COOKBOOK Bargain Books


June 28, 2019

6975267 1000 SAUCES, DIPS AND DRESSINGS. By Nadia Anunugam. 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. 288 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. Demoor. Paperbound. Pub. at $24.99 Paperbound $13.95

6582456 THE JOY OF BREWING CIDER, MEAD, AND HERBAL WINE. By Nancy Koziol. Whether you want to try a simple mead, a crisp cider, or a wild wine with herbs foraged from your backyard, you’ll find the inspiration and instruction you need to follow through to the finished product with this thorough guide. Along the way you’ll pick up some fun facts about ethical consumption, sustainable farming, and the history of these ancient brews. Color photos. 139 pages. Skyhorse. Hardbound $16.99 $4.95

5469318 THE AIR FRYER COOKBOOK. By Todd English. The air-fryer is revolutionizing the way we think of eating light. Make the most of it with 50 easy and delicious recipes offered by top chef Todd English. Try foods like guilt-free French Fries, Lamb Empanadas and Puffy 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 Fiduccia. 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. 8½x10½. 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 diets. 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 everyday recipes like a killer tomato sauce; genius techniques for producing amazing flavor and familiar favorites reinvented. Well illus. in color. 354 pages. America's Test Kitchen. 8¾x10¼. Pub. at $40.00 $9.95

2851792 THE GREAT BIG PRESSURIZED 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


3586383 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 Cornmeal Pie; Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Roast Chicken with Onions and much more. Well illus. in color. 164 pages. Skyhorse. Paperbound. Pub. at $14.95 $4.95

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**Current titles are marked with a ★**

### Cooking Techniques & Guides

**6768202** 175 BEST AIR FRYER RECIPES. By Camilla V. Saulsbury. Indulge in the delectable flavor and crispy, crunchy texture of deep-fried food—without all the fat and calories! Flavor craveable air-fried versions of everything from onion rings, mozzarella sticks, and buttermilk fried chicken to sweet potato chips, chicken fried steak and jelly doughnuts. 24 pages, $2.95 Color photo. Skyhorse. Paperback. Pub. at $24.95 $19.95

**3383334** The COMPLETE GUIDE TO SAUSAGE MAKING: Mastering the Art of Homemade Bratwurst, Bologna, Pepperoni, Salami, and More. By Monte Burch. In an easy to follow manner, this guide explains how to make sausages using both wild game and more common meats like pork, chicken, and beef. Learn to make dozens of delicious variations, including bratwurst, bologna, pepperoni, salami, liver, and smoked sausages. Color photos. 226 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

**5884780** MUG MEALS: More Than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes. By Leslie Bilderback. If you’ve got five minutes to spare, you can mix up a delicious single-serve meal with just a mug and a microwave. Here are over 100 lightning-fast recipes for breakfast, lunch, dinner, and dessert. Try Scratch Mud Fries; Stuffed Mushrooms; Jalapeno Poppers; Potato Chips; Chicken Drumsticks, and more. Wellillus. in color. 184 pages. St. Martin’s. Paperback. Pub. at $19.95 $9.95

**6776949** HOW TO BREAK AN EGG: 1,453 Kitchen Tips, Food Fixes, Emergency Substitutions, and Handy Techniques. By the eds. of Fine Cooking Magazine et al. Organized in an easy-to-access format for quick reference or emergency use. Whether you need a recipe for a last-minute dinner, you’re cooking for a crowd, or you’re in the mood for a snack, this reference is packed with more than 1,400 kitchen-tested tips, shortcuts, and ingenious solutions. From how to carve a turkey to seeding a bell pepper, it’s all here in one volume. 394 pages. Taunton. Paperback. Pub. at $19.95 $15.95

**2948605** FERMENTED FOODS AT EVERY MEAL. By Hayley Barisa Ryczek. Teaches the in’s and out’s of weaning ten key fermented foods into breakfast, lunch, dinner, and even snacks. Complete instructions are included for yogurt, Saurerkraut, Kombucha, Kefir, Creme Fraiche, Dried Fruit Chutney, Fermented Ketchup, Fermented Carrots, Sweet Pickled Relish, and Sweet and Spicy Tomato Salsa. Fullyillus. in color. 192 pages. Fair Winds Press. Paperback. Pub. at $21.99 $4.95

**2529750** SMOKING FOOD: A Beginner’s Guide. By C. Dubs & D. Heberle. Explains how to choose the best fuels, how to build smokers from old refrigerators and cardboard boxes, and, of course, how to smoke everything from turkey to tuxedo. Includes step-by-step instructions to prepare the basics such as stocks and broths, braising and roasting, and a collection of delicious recipes including Roasted Salmon, Pan-Seared Pork Chops, and Summer Soba Noodle Salad. Fullyillus. in color. 185 pages. Skyhorse. Paperback. Pub. at $12.95 $4.95

**2911949** THE BLUE APRON COOKBOOK: 165 Essential Recipes & Lessons for a Lifetime of Home Cooking. This technique-driven volume is sure to educate and inspire a new generation of cooks. Includes step-by-step instructions to prepare the basics such as stock and broths, braising and roasting, and a collection of delicious recipes including Roasted Salmon, Pan-Seared Pork Chops, and Summer Soba Noodle Salad. Fullyillus. in color. 185 pages. Skyhorse. Paperback. Pub. at $12.95 $4.95

**3671631** THE JERKY BIBLE: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl. By Kate Fiduccia. Learn how to create delicious jerky with instruction step by step photos that take you through the process. You’ll learn how to utilize more than 40 marinades to create a wide range of flavors. In addition, readers will learn how to identify the best cuts for jerky. Color photos. 133 pages. Skyhorse. Paperback. Pub. at $16.95 $11.95

**6714269** THE AIR FRYER BIBLE: More than 200 Healthier Recipes for Your Favorite Foods. By S. LaBorde & E. Hickman. Harness the power of hot air and cook all the foods you love to crunchy, tasty perfection with little or no oil. More than 200 amazing time-saving dishes include more nutritious takes on Sweet Potato Fries; Stuffed Mushrooms; Jalapeno Poppers; and more. Wellillus. in color. 244 pages. Sterling. Paperback. Pub. at $22.95 $17.95


**6921779** SPROUTS, SHOOTS & MICROGREENS: Tiny Plants to Grow and Eat in Your Kitchen. By Lina Wallentinsson. Learn how to grow and consume sprouts, shoots and microgreens. All you need is tap water and an inch, and you’re ready to go. Also teaches you how to make delicious meals with your harvest. Recipes include Sushi Rolls with Quinoa and Wasabi Mayonnaise, Baked Radish; Baked Carrot; and, of course, Sprouted Seed Bread. Wellillus. in color. 127 pages. Skyhorse. Paperback. Pub. at $17.99 $6.95

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

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 cooking in your Dutch ovens of every size. Features recipes for Sour Cream and Dill Scones; Bacon Cheddar Cornbread; Gluten-Free Skillet Macaroni Bites; and Smoked Salmon Potato Rolls. Well illus. in color. 296 pages. $17.95

5771145 AMERICAN COOKERY: The American Antiquarian Cookbook Collection. By Amelia Simmons. A facsimile edition of the classic cookbook, first published in 1796. Widely recognized as the first cookbook written by an American for American kitchens, it is an important document in culinary history. Contains lots of old-time practical advice, and recipes. Beautifully bound with gilded edges. 100 pages. $3.95

2901307 SPIRALIZER SKINNY. By V. Oshkotska & R. Abramov. These incredible easy-to-use spiralizers make it easy to swap out unhealthy, high-calorie foods for fresh veggies. Perfect for salads, sauces, and more. Color photos. 264 pages. $19.95

6942350 SPIRALIZE THIS! 75 Fresh and Irresistible Recipes for Your Spiralizer. By Martha Rose Shulman. Includes recipes for meat, dairy, and even desserts. With over 30 different types of sausages, as well as many vegan recipes. From egg dishes to salads, pickles to gravels, tacos to desserts, this is the cookbook that spiralizers have been waiting for. Fully illus. in color. 198 pages. HMFP. $14.95

2911280 THE COMPLETE BOOK OF BUTCHERING, SMOKING, Curing, 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. $24.99

6656532 THE CAMPSIDE GUIDE TO DUTCH OVEN COOKING: 66 Easy, Delicious Recipes for Backpackers, Day Hikers, and Campers. By Paul Kautz. Sixty-six Dutch oven recipes provide a delicious springboard for keeping campers happy in the wild. In the same compact guide also offers helpful advice on heating for different cooking styles, maintaining even temperatures, cleaning and protecting your Dutch oven, and more. Fully illus. in color. 140 pages. $4.95

6907024 MISS VICKIE’S BIG BOOK OF PRESSURE COOKER RECIPES. By Vickie Simmons. Gathering all her pressure-cooking wisdom into one book, Miss Vickie imparts her wisdom, tips and tricks, and includes over 400 fast, tasty, foolproof recipes ranging from one-pot meals like Chicken and Rice Marsala to Sweet and Sour Pork to Chocolate Malt Cheesecake. 470 pages. HMFP. $22.95

2897288 FIX, FREEZE, FEAST. By K. Neville & L. Tkacsik. For time-starved families this make-ahead meal plan will help you put delicious, healthy family meals on the table quickly. Choose your meals, shop and prepare, store your meals in the freezer, defrost in the refrigerator and prepare a delicious meal at the end of a busy day! Recipes include Margarita Pork Chops, Sweet and Sour Meatballs; and more. 250 pages. Storey. $14.95

2831843 SAUCES, FOURTH EDITION: Classical and Contemporary Sauce Making. By James Peterson. A well-prepared sauce can transform an ordinary dish into something truly sublime, and in this new edition, Peterson embraces modernist techniques and lighter-tasting preparations while continuing to explain the classic sauces and methods that are the foundation of excellence in the kitchen. Color photos. 666 pages. HMFP. $60.00

672938X AIR FRYER GENIUS: 100+ New Recipes for Every Air Fryer. By Meredith Laurence. Create quick meals that burst with flavor, but without all the added calories and fat! Over 100 recipes take your Air Fryer to the next level. An Air Fryer doesn’t just cook foods that you would normally cook in the oven or microwave. Featuring Cheddar Cheese Biscuits or Roasted Vegetable Stromboli. Well illus. in color. 240 pages. $16.95

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6801299 RUHLMAN’S HOW TO SAUTE. By Michael Ruhlman. Quick cooking on a stovetop is the most common cooking method, and doing it well is fundamental to every cuisine. In this essential reference Ruhlman provides dozens of step-by-step photographs, unexpected tips, and indispensable recipes including Poulet Saute with Garlic, Basil, and Tomatoes. 178 pages. Little, Brown. $20.00

2439085 SUMMARY: The Simple Codes Behind the Science of Saturated Fat. By C. Reavis & S. Peery. Directions and instructions for creating over 30 recipes, all reflecting lower fat and salt content, accompanied by over 175 recipes featuring fresh sausage. 284 pages. Storey. $16.95

2818820 HOME SAUSAGE MAKING, 3RD REVISED EDITION. By C.G. Reavis & S.M. Peery. Instructions and directions for creating over 30 recipes, all reflecting lower fat and salt content, accompanied by over 175 recipes featuring fresh sausage. 284 pages. Storey. $16.95

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**678529 THE COMPLETE AIR FRYER COOKBOOK.** By Linda Larsen. When you think air fryer you probably don’t think Mixed Berry Muffins for breakfast, Tuna Zucchini Melt for lunch, or Spicy Thai Beef Stix for dinner. With more than 100 recipes this cooking resource goes beyond fried foods to give you creatively inspired meals that are air fried healthy plus. Color. 152 pages. Rockridge. Paperback. Pub. at $14.99 $11.95

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**2812330 THE HEALTHY 5-INGREDIENT AIR FRYER COOKBOOK: 70 Easy Recipes to Bake, Fry, or Roast Your Favorite Foods.** By B. Matthews & D.E. Hall. This exciting guide explores all that your air fryer can do for you. The authors have incorporated a myriad of world-flavors with a generous selection of vegetarian and vegan options as well as more traditional comfort foods, all utilizing only a handful of ingredients. With the air fryer you can discover fresh and easy ways to elevate your meals. Fully illus. in color. 151 pages. Skysky. Paperback. Pub. at $12.95 $6.95

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**7391056 STEVIA SWEET RECIPES: Sugar-Free—Naturally!** By Jeffrey Goettemoeller. Offers over 100 recipes using this natural sweetener that is 200 times sweeter than sugar. Learn how to incorporate this amazing herb into your own recipes and how to sweeten your cookies, cakes, pies, puddings, and more. 196 pages. Square One Books. Springboard. Pub. at $13.95 $6.95

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**6723968 PRESSURE COOKING: Idiot’s Guides as Easy as It Gets!** By Tom Hirschfeld. Pressure cookers produce flavorful dishes in a fraction of the time with conventional methods. Over 120 tasty recipes teach you how to take advantage of all your pressure cooker can do. Includes step-by-step instructions and tips for creating your favorite conventional recipes. Illus. in color. 224 pages. Doran. Kindle Direct. Pub. at $12.95 $7.95

**6006532 BETTER HOMES AND GARDENS MAKE-AHEAD MEALS.** Ed. by Jan Miller. Using smart prep strategies to help you get dinner on the table with minimal fuss, this collection of 150 main dish family-pleasing recipes will make life easier. Includes complete nutrition information for every recipe. Try Italian Beef Sandwiches; Pepper and Basil Tortellini Soup; or Chicken and Veggie Burritos. Color photos. 300 pages. HMH. 9x10. Paperback. Pub. at $19.99 $5.95

**6954456 KITCHEN KNIFE SKILLS: Techniques for Carving, Boning, Slicing, Chopping, Dicing, Mincing, Filing.** By Marianne Lumb. Good knife skills are the most important ingredient in every recipe. Knowing the right knife to use for each task, and how to use it, makes cooking easier, faster, and safer. This guide will tell you which knife to use for each correct method of preparation to enable professional results. Well illus. in color. 176 pages. Chartwell. Pub. at $12.99 $9.95

**6877826 PREPPER’S DEHYDRATOR HANDBOOK.** By Shelle Wells. Instead of relying on preservative filled packaged goods, fill your prepper’s store with tasty, healthy all-natural dehydrated foods. Packed with everything you need to know about this power method of creating shelf stable foods, this handbook includes tips, advice, techniques and recipes. 183 pages. Ulysses Press. Paperback. Pub. at $15.95 $11.95

**287816X MAD GINNIES TIPS: Over 90 Expert Hacks + 100 Delicious Recipes.** By Justin Chapple et al. Discover the unexpected uses for everyday tools, clever shortcuts and fantastic recipes in a guide that’s as helpful as it is entertaining. Each chapter is dedicated to a different hack, using stuff you have around the house and offers step by step how-to photos for the 100 amazing dishes included. Try Buffalo-Style Roast Chicken or Pimento Cheese-Stuffed Sandwiches. 255 pages. Dovemoo. Pub. at $29.95 $6.95

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**698438X AIR FRY EVERY DAY: 75 Recipes to Fry, Roast, and Bake Using Your Air Fryer.** By Ben Mirr. The air fryer is the hottest new kitchen appliance and it’s easy to see why: fried foods come out perfectly crispy, using little to no oil, and at a fraction of the calories. With its versatility you can try the myriad of included recipes from Triple Coconut Shrimp to Homemade Personal Pizzas. Color photos. 160 pages. Clarkson Potter. Pub. at $19.99 $14.95

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★ 6847903 LAROUSSE GASTRONOMIQUE, REVISED: The World’s Greatest Culinary Encyclopedia. With Joel Robuchon. Originally published in 1938. Recognized around the world as the favorite reference for chefs, both professional and amateur. Filled with over 3,000 recipes, such as Chicken Jambalaya, Braised Stuffed Flank Steak, and Crêpes Suzette, to delectable delights such as Moroccan Meatballs, Sticky Ribs, and Lemon-Blueberry Strata. Fully illus. in color. 248 pages. Storey. Paperbound. Pub. at $18.95

★ 690209X FIX, FREEZE, FEAST, 2ND EDITION. By K. Neville & L. Ahrens. Cook one bulk recipe and feed a family of four for three nights with this helpful kitchen resource that will help you fill your freezer with delicious homecooked make-ahead meals. Includes 150 recipes for traditional favorites like Chicken Parmigiana and Tomato-Basil Soup to delectable delights such as Moroccan Meatballs, Sticky Ribs, and Lemon-Blueberry Strata. Fully illus. in color. 248 pages. Storey. Paperbound. Pub. at $18.95
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★ 6867795 COPPER MAGIC! ONE-PO T MEALS: No-Fuss Recipes for the Revolutionary New Nonstick Cookware. By Ella Sanders. Make the most of your cookware with over 75 one-pot breakfasts, lunches, and dinners made just for copper pans. Whether you have a hankerin for Blueberry Lemon Blastake with some Chicken Tortilla Soup, or hope to impress your relatives with dishes you’ve cooked! Well illus. in color. 212 pages. Stackpole. Paperbound. Pub. at $19.95
$6.95

★ 6813511 EVERYDAY THERMOMIX COOKING: 100 Simple and Satisfying Real-Life Recipes from My Kitchen. By Alyce Alexandra. Get the best out of your thermo cooker with the more than 100 new fall recipes specifically designed for the TG included here, like Korean Rice Bowl, Rice and Black Bean Curry, and Salsa Verde. Options for vegan, vegetarian, dairy-free, gluten-free, nut-free, and refined sugar-free diets are included. Color photos. 264 pages. Penguin. Paperbound. Pub. at $19.95

$16.95

★ 6934935 TECHNIQUES FOR PLANKING: 25 Essentials. By J. Fertig. Planking infuses your food with the subtle taste and aroma of smoke. Discover 25 essential techniques, each paired with a delectable recipe, including: Garlic-Stuffed Turkey Leg; Pork Loin; Pork Chops; Prosciutto-Wrapped Turkey Breast on Cedar; Kiss-of-Smoke Planked Shrimp with Balsamic Butter, and more. Fully illus. in color. 128 pages. Harvard Common. Pub. at $16.99
$4.95

★ 6989714 CHOP, SIZZLE, WOW: The Silver Spoon, Ed. by Sophie Hodgkin. This highly original graphic cookbook contains 50 quick, simple and classic Italian recipes from the Silver Spoon Kitchen. Every recipe is illustrated, step by step in a comic book style, taking cooks young and old on a playful culinary adventure. 104 pages. Phaidon. 8¼x11¼”. Paperback. Pub. at $19.95
$14.95

★ 6927074 POWER BLENDER REvOLUTION. By Vanessa Simkins. This essential high-speed blender companion offers over 300 recipes for delectable drinks from juices to slushies; hummus, guacamole and other tasty spreads and dips; stews, soups and side dishes; packed with nutritious and flavorful dishes. Color photos. 288 pages. Penguin. Paperback. Pub. at $16.95
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★ 6879647 THE SPICY DEHYDRATOR COOKBOOK. By Michael Hultquist. Take your dehydrator to spicy new heights with innovative recipes, from everything from hot sauces and spice mixes to jerkies and soups that you can rehydrate later. Packed with helpful tips, tricks, and killer ideas like Strawberry BBQ Sauce Leather, Buffalo Chicken Jerky, Spiced California Popcorn, and more. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $29.95
$17.95

★ 6897061 PREP-AHEAD BREAKFASTS & LUNCHES. By Alea Milham. Simple do ahead techniques help you save even the busiest weekday mornings. Batch cooking and ingredient prep make getting a flavorful, hearty start to your day easier than ever. Recipes included here will help you find new ways to eat healthy and delicious breakfasts and lunches. Color photos. 96 pages. Penguin. Paperback. Pub. at $19.95
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6877516 DEPRESSION ERA RECIPES. By Patricia R. Wagner. An entertaining collection of over 450 recipes from the Depression Era, along with some period advertisements. Includes back to basics recipes with common ingredients; household hints; weights and measures; and a brief description of positive aspects of life during the 30s. Illus. 166 pages. Adventure Publications. Paperback. Pub. at $9.95

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

4580362 SHEET PAN SUPPERS: 120 Recipes for Simple, Surprising, Hands-Off Meals Straight from the Oven. By Molly Gilbert. Cook complete meals on one sheet pan or in the oven. Recipes and techniques for easy weeknight dinners and special occasion meals, like Baked Baby Back Ribs & Potatoes, Buffalo Chicken Drumsticks & Charred Romaine and Baked Apricot French Toast will get you cooking flavorful meals right away. Well illus. in color. 296 pages. Workman. Paperback. Pub. at $15.95

6856640 COOK’S SCIENCE: 300+ Recipes Engineered for Success. By Guy Crosby et al. The Test Kitchen team at Cook’s Illustrated has spent nearly 25 years learning how to present the very best of this all-new follow-up to the best-selling The Science of Good Cooking, the Test Kitchen focuses on 50 essential ingredients and investigates the science of making them taste their very best. Illus.. most in color. 486 pages. America’s Test Kitchen. $14.95

6974372 KNIFE SKILLS. By Bill Collins. Describes the knives you need (plus a few that are just fun to have) and how to shop and care for them. Every knife has its purpose, and Chef Bill explains how to use each one safely and effectively. Illus. 106 pages. Storey. Paperback. Pub. at $9.95

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6793509 GOOSEBERRY PATCH’S OUR FAVORITE GROUND BEEF RECIPES. Packed with mouthwatering mains, savory soups & stews, scrumptious and tempting appetizers, this little cookbook companion will satisfy your family again and again. Try Cheese-Stuffed Meatloaf; Cheeseburger Mug; Stronghold Skillet Taco Soup; and more. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $7.95

65917794 MEAL IN A MUG: 80 Fast, Easy Recipes for Hungry People–All You Need Is a Mug and a Microwave. Recipes for salads, soups, main courses, and more. Illus. in color. 175 pages. Countryman. Paperback. Pub. at $16.95

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6759157 COUNTRY COOKING FROM A REDNECK KITCHEN. By Francine Bryson with A. Kwakwa. A collection of 125 recipes from the Southern table. Chicken dinners, savory pies, Sunday suppers to serve the preacher, make and take casseroles, dips and other redneck whatnots, backyard barbecue favorites and three chapters on baked goods, all presented with clear step by step instructions. Fully illus. in color. 240 pages. Clarkson Potter. Paperback. Pub. at $22.00

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579913 1,001 DELICIOUS SOUPS & STEWS, 4TH EDITION. Ed. by Sue Spitzer with L.R. Yoakam. Features streamlined recipes focused on simple and swift preparation. Hundreds of the recipes can be prepared in 45 minutes or less. Recipes are gathered from the Americas, the Mediterranean, China, India and around the world. Try Chicken Curry Stew, Cabbage and Vegetable Soup, and Beef Fajita Stew. 731 pages. Agate. Pap. $20.99

2912120 A MEATLOAF IN EVERY OVEN: Two Chatty Cooks, One Iconic Dish and Dozens of Recipes—from Mom’s to Mario Batali’s. By F. Bruni & J. Steinthaler. Features 50 killer recipes for meatloaf from this 160-year-old classic takes off with world-famous chefs like Bobby Flay and Mario Batali. This love letter to meatloaf incorporates history, personal anecdotes and even meatloaf sandwiches. Recipes include Eggs in Your Meatloaf, Moroccan Feta Meatloaf, and Cheeseburger and Fries Meatloaf. 254 pages. Grand Central. Pap. $19.95

693303 JUST TACOS: 100 Delicious Recipes for Breakfast, Lunch, and Dinner. By Shelley Wiseman. Simple to prepare, fun to eat, and packed with flavor, these tacos are all about the filling. They’re filling, creamy and delicious. Discover how to make your own tortillas from scratch; which ingredients to keep in your Mexican pantry, and how to create dozens of taco fillings. Color photos. 16 pages of color photos. 222 pages. Gooseberry Patch. Spiralbound. $16.95

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6802168 THE ORIGINAL WHITE HOUSE COOK BOOK, 1887 EDITION. By F.L. Gillette & H. Ziemann. Initially published in 1887, this is a COOK BOOK, 1887 EDITION. For most of us, it is simply a collection chock-full of old fashioned favorites you’ll want to pass along. Handled-down recipes like Country Biscuits and Eggs; Chicken Noodle Soup; Country Fried Steak; Golden Macaroni and Cheese; and Lemon Meringue Pie and Iced Shortbread Cookies. 16 pages of color photos. 222 pages. Gooseberry Patch. Spiralbound. $16.95

2873214 THE ENTREES: Remembered Favorites from the Past. By Gail Monaghan. Packed with main courses from past eras, as well as histories of celebrated restaurants and their popular dishes. Features more than 200 flavorful recipes from around the world for fish, shellfish, poultry, game, and meat dishes, as well as hearty salads and vegetable accompaniments. Color photos. 192 pages. Rizzoli. $28.95

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6949207 SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaughn. In a 100-restaurant tour, Vaughn has curated a living history of the South’s culinary culture—one plate, one conversation, and one recipe at a time. This collection includes Corn Chowder from Opal Mae’s Cafe; Shrimp Po’ Boy from Bernard’s Cajun Sea-Fry Restaurant; and Sweet Potato Pie from Chandler’s Deli. Color photos. 274 pages. Thomas Nelson. Pap. $26.99

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683099X SOUP & BREAD RECIPES. Gathers recipes for satisfying soups everyone will love. Grandmas Chicken Noodle Soup; Easy Potato Soup; Hearty Vegetable-Beer Soup; and Nana’s Country Chili. Round out the meal with the breads and muffins like Buttery Cinnamon Biscuits, Casserole Onion Bread or Chef’s Rolls. 128 pages. Gooseberry Patch. 5¼x4¼. Spiralbound. $9.95

8015098 THE BASQUE BOOK. By Alexandra Raj et al. Whether it’s a perfect ripe summer tomato served with just a few slivers of onion and a drizzle of olive oil, salt cod slowly poached in oil and topped with an emulsion of its own juices, or a handful of braised leeks seasoned with chopped egg–Basque cooking is about celebrating humble ingredients as showcased in this collection of delicious recipes. Well illus. in color. 296 pages. Ten Speed. Pap. $29.99

2812355 THE ANNE OF GREEN GABLES COOKBOOK: Charming Recipes from Anne and Her Friends in Avonlea. By K. Macdonald & L.M. Montgomery. Have you ever wanted to serve a sip of Diana Barry’s Favorite Raspberry Cordial or try a slice of Anne Shirley’s famous Liniment Cake? Now you can, with the delightful teatime snacks, mains, desserts and family. It can be simple, with coffee and sweet rolls, or extravagant with an egg casserole. There are over 200 scrumptious reasons to have the gang over. Recipes include True Belgian Waffles; Maple-Glazed Sausages; Almond Coffee Cake; and Coffee-Glazed Danish. 111 pages. Race Point. Pap. $19.99

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

2856293 THE GOURMET COOKBOOK: More Than 1,000 Recipes. Ed. by Ruth Reichl. With engaging introductions to each chapter, entertaining head notes, indispensable information about ingredients and techniques, hundreds of tips from Gourmet’s test kitchens, and an extensive glossary, this volume is the essential kitchen companion for anyone who wants unforgettable recipes and spectacular results every time. 1040 pages. HMH. Pap. $40.00

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**6889939 THE BEST OF WILD RICE RECIPES.** By Beatrice Ojakangas. The warm nutty taste and rich texture of wild rice makes any dish a special one. This varied collection of recipes includes basic how to instructions, soups, salads, side and main dishes, broths, and even desserts. 106 pages. Spiralbound. Pub. at $12.95

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These recipes will fill your kitchen with the meat, poultry, fish dishes, and vegetarian spreads, how to use spices, and offers a marvelous array of celebrate North Indian food. Rusdhie explains COOKERY.


2945223 FIX-IT AND ENJOY-IT! 5-INGREDIENT RECIPES. By Phyllis Pellman Good. The more than 780 recipes in this handy, lip-smacking collection offer you a way to prepare quick, “make it again” meals—all of which only need 5 simple ingredients! Create! Featuring dishes like Mexican Egg Casserole, Marvelous Mini Meat Loaves, Smokey Mountain Chicken, Peach Cobbler, and more! 264 pages. Workman. Paperbound. Pub. at $16.95 $9.95

6904252 ITALIAN: Just 5 Ingredients. Ed. by Eleanor Maxfield. You’d be amazed at what delicious Italian meals you can make with no more than five ingredients like Mozzarella & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatta; Fried Calamari; Spinach & Tomato Ciabatica. Color photos. 226 pages. Good Books. Paperback. Pub. at $18.99 $6.95


206632X WILL IT WAFFLE? 53 Irresistible and Unexpected Recipes to Make with a Waffle Iron. By Daniel Shumski. Offers a unique collection of recipes for your waffle iron, including Pizza, Burgers; Calamari Salad; Biscuit Muffin; Ravioli; Spaghetti Chocolate Chip Cookies; and more! Color photos. 211 pages. Workman. Paperback. Pub. at $14.95 $5.95

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

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

6911967 AMERICA’S COMFORT FOODS. Whether we’re at a community dinner, a family reunion or a simple supper with our family, food spells comfort to all of us. This collection of over 200 recipes includes Speedy Chicken Pie; Bacon-Cheddarburger Meatloaf; Seasoned Greens & Bacon; Calico Cowboy Beans; Hot Wisconsin Cheese Dip; and Texas Tofee Pecan Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

2912852 SUPER TUSCAN: Heritage Recipes and Authentic Meals from Our Kitchen to Your Table. By Gabriele Corcos et al. Includes dishes for hearty weeknights like Chicken Saltimbocca with Mushrooms and Asparagus. Other dishes include Zuppa Cognerata, Tuscan Carrot Cake; and Roast Chicken Contadina. With over 100 recipes to help you live a dolce vita, it will inspire you to embrace Tuscan traditions. Will it, most in color. 269 pages. Workman. Paperback. Pub. at $17.95 $12.95

685037X GOOSEBERRY PATCH OUR FAVORITE APPLE RECIPES. Features 62 easy-to-prepare recipes that are sure to be a hit with your family and friends, pot-lucks and church suppers. These include the Apple French Toast for breakfast; Apricot-Cashew Salad Sandwiches and Spicy Cabbage-Apple Slaw for lunch; and Bacon & Apple Pork Chops for dinner. And don’t forget dessert with Apple Crumb Cobbler! 128 pages. Gooseberry Patch. Spiralbound. Pub. at $8.95 $6.95

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2842165 THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre, to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying skillet recipes for every meal—from breakfast to dessert! Color photos. 256 pages. Cider Mill Pub. at $21.95 $4.95

2823799 THE PEPPERMINT BARK COOKBOOK. By Dominique DeVito. Featuring more than 75 creative recipes that highlight the holiday favorite, including gluten-free variations, such as Double-Chocolate Peppermint Bark, Gluten-Free Chocolate Peppermint Biscotti, Oatmeal Bar Bars; and many more. stronghold photographs and entertaining tips throughout make this decadent cookbook the perfect gift. 208 pages. Cider Mill Pub. at $24.95 $9.95

2823551 THE CAST-IRON PIES COOKBOOK: 101 Delicious Pie Recipes for Your Cast-Iron Cookware. By Dominique DeVito. A mouthwatering collection of over 100 pies, perfect for cast-iron skillets. From a wide range of recipes, such as Maple Pumpkin Pie; Chocolate Mousse Pie; Gluten-Free Grapefruit Custard Pie and Chicken and Artichoke Heart Pot Pie, this book includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $6.95

282356X THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, DeVito has curated a collection of satisfying recipes utilizing the most versatile pan in your kitchen. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $6.95

2930358 WIT AND WISDOM FROM THE KITCHEN. By Dominique DeVito. This delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Martha Stewart, will transform the way you think about eating with gusto. Filled with food for thought and also a selection of delicious and cozy recipes to share with family and friends. Well illus. in color. 224 pages. Cider Mill Pub. at $16.95 $3.95

2851571 A BURGER TO BELIEVE IN: Recipes and Fundamentals. By Chris Kronner with P. Lucchesi. An experienced chef reveals the secrets behind his art and obsession with America's favorite sandwich. With tips and blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also included is a discussion of insider tools and techniques behind a range of popular sauces and a discussion of insulin tools and techniques honed from decades of making pizza. Try Baked Egg and Eggplant Napoleon on-Naples-Style Dough, or Crab Pizza on Sicilian-Style Dough. Fully illus. in color. 192 pages. Color photos. HarperCollins. 9½x10¼. Pub. at $23.95 $11.95

5822246 THE UNITED STATES OF PIZZA. By Craig Priebe with D. Jacob. Those who love a homemade pizza crust will find step-by-step blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also included is a discussion of insulin tools and techniques honed from decades of making pizza. Try Baked Egg and Eggplant Napoleon on-Naples-Style Dough, or Crab Pizza on Sicilian-Style Dough. Fully illus. in color. 192 pages. Color photos. HarperCollins. 9½x10¼. Pub. at $23.95 $11.95

★ 689570X ADVENTURES IN GOOD COOKING BY DUNCAN HINES. Ed. by Louis Hitchett. Duncan Hines published this cookbook in 1939 which features recipes from select restaurants across the country as well as crowd pleasing family favorites, helping to raise the standards for home cooking in America. Filled with such tasty touches, from the Waldorf-Astoria's Chicken Francaise to Mrs. Hines’ own Christmas Nut Cake. 357 pages. UPYk. Paperbound. Pub. at $19.95 $11.95

2797127 PALEO COOKING WITH YOUR AER FraY: 80+ Recipes for Healthier Fried Food in Less Time. By Karen S. Lee. Indulge in your favorite fried foods without compromising your health or waiting hours for a deep fryer. Included is a range of-notch recipes and tips to cut out fruit and hot oil, but keeps the crispy, crispy texture you crave. Enjoy classics like Not Your Gramma’s Fried Chicken, Quick and Easy Calamari on Fire, and Beef Enchiladas. Color photos. 208 pages. Page Street Paperbound. Pub. at $24.99 $10.95

2842416 THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures. By Adrianna Adarme. Includes all the recipes and projects you’ll need for some cozy inspiration this holiday season, and all year long! Organized by the months of the year in 125 categories, this guide offers ideas for activities, recipes, and DIY projects that make the little moments in life just as exciting as the big. Fully illus. in color. 260 pages. Rodale. Pub. at $24.99 $10.95

★ 2811740 PIES SQUARED: Irresistibly Easy Savory & Savory Slab Pies. By Cathy Barrow. Slab pie is tonight’s dinner, tomorrow’s dessert, or a showstopper for your next event. Packed with original and delicious one-pan meals, this collection will turn you on—and again. Scrumptious recipes include Roasted Mushroom and Kale Slab Pie with an All-Butter Crust, Nacho Slab Pie with a Cornbread Crust; and Brandy Mocha Cappuccino Slab Pie with a Shortbread Crust. Color photos. 322 pages. Green spray. Pub. at $29.95 $6.95

6770223 A BOOK FOR COOKS: 101 Classic Cookbook. By Leslie Geddes-Brown. This lively and stylish compendium showcases 101 of the world’s most influential, groundbreaking, or beautiful cookbook books, from the 1800s to the present day. Among the famous chefs and their writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigella Lawson, and more. Well illus. in color. 224 pages. Menvil. Pub. at $24.99 $17.95

2800241 WELCOME HOME HARVEST COOKBOOK: Quick-and-Easy Farm-to-Table Dinners and Desserts. By Hope Comerford. Ring Bound. Discover wholesome farm to table meals without a lot of fuss! Comerford has selected the best fresh meals from home cooks across the country as well as crowd standards for home cooking in America. Filled with hundreds of easy-to-make, family-friendly recipes from America’s Test Kitchen, brutally honest product ratings, effective tips and tricks that make your cooking better, faster. Fully illus. in color. America’s Test Kitchen. 10x12¼. Pub. at $35.00 $26.95

★ 6839105 MARY BERRY EVERYDAY: Make Every Meal Special. Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Featuring familiar families and friends, traditional food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist. Try Curried Beef Samosas; Sausage and Herb Plait; or Potato, Leek and Cheese Pie. Well illus. in color. 304 pages. Pub. at $34.95 $17.95

★ 282468X NOT YOUR MOTHER’S CAST IRON SKILLET COOKBOOK. By Lucy Vasfier. Featuring information on how to choose, season, cook, and clean your skillet, along with more than 150 recipes, this is the definitive companion for a range of outstanding cast-iron loving home cooks. Delicious dishes include Constant Flip-Method Steaks with Butter, Frizzled Herbs & Garlic, Fried Bolognese, and Triple Ginger Gingerbread. Color photos. 272 pages. Harvard Common. Paperbound. Pub. at $24.99 $17.95

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**6897835 COPPER MAGIC! No-Fail Recipes for the Revolutionary New Nonstick Cookware.** By Ella Sanders. Make the most of your copper pots with more than 75 recipes for delicious appetizers, lunches, dinners and desserts. Designed specifically for square and round copper pans, these incredible, no-fuss dishes include Honey Glazed Chicken, Beef with Onions, covered with sauce  and more. Fully illus. in color. 154 pages. America’s Test Kitchen. $9.95

**279246X THE NEW ESSENTIALS COOKBOOK: A Modern Guide to Better Cooking.** By America’s Test Kitchen. Learn how to think like a cook and get a deeper understanding of ingredients, and learn better techniques and the secrets used in the test kitchen, to take every dish you make to the next level. Every recipe has step by step instructions and illustrations that include delicious dishes like Roasted Chicken Parts with Lemon and Herbs, and Braised Asparagus, Peas, and Radishes with Tarragon. 482 pages. America’s Test Kitchen. 8¾x11¾. Pub. at $40.00 $29.95

**282227X COOK’S ILLUSTRATED REVOLUTIONARY RECIPES.** By America’s Test Kitchen. This collection tells the story of Cook’s Illustrated and of America’s Test Kitchen. Packed with innovative techniques, kitchen science, deep dives into culinary history, and, most importantly, entirely foolproof tested recipes, this cooking guide will be an indispensable resource. Well illus. in color. 320 pages. Reader’s Digest /TOH. Paperback. Pub. at $17.99 $12.95

**2867572 CLARIDGE’S: The Cookbook.** By M. Nail & M. Erickson. Recipes to savor at any time of the day from London’s most elegant hotel. Includes a treasury of decadent recipes such as Hand Dived Scallops, Lobster Thermidor, Roast Rack of Kentish Lamb, Tournedos of Aberdeen Angus Beef, or Duck Terrine. Also features signature London recipes such as Potted Shrimps. Color photos. 260 pages. Mitchell Beazley. £19.95. PRICE CUT to $11.95

**6940072 A FARMER’S TABLE.** By Jessica Merchant. Filled with 150 recipes, this collection  offers new favorites for empty-nesters alike, will love these meals tailored just for them. Color photos. 182 pages. America’s Test Kitchen. Pub. at $22.99 $17.95

**2803356 THE FARM HOME COOKBOOK: Wholesome and Delicious Recipes from the Land.** By Elise Kline. These incredible, delicious recipes come from the kitchens of cooks who grow much of their own food. Their 250 delectible recipes include treats like Foggy Day Chili, Maple Almond Granola, Garlic Soup and Appetizers like  Peach Noodles with Shrimp, anyone starting out and two has never been easier with this collection of 75 recipes that have been re-engineered to serve two. From Tenyaki- Glazed Sea Salad, Tanyaki- Glazed Eggplant and Stovetop Noodles with Shrimp, anyone starting out and empty-nesters alike, will love these meals tailored just for them. Color photos. 182 pages. America’s Test Kitchen. Pub. at $22.99 $17.95

**6731139 A FRYER DELIGHTS.** By Teresa Finney. Go beyond wings, poppers and french fries using your quick, clean, and convenient air fryer. Offers a revolutionary way to fry delicious, delectable treats, these 100 recipes include donuts like Maple Bacon, pastries like Peach Pecan Tarts, cakes like Mint Chocolate; and much more! Color photos. 288 pages. Anchor Press. $15.95. PRICE CUT to $9.95

**6910114 THE PRETTY DISH: More Than 150 Everyday Recipes & 50 Beauty DIYs to Nourish Your Body Inside & Out.** By Jessica Merchant. Filled with 150 recipes, along with themed menus, party ideas, and interactive projects. All of the dishes are deliciously indulgent like poke tacos; toasted quinoa chocolate bark; and pistachio iced latte; and all take 60 minutes or less to make. Well illus. in color. 312 pages. Rodale. $26.95. PRICE CUT to $17.95

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69178IX COOK LIKE A MAN: Master Your Kitchen with 78 Simple and Delicious Recipes. By Fritz Brand. Equipping readers with understanding of kitchen basics while also divulging a few easy tricks—e ven if it means “taking it till ya make it”—Brand shows you what works, how it works, and why it works. Recipes include The Bacon and Cheese Burger, Spaghetti Carbonara, Beer-Battered Fish and Chips, Guiness and Tomato Beef Short Rib, and more. Color photos. 261 pages. Skyhorse. 8¾x10¼. Pub. at $24.99 $4.95


2791498 COOKING WITH YOGURT. By Ilan Iliev. Offers a wonderful selection of innovative and creative yogurt recipes like Fried Yogurt Fritters and Chicken with Mustard Yogurt Sauce, using a range of nutritional ingredients. These delicious yogurt combinations together with precisely calculated spices will satisfy even the most fastidious tastes. Fully illus. in color. 376 pages. New Holland. 8x10. Paperbound. $7.95


6852645 THE CONNECTICUT FARM TABLE COOKBOOK. By T. Medeiros & C. Colarusso. Dozens of chefs from across the state share their most beloved recipes using locally sourced ingredients. Try Freund’s Farm Market & Bakery Pumpkin Bread or Match Restaurant’s Bacon-Jalapeno Oysters. Color photos. 227 pages. Divagatory. 8x10. Paperbound. Pub. at $22.95 $6.95

★ 6847198 99 FAVORITE AMISH RECIPES. By Georgia Varozza. Learn to prepare hearty and wholesome meals with this collection of Amish recipes that includes Caramel Apple Pie, Farmer’s Stew, Shoofly Pie, Homem eade Apple Parfaits, and much more. 116 pages. Harvest House. Spiralbound. Pub. at $9.99 $7.95

6942237 ADVENTURES IN CHICKEN. By Eva Kosmas Flores. Eva knows how to combine flavors and textures in truly unique ways to make even the humble chicken seem gourmet. Try Cuban Chicken Fricassee; Chicken Stuffed Pumpkin; Mulligatawny Soup; Crackling, Bacon, and Onion Jam, and more. Fully illus. in color. 234 pages. Page Street. $19.95 $14.95

6843077 COOKING NEW AMERICAN: How to Cook the Food You Love to Eat. By the eds. of Fine Cooking. Features over 200 flavorful recipes for your favorite foods, from appetizers like Peppered Shrimp and Hoisin Pea & Scallion Fritters, to main dishes like Quick Chicken Saute with Snow Peas & Cilantro, to desserts like Plum Galette with Lemon Crust. Color photos. 234 pages. Countryman. 8¼x10¼. Pub. at $26.95 $19.95


6876382 BACON FREAK: 50 Savory Recipes for the Ultimate Enthusiast. By Rocco Loosbrock et al. Celebrate that heavenely, smoky good with delicious recipes using bacon in every imaginable way. Bacon Western Omelet; Boston Baked Beans; Bacon and Sweet Potato Scallops; Maple Bacon Macarons and more. Recipes even include recommended bacons, difficulty rankings by strips, and suggested alcohol pairings. Well illus. in color. 128 pages. Sterling. Pub. at $19.95 $6.95

6963959 EAT YOUR HEART OUT. By Dean Sherer. This collection of recipes will appeal to anyone who’s ever wanted to begin again, whether it’s about looks, love, or work. With ultra healthy versions of comfort foods like Slow-Baked Salmon or Sweet Potato Scallops, this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8¼x10¼. Pub. at $25.95 $8.95

★ 6694527 SWEET POTATOES: Roasted, Loaded, Fried, and Made into Pie. By Mary-Frances Heck. Flavorful ingredients such as chiles, coconut milk, and chocolate transform your favorite super-food into sixty bold, crave-worthy dishes. Recipes include Chicken and Dumplings, Sweet Potato Chips, Sweet Potato Ravioli, Sweet Potato Tarte, Sweet Potato Ice Cream, and more. Fully illus. in color. 144 pages. Clarkson Potter. Pub. at $16.99 $12.95

★ 2817616 THE CHICKPEA REVOLUTION COOKBOOK. By H. Lawless & J. Mulquien. Features more than 85 recipes that can help you incorporate more plant-based foods into your diet. Powerful and delicious chickpeas are good for you and the Earth. Come join the revolution and give these tasty recipes a try: Chickpea Pozole, Life-Affirming Ramen, and Quick Chickpeas & Cilantro-Pesto Sliders. Color photos. 196 pages. Skyhorse. Pub. at $17.99 $12.95

2852861 LA TARTINE GOURMANDE: Recipes for an Inspired Life. By Beatrice Peltre. With nearly 100 recipes and charming anecdotes, Peltre takes you on a journey, revisiting her inspiration for each dish. Not just a guide about cooking, but a warm invitation to share in the beauty and simple pleasure of a life with food at the heart. From starters like Chamonix Onion Soup Gratinee; Pearl Swiss Almond Macaroni; Rancher’s Bison Sliders; Alpenglow Martini, and more. Illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

★ 2853529 THE GOOD FOOD: A Cookbook of Soups, Stews, and Pastas. By D. Halpern & J. Shahmarian. A mouth-watering collection of soups, stews, and pastas from around the Americas, Italy, France, India, Morocco, and the Middle East, the authors bring together nearly 200 recipes. Includes Gazpacho, Jambalaya, and Spaghetti alla Puttanesca, as well as other dishes such as Coriander and Lemon Soup; Lamb Stew with Eggplant, Safton, and Ginger; and more. 296 pages. Ecco. Paperbound. Pub. at $19.99 $14.95

2012843 EAT DELICIOUS: 125 Recipes for Your Daily Dose of Awesome. By Dennis Prescott. Features comfort food from around the globe that you can prepare no matter your skill level. It’s packed with 125 recipes for breakfast, lunch, and dinners as well as desserts, snacks, and sides that everyone will enjoy. Try Creamy Lobster Mac and Cheese; Frye Shoestring Onion Cheeseburger; Salted Caramel Apple Parfaits, and more. Well illus. in color. 346 pages. Ecco. Paperbound. Pub. at $24.63 $14.95

★ 6723209 WELCOME HOME COOKBOOK. By Hope Conertford. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Finger-Lickin’ Spareribs, and many more. Color photos. 20116 pages. Good Books. Spiralbound. Pub. at $24.95 $8.95

6803562 ONE POT, BIG POT: 100 Family Meals Using Just One Cooking Vessel! By Shane Hetherington. This collection gives you 100 beautiful recipes that are composed of affordable, accessible ingredients, all made in one pot, that will help you cut back on everything but flavor. You’ll find easy inventive breakfast options; decadent dinners; quick, flavorful salads; and even desserts! Well illus. in color. 234 pages. Cider Mill. 8x10. Pub. at $24.95 $17.95

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**2816725 HOUSE OF VINEGAR: The Power of Sour, with Recipes.** By Jonathan Sawyer. Helps you unleash this acidic flavor in your cooking with recipes for base vinegars like Bevogna Vinegar, Apple Wine Vinegar and Craft Beer Vinegar, and then shows you how to use these recipes as building blocks for dishes, all the way to Sunday gravy over Cavatelli and Classic English Pea & Onion Salad. Color photos. 248 pages. Ten Speed. Pub. at $30.00

**$21.95

**8680924 SEASONED WITH GRACE: Recipes from My Generation of Shaker Cooking.** By Bethia Lindsay. An authoritative and illustrated portrait of a way of life and worship that continue to fascinate the hundreds of thousands of people who visit Shaker communities each year. Passed down through the generations these classic recipes include Maple Sugar Cake; Raised Squash Biscuits; New England Clam Chowder; and Flag Root Fudge. 161 pages. Countryman. Paperbound. Pub. at $19.95

**$14.95

**6559011 THE APPLE CIDER VINEGAR COMPANION: Simple Ways to Use Nature’s Miracle Cure.** By Suzy Scherr. Heal, clean, freshen, fortify, preserve, and flavor with apple cider vinegar, nature’s all-in-one product. Packed with nearly 100 recipes for drinks, sauces, snacks, cleaning and body care products, this is your go-to guide this remarkable liquid. It even includes directions for making your own! Color photos. 175 pages. Countryman. Paperbound. Pub. at $14.95

**$5.95

**6936342 FIX-IT AND ENJOY-IT COOKBOOK: All-Purpose, Welcome-Home Recipes.** By Phyllis Pellman Good. For regular, all-purpose cooking (great for stove-top and oven dishes), here are over 675 quick and easy recipes covering every meal and snack situation. Includes sections for beef, pork, seafood, meatless, lamb, and chicken, along with page after page of sides, salads, desserts, and beverages. 284 pages. Good Books. Spiralbound. Pub. at $8.95

**$4.45

**6820825 THE COOK’S ILLUSTRATED MEAT BOOK.** By the eds. at America’s Test Kitchen. This comprehensive master class in meat cooking offers information covering shopping, storing, seasoning, and of course cooking beef, pork, lamb, veal, chicken and turkey. The 425 foolproof recipes include dishes like Thai Grilled Beef Salad; Beef Epanadas; Mexican Pulled Pork; Irish Stew, and much more. Color photos. 492 pages. Amazon. Ten. Kitchen. 9x10½. Pub. at $32.99

**$12.95

**687438X DINNER ILLUSTRATED: 175 Meals Ready in 1 Hour or Less.** By the eds. at America’s Test Kitchen. Just gather your ingredients and follow the step by step color photographs that show each recipe in action from prep to serving. Each page includes a full meal that can be prepared in an hour or less, from meatless options and gluten free options to vegetarian and vegan options. 400 pages. America’s Test Kitchen. 8x10. Paperbound. PRICE CUT to $19.95

**2840162 THE ROASTED VEGETABLE, REVISED EDITION.** By Andrea Chesman. Roasting vegetables concentrates their natural sweetness and enhances their natural flavor. In each of the 175 recipes, from simple side dishes to soul satisfying soups, salads, pastas, sandwiches, tarts, and more, the vegetables are oven roasted to an irresistible and delicious perfection. Illus. in color. 224 pages. Harvard Common. Paperbound. Pub. at $24.99

**$5.95

**6925677 AN AVOCADO A DAY: More than 70 Recipes for Enjoying Nature’s Most Delicious Superfood.** By Lara Ferroni. Devoted to avocados, it includes simple and delicious recipes for every time of day like Avocado Waffles; Chocolate Avocado Cake; Tropical Power Oatmeal; Spinach Avocado Phyllo Rolls; and Grilled Rib Eye with Peppers & Avocado Compound Butter. Well designed in color. 224 pages. Illus. 186 pages. Sasquatch. Pub. at $19.95

**$6.95

**6845207 THE EVERYTHING EASY ITALIAN COOKBOOK.** By Dawn Altomari. From bruschetta to veal scaloppini to tiramisu, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, into easy, cut and hard to find ingredients. Illus. 304 pages. Adams Media. Paperbound. Pub. at $17.99

**$13.95

**2817101 MARYJANE’S CAST IRON KITCHEN.** By Mary Jane Butters. Remember grandma’s homemade cooking with this cast iron pot? Well you can bring back those recipes and make biscuits like you’ve never tasted before! Also try Pastor’s Pe Coffee Chili; Griddle Ginger Cookie and good old fashioned Mac & Cheese. Fully Illus. 224 pages. Gibbs Smith. 8x11. Pub. at $24.99

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**6920454 50 CHOWDERS: One-Pot Meals—Clam, Corn & Beyond.** By Jasper White. Recipes for the familiar chowders, as well as more exotic fare such as Shaker Fresh Cranberry Crab Chowder, Nova Scotia Lobster Chowder, and Pacific Northwest Salmon Chowder. Includes recipes for companion dishes such as Parker House Rolls and Buttermilk Biscuits. Color photos. 256 pages. Scribner. Pub. at $30.00

**6766552 THIS CAN’T BE TOFU! 75 Recipes to Cook Something You Never Thought You Would—and Love Every Bite.** By Deborah Madison. Discover how to make tofu taste great and be the star attraction of stir fries, sautes, and other dishes. Recipes include Pan-Seared Tofu with Garlic, Ginger, and Chives; Vietnamese Spring Rolls, Pineapple and Tofu Fried Rice; and even drinks like a Mango Smoothie. 132 pages. Clarkson Potter. Paperbound. Pub. at $16.00

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**2802672 COOKING IN SEASON: 100 Recipes for Eating Fresh.** By Bright Bimms. From the sweet peas of spring and the luscious stone fruit of the heat of summer, through to the vibrant vegetables of fall and the bright citrus of winter, this inspired collection of recipes for every course in each season will put healthful, flavorful, delicious dishes on your table year-round. From Fry Grilled Salmon with Honey Mustard Sauce to Mango and Coconut Ice Cream. 176 pages. Weldon Owen. 8x10½. Pub. at $29.95

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**6830199 COOKING IN COUNTRY.** By Karl Breaux with C. D. Coen. You’ll discover quickly that Cajun cooking is more than a dose of heavy pepper and hot sauce. Recipes include Pecan Island Catfish Etouffee; Crawfish Bisque; Frog Sauce Piquante; Bayou Goulou Prime Rib; and many more. 160 pages. Gibbs Smith. Paperbound. Pub. at $16.95

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**2837898 TORTILLAS TO THE RESCUE BOOK.** By Jessica Harlan. Goes way beyond the Mexican classics, showing you how to make dozens of tortilla creations, such as Carne Asada and French Fry Burritos; Mozzerella, and Tomato Pizza-Dillas; Spiced Sausage and Onion Pork Chops; and even drinks like a Mango Smoothie. 132 pages. Gag’ex. Pub. at $16.95

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**760789X THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Dairy.** By Diane St. Clair. Explains techniques from animal husbandry and land management to the buttermilk creamery processes. Here you’ll learn how to make your own butter and butter milk, and learn the ways in which it is more than a dose of heavy pepper and hot sauce. Recipes include Classic Butter, Fresh Butter and Cr-btn Butter. Well illus. in color. 205 pages. Lyons. Paperbound. Pub. at $12.95

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**2852357 SUPER EASY BURGERS.** By Orathay Souksisavanh. Whether you are in the mood for a classic Bacon Cheeseburger or a Phillips mushroom patty with perfect flavor. Illus. in color. 224 pages. Clarkson Potter. Paperbound. Pub. at $16.95

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**6967884 THE GOURMET KITCHEN: Recipes from the Creator of Savory Simple.** By Jennifer Farley. Take your home-cooked meals to a gourmet level with this collection of sophisticated, unique recipes including simple hearty breakfasts like Spinach Artichoke and Potato Frittata, or quick and healthy weeknight meals such as Maple Soy Glazed Salmon. For dessert, impress guests with a decadent Banana Cake with Chocolate Ganache. Color photos. 305 pages. Gallery. Paperbound. Pub. at $23.99

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Recipe Collections


★684745 From the Farmhouse Kitchen. By D. Stoltzfu & C. Falb. A great collection of more than 150 delicious recipes, plus inspirational thoughts. Includes Hearty Autumn Soup; Butterscotch Apple Salad; Chicken Enchiladas; Roasted Broccoli; Turkey and Mandarin Bread Salad; and much more. 233 pages. Harvest House. Spiralbound. Pub. at $17.99 $11.95

★693372 The Gut Health Cookbook: Feel Better from the Inside Out with over 40 Recipes for Digestive Health and Vitality. By Dunja Gulin. A healthier gut is the key to a healthier life, so banish those all too common symptoms of a bloated stomach and enjoy new levels of physical and mental vitality. Dunja presents over 60 delicious recipes for introducing fermented foods to your everyday diet. Try Banana and Blueberry Muffins or Comforting Browns. Well illus. in color. 160 pages. Ryland Peters & Small. Paperback. Pub. at $12.95 $7.95

★5679601 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 Tangine; Pulled Pork with BBQ Sauce; Risotto with Bacon and Mushrooms and Crispy Pear Cobbler. Color photos. 212 pages. Sterling. $21.95 $14.95

★332204 The Art of Great Cooking with your Instant Pot. By Emily Sunwell-Viildurz. 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 and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Color photos. 192 pages. Page Street. Paperback. Pub. at $21.99 $14.95

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, flavoryome produce center stage in recipes that not only taste great but are made with the whole ingredient. 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. Paper. Pub. at $20.95 $13.95

★6972831 The Kitchen Shortcut Bible. By B. Weinstein & M. Scarbourgh. This collection of more than 200 ingenious recipes will supercharge your time in the kitchen without sacrificing quality or flavor. Featuring new ways to quickly prepare kitchen tools and get 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 $19.95

5613461 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 Filling Roasted Vegetables & Carrots; and Sausage and 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. Paddock & S. Swindell. Presents a unique and artistic cooking adventure for all ages. This collection features 107 hand-illustrated recipes that include: Starking Artist Co-op; Moroccan Orange and Date Salad; and Marmalade Flapjacks. The perfect combination of flak and folly. Weldon Owen. Pub. at $19.95 $3.95

5977460 Bacon 24/Seven: Recipes for Curing, Smoking, and Eating. By Terry Gilliam. Finally, a cookbook that understand bacon isn’t just for breakfast and burgers anymore. In addition to creative creations for everything from Bacon Cheddar Biscuits to Bacon, Peanut Butter and Chocolate Chip Cookies, it offers instructions for curing and smoking your own bacon at home. Well illus. in color. 167 pages. Countryman. Pub. at $22.95 $6.95

★5941656 Seriously Good Freezer Meals: 150 Easy Recipes to Save Your Time, Money & Sanity. By Karen Kingham. With over 100 delicious recipes included here, eating with diabeted never has to be out of reach. It includes mouthwatering recipes that are every bit as delicious as the classics. From Baked Ricotta Cheese with Bacon, Avocado & Spinach. Stuffed, or Focaccia Bread. Color photos. 248 pages. Running Press. Paperbound. Pub. at $12.95 $7.95

5917652 Eat Well Live Well with Diabetes: Low-GI Recipes and Tips. By Karen Kingham. With over 100 delicious recipes included here, eating with diabeted never has to be out of reach. It includes mouthwatering recipes that are every bit as delicious as the classics. From Baked Ricotta Cheese with Bacon, Avocado & Spinach. Stuffed, or Focaccia Bread. Color photos. 248 pages. Running Press. Paperbound. Pub. at $12.95 $7.95

2099219 Grain-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 the classics. From Baked Ricotta Cheese with Bacon, Avocado & Spinach. Stuffed, or Focaccia Bread. Color photos. 248 pages. Running Press. Paperbound. Pub. at $12.95 $7.95

2092294 500 Light Meals: The Only Compendium of Light Meals You’ll Ever Need. By Deborah Gray with E. Dingmann. Filled with delicious recipes that make use of every last ingredient. 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. Paper. Pub. at $20.95 $13.95

2873451 The Healthy Probiotic Diet: More than 50 Recipes for Improved Digestion, Immunity, and Skin Health. By R.J. Ruppendahl. Explains the benefits of probiotic drinks and fermented foods, and includes simple, tasty recipes like: kefir, yogurt, and smoothies; kombucha and ginger beer; naturally fermented sodas; sauerkraut, kimchi, and natural pickles; green drinks and natural soda drinks; and more. Well illus. in color. 239 pages. Skyhorse. Pub. at $16.95 $3.95

Low Fat & Healthy Cooking

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#### 8857884 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 innovative 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 MAKEOVERS FOR DIABETES. Ed. by Anne F. Golden. 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. to 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 Edith Skinner. Discover 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. Paperbound. Pub. at $17.99

#### 1040916 FIX-IT AND OVEN-IT! COOKING SUGGESTIONS DIABETIC COOKBOOK. By Phyllis Pellman Good et al. Presents 300 great stovetop and oven recipes guaranteed to make every meal a pure pleasure for people with diabetes and anyone who wants to eat nutritionally. Each recipe includes full nutritional analysis from the American Diabetes Association. Try Gourmet Pork Chops, Ham Ball Sausages, and more. 284 pages. Skyhorse. Paperbound. Pub. at $20.95


#### 6828489 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 options. If you’re sensitive to salt, these 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 $29.95

#### 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 when following a ketogenic diet. With these fat bombs, you’ll always have something delicious and satisfying on hand. Try Egg and Avocado Bacon Cups, Almond Coconut Truffles, Mint Chocolate Chip Popsicles, or Chia Lemon Hummus. Well illus. in color. 224 pages. Adams Media. Paperback. Pub. at $16.99

#### 685117X LOW CARB HIGH FAT CACKES AND DESSERTS: Gluten-Free and Sugar-Free Pies, Pastries, and More. By Mariann Andersson. Learn to substitute coconut and almond flour for wheat and replace sugar with sweeteners, and when combined with whipped cream, you’ll be able to tell the difference. Filled with more than thirty recipes for cakes, cookies, pies, and delectable bites, this volume will satisfy your sweet tooth without ruining your diet. Fully illus. in color. 94 pages. Skyhorse. Pub. at $17.99

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Ball's over Jasmine Rice, and Cowboy Rice and Black Bean Salad. 396 pages. Alpha. Paperbound. Pub. at $19.95 $6.95

5847788 APPLE CIDER VINEGAR FOR HEALTH AND BEAUTY. By Simone McCarran. Learn how to incorporate this miracle vinegar into your daily life with 98 recipes and dozens of healing uses, including weight loss, clear skin, superior digestion and much more. Natural wine vinegar from apple. 242 pages. Skyhorse. Paperbound. Pub. at $17.99 $5.95

★ 2808560 DIABETES QUICK-FIX WITH MAGIC FOODS: Balance Your Blood Sugar to Lose Weight and Supercharge Your Energy! By Robert A. Barnett et al. Discover the 51 Cures for Diabetes that can balance blood sugar to heal diabetes and prediabetes, along with more than 150 recipes and three different 7-day meal plans incorporating the “Seven Secrets of Magic Eating.” Delicious meals include Flank Steak with Balsamic Vinaigrette, and Southwestern Green Chile with Peppers, Mushroom and Herb Pizza. Color photos. 336 pages. Reader’s Digest. Paperbound. Pub. at $19.99 $14.95

6823432 THE PALEO COMFORT FOOD BIBLE. By Anna Conrad. Now you can enjoy all your favorite comfort foods without sacrificing the benefits of a paleo diet. Includes classic dishes like Pot Roast, Chicken Scampi, and Mushroom Risotto. Color photos. 281 pages. Sterling Epicure. 8¼x10¼. Pub. at $24.95 $7.95

6855563 EAT COMPLETE: The 21 Nutrients That Fuel Brainpower, Boost Weight Loss, and Transform Your Health. By Drew Ramsey. A leading psychiatrist reveals the connection between food and brain health—and the profound impact this has on overall wellness. Drawing upon cutting-edge research, he identifies 21 vital nutrients and offers up 100 simple, delicious recipes to help you incorporate them into your daily life. Color photos. 293 pages. Harper. Pub. at $26.99 $7.95

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6899870 THE DIABETES COOKBOOK: What to Eat & What to Cook to Treat Type 2 Diabetes. Ed. by Amy Campbell. Offers more than 220 recipes for healthier breakfasts, lunches, dinners, appetizers, soups, salads, desserts, snacks, sides, and dairy-free. Drawing upon cutting-edge research, he identifies 21 vital nutrients and offers up 100 simple, delicious recipes to help you incorporate them into your daily life. Color photos. 352 pages. Sterling. Kindlers. Paperbound. Pub. at $18.95 $8.95

6792944 POWER GRAINS. A whole host of power grains are now available to us that can improve our general health and wellbeing. Full of nutritious grains such as quinoa, buckwheat, barley, oats, farro, freekeh, millet, spelt, bulgur, kamut and amaranth. Fully indexed in color. 64 pages. Ryland Peters & Small. Pub. at $16.95 $5.95

★ 2876043 KETO IN AN INSTANT: 100 Ketogenic Recipes for Your Instant Pot. By Stacey Crawford. Prepare ketogenic recipes that are delicious, simple, and low-carb and do it all using your Instant Pot! Crawford offers 100 recipes for breakfasts, lunches, dinners, snacks, sides, and desserts including tips on making them gluten- and dairy-free. Each recipe breaks down the essential macronutrients. Try Thai-Style Larb in Lettuce Cups, Orange-Tahini Skirt Steak Tacos, photos. 160 pages. Alpha. Paperbound. Pub. at $19.99 $14.95

6722830 THE THYROID CURE COOKBOOK: More Than 80 Nourishing Recipes to Restore Your Body to Complete Health. Packed with recipes to cleanse and heal your body including Avocado Egg Boat; Thai Squash Soup, Garlic-Marinated Mushrooms Topped with Avocado; Herb-Marinated Lamb Chops; Plant-Salmon with Green Beans; and more. Well illus. in color. 152 pages. Rodale. Pub. at $14.99 $4.95

★ 6594255 SHEET PAN KETOGENIC: 150 One-Fry Pan Recipes for Quick and Easy, Low-Carb Meals and Hassle-Free Cleanup. By Pamela Ellgen. With easy tips on choosing the ingredients on a sheet pan, roast, bake or broil, and soon you’ll be enjoying a hearty ketogenic dinner. The recipes include combine healthy proteins, fresh veggies and savory spices to create a low-carb, high-flavor dish. Try Cheesy Chicken Fajita Bake, Citrus and Herb Marinated Pork Shoulder; and Classic Crab Cakes with Lemon Sour Cream. 224 pages. Ulysses. Paperbound. Pub. at $15.95 $11.95

2918501 PERUVIAN POWER FOODS. By M. Villacorta & J. Shaw. Contains eighteen superfoods, 101 recipes, and anti-aging secrets from the Amazon to the Andes, so whether you’re a foodie or a fitness buff, you’ll find worlds of new dishes that will enhance your health and optimum health. Try Seaside Ceviche; Purple Corn Muffins; or Chicken Sausage Mixed Bean Soup. Color photos. 310 pages. HCI Press. Paperbound. Pub. at $18.95 $5.95

5699854 CUT THE CARBS! By Tori Haschka. If you have ever wished you had more energy, better skin, and a leaner, stable weight, you will find all the inspiration you need in this guide that will encourage you to think differently about mealtime. Recipes include Seaside Ceviche; Purple Corn Muffins; and Pine Nut Eggs. Eggplant “Parm”; Cauliflower and Broccoli Gratin. Color photos. 176 pages. Countryman. 8¾x10¼. Pub. at $24.95 $7.95

2852160 THE NEW AMERICAN HEALTH ASSOCIATION COOKBOOK, 9TH EDITION. Loaded with recipes to improve your health, including lowering blood pressure, reducing bad cholesterol, and losing weight. Recipes include Grilled Tomato and Red Bell Pepper Salad; Chicken Cacciatore; Slow-Cooker Bisket Stew; Pumpkin Pie Bites and more. 536 pages. Harcourt. Pub. at $35.00 $12.95

2823632 GOOD FOOD FOR A HEALTHY HEART: Good Housekeeping. Ed. by Jane Francisco. With this superb cookbook in your kitchen, you’ll enjoy the taste of a 138 great-tasting and heart-healthy recipes the whole family will enjoy, from Ginger-Crusted Salmon with Melon Salsa to Chicken Parm Stacks. Even better, every one is low in calories, saturated fat, sodium. Well illus. in color. 236 pages. Hearst. Pub. at $24.95 $6.95

6813372 THE COMPLETE GUT HEALTH COOKBOOK. By Pete Evans with H. Padarin. Features basic information on the digestion process, a nutritional guide to healing your gut, the star ingredients for gut health, herbs and spices to grow at home, a 4-week meal plan, and how to change your diet to help. More than 100 delicious new recipes, this definite guide is a must for every healthy cook! Color illus. in color. 342 pages. Rodale. Paperbound. Pub. at $24.95 $7.95

★ 2829150 KETO SNACKS: From Sweet and Savory Fat Bombs to Pizza Bites and Jalapeno Poppers, 100 Low-Carb Snacks for Every Craving. By Lindsay Boyers. With this collection of over 100 low-carb, high-flavor snacks, you can satisfy your cravings and keep your diet on track! The awesome snacky goodness featured here includes Cheesy Cauliflower Breadcrumbs, Onion Rings, Buffalo Chicken Fingers, Ham and Cheese Avocado Toast, and so much more. Color photos. 175 pages. Adams Media. Paperbound. Pub. at $16.99 $12.95

★ 2879654 THE ANTI-INFLAMMATORY KITCHEN COOKBOOK. By Leslie Langevin. If you suffer from chronic allergies, anxiety, fatigue, headaches, or inflammatory conditions, you may have a sensitivity to gluten, histamine, or other inflammatory compounds. This helpful guide teaches you how histamine works in your body, and how to change your diet to help. More than 100 recipes are included like Zucchini Noodles & Chicken Scampi, and Mushroom Risotto. Color photos. 281 pages. Sterling Epicure. 8¼x10¼. Pub. at $24.95 $17.95

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6843913 MEN’S HEALTH MUSCLE CHOW: More than 150 Easy-to-Follow Recipes to Burn Fat and Feed Your Muscles. By Gregg K introduces the nutritional components 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 ranging from working protein shakes to healthy dinners, the whole family will enjoy, 16 pages. Color photos. 278 pages. Rodale. Paperback. At $19.99  $9.50  

678495 WELCOME HOME DIABETIC COOKBOOK. By Hope Cornmeal. 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 nutritional information for each recipe and step by step instructions. Well illus. in color. 578 pages. Good Books. 9/10 Spiralbound. At $24.99  $17.95  

2856042 THE KEFIR COOKBOOK: An Ancient Healing Superfood for Modern Life, Recipes from My Family Table and Around the World. By Allison EFBB. Over 100 globally inspired sweet and savory recipes made with one of the most probiotic-rich and nutrient-dense superfoods on the planet. Try Brussels Sprouts and Apple Salad; Magic Mushroom Fritatta; Roman Nutella Kefir Banana Pops; and more. Fully illus. in color. 326 pages. HarperOne. At $32.99  $20.90  


5947723 THE BARBECUE BROTH COOKBOOK. By Katherine & Ryon Harvey. Slow-cooker and grill recipes that incorporate these adaptogen rich compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap the many health benefits of this nutritional superfood. Well illus. in color. 320 pages. HarperCollins. At $27.99  $10.50  

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 the devastating side effects of cancer treatment: nausea, diarrhea, constipation, trouble swallowing, sore mouth or throat, unintentional weight loss, and taste changes. Color photos. Countryman Press. 81/2x11. Paperbound. At $17.95  $12.95  

6785611 THE ACID REFLUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR. By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use affordable, everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to enjoy or avoid. Try Squash Puree; and Slow-Cooker Moroccan Fish. Color photos. 276 pages. Rockridge. Paperback. At $17.95  $12.95  

531763 THE ULTIMATE PROTEIN POWDER COOKBOOK: Think Outside the Shake. By Ann Shwed L. Protein powders are the ideal addition to a healthy and active lifestyle. Learn how to choose and use the right protein powder with more than 150 tested, gluten-free, sugar-free, delicious recipes, such as Sweet Potato Protein Bars; Protein Quiche; Broccoli & Cheese Protein Soup; and more. Color photos. 276 pages. Countryman. At $22.95  $17.95  

728545 COOKING WITH HEALING MUSHROOMS. By Stephanie Romine. This guide quickly and clearly details the healing properties of various mushrooms, from medicinal to gourmet, and even dishes that incorporate these adaptogenic rich superfoods. Recipes include Creamy Morel and Onion Dip, Chanterelle Toast with Ricotta, Mango Lassi with Turmeric and Cardamom, and more! 255 pages. Mystic Press. Paperback. At $15.95  $11.95  

2827453 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 and information to reference. Enjoy every meal with fresh creative dinners, holidays and even snacks. 394 pages. 8x10. Paperback. At $32.99  $24.95  

6785719 FIBROMYALGIA FREEDOM! Your Healing Medical Cookbook and Meal Plan to Relieve Pain, Clear Brain Fog & Fight Fatigue. By Kathleen Stander. Effective, lasting relief for fibromyalgia is possible when you take charge of one of the most important underlying factors—nutrition. Through the power of a targeted, nutrient-rich diet, you can ease your symptoms and live a symptom-free life. Includes a 4-week meal plan and 120 recipes like Chicken Chili Soup. Color photos. 243 pages. Rockridge. Paperback. At $14.99  $11.95  

2836718 THE BODYBUILDER’S KITCHEN. By Erin Stern. The road to bodybuilding success might lead to the gym, but it starts in the kitchen. This easy to follow guide features over 100 recipes that push the macronutrient breakdowns, and made with simple ingredients with variations to keep your meals interesting and delicious. Also included is expert guidance on how to eat, what to eat, and when to eat to build muscle. Written in color, 160 pages. Alpha. Paperback. At $19.95  $14.95  

2878267 MY HALAL KITCHEN. By Yvonne Maffei. A collection of more than 100 healthy recipes—from American comfort food to classic international fare—recreated as halal meals and made permissible foods) can be diverse, accessible, and delicious. Recipes include Eggs Benedict with Hollandaise Sauce and Mornay Sauce; Stir Fry. Color photos. 214 pages. Agate. Paperback. At $29.95  $7.95  

Countryman. Paperback. At $10.95  $7.95  

Countryman. 8x10. Paperback. At $22.95  $16.95  

2924501 FROZEN YOGURT: And Other Cold, Creamy Combinations. By Debby Urbe et al. Enjoy tangy, fresh and clean-tasting frozen yogurt with healthy toppings at home, as well as vibrant gluten-free raw desserts, and energizing drinks, with this fun little collection of recipes. Fully illus. in color. 64 pages. Wyndham Peters & Small. At $9.95  $7.95  

2782545 COOKING WITH HEALING MUSHROOMS. By Stephanie Romine. This guide quickly and clearly details the healing properties of various mushrooms, from medicinal to gourmet, and even dishes that incorporate these adaptogenic rich superfoods. Recipes include Creamy Morel and Onion Dip, Chanterelle Toast with Ricotta, Mango Lassi with Turmeric and Cardamom, and more! 255 pages. Mystic Press. Paperback. At $15.95  $11.95  

By John Kriestman & Sara Seivewright. Unleash the full potential of the Healing Power of Food. Over 100 globally inspired sweet and savory recipes made with one of the most probiotic-rich and nutrient-dense superfoods on the planet. Try Brussels Sprouts and Apple Salad; Magic Mushroom Fritatta; Roman Nutella Kefir Banana Pops; and more. Fully illus. in color. 326 pages. HarperOne. At $32.99  $20.90  

By D. Kristiansen & L. Garwood-Gowers. Welcoming you into their world of natural ingredients, superfoods and modern alchemy, this creative guide from The Hardihood features desserts, recipes and step by step instructions. Well illus. in color. 578 pages. Good Books. 9/10 Spiralbound. At $24.99  $17.95  

By Hope Cornmeal. 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 nutritional information for each recipe and step by step instructions. Well illus. in color. 276 pages. Rodale. Paperbound. At $19.99  $11.95  

Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use affordable, everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to enjoy or avoid. Try Squash Puree; and Slow-Cooker Moroccan Fish. Color photos. 276 pages. Rockridge. Paperback. At $17.95  $12.95  

Protein powders are the ideal addition to a healthy and active lifestyle. Learn how to choose and use the right protein powder with more than 150 tested, gluten-free, sugar-free, delicious recipes, such as Sweet Potato Protein Bars; Protein Quiche; Broccoli & Cheese Protein Soup; and more. Color photos. 276 pages. Countryman. At $22.95  $17.95  

Cooking with Healing Mushrooms. By Stephanie Romine. This guide quickly and clearly details the healing properties of various mushrooms, from medicinal to gourmet, and even dishes that incorporate these adaptogenic rich superfoods. Recipes include Creamy Morel and Onion Dip, Chanterelle Toast with Ricotta, Mango Lassi with Turmeric and Cardamom, and more! 255 pages. Mystic Press. Paperback. At $15.95  $11.95  

Low Fat & Healthy Cooking
Low Fat & Healthy Cooking

2794683 THE SCIENCE OF SKINNY COOKBOOK. By Dee McCaffrey. Shatters the "calories in, calories out" myth by revealing that it's not just what you eat and how much you add or subtract calories that are responsible for our nation's most serious health problems. With meatless, meatless, and gluten-free options, McCaffrey offers 175 healthy recipes to stop you from dieting—and start eating for life. 16 pages of color. 224 pages. Clarkson Potter. Paperbound. Pub. at $17.99 $4.95


6904858 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 $4.95

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 the effects of sugar on your body and how it affects 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; Gazpacho; Kale Slaw; Stuffed Bell Peppers 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 Lentz. Experience the tastes and flavors of the lighter side of Italian cooking 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 Stuffed Penne with Mushrooms and Spinach. Illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.99 $6.95

5917913 HEALTHY GUT, FLAT STOMACH: The Fast and Easy-FOODMAP Diet Plan. By Capalino. Capalino's FODMAP diet is the easy way to successfully digest your food. The FODMAP diet is a low fermentation diet that eliminates all carbohydrates found in certain foods that can be hard to digest, causing a range of symptoms, including IBS. The recipes for the seven-day menu plan, grocery lists, and clear explanations of the science behind the low-FOODMAP diet and why it works, Capalino makes it easy to take control of your digestive health. Well illus. in color. 192 pages. Countryman. Paperbound. Pub. at $17.95 $12.95

6785257 THE COMPLETE ANTI-INFLAMMATORY DIET FOR BEGINNERS. By D. Calimeris & L. Cook. By following an anti-inflammatory diet you 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; Quinoa with Mixed Vegetables; and Mushroom Turkey Thighs. Illus. in color. 182 pages. Rockridge Paperbound. Pub. at $8.99 $4.95

678526X 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. between 110 easy to follow and simple recipes, five main ingredients or fewer, a list of foods that help or harm inflammation; and tips for saving time and money. Easy Summer Gazpacho or Gingerbread Turkey Meatballs. Illus. in color. 180 pages. Rockridge Paperbound. Pub. at $17.99 $12.95

6785816 THE HYPOTHYROIDISM DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Restore Thyroid Balance. By Karen Frazier. Helps to show the powerful connection between nutrition and hypothyroidism, and offers over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). Many meals include Plant-Milk Muffins, Cauliflower Rice, and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists to get you started. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

2861674 LOWEST WEIGHT WITH YOUR INSTANT POT: 60 Easy One-Pot Recipes for Weight Loss. By Audrey Johns. Such a helpful, practical guide for busy lives and families, Johns shows how you can use this hugely popular kitchen appliance to save time and calories, with 60 one-pot recipes and plenty of tips and advice to help you out. Recipes include Skinny Sloppy Joes; Taco Mac and Cheese; Chicken Enchilada Soup; and Dark Chocolate Fudge Brownies. Color photos. 146 pages. Morrow. Paperbound. Pub. at $25.99 PRICE CUT to $14.95

3867489 LOWEST WEIGHT BY EATING. By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scones, meatloaf, and cookies—all bursting with flavor but with fewer than 500 calories per meal. Using simple and inexpensive Smart Shopping, 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 $6.95

6958572 SUPERFOODS: 150 Superfood Recipes to Inspire Health & Happiness. With complete nutritional information and delicious recipes to accompany each superfood, this book will show you your must-guide to eating well. 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 $9.95

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, tofu and green beans, and lamb burgers with Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95 $9.95

699630X SUPERFOOD BOOST. By Erica Palmcrantz Aziz. Inspires and teaches you to start planning simple and quick dishes to improve your well-being. All new raw and veggie food combinations that help you get the most nutrition in the best possible way. Check out: Zoodles with Sundried Tomatoes and Pumpkin Seeds; Coconut Smoothie Bowl; and Cherry Energy Bars. Well illus. in color. 144 pages. Skyhorse. Pub. at $19.99 PRICE CUT to $9.95

6961411 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 processed food without overlooking. 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. Paperbound. Pub. at $29.99 $17.95


6767230 ROOTS: The Complete Guide to the Underground Superfood. By Stephanie Pedersen. Rediscover superfood roots in more than 75 delicious recipes. Whether you like your veggies sweet, savory, or with a spicy kick, you’ll find a variety of roots to suit your preferences. Try Sweet Potato Smoothie; Cabbage Carrot Frittata with Rosemary; Beef Bean Burgers; or Vegan Shepherd’s Pie. Photos, some color. 180 pages. Sterling. Paperbound. Pub. at $14.95 $3.95
Low Fat & Healthy Cooking

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

THE INSULIN RESISTANCE DIET FOR PCOS. By T. Spencer & J. Kost. Guides you through critical diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Multi-inclusion with Sugar Shelled Apricots and White Bean Chili. Color photos. Paperbound. Pub. at $17.99

THE COCONUT OIL CURE. In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage creams and sumptuous anti-aging potions. Recipes include Roasted Coconut Lemons, Creamy Vegetable Stew, and Lemon and Coconut Truffles. Illus. in color.

THE MICROBIOME DIET PLAN: Six Weeks to Lose Weight and Improve Your Gut Health. By Danielle Capalino. Explains the microbiome and weight loss, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Apricot, and Olive Cake. Color photos. 255 pages. Rockridge. Pub. at $19.99

SUPERFOODS: Recipes & Preparation. By Sasha Fraser. Superfoods is the future food; that revolution is taking place. Discover their powers—how they can aid brain function and weight loss, promote healthy skin, and more. With wholesome and tasty recipes, such as Tofu Spiced & Geji Roasted Carrots or Sweetened Tagliatelle, this is your ultimate guide. Color photos. 223 pages. Flame Tree. $7.95

IN THE CHEF'S KITCHEN: FOR PCOS. By Judy Hannemann. Offers a collection of recipes to nourish family and friends of Hannemann’s popular blog, bakeatmidnite.com. Here are the dishes you’ll want to cook again and again, from festive appetizers to satisfying dinners and delectable desserts, from Five-Cheese Lasagna to Slow Cooker Brownies. Color photos. 173 pages. Countryman. 8¼x10¼. Pub. at $24.95

INSTANT POT ELECTRIC PRESSURE COOKER. By Jeff Krasno et al. This collection of more than 800 tips and stories comes with over 250 recipes like Italian Wedding Soup, Bolognese Sauce, Chicken with Mushrooms and Marsala, Stuffed Peppers, Ossobuco alla Milano, and Beef and Stuff Apples. Illus. in color.

THE CLASSIC SLOW COOKER: 2875403. By Martha Stewart. Offers over 1000 delicious, seasonal recipes including appetizers and snacks, breakfasts and lunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year’s worth of special-occasion menus from holiday parties to picnics in the park. Illus. in color. 576 pages. 

MARTHA STEWART’S SLOW COOKER: BIGGEST BOOK OF SLOW COOKER RECIPES: BETTER HOMES AND GARDENS. Ed. by Chuck Smothermon et al. Demonstrates how to use your slow cooker to make your life simpler and everyday meals a pleasure. Includes over 400 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Peppy Asian RibS, Coconut Sweet Potatoes with Pecans, or Florentine Lasagna. 416 pages. HMH. Spiralbound. Pub. at $19.95

BETTER HOMES AND GARDENS YEAR-ROUND SLOW COOKER RECIPES. Ed. by Jan Miller. Collects more than 360 delicious, seasonal recipes including appetizers and snacks, breakfasts and lunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year’s worth of special-occasion menus from holiday parties to picnics in the park. Illus. in color. 576 pages.

Better Homes and Gardens Year-Round Slow Cooker Recipes. Ed. by Jan Miller. Collects more than 360 delicious, seasonal recipes including appetizers and snacks, breakfasts and lunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year’s worth of special-occasion menus from holiday parties to picnics in the park. Illus. in color. 576 pages.

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Slow Cookers & Crockpots

- **2813424 INVENT POT MIRACLE 6 INGREDIENTS OR LESS.** By Ivy Manning. Forget about loading up the cart with a long list of special ingredients! This Instant Pot cookbook offers no fuss recipes that can be completed in six ingredients or less. Recipes include many roast chicken, soups and stews, healthy breakfasts, pastas and plenty of vegetables, and more. Color photos. 237 pages. HMH. Paperback. Pub. at $21.99

- **$16.95**

- **6974199 BETTER HOMES & GARDENS DUNDY PASTE OR SLOW: Delicious Meals for Slow Cookers, Pressure Cookers or Multicookers.** Ed. by crappy Bergman. Sometimes you want something good to eat sooner rather than later—and sometimes later is better! Every recipe in this collection can be made in a pressure cooker, multi cooker, or slow cooker. Make Low Country Shrimp Boil in just one minute or let the flavors of a Country Lamb Stew develop over eight hours. Color photos. 304 pages. HMH. Paperback. Pub. at $19.99

- **PRICE CUT to $12.95**

- **2812209 THE ESSENTIAL INVENT POT COOKBOOK.** By Archana Mehta. This collection of simplified Indian recipes for the immensely popular electric pressure cooker, the Instant Pot, makes flavorful weekday meals achievable for every home cook. In record time, master classic and modern dishes like Butter Chicken, Spicy Lamb Vindaloo, Curried Coconut Shrimp, Navratan Korma, and more! Color photos. 170 pages. Ten Speed. Pub. at $19.99

- **$14.95**

- **2811017 THE TEX-MEX SLOW COOKER.** By Vianne Rodriguez. For cooked all day flavor with half the effort. turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include enchiladas Verdes, Enchiladas Verdes, Chorizo Sausage, Caldo de Pollo, and more. Color photos. 208 pages. Countryman. Pub. at $24.95

- **PRICE CUT to $13.95**

- **688485X MARY THOMAS SLOW PRESSURE COOKER.** By the eds. of Martha Stewart Living. An authoritative volume packed with effortless recipes that yield maximum flavor and require minimal time. Dishes can now be in a slow cooker before work, and ready now in a flash: braised short ribs that fall off the bone after only an hour; dried beans from scratch that don't need to be presoaked, and more! Color photos. 255 pages. Clarkson Potter. Paperback. Pub. at $21.95

- **PRICE CUT to $15.95**

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

- **PRICE CUT to $19.95**

- **68874 KEEP CALM AND SLOW COOK.** By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to space up your table. Tasty soups, fish, meat, and vegetables give you tantalizing options for any occasion. A special section on instant meals gives you plenty of time in your day, and don't forget the slow treats to round out the meal! Will illus. in color. 240 pages. Thunder Bay. Pub. at $16.95

- **$4.95**

- **6883864 TASTE OF HOME SLOW COOKER.** Ed. by H. Wheaton & C. Hukavena. Offers over 100 recipes perfect for weeknight dinners and special meals as well as potlucks and seasonal parties. Dishes include Slow Cooker Ground Beef Stroganoff; Momma's Turkey Stew with Dumplings; Spicy Lentil & Chickpea Stew, and Lip Smackin' Rib's. Fully illus. in color. 208 pages. Reader's Digest. Spiralbound. Pub. at $12.99

- **$3.95**

- **2812129 ADVENTURES IN SLOW COOKING: 120 Slow-Cooker Recipes for People Who Love Food.** By Sarah Degregorio. Provides a repertoire of delicious food for any time of day. You'll find an original, flavorful, sweet, savory slow cooker dishes, including Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Shrimp, Orange, Olive, and Wine sauce; and more. Color photos. 228 pages. Morrow. Pub. at $24.99

- **PRICE CUT to $7.95**

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

- **$14.95**

- **2813595 HEALTHY INSTANT POT COOKBOOK: 100 Great Recipes with Fewer Calories and Less Fat!** By Dana Angelo White. Features 100 great recipes with fewer calories and less fat! Each recipe is made with healthy, wholesome ingredients. Recipes for low sodium dishes like Game Day Chili, Open Faced Sloopy Joes, Corned Beef and Cabbage, Braised Short Ribs, Jalapeno Cheese Tamales, Chicken Sausage Paella, and more! Color photos. 160 pages. Alpha. Paperback. Pub. at $19.99

- **$14.95**

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

- **$14.95**

- **6883629 FIX-IT AND FORGET-IT SLOW COOKER DUMP DINNERS AND DESSERTS.** By Hope Comerford. Step 1: Dump the ingredients into your slow cooker crock. Step 2: Press the “on” button. It’s that easy! Included are over 150 recipes for simple and delicious meals like Texas Pot Roast; Beef with Broccoli; Sweet Barbecued Chicken; Sweet Potato Lentil Soup; Fudge Swirl Dump Cake; and so much more. Fully illus. in color. 330 pages. Good Books. Paperback. Pub. at $19.99

- **$14.95**

- **6924430 FIX-IT AND FORGET-IT SLOW COOKER DUMP MEALS for Slow Cooker.** Ed. by Hope Comerford. Sometimes you want something for dinner in a hurry. By the time you get around to the kitchen, it's time to set the table! This collection of dump meals for Slow Cooker is for you. Step 1: Dump the ingredients into your slow cooker. Step 2: Press the “on” button. It’s that easy! Included are over 150 recipes for simple and delicious meals like Texas Pot Roast; Beef with Broccoli; Sweet Barbecued Chicken; Sweet Potato Lentil Soup; Fudge Swirl Dump Cake; and so much more. Fully illus. in color. 330 pages. Good Books. Paperback. Pub. at $19.99

- **$14.95**

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

- **$14.95**
**2812185 COMFORT IN AN INSTANT. By Melissa Clark. With 75 all-new recipes—50 of which can be made in under an hour—Clark brings her simple, no-fuss recipes to any electric pressure cooker, multi cooker, or Instant Pot. Features tempting dishes like Sriracha Turkey Meatball with Buttered Potatoes, Chipotle Pork Tacos, Easy Weeknight Chili, and Mac and Cheese. Color photos. 160 pages. Clarkson Potter. Pub. at $22.00 PRICE CUT to $17.95**

**279909X EVERYDAY SLOW COOKING: Modern Recipes for Delicious Meals. By Kim Laidlaw. Discover the slow cooker favorites of today with their global influences, seasonal ingredients, richly layered flavors, and fresh colorful garnishes—all elevating this old-school cooking technique to an inspired new level. 85 delicious recipes include Piccadillo Tostadas with Vegetable Slaw and Quinoa Risotto with Chicken, Pesto, Asparagus & Lemon. Color photos. 184 pages. Weidtlen Owen. Pub. at $29.95 PRICE CUT to $17.95**

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

**2786796 CHICKEN: Slow Cooker Favorites. Featuring more than 150 slow cooker chicken recipes from classic appetizers like Curried Chicken Dip to exotic one pot meals like Chili Coconut Chicken, there’s your go-to resource. Recipes have minimal prep work and easy cleanup—the hardest part? Picking what to try next. 175 pages. Adams Media. Paperback at $14.99 $4.95**


**6825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy—and Easy—Recipes for the Classic Cooker. Offering a modern twist on classic slow cooker recipes, this cookbook will satisfy everyone’s taste buds. Discover how easy it is to use the versatile appliance to create modern, nutritious meals from scratch, like Honey-Roasted Chicken & Sausage Risotto, Tomato Risotto with Feta Cheese, or more traditional dishes, like Beef and Barley Stew. Paperback at $14.95**

**6992323 AFFORDABLE PALEO COOKING WITH YOUR INSTANT POT. By Jennifer Robins. Forget buying overpriced specialty flours and high end meats. Robbins shows you how to use easy to find, less expensive ingredients to create flavorful healthy meals in half the time with your multifunction cooker. Recipes include Tandoori Chicken, Fish Tacos, Arroz Con Pollo, and more. 176 pages. Page Street. Paperback at $12.99**

**Quick & Easy Cooking**

**2774496 BETTY CROCKER BISCUIT IMPOSSIBLY EASY PIES. By Heidi Losleben et al. Why not whip up home-baked pies that are impossibly easy and impossibly delicious. Betty Crocker’s expert bakers only make their own crust, and they’re a hit with kids and adults alike. Whether filled with ground beef, chicken, cheese, vegetables, or fruit, there are perfect pie night in the week. Color photos. 160 pages. HMH. Spiralbound. Pub. at $14.95 $9.95**

**2956373 QUICK AND EASY MUFFIN TIN MEALS. By Melanie LaDue. Offering 70 yummy recipes like Pesto Egg Mini Quiches; Pita Cups with Hummus; Lasagna Cups; Snickerdoodle Rolls; and Twice-Baked Potato Cups; these one-dish delights are perfectly proportioned meals for breakfast, lunch, dinner, desserts and snacks too! Most can be made in under 15 minutes so they’re ideal for busy people. Color photos. 160 pages. Crestline. Paperback. Pub. at $12.99 $8.95**

**5774313 FIX-IT AND FORGET-IT 3 COOKBOOK SET. By Phyllis Pellman Good. A trio of bestselling cookbooks containing over 1,300 delicious recipes to make your life easier and save you time and money. 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: Easy meals in three volumes, slipcased. Good Books. 8x10¼. Paperback at $29.99 $9.95**

**285600X HOW TO DO EVERYTHING FAST: A Better Way to Cook Great Food. By Mark Bittman. In 2,000 streamlined dishes, appetizers, sides, and desserts, Bittman unleashes the potential of what can be cooked simply and deliciously in less than 45, 30, or even 15 minutes. Try delicious recipes such as Pozole and Pork Chops with Creole Spinnach Soup, Tomatillo Pork, Faux Pho, and Creamy Crawfish Pot. Features more than 150 recipes including more than 150 tasty casseroles using readily available ingredients. Includes: Bangers and Mash. 1054 pages. HMH. Paperback at $35.00 $8.95**

**6906583 THE BIG BOOK OF EASY BAKING WITH REFRIGERATED DOUGH. Ed. by Grace Wells. Offers handy tips for making creative and delicious recipes, from mains to sweets, all made super-easy with ready to use dough. You’ll want to try all 200 recipes—like easy-to-assemble Glazed Bacon Rolls, Easy Caprese Pizza Bake, Coconut Cookie Blossoms, and more. Includes gluten free recipes. Well illus. in color. 336 pages. HMH. Paperback at $19.99 $4.95**

**21208046 INSTANT FAVOURITES: ONES & TWOS Easy Recipes for Your Electric Pressure Cooker. By M. Bachrach & M. McColl. These easy to follow recipes are bursting with flavor and built for success using only your electric pressure cooker. This collection features homestyle dishes in 30 minutes, or less, from soups, stews, and even pulled pork. Enjoy healthy ways to start your day and delicious desserts without hassle. Get the most out of your electric pressure cooker! Well illus. in color. 279 pages. Collins. Paperback at $12.99 $6.95**

**2058852 CLUELESS IN THE KITCHEN: Cooking for Beginners. By Evelyn Raab. Whether you’re a student, short on time, or looking to spruce up your everyday cooking, this collection is designed for time-challenged cooks who love good food that’s cooked from scratch. Recipes include Sausage and Lentil Soup, Shepherd’s Pie; Fried Rice; Thermomix Buffalo Wings; and more. Color photos. 204 pages. Firefly. Paperback at $16.95 $4.95**


**6942733 QUICK FIX MEALS: 200 Simple, Delicious Recipes To Make Mealtime Easy. By Robin Miller. The author shares her 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 lockers. Try Chicken Fricata with Olives, or Moroccan-Style Stilapia with Mango-Raisin Relish. SHOPWORN. 32 pages of color photos. Paperback at $18.95 $3.95**

**2582217 ONE PAN & DONE. By Molly Gilbert. Discover how to use your oven to your advantage, letting it do most of the work to turn out busy. With Bisquick, rich stews, fishy and sweet treats. Try Chicken Marsala; Weeknight Jambalaya; Cashew Chicken & Veggies and more. Color photos. 256 pages. Clarkson Potter. Paperback at $17.99 $6.95**
Quick & Easy Cooking

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

**2835576 THE EVERYTHING AIR FRYER COOKBOOK.** By Michelle Fagone. With 300 quick and tasty recipes, including vegetarian and vegan options, as well as classic favorites like fried pickles and jalapeno poppers, there's an air fried meal for every taste, diet, and mood. Whether you're looking for an easy breakfast dish, a scrumptious snack, or a delicious dinner for the whole family, you can find it all here. Color photos. 303 pages. Adams Media. Paperback. Pub. at $19.99 $14.95

**2786648 THE “I LOVE MY INSTANT POT” RECIPE BOOK.** By Michelle Fagone. Featuring an introduction to the Instant Pot’s different features and tips for best cooking results. With 175 Instant Pot recipes from breakfast through dessert, including Bacon-Poblano Morning Taters; Moroccan Lamb Stout; Bourbon Barbecue Chicken; and Peanut Butter Chocolate Cheesecake, Illus. in color. 223 pages. Adams Media. Paperback. Pub. at $16.99 $5.95

**5913423 THE COMPLETE IDIOT’S GUIDE TO EASY FREEZER MEALS.** By Chen Sicard. Ever thought of what you want to think about is spending an hour in the kitchen preparing dinner. With a little advanced cooking and help from your freezer, you can come home, pull out a frozen entree and a side or two, and heat it up while you toss a fresh salad. All the tips and recipes you need are gathered here. 323 pages. Alpha. Paperback. Pub. at $16.95 $6.95

**2781468 TASTE OF HOME INSTANT POT COOKBOOK: 100+ Recipes Made Easy for Today’s Cooks.** You’ll enjoy incredible entrees, savory soups, and sandwiches loaded with flavor. You’ll even discover no fuss appetizers and impressive desserts, each made quickly in the popular Instant Pot all in one cookbook. With over 100 recipes, you can serve up comforting classics and sweet sensations no matter how busy your schedule is. Well illus. in color. 256 pages. Taste of Home. Paperback. Pub. at $19.99 $11.95

**6774429 OUR FAVORITE ONE-DISH DINNER RECIPES.** In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table. Includes classic favorites like Fiesta Taco Pie; Oh-So-Cheesy Tuna Skillet; and Potato-Bacon Chowder. Illus. in color. 240 pages. Countryman. 8¼x10¼. Pub. at $21.99 $16.95

**2802225 ONE POT: 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More.** By Martha Stewart Living. Believe it or not, you can stew, steam, sauté, simmer, braise, or roast using just one pan, with minimal cleanup. Try Salmon with Kale; Baked Risotto; Beef and Broccoli; and More. Color photos. 256 pages. Clarkson Potter. Paperback. Pub. at $26.00 $8.95

**2820283 COOKING FROM FROZEN IN YOUR INSTANT POT.** By Kristy Bernardo. No matter what cut of meat you have stored in your freezer, there’s a recipe here for you. Try Chicken with Lemon and Capers; Beef and Blue Cheese Stroganoff; Pineapple-Chipotle Ribs; or Mushroom Beef and Broccoli. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $21.99 $16.95

**2817942 THE ESSENTIAL MEXICAN INSTANT POT COOKBOOK.** By Deborah Schneider. An enticing collection of over 75 Mexican recipes that includes Steak Fajitas; Chiles Rellenos; Steak Tostadas; Enchilada Casserole; and Green Sauce with Chimichurri; and Beef and Green Chile Stew with Potatoes, all made quickly and easily thanks to the revolutionary power of the Instant Pot. Get inspired and get cooking with this delicious volume! 186 pages. Ten Speed. Pub. at $19.99 $14.95

**2802004 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor.** By Urvashi Pitre. Back on energy bills and avoid heating up your whole kitchen? These recipes include Yellow Curry Beef; Chicken; Roasted Cauliflower with Tahini; Chile-Chese Toast; Spicy Cajun Fish Fillets; Easy Beef Satay; Almond Shortbread; and many more. Well illus. in color. 198 pages. HMH. Paperback. Pub. at $21.99 $16.95
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 Creamy Potato Gnocchi; Curried Chicken with Avocado. Color photos. 256 pages. Adams Media. Paperback. Pub. at $19.99

★ 6728847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECIPES. By Marilyn Haugen. With your multi-function pressure cooker and the recipes in this collection, you’ll get scrumptious meals on the table fast. So step away from the oven 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. Paperbound. Pub. at $19.95

★ 6825443 HEALTHY SPEEDY SUPPERS. By Karolina 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

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

★ 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 groupings of 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. 260 pages. Omnivore. Paperbound. Pub. at $23.99

★ 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 Fairly Cheap Chili or Coconut Bacon and Avocado. Well illus. in color. 288 pages. Storey Publishing. Paperbound. Pub. at $21.99

★ 6783778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance to make stocking your freezer fun. Meats include Slow Cooker Pulled Pork and Ginger Shrimp Cakes. 200 pages. Rockridge. 8x10. Paperback. Pub. at $14.99

Outdoor Cooking & Grilling

2912066 FROM GARDEN TO GRILL: Over 250 Grilling 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 grilled vegetables 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 Quinoa and Veggie Wraps. Well illus. in color. 312 pages. Cider Mill. 8 1/4x10 1/4. Paperback. Pub. at $24.95


2891425 KOREAN BBQ: Master Your Grill in Seven Sauces. By Bill Kim with C. Par. Sharing with you, for the first time on a series of three spines, you’ll soon be able to whip up a whole array of knockout recipes, including Hobson and Yuzu Edamame, Kimchi Potato Salad, Kó-Paran Pork Chives, Seon-gi to Buffalo Shrimp, and Hobson and 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

2907335 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 how they work. 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

2894262 PROJECT FIRE. By Steven Raichlen. Cutting edge techniques meet time honored traditions in 100 boldly flavored recipes that will torchcarbonate your game at the grill. Here’s how to blowtorch a rosemary woolen. Pit beans, and grill mussels in blazing heat. 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

★ 2952282 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 Jamaican Jerk Brisket, Korean Grilled Beef, Guy’s School Pastrami, Jake’s Double Brisket Cheesburgers, and more. Well illus. in color. 278 pages. Workman. Paperback. Pub. at $19.95

285584X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the authors’ family archives, including: Private Reserve Mustard Sauce; Ain’t No Butter Steak with Sweet Potatoes; or Corned Beef, New England Baked Beans, and Honey-Glazed Ham to a whole Butter Herb Turkey. Color photos. 336 pages. HMH. Pub. at $25.00

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. Includes: color photographs, cutting-edge tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Brased Beef Ribs; and Raichlen’s Accents: Barbecued Bologna Sandwiches. Paperback. Pub. at $22.95

304 pages. Chronicle. Pub. at $22.95

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Outdoor Cooking & Grilling

**6876464 THE CAMP DUTCH OVEN COOKBOOK.** By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will learn how to make delicious meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Breakfast Cake; Slow Cooked Beef Stew; Grilled Pizza Margherita; and Quick and Easy Peach Pie. Illus. in color. 188 pages. Rodale. Paperbound. Pub. at $16.95

**2791359 SALT BLOCK GRILLING: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks.** By Mark Bittman. 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 $12.95

**6836739 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 Huckleberry. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95

**9692695 THE SCOUT’S DUTCH OVEN COOKBOOK.** By Tim & Christine Conners. With camp cooking 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 Dutchudasas, Frazelbbey Pie; and many more. 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 O’Neil. Create an authentic smokehouse 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-Glazed Fajitas; Bacon-Wrapped Stuffed Jalapenos; and much more. Color photos. 135 pages. Ulysses. Paperbound. Pub. at $18.95

**2902508 BARBECUE RULES: The Artisanal Kitchen.** By J. Carroll & N. Fauchald. This little volume features dozens of recipes and essays packed with tips, techniques, and expertise to help you step up your grilling game, including Beef Brisket; Pulled Pork Shoulder; Sweet Tea-Brined Poussins; Lamb Saddle Chops with Mint-Yogurt Sauce; and more. Color photos. 112 pages. Artisan. Pub. at $12.95

**6857892 MASTER OF THE GRILL.** By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecue and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, pasta, and more. Learn to make Cowboy Steaks; Alabama BBQ Chicken; and Kansas City-Style Ribs. Includes 68 tips and techniques for outdoor cooks. Fully illus. in color. 454 pages. America’s Test Kitchen. 8¼x10¼. Paperbound. Pub. at $29.95

**6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need.** By Paul Kirk. This collection of 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 sides dishes. Color photos. 288 pages. Sellers. Pub. at $17.95

**2842343 RUBS: Over 100 Recipes for the Perfect Sauces, Marinades and Seasonings.** By John Whalen Ill. Presents more than 100 recipes which deliver maximum flavor using dry seasonings. Sauces and glazes. Includes Memphis Rub, Red Wine and Dijon Marinade. California Coffee Prime Rib; Fundamental Prime Rib. All red, and/or white. Color photos. 301 pages. Cider Mill. Paperback. Pub. at $18.95

**6877664 MASON JAR LUNCHES: 50 Pretty, Portable Packed Lunches.** By Jessica Harlan. Discover the trend that’s taking the food world by storm: Mason jars! Try Feta & Roasted Bell Peppers; Greek Tuna Salad; and many more. Well illus. in color. 128 pages. Ulysses. Paperbound. PRICE CUT to $9.95

**6729347 WINTER GRILLING.** By Tom Heinize. Features wild game (boar, hare and duck), and seasonal sides and even grilled desserts with unique winter flavors. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Studded Pork Loin; and Chocolate Nut Cupcakes with Appenzell Apples. Color photos. 160 pages. Whitecap. 8¼x10¼. Pub. at $19.95

Pizzas

**2898721 PIZZA DOUGH: 100 Delicious, Unexpected Recipes.** By Gabi Moskowitz. Shows how to make eight delicious dough varieties as well as over 100 recipes for everything from bagels to breadsticks, flatbreads to calzones, down to baguettes and beyond. Try Oreo Cookie Pizza, Figgy Gorgonzola, Glazed Cinnamon Rolls; and more. Well illus. in color. 143 pages. Egg & Dart. Pub. at $19.95

**6597897 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 all the unusual sauces based on vegetables, roasts, ribs, rabbit, clams, shrimp, eggplant, mushrooms, and more. Drawings & color photos. 400 pages. Norton. 8¼x10¼. Pub. at $35.00

**2780739 NOODLEMANIA! 50 Playful Pasta Recipes.** By Melissa Barlow. Your kids will go crazy with these playful and colorful pasta recipes. It’s filled with bold main dishes, salads, and even desserts. Try Super Stuffed Monster Mouths; Rapunzel Pasta; Spider Cookies; and dozens more. Color photos. 128 pages. 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. Workman. Pub. at $16.95

**6791503 HOMEMADE 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 Ravolini Quadrati and Spaghetti Carbonara; Bologna; marinara, and Alfredo as well as all the unusual sauces based on vegetables, roasts, ribs, rabbit, clams, shrimp, eggplant, mushrooms, and more. Drawings & color photos. 233 pages. Rockridge. Paperback. Pub. at $17.99

Vegetarian Cooking

**6911365 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

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Vegetarian Cooking

2863901  VEGAN JUNK FOOD: 200+ Vegan Recipes for the Foods You Crave. By Lane Gold. Whether it’s oozy-gooey desserts or delectable dinner dishes, these delicious and accessible 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. Paperback. Pub. at $18.99 $5.95

2826100  THE CHUBBY VEGETARIAN. By J.F. Burke & L. Andrews. This compelling guide to modern vegetarian cuisine is a game changer for home cooks. Innovative recipes reenvision vegetables as the star of the plate, with vibrant flavors from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy Tomato and Cashew Bisque; and more. Find a new love for dishes that happen to be vegetarian. Well illus. in color. 224 pages. Ryland Peters & Small. Pub. at $14.95

2836038  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. Filled with secrets behind their signature menu items and more than eighty delicious, flavorful 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. 255 pages. Ten Speed. Pub. at $19.99 $7.95

2804733  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 Black Bean Burgers, to Black Bean & Beet Burgers; Vegetable Loaded Nachos; and Black Bean Burgers; these recipes are well tested and easy to prepare. Color photos. 169 pages. Ten Speed. Pub. at $19.99 $11.99

2698778  BAKING MAGIC WITH AQUAFABA. By Kelsey Kinsor. Move over eggs, it’s a market that offers a vegan egg replacement in town. With baking properties so amazing it can create fluffy quiche and light meringue, aquafaba is the breakthrough ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse, Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Ulisses. Paperbound. Pub. at $14.95 $9.95

2807999  AQUAFABA: Vegan Food Without Eggs Using the Magic of Chickpea Water. By S. Kardinal & L. Veganpower. At last for vegans, lemon meringue pie, mousses, mayonnaise, and macarons are on the menu. Learn the secrets of Aquafaba, the cooking liquid found in tinned beans and chickpeas, and how it can be whipped into fluffy white peaks, making it the perfect replacement for egg whites in many sweet and savory recipes. Color photos. 80 pages. Grub Street. Pub. at $21.95 $16.95

2807998  VEGAN SNACKS & MUNCHIES: Plant-BasedNibbles, Snacks, Dips & Sweets & Treats. Text by Amy J. West with Firelight at the Well throughout the day and satisfy your cravings with over 65 recipes for tasty and convenient plant-based snacks. From savory nibbles to sweet bites, party munchies to nourishing energy balls, put down those processed snacks and graze on the good stuff instead. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $14.95 $11.99

6944914  PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul. By Lakshmi Wennakoski-Bielicki. From simple homemade dairy to traditional sweeter-recipe made with jaggery & handful of ingredients these recipes show you how to prepare and serve colorful, nourishing foods that cultivate joy in the kitchen. They include Yogurt Cheese Pakora; Lemon and Coconut Sponge Cakes; Kitchari; and more. Color photos. 305 pages. Shambhala. Pub. at $30.00 $7.95

2845037  THE I HATE TOFU COOKBOOK. By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Color photos. 144 pages. Recipes include Tofu Sloppy Joes; Grilled Tofu Kababs; Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95 $6.95

2798155  VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes. By Jackie Kearney. Vegan eating has never been so easy or delicious - these 60 plant-based recipes for plant-based meat and fish substitutes. From Sweet and Sour Pork Mook and Chilli Dogs with Cashew Cheese, to Tofish Chips, you’ll find a plant-based alternative to all your favorite meaty dishes. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

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 meatless meals in just 30 minutes. From Crispy Butternut Squash and 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

2778447  HOMEMADE VEGAN CHEESE, YOGURT AND MILK. By Yvonne Holt-Singh. The vegan cheese, yogurt, tofu, milk and cheese butter included are surprisingly diverse and easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the various fermentation starters you need are included in this comprehensive volume. Color photos. 127 pages. Grub Street. Pub. at $26.95 $19.95


6612644  VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with cashews, nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tomato-based Herbed 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 patypawn, butternut to pumpkin, and of course zucchini. Includes salads and soups, vegetarian main dishes, side dishes, breads, desserts, and more. 312 pages. Storey. Paperbound. Pub. at $18.95 $13.95

2874520  FIRST-TIME VEGAN: Delicious Dishes and Simple Switches for a Plant-based Lifestyle. By Leah Vanderoef. 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 Bread and Butter 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


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**Vegetarian Cooking**

★ **2699183** 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 Porridge; Spicy Butternut Squash Soup; Greek Lemon Rice with Spinach; Pumpkin Cream Pasta; and more. Well illus. in color. 288 pages. Adams Media. Pub. at $18.99

★ **6768170** THE SUPER EASY VEGAN SLOW COOKER COOKBOOK. By Tami Okaomoto. Learn the basics of stocking up on vegan slow cooker staples and discover the easy-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. Paperback. Pub. at $15.99

★ **6882765** VBO: 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. 223 pages. The Experiment. Paperback. Pub. at $19.95

★ **6817784** THE ULTIMATE VEGAN BREAKFAST BOWL: 80 Monthwatering Plant-Based Recipes You’ll Want to Wake Up For. By N. Horn & J. Mayer. Traditional breakfast fare is often loaded with animal products, but with this collection of 80 diverse vegan breakfasts vegans will have a new reason to say “good morning!” Try an “Egg” Salad; sandwich; Amaranth Forbidden; or Raw Carrot Cake with Lemon Cashew Frosting. Color photos. 191 pages. Paperback. Pub. at $19.95

★ **6800356** VEGGIE DESSERTS + CAKES: Carrot Cake and Beyond. By Kate Hackworth. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 143 pages. Pavilion. Pub. at $21.95

★ **6800306** VEGAN 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 your health and well-being while dining the plant way that you need. These delicious meat-less meals include Summer Bean Stew with Wheat Berries; Three-Bean Paella with Peas & Peppers; and Sweet Potato Cereal. Color photos. 262 pages. The Experiment. Paperback. Pub. at $18.95

★ **280211X** 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; and Roasted Cornmeal Sourdough. Color photos. 253 pages. Alpha. Pub. at $25.00


★ **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—and inspire—occasions, 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

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


★ **6921507** GOOD VEG: Eobilent Vegetables, Global Flavors—A Modern Vegetarian Cookbook. By Toni Okamoto. There are a lot less naughty. With 60 recipes that teach you how to showcase the unique flavor and texture of each vegetable, truly bringing out the best in every root and leaf. Delicious dishes include Maple-Glazed Carrots and Parsnips; Milingo; Tandoori Tofu Skewers and Butternut Squash Lasagna. Color photos. 272 pages. Clarkson Potter. Pub. at $28.00

★ **2840456** PROTEST KITCHEN: Fight Injustice, Save the Planet, and Fuel Your Resistance One Meal at a Time. By C.J. Adams & V. Messina. A guide to show how a plant-based diet can work to challenge regressive politics and fuel the resistance to make change possible. The authors provide you with 50 vegan recipes and tools to help you develop a personal plan for resistance. 210 pages. Artisan. Paperback. Pub. at $17.95

★ **6555344** KALE & CARAMEL: Recipes for Body, Heart, and Table. By Lily Diamond. Based on the popular blog, this sumptuous collection offers 80 deliciously creative vegetarian and vegan recipes featuring herbs and spices to as well as luxurious do-it-yourself beauty products. Each chapter celebrates an aromatic herb or flower: basil, cilantro, fennel, mint, lavender, rose, and more. Color photos. 262 pages. Artica. Paperback. Pub. at $22.00

**Fish & Seafood**

★ **293020X** COOKING WITH TINNED FISH. By Bart van Olphen. Tinned fish is delicious, sustainable, and just as good as fresh! Combining the best ingredients, brilliant recipes, and top tricks and tips, the author demonstrates the versatility of cooking with this ultimate pantry staple. From simple soups and sautés to sandwiches and readers will be inspired and enjoy great fish. Well illus. in color. 144 pages. Weldon Owen. Pub. at $19.95

★ **4608062** THE BOSTON GLOBE ILLUSTRATED NEW ENGLAND COOKBOOK. Culled from the newspaper’s respected food section, this collection of 100 recipes is the best ever published includes Classic Maine Crab Cakes; a New England Slope top Clambake; Lobster Salad Rolls; and Cornmeal Sourdough. Color photos. 140 pages. Houghton Mifflin Harcourt. Hardcover. 460 page. Pub. at $26.95

★ **2930188** CHRISTMAS SEASONAL COOKBOOK. By M. Bender. A delicious and seasonal collection of recipes for the Christmas season. Perfect for a holiday meal, the cookbook’s pages are filled with festive, traditional, and Southern classics. Color photos. 160 pages. Triumph. 9X10. Pub. at $26.95

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Fish & Seafood

7635320  500 FISH & SHELLFISH DISHES, By Judith Fertig. 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 methods, from 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

$571781  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 Curry and Shrimp are joined by classics like Shrimp Cocktail and Shrimp and Bacon Hors d’Oeuvres. Color photos. 192 pages. Stewart, Taboh & Chang. Pub. at $24.95

$3.95

$363888  THE CONNOISSEUR’S GUIDE TO FISH & SEAFOOD, By Wendy Sweetser. 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

6833527  MUSSELS & CLAMS: Prepare and Enjoy Delicious Meals Using Musse l and Clams, By Anna Luccetti. If you’ve never had the confidence to cook your own mussels and clams, you might soon become an expert! Find your favorite recipes, together with a great range of mussel soups and salads. Uplift meals and dinner party recipes, ranging from the very simple to the sophisticated. Well illus. in color. 206 pages. New Holland. Paperbound. Pub. at $19.99.

$6.95

$6864252  THE GRAND CENTRAL OYSTER BAR & RESTAURANT COOKBOOK, By Sandy Ingber 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, historic photos, 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. 238 pages. Stewart, Taboh & Chang. Pub. at $32.00.

$14.95

$9925790  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 Frutti di Mare and Fried Fish and Shrimp with Salsa Verde, Nims offers background on crab species and information on seasonal harvest and sport crabbing. Color photos. 182 pages. Sasquatch. Pub. at $19.95.

$16.95

$29422X  FOR COD AND COUNTRY, By Barton Seaver. Combining self-sufficient living, interest in making jerky has joined by classics like Shrimp Cocktail and Thai Shrimp Curry and Shrimp Ravioli are many ways shrimp can be prepared. Ideas like Thai Curry and Shrimp are joined by classics like Shrimp Cocktail and Shrimp and Bacon Hors d’Oeuvres. Color photos. 192 pages. Stewart, Taboh & Chang. Pub. at $24.95.

$14.95

$2842246  THE GREAT SHELLFISH COOKBOOK, By Matt Dean Pettit. Go on a mouthwatering fish tour that focuses on shellfish! In this shellfish 101 collection, Pettit shows 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. 8¼x10¼. Paperbound. Pub. at $31.95.

$8.95

$911803  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 seafood vacation. By a Grilled Salmon Sandwich or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos, most in color. 244 pages. Storey. Paperbound. Pub. at $18.95.

$14.95

$911773  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 Gazpacho; Lobster and Corn Risotto; Lobster Pol Pies; and Lobster Rolls. Includes tips on buying and storing, and lots of mouthwatering recipes for cooking steaming and boiling lobsters. Color photos.


$11.95

$6918069  SEA ROBINS, TRIGGERFISH & OTHER OVERLOOKED SEAFOOD, By M. Pletsch & J. O. Fraijo. Enjoy more than sixty-five mouthwatering recipes using underutilized and lesser-known varieties of fish, including Korean Fried Skate Wings; Opah Crudo; and Oven Roasted Groupier with Celery and Apple. Color photos. 193 pages. Skyhorse. Pub. at $32.00.

PRICE CUT to $9.95


$11.95


PRICE CUT to $7.95

Poultry & Game

5571510  THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Venison to Turkey, By Monte Burch. Partly as a tribute to times gone by and partly as a reaction to the current movement toward healthy eating and self-sufficient living, interest in making jerky has soared. Includes footpoul advertising, schedule mixings, delicious recipes for a wide variety of meats, preparation instructions, and more. Well illus. in color. 154 pages. Skyhorse. Paperbound. Pub. at $12.95.

$4.95

$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, sides dishes, and desserts including Rabbit 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

$664789  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 squirls. Recipes include General Tso’s Pheasant and Curry with Andouille and Shrimp; Grilled Partridges with Tomato Salad; and Tuscan Hare Ragù with Pasta. Color photos. 336 pages. H&H. Pub. at $32.95.

$26.95

$699013  WHOLE LARDER LOVE: Grow, Gather, Hunt, Cook, By Rohan Anderson. For anyone interested in local, sustainable, fresh, humanely raised 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; 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.

$29.95

$2790947  FEATHERS: The Game Larder, By Jose L. Soufo. 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 Cider & Cranberry Sauce; Wild Venison Scaloppini; Whole Pheasant. 246 pages. Merlin Unwin. 8¾x11. Pub. at $37.95.

$20.95
Asian & Eastern Cuisines

6749898 HEALTHY JAPANESE COOKING: Simple Recipes for a Long Life, the Shoku-Iku Way. By Makiko Sano. Discover the secrets of Shoku-Iku and how the Japanese people stay so healthy, all in one easy to understand recipe collection. As with Japanese food in general, most of the 70 brand new dishes are largely gluten and dairy free with many vegan options. Well illus. in color. 128 pages. Quadrille. Paperbound. Pub. at $19.95 $6.95


2814048 OODLES OF NOODLES. By Louise Pickford. This collection of recipes is a must for any lover of exotic food and is the perfect introduction to cooking with Asian ingredients. Recipes include Vietnamese Beef Pho and Chinese Soba Noodles and Salad; as well as recipes from Burma, Laos and Cambodia. Fully illus. in color. 25 pages. Books4less. Paperbound. Pub. at $24.95 $7.95

6890377 ESSENTIAL TURKISH CUISINE. By Engin Akin. Complete with two hundred recipes this collection offers wonderful insight into modern Turkish cooking, along with the myriad cuisines it reflects: Chinese, Middle Eastern, Mediterranean, and Central Asian. Includes Small Plates; Main Dishes; Breads & Pastries; and Sweets & Beverages. Well illus. in color. 272 pages. Abrams. 8x10¼. Pub. at $40.00 $16.95

687615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered Iron Chef shows us how to flawlessly prepare authentic Japanese dishes in a carefully crafted selection of authentic recipes. From reveralatory renditions of classics like miso soup to little-known but unbelievably delicious dishes like nitsuke, Morimoto brings home cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecco. Pub. at $45.00 $32.95

6846106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Almog. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won fans the world over for its elevated Middle Eastern cooking. From Beef Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes desserts and a special cocktail section. Fully illus. in color. 256 pages. Clarkson Potter. 8¼x10¼. Pub. at $35.00 $9.95

6675162 KACHKA: A Return to Russian Cooking. By Bonnie Frumkin Morales with D. Prichet. Discover the vivid world of Russian cuisine with more than 125 recipes, all from the celebrated restaurant that is changing how America thinks about the Russian food. From bright pickles and pillow dumplings to ingenious vodka infusions and traditional home-style dishes, it’s all here. Illus. in color. 272 pages. Flatiron Books. 8¼x10¼. Pub. at $40.00 $19.95

European Cuisines

6921841 AUTHENTIC POLISH COOKING: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine. By Marianna Dworak. Some think the Polish diet is all meat and potatoes, but this cookbook is all myth in wrong. From rich soups and salads to side dishes, tasty fish, vegetarian meals and, yes, meat and potato fare, here is a wide array of traditional Polish cooking you won’t be able to resist. Color photos. 170 pages. Skyhorse. Paperbound. Pub. at $15.99 $5.95

649994X GRANDMA’S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. From roast duck, potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine is rich, enticing, and easy to make with the help of the best cooks in the world—German grandmas. Take a wonderful and unexpected tour of Germany’s regional cuisine with these 85 classic recipes. Color photos. 195 pages. Dorling Kindersley. Pub. at $22.00 $14.95

688955X AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinky Kincaid, one of the cherished characters in Taylor’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Includes ten short stories that feature the colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 368 pages. Forge. Paperbound. Pub. at $21.99 $8.95

2828235 GERMAN MEALS AT OMA’S. By Gerhild Fulsun. Recipes include Sauerkraut and Sausages, Beet and Onions, Schnitzel with Mushroom Sauce; and from Schwarzwald just a few recipes. And if you think you can make in no time with the easy to follow recipes included here. This incredible collection covers well-known dishes from Berlin to Hamburg and everywhere in between. Color photos. 192 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

281359 HUNGARIAN COOKBOOK: Old World Recipes for New World Cooks. By Yolanda Nagy Fintor. These 140 enticing Old Hungarian recipes were brought to America by the author’s grandparents, and updated to accommodate today’s dietary concerns and fashionable food styles. Recipes include Beef and Paprika Stew, with Vegetables; Sour Cream Potato Soup; Browned Egg Barley, and Goulash and Dumlplings. 216 pages. Hippocrene. Paperbound. Pub. at $14.95 $11.95

2885026 MOLTO ITALIANO: 327 Simple Italian Recipes to Cook at Home. By Mario Batali. Features dishes from many of the 21 regions of Italy and many side dishes, each of which can be served as a light meal, with a section on desserts and a foundation of basic recipes. This comprehensive volume is the only Italian cookbook you will ever need. Well illus. in color. 522 pages. HarperCollins. Pub. at $39.99 $15.95

6840663 PAUL BOUCHE: Simply Delicious. Widely regarded as the father of modern French cuisine, Chef Paul Bocuse, offers the home cook more than 100 of his favorite recipes that are both simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Beef Bourguignon, and from Peas in Red Currant Sauce to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperbound. Pub. at $19.95 $6.95

2914284 THE POLISH COUNTRY KITCHEN COOKBOOK. By Sophie Hodorowicz Knab. This collection of over 100 delicious, traditional recipes are perfect for the modern North American kitchen, including Stuffed Cabbage; Kuta; Red Beet Soup with Little Ears; Potato Soup; and Honey Spice Cookies. Illus. 338 pages. Hippocrene. Paperbound. Pub. at $19.95 $14.95

2891359 SCANDINAVIAN GATHERINGS: From Afternoon Fika to Midsummer Feast. By Melissa Bahen. Whether you want to connect with your heritage or simply want to get a little Scandinavian style into your life, these everyday celebrations are sure to delight everyone at your table. Here you’ll find casual and festive party ideas, accessibly modern recipes for sweet and savory treats, and simple craft projects for decorating and entertaining. Well illus. in color. 232 pages. Sasquatch. Pub. at $24.95 $7.95


669535 MY LOVE FOR NAPLES: The History, the Life, the Food. By Anna Teresa Callen. Anna shares notes on food, culture, and history, as well as her amusing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto; Veal Cutlets with Eggplant; Mozzarella and Tomatoes; or homemade sugared Cookie Cake. 16 pages. Color photos. 320 pages. Hippocrene. Pub. at $35.00 $6.95

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**Regional & Exotic Cuisines**

**6904505 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 politics, and the food. Color photos. 256 pages. Stewart, Tabori & Chang. 8x10¼. Pub. at $35.00

$14.95  

**6966020 QUINTESSENTIAL FILIPINO COOKING.** By Liza Abaganlo. Experience classic and authentic recipes from the Philippines with these incredible 75 plus recipes that include dishes like Ginataang Hipon (Shrimp in Coconut Milk); Pork in Guava Soup; Chiken Pochero (Chicken and Vegetable Stew); and Crispy Pork Binaagongan (Crispy Pork with Shrimp Paste). Illus. 224 pages. HMH. 8x10¼. Pub. at $25.00

$16.95  

**6338820 GROWING TERRITORY: BEHIND THE SCENES with F. McCullough.** By Forrest Pritchard. When the author went looking for the unsung heroes of local sustainable food, he found them at 18 exceptional farmers. With more than 50 mouthwatering recipes and over 250 photographs, this unique cookbook captures the struggles and triumphs of the visionary farmers who are growing food. The Experiment. Pub. at $24.95

$14.95  

**685515 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. Well illus. in color. 208 pages. Weldon Owen. Pub. at $19.95

$16.95  

**69702 PARADISE KITCHEN: Caribbean Cooking with Chef Daniel Orr.** Tales of island culture, local traditions, and personal discoveries add flavor to the chef’s recipes for morning, midday, and evening meals, including tapas. These delicious dishes include Paradise Kitchen Caribbean Crab Burgers and Jerk-Rubbed Filet Mignon with Steamed Kale and Calaloo. Color photos. 224 pages. Voyageur. 8½x10. Pub. at $29.95

$17.95  

**6965704 A LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes.** By Lisa Beopp. You’ll find plenty of regional favorites in these 30 delicious recipes such as Lobster Rolls; New England Clam Chowder; and Smoked Blue Fish Dip; as well as dishes that celebrate the Cape’s rich culinary traditions such as Feijoa; New England-Style Baked Beans with Mustard Sauce; and Classic Cornbread with Sweet Bread. Illus. in color. 66 pages. Weldon Owen. Pub. at $12.95

$9.95  

**270 pages. IN UNPRICED.**

**2705315 SWEET HANDS, 3RD EDITION: Island Cooking from Trinidad & Tobago.** By Ramen Ganeshram. Interspersed among 170 delicious recipes are cultural and travel notes that give readers the rich taste of Trinidad’s fascinating history. Featuring everything from breakfasts to beverages, the recipes include Chaguanas-Style Fried Chicken; Curried Fish; and Sweet Buns. Color photos. 308 pages. Hippocrene. Paperbound. Pub. at $19.95

$14.95  

**6994971 THE UP SOUTH COOKBOOK.** By Nicole A. Taylor. This collection offers classic Southern favorites informed and updated by newly-discovered ingredients and different cooking techniques. Recipes include Collard Greens and Pasta; Roasted Duck with Cherries and Cinnamon Sauce; and Béchamel, Cheddar, and Chocolate Soufflé. Color photos. 235 pages. Countryman. 8x10¼. Pub. at $26.95

$8.95  

**6915213 HERITAGE.** By Sean Brock et al. In these pages the author reveals his mission to elevate Southern food into one of the greatest cuisines of the world. Recipes include Beet and Strawberry Salad with Sorrel and Rhubarb Vinaigrette; Stone Crab with cucumber Juice, Fennel Jelly, and Raw Apple; and Chocolate Alabama Stack Cake. Well illus. in color. 336 pages. Artisan. 8x11¼. Pub. at $40.00

$14.95  

**6822375 500 MEXICAN DISHES: The Only Compendium of Mexican Dishes You’ll Ever Need.** By Judy Copper. This collection offers a full range of authentic Mexican dish recipes, from appetizers and snacks to fabulous fajitas, delicious casseroles, savory sauces, grilled dishes, big plate foods, entertaining, festive desserts, and hot and cold drinks, and much more. Color photos. 288 pages. Sellers. Pub. at $16.95

$6.95  

**2902699 NEW PRAIRIE KITCHEN.** By Summer Miller. Includes more than 50 recipes and 25 profiles from chefs, farmers, and purveyors of artisanal goods from Nebraska, Iowa, and South Dakota. Try Butternut Squash Pie with Cinnamon Whole-Grain Crust; Pork-Fennel Sausage with Pickled Mustard Seeds; or Strawberry Crumble with Rhubarb Compote. Fully illus. in color. 240 pages. Agate. 8x10¼. Pub. at $29.95

$7.95  

**6662129 THE MINNESOTA HOME GROWN COOKBOOK, REVISED EDITION.** By Tim King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants. Special, community-oriented, locally grown, organic, sustainable cookery. Includes recipes for Potato Spinach Soup; Northern Lights Swiss Chard Quiche; and Herbed Gorgonzola Cheese Guaucadillas. Well illus. with recipes for 188 dishes. 160 pages. Voyageur. 9x11¼. Pub. at $29.99

$5.95  

**6855712 A LITTLE TASTE OF SAN FRANCISCO: Recipes for Classic Dishes.** By Stephanie Rosenbaum Klassen. Celebrate the delicious flavors of San Francisco with this collection of more than 75 recipes like Clam Chowder in a Sourdough Bowl Bowl; Chilled Dungeness Crab; and Cioppino. You’ll also find dishes based on the city’s famous destination restaurants. Now, the recipes inspire many local chefs and restaurants. Illus. in color. 66 pages. Weldon Owen. Pub. at $12.95

$7.95  

**6728863 BAL’S QUICK & HEALTHY INDIAN.** By Bal Arneson. Now you can cook delicious meals for yourself and your family with an Indian flair using Arneson’s guidance. She starts by showing you how to prepare India’s basic, like her special masala mix and rice, and from there gives you more than 120 recipes for quick meals. Try Fenugreek Chicken or Spiced-Honey Chicken on Garlic Asparagus. 108 pages. Whitecap. 8x10. Pub. at $24.95

$11.95  

**5751586 A REAL SOUTHERN COOK IN HER SAVANNAH KITCHEN.** By Dora Charles with F. McCullough. Hundreds of thousands have experienced one of Savannah’s famous destination restaurants. Now, the South’s best-kept secret shows how Dora makes delicious cuisine with local ingredients. Rainbow Chard with Feta and Quinoa; Grilled Shrimp with Pickled Mustard Seeds; o r Strawberry Shortcake with Rhubarb Compote. Well illus. in color. 272 pages. HMH. 8x10¼. Pub. at $25.00

$8.95  

**6910076 THE SOUTHERN SKILLET COOKBOOK: Over 100 Recipes to Make Comfort Food in Your Cast-Iron.** With all the classics as well as new twists on old favorites, these delicious dishes are sure to hit with the entire family. A wide range of recipes include Cheesy Grits; Pecan Sticky Buns; Gluten-Free Biscuits; Creamy Sausage Casserole; Bacon Cheddar Cornbread; Fried Chicken; and much more. 224 pages. Cider Mill. Pub. at $22.95

$12.95  

**6662137 THE MINNESOTA TABLE: Recipes for Savoring Local Food throughout the Year.** By Shelley N.C. Holl with J.B. Carpenter. Takes you through the seasons and provides recipes for your table, using local foods for all of your meals, from breakfasts to big platter foods for entertaining, festive desserts, and hot and cold drinks, and much more. Color photos. 288 pages. Sellers. Pub. at $16.95

$7.95  

**176 pages. Voyageur. 8x10¼. Pub. at $19.99

$5.95
Recipes include Chicago Deep Dish Pizza; Hawaiian Roast Pork; and add an extra helping of excitement to your dinner table and is jam-packed...
### Restaurants


### Soups & Salads

**4605438 THE BONE BROTH MIRACLE: How an Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty.** By Ariane & Jennifer. 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 simple, easy-to-follow recipes for your daily dose of nutrition. Well illus. in color. 184 pages. Skyhorse. Paperbound. Pub. at $17.99

**2836297 BROTH & STOCK FROM THE NOURISHED KITCHEN.** By Jennifer McGruther. Includes master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this simple 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 Arugula Soup or Lentil Mushroom Soup. Well illus. in color. 240 pages. Sasquatch. Paperbound. Pub. at $19.99

**2818892 THE SOUP SISTERS FAMILY COOKBOOK.** Ed. by Sharon Hapton with G. Richards. Inside this collection you will find recipes for wholesome classics like Chicken Noodle Soup and Italian Wedding Soup alongside simple soups, kid-inspired classics like Dragon Soup, Cheesburger 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. Paperback. Pub. at $19.95

**6982204 SAUCER SOUPS AND STEWS.** From vegetable-laden broths and creamy chowders, to hearty meat stews and homey noodle soups, the recipes feature seasonal standouts, regional specialties, classics from different cuisines, and new favorites. Try Chicken Soup with Orzo and Parmesan Soup or a Classic Beef Stew, or new classics like Dungeness Crab Soup. Color photos. 224 pages. Weldon Owen. 8¼x10½. Pub. at $35.00

### Appetizers & Snacks

**6948786 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, fake flavorings, and artificial preservatives for whole-grain flour, natural sugars, and real flavorings. Includes alternatives for Ice Cream Sandwiches, Potato Tots, Hot Pockets, and more! Well illus. in color. 160 pages. Sasquatch. Paperbound. Pub. at $19.95

**6903967 ENERGY BITES.** By Kate Turner with A. Nichols. Love it for post-workout refuel? Intense immunity boost? Or just a healthy snack? With core ingredients of protein, low GI carbs, no refined sugars, and healthy fats, these little bites deliver a complete nutrition bomb to keep your blood sugar steady and energy levels high. Snacks include Hemp-Crusted Quinoa Crunchers, Black & Blue Powerhouse Balls, and more.

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Appetizers & Snacks


6904718 RICE CRAFT. By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunchboxes, snacks, and easy meals all day long. Try Hijiki, Carrot and Shitake Onigiri or a Tuna Melt Onigiri. Color photos. Illus. in color. 60 pages. Ten Speed. Pub. at $12.99 $9.95

6956388 MEATBALLS: Falafels, Skewers, and More. By Y. V. Drouet & P.-L. Viel. Whether a party snack or a light meat, meatballs and skewers are always well-received. How about meatballs of chicken with goat’s cheese, pistachios, and figs? Or chocolate balls? Or skewers of beef marinated in Thai Basil and soy sauce? They’re all here with step by step instructions and serving suggestions. Fully illus. in color. 141 pages. h.f.ullmann. Pub. at $19.99 $14.95

6957216 SALSAS AND DIPS: Over 100 Recipes for the Perfect Appetizers, Dippables, and Crudités. By Mamie Fennimore. Liven up appetizers and add some fresh twists to your favorite snacks with this collection of recipes. From classic Tomato Salsa to Baked Goat Cheese Dip with Honey Drizzle, there are many delicious ideas for any craving or occasion, including some decadent dessert dips. Also includes plenty of vegan and vegetarian options. Fully illus. in color. 256 pages. Cider Mill. Paperbound. Pub. at $18.95 $4.95


2897180 ONE-HOUR DAIRY-FREE CHEESE. By Claudia Lucero. In ingenious, step by step recipes, traditional cheesemaker Claudia Lucero shows how to make 25 delicious dairy-free cheeses using your choice of seeds, nuts, and vegetables to achieve rich flavor and creamy texture. You’ll learn to make spreadable cream cheese, grated parmesan, a smoky cheddar, and even gooey cheese sauces. Fully illus. in color. 262 pages. Workman. Paperbound. Pub. at $18.95 $13.95


6810756 PIMENTO CHEESE: The Cookbook. By Perre Coleman Magness. With 30 cheese recipes, plus advice and hacks for last-minute get-togethers, this compact guide turns any day into an opportunity for entertaining. Whether you have a complete set of china or vintage flea-market treasures, you can still impress your guests. Color illus. 127 pages. Clarkson Potter. Paperbound. Pub. at $14.00 $4.95

6532128 CHEESE & DAIRY MADE AT HOME. By Dick & James Strawbridge. Learn how to use raw or store-bought milk and cream to make fresh buttermilk, cream, mascarpone, sausages, yogurt (including Greek style), soft and hard cheeses, and more. Includes more than 40 recipes that use your homemade products. Color photos. 176 pages. Firefly. Paperbound. Pub. at $19.95 $6.95

Holiday & Entertaining

678843X THE BEGINNER’S GUIDE TO CHEESEMAKING. By B rien R. Santagato. From Ricotta to Havarti and Brie to Gouda, cheese is quite simply amazing. With the 40 easy, step-by-step recipes in this guide, you’ll be making tasty cheeses that you love in no time. Also includes delicious recipes that use the cheese you make. Fully illus. in color. 204 pages. Rodale. 8x10. Paperbound. Pub. at $15.99 $11.95

2853817 HOME CHEESE MAKING, 4TH EDITION: From Fresh and Soft to Firm, Blue, Goat’s Milk, and More. By Ricki Carroll. Known as the Cheese Queen, Carroll shares recipes for creating timeless classics like mozzarella, feta, cheddar, and brie, as well as sophisticated plant-based cheeses such as halloumi, raclette, and gorgonzola. Included are 50 sweet and savory recipes for cooking with cheese. Color photos. 368 pages. Storey. Paperbound. Pub. at $24.95 $17.95

6915871 MILK.MADE: A Book About Cheese–How to Choose It, Serve It and Eat It. By Nick Haddock. One of Australia’s foremost cheesemakers, Haddock worked around the world before settling in Tasmania, where he started the acclaimed Bruny Island Cheese Co. In this brand new volume he shares his knowledge of making, serving and storing cheese at home and offers 75 recipes that celebrate cheese in all its glorious forms. Well illus. in color. 268 pages. Hardie Grant. 8x10. Pub. at $35.99 $19.95

2917884 WISCONSIN CHEESE COOKBOOK. By Pamela Hansen. Includes recipes from the 28 creameries featured for comfort-food staples like pizza, mac and cheese, and grilled-cheese sandwiches, as well as wow-worthy dinner party favorites like Pan Fried Brussels Sprouts with Goat Cheese and Hawksbeard, along with picnic salads and delicious breakfasts. Well illus. in color. 206 pages. Globe Pequod. Paperbound. Pub. at $24.95 $17.95


2857256 FIESTA AT RICK’S: Fabulous Food for Great Times with Friends. By Rick & Deann G. Bayless. Whether you’re hosting a casual get-together or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. There are over 100 recipes, from fish tamales to jalapeño jelly to Spanish fried chicken to puffy tacos in recipes like Mushroom Civiche, Sizzling Mojetos and Roasted Vegetable Enchiladas. They are compiled into easy to follow chapters. Well illus. in color. 348 pages. Norton. 8x1x10. Pub. at $35.00 $14.95

691358X TRICKY TREATS: Ghoul iid Goodies to Serve Up on Halloween. By Susanna Tee. A party isn’t a Halloween party without some suitably frightful food to serve up to your friends! Here you’ll find a collection of cover-worthy recipes sure to satisfy any ghoul, like Vampire Apple Wedges, Chomping Monster Cookies, and more. Fully illus. in color. 48 pages. Guild of Master Craftsman. 8x1x10. Paperbound. Pub. at $9.95 $3.95

2851849 HOW TO SET A TABLE. By Chloe Winter. Want advice on etiquette and hacking for last-minute get-togethers, this compact guide turns any day into an opportunity for entertaining. Whether you have a complete set of china or vintage flea-market treasures, you can still impress your guests. Color illus. 127 pages. Clarkson Potter. Paperbound. Pub. at $14.00 $4.95

281711X MY FRENCH COUNTRY HOME: Entertaining Through the Seasons. By Sharon Santoni, photos by F. Schmitt. Whether you are having a leisurely Sunday breakfast on the terrace in spring, a picnic by the river in Summer, a table in the forest in autumn or Christmas in red in winter, you will find delicious recipes for all occasions. Fully illus. in color. 208 pages. Gibbs Smith. 8x10x12¾. Pub. at $35.00 $11.95
**Bartending Guides**

**6831591** THE WALDORF ASTORIA BAR BOOK. By Frank Caafa. One of the most iconic hotel bars in the world has opened a new bar within that 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. 312 pages. Penguin. Pub. at $25.00 $7.95

**2905329** THE BOOK OF DANGEROUS COCKTAILS: Adventurous Recipes for Serious Drinkers. By D. March & J. Boudinot. Watch out! Some of these drinks in this guide are illegal in most parts of the world. But even if you can't enjoy the marijuana infused cocktails inside, there's still plenty to make you feel dangerous: flaming daiquiris, high-proof high-balls, hard partying classics, classy beverages that are way more alcoholic than they taste, and much more! Well illus. in color. 152 pages. Castle Point. Pub. at $14.99 $3.95

**278611** TIKI DRINKS: Tropical Cocktails for the 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 to be offered are the 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, creative tips and tricks for mixing classic as well as your own tea based cocktails. Presents the reader with a history of tea cocktails and includes recipes for drinks such as White Mule, Vanilla Beach, Black Amber, The Classic Sunrise, Savannah, 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 building and 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 $4.95

**6174721** 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 Pumpkin Black-Bacon Turkey Chili; Chicken and Dumplings; and Make-Ahead Mixed Potatoes Florentine. Color photos. 338 pages. Good Books. Paperback. Pub. at $19.99 $11.95

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

**6856569** COOKING FOR FRIENDS. By T. Edwards & G. Craig. 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 Celeriac; or Fish stew with Tarter Sauce, Spring Onions. 208 pages. Harper. Pub. at $35.00 $5.95

**6802904** KETO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst. By Kyndra D. Holley. Holley knows that navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktails 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. Paperback. Pub. at $19.95 $12.95

**2791899** THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast. By Kenji Britt. 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 guarantee that your turkey stays from a flavor-packed foundation. You'll also find delicious suggestions, desserts, and the ultimate Thanksgiving leftovers sandwich! Color photos. 240 pages. Cider Mill. Paperback. Pub. at $18.95 $13.95

**6920498** UNICORN FOOD: Magical Recipes for Sweets, Eats & Treats. By Rachel Johnson. Channel your inner unicorn with forty recipes curated for maximum culinary magic. From a fluffy Rainbow Pancake Stack topped with Maple Whipped Cream, to Glitter Cheese Sandwich to Glitter Pink Strawberry Marshmallows, these fantastical recipes are sure to transport you over the rainbow. Well illus. in color. 112 pages. Sterling. Pub. at $14.95 $11.95

**2816644** COOK LIKE A PRO: Recipes & Tips for Building Home Cocktails. By Jenni Field. The new collection of footproof cocktails, Ina brings readers' cooking know-how to the next level by answering questions, teaching techniques, and explaining her cooking know-how to the next level by answering questions, teaching techniques, and explaining her

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**Holidays & Entertaining**

**2808676** 101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks. Ed. by Alice Smurkiewicz. Features a wide range of bar bites inspired by cuisine from around the world, you'll find something to enjoy whatever your taste, from Sausage Rolls and Sliced Rosemary-Fried 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 C. Artists. 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 two kinds of gingerbread dough (one is gluten-free); royal icing; and sweet fondant. Fully illus. in color. 32 pages. Chronicle. 9x9. Paperbound. Pub. at $16.95 $7.95

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**6581942** TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for savory entrees, delectable cookies, heavenly desserts, snacks, and so much more. Also includes 60 recipes for converting your home into a holiday showplace. Fully illus. in color. 240 pages. Reader's Digest. 8'/4x11. Pub. at $15.99 $5.95

**8674723** 150 HOLIDAY TREATS TO MAKE WITH YOUR FAVORITE COOKIES. By Jenni Field. An in-depth look at creating holiday treats, from more traditional fare like cookies and cakes to more modern goody bars, chocolates, and more. Fully illus. in color. 176 pages. Harper. Pub. at $35.00 $12.95
## Wine & Spirits

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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 leisurely morning meals shared with friends or family—taste when both good food and good conversation are on the menu. Includes more than 100 sweet and savory recipes like Zucchini, Bacon, and Fontina Quichelets or Herbs-Cheese Rancheros, plus savory options, too. Color photos. 176 pages. Weldon Owen. Pub. at $22.95. $4.95

6982143 DONUTS: Recipes for Glazed, Sprinkled & Jelly-Filled Delights. By Elinor Kilvans. In these pages, you’ll find over 40 delicious and delectable recipes for doughnuts, 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! Color photos. 112 pages. Weldon Owen. Pub. at $18.95. $6.95

**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, a delicious Pumpkin Cream Pie, and delectable Chocolate Peanut Butter Tartlets, with lots of variations. Color photos. 288 pages.ellers. Pub. at $16.95. $3.95

5940133 BISCUITS: Sweet and Savory Southern Recipes for the Hurricane Kitchen. By Carrie E. Holcomb. Presents over 400 recipes including: Rocky Road Cake; Pepperoni Bread; Strawberry Shortcake; Candied Sweet Potato Bundt Cake; or Double Chocolate-Spice Bundt Cake. Color photos. 179 pages. Harvard Common. Paperback. Pub. at $17.95. $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 every home baker, and recipes that range from basic buttermilk biscuits to all manner of flavored biscuits. 141 pages. Harvard Common. Paperback. Pub. at $17.95. $4.95

2837263 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. SHOPWORTH. Fully Illus. in color. 224 pages. Cider Mill. (5/10). Pub. at $22.95. $11.95

2937117 BIGGEST BUNDT PAN BAKING COMPETITION RECIPES: BAKES & Gardens and Homes. Ed. by Carrie E. Holcomb. Presents over 400 recipes including basic loaves, savory breads, sweet favorites, and holiday classics. Try Stout Rye Bread, Raisin Sourdough Bread, Apple Bread, Triple Chocolate Crescents, or Cornucopia Rolls. 416 pages. HMH. Spiralbound. Pub. at $19.95. $6.95

6935354 SIMPLY GREAT BREADS: Sweet and Savory Yeasted Treats from America’s Premier Artisan Baker. By Daniel Leader with L. Chattman. From Chocolate Babka to Parker House Rolls, Muffins to East Asian Flatbreads to donuts & ciabatta, this volume features an array of deliciously made with yeast. Bakers of all skill levels will discover tips and trade secrets from an expert who demystifies the basic of 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 Dill, Cornmeal Pecan Swirl, New York Flatbread, and lots more. 216 pages. Helm. Pre. Paperback. Pub. at $20.00. $4.95

6973503 AMERICA’S BEST HARVEST PIES. By Linda Hoskins. A collection of 90 delicious recipes that have won awards at the National Pie Championships. Organized by harvest crop, pumpkin, squash, apple, peach, sweet potato, and more—the recipes found here are sure to inspire a baking frenzy. Well illus. in color. 209 pages. Skyhorse. Paperback. Pub. at $17.94. $7.99

278209X NATIONAL TRUST BOOK OF SCONES. By Sarah Cielland. 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. Pub. at $14.95. $11.95

5996277 ULTIMATE POUND CAKES: Classic Recipe Collection. By Phyllis Hoffman De Piana. Getting its name from the cake’s ingredient’s; a pound of flour, butter, sugar, and eggs, there are over 100 recipes included in this collection with variations to that include: Triple Chocolate and Cream Cheese Swirl Pound Cake; Orange Pound Cake; Candied Sweet Potato Bundt Cake; or Double Chocolate-Spice Bundt Cake. Color photos. 179 pages. 83 Press. Pub. at $24.95. $17.97

278050X COOKIE CLASSICS MADE EASY. By Brandi Scallise. 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 Apples Well illus. in color. 96 pages. Storey. Paperback. Pub. at $10.99. $4.95

291378X 2-INGREDIENT MIRACLE DOUGH COOKBOOK. By Erin Renoul Myrole. Making dough for pretzels, pitas, flatbreads and more couldn’t get any easier—just combine Greek yogurt and self-rising flour and you’re well on your way to snacking on Pesto-Parmesan Twists; Curried Potato and Pea Samosas; Cini-Mini Churros and Bacon; Fig and Gruyere Volcano Rolls and much more. Fully illus. in color. 175 pages. Page Street. Paperback. Pub. at $21.99. $18.95

6982131 BREAD BREAD: Recipes, Techniques, Shortcuts. By Martin Johansson. More than eighty recipes for hard, soft, fast, slow, light, dark, sour, and sweet breads. Johansson shows you how you can simplify your baking and still bake amazing bread with a taste and character. Make your own sourdough starter from scratch or learn how to make a pillowowy loaf of Easy White Bread. Color photos. 254 pages. Weldon Owen. (8/10). Pub. at $22.95. $11.95

2846160 BREAD REVOLUTION. By Peter Reinhart. The renowned baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and formulas that use sprouts and flours, whole and ancient grains, nuts and seed flours, alternative flours, and allergy-friendly and gluten-free approaches. Color photos. 250 pages. Ten Speed. (1/10). Pub. at $34.95. $17.95

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 everything from basic step by step instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health. Includes a delicious array of recipes. Fully Illus. in color. 160 pages. Voyageur. Paperback. Pub. at $24.99. $5.95
**Desserts**

**4529170 101 THINGS TO DO WITH PUDDING.** By Stephanie Ashcraft. Creamy pudding makes sweet treats, fruit salads, custards, pies, and cakes into wonderful, creamy treats. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Parfait Salad; Peanut Butter Cup Pizza; Blueberry Punche Bowl Cake; and more, 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.95 $4.95

**3647298 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 $4.95

**5917900 FARM-TO-TABLE DESSERTS.** By Leil Shishak. With eight sweet recipes divided by season, you’ll learn how to create simple desserts using fresh and local ingredients at their prime. Recipes include Peach Cobbler; Strawberry Hand Pies; Sweet Corn Panna Cotta; White Fig Slab Pies; Pumpkin Ginger Tart; and Blood Orange Napoleon. Color photos. 185 pages. Skyhorse. Pub. at $22.99 $14.95

**2002559 PERFECT HOMEMADE ICE CREAM.** Ed. by Jeni Britton Bauer. A foolproof technique for making deliciously smooth and creamy homemade ice creams. Bauer offers dozens of recipes for interesting combinations like Farmstead Cheese & Guava Jam; Wild Berry Lavender; or sundaes like One Night in Bangkok; peanut ice cream, salty caramel sauce, Spanish peanuts, a whipped cream—and basil. Color photos. 112 pages. Workman. Pub. at $19.95 $12.95

**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 American. 318 pages. UPky. Paperback. Pub. at $19.95 $15.95

**7674066 BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK.** By Ben Cohen et al. The world’s favorite ice cream makers share all the recipes and techniques for making great ice cream that have made them nationwide heroes. Especially adapted to make at home here are 90 recipes, including sorbets, summer slushies, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperback. Pub. at $9.95 $4.95

**6819334 SLOW COOKER DESSERTS: Oh So Easy, Oh So Delicious!** By H. Wyss & K. Moore. No oven and no baking required. Just 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; Zesty Crockpot Apple Pie; and Crispy Peanut Butter Candy. Fully illus. in color. 136 pages. St. Martin’s. Pub at $21.99 $4.95

**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, flavorful cake with an appealing presentation. These easy-to-prepare cakes are as delicious as they are easy to prepare. Here you’ll find 80 quick and simple “poke cake” recipes, featuring fresh fruit, rich chocolate, and even the occasional splash of alcohol. Well illus. in color. 152 pages. St. Martin’s. Paperback. Pub. at $19.95 $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 flavor combinations, this extraordinary volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. 9¾x11. Pub. at $15.00 $11.95

**6980334 MACARON FETISH: 80 Fanciful Shapes, Flavors, and Colors to Take Macarons to the Next Level.** By H. Lim-Chokkowki. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside you’ll find whimsical flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinegar and White Chocolate; Chanterelle Mushroom and Pecan; and much more. Fully illus. in color. 200 pages. Skyhorse. Pub. at $19.75 $6.95

**6841002 THE EUROPEAN CAKE COOKBOOK.** By Tatyana Nesterok. Allow your imagination to transport you to France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations include Raspberry Sachertorte; Amaretto Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 160 pages. Page Street. Paperback. Pub. at $19.99 $14.95

**6899439 125 BEST CHOCOLATE CHIP RECIPES.** By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, muffins, quick breads, puddings, hot and cold beverages, saucés, and of course cookies. Color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95 $6.95

**7774444 DUMP CAKE MAGIC.** By Anne Schaeffer. Whip up a tempting treat in just minutes, with no extra bowls to wash and no tedious mixing required. All you have to do is layer your ingredients right in the baking pan and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars; Snicker’s Pie and more. Fully illus. in color. 128 pages. Fox Chapel. Paperback. Pub. at $14.99 $7.95

**2793601 DESSERTS: 400 Recipes.** By C. Bretherton & K. Raines. Showcases over 400 delicious and easy-to-achieve recipes like Creme Brulee; Cherry Clafoutis; Key Lime Pie; Raspberry Noir Cake; and much more. Follow the simple step photos guide you through each stage of every recipe so you too can create stunning showstoppers! 304 pages. Dorling Kindersley. 8¼x10¼. Pub. at $35.00 $15.95

**6832792 MAKE YOUR OWN ICE CREAM.** By Sarah Tyson Rorer. Updated for modern kitchens, this vintage volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. 9¾x11. Pub. at $15.00 $11.95


**2851636 DAISY CAKES BAKES.** By Kim Nelson. Brings Southern heritage baking into homes everywhere with more than 100 recipes and 60 inspiring photographs for caked creations, pies, cobblers, and more. These 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 $8.95
Desserts

285287X LOMELINO'S CAKES: 27 Prettty Cakes to Make Any Day Special. By Linda Lomelino. Inside this beautiful volume is all the layers, textures, creams, and indulgences that 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 your own special cakes. Cakes include Cardamom Cake with Blueberries and Nut and nougat Fantasy. 148 pages. Rostot. $22.95. Pub. at $17.00. $12.95

★ 2900013 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 show 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

★ 6864228 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 beautiful, pieces 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. Steward & Tabori. Pub. at $21.95. $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; Christmas Apple Pie; and Christmas Cookie Crumble Bar. Well illus. 143 pages. National Trust. Pub. at $14.95. $11.95

593434X BAKED OCCASIONS. By M. Lewis & R. Polifato. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in desserts will give you 75 delicious reasons to stop everything and celebrate something. Color photos. 272 pages. Abrams. 9½x9½. $35.00. $14.95

★ 4578473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery. By Rosie Daykin. Delicious treats like Apple cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create beautiful, scrumptious desserts for life’s milestones: birthdays, Thanksgiving, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knopf. Pub. at $29.95. PRICE CUT to $3.95

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

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2910357 ON SPICE: Advice, Wisdom, and History with a Grain of Saltiness. By Caitlin PenzeyMoog. The author invites us along to share useful tips and fascinating tidbits on salt, pepper, and every spice in between. From humble ginger to exotic za’atar, each chapter takes a close look at spices and herbs from everyday to exotic, showing the ingredients and techniques used. Illus. in color. 257 pages. Skyhorse, 8½x11. Paperback. Pub. at $17.95

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6287522 SPICE: Understand the Science of Spice, Creating Exciting New Blends, and Revolutionize Your Cooking. By Stuart Farrimond. Learn the science behind the art of creating spice blends, and how flavor compounds within spices work together to create exciting layers of flavor and new tastes and sensations. With more than 40 regional guides, 60 spices, and 65 authentic and innovative recipes and blends, this volume will inspire you to cook in a whole new way. Fully illus. in color. 224 pages. Dorling Kindersley, 8¼x10¼. Paperbound. Pub. at $25.00


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


Canning & Preserving

5770211 THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experienced 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.

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265919X A PREPPER’S COOKBOOK: 20 Years of Cooking in the Woods. By Deborah D. Moore. From 100 recipes Preppers 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 emergency survival situations, she heats her house and provides a means of cooking and baking her food supplies. Illus. 208 pages. Permutted Press. Paperbound. Pub. at $15.99

5510317 MEALS IN A JAR: Quick and Easy, Just-Add-Water, Homemade Recipes, By Julie Langille. Pull it off the shelf, mix with water, cook and serve. Not only are the ready-made recipes in this guide perfect for carry-along camping fare, rushed weeknight dinners, and meals for Dad to prepare, this guide is a go-to guide for preparing for the modern twist recipes, you can add depth to every day cooking to life with over 200 exciting new flavors. Detailed profiles examine each herb and spice, covering everything from buying and storing to flavor pairings. Includes instructions for creating more than 100 blends, sauces, rubs, stocks, and more. 336 pages. Well illus. in color. Dorling Kindersley. Paperback. Pub. at $21.95

