cream sandwiches, and cones. 280 pages. Alpha. Paperback. Pub. at $15.95 $4.95

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

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**Desserts**

6613225 BIG BOOK OF CUPCAKES: 150 Brilliantly Delicious Dreamcakes. By Jan Moon. Find big inspiration in these pint-size confections. This collection is filled with cupcakes for every season and occasion, with easy and creative ideas for decorating that any home cook will love. Fully illus. in color. 236 pages. Oxmoor. Paperback. Pub. at $19.95. $4.95

6909666 MARBLED, SWIRLED, AND LAYERED. By Irvin Lin. With an introduction to essential baking equipment, a glossary of ingredients, and a troubleshooting guide, there is something here for everyone to try, from beginner to intermediate to experienced home bakers alike. Recipes include sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Moroccan Orange and Cardamom Cupcakes, topped with Irish Cream Glaze. Color photos. 346 pages. *PRICE CUT to $7.95* 232 pages. Storey. Pub. at $15.00. $9.95

* 6836143 OVENLESS DESSERTS. By Marnie Ferguson. 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 Iced Tea, Coconut Milk Ice Cream, and more. Photos. 267 pages. Cider Mill. Paperback. Pub. at $18.95. $9.95

6682064 LET THEM EAT CAKE. By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homemade candy and more—all made under constraints. Each dish includes three alternate versions—healthy, gluten-free, and vegan—delicious and satisfying. Color photos. 224 pages. Cider Mill. Paperback. Pub. at $15.99. $9.95

* 6723484 THE POKE CAKE COOKBOOK. By Jamie Sherman. Making incredible tasting desserts with great new flavors has never been easier: simply bake your cake, poke some holes and stuff it with incredible fillings. The author presents 75 cake and filling combinations, including: Death by Chocolate; Chunky Monkey; and Sweet and Salty Pretzel and Popcorn. Fully illus. in color. 160 pages. Page Street. Paperback. Pub. at $19.95. $14.95

Stewart, Tabori & Chang. Pub. at $35.00. $9.95

**Beverages**

2895876 THE COFFEE LOVER’S DIET: Change Your Coffee, Change Your Life. By Bob Amot. In this revolutionary guide, Dr. Amot shows you how to use the power of America’s favorite drink—coffee—to achieve optimum health, longevity, mental clarity, weight loss, and renewed vigor. He teaches you how to source the best beans from around the world, how to create the perfect brew, and includes tips to help you put coffee to work in your diet. 373 pages. Morrow. Pub. at $26.95. $9.95

281016 INFUSED WATER: 75 Simple and Delicious Recipes to Keep You and Your Family Healthy and Happy. By Dalila Tahrini. Provides a simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water are the easier to create and enhance the tea. Combined with food and happy using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 168 pages. Skyhorse. Pub. at $16.99. $3.95

6833293 THE COMPLETE SODA-MAKING BOOK. By Jill Houk. Re-create your favorite sodas in your own home, without the high price tag or all the unpronounceable ingredients. Featuring 100 all-natural recipes, this volume shows you how to use your soda-making appliance to craft classic and unique sodas, from traditional cola and cream soda to Artisanal flavors. Color photos. 240 pages. Adams Media. Paperback. Pub. at $17.99. $3.95

2815311 THE COMPLETE HEALTHY SMOOTHIE FOR NUTRIBLUR. By Jason Manheim. While this collection of recipes are fantastic on their own, they can also easily be used as templates to expand your Nutribullet smoothie repertoire. Learn about adding healthy fats such as virgin olive oil, avocado, and coconut oil, and get advice on eliminating separation and foam. Everything you need to know about healthy smoothies is packed in this guide. Fully illus. in color. 191 pages. Speed. Pub. at $19.99. $9.95

2930307 INFUSED WATER AND ICE: Pump Up Your Agua with over 100 Recipes By Amy Hunter. This collection is packed with over 100 creative and refreshing recipes sure to please. Whether you’re looking to boost your metabolism, enhance your energy levels, or give a little glow to your skin, there’s a recipe for everyone. Featuring delicious and unexpected flavor combinations such as Citrus Frizz, Raspberry Brulee Tartlets; and more. Well illus. in color. 272 pages. Cider Mill. Paperback. Pub. at $18.95. $4.95

6867731 THE “I LOVE MY NUTRIBULLET” RECIPE BOOK. By Britt Brandon. Offers 200 delicious smoothies for detoxifying your body, boosting brain function, shedding pounds and promoting heart health. Try Berry-Banana Blend; Cantaloupe Coupe; Blue Juice; Mango-Melon Mender; and more. Well illus. in color. 227 pages. Cider Mill. Paperback. Pub. at $14.99. $4.95

282549X THE SODA FOUNTAIN. By Gia Gasulso 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, revives this forgotten pastime in these pages, offering up delicious recipes for creating classic floats, sundae, egg creams, and more. Well illus. in color. 218 pages. Ten Speed. Pub. at $19.99. $4.95

2896842 ANTI-INFLAMMATORY DRINKS FOR HEALTH. By Mareya Flaherty. Fighting inflammation has never been easier or tastier when you use the one hundred healthful drinks included in this guide to battle against chronic inflammation. From Blueberry Ginger Smoothies to Mexican Hot Chocolates, these are effective and enjoyable drinks to add to your daily health routine. Illus. in color. 160 pages. Adams Media. Paperback. Pub. at $15.99. $11.95

2815273 THE BIG BOOK OF JUICING. By Julia Mueller et al. Learn how to make a variety of healthy drinks, which fruits and vegetables provide the nutrients to meet your specific health needs, and which produce is better when eaten whole rather than juiced or blended with this thorough guide to juicing. Well illus. in color. 312 pages. Skyhorse. Paperback. Pub. at $14.99. $9.95


6979988 DELICIOUS PROBIOTIC DRINKS. By Julia Mueller. Learn how to make healthy and delicious probiotic drinks in your own kitchen with this collection of 75 recipes for kombucha, kefir, ginger beer, and other fermented drinks. Color photos. 239 pages. Skyhorse. Pub. at $16.95. $4.95

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. Combining classic and modern recipes and ingredients such as passion Fruit and Orange Tea with Sticky Oat Breakfast Bars, Lemon Balm Tea served alongside light Clotted Cream and Raspberry Brulee Tartlets, and more. Color photos. 144 pages. Books4less. Paperback. Pub. at $24.95. $7.95

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Seasonings & Condiments

6725754  SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices. By instructables.com. Spices not only add a flavorful kick to dishes but also have been shown to improve certain ailments and overall health. Spices and herbs such as: turmeric; cayenne pepper; cinnamon; garlic; and sage can fight inflammation, fight against chronic conditions, and even help with weight loss. Well illus. in color. 131 pages. Skyhorse. Paperback. Pub. at $14.99 $4.95

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

6860375  PEPPER. By Valerie Alkan. This collection of delicious recipes has been created making use of exciting varieties and styles of black peppercorns, for the home chef who wants to make the most of this essential seasoning. Dishes include Korean Sticky Ribs; Pepper-Crusted Steak with Drambuie Sauce; Chicken au Poivre; and more. Photo color. 64 pages. Ryland Peters & Small. Paperback. Pub. at $16.95 $4.95

6784303  THE ULTIMATE GUIDE TO SUGARS & SWEETENERS. By Ali Barley et al. Your sweet tooth is in for a real education! This delightfully readable guide features more than 180 alphabetical entries on a wide array of natural and artificial sweeteners. You’ll also find myth-busting Q&As, in intriguing trivia, food additive regulations, and more. 280 pages. The Experiment. Paperback. Pub. at $16.95 $4.95

★ 6823955 HOT SAUCE! Techniques for Making Signature Hot Sauces. By Jennifer Trainer Thompson. Offers everything you need to make the most of this essential seasoning. From Ordinary to Extraordinary. Sauces from Around the World. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experience canners will find useful information to help them improve their canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 344 pages. Harvard Common. Paperback. Pub. at $17.95 $11.95

★ 2910357 ON SPICE: Advice, Wisdom, and History with a Grain of Saltiness. By Caitlin PenzeyMoog. The author invites us along to share useful tips and fascinating tidbits on salt, pepper, and every spice in between. From humble ginger to exotic za’atar, each chapter takes a close look at spices and herbs from around the globe and the region recipes that highlight the flavor and potential of every spice discussed. Illus. in color. 257 pages. Skyhorse. Paperback. Pub. at $16.99 $12.95

★ 5891833 HERBS & SPICES: The Cook’s Reference. By Jill Norman. Bring your cooking to life with over 200 exciting new flavors. Detailed profiles examine each herb and spice, covering everything from buying and storing to flavor pairings. Includes instructions for creating more than 100 blends, sauces, syrups, and garlic. All the region recipes. Well illus. in color. 336 pages. Dorling Kindersley. Paperback. Pub. at $21.95 $13.95

★ 2827522 SPICE: Understand the Science of Spice, Creating Exciting New Blends, and Revolutionize Your Cooking. By Stuart Farrimond. Learn the science behind the art of creating spice blends, and how flavor compounds within spices work together to create exciting layers of flavor and new tastes and sensations. With more than 40 regional guides, 60 spices, and 65 authentic and innovative recipes and blends, this volume will inspire you to cook in a whole new way. Fully illus. in color. 224 pages. Dorling Kindersley. 8½x11/4”x/10” x $26.00 $17.95


★ 6785566 COOKING WITH SPICES: 100 Recipes for Blends, Marinades, and Sauces from Around the World. By Mark C. Stevens. A reference guide for any chef who wants to learn about and explore spices from around the world. Organized by region from India to Europe, it shows you how to savor spices in your every day cooking. From a simple step by step instructions and begin to elevate your meals to the next level. Photos. 272 pages. Rockridge. Paperback. Pub. at $19.99 $14.95


Canning & Preserving

5770211 THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experience canners will find useful information to help them improve their canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 344 pages. Harvard Common. Paperback. Pub. at $17.95 $11.95

★ 265919X A PREPPER’S COOKBOOK: 20 Years of Cooking in the Woods. By Deborah D. Moore. From Ordinary to Extraordinary. Sauces from Around the World. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experience canners will find useful information to help them improve their canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 344 pages. Harvard Common. Paperback. Pub. at $17.95 $11.95

★ 5501317 MEALS IN A JAR: Quick and Easy, Just-Add-Water, Homemade Recipes. By Julie Langille. Buy it. Fill it. Store it. Pack it. Whether you’re a seasoned canner or a total beginner, this guidebook will take you on a step-by-step journey to recreate the meals she makes every day using only what she has stored in her pantry. An entire room of her small house is devoted to food and supplies. Storing food is an investment and her house heats her house and provides a means of cooking and baking her food supplies. Illus. 208 pages. Permutted Press. Paperback. Pub. at $15.99 $9.95

2852527 500 PRESERVING DELIGHTS: Jams, Chutneys, Infusions, Relishes & More. By Clippy McKenna. With an introduction of a brief history of preserves, essential equipment, preserving techniques and tips on storing and shelf life, this comprehensive volume will provide you with the skills and confidence to make all kinds of artisanal preserves at home. Includes recipes for jams, fruit curd, relishes, pickles, chutneys, cordials, sauces and condiments. Color photos. 286 pages. Sellers. Paperback. Pub. at $17.95 $9.95

2911310 THE JOYS OF JEWISH PRESERVING. By Emily Paster. Rediscover the soul-satisfying pleasures of making delicious preserves from scratch. From the 75 updated recipes from the Jewish tradition for the modern kitchen that includes pickles, jams, butters, and other preserved vegetables. Color photos. 160 pages. Harvard Common. Paperback. Pub. at $24.99 $16.95

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Canning & Preserving

689386X JAM ON: The Craft of Canning Fruit. By Laena McCarthy. Offers a simple introduction to jarring and canning pure, homemade fruit jams, chutney, preserves, and jellies. After attending the basics, McCarthy encourages innovation by providing a fun mix and match list of herb, spice, and fruit combinations, as well as chapters on sugar-free jamming and preserving. With over 200 recipes, covering jams, jellies, marmalades, syrups, relishes, sauces, and salsas, 226 pages. Rodale. Pub. at $24.99


4541200 TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving. Ed. by Catherine Cassidy. Savor the flavors of summer year round with 201 recipes that preserve the tastes and colors of the season’s bounty. Inside you'll find jewel-tone jellies, jams, preserves; crisp pickles; tangy relishes, spreads, and sauces; and basic canning and preserving techniques. Color photos. 240 pages. Reader's Digest. Spiralbound. Pub. at $12.99

2793822 PICKLED & PACKED: Recipes for Artisanal Pickles, Preserves, Relishes & Cordials. By Valerie Aikman-Smith. The perfect canning companion with over 100 simple and straightforward modern recipes with a flair. Five chapters include Pickling & Vinegars; Relishes & Mustards; Bottling Fruits & Vegetables; Spoon Fruit, Candies & Pastes; and Pickle & Preserves. Well illus. in color. 142 pages. Books4Less. Paperbound. Pub. at $24.95

6948375 BETTER HOMES AND GARDENS JAMS & JELLIES. Ed. by J. Miller. This easy to use guide will show you how to capture the season’s fresh flavors in a jar of jelly or jam. Packed with more than 100 creative flavor ideas and simple serving suggestions. Try Caramel Apple Jam; Peppery Papaya Jelly; Carrot Fennel Fig Chutney; or Shallot Jam. Well illus. in color. 190 pages. HMH. 9x10. Spiralbound. Pub. at $18.95

2831384 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE. Ed. by J. Miller. Capture the fresh flavors of the summer garden or farmer’s market all year round with this complete step by step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, salsas, fruits, vegetables, soups, stews and more. Ringbound. Illus. in color. 462 pages. HMH. 9x10. Spiralbound. Pub. at $24.99

2912635 PICKLING EVERYTHING: Foolproof Recipes for Sour, Sweet, Spicy, Savory, Crunchy, Tangy Treats. By Leda Meredith. This guide will show you how to make canned, pickled and preserved foods including jams, chutneys, marmalades, syrups, relishes, sauces, salsas, and salsas. 226 pages. Rodale. Pub. at $24.99

5974420 THE PREPPER’S CANNING GUIDE: Affordably Stockpile a Lifesaving Supply of Nutritious, Delicious, Shelf-Stable Foods. By Daisy Luther. In times of disaster, even preppers will need more than dried beans and rice to survive. Learn the fine art of preserving and storing foods to fit your family’s tastes. The test kitchen demystifies the test kitchen process, explains the science behind it, and tells you exactly which equipment you need. Try time honored classics like Concord Grape Jelly, Red Pepper Jelly and Spicy Tomato Jam. With more than 101 sweet and savory recipes for jams, jellies, preserves, chutneys, salsas, mustards, marinades and flavored oils, each selected for their delicious taste and ease of preparation and using only the best and freshest ingredients. 266 pages. Firefly. Pub. at $16.95

6847234 THE AMISH CANNING COOKBOOK. Plain and Simple Living at Its Homemade Best. By Georgia Varozza. A great collection of recipes, hints, and Plain and Simple wisdom for everyone who loves the idea of preserving fresh, wholesome foods. Learn about the history of canning and basic instructions for safe canning; and the guidelines for safely adapting recipes to fit your family’s tastes. Try making jams, preserving tomatoes, and making pickles and sauerkraut. 219 pages. Harvest. Spiralbound. Pub. at $14.99

2915628 PRESERVING: Conserving, Saltling, Smoking, Pickling. By Geneviève Guéret. Salt, preserve, and cure foods; make chutneys, pickles, conserves, and jam with simple recipes. Learn the techniques to preserve meat, fish, and beans, and more with this thorough and detailed guide. Fully illus. in color. 190 pages. Storey. Paperbound. Pub. at $19.95


5519588 PRESERVING MADE EASY: Simple Batches & Simple Techniques. Ed. by S. Topp & M. Howard. Offers recipes for jams, jellies, preserves, chutneys, salsas, mustards, marinades and flavored oils, each selected for their delicious taste and ease of preparation and using only the best and freshest ingredients. 266 pages. Firefly. Pub. at $16.95

2800225 WECK SMALL-BATCH PRESERVING: Year-Round Recipes for Canning, Fermenting, Pickling, and More. By Stephanie Thurow. A thorough step by step guide to preserving with WECK jars, along with more than 100 delicious, small-batch recipes for jam, ferment, pickle, and infuse using them. Recipes include Bloody Mary Mix, Carrot Cake Jam, Vegan Kimchi, Orange-Vanilla Vodka, and more. Well illus. in color. 204 pages. Skyhorse. Pub. at $18.99

2918331 CAN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year. By Stephanie Thurow. With more than 75 canning and easy recipes for every season, readers will learn how to preserve each fruit or vegetable in two different ways, each can be enjoyed water bath, pressure or canning, and as a healthy, probiotic ferment. Recipes in this helpful guide include Strawberry Chutney, the Perfect Garlic Dill Pickle, and more. Well illus. in color. 183 pages. Skyhorse. Pub. at $16.99


6932118 CURED MEAT, SMOKED FISH & PICKLED EGGS. By Karen Solomon. From corned beef and pork rinds to duck prosciutto and brined cheese, discover how easy it is to make meat and fish that are both nutritious and flavorful. Includes homemade smoked salmon, ham, smoked fish, beans, and more with this thorough and detailed guide. Fully illus. in color. 190 pages. Storey. Paperbound. Pub. at $19.95

6857878 FOOLPROOF PRESERVING: A Guide to Small Batch Jams, Jellies, Pickles, Condiments & More. Ed. by the eds. at America’s Test Kitchen. From America’s Test Kitchen comes this step by step guide to preserving, with over 100 obsessively tested recipes. The kitchen demystifies the test kitchen process, explains the science behind it, and tells you exactly which equipment you need. Fully illus. in color. 310 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95

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Food & Foodlore

2909200 GASTROPHYSICS: The New Science of Eating. By Charles Spence. Accessible science at its best! This volume is full of surprising discoveries that will be fascinating to anyone in possession of an appetite. Insights include: how beverage companies are using gastrophysics to produce fizzy drinks, and predictions for the future of food—will dinner taste as good if prepared by a robot? Illus. 388 pages. Viking. Pub. at $24.00 $9.95

2892286 1000 FOOD & ART STYLING IDEAS: Mouthwatering Food Presentations from Chefs, Photographers, & Bloggers from Around the Globe. By Art Bendersky. Showcases one thousand mouthwatering images of food from around the globe, submitted by professional and amateur photographers, chefs, and food bloggers. For everyone who loves food, styling and photography. 320 pages. Rockport. 9x9. Paperbound. Pub. at $16.95 $8.95


★ 2906534 GUMBO LIFE: Tales from the Roux Bayou. By Ken Wells. What is it about gumbo that continues to delight and nourish so many? And what explains its spread around the world? Wells sleuths out the answers in this fascinating work, where he makes clear that gumbo is more than simply a delicious dish. It’s an entire lifestyle. Includes several gumbo recipes. 259 pages. Norton. Pub. at $26.95 $19.95

2905493 FEAST YOUR EYES. By Brittany Wright. The vivid photographs in this volume capture the rich color, diversity, and beauty of the foods we love to eat, from heirloom tomatoes and hot peppers to ripe strawberries and frosted cupcakes. This is a celebration of the earth’s bounty, and an inspiration for everyone looking for the simplest to the most complex tastes and stories. 128 pages. Little, Brown. 8½x11¼. Pub. at $20.00 $9.95


★ 6889336 FOOD YOU CAN FORAGE: Edible Plants to Harvest, Cook and Enjoy. By Tiffany Francis. Packed with photos, illustrations and useful information to help you identify and find food in the wild, this book is as delicious as recipes to try with your finds. Knowing how to ethically source food in the wild is a valuable and fun skill that anyone can learn. 256 pages. Bloomsbury. Pub. at $24.00 $17.95

2775525 THE OXFORD ENCYCLOPEDIA OF FOOD AND DRINK IN AMERICA. SECOND EDITION. Ed. by Andrew F. Smith. In over 1,400 entries, this new edition reflects the many changes in American food consciousness during the 21st century. Entries from The Oxford Companion to American Food and Drink have also been added, as have a substantial number of biographies of culinary personalities. 2,508 pages in three volumes. Illus. Oxford. 8½x11. Pub. at $99.50 $79.95

290263X FINDING YOURSELF IN THE KITCHEN. By Dana Velden. Offers meditation techniques and practical kitchen tips, including 15 of Velden’s favorite recipes. A charming, captivating experience that will satisfy, nourish, and inspire. 270 pages. Rodale. Pub. at $24.99 $4.95

★ 2826933 HAM: Prime Hams of Europe—Stories and Recipes. By Stefan Damienck. A collection of fascinating stories and recipes that explore the world-famous European ham culture. From the Spanish Pata Negra and the Italian Prosciutto de Parma to the German Black Forest Ham, Damienck tells the story with an eye for the specific production and ripening techniques, and the unmistakable differences in aroma, texture, appearance, and taste. Well illus., most in color. 210 pages. Lannoo. 8½x11¾. Pub. at $45.00 $32.95

2838273 DR. BURNORIUM’S HOTTEST EVER SAUCES. The good doctor takes you on a no-holds barred rampage through his favorite chili sauces. A rollicking good read with spicy reviews, and chili information punctuated with a healthy dose of irreverent humor. Well illus. in color. Dog ‘n’ Bone. Pub. at $14.95 $4.95

2785838 AS AMERICAN AS SHOOFLY PIE: The Foodlore and Fakelore of Pennsylvania Dutch Cuisine. By William Woes Weaver. Delves deeply into the history of Pennsylvania Dutch cuisine to sort fact from fiction in the food lore of this culture. Weaver’s detailed chapters present a fascinating and diverse portrait of a living culinary practice. From soup to schnitz, the recipes included in this volume lay the table with a multitude of regional stories and tastes. Illus. 318 pages, mostly in color. HarperOne. Pub. at $16.99 $2.95

2855644 BREAD, WINE, CHOCOLATE: The Bloomsbury Food We Love. By Simran Sethi. Sethi explores the history and cultural importance of our most beloved tastes, paying homage to the ingredients that give us daily pleasure. She explores the reasons behind our developing mono-diets in order to savour, and save, the foods we love. 350 pages. HarperOne. Pub. at $26.99 PRICE CUT to $3.95

2783843 THE HISTORY OF CHRISTMAS FOOD AND FEASTS. By Claire Hopley. With 40 must-try Christmas recipes replicating the meals enjoyed by classic characters, and also by the great writers themselves, this volume is perfect for people who love Christmas and its traditions and foods. Recipes include Mincemeat Lattice Pie; Venison Pasty; and Christmas Pudding. 248 pages. Free Press. Paperbound. Pub. at $16.99 SOLD OUT

★ 6794882 STIRRING THE POT WITH BENJAMIN FRANKLIN: A Founding Father’s Culinary Adventures. By Rae Katherine Eightyone. A culinary biography that explores Ben Franklin’s life through the foods he favored and served, demonstrating that Franklin’s love of food shaped not only his life, but also the character of the young nation he helped build. He saw food as key to understanding the developing nation. This book includes 82 authentic recipes of the culture of the 18th century, with 294 pages. Smithsonian. Pub. at $21.95 $9.95

★ 6826369 705 DINNER PARTY. By Anna Pallai. A gleeful celebration of food that’ll give you gout just by looking at it. From sinister starters like Enharmonic Cocked Like Tripe to scrumptious desserts like Prune Whip, and party showstoppers like Eggs en Gelee, this trip down memory lane will renew your road with special food appreciation, for modern day gourmets!

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