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June 28, 2019

6975267  1000 SAUCES, DIPS AND DRESSINGS. By Nadia Anumugam. Provides the guidance, inspiration and recipes needed to lift meals, desserts, snacks and more to new heights of deliciousness. Jazz up your meals with white sauces, brown stock-based sauces, pesto sauces, creamy dips; fusion and Asian sauces; oil and vinegar dressings, salsas, and more. Color photos. 286 pages. Firefly. Pub. at $29.95  $5.95

2878410 QUICK-FIX DINNERS. Ed. by the eds. of Southern Living. There’s something for everyone in this collection. Recipe flags show busy cooks at a glance how long a dish takes from start to finish. There are ideas for comfort foods: pasta night, dinners, side dishes and desserts, proving that dinner made fast can be flavorful, satisfying, and best of all, stress free. 256 pages. Discount Paperbound. Pub. at $24.99  $9.95

6979120 THE AIR FRYER COOKBOOK. By Todd English. The air-fryer is revolutionizing the way we think of eating light. Make the most of it in 50 easy and delicious recipes offered by top chef Todd English. Try foods like guilt-free French Fries, Lamb Empanadas and Puffed Glazed Doughnuts. You’ll be amazed at what you can create with an Air-Fryer! Well illus. in color. 148 pages. St. Martin’s. Pub. at $24.99  $9.95

7600720 THE VENISON COOKBOOK. Venison Dishes from Fast to Fancy. By Kate Fridrich. Venison has found an eager audience as a healthy, low-fat alternative to beef. Running the gamut from down-home favorites to gourmet delights, this cookbook has recipes for every meal of the day. Try Venetian Venison Pizza Pie; Chicken-Fried Venison; Venison Meatball Stew; and 140+ other dishes. Color photos. 128 pages. Skyhorse. 8x10½. Pub. at $19.95  $4.95

7592633 THE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for many recipes, covering the needs of vegan, gluten-free, and sugar-free diners. Color photos. 221 pages. Skyhorse. Pub. at $17.95  $2.95

6857833  100 RECIPES: The Absolute Best Ways to Make the True Essentials. By the eds. at America’s Test Kitchen. Organized into three sections, each recipe is preceded by a thought provoking essay that positions the dish. You’ll find useful weekday recipes like a killer tomato sauce; genius techniques for producing amazing flavor and familiar favorites reinigorated. Well illus. in color. 554 pages. America’s Test Kitchen. 8⅛x10¼. Pub. at $40.00  $9.95

2851792 THE GREAT BIG PRESSURE COOKER BOOK. By B. Weinstein & M. Scarbrough. Recipes for every device, stovetop and electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spices found in dishes such as Cherry Chipotle Pulled Chicken or pure comfort food, like Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 512 pages. Clarkson Potter. Paperbound. Pub. at $25.00  $7.95


3580563 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rowinski. Offers a collection of 75 recipes and photographs that are great for camping and home-cooking alike. Recipes include: Beef and Bean Cormmeal Pie; Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Roast Chicken with Onions and much more. Well illus. in color. 164 pages. Skyhorse. Paperbound. Pub. at $14.95  $4.95

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2892561 THE CAST-IRON BAKING BOOK: More than 175 Delicious Recipes for Your Cast-Iron Collection. By Dominique DeVito. This complete guide to your cast-iron kitchen presents a mouthwatering collection of over 175 recipes perfect for cast-iron skillets and Dutch ovens of every size. Features recipes for Sour Cream and Dill Scones; Bacon Cheddar Cornbread; Gluten-Free Skillet Macaroni Bites; and Smoked Salmon Panini. Well illus. in color. 296 pages. Cider Mill. 8¼x10¼. Paperback. Pub. at $24.95 $4.95


2901307 SPANIRIZER SKINNY. By V. Olshakova & R. Abramov. These incredible tips to make meals from the famous landmark place to Drunken Parsnip Noodles with Steak, use the freshest of ingredients, letting you lose weight without the hassle of a fast diet. The spiralizing technique makes it easy to swap out unhealthy, calorie-heavy ingredients with low-carb, good-for-you vegetables and tubers. Color photos. 168 pages. Castle Point. Paperback. Pub. at $19.99 $4.95

6942350 SPANIRIZER! 75 Fresh and Irresistible Recipes for Your Spiralizer. By Martha Rose Shulman. Includes recipes for meat, eggs, seafood, and vegetables as well as many vegan recipes. From egg dishes to salads, pickles to gratsins, tacos to desserts, this is the cookbook that spiralizers have been waiting for. Fully illus. in color. 195 pages. HMH. Paperback. Pub. at $17.99 $4.95

2911280 THE COMPLETE BOOK OF CURCHING, CURING, SMOKING, AND SAUSAGE MAKING. By Philip Hasheider. Everything you need to know about how to dress and preserve meat is right here, from slaughtering to processing to methods of preservation, such as smoking and salting. Detailed step by step instructions and color photographs guide you through the entire process. 255 pages. Voyageur. Paperback. Pub. at $24.99 $6.95

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**6967892** HOMEMADE: Cooking from My New England Roots. By Matt Jennings with J. Battilana. Honoring the food of his heritage and redefining classic American cuisine, Jennings offers this collection of dishes that include Beef and Pork Meatloaf with Crispy Onion Rings; Maple-Lime Grilled Chicken Legs with Bean Salad; and Mussels with Red Curry Broth and Lemongrass. Color photos. 204 pages. Sterling. Pub. at $24.95

**PRICE CUT to $7.95**

**6739601** THE WINTER TABLE: Fireside Feasts for Family and Friends. By Lisa Lemke. A collection of delicious, leisurely, and comforting meals that bring warmth and coziness to the long winter months. Seventy-five recipes that make the most of winter fare include Lamb Tangle; Pulled Pork with BBQ Sauce; Risotto with Bacon and Mushrooms and Leek; and Savory Brown Butter Tarts. Color photos. 212 pages. Sterling. Pub. at $24.95

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**332204** THE ART OF GREAT COOKING WITH YOUR INSTANT POT. By Emily Sunwell-Vidaurri. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutrient rich and gluten free ingredients. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Color photos. 192 pages. Page Street. Pub. at $21.99

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**2809133** THE NATURAL COOK: Eating the Seasons from Root to Fruit. By Tom Hunt. An inspirational guide for the way we eat now. Hunt puts fresh, flavorful produce center stage in recipes designed to bring out the best in even the most humble ingredients. You’ll find plenty of inspiring recipes like Sweetcorn Fritters, Tatin with Toffee Apple Peel, or Pumpkin Pie with Cardamom and Maple Syrup. Well illus. in color. 176 pages. Pard Proof. Pub. at $25.99

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**6927831** THE KITCHEN SHORTCUT BIBLE. By B. Weinstein & M. Scarbrough. This collection of more than 200 ingenious recipes will supercharge your time in the kitchen without sacrificing quality or flavor. Featuring new ways to prepare an ingredient that you already own, this guide shows how to make a great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings with stovetop and pressure cooker directions. Photos. 352 pages. Little Brown. Pub. at $30.00

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

**$4.95**

**5881501** THEY DRAW & COOK: 107 Recipes illustrated by Artists from Around the World. By N. Padavick & S. Swindell. These great, never-before-seen unique and artful cooking adventure for all ages. This collection features 107 hand-illustrated recipes that include: Starving Artist Cozine Soup; Moroccan Orange and Date Salad; and Marmalade Flapjacks. The perfect combination of flair and folly. Weldon Owen. Pub. at $19.95

**SOLD OUT**

**5965922** BOWL FOOD. By Bronte Aurell et al. A collection of 75 recipes from smoothie bowls and sushi to salad, soups and wholesome bowl foods. Balancing ingredients is key to creating satisfying and exciting bowl food like Black Bean Bowl with Chimichurri Dressing, Soba Noodles with Miso Dressing, and Slow-Cooked Lamb with Broad-Fava, Pomegranate, and Fresh Mint. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95

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

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**6917652** EAT WELL LIVE WELL WITH DIABETES: Low GI Recipes and Tips. By Karen Kingham. With over 100 delicious recipes included here, eating well with diabetes doesn’t have to be out of reach. It includes mouthwatering recipes that are every bit as delicious as their gluten-heavy counterparts. Try Banana and Blueberry Kefir Muffins or Comforting Cakemix. Each recipe features detailed dietary information, and you’ll learn about the different kinds of diabetes and what foods will make you feel great. Color photos. 192 pages. Skyhorse. Pub. at $12.95

**$3.95**

**28909219** GLUTEN-FREE BREAD: More than 100 Artisan Loaves for a Healthier Life. By Ellen Brown. A gluten-free diet does not mean that simple pleasures like toast or PB&J have to be out of reach. It includes mouthwatering recipes that are every bit as delicious as their gluten-heavy counterparts. Try Banana and Blueberry Kefir Muffins or Comforting Cakemix. Each recipe features detailed dietary information, and you’ll learn about the different kinds of diabetes and what foods will make you feel great. Color photos. 192 pages. Skyhorse. Pub. at $12.95

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**2892294** 500 LIGHT MEALS: The Only Compendium of Light Meals You’ll Ever Need. By Deborah Gray with E. Dingmann. Filled with delicious recipes for all a ges. This collection features over 600 flavorful meals that will seriously change the way you think about freezer cooking. Truman’s recipes include Morning Energy Bars; Empanada Hand Pies; Coconut Basil Curry Soup; Smoky Grilled Onion Turkey Legs; along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-meal genius. Full color. 368 pages. Robert Rose. Pub. at $22.95

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**2873451** THE HEALTHY PROBIOTIC DIET: More than 50 Recipes for Improved Digestion, Immunity, and Skin Health. By R.J. Ruppenthal. Explains the benefits of probiotic drinks and fermented foods, and includes simple recipes with kefir, yogurt, and smoothies; kombucha and ginger beer; naturally fermented ciders and sodas; sauerkraut, kimchi, and natural pickles; green drinks and natural energy drinks; and more. Well illus. in color. 239 pages. Skyhorse. Pub. at $16.95

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Low Fat & Healthy Cooking

**6857884** THE HOW CAN IT BE GLUTEN FREE COOKBOOK, VOLUME 2, By the eds. at America’s Test Kitchen. This kitchen tested collection of gluten-free recipes features a whole new whole grain flour blend, dairy free variations and nutritional information for every recipe. Expand your repertoire with 190 gorgeous recipes. From breakfast favorites, rice and grains, and comfort food classics to cookies, pies, and cakes. Well illus. in color. 318 pages. HMH. Paperback. Pub. at $26.95

**2831503** DIABETIC LIVING HEALTHY MAKEOVERS FOR DIABETES. Ed. by Anni Ficke. This informative cookbook is chock-full of small changes that add up to big results when it comes to losing weight and balancing blood sugar. As you use this guide, you’ll learn healthy kitchen tips to transform your C.P. kitchen cooking, such as trading bread crumbs for ground nuts in a crispy chicken coating. Includes 95 irresistible meals. Well illus. in color. 252 pages. HMH. Paperback. Pub. at $19.99

**281529X** THE BONE BROTH MIRACLE DIET: Lose Weight, Feel Great, and Revitalize Your Health in Just 21 Days. By Erin Skinner. Restore and reboot your health with nature’s miracle cure in only twenty-one days with this easy to follow plan. You’ll incorporate delicious, healthy bone broth and ancestral foods into your diet to help you lose weight, boost energy and heal your gut. Recipes include Supercharged Greens; Maple Roast Salmon; and Chocolate Coconut Balls. Color photos. 213 pages. Skyhorse. Paperback. Pub. at $17.99

**1040916** FIX-IT AND ENJOY-IT! CHURCH SUPPERS: THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life. By Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe to satisfy your every craving, whether it’s for creamy mashed potatoes or delicious chocolate pudding. Photos. Well illus. in color. 316 pages. Taunton. Pub. at $28.00

**2873125** COOKING WITH SEA VEGETABLES. By Peter & Monte Bradfield. High in minerals and protein and low in calories, sea vegetables have always been valued for their purifying properties. The authors have created a wealth of original dishes and gathered techniques of preparation from around the world. The result is a comprehensive guide to this traditional food of the future. 144 hands-on recipes. Healing Arts. Paperback. Pub. at $14.95

**6841376** THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life. By Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe to satisfy your every craving, whether it’s for creamy mashed potatoes or delicious chocolate pudding. Photos. Well illus. in color. 316 pages. Taunton. Pub. at $28.00

**6805377** THE EAT FAT, GET THIN COOKBOOK. By Mark Hyman. We know now that the key to losing weight and achieving ultimate health is to eat more fat, not less. Most of the 175 mouthwatering gluten-free recipes to help you lose weight, feel better, and satisfy even the pickiest eaters. Easy to prepare recipes such as Walnut Pancakes with Blueberries, Rosemary Sirlion Steak with Mushrooms and Parmesan Basil. 32 pages of color photos. Well illus. in color. 312 pages. Little, Brown. Pub. at $30.00

**6824889** THE BIG BOOK OF LOW-SODIUM RECIPES. By Linda Larsen. From hearty breakfasts like Raisin Apple Strata to mouthwatering plates like Beef and Broccoli Enchiladas, each page offers ones that are so tasty, you won’t need to give up your favorite flavors. Offers more than 500 delicious recipes. 479 pages. Adams Media. Paperback. Pub. at $20.95

**2859297** THE SPICE DIET: Flavor To Fight Cravings and Win the Weight-Loss Battle. By J.T. Allen & D. Reverand. It’s the author’s approach to losing weight without sacrificing flavor. With more than 350 recipes you’ll always have something delicious and fat burning recipes, including; Cheesy Cauliflower Soup, Greek Chicken Stir Fry, Raspberry Danish Bites, Turkey Meat Loaf and much more for healthy eating. Paperback. Pub. at $15.95

**286990X** THE "I LOVE MY AIR FRYER" KETO DIET RECIPE BOOK. By Sam Dillard. Must have for air fryer owners who follow the ketogenic diet and want fast, healthy, and delicious meals their whole family can enjoy. You’ll find 65 fat burning recipes, including; Cheesy Cauliflower Hash Browns; Sausage Stuffed Mushroom Caps; Greek Chicken Stir Fry, Raspberry Danish Bites; Turkey Meat Loaf and much more. Paperback. Pub. at $16.99

**6825176** THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss the Ketogenic Way. By Vivica Menegaz. Fat bombs are high-fat, low carb treats and snacks, ideal for boosting fat intake while following the ketogenic diet. With the 200 fat bomb recipes you’ll always have something delicious and satisfying on hand. Try Egg and Avocado Bacon Cups, Coconut Almond Truffles, Mint Chocolate Chip Popsicles, or Low Carb Onion Bites. 256 pages. Adams Media. Paperback. Pub. at $17.99

**658117X** LOW CARB HIGH FAT CACKES AND DESSERTS: Gluten-Free and Sugar-Free Pies, Pastries, and More. By Mariann Andreasen. Learn to substitute coconut and almond flour for wheat and replace sugar with stevia, and when combined with the right ingredients you’ll be able to tell the difference. Filled with more than thirty recipes for cakes, cookies, pies, and delectable bites, this book will satisfy your sweet tooth without ruining your diet. Fully illus. in color. 94 pages. Skyhorse. Paperback. Pub. at $17.99

**6823068** THE CHIA SEED COOKBOOK: Eat Well, Feel Great, Lose Weight. By MySeeds Chia Test Kitchen. These tiny, flavorless, gluten-free seeds are chock-full of antioxidants and fats that when combined with wheat and other grains can be used as a replacement for butter or oil in your favorite baked goods. Nearly 100 recipes include Peanut Butter Chia Waffles, Chia Triple Fruit Crisp, and Chia Lemon Hummus. Well illus. in color. 224 pages. Skyhorse. Pub. at $17.95

**4555376** THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idiot’s Guides as Easy as Idiots can Follow. Complete with 60 delicious recipes, this guide gives you all you need to know to eat your way to a reduced risk of heart disease, cancer, asthma, diabetes, and arthritis by reducing inflammation. Try California Scramble, Homemade Granola Bars, or Cannery Row Soup. 316 pages. Alpha. Paperback. Pub. at $18.95

**2884305** KALE, GLORIOUS KALE. By Catherine Waithers. Discover the myriad ways you can introduce this superstar among vegetables into your cooking with recipes like Baked Eggs Over Kale; Kale Granola; Rustic Kale and Goat Cheese Tart; Penne with Kale, Sausage, and Mushrooms; and even Kale, Pumpkin, Sweet Potato, and Kale Pesto. Well illus. in color. 218 pages. Countryman. Paperback. Pub. at $16.95

**6823068** THE CHIA SEED COOKBOOK: Eat Well, Feel Great, Lose Weight. By MySeeds Chia Test Kitchen. These tiny, flavorless, gluten-free seeds are chock-full of antioxidants and fats that when combined with wheat and other grains can be used as a replacement for butter or oil in your favorite baked goods. Nearly 100 recipes include Peanut Butter Chia Waffles, Chia Triple Fruit Crisp, and Chia Lemon Hummus. Well illus. in color. 224 pages. Skyhorse. Pub. at $17.95

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**282745X** THE COMPLETE DIABETES COOKBOOK: The Healthy Way to Eat the Foods You 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 is complete with nutritional information for quick and easy reference. Enjoy every meal with fresh creative dinners, holidays and even snacks. 394 pages. 8 9/10. Paperback. Pub. at $32.99 $24.95

**675719** FIBROMYALGIA FREEDOM! You Can Relieve Pain, Clear Brain Fog & Fight Fatigue. By Kathleen Stanader. 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. Rockbridge. Paperback. Pub. at $14.99 $11.95

**5947732** THE BAREN BROS BROTHER COOKBOOK. By Katherine & Ryon Harvey. Slow-cooked meals and roasted foods with nutrition information for each recipe and step by step instructions. Well illus. in color. 320 pages. HarperCollins. Pub. at $28.99 SOLD OUT

**2820900** WHAT TO EAT DURING CANCER TREATMENT. SECOND EDITION. By Jeanne Besser et al. Revised and expanded, this helpful guide includes practical advice and more than 130 simple, easy to prepare recipes to help you cope with cancer-related side effects of your treatment: nausea, diarrhea, constipation, trouble swallowing, sore mouth or throat, unintentional weight loss, and taste changes. Color photos. 268 pages. Sourcebooks. Pub. at $16.95 $12.95

**6785611** THE EASY ACID REFLUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR. By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use all your everyday ingredients. Includes tips and modified recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to avoid or enjoy. Try Spicy Shrimp Tacos or Easy Peppitas. Color photos. 334 pages. Rockbridge. Paperback. Pub. at $17.99 $12.95

**6904381** SUPER CLEAN SUPER FOODS. By F. Hunter & C. Bretherton. Featuring detailed profiles of 90 superfoods, including their health benefits; how to maximize their power; and 250 ideas for working them into your meals, drinks, and snacks—this is your instant guide to enhancing the nutritional profile of anything you eat. Fully illus. in color. 224 pages. Dorling Kindersley. Pub. at $22.00 $8.95

**2768712** HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bharat B. Aggarwal with 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 365 recipes. Illus. in color. 322 pages. Sterling. Pub. at $24.95 $16.95

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**2856042** THE KEFIR COOKBOOK: An Ancient Healing Superfood for Modern Life, Recipes from My Family Table and Around the World. By Julie Cronkency, W.D. Over 100 globally inspired sweet and savory recipes made with one of the most probiotic-rich and nutrient-dense superfoods on the planet–Try Spoons, Brussel and Apple Salad; Magic Mushroom Frittata; Roman Nutella Kefir Banana Pops; and more. Fully illus. in color. 326 pages. HarperOne. Pub. at $32.99 $9.95

**2909308** RAW CAKE. By D. Kristiansen & L. Garwood-Gowers. Welcoming you into your world of natural ingredients, superfoods, and modern alchemy, this creative guide from The Hardihood features desserts, ice cream, chocolate, healing elixirs and breakfast shakes and bowls. Color photos. 194 pages. St. Martin’s. Pub. at $19.99 $4.95

**6856489** PALEO PERFECTED. By the eds. at America’s Test Kitchen. All your favorite dishes and everyday ingredients. Incl udes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to avoid or enjoy. Try Spicy Shrimp Tacos or Easy Peppitas. Color photos. 334 pages. Rockbridge. Paperback. Pub. at $17.99 $12.95

**6974937** PROTEIN POW: Quick and Easy Protein Powder Recipes. By Anna Sward. Every protein is incredibly easy to make; these recipes are portable, healthy, and taste great. Take your protein to work, the gym, the pool, or a hike, wherever you go—get a hit of protein. Includes recipes for trifles, bars, chocolate cups, pancakes, mug cakes and much more. Fully illus. in color. 206 pages. Sourcebooks. Pub. at $16.95 $7.95

**2931753** THE ULTIMATE PROTEIN POWDER COOKBOOK: Think Outside the Shake. By Anna Sward. Protein powders are the ideal way to eat, and when to eat to maximize building muscle. Well illus. in color. 160 pages. Rodale. Paperback. Pub. at $19.99 $9.95

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**2782545** COOKING WITH HEALING MUSHROOMS. By Stephanie Romine. This guide quickly and clearly details the healing properties of various edible and medicinal mushrooms and some dishes that incorporate these adaptogenic superfoods. Recipes include Creamy Morel and Onion Dip, Charroselette Toast with Ricotta, Mango Lassi with Turmeric and Coriander, and Morel and Spices. Color photos. Rodale. Paperback. Pub. at $15.95 $11.95

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**2884313** MENS HEALTH MUSIC CHOW: More than 150 Easy-to-Follow Recipes to Burn Fat and Feed Your Muscles. By GreggAwait. 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, snacks and shakes that deliver the key nutrients healthy dinners the whole family will enjoy. 16 pages in color. 278 pages. Rodale. Paperback. Pub. at $19.99 $5.95

**6978495** WELCOME HOME DIABETIC COOKBOOK. By HopeCornerford. Meal planning can be tough when you or someone in your family has diabetes. Here are 450 easy to prepare recipes that you can mix and match to make your breakfasts, lunches, dinners, snacks, and desserts a snap! Complete with nutrition information for each recipe and step by step instructions. Well illus. in color. 578 pages. Good Books. 9 9/10. Spiralbound. Pub. at $24.99 $17.95

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**2820900** WHAT TO EAT DURING CANCER TREATMENT. SECOND EDITION. By Jeanne Besser et al. Revised and expanded, this helpful guide includes practical advice and more than 130 simple, easy to prepare recipes to help you cope with cancer-related side effects of your treatment: nausea, diarrhea, constipation, trouble swallowing, sore mouth or throat, unintentional weight loss, and taste changes. Color photos. 268 pages. Sourcebooks. Pub. at $16.95 $12.95

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**2878267** MY HALAL KITCHEN. By Yvonne Maffei. A collection of more than 100 healthy recipes—from American comfort food to classic international fare—made with halal meats and non-permissible foods) can be diverse, accessible, and delicious. Recipes include Eggs Benedict with Hollandaise Sauce and Middle Eastern Falafel. Slow Fry. Color photos. 214 pages. Agate. Paperback. Pub. at $29.95 $7.95

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By Summer Rayne Oakes. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious everyday dishes including Thai Red Curry, Lamb Lasagna; Tofu and Green Beans and Lamb Burgers with Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95

PRICE CUT to $9.95

689903X SUPERFOODS! By Erica Palmcrantz Azziz. Inspires and teaches you to start planning simple and quick dishes to improve your well being. All new easy to throw together, one pan, one pot recipes. Includes 110 easy and fast recipes using five main ingredients or fewer; a list of foods that include Pumpkin Muffins; Cauliflower Rice; and Cherry Energy Bars. Well illus. in color. 144 pages. Parragon. Pub. at $24.99

PRICE CUT to $12.13

6964141 100 DAYS OF REAL FOOD ON A BUDGET. By Lisa Leake. Whether a strict budget is a requirement for you or you simply would like to spend less at the grocery store, the resources and recipes found here will help you cut out expensive foods without overlooking nutrition. Recipes include Cinnamon Roll Pancakes; Chicken Burrito Bowls; Apple-glazed Pork Chops; Oatmeal Cookie Energy Bites; and many more. Fully illus. in color. 296 pages. Morrow. Pub. at $29.99

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6878562X THE EASY ANTI-INFLAMMATORY DIET. By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes featured, maximizing the pain-relieving effects of each superfood. Recipes include 110 easy and fast recipes using five main ingredients or fewer; a list of foods that help or harm inflammation; and tips for saving time and money. Try Easy Summer Gazpacho or Gingered Turkey Meatballs. Illus. in color. 180 pages. Rodale. Pub. at $19.99

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2794683 THE SCIENCE OF SKINNY COOKBOOK. By Dee McCaffrey. Shatters the “calories in, calories out” myth by revealing that keeping your weight constant doesn’t mean you need to calorie restrict, and that you can do it without dieting or exercising. Includes 175 healthy recipes to stop you from dieting--and start eating for life. 16 pages of color photos. 306 pages. Da Capo. Paperbound. Pub. at $17.99

$4.95


$4.95

6904583 SUPERFOOD BREAKFASTS. By Kate Turner. From smoothie bowls and overnight oats to avocado toasts and pancakes, these dishes are so tasty and easy to prepare that there’s no excuse for skipping breakfast. The most important meal of the day just got a makeover. Fully illus. in color. 61 pages. Dorling Kindersley. Pub. at $9.99

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6913210 SUGARDETOXME: 100+ Recipes to Curb Cravings and Take Back Your Health. By Summer Rayne Oakes. Easy to follow cookbook and guide that not only arms you with knowledge about your body and how it is affected when you eat sugar, but also suggests ways to change your behavior, and successfully conquer your cravings. Includes 10 meal maps and more than a hundred mouth-watering recipes such as Zucchini Pancakes with Mung Beans and Veggies. Illus. in color. 270 pages. Sterling. 8¼x10¼. Pub. at $24.95

$6.95

6844944 FRESH ITALIAN COOKING FOR THE NEW GENERATION. By Alexandra Caspero Lent. Experience the tastes and flavors of the lighter side of Italian cuisine without the heavy meat and cheese. The author will make your mouth water without the guilt with these delicious vegetarian Italian recipes. Enjoy Spring Vegetable Lasagna; Homemade Gnocchi; and Tempeh Bacon Carbonara. Well illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.99

$6.95

5917913 HEALTHY GUT, FLAT STOMACH: The Fast and Easy FODMAP Diet Plan. By Juan Carlos Capalino. The FODMAPs are carbohydrates found in certain foods that can be hard to digest, causing a range of symptoms, including IBS. With recipes for a seven-day menu plan, grocery lists, and clear explanations of the science behind the low-FODMAP diet and why it works, Capalino makes it easy to take control of your digestive health. Well illus. in color. 192 pages. Countryman. Pub. at $17.95

$12.95

6785527 THE COMPLETE ANTI-INFLAMMATORY DIET FOR BEGINNERS. By D. Calimeris & L. Cook. Following an anti-inflammatory diet can reverse wearisome symptoms such as pain and fatigue, as well as co-existing conditions including autoimmune disorders and gut health problems. Included in the 75 simple affordable recipes are Buckwheat Granola; Spinach, Mushrooms, and Italian Sausage Soup; and Dark Chocolate Fudge Brownies. Color photos. 146 pages. Morrow. Paperbound. Pub. at $24.99

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2801674 LOSE WEIGHT WITH YOUR INSTANT POT: 60 Easy One-Pot Recipes for Weight Loss. By Audrey Johns. Whether you’re just starting out or you’ve been using your kitchen appliance to save time and calories, with delicious recipes such as Taco Mac and Cheese; Chicken Enchilada Soup; and Dark Chocolate Fudge Brownies. Color photos. 146 pages. Morrow. Paperbound. Pub. at $25.99

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6847489 LOSE WEIGHT BY EATING. By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 500 calories per meal. Using some healthy, inexpensive Smart Swaps, you’ll enjoy foods like California Club Pizza; Cheddar-Stuffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 296 pages. Morrow. Paperbound. Pub. at $24.99

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699951X THE ANTI-INFLAMMATORY COOKBOOK. By Amanda Haas with B. Jacobs. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious everyday dishes including Thai Red Curry, Lamb Lasagna; Tofu and Green Beans and Lamb Burgers with Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95

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6956872 SUPERFOODS!: 150 Superfood Recipes to Inspire Health & Happiness. With complete nutritional information and delicious superfood ingredients to accompany each superfood is a list of foods that tie in with the superfood the reader would like to spend less at the grocery store, the resources and recipes found here will help you cut out processed foods without overlooking nutrition. Recipes include Grilled Mackerel on Rye Bread; Crepes with Creamy Citrus Filling; Beet Brownie Bites; and more. Color photos. 320 pages. Parragon. Pub. at $24.99

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6942733 QUICK FIX MEALS: 200 Simple, Delicious Recipes to Make Meatless Easy. By Bobbi Kowler. The author shares her best 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 loaded with flavor. Try Chicken Piccata with Olives, or Moroccan-Style Tilapia with Mango-Raisin Relish. SHOPWORN.32 pages of color photos.

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5773431 FIX-IT AND FORGET-IT 3 COOKBOOK SET. By Phyllis Pellman Goddard. A trio of slow cookers 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 Sides & Extras. Recipes are for everyone in your family, including vegetarians and meat eaters. Color photos. 336 pages in three volumes, slipcased. Good Books. 8x10¼. Paperback.Pub. at $29.99

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2955887 CLUELESS IN THE KITCHEN: Cooking for Beginners. By Evelyn Raab. Whether you’re a student, short on time, or looking to toss in the hassle. Get the most out of your electric pressure cooker! This collection features homemade dinners ready in minutes, also soup, and built for success using only your electric pressure cooker. This collection features homemade dinners ready in minutes, also soup, and built for success using only your electric pressure cooker. This collection features homemade dinners ready in minutes, also soup, and built for success using only your electric pressure cooker. This collection features homemade dinners ready in minutes, also soup, and built for success using only your electric pressure cooker. This collection features homemade dinners ready in minutes, also soup, and built for success using only your electric pressure cooker. 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This collection features homemade dinners ready in minutes, also soup, and built for success

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**2913526 THE INSTANT POT MEALS IN A JAR COOKBOOK.** By Pamela Ellgen. 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 need a meal, grab a jar, pop it in your instant pot, add water or broth, and enjoy a meal in minutes. Color photos. 135 pages. Ulysses. $12.95

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**2808269 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. All of these fresh, bold dinners are ready in under an hour. Recipes include Spanish Ratatouille; Pork Chops in Chipotle Sauce; Spicy Garlic Sofa; and Posole with chilies. Color photos. 8½x10¼. Pub. at $35.00 $26.95

**2793268 THE GLUTEN-FREE INSTANT POT COOKBOOK.** By J. Bonacci & S. De Leuw. 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. CQ Press. Paperbound. Pub. at $29.99 $14.95

**2787499 THE INSTANT POT HOLIDAY COOKBOOK: 100 Festive Recipes to Celebrate the Season.** By Heather Schlueter. This recipe collection provides inspiration for delectable holiday fare. Welcome the guests with steaming cups of Warm Spiced Wender; Turkey for a Small Gathering is worthy of oohs and ahhs, while Sweet Potatoes and Marshmallows is a yummy classic. And desserts such as Pumpkin Cream Lave Cake are fabulous. Let the festivities flow, in color. 176 pages. Sterling Epicure. Paperbound. Pub. at $19.95 $14.95


**2806060 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes.** By Laurel Randolph. The author simply and clearly explains conventional 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; Pineapple Rush Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Paperbound. Pub. at $19.99

**2818175 THE ULTIMATE INSTANT POT COOKBOOK.** By Coco Morante. Features 200 easy, well-tested recipes including Cream of Tomato Soup; One-Pot Chicken; Mushroom, and Ricotta Gnocchi. Offers tips and techniques for the Instant Pot, and Triple Chocolate Cheesecake. A seasoned food blogger, Morante provides all of the information you need to create re-imagined classics that are sure to delight. Well illus. in color. 320 pages. Price Cut to $4.95

**6978436 THE ULTIMATE ONE-PAN OVEN COOKBOOK.** By Julia Konovalova. Grab your sheet pan, baking sheet, Dutch oven, or roasting pan and you’re halfway to dinner, even on a hectic weekday. Try Spicy Blackened Chicken Lasagna; Parmesan and Broccoli; Family Style Herb and Garlic Roast Leg of Lamb; Make ahead Leek and Goat Cheese Strata; and more. These recipes will transform the way you cook. Well illus. in color. 192 pages. Pageant. Paperbound. Pub. at $21.99 $11.95

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

**2805993 THE “I LOVE MY INSTANT POT” GLUTEN-FREE RECIPE BOOK.** By Michelle Pinto. The popular food blogger and cookbook author shares how to make satisfying, flavorful, gluten-free dishes for every meal with your multi-cooker pot! You’ll find 175 delicious recipes including: Apple Crumb Tart; Moroccan Lamb and Chicke Soup; Spinach Lentil-Bee Delicious; and more. 222 pages. Adams Media. Paperbound. Pub. at $16.99 $12.95

**2785265 MASTERCHEF MEAL PREP.** By Pamela Elgian. The ultimate guide for learning the art of meal prep, this volume shows how to make much more than just delicious recipes. Each chapter is cleverly designed around one type of meal to show the building blocks for a variety of different dishes. Includes weekly menus, grocery lists, prep-day schedules; and time-saving tips. Well illus. in color. 122 pages. Ulysses. Paperbound. Pub. at $16.95

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

**6946712 PALEO COOKING WITH YOUR INSTANT POT.** By Jenny Tschiesche. These inspired recipes for balanced meals that can be cooked in minutes will change your life. Try a moist Spelt Banana Bread; a time saving All in One Spaghetti Bolognese; a spicy Cajun Pulled Chicken; a vegan recipe for BBQ Beans and; and a sweet Red Cabbage dish that compliments many of the dishes in this collection. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

**2845091 EVERYDAY INSTANT POT: Recipes for Breakfast, Lunch, Dinner & Dessert.** By Alesx Mesel. An inspired collection featuring more than 70 recipes for every meal of the day, all made for the new star of the kitchen! Includes delicious dishes like One-Pot Pasta with Bolognese; Tom Kha Soup; and Mayer's Lemon and Blueberry Cheesecake for dessert. Color photos. 144 pages. Weldon Owen. Pub. at $24.99 Price Cut to $14.95

**5725886 PRISON RAMEN: Recipes and Stories from Behind Bars.** By C. Collins Jr. & G. Alvarez. Filled with contributions from anonymous inmates as well as names you’ll recognize—from guitarist Slash to actor Shia LaBeouf–this is an original collection of Ramen anonymous inmates as well as names you’ll recognize–from guitarist Slash to actor Shia LaBeouf–this is an original collection of Ramen

**69575X THE COMPLETE MAKE-AHEAD COOKBOOK.** By the eds. at America’s Test Kitchen. You’ll find everything from family-favorite one-dish suppers, company-worthy appetizers, roasts, and desserts. Eliminate the guesswork of cooking in advance with the included recipes that spell out all the make-ahead options. Fully illus. in color. 422 pp. Norton. Paperbound. Pub. at $32.95 $20.95

**2801841 RICE COOKER RECIPES MADE EASY: Delicious One-pot Meals in Minutes.** By Bridie Trelarian. Rice cooker cooking is a healthy, economical and fast method of cooking. Almost anything can be cooked in a rice cooker. This book will not only show you how to cook perfect rice, but includes delicious recipes for a variety of meals from Paella; Chicken Lasaka; Caramelized Spaneribs to Potato Gratin; and Fruit Flan. Well illus. in color. 96 pages. Tuttle. Spiralbound. Pub. at $17.95 $9.95

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Quick & Easy Cooking

6740707 THE NEW ONE POT COOKBOOK. Discover more than 200 fresh and innovative one-pot recipes that go above and beyond your mom’s favorite weeknight go-to meals. Try Baked Apple Butter Steak with Sweet Potatoes, Butternut Squash Soup with Kielbasa and Cider Orzo,or Roasted Chicken with Avocado. Color photos. 256 pages. Adams Media. Paperback. Pub. at $19.99 PRICE CUT to $3.95

★6728847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECIPES. By Marilyn Haugen. With your multi-function pressure cooker and the right selection, you’ll get scrumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and try Beef, Tomato and Orzo Soup or Maple Mushroom Risotto and end your meal with a Chocolate, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Paperback. Pub. at $19.95 PRICE CUT to $12.95

6825443 HEALTHY SPEEDY SUPPERS. By Karinna MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dahl, Sea Bass with Thai Vegetables, and Spiced Prawn and Tomato Spaghetti. Color photos. 176 pages. Nourish. Pub. at $24.95 $4.95

2791854 MUG CAKES: Sweet & Savory Recipes. By Cinzia Trenchi. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm! Presenting here are 60 tempting original recipes that blend creativity, simple preparation, and flavors like Peanut and Chocolate; Dark Chocolate with Banana & Chili, Spicy Shrimp with Habaneros; and more. 160 pages. White-Star Pub. at $16.95

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

★6805647 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan. By Geri Harrington. Collects 200 easy and original recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budgets. Try Fairy Cheap Chili or Coconut Cornbread. Well illus. in color. 192 pages. Storey Pub. at $14.95

6785778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance to make stock your freezer fun. Meals include Slow Cooker Pulled Pork and Ginger Shirmp Cakes, Blender Pie, 154 pages. Storey Pub. at $14.95

Outdoor Cooking & Grilling

2912066 FROM GARDEN TO GRILL: Over 250 Grilled Recipes for Every Grill Master. By Elizabeth Orsini. Whether you are dedicated to a lifetime of healthy-living or just love bringing that freshly grilled char to seasonal veggies, this collection of 250 mouthwatering vegetable recipes is for you. With tips to make dishes paleo, and changes for making them gluten-free or vegan, recipes include Grilled Zucchini Salsa; Foil Pack Vegetables; Butternut Squash Kebabs; and Quick-Lime Wraps. Well illus. in color, 312 pages. Cider Mill. 8¼x10¼. Hardcover. Pub. at $24.95 $5.95


2891425 KOREAN BBQ: Master Your Grill in Seven Sauces. By Bill Kim with C. Rahn. Starting with 5 Master Sauces, and three simple steps, you’ll soon be able to whip up a whole array of knockouts, including Hosin and Yuzu Edamame, Kimchi Potato Salad, Ko-Rican Porean Chicken, Seared to Buffalo Shrimp, and Honey-Flank Steak. Everything you need for a fun and relaxing time around the grill with your family and friends. Color photos. 232 pages. Ten Speed. Pub. at $28.00 $8.95

★2891441 LET’S GO DUTCHE: Easy Recipes for Outdoor Cooking. By Vernon Wirtzleon. Features 65 hearty recipes for cast iron Dutch ovens that are easy to make, and 3 explosive experiences you’ll never forget: Dutch Oven Mac and Cheese, Dutch Oven Cornbread, and Dutch Oven Dutch oven. 288 pages. Gibbs Smith. Pub. at $16.99 $5.95

2837927 STILL SMOKIN’: More than 150 New Recipes for Savory Smoked-Cooked Dishes. By Cookshack. An essential guide for understanding the art of low and slow cooking, this book teaches you how to control temperature charts, a guide to flavorful woods, and useful tips for effective wood smoking. Features over 150 recipes, such as Jack Daniel’s Sparerib, Smoked Mozzarella, and Pork Tenderloin Deluxe. 122 pages. Running Press. 8x10. Paperback. Pub. at $15.95

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

2848262 PROJECT FIRE. By Steven Raichlen. Cutting edge techniques meet time honored traditions in 100 boldly flavored recipes that will torchyourgrade at the grill. Here’s how to blow torch a rosemary meat chalottes and grill mussels in blazing fire. From Seven Steps to Grilling Nirvana to recipes for grilled cocktails and desserts, this collection proves that fire makes everything taste better! Well illus. in color, 326 pages. Workman. Paperback. Pub. at $22.95 $6.95

★2952262 THE BRISKET CHRONICLES: How to Barbecue, Braise, Smoke, and Cure the World’s Most Epic Cut of Meat. By Steven Raichlen. Take your love for brisket to the next level with a collection of more than 60 recipes. It all starts with the Big Kahuna, the legendary fork tender smoky awesomeness known as a whole Texas barbecued brisket. Then there’s Jamaica’s Jerk Brisket, Korean Grillled Beef, and School Pastrami, Jake’s Double Brisket Cheesburgers, and more. Well illus. in color, 278 pages. Workman. Paperback. Pub. at $19.95 $14.95

285684X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the authors’ family archives. Recipes include: Private Reserve Mustard Sauce; Ain’t No Thang but a Chicken Wing, Pork Belly Bites; Prime Rib on the Pitt; Tangy Pitt Beans, Blackberry Pie; and many more signature BBQ delights! Also includes a section on sauces and rubs. Well illus. 336 pages. HMH. Pub. at $25.00 $6.95

6904408 LEGENDS OF TEXAS BARBECUE COOKBOOK, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition along with cutting edge tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket, Smoke-Brased Beef Ribs; and Rainy Day BBQ Barbecued Bologna Sandwiches. Well illus. 304 pages. Chronicle. Pub. at $22.93 $9.95

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Outdoor Cooking & Grilling

**6876644 THE CAMP DUTCH OVEN COOKBOOK.** By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will know how to make delicious meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Bread Cake; Slow Cooked Beef Stew; Pizza; Margherita; and Quick and Easy Peach Pie. Illus. in color. 224 pages. Paperbound. Pub. at $16.95

**2791935 SALT BLOCK GRILLING: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks.** By Mark BITTERMAN. An essential guide to making salt blocks the centerpiece of home grilling. The six chapters are divided into more than 70 recipes organized by key ingredients. You’ll find recipes for Bacon Browned Pork Belly with Mint Chutney and Spicy Peanut Crumble; Salt-seared Tuna Nicoise; and much more. Well illus. in color. 184 pages. Andrews McMeel. Pub. at $24.99

**6863739 MYRON MIXON’S BBQ RULES.** with K. Alexander. The world’s most celebrated pitmaster breaks down the steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, sauce, and mop you need to get there, plus variations for all smokers. Try Smoked Prime Rib; Smoked Turkey Legs; and Smoked Blackberry Roulade. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95

**9692696 THE SCOUT’S DUTCH OVEN COOKBOOK.** By Tim & Christine Conners. With camp cookery as popular as ever with Scouting, Conners continues the tradition founded in our pioneering past by focusing solely on the art of camp Dutch oven cooking. Try Big Timber Breakfast Casserole, Chicken Dutchadillas, Frazzleberry Pie, and many more. Well illus. in color. 170 pages. Globe Pequot. Paperbound. Pub. at $16.95

**5838223 SMOKE IT LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER.** By Wendy R. O’Neil. Create an authentic smoked meat taste in your own backyard with this step-by-step primer and flavor-filled cookbook. Turn up the heat at your next barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Citrus-Mole Fajitas; Bacon-Wrapped Stuffed Jalapeños; and much more. Color photos. 135 pages. Ulysses. Paperbound. Pub. at $18.95

**2902508 BARBECUE RULES: The Artisanal Kitchen.** By J. Carroll & N. Fauchal. This little volume features dozens of recipes and essay-packed with tips, tricks, 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. America’s Test Kitchen. Paperbound. Pub. at $12.95

**6857892 MASTER OF THE GRILL.** By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, pizza, and more. Learn to make Cowboy Steaks; Alabama BBQ Chicken; and Kansas City Style Ribs. Includes classic tips and techniques for outdoor cooks. Fully illus. in color. 354 pages. America’s Test Kitchen. 8½x10. Paperbound. Pub. at $29.95

**6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need.** By Paul Kirk. This collection of over 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 Publishing. Pub. at $24.95


**6877646 MASON JAR LUNCHES: 50 Pretty, Portable Packed Lunches.** By Jessica Harlan. Discover three clever ways to pack a healthy, on-the-go meal. This collection of recipes will show you how to combine fresh produce and whole foods into fun meals packed in adorable jars, including lasagna in a jar, poke sushi bowl, buffalo chicken salad, and many more. Well illus. in color. 128 pages. Ulysses. Paperbound.

**6729437 WINTER GRILLING.** By Tom Heinze. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—each with unique-ingredient flavor. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Stuffed Pork Loin, and Chocolate Nut Cupcakes with Applezett Apples. Color photos. 160 pages. Whitecap. 8½x11. Paperbound. Pub. at $19.95

**586979X SAUCES & SHAPES: Pasta the Italian Way.** By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these authentic recipes for sauces and soups. You’ll find traditional versions of such favorites as carbonara, Bolognese, marinara, and Alfredo as well as many unusual sauces based on white, roasted, rips, rabbit, clams, shrimp, eggplant, mushrooms, and more. Drawings & color photos. 400 pages. Norton. 8½x11. Paperbound. Pub. at $35.00

**2780739 NOODLEMANIA! 50 Pasta Recipes.** By Melissa Barlow. Your kids will go crazy with these playful and colorful pasta recipes. It’s filled with bold and cold main dishes, salads, and even desserts. Try Super Stuffed Monster Mouths; Rapunzel Pasta; Spider Cookies; and dozens more. Color photos. 172 pages. Whitecap. Paperbound. Pub. at $15.95

**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. Well illus. in color. 188 pages. Random. Paperbound. Pub. at $11.95

**971506 HOUSMAD PASTA MADE SIMPLE: A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night.** By Manuela Zangara. Whether you have dabbled in making pasta from scratch before or have always been a little too intimidated to try, this is your complete guide to creating the pasta you love any night of the week and having fun while doing it. Recipes include Pumpkin Raviolini Quadrati and Smoked Salmon, and Ricotta Meatballs with Appenzeller Apples. Color photos. 233 pages. Whitecap. Paperbound. Pub. at $17.99

**6911355 VEGGIE BURGERS EVERY WHICH WAY: Fresh, Flavorful & Healthy Vegan & Vegetarian Burgers.** By Lukas Volger. Offers more than 30 unique, delicious veggie burger recipes including Lentil and Celery Root Burgers; Tofu and Chard Burgers; Baked Falafel Burgers, Thai Carrot Burgers; and more. Over half the recipes are vegan and/or gluten-free, as are many of the extras. Color photos. 173 pages. The Experiment. Paperbound. Pub. at $16.95
**Vegetarian Cooking**

2863901 VEGAN JUNK FOOD: 200+ Vegan Recipes for the Foods You Crave. By Lane Gold. Whether it’s oozey-gooey desserts or deep-fried delicacies, these scrumptious recipes let you indulge in the junky side of vegan cooking. Try Sausage in a Blanket with Glazed Apples; Cheesy and Spicy Roasted Chickpeas; Red Velvet Whoopie Pies; or S’Mores Chocolate Chip Cookie Bars! Color photos. 225 pages. Adams Media. Paperbound. Pub. at $18.99 $5.95

2826100 THE CHUBBY VEGETARIAN. By J.F. Burke & B. Lawrence. This compelling guide to modern vegetarian cuisine is a game changer for your home cook. Innovative recipes imagine vegetables as the star of the plate, with vibrant flavor from all over the world. Includes Shibake Ramen; Beet and Goat Cheese Ravioli; Spicy Tomato and Cashew Bisque; and more. Find a new love for foods that happen to be vegetarian. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $16.95 $9.50

**2826038 THE BLOSSOM COOKBOOK.** By Ronen Seri et al. The Blossom family of restaurants has been changing the face of vegan food with their menus of inventive dishes that dishes in their signature menu items and more than eighty delicious, flavorful recipes for breakfast, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. at $16.95 $12.95

**2915278 CAULIFLOWER POWER: Vegetarian & Vegan Recipes to Nourish & Satisfy.** By Katty Kordalis, photos by M. Kay. Whether roasted, fried, mashed or pickled, each cooking method gives cauliflower a new dimension of flavor, and these 60 recipes show off the ways in which this super healthy vegetable can be enjoyed. Try Crispy Cauliflower Bucket; Greater Power Katsu Curry; Sower; Puttanesca Pizza; Cauliflower Buffalo Wings; and more. Well illus. in color. 134 pages. Ryland Peters & Small. Pub. at $19.95 $11.95

**2808377 THE ESSENTIAL VEGAN INSTANT POT COOKBOOK.** By Coco Morante. Harness the unique power of the Instant Pot to make vegan and vegetarian cooking convenient, fun, and easy. From Breakfast Tacos to Quinoa and Sweet Potato Bites to Choco-Peanut Butter Cheesecake, these recipes are well tested and easy to prepare. Color photos. 169 pages. Ten Speed. Pub. at $19.99 $14.95

**6667778 BAKING MAGIC WITH AQUAFABA.** By Kelsey Kinsker. Move over eggs, there's a new ingredient in town. A fabulous egg replacement in town. With baking properties so amazing it can create fluffy quiche and light merigues, aquafaba is the breakthrough ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse; Rocky Road Ice Cream and Pesto Blackberry Pudding; and much more. Well illus. in color. 272 pages. Sterling Epicure. Paperbound. Pub. at $22.95 $13.95

**2807992 VEGAN SNACKS & MUNCHIES: Plant-BasedNibbles, Snacks, Dips & Sweet Bites.** By Jules Chang. In this book, you’ll find a ton of ways to snack throughout the day and satisfy your cravings with over 65 recipes for tasty party munchies to nourishing energy balls, put down those processed and convenient plant based snacks. From savory nibbles to sweet bites, there is everything right way with over 80 easy and nourishing plant based recipes. With ideas for breakfast, lunch, dinner and snacks, there is everything to get started. Try the Ultimate Breakfast Sandwich; Butternut Squash & Black Bean Chili; Black Bean & Beet Burgers; Vegetable LoadedNachos; Chocolate Banana Bread; and more. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

**6949414 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul.** By Laxmi Wani-Nakhieli-Bickel. From simple homemade dairy to traditional sweeter foods made with a handful of ingredients, these recipes show you how to prepare and serve colorful, nourishing foods that cultivate joy in the kitchen. They include Yoga Cheese Pakora; Lemon and Cucumber Sponge Cakes; Kitchari; and more. Color photos. 305 pages. Shambhala. Pub. at $30.00 $7.95

**6845037 THE I HATE TOFU COOKBOOK.** By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a helpful, powerful, plant based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Color photos. 60 recipes like Tofu Sloppy Joes; Grilled Tofu Kebabs; Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95 $9.50

**2796155 VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes.** By Jackie Kearney. Vegan eating has never been so easy and delicious with over 65 recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chilli Dogs with Cashew Cheese, to Tofish Chips, you’ll find a plant based alternative to all your favorite meals. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $11.95

**2803666 VEGETARIAN 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 vegan meals, just by using your Instant Pot. Try Crowd-Platter Butternuts, Roasted Tomatoes & Avocado; Roast Butternut Squash with Black Beluga Lentils; Ethiopian Lentil Casserole; or White Chocolate Brownies! Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

**2785447 HOMEMADE VEGAN CHEESE, YOGURT AND MILK.** By Yvonne Holf-Singh. The vegan cheese, yogurt, tofu, milk, cream and butter recipes included are surprisingly diverse and easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the veganization starters you need are included in this comprehensive volume. Color photos. 143 pages. Grub Street. Pub. at $26.95 $19.95

**2915332 THE MAGIC OF TAHINI: Vegan Recipes Enriched with Sweet & Nutty Sesame Seed Paste.** By Dunja Gulin, photos by J. Wiersema. Tahini is the magical ingredient that will revolutionize your vegan baking. Tahini can be used to enhance all kinds of vegan recipes, both sweet and savory. These 60 recipes include Walnut Tahini Hummus, Velvetty Mushroom Soup, Black Tahini Poppyseed Swirls, Chia Hot Chocolates, Tahini, Black Tahini & Coconut Ice Cream, and more. Well illus. in color. 127 pages. Ryland Peters & Small. Pub. at $19.95 $11.95

**6612644 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes.** By Jules Chang. Intro. to a healthy twist to your cheese with these 60 plant-based recipes made with beans, nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tofu-based Herb Red Feta, or a silky, meltable Cauliflower Jack. Well illus. in color. 190 pages. Countryman. Pub. at $24.95 $17.95

**6805639 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 pattypans, 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

**2874520 FIRST-TIME VEGAN: Delicious Dishes and Simple Switches for a Plant-based Lifestyle.** By Leah Vanderveldt. Start your vegan journey the right way with over 60 easy and nourishing plant based recipes. With ideas for breakfast, lunch, dinner and snacks, there is everything to get started. Try the Ultimate Breakfast Sandwich; Butternut Squash & Black Bean Chili; Black Bean & Beet Burgers; Vegetable Loaded Nachos; Chocolate Banana Bread; and more. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

**2855053 THE COMPLETE VEGAN AIR FRYER COOKBOOK: 150 Plant-Based Recipes for Your Favorite Foods.** By S. LaBorde & E. Hickman. Enjoy healthier, delicious versions of all your favorite plant-based foods made with this new and exciting appliance! Includes 150 delicious, appealing recipes with appendixes with thematic menus, a comprehensive recipe table, a detailed air fryer buying guide, and conversion charts. Recipes include Black Bean Burgers; Tofu in Hoisin Sauce; and Squash Casserole. Color photos. 182 pages. Sterling Epicure. Paperbound. Pub. at $22.95 $17.95

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Vegetarian Cooking

2869918 KINDA VEGAN: 200 Easy and Delicious Recipes for Meatless Meals (When You Want Them). Do you want to give a vegan diet a try but aren’t ready to make a full commitment? In this collection you’ll discover 200 recipes that are so tasty you won’t believe they’re vegan, including: Easy Vegan Breakfast Parfait; Spicy Roasted Tomato Soup; Greek Lemon Rice with Spinach; Pumpkin Cream Pasta; and more. Well illus. in color. 288 pages. Adams Media. Pub. at $18.99 Paperbound. Pub. at $15.99 $11.95

6766170 THE SUPER EASY VEGAN SLOW COOKER COOKBOOK. By Toni Okamoto. Learn the basics of stockling up on vegan slow cooker staples and discover the easiest way to prepare complete meals that take just 15-minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Cauliflower Bolognese; and Spicy Ethiopian Lentil Stew. Color photos. 151 pages. Running Press. Pub. at $19.95 $14.95

2861774 THE ULTIMATE VEGAN BREAKFAST BOWL: Breakfasting Plant-Based Recipes You’ll Want to Wake Up For. By N. Horn & J. Mayer. Here are 80 recipes for smoky, succulent, and completely plant-based barbecued fare. BBQ classics include Eggplant Hot Dogs, Cauliflower Cutlets, and Pulled Mushroom Sandwiches; and new global inventions include Eggplant Gyros, Tandoori Tofu Skewers and Vietnamese Pizza. Color photos. 141 pages. Pavilion. Pub. at $19.95 Paperbound. Pub. at $17.95 $19.95

6882765 VEG: The Ultimate Vegan Barbecue Cookbook. By N. Horn & J. Mayer. Here are 80 recipes for smoky, succulent, and completely plant based barbecued fare. BBQ classics include Eggplant Hot Dogs, Cauliflower Cutlets, and Pulled Mushroom Sandwiches; and new global inventions include Eggplant Gyros, Tandoori Tofu Skewers and Vietnamese Pizza. Color photos. 228 pages. The Experiment. Paperbound. Pub. at $19.95 $14.95

6680536 VEGGIE DESSERTS + CAKES: Carrot Cake and Beyond. By Kate Halloway. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 137 pages. Alana Chernila. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 137 pages. Alana Chernila. Price Cut to $7.95 $7.95

5871086 VEGGIE IN THE HOUSE: Flexible Plant-Based Family Meals to Please Everyone. Ed. by Laura Bithell et al. Packed with more than 100 healthy, plant-based recipes, featuring expert nutritional analysis to ensure proper protein intake, this collection demonstrates that eating plant-based can be delicious and satisfying. 144 pages. Pavilion. Pub. at $21.95 $17.95

2800211 EAT FEEL FRESH: A Contemporary Plant-Based Ayurvedic Cookbook. By Sahara Rose Ketabi. Ayurveda teaches that food is divine medicine with the power to heal, but the best foods for one person may not be beneficial to another. Join the author on a journey to wellness that begins with what you eat. Some recipes include Sweet Potato Cereal; Southwestern Quinoa Salad with Smoky Peppers; and Toasted Marzipan Ice Cream. Veggies bring moisture, natural sweetness and extra nutrients to baking with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 192 pages. Clarkson Potter. Price Cut to $7.95 $7.95

2858770 AT MY TABLE: Vegetarian Feasts for Family and Friends. By Mary McCartney. Discover how you can easily prepare complete vegetarian menus with a variety of healthy, fun ingredients that complement the occasion, from “I Heart Mexican Food” to “ Festive Feast.” The author also offers her thoughts about her recipes, as well as her own food inspirations and memories. Fully illus. in color. 256 pages. Sterling. Pub. at $29.95 $14.95

4609862 THE BOSTON GLOBE ILLUSTRATED NEW ENGLAND SEAFOOD COOKBOOK. By C.J. Bartley. This mouth-watering collection of over 130 of the best recipes ever published includes Classic Maine Crab Cakes; A New England Stovetop Clambake; Lobster Salad Rolls; and Cornmeal Scotch Eggs. Color photos. 144 pages. Triumphant, 9x10.9 inches. Pub. at $14.95 $9.95

293020X COOKING WITH TINNED FISH, By Bart van Ophem. Tinned fish is delicious, sustainable and just as good as fresh! Combining the best ingredients, brilliant recipes, and top tips and tricks, the author demonstrates the versatility of cooking with this ultimate pantry staple. From simple soups and salads to creative main courses, learn how to use tinned fish to inspire and enjoy great fish. Well illus. in color. 144 pages. Weldon Owen. Pub. at $19.95 $4.95

6911838 QUICK & EASY VEGAN COMFORT FOOD. By Alicia C. Simpson. Here is the essential guide for any American who is one of the more than 6 million vegans who miss the down-home tastes they remember, or for vegetarians and even some meat eaters who want to add more plant-based foods to their diets. Includes easy to prepare and animal free versions of traditional dishes like Spicy Buffalo Bites; Ultimate Nachos; Baked Ziti; and more. Color photos. 228 pages. The Experiment. Pub. at $19.95 $17.95

6921057 VEGGIE DESSERTS + CAKES: Carrot Cake and Beyond. By Kate Halloway. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 137 pages. Alana Chernila. Price Cut to $7.95 $7.95


6921752 THE SPIRALIZED KITCHEN. By Leslie Bilderback. Step by step instructions, practical techniques, and mouthwatering photographs accompany a variety of fun, simple recipes for everything from pasta to soups and sides to desserts. 200 pages. St. Martin’s. Pub. at $24.95 $18.95

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6555344 KALE & CARAMEL: Recipes for Body, Heart, and Table. By Lidy Diamond. Based on the popular blog, this sumptuous collection offers 80 deliciously creative vegetarian and vegan recipes featuring herbs and spices that will make you fall in love with beauty products. Each chapter celebrates an aromatic herb or flower: basil, cilantro, fennel, mint, lavender, rose, and more. Color photos. 206 pages. Afria. Paperbound. Pub. at $22.00 $7.95

Fish & Seafood

2816167 COOKING WITH TINNED FISH, By Bart van Ophem. Tinned fish is delicious, sustainable and just as good as fresh! Combining the best ingredients, brilliant recipes, and top tips and tricks, the author demonstrates the versatility of cooking with this ultimate pantry staple. From simple soups and salads to creative main courses, learn how to use tinned fish to inspire and enjoy great fish. Well illus. in color. 144 pages. Weldon Owen. Pub. at $19.95 $4.95

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Fish & Seafood

7635230 500 FISH & SHELLFISH DISHES. By Judith Fergit. This collection has everything you need to know in order to choose, prepare, cook, and enjoy seafood of every kind. Covers the full scope of preparation techniques: steaming; baking; grilling; planking; roasting; and smoking. A final chapter on sauces and sides finishes the catch. Color photos. 288 pages. Sellers. Pub. at $16.95 $3.95

5771781 SIMPLY SHRIMP: With 80 Globally Inspired Recipes. By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp, with 80 globally inspired recipes organized by the many ways shrimp can be prepared. Ideas like Thai Shrimp Curry and Shrimp with Avocado are joined by classics like Shrimp Cocktail and Shrimp and Bacon Hors d’Oeuvres. Color photos. 192 pages. Stewart, Tabori & Chang. Pub. at $24.95 $3.95

6833889 THE CONNOISSEUR’S GUIDE TO FISH & SEAFOOD. By Wendy Sweetset. This comprehensive guide makes it easy to shop for and cook fish and seafood with confidence, from tilapia to lobster. It includes advice on where and how to buy and store fish and seafood as well as tips to ensure its quality, basic preparation instructions, cooking techniques, and delicious recipes. 200+ color illus. 256 pages. Sterling. Pub. at $24.95 $3.95

6886252 THE GRAND CENTRAL OYSTER BAR & RESTAURANT COOKBOOK. By Sandy Tringali with R. Finamore. A collection of more than 100 of the restaurant’s recipes, some dating to the opening in 1913, are paired with behind the scenes stories of the restaurant, and a wealth of expert information on buying, cooking, and serving seafood and fish. Try the Maryland Crab Cake Sandwich or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos, most in color. 224 pages. Stewart, Tabori & Chang Pub. at $33.00 $14.95

6925790 CRAB: 50 Recipes with the Fresh Taste of the Sea. By Cynthia Nims. Discover delicious ways to prepare crab from the Pacific Coast, Chesapeake Bay, and the Gulf of Mexico. In addition to dishes like Crab & Artichoke Frittata and Pan-Fried Soft-Shell Crabs with Salsa Verde, Nims offers background on crab species and information on seasonal harvest and sport crabbing. Color photos. 152 pages. Sasquatch, Pub. at $19.95 $6.95

284422X FOR COD AND COUNTRY. By Barton Seaver. Seaver shares his passion for fresh seafood, including tales of his own experience as a fisherman in the northwestern Atlantic. Color photos. 256 pages. Sterling. Pub. at $30.00 $14.95

2844224 THE GREAT SHELLFISH COOKBOOK. By Matt Dean Pettit. Go on a mouthwatering fishing tour that focuses on shellfish! In this shellfish 101 collection, Petit shares how and where to buy fresh shellfish, how to store it, and how to cook it. Recipes include Thai Curry Crab; Fried Squid Pintxo Poppers; Spot Prawn Dumplings; and more. A must-have for all seafood lovers. Well illus. in color. 240 pages. Random. 8 ½x10 ¼. Paperback. Price at $14.95 $8.95

6911803 THE NEW ENGLAND CLAM SHACK COOKBOOK, 2ND EDITION. By Brooke Dojny. This new edition features 20 all new recipes; six more Clam Shacks to try; and three Clam Shack weekend itineraries for a great long weekend. By a Granite State native! From Cape Cod’s Captain Frosty’s, or Fried Maine Shrimp from Two Lights Lobster Shack in Cape Elizabeth, Maine; or Carreiro’s Pork & Clam Shakers with Clams from Tip Tops’ n, in Peabody, Mass; or in color. 244 pages. Storey. Pub. at $18.95 $14.95

6911723 LOBSTER! 55 Fresh & Simple Recipes for Everyday Eating. By Brooke Dojny. Bring the taste of seaside summers to your table with these delicious classics and some new cuisine alike. Recipes include Lobster Gaspacho; Lobster and Corn Risotto; Lobster Pol Pies; and Lobster Rolls. Includes tips on choosing, cleaning, cooking, and serving. Color photos. 143 pages. Storey. Pub. at $14.95 $11.95

6918069 SEA ROBINS, TRIGGERFISH & OTHER OVERLOOKED SEAFOOD. By M. Pietsch & J.O. Fraioli. Enjoy more than sixty-five mouthwatering recipes using undervalued–and lesser-known–varieties of fish, including Korean Fried Skate Wings; Opah Crudo; and Oven Roasted Grisser with Celery and Apple. Color photos. 193 pages. Skyhorse. 8 ½x11. $29.99


★ 6862424 THE COMPLEAT CRABBER. By Christopher R. Reaske. This streamlined edition focuses on catching and preparing the freshest crabs and covers methods for cooking crabs with nets, handlines, and traps. Includes crab lore and trivia, and a wealth of easily prepared crab recipes. 127 pages. Burford, Paperback. Pub. at $12.95 $7.95

Poultry & Game

5571510 THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Venison to Tuna. By Monte Burch. Partly as a tribute to times gone by and partly as a reaction to the modern movement toward healthy eating, this self-sufficient living book contains over 400 recipes–from jerky to nuts and honey–as well as foolproof seasoning mixes, delicious recipes for a wide variety of meats, instructions for making jerky–even 400 recipes–from jerky to nuts and honey–as well as foolproof seasoning mixes, delicious recipes for a wide variety of meats, instructions for making jerky–even

6847501 THE HUNTER’S COOKBOOK: The Best Recipes to Savor the Experience. By Steve & Annie Chapman. Along with easy to follow instructions, these more than 200 recipes for main courses, side dishes, and desserts include Venison Stroganoff; Broiled Fish Parmesan; Pan-Fried Duck Breast; Alligator Etouffee; Country-Style Bear Meat; and much more. 270 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

6847899 PHEASANT, QUAIL, COTTONTAIL, Upland Birds and Small Game from Field to Feast. By Hank Shaw. Everything you need to know about preparing and cooking every sort of small game, from pheasants and turkeys to rabbits and squirrels. Recipes include General Tso’s Pheasant Parcels with Cornbread Stuffing and Andouille Sausage and Shrimp. Grilled Partridges with Tomato Salad; and Tuscan Herb Ragù with Pancetta. Color photos. 336 pages. H&H. Pub. at $32.95 $26.95

6995013 WHOLE LARDER LOVE: Grow, Gather, Hunt, Cook. By Rohan Anderson. For anyone interested in local, sustainable, festive, humane or slow food, Anderson offers easy to follow tips and instructions for setting up a home garden and for hunting and trapping small game and catching fish. He also provides a slew of recipes including Rabbit Stroganoff; Wild Duck Risotto; and Arrabiata Fish and Chips. Well illus. in color. 238 pages, powerhouse Books. Pub. at $35.00 $29.95

★ 2790947 FEATHERS: The Game Larder. By Jose L. Souto. Filled with stunning photographs that showcase not only the beauty of game birds in the field but also the best way to harvest, store, prepare, and cook the birds. From source to plate, this step by step reference also offers over 50 imaginative recipes like Russ’s Woodcock with Chestnut & Cranberry Stuffing; Whole Pheasant; and Merlin’s. Illus. 246 pages. Merlin Unwin. 8 ½x11. Pub. at $37.95 $29.95

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**European Cookbooks**

**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. Pragon. 8¼x11½. Pub. at $16.95

**2905450 DINNERS CHEZ MOI: 50 French Secrets to Joyful Eating and Entertaining.** By Karen West. In an easy to use menu format, the author shares her classic and authentic easy-to-follow recipes, from classics like lentil and sausage stew to new favorites like Provence farro risotto. It also includes French style fifteen minute meals, one pot dinners for easy entertaining, pampering solo lunches, and cozy seasonal soups. Add a dash of joy de vivre to your next meal. 194 pages. Little, Brown. Pub. at $25.00

**2914433 THE BEST OF POLISH COOKING.** By Krystyna Pal, Maria Drzyzga, & Wanda Drzyzga. 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 Pot au Feu, Knedleutasch, 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

**2878100 LES MARCHES FRANCAIS: 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 Pot au Feu, Knedleutasch, 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

**2911663 ITALIAN MOMS: Spreading Their Recipes Across the Emerald Isle.** By John M. 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 Pot au Feu, Knedleutasch, 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

**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 Tartine Tatin and Creme Brule, and oh so much more. Well illus. in color. 975 pages. Paxon. Pub. at $55.00

**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. 8¼x10½. Pub. at $49.00

**5922171 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 loved dish of Fried Pork Belly and a Marsala sauce; or a baked with Baked Apples with Marzipan, you’ll be cooking the Danish way! Well illus. in color. 256 pages. Jacqui Small. Pub. at $35.00

**6897932 FROM SCRATCH: An Introduction to French Breads, Cheeses, Preserves, Pickles, Charcuterie, Condiments, Yoghurts, Sweets, and More.** By Laurence Laurendon et al. Taste in today’s kitchens not limited to themes and things. Capture the harvest in splendid preserved foods. Filled with beautiful photos, this volume offers more than 100 delicious recipes for a variety of French-inspired foods, including pasta, condiments, charcuterie, compotes, and more. 254 pages. Duell. Pub. at $29.95

**6923348 BRITISH CLASSIC 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. Pub. at $40.00

**2921871 OUR IRISH GRANNIES RECIPES.** By Eoin Purcell. Grannies from all across the Emerald Isle have kept the best kept secrets in recipes that define Irish cooking. The author has compiled the best of his ancestor’s recipes in this collection of authentic Irish Cooking. Try traditional Cahors Beef Stew, A Traditional Irish Dublin Coddle, Granny’s Northern Irish Stuffing, Old-Fashioned Soda Scones, and many more. 133 pages. Sourcebooks. Pub. at $12.99

**2905450 DINNERS CHEZ MOI: 50 French Secrets to Joyful Eating and Entertaining.** By Karen West. In an easy to use menu format, the author shares her classic and authentic easy-to-follow recipes, from classics like lentil and sausage stew to new favorites like Provence farro risotto. It also includes French style fifteen minute meals, one pot dinners for easy entertaining, pampering solo lunches, and cozy seasonal soups. Add a dash of joy de vivre to your next meal. 194 pages. Little, Brown. Pub. at $25.00

**6894769 THE SILVER SPOON QUICK AND EASY ITALIAN RECIPES.** Presents more than 100 simple, fast, and delicious recipes to help the busy cook embrace the flavors and spirit of Italian cuisine at home with minimal fuss. Delicious meals include Macaroni Au Gratin; Cream of Carrot Soup; Roman Sausage & Peas; and New Potatoes with Rosemary. Color photos. 240 pages. Phaidon. Pub. at $29.95

**6832229 500 MEDITERRANEAN DISHES: The Only Mediterranean Och Compendium You’ll Ever Need.** By Eoin Purcell. Recipes include those dishes that only fresh, local, unprocessed, and healthy, the Mediterranean diet is also extraordinary in flavor and beauty. With 500 diverse recipes from tapas and starters to protein-providing meals, to whole grains and light pastas, there is something here for everyone. Color photos. 288 pages. Sellers. Pub. at $39.95

**599358X SERBIAN COOKING: Popular Recipes From The Balkan Region.** By D. Kocan & C. McFadden. 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. Pub. at $24.99

**2921871 OUR IRISH GRANNIES RECIPES.** By Eoin Purcell. Grannies from all across the Emerald Isle have kept the best kept secrets in recipes that define Irish cooking. The author has compiled the best of his ancestor’s recipes in this collection of authentic Irish Cooking. Try traditional Cahors Beef Stew, A Traditional Irish Dublin Coddle, Granny’s Northern Irish Stuffing, Old-Fashioned Soda Scones, and many more. 133 pages. Sourcebooks. Pub. at $12.99

**FOOD & COOKING.**

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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–from simple one-pot cooking to create foods for princes. Well illus., most in color. 496 pages. Pavilion. 7¼x11. Pub. at $18.95


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6950148 FRESH: Bold Flavors from a Jewish Kitchen. By Emma Spitzer. Big on flavor and spice. MasterChef UK finalist Emma Spitzer’s style of cooking is unfussy and uncomplicated, extracting the maximum flavor from the humblest of ingredients without spending hours in the kitchen. Recipes include Poached and Smoked Salmon Shmear; Lamb Shank Tagine; Hot Red Bell Pepper Fish Stew; and more. Illus. in color. 303 pages. Oxmoor. 7¼x10¼. Pub. at $16.99

**Fully illus. in color. 162 pages. Skyhorse. Pub. at $5.95**


★ 5913240 THE 100 MOST JEWISH FOODS: A Highly Debatable List. Ed. by Alana Newhouse with S. Butnick. Filled with recipes for the 100 most significant foods culturally and historically to the Jewish people: explored with essays, stories and context. Includes Whitefish Salad, Beet Horseradish, Kiddish Cookies; Lamb Shoulder; and much more. Illus. in color. 303 pages. Ten Speed. Pub. at $24.99

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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. This beautifully bound facsimile edition boasts lots of cooks and a ribbon bookmark that says “Not to be removed without permission.” Illus. 129 pages. Spizer. $85.00

★ 6617247 BUBBE AND ME IN THE KITCHEN: A Kosher Cookbook of Beloved Recipes and Modern Twists. By Miri Rotkovitz. Whether searching for the perfect Passover sedar, celebrating Shabbat, or keeping kosher, Rotkovitz shares a selection of recipes her grandmother’s recipe box–mixed with more than 80 original kosher staples you have on hand. Features dishes like Shrimp and Corn Chowder; and Crawfish Ravioli. Color photos. 240 pages. Mitchell Beazley. 8x10. Pub. at $34.99

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**219 pages. Little, Brown. Pub. at $14.95**

**2731630 THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels. By Heather Donahoe. This collection is a mosaic of the culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to push taste buds and kitchen bravery to new heights. Color photos. 260 pages. Thomas Nelson. Pub. at $22.99**

**2830889 LIVE TO EAT: Cooking the Mediterranean Way. By Michael Psilakis. Combines the life giving benefits of the Mediterranean diet with the time saving tricks of an essential kitchen cheat. The result is a fresh new way to cook quick, healthy dishes from the staples you have on hand. Features dishes like Chicken Souvlaki, Greek Turkey Burgers, Greek Paella, Greek ftabouli, and more! Color photos. 256 pages. Thomas Nelson. Pub. at $22.99**

**2809451 THE WORLD’S BEST STREET FOOD. By Tom Parker Bowles et al. From taco carts and noodle stalls to their mainstays like gyoza and gelaterias, it’s on the street that you’ll find the heart of a cuisine and its culture. These 100 authentic recipes deliver the planet’s best street food direct to your kitchen with dishes like South African Walkie Talkie’s, Taiwan’s Stinky Tofu, or Mexico’s Elote. Color photos. 224 pages.Lonely Planet. Pub. at $14.99

**6841708 SUNDAY DINNER IN THE SOUTH. By Farmy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from retired pastors who share their most memorable parishioner dinners. Try Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Peppers, and Peppered Bacon Biscuits. Illus. in color. 305 pages. Thomas Nelson. Pub. at $26.99**

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**5790463 AT MY GRANDMOTHER’S TABLE. By Faye Porte. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgia of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Green Tomato Fritters; Grandmama’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99**


**2734099 LIVING IN THE SOUTH: A Southern Cookbook of Beloved Recipes and Modern Twists. By S. Butnick. Over 200 recipes from the heart of a cuisine and its culture. These 100 authentic recipes deliver the planet’s best street food direct to your kitchen with dishes like South African Walkie Talkie’s, Taiwan’s Stinky Tofu, or Mexico’s Elote. Color photos. 224 pages.Lonely Planet. Pub. at $14.99**

**2790238 KOREAN COOKING: The Essential Asian Kitchen. By Soon Young Chung. With a tantalizing balance of tastes and textures–fiery peppers are a counterpoint to mild rice–Korean cuisine is flavorful and satisfying. Simple recipes like Dumpling and Rice Cake Soup; Steamed Shrimp with Pine Nut Sauce; and Bulgogi, or (barbecued) beef include step by step photographs. Chung also includes a guide to Korean ingredients. 128 pages. Periplus. 9x11¼. Pub. at $8.95

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690405 NASHVILLE EATS. By Jennifer Justus. Presents more than one hundred mouthwatering recipes like Tomato Cucumber 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 music, and the food. Color photos. 250 pages. Stewart, 8¼x10¼. Pub. at $24.95

689280 LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes. By Anne B. Coppins. You’ll find plenty of regional favorites in these 30 delicious recipes such as Lobster Rolls; New England Clam Chowder; and Portuguese Sweet Potato. Alongside the recipes Justus shares her stories of Cape Cod—the people, the food, and the food. Color photos. 224 pages. Cider Mill, 8½x11¼. Pub. at $18.95

690512 INDIAN. By Stephanie Rosenbaum Klassen. Celebrate the tales of island culture, local traditions, and personal discoveries add flavor to the chef’s recipes for morning, midday, and evening meals, including tapas. The delicious dishes include Paradise Kitchen Caribbean Crab Burgers and Jerk-Rubbed Filet Mignon with Steamed Kale and Calaloo. Color photos. 206 pages. Paperback. Pub. at $19.95

689782 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. The delicious dishes include Paradise Kitchen Caribbean Crab Burgers and Jerk-Rubbed Filet Mignon with Steamed Kale and Calaloo. Color photos. 206 pages. Hardcover. Pub. at $25.00

690772 TALENT & TIMBER. By Forrest Pritchard. When the author went looking for the unsung heroes of local sustainable food, he found them at 18 exceptional restaurants with a special commitment to locally grown, organic, sustainable cooked. Includes recipes for 50 dishes. Color photos. 160 pages. Weldon Owen, 8x10¼. Pub. at $12.95

683886 BAL’S QUICK & HEALTHY INDIAN. By Bal Arneson. Packed with all the classics as well as new twists on old favorites, the 300 delicious dishes are sure to hit with the entire family. Color photos. 256 pages. Paperback. Pub. at $25.00

690545 LA BOUTIQUETTE MEXICAN KITCHEN. By Shannon Bard. Cook up bold Mexican flavors with these incredible gourmet recipes from one of America’s hottest chefs. You’ll make authentic Mexican fare hard to find anywhere but Mexico—think Enchiladas Mineras; Sopa de Calabazza; Arroz a la Tumbada; and many of your favorites. Color photos. 272 pages. HMH, 8x10¼. Pub. at $25.00

575186 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 culinary magic in a recipe collection dripping with southern pride. Includes recipes for 50 dishes. Color photos. 224 pages. Traveling Tastes, 8½x11¼. Pub. at $24.95

690541 NORTHWEST KITCHEN. By Forrest Pritchard. When the author went looking for the unsung heroes of local sustainable food, he found them at 18 exceptional restaurants with a special commitment to locally grown, organic, sustainable cooked. Includes recipes for 50 dishes. Color photos. 160 pages. Voyageur, 9½x11¼. Pub. at $12.95

690402 TAHITIAN TASTES. By Bubba Gump. You’ll find plenty of regional favorites in these 30 delicious recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cioppino. You’ll also find dishes based on regional recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cioppino. Color photos. 272 pages. HMH, 8x10¼. Pub. at $25.00

689281 LOUISIANA COOKBOOK: Over 100 Recipes to Make Comfort Food in Your Cast-Iron. Packed with all the classics as well as new twists on old favorites, the 300 delicious dishes are sure to hit with the entire family. A wide range of recipes include Cheesy Grits; Pecan Sticky Buns; Gluten-Free Biscuits; Creamy Sausage; Bacon Cheddar Cornbread; Fried Chicken; and much more. Color photos. 224 pages. Cider Mill, 8x10¼. Pub. at $18.95

680180 THE MINNESOTA HOME GROWN COOKBOOK. By Tim Kring et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants in a special collection of more than 120 recipes for Savory Local Food throughout the Year. By Shelley N.C. Holl with B.J. Carpenter. You’ll find plenty of regional favorites in these 30 delicious recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cioppino. You’ll also find dishes based on regional recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cioppino. Color photos. 272 pages. HMH, 8x10¼. Pub. at $25.00

690497 THE SOUTH’S BEST-KEPT SECRET: 300 Treasured Southern Recipes. By Forrest Pritchard. When the author went looking for the unsung heroes of local sustainable food, he found them at 18 exceptional restaurants with a special commitment to locally grown, organic, sustainable cooked. Includes recipes for 50 dishes. Color photos. 160 pages. Voyageur, 9½x11¼. Pub. at $12.95

688572 SOUTHERN COOK: Recipes for Classic Dishes. By Stephanie Rosenbaum Klassen. Celebrate the delicious flavors of San Francisco with this collection of more than 30 regional recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cioppino. You’ll also find dishes based on regional recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cioppino. Color photos. 272 pages. HMH, 8x10¼. Pub. at $25.00

691007 THE SOUTHERN SKILLET COOKBOOK: Over 100 Recipes to Make Food Comfort in Your Cast-Iron. Packed with all the classics as well as new twists on old favorites, the 300 delicious dishes are sure to hit with the entire family. A wide range of recipes include Cheesy Grits; Pecan Sticky Buns; Gluten-Free Biscuits; Creamy Sausage; Bacon Cheddar Cornbread; Fried Chicken; and much more. Color photos. 224 pages. Cider Mill, 8x10¼. Pub. at $18.95
2845695 PATRICIA HEATON’S FOOD FOR FAMILY AND FRIENDS. The actress and busy working mother provides the tools to pull together delicious meals and show off your table with sample menus, a kitchen setup guide, and tips for getting organized. Best of all, she spices it up with hilarious stories and anecdotes from her busy food career. Recipes include Apple Pie Muffins; BBQ Beef Sliders; Winter Corn Chowder; and more. Color photos. 246 pages. Morrow. Pub. at $29.99 $7.95
2912147 MOLTO BATALI: Simple Family Meals. By Mario Batali. From lush summer salads to hearty winter braises, these easy and delicious dishes enliven a weeknight meal to a holiday celebration. Better yet, the recipes are organized into perfectly paired combinations for starr meals. Fully illus. in color. 322 pages. Ecco. Pub. at $29.99 $7.95

★ 280218X THE COMPLETE AMERICA’S TEST KITCHEN TV SHOW COOKBOOK 2001-2019. Featuring every recipe (almost 1,300) demonstrated on 19 seasons of the show; a behind the scenes look at the show and the test kitchen; and a 56 page shopping guide, plus the science, the cookware and kitchen gadgets—this compendium is the resource for all serious cooks. Well illus. in color. 1030 pages. America’s Test Kitchen. 8¼x11¼. Pub at $45.00 $32.95

6953360 NADIA G’S BITCHIN’ KITCHEN COOKIN’ FOR TROUBLE. By Nadia Giosia. Culinary ill-girl and host of the wildly popular Nadia G’s Bitchin’ Kitchen TV show on the Cooking Channel brings her savvy chef know-how and rock star ‘tude to glam up your dining experience. Includes Nadia’s creative and wild take on such classics as rustic pan pizza, California Roll, Risotto, and juicy lamb chops. Color photos. 208 pages. Ballantine. Paperbound. Pub at $24.00 $17.95

69040X FOOD, HEALTH, AND HAPPINESS: 115 On-Point Recipes for Great Meals and a Better Life. By Oprah Winfrey with L. Kogan. Delicious, healthy, and easy-to-prepare, these recipes Oprah most loves to make at home and share with friends and family. From simple pleasures like Unfried Chicken and Turkey Chili, to such celebrations of freshness as Sweet Potato Chain. Fully illus. in color. 436 pages. HMH. 6¾x9¼. Pub at $34.99 $24.95

Tuscan Kale and Apple Stew; Second Pasta Primavera recipes are paired with personal essays and memories from Oprah herself. Fully illus. in color. 231 pages. Flatiron. 9x10¼. Pub at $35.00 $27.95

2937174 JACQUES PEPIN HEART & SOUL IN THE KITCHEN. Spiced with reminiscences and stories, this collection of more than 200 recipes reveals the unorthodox philosophy of the man who taught millions of Americans how to cook, including his frank views on the science, the cookware and kitchen gadgets—this compendium is the resource for all serious cooks. Well illus. in color. 436 pages. Flatiron. 9¼x10¼. Pub. at $35.00 $29.99

6966888 JAN KARON’S MITFORD COOKBOOK AND KITCHEN README, ed. by Martha McIntosh. In her popular Mitford series, you find characters enjoying dishes like Punny’s Golden-Crusted Cornbread and Father Tim’s Baked Ham with Bourbon Glaze. Now, you can re-create it with these recipes. 364 pages. Putnam. Paperbound. Pub at $30.00 $14.95

6853242 MY YEAR IN MEALS/MY YEAR IN COCKTAILS. By Rachael Ray & J. Cusimano. Ray gives you an inside look into her kitchen for one full year, offering intimate access to 500 tasty dishes that will take you from breakfast to dinner. After your visit with Rachel, flip the book over and indulge in over 100 amazing cocktails served up by her partner in crime, J. Cusimano. Well illus. in color. 368 pages. Atria. Pub at $29.99 $6.95

2911434 ART SMITH’S HEALTHY COMFORT. Unwilling to give up his beloved Southern food, but knowing he needed to make a change. Smith altered his diet, started exercising, and lost 120 pounds! He still gets to enjoy some of his sought-after culinary creations. Here he shares some of his favorites like Three Cheese Macaroni; Unfried Chicken; and Grilled Hanger Steak with Slow-Roasted Tomatoes. 32 pages of color photos. 255 pages. HarperCollins. Pub at $27.99 $6.95

6968035 KITCHEN GYPSY. By Joanne Weir. Throughout this collection are the cherished dishes and lessons that have shaped Weir’s culinary journey, from her great-grandmother’s 140 year old Lighting Cake recipe to a luxurious beef roulade perfected during her master chef training. Pairing recipes made to be served alongside colorful anecdotes, this engaging armchair read. Well illus. in color. 288 pages. Oxmoor. Pub at $35.00 $9.95

2902672 MASTER RECIPES: A Step-by-Step Guide to Cooking Like a Pro. By the eds. of Food & Wine. Consider this manual your pass to culinary school which includes step by step instructions for mastering star chefs like Jacques Pepin, David Chang and Dominique Ansel. Discover the best way to DIY everything from beef jerky to baklava. Includes over 180 recipes. Color photos. 272 pages. Oxmoor. Pub. at $34.99 $7.95

6949622 RECIPES FOR LIFE: My Memories. By Linda Evans with S. D.erek. A combination of the story of a life well-lived and a treasure trove of recipes that include Mom’s Hot Dog Stew, John Wayne’s ‘The Duke’s’ Crab Dip, Ina Garten’s Filet of Beef Bourguignon, and many more. 298 pages. Post Hill. Pub. at $26.00 $5.95

2901013 MOTO: The Cookbook. By Homaro Cantu. Featuring hundreds of stunning photographs, this volume is a living record of a restaurant and of a chef who defined modernist cuisine. It tells the story of his development from a young chef to a mind on the cutting edge of American food. Recipes include Hot Pizza Soup with Caesar Salad Dots and Veal Breast. 350 pages. Little, Brown. 9¼x10¼. Pub at $32.95 $11.95

★ 4441834 LIDIA’S FAVORITE RECIPES: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees. By L.M. Bastianich & T.B. Manuli. From the classic sauces to the delicious desserts, these recipes have been revised and updated to be more concise and clear, but just as soul-satisfying as ever. Here, you’ll find a fresh take on Lidia’s signature and irresistibly reliable dishes. Try Ziti with Broccoli Rabe and Sausage; Savory Seafood Stew; Veal Ossobuco with Barley Risotto; and Limoncello Tiramisu. Color photos. 222 pages. Knopf. Pub at $24.95 $16.95

6904319 KEVIN DUNDON’S MODERN IRISH FOOD. This celebrated chef gives a modern twist to time-honored, traditional dishes and ingredients. The result is delicious, easy food that is perfect for everything from a leisurely dinner to a quick family lunch. Recipes include Chorizo Roast Chicken; Wellington of Lamb with Asian Spices; Celeriac Waldorf Salad. Color photos. 224 pages. Mitchell Beazley. Paperbound. Pub. at $19.99 $6.95

★ 2789388 THE CASH AND CARTER FAMILY COOKBOOK. By John Carter Cash. The only child of June Carter and Johnny Cash. John Cash shares the stories and recipes that filled his childhood dinner table. Along with memories and reminiscences of the musicians and stars welcomed in their home, the recipes include June’s Grit Bread; Boiled Beef Biscuits; and Crunchy Mexican Tostada Casserole. Well illus. in color. 250 pages. Thomas Nelson. Pub at $29.99 $21.95

Dvd 6829570 BEST FOOD EVER. Widescreen. In each episode you’ll meet the people behind the delectable dishes of some of the best food destinations in the country. Get the scoop on what drives foodies to these dining establishments, and find out their trade secrets. Five episodes. Over 3 hours. Gastron. Pub. at $9.99 $5.95

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**Notable Chefs & Celebrities**

*6858341* DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends. In this treasure trove you’ll find one hundred delicious dishes that have become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal, Grilled Fish Tacos with Citrus Lime Sauce, Gratitude Bread, Honey Chipotle Oven Roasted Ribs, Egg nog, Snickerdoodle Cookies, and Guinness Pot Pie. Well illus. in color. 203 pages. Ballantine. Pub. at $29.95

PRICE CUT to $17.95


PRICE CUT to $12.95

*694230X* ESSENTIAL PEPIN: More Than 700 All-Time Favorites from My Life in Food. By Jacques Pepin. For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career as the champion of simplicity. Includes a searchable DVD demonstrating every technique a cook will ever need. 685 pages. HMH. 8x10¼ x. Pub. at $40.00

$14.95

*6904491* MY ITALIAN KITCHEN: Favorite Family Recipes. By Luca Mante. From the author of Season 4 of MasterChef, this collection of recipes passed down from his Italian family. Along with some good behind the scenes stories from Season 4, are delicious dishes like Sweet and Spicy Sardines, Butternut Squash and Arugula Mjellone, and Rack of Lamb with Potato Puree. Color photos. 208 pages. Stewart, Tabori & Chang. Pub. at $24.95

SOLD-OUT

*6784542* YOUNG & HUNGRY: Your Complete Guide to a Delicious Life. By Diana Alba and her husband from the hit comedy show, Young & Hungry captures the food, romance and friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect girl’s guide to being young, single and on a budget. Color photos. 208 pages. Simon & Schuster. Pub. at $14.99

$2.95

NEW! *588165X* MODERN PRESSURE COOKING. By Bren Herrera. The pressure cooker’s remarkable efficiency makes it easy to whip up quick weeknight dinners or complex, restaurant worthy dishes for entertaining. Let chef and media personality Bren Herrera show you how with recipes like Tarragon-Mustard Braised Short Ribs or Pumpkin Risotto, and more. Color photos. 208 pages. Stewart, Tabori & Chang. Pub. at $22.95

$17.95

*6909590* TOP SECRET RESTAURANT RECIPES 2. By Todd Wilbur. Here are more dazzling clones from America’s favorite restaurant chains. Includes IHOP Cinn-A-Stacks, Red Lobster’s Cheddar Bay Crab Bake, Olive Garden Breadsticks, Applebee’s Mud Slide, and over 140 more. 396 pages. Plume. Paperback. Pub. at $17.00

$4.95

*5771641* MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaus Fritsch et al. The renowned restaurant presents classic steakhouse cuisine, introducing a world of bold flavors and regional American favorites, including: Appetizers & Salads, Soups & Sandwiches, Steakhouse Classics, Fish & Seafood, Side Dishes, and even Desserts. Recipes such as a Prime Rib, Honey Chipotle Turkey, Cider Doughnuts, Fly Creek Apple Salsa, and Cider Based Turkey. Color photos. 200 pages. Agate Surrey. Paperback. Pub. at $22.95

$5.95

*6363593* THE BERGHOFF CAFE COOKBOOK: Berger family Recipes for Simple, Satisfying Food. By Carolyn Berghoff with N.R. Ryan. Founded in 1898 by Herman Berghoff, Chicago’s Berghoff Cafe has come to symbolize the American dream and the joy that comes from sharing food with family and friends. Today, the tradition lives on with Herman’s great-granddaughter in her new collection of classic dishes, many with a modern twist. Color photos. 156 pages. Andrews McMeel. Pub. at $24.99

$3.95

*5930239* NUT PANG: Bold Recipes from New York City’s Favorite Sandwich Shop. By Ratha Chaupoly et al. While Ratha and Ben’s sandwiches, which have earned a cult-like following, are at the core of Nut Pang, this volume includes recipes for so much more. There are the fan favorites, such as Segared Coconut Tiger Shrimp and Hoisin Meatballs, but there are also condiments and pickles, rice and noodle bowls, sides, stews and drinks. Fully illus. in color. 240 pages. HMH. 8x10¼. Pub. at $25.00

$17.95

*7652619* THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining. By Caryl Berghoff et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy any of their classic dishes at home, including the famous Berghoff Creamed Spinach; German Potato Salad; Wiener Schnitzel; Sauerbraten; Apple Strudel; Black Forest Cake; and many more. Color photos. 276 pages. Andrews McMeel. 8x10. Pub. at $34.99

$9.95

*3426351* MRS. WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and homestyle Southern cooking served family style in the downstairs dining room. After coverage in national media, including a profile on David Brinkley’s evening news program, Southern food lovers from all over the world flocked to her doorstep. Here Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99

$9.95


$14.95

*2900939* THE LEMONADE COOKBOOK. By A. Jackson & J. Cianculli. Filled with delicious recipes for the good times and for today’s more casual lifestyles and perceptive palates, this collection—from the popular Lemonade Cafeteria eateries—is for all cooks who want to make sophisticated, highly urban “comfort food” with easy, casual fare. Includes: Hanlon Modern, Color Turkey, Dryed Cranberry, and Sage Gray. Color photos. 239 pages. St. Martin’s. Pub. at $30.00

$7.95

*6929885* AT BLANCHARD’S TABLE: A Trip to the Beach Cookbook. By Melinda & Robert Blanchard. The couple extends the celebrated warm and unique welcoming of Blanchard’s to your home. In this first Blanchard’s cookbook, it serves up recipes that includes Caesar Salad with Blackened Salmon; Ivar’s Famous Puget Sound White Clam Chowder; Ivar’s Crispy Fish Tacos; and more. Well illus., most in color. 176 pages. Sasquatch. 9x10¼. Pub at $29.95

$6.95

*2875659* THE FLY CREEK CIDER MILL COOKBOOK: More than 100 Delicious Apple Recipes. Experience the history of the celebrated Fly Creek Cider Mill and the flavors of Central New York through these stories and more than 100 apple and cider-based recipes which include Fly Creek Cider Mill Apple Apple Cider Doughnuts; Fly Creek Apple Salsa, and Cider Based Turkey. Color photos. 200 pages. Agate Surrey. Paperback. Pub. at $22.95

$3.95

**Restaurants**

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Restaurants

2912074 GARDE MANGER. By Chuck Hughes. From sublime comfort food, like Beef Short Ribs with Cabocho, Pan Roasted Halibut with Garden Tomatoes, and Rock Shrimp Risotto to incredibly addictive treats like Salt Cod Fritters with Jerk Mayonnaise, Chuck’s Mom’s Pecan Pie, and the famous Lobster Pepperoni, Chuck Hughes’s cooking always hits the mark! Well illus. in color. 224 pages. HarperCollins. 8 3/4x11. Paperbound. Pub. at $22.99 $6.95

285158X CHERISH TO THE PUBLICAN REPA ENT AND PRESENT. By Paul Kahan et al. This stunning and exhaustive volume tells how third-generation family-owned toehold kitchens want to eat whenever they are in Chicago. With more than 150 distinctive recipes for vegetables, fish, seafood, meat, charcuterie, and breads, this collection transcends the expected. Color photos. 224 pages. Illus. in color. 225 p

Soups & Salads

460543* 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

2817179 SIMPLY SOUP. By Madge Baird. There is nothing better than a bowl of hot soup on a cold day. Recipes include Beef and Apple Soup, Butternut Soup with Apple and Rosemary, Ganicky Potato Dumpling Stew, and more. Fully illus. in color. 128 pages. Gibbs Smith. Pub. at $14.99 $5.95

2836297 BROTH & STOCK FROM THE NOURISHED KITCHEN. By Jennifer McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy-to-use cookbook showcases nutrient-dense foods that nourish the body and soul. Broths like Roasted Mushroom Broth or Long-Simmered Roasted Pork Bone Broth bring life to dishes like White Bean and Broccoli & Maca Powerhouse Balls; and more. Color photos. 184 pages. Ten Speed. Paperbound. Pub. at $18.00 $5.95


2818892 THE SOUP SISTERS FAMILY COOKBOOK. Ed. by Sharon Hapton with G. Richards. Inside this collection you will find recipes for wholesome classics like Chicken Noodle Soup and Italian Wedding Soup alongside some surprising, kid-inspired creations like Dragon Soup, Cheeseburger Soup and Green Monster Soup. Filled with easy to follow recipes, this volume will bring warmth and inspiration to your family’s kitchen. Well illus. in color. 210 pages. Random. 8x10. Paperbound. Pub. at $19.95 $4.95

Appetizers & Snacks

6948766 REAL SNACKS: Make Your Favorite Childhood Treats Without All the Junk. By Lara Ferroni. Satisfy your cravings without the guilt using more than 70 recipes for sweet and salty snacks that switch out the artificial colors, high fructose corn syrups, and hydrogenated preservatives for whole-grain flour, natural sugars, and real flavorings. Includes alternatives for Ice Cream Sandwiches, Pizza Tots, Hot Pockets, and more. Fully illus. in color. 160 pages. Sasquatch. Paperbound. Pub. at $19.95 $4.95

6903967 ENERGY BITES. By Kate Turner with A. Nichols. Looking for post-workout refuel? Intense immunity boost? Or just a healthy snack? With core ingredients of protein, low GI carbs, no refined sugar, and healthy fats, each recipe delivers a complete nutrition bomb to keep your blood sugar steady and energy levels high. Snacks include Hemp-Coated Quinoa Crunchers; Bird Box & Made Powerhouse Balls; and more. Fully illus. in color. 160 pages. Dorling Kindersley. Pub. at $9.99 $4.95
 Holidays & Entertaining

**2808676** 101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks. Ed. by Alice Grumbrook. Features a whole range of bar bites inspired by cuisine from around the world, you’ll find something to enjoy whatever your tipple, from Sausage Rolls and Sliders in Puff Pastry to Chipped Olives with a crisp white wine. Dim Sum dishes with cocktails or Chorizo Croquettes with a hearty glass of red. Illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 **$6.95**

**6934765** THE LITTLE GINGERBREAD HOUSE. By Jennifer Carrow. Features a 32-page booklet with instructions for making eight different mini houses, plus reusable templates for cutting out the different components for each house. Recipes include the world of gingerbread dough (one is gluten-free); royal icing; and sweet fondant. Fully illus. in color. 32 pages. Chronicle. 99¢. Paperbound. Pub. at $16.95 **$7.95**

**2791889** THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast. By Ina Garten. Whether you take the conventional route and roast it in an oven or spend all day tending the smoker, a variety of brines and rubs guarantees that your turkey starts from a flavor-packed foundation. You’ll also find dozens of ideas for a perfectly presented main course, from classic taters to a heady glass of red. Recipes include Friendsgiving Turkey, a Old-Fashioned Turkey Roast; Va Bene Christmas Turkey with Sage Stuffing; and a Hasselback Turkey with Brown Butter. Illus. in color. 352 pages. Random House. Pub. at $26.95 **$18.99**

**5819482** TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for savory entrées, delectable cookies, heavenly desserts, snacks, and so much more. Also includes 50+ party games and tips to turn your home into a holiday showplace. Fully illus. in color. 240 pages. Reader’s Digest. 8¼x11. Pub. at $15.99

**283146X** A RECIPE FOR COOKING. By Cal Peternell. You’ll find everything you need to cook for big get-togethers, holiday feasts, family occasions, and special dinners for two. Organized by courses, this celebratory volume helps cooks plan their meals from first bite to last–how a meal should start, what should be the main attraction, what should be served alongside, and how to choose the perfect beverage. Color photos. 336 pages. Morrow. Pub. at $29.99 **$9.95**

**6585659** COOKING FOR FRIENDS. By T. Edwards & S. Wilkes. Create your own special meals, whether you want to go all out with canapes and several courses or just get your friends together at the end of the week for a casual dinner, the 100 recipes included here, cooking for friends has never been so much fun. Try Roasted Duck Breast with Pickled Peaches and Celereiac; or Fish Stew with Tarter Sauce and Corn. Illus. in color. 256 pages. Harper. Pub. at $35.00 **PRICE CUT to $3.95**

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**6747213** FIX-IT AND FORGET-IT HOLIDAY FAVORITES: 150 Easy and Delicious Slow Cooker Recipes. By Hope Comerford. Take your slow cooker out of the pantry and put away the stress of holiday cooking and baking this year with these 150 recipes that will wow your guests including Pumkin Black-Bacon Turkey Chili; Chicken and Dumplings; and Make-Ahead Mixed Potatoes Florentine. Color photos. 338 pages. Good Books. Paperbound. Pub. at $19.99 **PRICE CUT to $11.95**

**6726755** HOLIDAY SLOW COOKER: 100 Incredible & Festive Recipes for Every Celebrate. By Leigh Anne Wilkes. Covering all the major holidays of the year, you’ll make parties and entertaining a breeze while impressing your family and guests with 100 traditional recipes. With recipes for Fall Turkey with Gravy, Slow-Cooked Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondue, you’ll love to celebrate the holidays. Well illus. in color. 192 pages. Page Street. Pub. at $21.99 **PRICE CUT to $7.95**

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**6831591** THE WALDORF ASTORIA BAR BOOK. By Frank Castrale. One of the most iconic hotels in the world, opened in 1890, the Fifth Avenue Alley bar within has been highly celebrated. Blending recipes, history and how-to, this volume from the master mixologist of the bar is full of tips and variations, so you can master the basics and then get adventurous. 406 pages. Penguin. Pub. at $25.00 **$5.95**

**2905339** THE BOOK OF DANGEROUS COCKTAILS: Adventurous Recipes for Serious Drinkers. By D. March & J. Boudinot. Watch out! Some of the drinks in this guide are illegal, more alcoholic than they taste, and much more! Well illus. in color. 195 pages. Castle Point. Pub. at $14.99 **$3.95**

**7286111** TIKI DRINKS: Tropical Cocktails for Modern Bar. By N. Weston & R. Sharp. You’ll want to try every one of these beautifully-balanced cocktails, made with freshly squeezed juices, handmade syrups, and high-quality spirits. Among the drinks you’ll be offered are the Pineapple Puffer Fish, and the Pineapple Daquiri. Fully illus. in color. 159 pages. Countryman. Pub. at $19.95 **$4.95**

**2902788** WISE COCKTAILS. By J. Ripp & M. Littlefield. This collection offers fresh breathing tips and tricks for mixing classic cocktails using your own tea based cocktails. Presents the reader with a history of tea based cocktails and includes recipes for drinks such as White Mule, Vanilla Beach, Black Amber, The Classic Sunrise, Sangria, and more. Well illus. in color. 176 pages. Rodale. Pub. at $19.99 **$4.95**

**2930676** THE ARCHITECTURE OF THE SHOT. By Paul Knorr, illus. by M. Wood. Gives the answers to all your shot and shooter queries, from precise measurements and recommended liquor brands to tips on layering and embellishing. Featuring 75 delicious “mini cocktails” to enjoy, this unique and beautifully illustrated guide to the art of drink construction makes it easy to become your own master mixologist. 144 pages. Race Point Pub. at **$16.00**

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**6829094** KETO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst. By Kyndra D. Holley. Holley knows that navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you with 50 low-carb cocktails, including such as Dill Pickle Martini, Mixed Berry Hard Lemonade, Cucumber Mojito, White Russian, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95 **PRICE CUT to $12.95**

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Breakfasts

6982174 LET’S DO BRUNCH: Sweet and Savory Dishes to Share with Friends. By Brigit Binns. Few gatherings are more enjoyable than a leisurely midday meal with friends—family—a time when both good food and good conversation are on the menu. Includes more than 100 sweet and savory recipes like Zucchini, Bacon, and Canadian Quichelets or Heirloom Ranchero, plus sawyeveryon entertaining. Color photos. 176 pages. Weldon Owen. Pub. at $24.95 $7.95

6982143 DONUTS: Recipes for Glazed, Sprinkled & Jelly-Filled Delights. By Elonor Kilvans. In these pages, you’ll find over 40 delightful recipes for donuts, from yeast raised puffs filled with jelly, to glazed rings topped with toasted nuts, to chocolate covered bite sized drops. There’s sure to be a special treat for everyone to enjoy. Color photos. 112 pages. Weldon Owen. Pub. at $19.95 $6.85

Cookies, Breads & Baking

2852519 500 PIES & TARTS. By Rebecca Baugniet. Embrace your inner baker and satisfy your craving with this comprehensive collection of inspiring and detailed recipes. Includes options like classic Banana Cream Pie, Flan Cheesecake, and delectable Chocolate Peanut Butter Tartlets, with lots of variations. Color photos. 268 pages. Sellers. Pub. at $16.95 $3.95

5940133 BISCUITS: Sweet and Savory Southern Recipes for the Home Kitchen. By Muchie L. Byrd. The food blogger prove to you that biscuits are more than just a side. Make them the main part of your breakfast, lunches, and dinners with recipes such as Hamburger Pot Pie with Herb Biscuit Topping, Southern Gravy and Biscuits, Chocolate Chip Biscuits; and many more. Fully illus. in color. 223 pages. Skyhorse. Pub. at $18.95 $4.95

2811200 BISCUIT BLISS: 101 Foolproof Recipes for Fresh and Fluffy Biscuits in Just Minutes. By James Villas. A good biscuit, fresh from the oven and slathered with creamy butter, is simple, down home, and soul warming. This book offers hints and tips that will benefit even veteran biscuit makers, and recipes that range from basic butter biscuits to all manner of flavored biscuits. 141 pages. Harvard Common. Paperback. Pub. at $17.95 $4.95

2811170 750 BEST MUFFIN RECIPES: Everything from Breakfast Classics to Gluten-Free, Vegan & Coffeehouse Favorites. By Camilla V. Saulsbury. This modern collection offers a diverse array of delicious options, from muffins that get your morning off to a tantalizing, healthy start (Mango Muffins) to savory muffins that can take the place of bread on the main part of your breakfast, lunches, dinners, and even desserts with recipes such as Hamburger Pot Pie with Herb Biscuit Topping, Southern Gravy and Biscuits, Chocolate Chip Biscuits; and many more. Fully illus. in color. 252 pages. Skyhorse. Pub. at $24.95 $6.95

2872629 THE NEW BUNDT PAN COOKBOOK: Over 100 Classic Recipes for the World’s Most Iconic Baking Pan. By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bundt pan, this volume will open your eyes to the versatility of the heirloom tin. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: Rocky Road Cake; Pepperoni Bread; Banana Split Ice Cream Cake; and many more. SHOPWORN. Fully illus. in color. 224 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $7.95

2937107 BIGGEST BOOK OF BREAD MACHINE RECIPES: Every Bread Machine Recipe You’ll Ever Need. By Jackie Garvin. Let the popular southern food editor and instructor explore cutting-edge developments in bread making and introduce you to the possibilities of the world’s most versatile kitchen tool. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: Rocky Road Cake; Pepperoni Bread; Banana Split Ice Cream Cake; and many more. SHOPWORN. Fully illus. in color. 224 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $7.95

6953554 SIMPLY GREAT BREADS: Sweet and Savory Yeasted Treats from America’s premiere Artisan Baker. By Daniel Leader with L. Chattman. From Chocolate Babka to Parker House Rolls, Michele Easterfield’s tarts, and Ciabatta, this volume features an array of delicacies made with yeast. Bakers of all skill levels will discover tips and trade secrets from an expert who demystifies the basic working with yeasted dough. Well illus. 136 pages. Taunton. Pub. at $22.00 $4.95

2794802 UNITED STATES OF BREAD. By Adrienne Kane. The author has unearthed vintage recipes and has given them a modern twist where appropriate. Both novice and experienced bakers can delight in these American favorites, including Pullman Loaves, Amish Diet, Cinnamon Roll Swirl, New York Flatbread, and lots more. 216 pages. Voyageur. Paperback. Pub. at $20.00 $4.95

6973505 AMERICA’S BEST HARVEST PIESES. By Linda Hoskins. A collection of 90 delicious recipes that have won awards at the National Pie Championships. Organized by harvest crops—pumpkins, corn, apples, peaches, and more—the recipes found here are sure to inspire a baking frenzy. Well illus. in color. 209 pages. Skyhorse. Paperback. Pub. at $12.95 $7.95

278209X NATIONAL TRUST BOOK OF SCONES. By Sarah Clelland. From the classic fruit scone to the indulgent Triple Chocolate Scone, there’s an incredible range of sweet and savory recipes. How about the Earl Grey Scone for a sophisticated afternoon tea, or the Roasted Shallot & Gruyere for a hearty treat on a cold day? Every scone comes with a side order of quirky history. 128 pages. National Trust. Paperback. Pub. at $19.95 $9.95

6996277 ULTIMATE POUND CAKES: Classic Recipe Collection. By Phyllis Hoffman. Whether you’re craving something sweet or savory, you’ve never tasted so good, or been so easy to make. With these 41 foolproof, no-fuss recipes, you’re never more than a few minutes away from bliss—whether you’re craving rich chocolate, warm cinnamon, tart lemon, or creamy caramel. Try Ginger Molasses, Pumpkin Spice, and Apple Well illus. in color. 96 pages. Storey. Paperback. Pub. at $10.95 $4.95

288050X COOKIE CLASSICS MADE EASY. By Brandi Scalise. Cookies have never tasted so good, or been so easy to make. With these 41 foolproof, no-fuss recipes, you’re never more than a few minutes away from bliss—whether you’re craving rich chocolate, warm cinnamon, tart lemon, or creamy caramel. Try Ginger Molasses, Pumpkin Spice, and Apple Well illus. in color. 96 pages. Storey. Paperback. Pub. at $10.95 $4.95

5869218 HOMEMADE SOURDOUGH. By Jane Mason et al. Presents the ultimate companion for those who want to improve their bread-making skills. Chapters dedicated to each type of sourdough cover every step from basic step-by-step instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health. Color photos. 250 pages. Ten Speed. 8¼x10¼. Pub. at $21.99 $16.95

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COOKIES, BREADS & BAKING

**684717X** 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By George Varozza. Discover how easy it is to make hearty and wholesome baked goods. A guide, including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Scones; and Angel Biscuits. 122 pages. Harvest House. Spiralbound. Pub. at $9.99 $17.95

**2884542** THE SULLIVAN STREET BAKERY COOKBOOK. By Jim Lahey with M. Joseph. The author outlines his no-fuss system for making sourdough at home. Applying his Italian-inspired method to his legendary bombardino and multitone and his full repertoire of pizzas, pastries, egg dishes, and cafe classics, this cookbook delivers the flavors of a bakery Ruth Reichl once called “a world of bread.” Well illus. in color. 240 pages. HMH. Pub. at $35.00 $9.95

**6957218** COOK’S ILLUSTRATED BAKING BOOK. By the eds. at America’s Test Kitchen. An authoritative baking reference and recipe collection for those who want to learn how to bake and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that covers everything you’ve ever wanted to master, cookies, cakes, pies, tarts, biscuits, breads, pastries, and much, much more. Well illus. in color. 518 pages. America’s Test Kitchen. 9x10½. Pub. at $40.00 $29.95

**6549451** THE NEW HEALTHY BREAD IN FIVE MINUTES A DAY, REVISED. By J. Hertzberg & Z. Franzis. Includes thirty-three new recipes and updates showcasing whole grains and heirloom flours, such as spelt, sprouted wheat, and khorasan. There are weight equivalents for every dough recipe, and intriguing new oils, such as coconut, avocado, grapeseed, and flaxseed. Recipes include: Rustic Italian White Bread; Fennel and Caraway Seed Farina; and many more. Well illus. in color. 416 pages. St. Martin’s. Pub. at $32.99 $7.95

**2865815** FEDERAL DONUTS. By Mike Solomonov et al. From the Federal Donuts shops in Philadelphia comes this zany volume about donuts. Gives details about the origins of the shop, story of directions and recipes for making donuts and glazes at home. Readers will also find recipes for twice fried chicken and spice blends. Well illus. in color. 224 pages. H/F/H. Pub. at $16.99 $4.95

**6765988** THE NO-FUSS BREAD BIBLE. By Michelle Anderson. With more than 150 recipes, the know-how you need 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 exciting variety of breads with recipes for Vegetable Breads, Cheese Breads, Spice and Herb Breads, Holiday Breads and more. Color photos. 235 pages. Rockridge. Paperbound. Pub. at $12.99 $9.95

**162208X** BREAD-FREE BREAD: Gluten-free, Grain-free, Amazingly Healthy. By Cara Fink and Full Bolt. Includes over 100 delicious breads, muffins, and other baked goods. By Nenssa Oden. Imagine a world where most breads are made almost entirely from leafy vegetables, fruits, nuts, and seeds. This grain- and gluten-free cookbook gives us one step closer to that reality with creative recipes like Tomato Sauce Bread; Spicy Sweet Corn Muffins; and Black Bean Brownies. Color photos. 168 pages. Countryman. Pub. at $18.95 $12.95

**6957661** COOKING WITH CHOCOLATE: Essential Recipes and Techniques. Ed. by French Home Bakers. Opens with 100 fundamental techniques and building-block recipes: chocolate basics; bonbon fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousse; icings, sorbets, and sauces, and palissier’s secrets. Each method is explained with step-by-step photos, with a helpful chart further clarified on the accompanying 30-minute DVD. 416 pages. Flammarion. 9x11x1. Pub. at $49.95 $14.95

**6934927** SCANDINAVIAN BAKING. By Birte Hahneemann. Contains more than 100 authentic Scandinavian recipes with a modern twist. Includes recipes dampered at every stage, with dishes for mountaintop watering cakes, a plethora of cookies and of course breads of all kinds. Delicious treats include Rosehip Roulade; Chocolate Danish; and Cranberry Scones. 211 pages. Quadrille. Pub. at $35.00 $14.95

**2808048** HOW TO BAKE: The Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet and Savory. By Nick Malgieri. One of America’s preeminent bakers and baking teachers shares scores of mouthwatering recipes for plain and fancy cakes; breads, biscuits, muffins, and scones; sweet and savory pies and tarts; brownies, macaroons, rugelach, and all types of cookies, in this comprehensive and instructional volume. 462 pages. Dover. Pub. at $29.95 $24.95

**6954384** THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home. By Eric Kayser. A beautiful guide to baking, including the age-old techniques, step by step color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment, and 312 pages. Phaidon. Pub. at $39.95 $16.95

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**6847226** THE AMISH BAKING COOKBOOK: Plainly Delicious Recipes from Oven to Table. By G. Varozza & K. Kerr. Whether you consider yourself a novice or a veteran in the kitchen, you’ll find the perfect recipe to prepare for that large weekend potluck, tonight’s intimate family dinner, or a fun activity with the kids. Recipes include Olive, Thyme and Parmesan Bread, Soft Honey Whole Wheat Sandwich Loaf and more. Fully illustrated, each recipe includes minimal kneading techniques that lets your starter do all the hard work. Well illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

**6877372** MODERN JEWISH BAKER: Challah, Babka, Bagels & More. By Shannon Sarna. You want to bake traditional Jewish breads and pastries for every occasion. Shannon Sarna, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamentasch, babka rolls, and pastries that will make your family and boyfriend proud. Fully illus. in color. 264 pages. Countryman. 8x10½. Pub. at $29.95 $21.00

**6900505** WHAT TO BAKE & HOW TO BAKE IT. By Jane Horvny. Carefully explained and simple to follow, the 50 templing step by step recipes includes dampered at every stage, to show you what to look for and how to bake to perfection. Every element of the home baker’s craft is covered, including cakes, bread, pies, cookies, and pastry. 240 pages. Flammarion. 9x11. Pub. at $35.00 $14.95

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**5815231 THE RYE BAKER: Classic Breads from Europe and America.** By Stanley Ginsberg. Over 70 classic recipes introduce readers to the rich world of rye bread from both the old world and new. A definitive resource for home bakers and professionals alike. By Austrian Country Boule, Sauerkrut Bread, Rye-Raisin Scones, of Frisian Gingerbread. Color photos. 368 pages. 8¼x10¼. Pub. at $35.00 **$26.95**

**2852187 A NEW WAY TO BAKE.** By Martha Stewart Living. Features 130 foolproof recipes that go beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you ingredients. Try Sprouted Spelt Banana-Nut Muffins; Whole-Grain Cornbread; Sweet Potato Cheesecake Squares; Kale and White Bean Ham Frits; and Pecan Cluster Clusters. Fully illus. in color. 320 pages. Clarkson Potter. Paperbound. Pub. at $26.00 **PRICE CUT to $6.95**

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**5889045 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home.** By Tracey Mann. Learn to bake and ice delicious donuts that are droppingly delicious, here are 50 mouthwatering recipes for donuts you can make at home—no special equipment required. You won’t be able to resist ideas like Banana Split Donuts, Lime Cheesecake Donuts, Neapolitan Ice Cream Donut Sandwiches. Includes recipes for gluten free and Paleo donuts. Fully illus. in color. 143 pages. Sterling. $19.95

**2811197 THE BEST QUICK BREADS: 150 Recipes for Muffins, Scones, Shortcakes, Griddle Cakes, Cornbread, Coffeecake, and More.** By Beth Hensperger. Don’t let a busy schedule deny you the pleasure of fresh baked goods. Recipes include Lemon Poppy Seed Bread, Fresh Apple Coffee Cake, Classic Crêpes, banana bread, Buttermilk Cherry Sour Cream Scones, and Orange Chocolate Chip Muffins. 382 pages. Harvard Common. Paperbound. **SOLD OUT**

**2814005 MAGIC CAKES.** By Kathleen Royal Phillips. These cakes call for a less beaten that magically transforms into mouthwatering layers of custardy, fudgy, and creamy cake, which looks like it took hours to put together. Recipes include Caramel Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake; and more. Well illus. in color. 102 pages. Running Press. Pub. at $18.00 **$5.95**

**2899264 DESSERTS FROM THE FAMOUS LOVELESS CAFE.** By Alita Huntsman. Contains recipes for more than 100 beloved dessert recipes from Nashville’s famous Loveless Cafe. Includes iconic desserts like Apple Pie, Buttermilk Pie, Blueberry Skillet Cobbler, Root Beer Float Cake, Chocolate Cherry-Cha-Cha, and Harpeth Valley Hummingbird Cake. Color photos. 220 pages. Artisan. **SOLD OUT**

**5851372 SWEET AND SAVORY SWEDISH BAKING.** By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, traditional Swedish crisp breads and the jams to spread on them, and much more. With this beautifully illustrated guide, the possibilities for baking success are endless. 224 pages. Skyhorse. Pub. at $29.95 **$3.95**

**6875646 EASY HOMEMADE COOKIE COOKBOOK.** By Miranda Couse. With simple instructions and tips for quick prep and clean up, minimal baking tools, and time-saving techniques, you can serve your loved ones cookies and holiday treats while staying on budget and saving time with this guide. Includes recipes for chocolate chip cookies, peanut butter cookies, chocolate chip cookies, and much more. Fully illus. in color. 242 pages. New Society. Paperbound. Pub. at $29.99 **PRICE CUT to $17.95**

**5940079 BAKING WITH WHOLE GRAINS.** By Valerie Baer. Includes tips for more than 100 delicious recipes that feature whole wheat, wild rice, other flours, and nutritious grains. Try Tomato Feta Scones; Winter Squash Bread; Carrot Cake; Sweet Potato Cornbread; Blueberry Pie; and many more. Fully illus. in color. 241 pages. Good Books. Paperbound. Pub. at $17.95

**6854907 HOME BAKING.** By Rachel Allen. Combines simple yet brilliant techniques with delicious flavors to bring a collection of traditional, as well as unusual, recipes including Orange Kugelhopf, Lemon Meringue Cupcakes, Spanish Cheese, Honey and Thyme Tarts, Cayenne and Sesame Cheese Swirls; and much more. Well illus. 256 pages. HartciperCollins. Pub. at $29.99 **$21.95**

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Desserts

2881616 NO-BAKE DESSERTS: 103 Easy Recipes for No-Bake Cookies, Bars, and Treats. By Addie Gundry. You don’t have to take up space in your oven to create delicious, share-worthy desserts. Gundry shows you how to combine your favorite flavors into no-bake cheesecakes, pies, fruit tarts, candies, bars, blondies, blondies, caramels, and filling sandwiches. Single servings in a jar. Fully illus. in color. 228 pages. St. Martin’s. Paperback. Pub. at $19.99 $4.95

2930196 CARAMEL, FUDGE, TOFFEE & BRITTLE: Confectionary Secrets. By Sara Asam Hultberg. Learn how to create your own beautifully perfected confections, including French nougat, chocolate truffles, caramelized nuts, and decadent sauces. Perfect for desserts, party treats, holiday gifts, and more. Try White Chocolate Truffles with Pistachio Fruit, or Dark Chocolate Fudge with Figs and Pistachios. Well illus. in color. 112 pages. Weldon Owen. Pub. at $25.00

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2852888 LOST DESSERTS: Delicious Indulgences of the Past. By Gai Monaghan. Seventy recipes are gathered here that evoke both other eras and faraway places. They are adapted for the modern home cook, yet remain true to the origins. Included are Banana Foster, Carneval Puddings, Raspberry Almond Cream and Rose and Raisin Fool. This is both a cookbook and an odyssey through culinary history. Color photos. 200 pages. Rizzoli. 9½x11¼. Pub. at $45.00 $4.95

7566395 DEEP DARK CHOCOLATE: Decadent Recipes for the Serious Chocolate Lover. By Sara Perry. Indulge with these recipes featuring bittersweet and semi-sweet chocolate, from cookies loaded with chips and cakes piled high with thick, rich frosting to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Paperback. Pub. at $16.95 $2.95

5752795 NO-CHURN ICED CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Leslie Bilderback. All you need to make your quick and easy no-churn ice cream are the following: a freezer, a whisk or electric mixer, a can opener, and two mixable containers. Specific secrets are multilayered cakes, filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift; 160 pages. Barron’s. Paperback. Pub. at $17.99 $3.95

682064 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. De Gouy. From simple cherry pies to hearty meatloaves, luscious custards, and elegant chiffons, master chef Louis P. De Gouy (1876–1947), a founder of Gourmet magazine is an expert at concise, direct, and unpretentious instruction. Here are over 400 classics that include Banana Cream, Raspberry Almond Cream, and Rose and Raisin Fool. Originally published in 1949. 419 pages. Dover. Pub. at $24.95 $19.95

6934463 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Ceni Oltoson. The ultimate step by step guide to baking and decorating multilayered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift; 160 pages. Barron’s. Paperback. Pub. at $17.99 $3.95

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

696717X ALL-TIME FAVORITE SWEET CAKES & SLAB PIES. By B. Weinstein & M. Scarbrough. Simple to make and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for holiday dinners and potlucks. With over 100 recipes that include Brown Sugar Cake with Pumpkin Buttercream and Apricot Pie with Gingerbread Crumble, you’re sure to find a winner for your next gathering! Color photos. 214 pages. St. Martin’s. Paperback. Pub. at $24.99 $8.95

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

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

6930034 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the eds. of Food Network Magazine. The editors have picked their all-time favorite sweets and put them into one amazing volume. You’ll find over the top Birthday Cakes, super fun cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson Potter. Paperback. Pub. at $25.00 $6.95

5877148 THE 250 BEST BROWNIES, BARS & SQUARES. By Esther Brody. This fantastic collection of sumptuous desserts offers sweet satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven—beloved classic flavors include Pineapple Coconut Bars, Unbelievable Orange Brownies, Spiced Pumkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95 $8.95

2884435 THE CONTEMPORARY BAKER’S RECIPE BOOK. By V. Valente-Ong. Features more than 50 innovative techniques and over 40 stunning cake designs from the world-renowned award-winning masters of buttercream art. Each recipe includes ideas and options for customizing, with stunning color illus. in color. 159 pages. David & Charles. Paperback. Pub. at $24.99 $6.95

6799531 150 BEST DONUT RECIPES: Fried or Baked. By George Geary. This collection of delectable recipes features a wide variety of choices for raised, baked, cake-based, holiday, specialty options for creating a bounty of frozen delights. From classic treats to seasonal specials, Dixon offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

6823122 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Judy C. Polinsky. A collection of recipes straight from the Georgian era that promotes the use of rose in everyday cooking and baking. Learn how to select these roses from your garden, make your own rose water and create elegant desserts like Rose Macarons and Rose-Water Currant Cakes. Color photos. 180 pages. Skyhorse. Pub. at $19.99 $5.95

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4529170  101 THINGS TO DO WITH PUDDING. By Stephanie Ashcraft. Creamy pudding makes sweet treats, fruit salads, baked goods, 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.

6917880  FARM-TO-TABLE DESSERTS. By Lei Shishak. With this book’s 200 delicious 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 more. Color photos. 185 pages. Skyhorse. Pub. at $22.99.

2003600  THE DESSERT BOOK BY DUNCAN HINES. Ed. by Louis Hatchett. Written in 1955, this classic collection is filled with decadent treats, from Ice Cream Royale to Fried Apple Pie to Praline Fudge Frosting. Inspiring the recipes for the earliest boxed cake mixes and baked goods that carries the Duncan Hines name, it serves up a slice of twentieth century America. 318 pages. UPKy. Paperback. Pub. at $19.95.


7674066  BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK. By Ben Cohen et al. Ben and Jerry shared all the recipes and techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, here are 90 recipes, including sorbets, summer slushies, and sandwiches, and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperback. Pub. at $9.95.

5619344  SLOW COOKER DESSERTS: Oh So Easy, Oh So Delicious! By H. Wyss & K. Moore. No oven checks or temperature guesses - make sure your special cake doesn’t overbake. All of these recipes are designed to be baked in your slow cooker. Try German Chocolate Cheesecake; Zucchini Pudding; and Crispiey Peanut Butter Candy. Fully illus. in color. 136 pages. St. Martin’s. Pub. at $21.99.

6921469  DELICIOUS POKE CAKES. By R. Wyss & K. Moore. Poking holes into the top of a cake lets toppings seep inside, resulting in a moist and flavorful cake. This collection of more than 100 recipes offers a mouthwatering selection of frozen treats that’s sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, souffles, pastries, mousses, and more. 100 pages. Dover. Paperback. Pub. at $6.95.

6798780  PARIS PATISSERIES: History, Shops, Recipes. Photos by Christian Sarramon. Features a selection of Patisseries who have their own specialty and demonstrate unparalleled craftsmanship. From time-honored classics like Chocolate Eclairs, Meringues, and Rum Babas, to innovative meringue flavors, this volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. 9x11x1/4. Pub. at $15.00.

6980333  MACARON FETISH: 80 Fanciful Shapes, Flavors, and Colors to Take Your Macarons to the Next Level. By H. Lim-Chodkowski. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside you’ll find exciting flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinegar and White Chocolate; Panier des Sens. Paperback. Pub. at $14.95.


2774444  DUMP CAKE MAGIC. By Anne Schaeffer. Whip up a tempting treat in just minutes, with no extra bowls to wash and no utensils 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 illus. in color. 128 pages. Fox. Paperback. Pub. at $14.99.

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, Vanilla Panna Cotta, and much more. You can follow the step-by-step photos guide you through each stage of every recipe so you too can create stunning showstoppers! 304 pages. Dorling Kindersley. 8x11x0.5. Pub. at $35.00.

6832792  MAKE YOUR OWN ICE CREAM. By Sarah Tyson Rorer. Updated for modern kitchens, this vintage volume of ice cream recipes offers a mouthwatering selection of frozen treats that’s sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, souffles, pastries, mousses, and more. 100 pages. Dover. Paperback. Pub. at $6.95.

2851636  DAISY CAKES BAKES. By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring photographs for baked desserts, cakes, pies, cobblers, and more. This crowd-pleasing recipes are simple to make with flavors that are rich and nostalgic. Recipes include Rum Raisin Pound Cake and Pumpkin Bars. 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 the layers, layers, and layers...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 all the cakes. Includes Cardamom Cake with Blueberries and Nut and Nougat Fantasy, 148 pages. Rootz. 8x10¼. Pub. at $22.95. $7.95

★ 2930013 ICE TRAY TREATS: Effortless Chilled Desserts That Everyone Will Love. By Olivia Mack McCool. Are you putting your ice trays to good use? Go beyond ice and shaping 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

684228 FIRST PRIZE PIES. By Allison Kave. If you love who someone loves pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautifully illustrated, 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

★ 2851369 NATIONAL TRUST BOOK OF CRUMBLES: 50 Delicious and Comforting Crumble and Cobbler Recipes. By Laura Mason. The ultimate comfort food, this little volume collects fifty delicious recipes that include Dutch Apple Tart; Chocolate Chip Crumb Cake, and Christmas Morning Blueberry Crumble Cake. Well illus. 143 pages. National Trust. Pub. at $14.95. $11.95

593443X BAKED OCCASIONS. By M. Lewis & R. Poliatoft. From Dolly Parton’s birthday to secretaries 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

4576473 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 Baked Goods for life’s milestones: birthdays, Christmas, Thanksgiving, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knock. Pub. at $29.95. $14.95

2811707 SWEET, SAVORY, AND SOMETIMES BOOZY CUPCAKES. By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolatey—are amazingly 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

6999604 TURBO BLENDER DESSERT REVOLUTION. By B. Weinstein & M. Guten. The recipe for success is simple: 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. 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 something delicious? Recipes include: Patriotic Pretzels; Freedom Fudge; March-mallow Creme Cakes; Jammin’ for Justice Cookies and many more delicious, easy-to-bake creations. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.95. $9.95

6732844 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Guilt free versions of your favorite dessert recipes that cut calories but 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. Sixty shortcut 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. Schieving & M. Butters. Electric pressure cooker fans have discovered that their favorite appliance works miracles not just for dinner but also for dessert! From quick breads and crisps to custards and puddings, lava cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Chocolate Macadamia Nut Cake. 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, with combinations featuring stunning flavors of cakes, fillings, and frostings. From Hummingbird Cake to Banana Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 296 pages. Abrams. Pub. at $29.95. $14.95

★ 2813076 CAKE! 103 Decadent Recipes for Poke Cakes, Dump Cakes, Everyday Cakes, and Special Occasion Cakes Everyone Will Love. By Addie Gundry. 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. 226 pages. St. Martin’s. Paperback. Pub. at $19.99. $14.95

3657744 BEST DUMP CAKES EVER. By Monica Sweeney. With no cake pans, no layering, and no fuss, these are the reason you got that machine. Takes a dump cake on a gloomy afternoon. Well illus. in color. 126 pages. Countryman. Paperback. Pub. at $14.95. $5.95

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; Mocha Mousse Cheesecake. Well illus. in color. 120 pages. Oxmoor. Pub. at $17.95. $5.95

6869963 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 and includes 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. Oxmoor. Paperbound. Pub. at $15.95. $8.95

6928161 JUNIOR’S DESSERT COOKBOOK: 75 Recipes for Cheesecakes, Pies, Cookies, Cakes, and More. By A. Rosen & B. Allen. Junior’s Restaurants are just famous for their cheesecakes, but as you’ll discover here, they’ve perfected confections as well. This compendium includes sections on Fabulous Soda Fountain Desserts, Junior’s Pie Shop, For Those Whishing Their Birthday was at Junior’s, and of course Junior’s Famous Crème Brûlée. Well illus. in color. 188 pages. Taunton. Pub. at $24.95. $7.95
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. 256 pages. Oxmoor. Paperbound. Pub. at $15.99. PRICE CUT to $12.95

6909666 MARBELED, 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 bakers to experienced home bakers alike. Recipes include sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Shortcake with Irish Cream Glaze. Color photos. 346 pages. PRICE CUT to $7.95

8218337 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution. By Megan Giller. The author traces the journey from harvesting cacao pods to transforming them into finished bean-to-bar chocolate. Recipes include roasting cacao with beer, spirits, bread, cheese, and more, while master chefs highlight combinations with decadent recipes. Well illus. in color. 222 pages. Oxmoor. Paperbound. Pub. at $24.95. PRICE CUT to $19.95

6662064 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. Oxmoor. Paperbound. Pub. at $22.95. SOLD OUT

6733484 THE CAKE COOKBOOK. By Jamie Sherman. Making incredible tasting desserts with great new flavors has never been easier: simply bake your cake, poke some holes and stuff it with inventive fillings. The author presents 75 cake and filling combinations, including: Death by Chocolate; Chunky Monkey; and Sweet and Salty Pretzel and much more. Well illus. in color. 160 pages. Page Street. Paperbound. Pub. at $18.99. $14.95

6895876 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 $26.99. $21.99

2816113 INFUSED WATER AND ICE: Pump Up Your Health with Over 300 Recipes. By Amy Hunter. This collection is packed with over 100 creative and refreshing drinks sure to please. Whether you’re looking to boost your metabolism, enhance your sleep, fight off a cold, or add a little glow to your skin, there’s a recipe for everyone. Featuring delicious and unexpected flavor combinations such as Citrus Fizz, Berry Basil Spritzer, and more. Well illus. in color. 272 pages. Cider Mill. Paperbound. Pub. at $18.95. $9.95

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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 best when eaten whole rather than juiced or blended with this thorough guide to juicing. Well illus. in color. 312 pages. Skyhorse. Paperbound. Pub. at $14.99. $11.95


6979998 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. Paperbound. Pub. at $16.95. $9.95

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2815311 THE COMPLETE HEALTHY SMOOTHIE FOR NUTRIBULLET. 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. Skyhorse. Paperbound. Pub. at $18.99. $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 drinks sure to please. Whether you’re looking to boost your metabolism, enhance your sleep, fight off a cold, or add a little glow to your skin, there’s a recipe for everyone. Featuring delicious and unexpected flavor combinations such as Citrus Fizz, Berry Basil Spritzer, and more. Well illus. in color. 272 pages. Cider Mill. Paperbound. Pub. at $18.95. $9.45

Speed.

2896842 ANTI-INFLAMMATORY DRINKS FOR HEALTH. By Maryea Flaherty. Fighting inflammation has never been easier or tastier when you use the one hundred healthful drinks included in this book 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. Color photos. 160 pages. Adams Media. Paperbound. Pub. at $15.99. $11.95

2820613 THE FARMASY. By Jill Houk. Re-create your favorite cocktails 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 soda drinks, from traditional cola flavors to artisanal flavors. Color photos. 240 pages. Adams Media. Paperbound. Pub. at $17.99. $9.95


Tweed Chiffon Cake with HMR. At $30.00.

Beverages

2985738 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 $26.99. $21.99

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Seasonings & Condiments

6785754 SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices. By instructables.com. Spices not only add a flavorful kick to meals but also have health benefits to improve certain ailments and overall health. Spices and herbs such as: turmeric; cayenne pepper; cinnamon; garlic; and sage can fight inflammation, improve immune function, and even help with weight loss. Well illus. in color. 131 pages. Skyhorse. Paperback. Pub. at $14.99 $4.95

684782X 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 packed with helpful tips on finding, using, and even how to look at more food to flavor 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

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6784630 THE ULTIMATE GUIDE TO SUGARS & SWEETENERS. By Alli Barclay et al. This book is all about your sweet tooth is in for a real education! This delightful readable guide features more than 180 alphabetical entries on a wide array of natural and artificial sweeteners. You’ll also find myth-busting Q&A, 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. From sweet to hot is in for a real education! This delightful readable guide features more than 180 alphabetical entries on a wide array of natural and artificial sweeteners. You’ll also find myth-busting Q&A, intriguing trivia, food additive regulations, and more. 280 pages. The Experiment. Paperback. Pub. at $16.95 $4.95

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 your everyday cooking. Follow this delightful guide to learn the science behind the art of creating spice blends, and how flavor compounds in spices not only add a flavorful kick to meals but also have health benefits to improve certain ailments and overall health. Spices and herbs such as: turmeric; cayenne pepper; cinnamon; garlic; and sage can fight inflammation, improve immune function, and even help with weight loss. Well illus. in color. 257 pages. Skyhorse. Paperback. Pub. at $14.95 $11.95

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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, 40 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. Paperback. Pub. at $21.95 $19.50


6785585 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 everyday cooking. Follow this 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


5970211 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. 175 pages. Skyhorse. Paperback. Paperback. Pub. at $17.95 $12.95

265919X A PREPPER’S COOKBOOK: 20 Years of Cooking in the Woods. By Deborah D. Moore. Filled with 100 recipes, this guide 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 for storage. This book shows you how to cook while you prepare, they can also be life-savers in times of disaster, such as fires, blackouts or hurricanes. 175 pages. Ulisses. Paperback. Pub. at $15.95 $11.95

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Canning & Preserving

5770211 THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those 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. 175 pages. Skyhorse. Paperback. Pub. at $17.95 $12.95

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Canning & Preserving

69938X JAM ON: The Craft of Canning Fruit. By Laena McCarthy. Offers a simple introduction to jarring and canning pure, homemade fruit jams, jellies, chutneys, and preserves. After teaching the basics, McCarthy encourages innovation by providing a fun mix and match list of herb, spice, and fruit combinations, as well as chapters on sugar-free jams and pickling. Well illus. in color. 264 pages. Viking Studio. Pub. at $35.00 $7.95


545100 TASTE OF HOME JAMES, 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 and preserves; crisp pickles; tangy relishes, spreads, and salsas; and basic canning techniques. Well illus. 142 pages. Reader's Digest. Spiralbound. Pub. at $12.99 $4.95

279382 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 Veloute. Well illus. in color. 240 pages. Books4Less. Paperbound. Pub. at $24.95 $7.95

694375 BETTER HOMES AND GARDENS JAMS & JELLIES, Ed. by Jan Miller. This easy to use guide will show you how to capture the season's fresh flavors in a jar of jelly or jam. Packed with more than 100 creative flavor ideas and simple serving suggestions. Try Caramel Apple Jam; Pepper Papaya Jelly; Carrot Fennel Fig Chutney; or Buttermilk Shallot Jam. Well illus. in color. 142 pages. HMH. Pub. at $19.99 $7.95

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283134 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE, Ed. by Jan 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. Illus. in color. 462 pages. HMH. Pub. at $19.99 $17.95


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291833 CANN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year. By Stephanie Thurow. With more than 75 easy recipes for every season, readers will learn how to preserve each fruit or vegetable in two different ways, each can be enjoyed with water bath canning, or 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 $9.95


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Food & Foodlore

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