COOKBOOK Bargain Books


January 6, 2017

2669098 THE WAY WE ATE: 100 Chefs Celebrate a Century at the American Table. By N. Fecks & P. Waggoner. Take a trip through the culinary tradition of the last American century with more than 100 of the nation’s top chefs. The result is an array of modern takes and memorable classics, featuring recipes by Daniel Boulud, Jacques Pepin, and many more. Color photos. 347 pages. Touchstone. Pub. at $35.00 $2.95

7559089 TASTE OF HOME COOKIES: 623 Irresistible Delights! Ed. by Janet Briggs. These tempting treats come straight from the recipe files of great home cooks, and each one has been tested by the Test Kitchen professionals at Taste of Home magazine. Beginning bakers and experienced cookie makers alike will appreciate the quick-read lists of everyday ingredients. $11.95, $7.95, photos. 384 pages. Reader's Digest. Paperbound. Pub. at $17.95 $4.95

1851063 BREAKFAST: Eye-Opening Fresh Flavors for Before Your Eyes Are Really Open. By Beth Goehring. A self-professed “morning person” celebrates the dawn of a new day with a collection of simple, wholesome, and delicious recipes featuring breakfast staples like eggs, toast, pancakes, and the like, plus 120 tempting breakfast ideas. 364 pages. Assembly. $7.95

2779836 FOR THE LOVE OF...GARLIC: The Complete Guide to Garlic Cuisine. By Victoria Renoux. Celebrating an astonishingly versatile food, this volume delights and satisfies with an exploration of garlic’s past and present, as well as a wide variety of delicious kitchen-tested garlic recipes designed to entice not only garlic aficionados, but lovers of all great cuisine.

2848719 THE TEA CYCLOPEDIA: A Celebration of the World’s Favorite Drink. By Keith Souter. An indispensable reference for anyone interested in all things tea, capturing the historical beginnings of the beloved drink, but also its involvement in politics, literature, health, the economy, and even fortune-telling. It also includes recipes for delicious drinks, health cocktails, and more. 206 pages. Skyhorse. Pub. at $19.95 $6.95


7528124 CHRISTMAS IN THE HEARTLAND: Recipes, Decorations, and Traditions for Joyous Celebrations. By Marcia Adams. Captures all the nostalgia and festivity of the Heartland’s yuletide season with heirloom recipes and easy to make craft ideas. Covers everything from an intimate breakfast around the tree to a open house party for friends. Color photos. 164 pages. Clarkson Potter, 7½x10. Paperbound. Pub. at $18.95 $3.95

9738486 MASON JAR SALADS AND MORE: 50 Layered Lunches to Grab & Go. By Julie Mirabella. From grab and go salads and lunches to delicious breakfasts and snacks, this collection serves up easy, cool, and fun meals packed in adorable jars. Try Pomegranate and Pear Salad, Porcini and Mushroom Risotto, Overnight Oatmeal with Fruit—the possibilities are endless! Well illus. in color. 143 pages. Ulysses. Paperbound. Pub. at $16.95 $3.95

1884739 TASTE OF HOME COOKIES: 623 Irresistible Delights! Ed. by Janet Briggs. These tempting treats come straight from the recipe files of great home cooks, and each one has been tested by the Test Kitchen professionals at Taste of Home magazine. Beginning bakers and experienced cookie makers alike will appreciate the quick-read lists of everyday ingredients. $11.95, $7.95, photos. 384 pages. Reader's Digest. Paperbound. Pub. at $17.95 $4.95

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**7587015** *DUTCH OVEN & CAST IRON COOKING*. Ed. by Peg Couch. Rediscover what our grandparents always knew: cast iron cookware produces mouthwatering food that practically slides out of the pan. Offers 76 recipes that include instructions for both indoor and outdoor cooking. Try Pumpkin Bread, Swiss Roast Bake, Pizza Cassatafo, or Chicken and Rice. Illus. in color. 168 pages. Fox Chapel. Paperback. Pub. at $14.99

**9.95**

**7530269** *THE ILLUSTRATED COOK’S BOOK OF INGREDIENTS*. By H. Whitney & C. Humphries. Discover how to make the most of more than 2,500 different ingredients including vegetables, fruits, herbs, spices, meats, fish, shellfish, cheeses, oils, grains, and flavorings. This definitive guide answers every question you could ever have on choosing and using ingredients. Includes recipes. Well illus. in color. 544 pages. Dorling Kindersley. 9x10½. Paperback. Pub. at $22.95

**14.95**

**3657124** *DEHYDRATING FOOD: A Beginner’s Guide*. By Jay & Shirley Bills. With over 150 recipes ranging from breads and desserts to soups and pies, dehydrating is a great way for families to have fun and save money. Using ingredients you dry yourself, you’ll be able to make: Carrot Pudding, Beef Jerky, Raw Apple Chips, Stew, Snow White, Fruit Leather, and more. Color photos. 177 pages. Skyhorse.

**4.95**


**$9.95**

**5706810** *JERKY: Make Your Own Delicious Jerky and Jerky Dishes Using Beef, Venison, Fish and More*. By Daphne Lambert. Discover the art of dehydrating meat, from a basic Jerky to more complex recipes for using a dehydrator or smoker. Well illus. in color. 144 pages. Voyageur. Import. Paperbound. Pub. at $14.95

**$11.95**

**5739272** *THE ART OF THE BURGER*. By Jenny Fischer. Much more than just a burger recipe book, this is an inspiration and a creative jolt for those who want more: innovative patties, inventive bun choices, imaginative toppings, prepared inspiration, and of course, more flavor! Color photos. 144 pages. Skyhorse. 8x10. Paperback. Pub. at $19.99

**$5.95**

**4533925** *THE COMPLETE BOOK OF JERKY: How to Process, Prepare and Dry Beef, Venison, Turkey, Fish and More*. By Michael Love. How much food do you throw away every day? Chef Love demonstrates how to both increase food shelf life and determine when food is really spoiled. He then follows with a collection of easy recipes for cooks of all levels. Try Smoked Salamon and Chive, Homemadegame Chicken Soup, Vegetarian, and more. Fully illus. in color. 314 pages. Skyhorse. 8x10. Paperback. Pub. at $19.99

**$13.95**


**$13.95**

**5773881** *THE SALVAGE CHEF COOKBOOK*. By Michael Love. How much food do you throw away every day? Chef Love demonstrates how to both increase food shelf life and determine when food is really spoiled. He then follows with a collection of easy recipes for cooks of all levels. Try Smoked Salmon and Chive, Homemadegame Chicken Soup, Vegetarian, and more. Fully illus. in color. 314 pages. Skyhorse. 8x10. Paperback. Pub. at $19.99

**$6.95**

**7574819** *INGREDIENTS*. Text by L. Werle & J. Cox. Designed as the essential reference for every cook and food lover. Features produce from around the world, a guide to choosing the best flavor and texture, and tips for cooking with each ingredient. Fully illus. in color. 314 pages. Skyhorse. 8x10. Paperback. Pub. at $24.95

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**755480X** *UNCOMMON FRUITS & VEGETABLES: A Commonsense Guide*. By Elizabeth Schneider. From Arugula to Yuzu, an encyclopedia of exotic new produce with over 400 easy-to-follow recipes, and advice on judging ripeness and quality, storage and preparation and figures on nutritional content. 546 pages. Morrow. Pub. at $32.95

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5791326 THE COOK’S BIBLE: The Best of American Home Cooking. By Christopher Kimball. In-depth coverage of all culinary techniques, the best recipes from 200 years of American cooking. With all the details you need to master your craft, step by step instructions and tips for converting your favorite conventional recipes. Well illus. in color. 224 pages. Dorling Kindersley. Paperback. Pub. at $21.95

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5801729 THE PERFECT BLENDING COOKBOOK: Williams-Sonoma Test Kitchen. By Myron Mixon. Over 60 recipes for using a Vitamix Professional Series blender. The Vitamix is an innovative appliance that will change the way you cook. It whips up smoothies in seconds, and also purées, chops, shreds, and warms foods. A single machine can do. Step by step instructions and tips for converting your favorite conventional recipes. Well illus. in color. 224 pages. Dorling Kindersley. Paperback. Pub. at $21.95

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584246X 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 collection presents a mouthwatering collection of over 175 recipes, perfect for cast-iron skillets and Dutch ovens of every size. Features recipes for Sour Cream and Dill Scones; Bacon Cheddar Cornbread; Gluten-Free Skillet Macaroni Bites; and Smoked Salmon Fritatta. Well illus. in color. 296 pages. Cider Mill. 8¼x10¼. Pub. at $24.95

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4591295 SECRETS FROM THE LA VARENNE KITCHEN. By Anne Willan. This helpful reference book is a compilation of the 50 basic recipes that students were expected to master as part of their course at the Larvarenne cooking school. A basic French technique is featured, plus tips on basic ingredients, nutritional content. 136 pages. Spring House. Paperback. Pub. at $17.95

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579718 HOW TO COOK EVERYTHING, REVISED TENTH ANNIVERSARY EDITION. By Mark Bittman. The most comprehensive compendium of all food-related knowledge, a comprehensive guide in one volume. 1016 pages. Random House. Paperback. Pub. at $26.95

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545198 HOW TO COOK EVERYTHING—the Basics: All You Need to Make Great Food. By Mark Bittman. Teaches fundamental cooking techniques and essential lessons through 186 building-block recipes and 1,000 beautiful, instructive photographs. With all the details you need to make delicious food from everyday ingredients, this is an invaluable guide for beginners, accomplished cooks, and everyone in between. 486 pages. Wiley. Paperbound. Pub. at $14.95

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5753198 THE NEW PRESSURE COOKER COOKBOOK: More Than 200 Modern, Easy Recipes for Today’s Kitchen. With exciting international flavors like Coconut Fish Curry and Baba Ganoush and comfort food favorites like Fresh Tomato Panna Cotta and Scallops with Feta, this book has it all. Step by step instructions for pressure cooking will reduce your cooking time by up to 70%, and preserve the essential vitamins in food. Eat healthier without spending all day in the kitchen. Illus. in color. 256 pages. Adams Media. Paperback. Pub. at $19.99

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7652445 PICKLELED: Preserving a World of Tastes and Traditions. By Lucy Norris. Presents over 80 pickle recipes, all passed down through families. They range well beyond cucumbers to a wide array of vegetables, fruits, and even a selection of meats and fish. Color photos. 160 pages. Stewart, Tabori & Chang. Pub. at $22.50

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4604407 COOKING SOLO: The Joy of Cooking for Yourself. By Klancy Miller. Nurture and nourish yourself with delicious recipes for one. Cooking can be a simple and fun way to give yourself a treat, and you’ll never have to compromise on what you want to eat! Make yourself a Spicy Pork Burger with Coconut, or treat yourself to Lobster Tacos. Or have dessert first and start the meal with a batch of Cantaloupe-Mint Sorbet. Well illus. in color. 226 pages. HMH. Paperback. Pub. at $19.99

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5373847 COCA-COLA—THE COOKBOOK. Tells the fascinating story of the world’s most famous beverage included over 80 delicious recipes for using Coca-Cola in your cooking, from Chicken Enchiladas to Coca-Cola Dr. Pepper Cake. In the cake, includes foolproof master recipes for some 400 favorite dishes. Illus. 445 pages. Little, Brown. Paperbound. Pub. at $20.00

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5808461 CORN: COOKING IN THE CORNFIELD. By Monica Sweeney. A guide to corn from growing to cooking to eating. With over 100 recipes featuring ingredients that any home cook can do. Step by step instructions and tips for converting your favorite conventional recipes. Well illus. in color. 224 pages. Dorling Kindersley. Paperback. Pub. at $14.95

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$26.95

5773954 SIMPLE SMOKING: Over 80 Recipes for the Home-Smoking Enthusiast. By Paul Kirk. Whether you want to try your hand at the fashionable technique of smoking fish, meat, or vegetables, or you’re a veteran of smoking—this book has all you need to get smoking! Fully illus. in color. 112 pages. Skyhorse. 8½x11. Paperback. Pub. at $12.95

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5733847 COMING TO THE TABLE: A Year of Cooking on Martha’s Vineyard. Ed. by V. Ferguson & H. Suddel. With all the details you need to make delicious food from everyday ingredients, this is an irresistible, invaluable guide for beginners, accomplished cooks, and everyone in between. 486 pages. Wiley. Paperbound. Pub. at $14.95

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5761811 THE SAUSAGE-MAKING COOKBOOK. By Jerry Fredika. Collects hundreds of ethnic sausage recipes from around the world. Included are the best old-world traditions and family-guarded secrets for making every kind of sausage imaginable—Scottish haggis, Hungarian kolbász, Polish kielbasa, Mexican chorizo, and over 200 other sausages. 142 pages. Stackpole. Pub. at $21.95 $16.95


5775469 THE JOY OF PICKLING, THIRD REVISED EDITION: 300 Flavor-Packed Recipes for All Kinds of Produce from Garden or Market. By Linda Ziedrich. In this Third Revised Edition, Ziedrich has added a whole chapter to the book—making pickles from just about anything. This includes grains and starchy tubers; beans and seeds; fish, shellfish, and seafood; root vegetables; and berries, fruits, and vegetables. Includes a chapter on sauerkraut and kimchi, plus no-fuss pickles for the refrigerator or freezer. Includes all kinds of fermented pickles; kimchis from all over the globe, including Asia, the Americas, and the Middle East; and the American classic, sauerkraut. Well illus. 466 pages. Harvard Common. Paperbound. Pub. at $22.99 $17.95

5762413 GREAT SAUSAGE RECIPES AND MEAT CURING, 4TH EDITION. By Rytek Kutas. In this 4th edition, Kutas's original text has been supplemented to include over ten new recipes and fresh, up-to-date information—perfect for both novice and advanced sausage makers alike. Guides you through every step of the process from hunting, curing and seasoning to smoking, smoking and drying. Photos. 552 pages. Sausage Maker. Pub. at $29.95 $21.95

5758424 THE MASON JAR COOKBOOK: 80 Healthy and Portable Meals. By Amy Fazio. Shows the versatility and convenience of creating dishes in the mason jar. No longer just for fruit and jam, mason jars are now being filled in the most creative and often super-healthy ways. The easy to follow recipes include Asian Pear and Carrot Salad, Breakfast Burrito in a Jar, and Chicken Parmesan Sandwich. Well illus. in color. 236 pages. Skyhorse. Paperbound. Pub. at $16.95 $14.95


5821724 THE MEAT HOOK MEAT BOOK. By Tom Mylan. Tom Mylan, an old-school, modern-day butcher, shares meat cutting techniques and mouthwatering recipes. Try Garlic Sausage, Rabbit Ragout and much more. Well illus. in color. 372 pages. Artisan. 8 7/8 x 10 1/4. Pub. at $37.95 $30.95

5815124 ART OF THE PIE: A Practical Guide to Homemade Crusts, Fillings and Life. By Kate McDermott. Organized loosely by type of fruit, style of pie, and sweet versus savory, these recipes range from Apple to Balsamic Brie. Carrot Coconut Chicken. Ketchup Deep Fried. These eight categories include Traditional English Pork Pies. McDermott has developed over a dozen crusts, half of which are gluten-free, and she doesn’t neglect a single detail when describing her ingredients, methods, and tricks for making bottom crust to top off the pie. Well illus. in color. 352 pages. Countryman. 8 7/8 x 10 1/4. Pub. at $35.00 $26.95

576162X SMOKING, CURING, & DRYING MEAT & FISH. By Tunar T. Turan. The ultimate home cook’s guide to smoking, curing, and drying all types and cuts of meat and fish. Create delicious dry-cured products to serve to friends. Features step by step instructions for over 50 different techniques, including indoor hot and cold smoking methods, using your barbecue, and how to build an outdoor smoker. Well illus. 224 pages. Stackpole. Paperbound. Pub. at $29.95 $21.95

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5716039 LEITHS TECHNIQUES BIBLE. By Susan Spaul with L. Bruce-Gardyne. The ultimate reference for any kitchen, dispensing all the information taught during the year-long Diploma course at Leiths School of Food and Wine. With answers to every cookery question from how to make perfect mashed potatoes to creating a spum sugar cake, it is an indispensable book for both the novice cook and the experienced chef. Illus. 780 pages. Bloomsbury. Pub. at $80.00


1831445 EVERYDAY ROASTING: Williams-Sonoma Lifestyles. By Janeen Sarin. 112 pages. Timber. Pub. at $18.95 $5.95

369307X KNIVES COOKS LOVE: Selection, Care, Techniques, Recipes. By Sur La Table with S. Jay. Illus. in color. 180 pages. Andrews McMeel. Pub. at $25.00 $4.95

5698583 THE PRESSURE COOKER COOKBOOK. By Laura Washburn. Fully illus. in color. 128 pages. Ryland Peters & Small. Pub. at $21.95 $5.95


7550455 BETTER HOMES AND GARDENS AMERICA’S ETHNIC CUISINES. Ed. by Chuck Smothermon. Well illus. in color. 286 pages. Meredith. 8x11. Pub. at $29.95 $16.95


5760395 THE HIP GIRL’S GUIDE TO THE KITCHEN. By Kate Payne. Learn how to master basic cooking and make creative, delicious, healthy food with basic cookware. Payne explains fundamentals like boiling and baking, and simplifies fancier techniques like dehydrating and roasting. You’ll even learn how to make gluten-free, dairy-free, or vegan. 332 pages. HarperDesign. Paperback. Pub. at $19.99 $4.95


4613554 DELICIOUSLY DECORATED. By Charlotte White. Well illus. in color. 180 pages. Ryland Peters & Small. Pub. at $21.95 $5.95

463907X MEAT AND POACHED EGG and Much More. Color photos. 216 pages. Stackpole. Pub. at $18.95 $11.95


5735279 THE BEGINNER’S GUIDE TO MAKING AND USING DRIED FOODS. By Teresa Marrone. 352 pages. Storey. Paperback. Pub. at $17.95 $11.95

6608243 THE EVERYTHING GUIDE TO SMOKING FOOD: All You Need to Cook with Smoke—Indoors or Out! By Larry Gaian. 8 pages of color photos. 272 pages. Adams Media. Paperback. Pub. at $19.95 $13.95

4641571 PROJECT SMOKE. By Steven Raichlen. Well illus. in color. 293 pages. Workman. Paperback. Pub. at $22.95 $17.95


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Sausage

2680364 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert or have a fancy kitchen to make sausage at home: if you simply think beyond the link, you’ll find a whole world of sausage possibilities. This unique guide provides more than 75 recipes for making sausage from a variety of meats and seasonings, as well as vegetarian sausage. Color photos. 164 pages. Ten Speed. Paperback. Pub. at $23.00 $3.95


58217X TASTE OF HOME BRUNCH FAVORITES. Ed. by Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be simple, with coffee and sweet rolls, or extravagant with an egg casseroles, fruit and more. Featured here are over 200 scrumptious reasons to have the gang over. Recipes include True Belgian Waffles; Maple-Glazed Sausages; Almond Coffee Cake; Tostados and more. Well illus. in color. 208 pages. St. Martin's. Spiralbound. $5.95

7637349 101 THINGS TO DO WITH BACON. By Eliza Cross. Bring home the bacon with these delicious recipes, including appetizers, salads, dinners, and even desserts. Try Bacon Reuben Sandwiches, Bacon-Wrapped Scallops, Apple Bacon German Pancakes, Chicken Bacon Barbecue Pizza, Peanut Butter Bacon Cupcakes, and so much more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

450482 MEXICAN AT HOME: Favorite Restaurant-Style Recipes. There’s no need to go out for Mexican food when you can create all those authentic flavors right in your own kitchen. With more than 95 restaurant style recipes from Classic Guacamole to Grilled Baja Bumtios to Deep-Fried Ice Cream, make every night a fiesta night! Color photos. 192 pages. Pl. Paperback. Pub. at $24.99 $6.95

4555600 MY FIRST BAKING BOOK: 50 Recipes from Earl B. Johnson. Small children love to help in the kitchen and baking together is a great way to spend time with your little ones. Includes over 50 delicious recipes, like Lemon Sand Castles, Chicken and Rice Casserole, Apple Sandwiches, Bacon-Wrapped Scallops, Apple and so much more. Well illus. in color. 128 pages. Harlyn. Paperback. Pub. at $9.99 $3.95

1872613 THE EVERYTHING POTLUCK COOKBOOK. By Linda Larsen. Some of the 300 delicious recipes include Candied Walnut Mango Salad, Ginger Turkey Meatballs, Raspberry Sparkle Punch, Black Bean Lasagna, Pear/Brie Stuffed Chicken, Seafood Crab Bake, Tofte Rocky Road Dessert, and more. 295 pages. Adams Media. Paperback. Pub. at $15.95 $2.95


4606442 101 THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. Offers simple and creative recipes using your favorite brand of ramen noodles, from Summer Picnic Salad and Ramen Fajitas to Tomato Rice Chow Mein, and more. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $2.95

★7655525 POT PIES: 46 Comfort Classics to Warm Your Soul. From the eds. of Hobby Farm Home. Few meals can satisfy like a hearty pot pie. Presented here are 46 easy-to-prepare recipes for classic comfort food, from hearty chicken, beef, and seafood pies, accompanied by the expert advice on making stocks, getting the perfect flaky crust, pairing craft beers with pot pies, and more. Well illus. in color. 96 pages, 1-5.


Recipe Collections

2672944 AN AMERICAN FAMILY COOKS: From a Chocolate Cake You Will Never Forget to a Thankgiving Everyone Can Master. By Judith Choate et al. From a chocolate cake you will never forget to a Thanksgiving everyone can master, Choate shares more than 100 recipes and a lifetime of kitchen memories. Part cookbook, part modern family album, this beautifully illustrated volume provides us a coveted seat at the Choates dinner table. 319 pages. Welcome Books. Pub. at $45.00 $5.95


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 having the same thing twice. There’s also a huge selection of side dishes and desserts, all with the same 5-ingredient, 500-calorie promise. Color photos. 401 pages. Andrews McMeel. Paperback. Pub. at $29.99 $5.95

6491027 THE MAGIC OF MINI PIES: Sweet and Savory Miniature Pies and Tarts. By Abigail R. Gehring. Miniature pies are sweet treats good about anything – make, delicious to eat, quick to prepare, beautiful to serve, and easily customizable. From savory treats like Spinach Mushroom Quiches to sweet favorites like Chocolate Raspberry Tarts, this collection has a pie for every lover. Well illus. in color. 117 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

4526684 MISS VICKIE’S REAL FOOD, REAL FAST PRESSURE COOKER COOKBOOK. By Vickie Smith. Filled with 200 delectable, affordable recipes, plus helpful tips and tricks for getting the most out of your pressure cooker, this is the perfect cookbook for newcomers and longtime-alike. Try Chicken Meatballs with Five Spice Plum Sauce, or Spicy Taco Chili, 24 pages of color photos. 344 pages. Wiley. Paperback. Pub. at $22.99 $4.95

4509867 THE EVERYTHING EASY MEXICAN COOKBOOK. By M. Kaefer & L. Langas. Learn how to re-create classic Mexican dishes right at home, with 300 recipes that can be made any weeknight: Fiery chili, cool guacamole, crunchy tostados, and more. Gel an easy to prepare make-over without sacrificing the flavors you love—or your budget. Color photos. 304 pages. Adams Media. Paperback. Pub. at $18.99 $5.95

2688999 THE GOOD HOUSEKEEPING COOKBOOK, REVISED EDITION: 1,039 Recipes from America’s Favorite Test Kitchen. By Susan Wold Gunderson. Comprehensive and simple to use, this indispensable kitchen guide is filled not only with recipes but also dependable information on basic and special cooking techniques, food, nutrition, and cooking ingredients. It’s the best all-around cookbook available. Color photos. 608 pages. Hearst. Paperback. Pub. at $24.00 $9.95

3955839 CLASSIC SNACKS MADE FROM SCRATCH. By Casey Barber. Serves up 70 recipes for delicious treats made with the good ol’ ingredients we all love: chocolate, peanut butter, and chocolate. The recipes faithfully reproduce beloved snack classics such as Nutter Butters; Nacho Cheese Donuts; Funyuns; Klondike Bars; Animal Crackers; and more. Color photos. 192 pages. Ulysses. Paperback. Pub. at $17.95 $4.95

1895583 CLASSIC SNACKS MADE FROM SCRATCH. By Casey Barber. Serves up 70 recipes for delicious treats made with the good ol’ ingredients we all love: chocolate, peanut butter, and chocolate. The recipes faithfully reproduce beloved snack classics such as Nutter Butters; Nacho Cheese Donuts; Funyuns; Klondike Bars; Animal Crackers; and more. Color photos. 192 pages. Ulysses. Paperback. Pub. at $17.95 $4.95

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Recipe Collections

1830775 FOODS OF THE AMERICAS: Native Recipes and Traditions. By Fernando & Marlene Divina. Showcases the sweeping variety of indigenous ingredients found in traditional and contemporary Native kitchens in North, Central, and South America. 140 recipes are combined with short essays by American Indian writers, describing food traditions and related ceremonies. Fully illus. mostly color. 224 pages. Ten Speed. 8¼x10½. Pub. at $14.95

4638988 FIX-IT AND ENJOY-IT! POTLUCK HEAVEN. By Phyllis Pellman Good. Offers 543 stovetop and oven dishes sure to satisfy the whole family. The food is so good, your guests will take home from the potluck is your empty dish. Try Reuben Appetizer Squares, Breakfast Pie, Tater Soup, Barbecued Roast, and many more. 264 pages. Good Books. Paperback. Pub. at $9.95


2740486 FIX-IT AND ENJOY-IT! POTLUCK HEAVEN. By Phyllis Pellman Good. Offers $43 stovetop and oven dishes sure to satisfy the whole family. The food is so good, you’ll take home from the potluck is your empty dish. Try Reuben Appetizer Squares, Breakfast Pie, Tater Soup, Barbecued Roast, and many more. 264 pages. Good Books. Paperback. Pub. at $24.95

4638611 CULINA EUROPE: Dine with Europe’s Master Chefs. Offers a fascinating overview of the cookery culture of the Old Continent and brings together Europe’s finest master chefs. 100 master chefs from 15 countries. Clear step by step instructions, culinary background information and tips, and a career synopsis of each chef are included. Fully illus, in color. 606 pages. H. Ullmann. Import. Pub. at $59.99

5771356 THE FONDUE COOKBOOK. By Gine Steer. Features over 100 recipes that celebrate the easy to make, relatively inexpensive, and fun to prepare fondues. Include selections for cheese, meat, fish, poultry and vegetable fondues, as well as entertaining anecdotes on fondue traditions. Fully illus. in color. 128 pages. McGraw-Hill. Paperback. Pub. at $19.95

4602641 SAVEUR: The Classics. By Mark Miller, et al. America’s critically acclaimed food magazine offers expert advice, culinary insight, and more than 1,000 irresistible recipes for every taste and any occasion. Infused with global flavors and history, this indispensable cookbook tells the stories behind today’s best-loved dishes and provides everything you need to know to delicious, authentic food. 48 pages of color photos. Paperbound. Pub. at $16.95


$5741653 TASTE OF HOME ULTIMATE SKILLET COOKBOOK. Ed by Catherine Cassidy. Make your meal zizzle with this recipe collection. Whether you’re hungry for breakfast, lunch, dinner, or even dessert, these 501 meals-in-a-pan have you covered. Try Squash Fajitas with Goat Cheese, Mango Grilled Chicken, Salsa Chiflons with Chipotle-Orange Sauce; or Caramel-Pecan Apple Slices. Color photos. 256 pages. Reader’s Digest. Paperback. Pub. at $15.99

5752329 WILLIAMS-SONOMA BURGER NIGHT. By Kate McMillan. Offers more than 50 recipes for tasty burgers, condiments, salads, and sides, making it easy to mix and match burgers for dinners that everyone will enjoy. Includes perennial favorites like classic beef burgers, as well as innovative ideas like Vietnamese-inspired pork burgers with charred vegetables. Well illus. in color. 128 pages. Weldon Owen. Pub. at $19.95

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<tr>
<td><strong>571897X THE TUDOR COOKBOOK: From Gilded Peacock to Calves’ Feet Pie.</strong></td>
<td>By Terry Breverton.</td>
<td>Provides over 250 recipes from authentic period manuals for starters, mains, desserts and drinks, from Chicken Blanmange to White Pease Pottage with Salt and Porpoise. Though some of the ingredients and methods of cooking are now illegal, the rest are delicious and surprising. Illus. 252 pages. Amberley.</td>
<td>922</td>
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<tr>
<td><strong>760789X THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Dairy.</strong></td>
<td>By Jane St. Clair.</td>
<td>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 produced and stored. Illus. 153 pages. HarperDesign.</td>
<td>175</td>
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<td><strong>5794250 DOCTOR WHO THE OFFICIAL COOKBOOK.</strong></td>
<td>By Joanna Farrow.</td>
<td>Whether you’re planning a party to watch the latest episode, need ideas for a wedding celebration, or the bigger on the inside, or want to bite into the TARDIS at teatime, this is the ultimate collection of recipes from across space and time. Recipes include A Pizza Cassandra, Sally Sparrow’s Weeping Angel Cake, the Doctor’s Whooves, and many more. Full color. Illus. 310 pages.</td>
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<tr>
<td><strong>5758440 ONE PAN TO RULE THEM ALL: 100 Cast-Iron Skillet Recipes for Indoors and Out.</strong></td>
<td>By H. Southworth &amp; G. Matza. Cast iron cookware, a proven hero, never goes out of style and cannot be destroyed. Here are more than 100 recipes that include Italian Festival Sausage and Peppers, Beef Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or on a grill or campfire. Full color. Illus. 266 pages.</td>
<td>255</td>
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<td><strong>5743176 VIRGIN TERRITORY: Exploring the World of Olive Oil.</strong></td>
<td>By Nancy Harmon Jenkins.</td>
<td>An illuminating look at the history and culture of olive oil, as well as the science behind its flavors and its role in a healthy diet. Includes more than 100 recipes like Roasted Red Peppers with Anchovies and Tomatoes, Fried Artichokes and Fried Shrimp, Calamari, and Chunks of Fish that show you how to use olive oil most effectively. Illus. 338 pages. HMH.</td>
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<td><strong>5732220 THE BOOK OF LOST RECIPES: The Best Signature Dishes from Historic Restaurants Rediscovered.</strong></td>
<td>By Jaya Saxena. Discover signature recipes from the most fabled kitchens. To Pink Gazpacho, Buttermilk Piecrust, Buttermilk Meatloaf, and more. Illus. in color. 209 pages.</td>
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<td><strong>5724007 HEARTLANDIA: Heritage Recipes from Portland’s The Country Cat.</strong></td>
<td>By Adam Sappington et al.</td>
<td>Contains over 60 sweet and savory recipes with history, and entertaining serendipity into one massive reference that every home chef should have on his or her shelf. Features over 3,000 entries on every possible food, its history, culinary usage, and cultural significance. Illus. in color. 304 pages. HMH.</td>
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<td><strong>4637151 THE OXFORD COMPANION TO FOOD, THIRD EDITION.</strong></td>
<td>By Alan Davidson.</td>
<td>An invaluable new edition of the international bestseller, blending food history, culinary history and heritage, and the fundamental techniques of baking, from how to knead dough to how to decorate a layer cake, along with over 130 recipes for breads, pastries, pies, tarts, calzones, muffins, breads, muffins, pies, tarts, cakes, cookies, 40 delightful recipes that include Classic “Guac”, Sprialized Salad &amp; Avo Satay Dressing, Sweetcorn Fritters &amp; Chile-Avo Salsa, and Chocolate Brownie Recipes. Illus. in color. 96 pages. Kyle.</td>
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**182631X ENGLISH ROYAL COOKBOOK: Favorite Court Recipes.** By Elizabeth Craig. Interested in the original recipes used by the various Royal households throughout history. Includes such dishes as Prince of Wales’ Savoury Pie, Duke Of Cumberland Pudding, Edward the Seventh’s Steak and Kidney Pudding, Hunter’s Beef, Queen Victoria’s Meat Pudding, and more. 187 pages. Oxmoor. Paperbound. Pub. at $17.95. **SOLD OUT**

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<td><strong>3675299 PRIME: The Complete Prime Rib Cookbook.</strong></td>
<td>By John Whalen III. Culinary experts from across the country present a go-to recipe collection for the ultimate celebratory feast. Focussing on the most tantalising offering, beef with just the right rubs and gravies, it’s full of everything from Prime Rib au Poivre and Cowboy Steaks to creative twists like Caramelized Coffee Prime Rib. Color photos. Illus. in color. 163 pages. HMH.</td>
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<td><strong>580664X SWEET POTATO LOVE: 60 Recipes for Every Season.</strong></td>
<td>By Jackie Garvin.</td>
<td>Contains over 60 sweet and savory recipes with emphasis on seasonal ingredients. Creative recipes for tasty dishes include Sweet Potato Chipotle Hummus, Ham, Sweet Potato, and Pineapple Fruit Slices; Barbecue Stuffed Sweet Potatoes; and Sweet Potato Skillet Cake with Sweet Potato Crust and Pecan Icing. Well illus. Illus. 315 pages. HMH.</td>
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<td><strong>7634056 MAD HUNGER CRAVINGS: 173 Recipes for the Food You Want to Eat Right Now.</strong></td>
<td>By Lucinda Scala Quinn. These versions of the dishes your family craves prove beyond a doubt that the foods you love can be made better, faster, tastier, cheaper, and more healthfully at home. Try Shrimp Pad Thai; Loaded Potato Skins, Sesame Chicken, Soba Noodles; Chicken Satay; NY-Style Cheesecakes. Full Illus. in color. 255 pages. Oxmoor. Paperbound. Pub. at $20.95. <strong>SOLD OUT</strong></td>
<td>306</td>
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<td><strong>4096554 WILLIAMS-SONOMA ESSENTIALS OF BAKING: Recipes and Techniques for Successful Home Baking.</strong></td>
<td>By Cathy Burgett et al. Contains everything you need to master all the fundamental techniques of baking, from how to knead dough to how to decorate a layer cake, along with over 130 recipes for breads, pastries, custards, and souffles. Full Illus. in color. 320 pages. Oxmoor. 9½x10¼.</td>
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<td><strong>5798776 THE OLD FARMER’S ALMANAC READERS’ BEST RECIPES: And the Stories Behind Them.</strong></td>
<td>Ed. by Janice Stillman. This collection of cherished fare that has been passed down for generations by readers, will inspire you to include them at your own family gatherings and holiday meals. Recipes include Caramelized Coffee Prime Rib, French Toast, Slow Cooker Beef Short-Roast, Spicy Sweet Bacon Chicken Tenders, and Secret Blueberry Pie. Illus. 272 pages. Yankee. Paperbound. Pub. at $19.95. <strong>SOLD OUT</strong></td>
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**4587820** AMERICAN MASALA: 125 New Classics from My Home Kitchen. By Swirin Saran with R. Pelzel. Marries Indian flavors with American favorites to create dishes that are exotic, yet familiar, full of complex tastes, yet easy enough for weeknight suppers. From meatloaf and macaroni and cheese to goat cheese and tomato sandwiches, eggplant, and okra salad, these simple recipes can be prepared with staples found in any supermarket. Color photos. 264 pages. Clarkson Potter, Pub. at $35.00

**$7.95**

**4842309** THE SWEDISH MEATBALL BIBLE. By Claes Granh–Moller et al. In this tome of meatball wisdom, you’ll learn about them—all from traditional to extreme avant–garni. Complete information about how to make them, and recipes with all the right trimmings are included. Fully illus. in color. 200 pages. Bullett Point. 8¼x10¼. Pub. at $24.95

**$19.95**

**4583892** THE TABASCO COOKBOOK, REVISED: Recipes with America’s Favorite Pepper Sauce. By Paul McIlhenny with S. Hunter. This revised and updated edition of the original 1993 Tabasco Cookbook includes 60 delicious ways to add Tabasco to your meals. Try dishes like Spicy Spinach and Artichoke Dip, Smokey and Smokey Baby Back Ribs, and Grilled Seafood Po’Boys. Illus. in color. 144 pages. Andrews McMeel. Pub. at $13.99

**$11.95**

**5809495** CITY HARVEST: 100 Recipes from Great New York Restaurants. By Florence Fabricant. One hundred of New York City’s hottest chefs present the ultimate gift that gives back—an exclusive collection of delicious new recipes benefiting City Harvest, the renowned food rescue organization that helps to feed the more than 1.4 million hungry New Yorkers every year. Recipes include Crab Soup Seren from Lido, and “Pawlie” Grilled Cheese and Pickle Switch from Switch Restaurant. Fully illus. in color. 224 pages. Rizzoli. 8x10½. Pub. at $40.00

**$15.95**

**5773237** TOTAL GREEK YOGURT COOKBOOK. By Sophie Michelle. Use Greek yogurt in everything from smoothies and soups to curries and marinades, as well as for baking, desserts, snacks and dressings. Over 120 recipes include Crab Cakes with Tarragon, Chive and Lemon Sauce, Grilled Avocado and Yogurt Soup, and Honeyed Turkey and Apple Salad. From Mouthwatering, Delicious, and Easy to Healthy and Quick, this cookbook is sure to please. Fully illus. in color. 192 pages. Kyle Books. 8¼x10. Import.

**$5.95**

**5764602** MUSHROOM COOKBOOK: Recipes for White & Exotic Varieties. By Myriam Cassou. Provides more than 60 recipes for appetizers, soups, sandwiches, side dishes, and entrees featuring mushrooms as a main ingredient. The recipes include the use of all types of mushrooms, common and exotic, along with a wealth of information about this popular food. Photos. 144 pages. Backstage. Pub. at $19.95

**$9.95**

**5806518** FOR THE LOVE OF LICORICE: 60 Licorice-Inspired Candies, Desserts, Meals, and More. By Elisabeth Johansson. Contains 60 exciting and delicious recipes for everything from Licorice Fudge to Salt Licorice Ice Cream to Licorice-Marinated Lamb and Licorice Liqueur. There are no boundaries to how this trendy and healthy root can be used in food and sweets. Well illus. in color. 143 pages. Skyhorse. 8x10½. Pub. at $19.99

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**5790711** PUB GRUB: 77 Apps & Entrees to Satisfy Everyone’s Cravings. From Beer-Braised BBQ Brisket Grinders to Southern Buttermilk Fried Chicken, the pub grub recipes included are comfort food turned up a notch—warm, hearty, delicious and decadent. Fully illus. in color. 126 pages. Hearst.

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**5806515** PURELY PUMPKIN: More Than 100 Seasonal Recipes to Share, Savor, and Warm Your Kitchen. By Allison Day. Bring the cozy warmth of pumpkin into your home with a seasonal, whole foods recipe collection with sweet and savory seasonal recipes all day, every day. Try Huevos Rancheros with Smokey Pumpkin Sauce; Thai Coconut Soup with Pumpkin, Noodles, and Lime; Bean and Red Lentil Pumpkin Chili with Zucchini; and Homemade Butter Poptarts. Well illus. in color. 270 pages. Skyhorse. Pub. at $24.99

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**5775914** COOKING FOR THE MAN CAVE, SECOND EDITION. Ed. by Paul Lowe. Discover the manly art of cooking with these bold and guy-friendly recipes. From barbecue sides to meat-and-potato favorites to beer and beyond, these 100 crowd-pleasers will have you grilling, smoking, and frying all the essentials for your next macho gathering. Fully illus. in color. 136 pages. Fox Chapel. Paperback. Pub. at $14.99

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**5784441** COOKING IN THE MOMENT: A Year of Seasonal Recipes. By Ashley Rodriguez. A celebration of real foods, farm fresh eggs, classic dishes just out of the water, a perfect tomato sprinkled with salt. Reusing’s focus on local seasonal ingredients encompasses childhood favorites, standbys that can be prepared quickly, simple restaurant dishes, and more. Try Fresh Peas with Lettuce and Green Garlic, or Pickled Green Tomatoes. Well illus. in color. 271 pages. Clarkson Potter. Pub. at $35.00

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**5759935** DATE NIGHT IN: More Than 120 Recipes to Nourish Your Relationship. By Allison Day. Deep into marriage or just child-rearing, but not wanting their relationship to deteriorate, Rodriguez and her husband instituted a weekly date night and reconnected over the simple dishes included like Crockpot Ricotta, Peppadew, and Pesto; Tomato and Fennel Gazpacho with Dungeness Crab; Dulce de Leche and Nectarine Creamsicles and many more. Well illus. in color. 268 pages. Running Press. 8¼x10½. Pub. at $27.50

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**575780X** HOME: Recipes to Cook with Family and Friends. By Bryan Voltaggio. A tribute to the American comfort food that Top Chef finalist Bryan Voltaggio grew up with. This collection of seasonal, farm-to-table recipes celebrates his Mid-Atlantic roots, includes delicious dishes like Corn Chowder, Potato and Eggplant Puttanesca, and Potpie Fritters. Fully illus. in color. 257 pages. Little, Brown. 9¼x10¼. Pub. at $35.00

**$9.95**

**5802113** THE LITTLE BACON COOKBOOK: From Sausage to Sandwich—Bacon Goes with Everything! By Jack Campbell. It’s bacon-loaded recipes will make your tastebuds cry salty tears of joy—from snacks like Sriracha Onion Rings, heartier fare like Bacon-Wrapped Mussels & Clams, Smoked Sausage, and the ultimate Carbonara, to sweet Bacon-Topped Donuts and Fudgy Bacon Cookies. Everything tastes so much better with bacon! Well illus. in color. 111 pages. Smith Street. Import. Pub. at $19.95

**$14.95**


**$11.95**

**5801788** THE SLIDER EFFECT. By Jonathan Melendez. The ingredient and flavor combinations that can fit between two buns are limitless. These amazing small bites can be served as an appetizer, an entire meal, or snack—but you can’t eat just one! Try Eggplant Parmesan Sliders, Shrimp Fajita Sliders, Cuban Sandwich Sliders, and more. Well illus. in color. 180 pages. Andrews McMeel. Pub. at $19.95

**$12.95**

**5752612** EAT & MAKE: Charmin' Recipes & Kitchen Crafts You Will Love. By Paul Lowe. What began as a little blog highlighting some creative and fun food and treats has evolved into a comprehensive guide to eating and living well. Here Lowe offers some of the most delicious recipes like Breakfast Pizza with Pancetta, Eggs & Potatoes or Quick Risotto with Asparagus and crafts like decorating a market bag or making lace-covered votives. Fully illus. in color. 261 pages. HMH. 8¼x10¼. Pub. at $30.00

**$9.95**
Recipe Collections

2664607 SAUSAGE! How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sausobada, and More. By J. Ackerman and J. Ackerman. You will never have to buy a kitchen concoisseur to make homemade sausage. This volume offers more than 40 recipes for the tastiest sausages made from pork, beef, poultry, liver, game, lamb, and vegetables, plus perfect side dishes, dips, sauces, and breads for serving. Well illus. in color. 188 pages. Skyhorse. Pub. at $24.95

PRICE CUT to $6.95

4547195 MEXICAN FLAVORS: Contemporary Recipes from Camp San Miguel in Mexico. The essence of contemporary Mexican cooking infuses new flavors into this selection of American dishes. Classic recipes like Guacamole and BBQ Chicken with Mole Sauce are joined by surprises like Banana Salsa, Quesadillas with Papaya & Brie, and Fallen Kahlua Chocolate Cake with Strawberry Coulis. Color photos. 208 pages. Andrews McMeel. Pub. at $35.00


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7579489 EVERYDAY PRESSURE COOKER RECIPES. By John Blackatt-Smith. 286 pages. Hinkler. Spiralbound. Pub. at $19.95

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7543050 BETTY CROCKER ULTIMATE BISCUICK COOKBOOK. Illus. in color. 416 pages. Rodale. Pub. at $31.95

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7539207 SIDE DISHES CREATIVE AND SIMPLE: Vegetable and Fruit Accompaniments for All Occasions. By Deirdre Davis. 175 pages. 8½x10½. Paperback. Pub. at $14.95

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7640366 DUCASSE MADE SIMPLE BY SOPHIE. By A. Ducasse & S. Dudemaine. Illus. in color. 203 pages. Les Edits Alain Ducasse. Import. Pub. at $35.00

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3680510 FAMILIAR CHEFS (AND OTHER CHARACTERS) WITH BEER. By W.S. Griffiths & C. Finch. Illus. 224 pages. Doubleday. Pub. at $25.00

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4618262 PANINI: 40 Best Italian Recipes. Fully illus. in color. 96 pages. FoodEditore. 7¼x10½. Import. Pub. at $15.95

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Low Fat & Healthy Cooking

573974 THE NEW SOUL FOOD COOKBOOK FOR PEOPLE WITH DIABETES, SECOND EDITION. By F.D. Gaines & R. Weaver. Healthy soul food just got healthier—this revised, updated edition includes more than 100 new recipes, all low in fat and cholesterol, plus a new chapter on heart-healthy eating. Includes eating guidelines, nutrition information, and a photo of each recipe. Paperback. Published at $17.95

269851X LET THEM EAT KALE! Simple and Delicious Recipes for Everyone’s Favorite Superfood. By Julia Mueller. With 75 recipes for breakfast, lunch, dinner, and snack-time, your whole family will fall in love with this nutrient-rich superfood. Try Blackened Salmon with Garlic-Cajun Kale; Creamy Portobello and Kale Quinoa Bake; or Turkey Sliders with Caramelized Onions, Sautéed Kale, and Blue Cheese. Well illus. in color. 208 pages. Skyhorse. Published at $17.95

459822 LOW CARB HIGH QUALITY DIET: Food for a Thinner, Healthier Life. By Fredrik Paulun. Sweden’s nutrition guru offers expert advice for building your ideal body while maintaining the highest quality of life. He shows how to slash daily carb consumption in half, how to get the energy you need to exercise and train. Includes recipes. Well illus. in color. 128 pages. Skyhorse. Published at $17.95

4617053 THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health. By Robert R. Republic. Benefits of probiotics and fermented foods, and includes simple, tasty recipes for: kefir, yogurt, and smoothies; kombucha and ginger beer; naturally fermented sauerkraut, kimchi, and natural pickles; green drinks and natural energy drinks; and more. Well illus. in color. 239 pages. Skyhorse. Published at $16.95

5807042 GLUTEN-FREE IN LIZARD LICK. By Amy Shirley. All the good stuff and none of the off-limits including pies, cakes, cookies, pizza, pasta, bread, dumplings, and more. Well illus. in color. 354 pages. Rodale. Published at $19.99

1851713 SUPER HEALTHY SNACKS AND TREATS. By Jenna Zoe. Snack your way to health and happiness with these inspirational recipes for energizing bites, nutritious treats and bakes, and savory nibbles—free from gluten, dairy, and more. Color illus. 143 pages. Ryland Peters & Small. Published at $21.95

6444350 BIGGEST BOOK OF LOW-CARB RECIPES: Better Homes and Gardens. Ed. by Stephanie Karpinse. Packed with more than 300 delectable recipes, all low in grams of carbs. Includes Main Dishes; Sides; Snacks; Sauces & Condiments; Desserts; and much more. 416 pages. Meredith. Spiralbound. Published at $19.95

4603715 CHIQUITA KALE, OH MY! Recipes for 40+ Delicious, Super-Nutritious Superfoods. By Cassie Johnston. In one small serving, superfoods—including avocados, blueberries, salmon, and more—deliver an abundance of flavor and nutrition. Try Goji Berry Walnut Scones; Cheesy Baked Faro & Cauliflower; Orange-Balsamic Glazed Beets; Coco-Chia Cherry Smoothie; Lemon-Avocado Kale Soup, and more. Well illus. in color. 286 pages. Countryman. Published at $21.95

573539 GREEN SMOOTHIES & PROTEIN DRINKS. By Jason Manheim. Packed with advice and information on digestion, food combining, detoxing, weight loss, and diet planning, this option of enriching smoothies makes it easier to reach fitness goals, drop that weight, and improve your immune system. Well illus. in color. 180 pages. Skyhorse. Published at $16.95

575288 COOK THIS, NOT THAT! Skinny Comfort Foods. By D. Zinczenko & M. Goulding. Satisfy your most indulgent food cravings—the gooey, chewy, cheesy, yummy comfort foods you love the most—with 125 recipes that will strip away pounds like magic. Enjoy your favorite Club Sandwich—scallion Pesto, Crockpot Chili; and more. Well illus. in color. 354 pages. Rodale. Published at $19.99

575258 BETTY CROCKER DIABETES COOKBOOK: Great-Tasting, Easy Recipes for Every Day. By P.M. Bergenstal & D. Rabiner. This new edition offers tips on how to give up the foods you love. Along with the latest medical advice and essential nutrition information, enjoy recipes such as Jambalaya Turkey Burgers, Crockpot Pork Noodles with Raspberry-Chipotle Sauce and Herbed Rice or Creamy Key Lime Pie. Color photos. 264 pages. HMH. Published at $19.99

463535 GLUTEN-FREE CLASSIC SNACKS. By Nicole Henn. Make all the most popular classic snacks, from cookies and cakes, to pies and bars, and still you’ve been missing—from Thin Mints Girl Scout Cookies to Hostess Twinkies to Kellogg’s Pop Tarts—toaster Pastries—in your own kitchen. With over 100 recipes for everything from cookies to brownies to bunny crackers and more, bring back all the flavors and fun of the treats you’ve been missing. Well illus. in color. 310 pages. Da Capo. Published at $19.99

3683281 DIABETES COOKBOOK FOR DUMMIES, 3RD EDITION. By Alan L. Rubin. The only guide you need to manage diabetes through diet; offers over 100 recipes, many of them vegetarian; and includes information on diabetes testing, monitoring, and maintenance. Color photos. 364 pages. Wiley. Published at $19.99

4626370 CHICKPEA FLOUR DOES IT ALL: Gluten-Free, Dairy-Free, Vegetarian Recipes for Every Taste and Season. By Lindsey S. Love. A versatile alternative to wheat flour that shines in savory and sweet dishes alike, chickpea flour becomes a popular cookies, snack cakes, and crackers and more, bring back all the flavors and fun of the treats you’ve been missing. Well illus. in color. 310 pages. Da Capo. Published at $19.99

3667286 CHIA: Superfoods for Life. By Laura Boone. Prized by the Aztecs as a superfood, chia is high in protein, fiber, minerals, and essential fatty acids. Just a spoonful adds a shot of nutrition to your diet. Contains 75 delicious recipes. Includes everything from cookies to brownies to buttery crackers and more. Well illus. in color. 310 pages. Stewart, Tabori & Chang. Published at $24.95

458935X THE EVERYDAY ART OF GLUTEN-FREE: 125 Savory and Sweet Recipes Using 6 Fail-Proof Flour Blends. By Karen Morgan. Transforms 125 favorite comfort foods that boast the same taste, texture, and appearance as their gluten-based inspirations. Thanks to Morgan’s six revolutionary, versatile blends, nothing is off-limits including pies, cakes, cookies, pizza, pasta, bread, dumplings, and more. Well illus. in color. 323 pages. Stewart, Tabori & Chang. Published at $37.95

5778288 CHICKPEA FLOUR DOES IT ALL: Gluten-Free, Dairy-Free, Vegetarian Recipes for Every Taste and Season. By Lindsey S. Love. A versatile alternative to wheat flour that shines in savory and sweet dishes alike, chickpea flour becomes a popular protein substitute in your garden burgers and soups. Inside you’ll find 75 delicious recipes. Color photos. 192 pages. Fair Winds Press. Published at $18.99

4626370 CHICKPEA FLOUR DOES IT ALL: Gluten-Free, Dairy-Free, Vegetarian Recipes for Every Taste and Season. By Lindsey S. Love. A versatile alternative to wheat flour that shines in savory and sweet dishes alike, chickpea flour becomes a popular protein substitute in your garden burgers and soups. Inside you’ll find 75 delicious recipes. Color photos. 192 pages. Fair Winds Press. Published at $18.99

5450883 DIABETES MEALS BY THE PLATE: 90 Low-Carb Meals to Mix & Match. Cancer survivor and health coach D. Zinczenko presents the unique, graphic cookbook lets you build complete meals that are nutritionally balanced and delicious using a foolproof formula for filling your plate. With a photo of every recipe, 90 pages of nutritional information, and shows readers how to incorporate this versatile superfood into meals every day with delicious recipes, from savory entrees to nutritious drinks and succulent snacks. 246 pages. HMH. Published at $17.00

5818060 THE COCONUT MILKARE COOKBOOK: Over 400 Recipes to Boost Your Health with Nature’s Elixir. By Bruce Fife. This comprehensive guide explains the benefits of coconut oil and shows readers how to incorporate this versatile superfood into meals every day with delicious recipes, from savory entrees to nutritious drinks and succulent snacks. 246 pages. HMH. Published at $17.00

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2763540 GREAT GLUTEN-FREE WHOLE GRAIN BREAD MACHINE RECIPES. By D. Washburn & H. Butt. Happily, some of the most nutritious and delicious whole-grain flours are gluten-free. This book offers a collection of creative and delicious recipes for everything from flatbreads to scones and panini. 337 pages. Little, Brown. Paperback. Pub. at $14.95

5779707 THE MIAMI MEDITERRANEAN DIET. By Michael Ozner. Updates the traditional Mediterranean diet and which is proven to reduce your risk of heart disease, cancer, and numerous other diseases with the latest scientific findings on health and nutrition to create a diet that's easy to follow. Includes more than 300 delicious recipes from soups to entrees and desserts. 419 pages. BenBella. Paperback. Pub. at $19.95 $16.95

4544633 THE 99% FAT-FREE COOKBOOK: More Than 125 Up-to-the-Minute Delicious Recipes with No More Than 1 Gram of Fat. By B. Bluestein & K. Morrisse. Pumpkin Ravioli, Scallop Risotto with Red Lentil Pilaf, Potato and Squash Gratin, and Apple Upside-Down Cake are just some of the dishes included that feature the advantages of being fat-free. 320 pages. Rodale. Paperback. Pub. at $14.95 $7.95


2760990 GLUTEN-FREE ARTISAN BREAD IN FIVE MINUTES A DAY: The Baking Revolution Continues with 90 New, Delicious, and Easy Recipes Made with Gluten-Free Flours. By J. Hertzberg & Z. Klimavicius. The authors of Gluten-Free in Five Minutes a Day are back with 90 delicious, entirely gluten-free bread recipes, all made easy from start to finish. Paperback. Pub. at $19.95 $16.95

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**5816300** RAW FOOD: Recipes & Preparation. By Saskia Fraser-Dixon. Presents the world of raw foods and treat your body the way it deserves. Whether you go “high raw” or simply incorporate more raw food in your diet, the benefits can be immense, from increased energy and weight loss, to better sleep and emotional balance. Along with information on raw eating, it includes recipes for Veggie Pizza, Classic Gazpacho, and Aubergine & Pesto Terrine. Well illus. in color. 224 pages. Flame Tree. Import. Pub. at $24.95 $9.95

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4589893 GOOD HOUSEKEEPING 400 HEALTHY RECIPES. Ed. by Jane Francisco. Cooking with good health in mind doesn’t mean sacrificing taste or familiar flavors. Divided into Grains, Vegetarian, and Light & Healthy, the book offers nutritious options and tips, charts, and suggestions for rounding out meals. Try Healthy Makeover Meatloaf, Pasta Ribbons with Chunky Vegetable, or Couscous and Smoked Turkey. Healthy Meal, Healthy Salad. Fully illus. in color. 293 pages. Perigee. Pub. at $13.95 $9.95


3636666 FAT-FREE GOURMET RECIPES. By M. Cusani & C. Trenchi. Natural, seasonal ingredients, tasty recipes and fantastic creativity and flair come together in a healthy, balanced diet, in which the fat content is reduced without sacrificing flavor. Try delicious recipes such as Stuffed Pancakes, Chicken and Tofu Meatballs, and Sweet and Sour Vegetables. Fully illus. in color. 224 pages. White Star. Import. Pub. at $24.95 PRICE CUT to $2.95

592364 QUICK & EASY DIABETIC DESSERTS: Favorite All-Time Recipes. Well illus. in color. 96 pages. Pl. Spiralbound. Pub. at $9.95 $3.95


5738391 COOKING WELL FOR THE UNWELL: More Than One Hundred Nutritious Recipes. By Eileen Behan. 364 pages. Quill. Paperbound. Pub. at $15.00 $2.95


1631941 COOKING LIGHT COMPLETE MEALS IN MINUTES. Ed. by Heather Averett. 332 pages. Oxmoor. Spiralbound. Pub. at $23.95 $9.95


4160997 300 CALORIE RECIPES: Favorite Brand Name Recipes. Well illus. in color. 192 pages. Pl. Paperbound. Pub. at $12.95 $5.95


4640462 WOLFGANG PUCK MAKES IT HEALTHY: Light, Delicious Recipes and Easy Exercises for a Better Life. With Chad Waterbury et al. Well illus. in color. 336 pages. Grand Central. 8x10/.10. Pub. at $30.00 $9.95


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Low Fat & Healthy Cooking

3612589 THE 52 NEW FOODS CHALLENGE: A Family Cooking Adventure for Each Week of the Year. By Jennifer Tyler Lee. Illus. in color. 316 pages. Avery. Paperbound. Pub. at $20.00 $2.95


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2689324 SLOW COOKER: The Complete Series. Everyone knows slow cookers are convenient, but they are also versatile. Get the most out of your slow cooker with this collection of recipes for soups, meatless meals, savory meat dishes, and even breads and desserts. Color photos. 191 pages. Wiley. Paperbound. Pub. at $12.95 $9.95

190298X THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric. By B. Weinstein & M. Scarbrough. Offers recipes for every device, stovetop and electric, no matter the make and model. 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 $18.95 $13.95

2728246 ITALIAN SLOW COOKING. By Ellen Brown. Now everyone can come home to authentic Italian dishes made with fresh ingredients and slow cooker convenience. Gather over 250 recipes like Italian Wedding Soup, Bolognese Sauce, Chicken Breasts with Mushrooms and Marsala, Stuffed Peppers, Osso Buco alla Milanese, and Baked Stuff Angel Hair. In color. 264 pages. Countryman. Paperbound. Pub. at $18.95 $13.95

4529693 SLOW COOKER: Just 5 Ingredients. Ed. by Pauline Bache. Just when you thought making delicious food with your slow cooker couldn’t get any easier, along comes this collection of 100 delicious 5-ingredient dishes. From Taterape Crusted Cod to Sticky Jerk Ribs, includes a photo of portioned ingredients, and of the finished product. Color photos. 192 pages. Hamlyn. Paperback. Pub. at $7.99 $4.95


4547500 SLOW COOKER DUMP DINNERS: 5-Ingredient Recipes for Meals That (Practically) Cook Themselves. By Jennifer Palmer. You’ll never be too busy to make dinner with these recipes for only 5 ingredients that practically cook themselves! Taking advantage of many ingredients that are already prepped and ready to cook, here are simple, scrumptious ideas that you just dump in the slow cooker and forget. Color photos. 128 pages. Countryman. Paperbound. Pub. at $14.95 $9.95

4653753 SLOW COOKER 500 RECIPES. By Sara Lewis. Put your slow cooker to work with a mouthwatering selection of simple, fuss-free and delicious recipes. A whopping 500 recipes in all, this compendium offers up everything from breakfasts and brunches to drinks and desserts, Tangy Turkey Tagine to Strawberry Chilean Grilled Pork. Color photos. 352 pages. HMH. Paperbound Import. Pub. at $19.99 $7.95

4600312 CROCK-POT RECIPE COLLECTION: The Original Slow Cooker. Hundreds of recipes were researched, compiled and tested to create this definitive collection of recipes featuring more than 500 great tasting, easy to make recipes. Try Creamy Seafood Dip, Beefy Tostada Pie, Barbecued Pulled Pork Sandwiches, or Egg Benedict. Random. Paperbound Import. Pub. at $19.95 $9.95

5759404 BETTER HOMES AND GARDENS I DIDN’T KNOW MY SLOW COOKER COULD DO THAT. Ed. by Jan Miller. Recipes that go beyond the usual slow cooker fare to include pasta, breads, rice, eggs, and desserts. Demonstrates unusual uses of the slow cooker, such as steaming and roasting. Includes intriguing, unusual recipes, like Wild Mushroom and Blue Cheese Bread Pudding, and Chile Verde Breakfast Lasagna. Fully in color. In 304 pages. HMH. Paperbound. Pub. at $19.99 $6.95

4529855 365 SLOW COOKER SUPPERS. By Stephanie O’Dea. Offers a recipe for every day of the year. Recipes range from the slow-cooking Barbacued Country Style Ribs to the heart-warming Lazy Sunday Pot Roast to the unexpected Caribbean Jerk Chicken, and many are as easy as adding the ingredients to the pot and letting the cooker do all the work. Color photos. 336 pages. HMH. Paperbound. Pub. at $19.99 $8.95

1840983 FIX-IT AND FORGET-IT LIGHTLY: REVISITED: 500 Healthy, Low-Fat Slow-Cooker Recipes for Your Slow Cooker. By Phyliss Pellman Good. With this selection of over 500 recipes, you’ll be amazed how much more your slow cooker can do for you. Now you can choose healthy, light dishes, fix them quickly, then forget about them until mealtime. 284 pages. Good Books. Paperbound. Pub. at $15.95 $4.95


1840959 FIX-IT AND FORGET-IT: 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes. By Phyliss Pellman Good. This collection contains more than 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Spiralbound. Pub. at $18.95 $5.95

5737664 THE DIABETES FAST-FIX SLOW-COOKER COOKBOOK. By Nancy S. Hughes. Kick your slow cooker into overtime and start preparing flavorful, healthy dishes that will make up, your family, and your taste buds. Includes delicious dishes like Pineapple BBQ Sausage Rounds; Slow Salmow with Horseradish-Dill Sour Cream; or Coconut Mushroom Gratin; Rich Chocolate Cake; and more. 264 pages. HMH. Paperbound. Pub. at $19.95 $9.95

3902188 500 SLOW RECIPES. By C. Atkinson & J. Fleetwood. Discover the easy simplicity and rich tastes of slow cooked food with this collection, from soups to casseroles, and clay pot dishes to dishes that you practically cook themselves! Taking advantage of many ingredients that are already prepped and ready to cook, here are simple, scrumptious ideas that you just dump in the slow cooker and forget. Color photos. 256 pages. Anchor Publishing. 8¼ x 11. Paperback Import. Pub. at $14.95 $4.95
**CROCK-POT SKINNY SLOW COOKER RECIPES**

Each healthy recipe includes a full nutritional analysis and step-by-step directions for delicious and wholesome meals like Apple and Granola Breakfast Cobbler, Yankee Pot Roast and Vegetables and Braised Sweet and Sour Cabbage with Apples. Fullillus. in color. 322 pages. Pap. Paperbound. Pub. at $14.95

**THE MEDITERRANEAN SLOW COOKER**

By Michele Scicolone. The slow-cooked dishes of the Mediterranean basin offer some of the simplest and most delicious foods in the world. This collection streamlines those recipes for America’s favorite appliance. Try French Beef Short Ribs with Carrots and Black Olives, or Greek Shrimp and Feta. Well illus. in color. 224 pages. Pap. Paperbound. Pub. at $22.00

**THE PRESSURE COOKER**


**THE VEGAN SLOW COOKER**

By Kathy Hester. Create hot, nutritious, homemade, vegan meals that are ready the minute you walk in the door—and in just two simple steps! Includes delicious recipes like Gram’s Loaded Baked Beans, Creamy Garden Quiche, Chocolate Peanut Butter Cake. Well illus. in color. 156 pages. Countryman. Pap. Paperbound. Pub. at $19.95

**THE HEALTHY SLOW COOKER, SECOND EDITION**

By Maggie Shi. Use this fix-and-forget appliance to make all of your favorites that traditionally require time-intensive steps. Dishes like cheesecake, stuffing, and Thanksgiving ham are all within reach with this updated reinvented guide. Try Old-Fashioned Chicken and Biscuits, Cheesy Bacon Potatoes, and Roasted Beef Brisket, and more. Color photos. 352 pages. Firefly. Pap. Paperbound. Pub. at $24.95

**SLOW COOKER FAMILY FAVORITES**

By Elizabeth Granneman. Classic Meals You’ll Want to Share. Out of 300 simple fool-proof recipes from creamy dips to beefy stews, crowd pleasing appetizers to luscious warming soups. All organized in easy to browse themes, from big tailgating parties to Sunday morning breakfast, Adults only. Color photos. 299 pages. Globe Pequot. Pap. Paperbound. Pub. at $17.95

**THE HEALTHY FAMILY SLOW COOKER COOKBOOK**


**101 THINGS TO DO WITH A SLOW COOKER**


**101 THINGS TO DO WITH A SLOW COOKER**


**THE SLOW COOKER BIBLE**

Healthy and Delicious Family Gluten-Free Recipes. By Amelia Simons. This gluten-free soup and stew cookbook contains forty nutritious recipes, each of which will feed more people, or provide a smaller family with yummy leftovers! Also includes tips for making quick breads in your Crock-Pot. Color photos. 147 pages. House of Collectors. Paperbound. Pub. at $17.95

**FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER**

By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they make gooey bars, fluffy cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as: Cocoa Brownies with Dark Chocolate Frosting, Raspberry Custard, Little Chocolate Peanut Butter Bars, and Pumpkin and White Bean Lasagna. Well illus. in color. 224 pages. FairWinds Press. Paperbound. Pub. at $19.99

**FIX-IT AND FORGET-IT RECIPES FOR ENTERTAINING**

By Maggie Shi. Offers over 300 simple fool-proof recipes from creamy dips to beefy stews, crowd pleasing appetizers to luscious warming soups. All organized in easy to browse themes, from big tailgating parties to Sunday morning breakfast, Adults only. Color photos. 299 pages. Globe Pequot. Pap. Paperbound. Pub. at $17.95

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**200 SLOW COOKER RECIPES**

By B. Hensperger & J. Kaufmann. Discover the versatility of your slow cooker with a bounty of mouthwatering recipes. Featuring fresh, wholesome ingredients and packaged convenience foods, these 400 kitchen-tested creations include globally inspired dishes, seafood delicacies, barbecue essentials, irresistible chilies and more. 588 pages. Good Books. Spiralbound. Pub. at $17.95

**THE PALO E SLOW COOKER BIBLE**


**THE SLOW COOKER TO THE RESCUE**


**SLOW COOKER TO THE RESCUE**


**THE SLOW COOKER TO THE RESCUE**

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**GOOSEBERRY PATCH SLOW COOKER PULL-OUT COOKBOOK**

By Maggie Shi. Use this fix-and-forget appliance to make all of your favorites that traditionally require time-intensive steps. Dishes like cheesecake, stuffing, and Thanksgiving ham are all within reach with this updated reinvented guide. Try Old-Fashioned Chicken and Biscuits, Cheesy Bacon Potatoes, and Roasted Beef Brisket, and more. Color photos. 352 pages. Firefly. Pap. Paperbound. Pub. at $24.95

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4602479 BOBBY FLAY’S BOY MEETS GRILL: With More Than 125 Bold New Recipes. By Joan Schwartz. Offers a vast selection of easy-to-favor recipes for grilling mouthwatering fish, meat and poultry, along with fantastic beverages and desserts. Selections are designed for the novice as well as the experienced chef, and are perfect for gas and charcoal grills. 30 pages of color photos. 274 pages. Hyperion. Pub. at $32.50

5758111 THE BIG-FLAVOR GRILL: No-Marinade, No-Hassle Recipes. By C. Schreisinger & A. Dougherty. A simple approach to basics grilling book with more than 95 recipes for meat, chicken, and vegetables, and options for dressing them up with a variety of flavor medleys inspired by international cuisine. Take tantalizing treats like Grilled Pork Skewers, Latin-Style Grilled Chicken Wings, and Grilled Tuna Steaks with Soy and Wasabi. Color photos. 240 pages. Ten Speed. Pub. at $25.00

5772443 EASY CAMPFIRE COOKING. Whether you are camping or simply enjoying a backyard bonfire, this book will satisfy your appetite. Along with tips, campfire safety and techniques for building the perfect cooking fire, it offers a wealth of delicious recipes, from Grilled Post Rubber Chicken to Grilled Pizza, Tropical Seafood Skewers, Hashbrown Pie, and more. Photo pages. 128 pages. Fox Chapel. Paperbound. Pub. at $11.95


5626141 ORCHESTRATING OUTDOOR FEASTS. By Steven Raichlen. 576 pages. Workman. Pub. at $32.50

5272583 OUTDOOR COOKING & GRILLING. Barbecue Chopped Pork Sandwiches. Well illustrated in mouthwatering ranch recipes like Sweetheart Steak, and new; basics that will boost your skills; and hundreds of recipes on tips. Fully illustrated. In color. 256 pages. Oxmoor. 9x10. Paperbound. Pub. at $24.95


5705061 SIZZLE & SMOKE: The Ultimate Guide to Grilling for Diabetes, Prediabetes, and Heart Health. By Steve Petusevsky. Grab your family and friends and fire up the grill! Designed specifically for people with diabetes or prediabetes, this collection of recipes uses lean meats and vegetarian dishes to deliver the flavor only a grill can provide. Try Grilled Duck with Green Peppercorn and Tangerine or Spicy Spanish Style Shrimp and Scallop Stovetop. Color photos. 211 pages. AmericanDiabetes Assoc. Paperbound. Pub. at $24.95


5368503 BACON & SAUSAGE GRILLING. By C. Schreisinger & A. Dougherty. A simple approach to basics grilling book with more than 95 recipes for meat, chicken, and vegetables, and options for dressing them up with a variety of flavor medleys inspired by international cuisine. Take tantalizing treats like Grilled Pork Skewers, Latin-Style Grilled Chicken Wings, and Grilled Tuna Steaks with Soy and Wasabi. Color photos. 240 pages. Ten Speed. Pub. at $25.00


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Outdoor Cooking & Grilling

7622333 PIZZA & FOCCACIA: The Easy Kitchen. Text by Maxine Clark et al. Everybody loves pizza and focaccia, especially when it’s homemade and freshly baked. These creative yet simple recipes show you how easy it is to bring the real taste of Italy to your kitchen—one bite and you’ll never buy a frozen or take-away pizza again! With color photos. 144 pages. Ryland Peters & Small, Pub. at $19.95 $9.95

577733X PIZZA BY HAND: A Collection of Italy’s Regional Hand-Shaped Pasta. By Jenn Louise. Pasta is the ultimate comfort food, and with step by step shaping sequences, this collection of 65 recipes for hand-shaped traditional pastas and dumplings is perfect for DIY cooks and lovers of Italian food. Recipes include Spaghetti Squash Cavatelli, Gnocchi, and Romani, and Menietti in Vegetable Soup. Fully illus. in color. 200 pages. Chronicle. Pub. at $25.00 $9.95


4632903 PASTA: One Pot, Many Meals. By Kate McCullough. Fully illus. in color. 303 pages. White Star. Pub. at $14.95 $9.95

5891717 WILLIAMS-SONOMA PIZZA NIGHT. By Kate McCullin. Color photos. 128 pages. Weldon Owen. Pub. at $19.95. *$15.95

7599160 WILLIAMS-SONOMA PASTA NIGHT. By Kate McCullin. Color photos. 128 pages. Weldon Owen. Pub. at $19.95. *$15.95

5719054 1,000 VEGETARIAN RECIPES. By Carol Gelles. In addition to 1,000 recipes, Gelles offers a bounty of information on vegetarian food, charts for grains and beans, a glossary of ingredients, menu-planning, and shopping lists. Meals include Black Bean Hummus, Lee and Wild Rice Soup, and Spiced Couscous with Diced Vegetables. 394 pages. Wiley. Pub. at $35.00 $12.95

7563728 THE COMPLETE IDIOT’S GUIDE TO GREENS COOKBOOK. By Trish Sebben-Krupka. With nearly 200 vegetarian and vegan recipes for greens of all kinds—kale, broccoli, and spinach, to wild greens such as kale, bok choy, beet greens, dandelion greens, and many others—this tasty guide gives you everything you need to get more greens in your diet. 304 pages. Alpha. Pub. at $19.95 $9.95

Pasta

3638847 BISTRO PIZZA AT HOME: 130 Pizza & Flatbread Recipes. By Lloyd Sitter. Instructs every step of the way in creating bistro quality meals from scratch. Each of the 95 finished pizza and 35 flatbread recipes are illustrated in full color. Draw upon an array of styles to create pizzas like Pizza Mexicana, Chicken BBQ Caribbean, or Grilled Chicken Stir Fry Pizza. Well illus. in color. 207 pages. Willow Creek. Paperbound. Pub. at $19.95 $9.95

7604106 PASTA: Classic and Contemporary Pasta, Risotto, Crescette, and Polenta Recipes. By Gianni Scappin et al. Features nearly 150 recipes for irresistible pastas of all kinds. It covers the basics and beyond, including instructions for making your own pasta by machine or hand, techniques for rolling, cutting, and shaping fresh pastas; and advice on making perfect gnocchi, risotto, polenta, and crepes. Color photos. 266 pages. Wiley. 9½x10. Pub. at $29.99 $19.95

3596537 PIZZA: Easy Recipes for Great Homemade Pizzas, Focaccia, and Calzones. By Charles & MicheleScioline. Sample a selection of pizzas, including deep-dish, filled, commal crust, and white pizza, such as Pizza Margherita, Pepperoni Pizza, White Clam Pizza, and more. Includes basic recipe-making instructions. 214 pages. Gramercy. $9.95


271678X MALLMANN ON FIRE: 100 Recipes. By Francis Mallmann et al. Well illus. in color. 306 pages. Arden. Pub. at $11.94 $4.95


4645097 THE CAMPING COOKBOOK. By Annie Bell. Well illus. in color. 208 pages. Ballantine. Pub. at $25.00 $9.95


4819862 WEBER’S TIME TO GRILL. By Jamie Purviance. Color photos. 47 pages. Parragon. Import Pub. at $19.95 $9.95


3658724 COOKING LIGHT WAY TO COOK GRILLING. Ed. by Rachel Gurevich-West. 220 pages. omnium. Paperbound. Pub. at $24.95 $14.95

Vegetarian Cooking

5787616 BETTER HOMES AND GARDENS 365 VEGETARIAN MEALS. Ed. by Jan Miller. This collection of great tasting, healthy recipes offers a year’s worth of nutritious vegetarian meals. Provides simple yet innovative ideas, valuable guidance on the basics of a healthy vegetarian diet, and “eat vegan” variations that let you turn many of the recipes into totally vegan dishes. Illus. in color. 416 pages. Wiley. Paperback. Pub. at $19.95 $5.95

4591747 VEGETARIAN MEDITERRANEAN-STYLE: Recipes for 100 Fresh Italian Favorites. By Mario Grasso. Offers a collection of author’s recipes, cooking tips, and cultural tidbits that will have you exploring the Mediterranean region of Italian cooking while mastering the techniques for making flavorful, plant-based dishes for every course. Try 2-Region Parmesan; Tiramisu; Pasta and Beans; and more. Well illus. in color. 240 pages. Taunton. Paperback. Pub. at $19.95 $5.95

5810087 200 FAST VEGETARIAN RECIPES. Offers over 200 vegetarian recipes to rustle up in under 30 minutes. Try Scallion Hash Browns with Salsa; Feta-Stuffed Sweet Peppers; Iced Green Gazpacho; Mixed Mushroom Stroganoff; and Thai Vegetable Curry. Well illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $7.99 $3.95

5759579 HOW TO COOK EVERYTHING VEGETARIAN: Simple Meatless Recipes for Great Food. A breakthrough cookbook that makes vegetarian cooking accessible to everyone. Whether you simply want to eat healthful meals or you are a committed vegetarian, this is a comprehensive resource for all things veggie. Recipes include Cheese Enchiladas with Red Mole, Chipotle Lime Two-Bean Hummus, Veggie Tempeh Burrito, and more. Well illus. in color. 402 pages. Houghton Mifflin Harcourt. Paperback. Pub. at $19.99 $9.95

5784065 THE VEGETARIAN FLAVOR BIBLE. By Karen Page. Provides a guide to the techniques for flavor pairings and affinities to help usher in today’s emerging vegetable-driven cuisine. At its heart is an A-to-Z guide to the herbs, spices, and other seasonings that best enhance the flavor of hundreds of ingredients, from arugula to zucchini blossoms. 554 pages. Little, Brown. 8x10¼”. Pub. at $40.00 $9.95

5815940 VEGETARIAN SLOW COOKING FOR TWO—OR—JUST FOR YOU. By Kathy Hester. Featuring recipes specifically geared for smaller-sized slow cookers, here are more than 100 fresh and delicious vegan meal ideas that require minimal effort but offer maximum taste. Enjoy delicious fare like Pear Rose Cardamom Tart; Chili-Lime Two-Bean Hummus; and more. Color photos. 175 pages. Fair Winds Press. Paperback. Pub. at $19.99 $9.95

4639413 FRESH AND FAST VEGAN: Quick, Delicious, and Creative Recipes to Nourish Aspiring and Devoted Vegans. By Amanda Feifer. A quick and easy way to discover how straightforward vegan living can be, whether you’re transitioning to the lifestyle or just want to add more plant-based meals to your diet at any time. Includes tools and tips to make eating vegetarian as easy as possible when you thought it was too hard. Well illus. in color. 304 pages. Da Capo. Paperback. Pub. at $19.99 $9.95

5746272 THE HEART OF THE PLATE: Vegetarian Recipes for a New Generation. By Mollie Katzen. The author of Moosewood Cookbook updates her recipes for a new generation with these nourishing, plant-based possibilities that will excite anyone looking for new ways to enjoy a lighter, brighter, more flavorful cuisine. By Mushroom Lasagna to Spicy Veggie Tacos; or Cauliflower Couscous, Color photos. 456 pages. HMH. 8x10¼”. Pub. at $24.95 $7.95

5738277 THE COMPLETE COCONUT COOKBOOK. By Camilla V. Saulsbury. Full of all natural, high-energy, easy, dependable recipes which are free of gluten, nuts, and gluten-free, benefiting from fresh herbs, new varieties of vegetables, and the wholesome goodness of grains. Includes recipes such as Red Lentil Soup; Caramelized Onion Tacos; and more. Well illus. in color. 402 pages. St. Martin’s. Paperback. Pub. at $29.99 $13.95


4572149 THE NUT BUTTER COOKBOOK: 100 Delicious Vegan Recipes Made Better with Nut Butter. By Robin Robertson. Filled with more than 100 luscious vegan recipes enhanced with the texture, richness, and nutrition of nut butters made from cashews, almonds, peanuts, chestnuts, macadamias, or any other nut (or seed) you like. 157 pages. Andrews McMeel. Paperback. Pub. at $16.99 $9.95

5805570 500 VEGAN RECIPES. By C. Steen & J.M. Newman. Looking for more variety in your vegan cooking? Maybe a new type of muffin to make? Or perhaps a pasta or savory pie that’s a little different, but full of flavor and texture? With a little imagination, a few tips, and a few extra comfort foods and traditional fare, these recipes give you an array of dishes you’ve been searching for. 512 pages. Fair Winds Press. Paperback. Pub. at $19.99 $9.95

5758688 DUBLINELA’S SOUP CLEANSE. By Eliza suffice. Shares customizable 5- and 7-day cleanses using a variety of delicious plant-based soups and broths. After demystifying the process of cooking with veggies, herbs, and spices, she leads you through each cleanse with mouthwatering recipes, invaluable tips, and detailed ingredient profiles. Well illus. in color. 265 pages. Da Capo. Pub. at $24.99 $7.95

5806029 THE GREAT VEGAN GRAINS BOOK. By C. Steen & T. Noyes. Takes readers step by step through the myriad grains available today, providing more than 100 delicious recipes that are low-fat, soy-free, and even gluten-free. Cook satisfying meals using amaranth, farro, millet, quinoa and more, with recipes from Quinoa Breakfast Porridge to Spelt and Bean Burrritos. Color photos. 176 pages. Fair Winds Press. Paperback. Pub. at $22.99 $9.95


5748895 EAT, DRINK & BE VEGAN: Everyday Vegan Recipes Worth Celebrating. By Dreena Burton. Includes over 150 recipes and plenty of cooking notes and tips. Recipes include Thai Chicken in Red Curry; Chocolate Chip Cookies; Chipotle Lime Two-Bean Hummus; Veggie Tempel Mullufelta; and many more animal-free dishes. 160 pages of color photos. 243 pages. Arsenal Pulp. Paperback Import. Pub. at $24.95 $9.95

7558619 MOOSEWOOD RESAURANT FEAST: The Most Requested Naturally Delicious Recipes from One of America’s Best-Loved Restaurants. Presents Moosewood’s most requested recipes completely updated to reflect the way the dishes are cooked now—inexpensive, healthy, and gluten-free, benefiting from fresh herbs, new varieties of vegetables, and the wholesome goodness of grains. Includes recipes such as Red Lentil Soup; Caramelized Onion Tacos; and more. Well illus. in color. 402 pages. St. Martin’s. Paperback. Pub. at $29.99 $13.95
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**Vegetarian Cooking**

5818170 MASTERING THE ART OF VEGAN COOKING. By Anne & Dan Shannon. Inspired by the recipes and cost-saving techniques used during the Depression and WWII and paying a homage to Julia Child, this cookbook shares tips and tricks for being thrifty and creative while going vegan. Over 200 recipes include Korean Kimchi BBQ Burgers, Vegan Yankee Pot Roast, Savannah Peach Pies and more. 32 pages of color photos. 326 pages. Grand Central. Pub. at $25.00 $6.95

2662922 BETTY GOES VEGAN: 500 Classic Recipes for the Modern Family. By Anne & Dan Shannon. The Shannon’s approachable style and helpful advice make this an essential cookbook for every vegan kitchen. In it, they set out to prove that any recipe can be re-created to satisfy even the pickiest eaters. You won’t be able to resist the 3-Alarm Vegan Bacon Cheeseburger or Vegan Tiramisu! 164 pages of color photos. 480 pages. Grand Central. Pub. at $26.99 $8.95

5816424 THE TASTES OF AYURVEDA: More Healthful, Healing Recipes for the Modern Ayurvedic. By Amrita Sondhi. This all-vegetarian collection provides new twists on traditional Ayurvedic recipes that are also inspired by the growing popularity of whole grains and raw foods. Also included are yoga postures, a short cleanse, and information on Vastu. Recipes include Coconut Cinnamon Carrot Cakes and much more. Fully illus. 176 pages. Fair Winds Press. $7.95


5752707 MEDITERRANEAN VEGETARIAN FEASTS. By Aglaia Kremezi. A collection of 130 simple yet abundantly flavorful recipes that will appeal to even the most discerning eater. From mezze and soups to mains and desserts, Kremezi’s arsenal of master recipes for spice, nut, and herb mixtures, sauces, jams, and pastes inspired by eastern Mediterranean and North African traditions transform the most humble vegetables into irresistible meals. Well illus. in color. 256 pages. Stewart, Tabori & Chang. 9x10/4%. Pub. at $35.00 $16.95

5748175 VEGETARIAN TIMES EVERYTHING VEGAN. Ed. by Mary Margaret Cherry. *A must-have for every kitchen, this simple, straightforward compendium from Vegetarian Times magazine offers more than 250 taste-tempting, health-giving, planet-loving reasons for making your meals meatless.* Color photos. 352 pages. Wiley. Pub. at $29.95 $8.95

★ 5744288 NOURISHING NOODLES. By Chris Anca. Turning vegetables into noodles just takes a few minutes with a spiralizer making these recipes quick and easy for any night of the week. Meat-free recipes include Carrot Noodles with Zesty Garlic Sauce, Ranch Noodle Salad with BBQ Almonds, Butternut Squash Pancakes, and Coconut Cinnamon Carrot Cakes and much more. 162 pages. Race Point. Pub. at $24.99 $17.95

4640128 EAT GREENS: Seasonal Recipes to Enjoy in Abundance. By B. Scott-Goodman & L. Trovato. Offers new and exciting ways to integrate more healthy greens into your diet, with over 120 delicious and seasonal recipes to strengthen your body and satisfy your soul. Arranged in alphabetical order by type of zucchini, featuring 32 versatile vegetables and herbs, including useful tips on buying and storing. Well illus. in color. 240 pages. Running Press. Pub. at $24.95 $9.95

5805775 COLOR ME VEGAN. By Colleen Patrick-Goudreau. Bring an edible rainbow of plant-based cuisine to your kitchen table with 150 of the best recipes designed to boost your health and perk up your palate. From sensational salads and satisfying soups to fanciful pastas inspired by eastern Mediterranean and North African traditions transform the most humble vegetables into irresistible meals. Well illus. in color. 256 pages. Scrivner. Pub. at $23.00 $5.95

5780586 ROBIN ROBERTSON’S VEGAN WITHOUT BORDERS: Easy Everyday Meals from Around the World. Organized by country and region of the world, each section in this volume provides a mini-immersion into each cuisine, letting you enjoy complete meals from each. The recipes are clearly written and simple to prepare, and the creative twists on traditional dishes like Roasted Romesco Vegetable Stacks and Brandy-Laced Onion Soup will satisfy even the most hardcore bacon fiend. Well illus. in color. 280 pages. Andrews McMeel. 8x4/10%. Pub. at $40.00 $14.95


5744946 THE VEGETARIAN PANTRY. By C. Coker & J. Montgomery. You don’t have to eat meat to enjoy delicious food every day. Featuring over 100 meat-free recipes, this book includes over 100 meat-free recipes for everyday dishes for family to indulgent food for sharing with friends—here are satisfying ideas for Breakfast & Brunch; Small Bites; Dips, Salsas and Sauces; Main Dishes; Sweet Treats and more. Color photos. 145 pages. Fair Winds Press. Pub. at $19.99 $6.95

5816378 SMALL PLANT, SMALL PLATES: Earth-Friendly Vegetarian Recipes. By Trot Wills. Includes over 100 vegetarian recipes from all parts of the globe with easy to follow instructions and suggestions for substitute ingredients. Recipes range from the simplest of dishes to more complicated recipes with facts and helpful hints, the recipes include Coriander, Carrots and Potatoes; Cracked Peppercorn and Eggplant Aubergine Salad; and Meatless Jerky made with cherry and coconut. Fully illus. 235 pages. Interlink. Pub. at $35.00 $10.95

★ 4644158 BACON-ISH: Sultry and Smoky Plant-Based Recipes from BLTs to Bacon Mac & Cheese. By Leann & Moons. Celebrate the deliciousness and creativity that comes from making bacon out of plant-based ingredients. Vegan bacon is as versatile as the pig version: you can use it in an infinite variety of ways. When the salty, crispy craving strikes, these recipes will satisfy even the most hardcore bacon fiend. Well illus. in color. 212 pages. Vegan Heritage. Pub. at $21.95 $16.95

5805910 DELICIOUSLY ELLA EVERYDAY. By Ella Woodward. Woodward offers 100 of her trademark simple and delicious plant-based, dairy-free and gluten-free recipes. Featuring the top ten rules for living the Deliciously Ella way, lists to help you get organized, and tips to help you get ahead, this cookbook will get your life and your health on track—with zero hassle. Color photos. 236 pages. Da Capo. Pub. at $22.99 $6.95


5815177 ALLURING COMFORT MEALS. By C. Sventen & J. Wheeler. A new approach to comfort food that celebrates the creativity that comes from making bacon out of plant-based ingredients. Featuring the top ten rules for living the Deliciously Ella way, lists to help you get organized, and tips to help you get ahead, this cookbook will get your life and your health on track—with zero hassle. Color photos. 236 pages. Da Capo. Pub. at $22.99 $6.95

4642475 FEASTS. By Aglaia Kremezi. A collection of 150 simple yet abundantly flavorful recipes that will appeal to even the most discerning eater. From mezze and soups to mains and desserts, Kremezi’s arsenal of master recipes for spice, nut, and herb mixtures, sauces, jams, and pastes inspired by eastern Mediterranean and North African traditions transform the most humble vegetables into irresistible meals. Well illus. in color. 256 pages. Stewart, Tabori & Chang. 9x10/4%. Pub. at $35.00 $16.95

5746025 BACK TO BASICS: PASTA, MACARONI & NOODLES. By F. Ross. The time-tested comfort food favorite is back in a new edition with 150 bold, unique, and inventive recipes that are just as comforting as the traditional noodle dishes served in Italian American homes. Color photos. 288 pages. Ten Speed. Pub. at $24.95 $19.95

5780586 ROBIN ROBERTSON’S VEGAN WITHOUT BORDERS: Easy Everyday Meals from Around the World. Organized by country and region of the world, each section in this volume provides a mini-immersion into each cuisine, letting you enjoy complete meals from each. The recipes are clearly written and simple to prepare, and the creative twists on traditional dishes like Roasted Romesco Vegetable Stacks and Brandy-Laced Onion Soup will satisfy even the most hardcore bacon fiend. Well illus. in color. 280 pages. Andrews McMeel. 8x4/10%. Pub. at $40.00 $14.95


5744946 THE VEGETARIAN PANTRY. By C. Coker & J. Montgomery. You don’t have to eat meat to enjoy delicious food every day. Featuring over 100 meat-free recipes, this book includes over 100 meat-free recipes for everyday dishes for family to indulgent food for sharing with friends—here are satisfying ideas for Breakfast & Brunch; Small Bites; Dips, Salsas and Sauces; Main Dishes; Sweet Treats and more. Color photos. 145 pages. Fair Winds Press. Pub. at $19.99 $6.95

5816378 SMALL PLANT, SMALL PLATES: Earth-Friendly Vegetarian Recipes. By Trot Wills. Includes over 100 vegetarian recipes from all parts of the globe with easy to follow instructions and suggestions for substitute ingredients. Recipes range from the simplest of dishes to more complicated recipes with facts and helpful hints, the recipes include Coriander, Carrots and Potatoes; Cracked Peppercorn and Eggplant Aubergine Salad; and Meatless Jerky made with cherry and coconut. Fully illus. 235 pages. Interlink. Pub. at $35.00 $10.95

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NEW! 

5734525 KEEP IT VEGAN. By Aine Carlin. Eating vegan doesn't mean to have meek deni
or dull food—there’s a whole world of
plant-based goodies waiting to be discovered
in the pages of this book. Enchant your senses
and tantalize your taste buds with Rosemary-
and-Pearl-Stuffed French Toast or Sweet Potato
Sushi. Well illus. color. 176 pages. $19.95

5454910 EATINGWELL FAST & FLAVORFUL MEATLESS

5454966 VEGETABLES FROM THE SEA: Everyday Customs
with Sea Greens. By Jill Gussman Illus. color. 131 pages. $22.99


744700 THE NEW VEGETARIAN COOKBOOK. By Helene Thomas. Color photos. 144 pages. Laurel Glen. 7½x10½. $19.95


2683148 AROUND THE WORLD. By Katrine van Wyk. Color photos. 221 pages. Countryman. Paperbound. $17.95


3561578 VEGETARIAN COOKING: At Home With The Culinary Institute America. Ed. by Lisa Thomas. Color photos. 346 pages. Da Capo. 9x10. $27.95


3639401 WILLIAMS-SONOMA VEGETABLES. By Michael Spielman. Well illus. color. 120 pages. S&S. $16.95


4577744 ALTERNATIVE VEGAN: International Vegan Fare with Sea Greens. By Dina Sarma Weierman. 144 pages. PM Press. Pub. at $12.95


7575300 VEGETABLES. By Guy Martin. Well Illus. color. 130 pages. Ici La Presse. 9x11¼. $36.00


459411X VEGAN DINNER PARTY. By Andrea Vingil. Well Illus. color. 141 pages. Skyhorse. Pub. at $19.95

4578119 NEW AMERICAN VEGAN. By Vincent J. Guiban. 234 pages. Da Capo. $19.95


3790119 FRUIT & VEG GROWER'S COOKBOOK. By Kate L. Hawkins. 192 pages. New Holland. Import. Pub. at $19.95


3594297 FRESH & FAST VEGETARIAN: Recipes That Make A Meal. By Marie Simmons. 16 pages of color photos. 248 pages. HMH. Paperbound. Pub. at $17.95


3628035 THE LIVING KITCHEN. By Jutka Harstein. 288 pages. Floris. Import. Pub. at $29.95

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Vegetarian Cooking


★ 4553497 SUPERFOODS 24/7: More than 100 Easy and Inspired Recipes to Enjoy the World’s Most Nutritious Foods at Every Meal, Every Day. By Jessica Nadel. Well illus. in color. 176 pages. The Experiment. Paperback. Pub. at $19.95


3638193 THE ITALIAN VEGETABLE COOKBOOK: 200 Favorite Recipes for Antipasti, Soups, Pasta, Main Dishes, and Desserts. By Michele Scicolone. Color photos. 326 pages. HMH. Publisher at $30.00


★ 3629001 TWO CHEFS, ONE CATCH. By B. Guillou & R. Oliver. A compendium of over 120 different recipes for seafood, shellfish, and crustaceans from around the world, organized by general category and accompanied by expert tips on selection and preparation. By Britney Lobster Fricassees, Paprika Chorizo Squid, Tarragon Pesto Crusted Salmon, and Ziarat Black Sea Bass. Well illus. in color and 332 pages. Lyons. 8½x11. Paperback. Pub. at $35.00

Fish & Seafood


★ 2639002 THE FRESHWATER FISH COOKBOOK: More than 200 Ways to Cook Your Catch. More than 200 creative, mouthwatering recipes for many different kinds of fish, from trout, salmon, black bass, perch, pickerel, walleye, and striped, to so-called “trash” fish like suckers and carp. Includes advice on how to clean, fill, and smoke your catch. Color photos. 180 pages. Pub. at $19.95

7655230 500 FISH & SHELLFISH DISHES. By Judy Fertig. This collection has everything you need to know in order to choose, prepare, and enjoy seafood of every kind. Covers the full scope of seafood, including cooking techniques; grilling; 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


3638898 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, selecting and stashing fish and seafood, and tips to ensure its quality, basic preparation instructions, cooking techniques, and delicious recipes. 200+ color illus. 256 pages. Sterling. Pub. at $24.95

7527837 FRIDAY IS FISH AND SHRIMP AND SCALLOPS AND CHAD AND MORE: The Everyday Cookbooks. Recipes for 120 ways to make fish simply delicious, including Broiled Swordfish with Butter, Grilled Salmon Steaks with Fresh Dill and Thyme, and Creole-Style Scallops and Rice. 128 pages. Time-Life. Hardcover. Pub. at $14.95

4544827 THE SEAFOOD BOOK. By Charmaine Solomon. Plunge your palate into Asian seas—from velvet prawns to coconut mussels, from Japanese sashimi to Burmese fish kofta curry. With soups, salads, entrées and appetizers, whole and filleted fish dishes, curries and stir-fries, this collection has something for every occasion. Well illus. in color. 92 pages. Hamlyn. 9½x13. Paperback Import. Pub. at $23.00

275018X LE BERNARDIN COOKBOOK: From My Kitchen to Yours. By M. Le Caire & Ripert. Makes the experiences of New York’s four-star seafood restaurant available in 100 meticulously formulated and carefully tested recipes for all courses, from appetizers through dessert. Fully color illus. in color. 372 pages. Doubleday. 8x9½. Paperback. Pub. at $45.00

581457X NORTHWOODS FISH CRAFTY. By Ron Berg. Berg’s fishing trips and fish stories and lore from the north country give this collection something for you can cook for yourself and the people you love any night of the week. Unique in its accessible approach, it takes the fear out of cooking fish with fundamental recipes that graduate to more challenging dishes for those who’ve mastered each technique. Color photos. 439 pages. Gallery. Pub. at $35.00

574973X SCHOOL OF FISH. By B. Pollinger & W. Demir. The Demoiselle collection of sea food: something you can cook for yourself and the people you love any night of the week. Unique in its accessible approach, it takes the fear out of cooking fish with fundamental recipes that graduate to more challenging dishes for those who’ve mastered each technique. Color photos. 439 pages. Gallery. Pub. at $35.00

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Regional & Exotic Culines

2010978 LANCASCTER COUNTY COOKBOOK. By L. Stoltzfoos & J. Mast. Cooks from the various neighborhoods of Lancaster City submitted their favorite family recipes to be included in this timelessly classic collection. Packed with delicious recipes from families and friends, there are over 279 recipes, arranged geographically, from one Neely generation to the next, including signature dishes like Barbecue Hushpuppies, and Beer Batter-Fried Pickles. Discover the art of frying with a quick and easy primer that shows you the essential tools for perfect frying, then move on to making more than 125 delicious recipes, from Bacon-Grits Fritters, Crab Cake Slawuppies, and Butter-Batter-Fried Pickles to the classic fried chicken. Color photos. 256 pages. Oxmoor. 9x10. $4.95

488761 CUISINES OF PORTUGUESE ENCOUNTERS. By Cherne Y. Hamilton. Assemblies over 279 recipes, arranged geographically, from Portugal, Angola, Brazil, Cape Verde, Goa, Guinea-Bissau, Macao, Malacca, Mozambique, Sao Tome and Principe. Along with history and menus for religious holidays and festive occasions, recipes include Fish Stew with Coconut, Portuguese Fish, Cape Verde Macao-Style. Color photos. 394 pages. Hippocrene. Pub. at $29.95 $6.95

7631596 SOUTHERN LIVING THE WAY TO FRY: Fresh, Fabulous Recipes for the Modern Southern Cook. By Norman King. Discover the art of frying with a quick and easy primer that shows you the essential tools for perfect frying, then move on to making more than 125 delicious recipes, from Bacon-Grits Fritters, Crab Cake Slawuppies, and Butter-Batter-Fried Pickles to the classic fried chicken. Color photos. 256 pages. Oxmoor. 9x10. $4.95

2697010 AUTHENTIC MEXICAN COOKING: 80 Delicious, Traditional Recipes for Tacos, Burritos, Tamales, and Much More. By S. Myers & G. Gutierrez. Everyone enjoys the flavorful and refreshing dishes of Mexican cuisine, and this tantalizing cookbook shows you just how easy these dishes are to make. Along with tips about typical ingredients, you’ll find recipes for tortillas, enchiladas, quesadillas, burritos, and many other dishes of Mexico. Color photos. Good Books. Paperback. Pub. at $9.95 $6.95

6545538 DOWN HOME WITH THE NEELYS: A Southern Family Cookbook. By Patrick Neely et al. Here are 120 tried and true southern recipes that have been passed down from generation to generation until today, including signature dishes like Barbeque Deviled Eggs, Florida Coast Pickled Shrimp, Pat’s Wings of Fire, or Memphis-pulled Pork Sandwiches with Slaw. Color photos. 278 pages. Knopf. Pub. at $28.95 $6.95

5791143 TACOS, TORTAS, AND TAMALES: Flavors from the Griddles, Pots, and Streetside Kitchens of Mexico. By Roberto Santibanez with JG Goode. Chef Santibanez shows you how to recreate the地道 flavors in your home kitchen while and the flavors are complex, the recipes are anything but complete. Instructions are included for meals such as Tacos of Roasted Poblano and Cream, Bologna with Guajillo and Cilantro, Carne Asada, and many more dishes. Lavish photographs. 286 pages. Oxmoor. $19.95 $9.95

4544889 MORE SWAMP COOKIN’: Another Batch of Recipes from the Louisiana Bayou. By Dana Holleyfield. The Louisiana countryside chronicles her life on the bayou with a second helping of recipes, photos, and tall tales that will keep you hankering for more. Enjoy tasty swamp specialties like Crab Etouffee and down-home favorite Like Squidell Sauce Picante and beverages. Well illus, in color. 220 pages. HMH. Pub. at $19.99 $4.95

2704633 BEST OF THE BEST FROM MID-AMERICA COOKBOOK. Ed. by G. McKee & B. Moseley. Oklahoma, Missouri, and Arkansas are the cornerstone states of their region, bringing many facets of cooking to the table. This collection presents 400 recipes that originated from America’s heartland, from notable chefs, city slickers, and just plain good home-cookin’ folks. Photos. 286 pages. Oxmoor. $24.95 $9.95

5765651 CUISINES OF PERUVIAN ENCOUNTERS. By Phoebe Bailey et al. Offers a bountiful collection of Peruvian dishes and memories that go with them. Peru’s foods reflect the ingenious, resourceful, and imaginative Africans who made them. Over 400 recipes including Pasta Primavera, Cevich’s Pig Feet, Succotash, and more. Illus. 246 pages. Good Books. Spiralbound. Pub. at $19.95


3639561 MEWNONITE RECIPES FROM THE SRENANDAOVAL VALLEY. By Phyllis P. & Kate Myers & G. Gugetzer. Everyone enjoys the flavorful and refreshing dishes of Mexico, and this tantalizing cookbook shows you just how easy these dishes are to make. Along with tips about typical ingredients, you’ll find recipes for tortillas, enchiladas, quesadillas, burritos, and many other dishes of Mexico. Color photos. Good Books. Paperback. Pub. at $15.95 $4.95

3698357 COOKING KOSHER THE NEW WAY: Fast, Lite & Natural. – Regional & Exotic Cuisines

5750772 THE COMMUNITY TABLE: Recipes & Stories from the Jewish Community Center in Manhattan & Beyond. By Katja Goldmann et al. Three chefs and members of JCC Manhattan share their collections of recipes as Weekly Challah, Latkes Four Ways, and Pumpkin Rugelach, plus a selection of contemporary dishes with a farm-to-table emphasis and international flavors. Includes holiday menu suggestions and a chart that groups recipes by dietary restrictions. Color photos. 352 pages. Good Central. B/101%. Pub. at $35.00 $7.95

5787661 THE ESSENTIAL BOOK OF JEWISH FESTIVAL COOKING: 200 Seasonal Holiday Recipes & Their Traditions. By Phyllis & Miryam Glazer. With this collection, you’ll gain a rich understanding of the Jewish calendar year and its profound link to the signs of nature and the produce of the earth in each season. Also explains why we eat what we eat on these important days. Color photos. 352 pages. Good Books. Paperbound. Pub. at $19.95 $4.95

5750771 JEWISH KITCHEN: Traditions, Ingredients, and Techniques in 100 Delicious Recipes. By Morena Cuadra with M. Escardo. Known for the fusion of its Ican roots with Spanish, Arab, African, Chinese, Italian, Japanese, and French influences, Peruvian food has been climbing the culinary ladder at full speed. This cookbook takes us on a journey through the diverse gastronomy of Peru with a selection of authentic recipes. Color photos. 262 pages. Skyhorse. Pub. at $19.95 $5.95

1840835 AN AFRICAN AMERICAN COOKBOOK: Traditional and Other Favorite Recipes. By Phoebe Bailey et al. Offers a bountiful collection of African dishes and memories that go with them. Good. Known for its piercing mountain ranges, its soft hilly pastures, and its Civil War secrets, Virginia’s Shenandoah Valley is also home to thousands of Montenonnes. Here are hundreds of these uncommonly tasty recipes gathered from the Old South. Try Roast Pork, Rotini Salad, Taco Soup, and more. Color photos. 300 pages. Oxmoor. 9x10. $5.95

2698657 MID-AMERICAN COOKERY: The Soul of the South. By Patrick Neely et al. Here are 120 tried and true Southern family recipes that have been passed down from generation to generation until today, including signature dishes like Barbeque Deviled Eggs, Florida Coast Pickled Shrimp, Pat’s Wings of Fire, or Memphis-pulled Pork Sandwiches with Slaw. Color photos. 278 pages. Knopf. Pub. at $28.95 $6.95
3658902 THE FOOD BOOK: A Journey Through the Great Cuisines of the World. By John Ashburne et al. Whether you're a traveling eat or an at-home chef, you'll find plenty here to satisfy your lust for new flavors, textures, and aromas. Discover the best specialties to sample and classic recipes to savor. Italy, Iran, Poland, Egypt, Japan, Jamaica, Brazil, Canada, and more. Well illus. in color. 488 pages. Lonely Planet. Pub. at $24.99

$6.95

4583140 DEATH BY BURRITO—THE COOKBOOK: Mexican Street Food to Die For. By Magda Gomez. Offers exciting, enticing recipes for contemporary Mexican street food and cocktails. Create the experience at home with twists such as Baja Fish Tacos and Pulled Pork and Cracking Burritos, indulge in Ancho Chile and Chocolate Ice Cream, or order your favorite Tostadas. You're sure to enjoy many Burritos, Tacos, and Empanadas. Well illus. in color. 160 pages. Mitchell Beazley. Import. Pub. at $19.99

$5.95

5726468 TASTE OF HOME RECIPES ACROSS AMERICA. Ed. by Janet Briggs et al. Offers 735 recipes from home cooks in all 50 states, including many mouthwatering specialties enjoyed by locals, as well as unforgettable dishes featuring regional produce and ethnic favorites passed down through generations. Try Bacon-Wrapped Cajun Jalapeños or Grilled Sweet Potato and Red Pepper Salad. Fully illus. in color. 112 pages. TASTE OF HOME. Pub. at $5.95

4555767 TASTE OF HOME SOUTHWESTERN MADE EASY. Ed. by Sara Lancaster. Turn your kitchen into your favorite Mexican restaurant with appetizers such as Baked Chicken Tacos followed by traditional main dishes such as Jalapeño Chicken Enchiladas, then top it off with Tres Leches Cake for dessert. Fully of easy to follow recipes with bold and zesty flavor combinations. Full of over 100 recipes. Well illus. in color. 91% of 1.5. Pub. at $15.99

$4.95

4526744 THE BIG TEXAS STEAKHOUSE COOKBOOK. By H. Thompson & J. Shay. A unique compilation of the finest beef recipes from the best steakhouses in Texas. Acting as a travel guide as well as a resource for great Texas beef and sides, you'll find delicious fare like Ranch Roasted Prime Rib, Burrito De Picadillo, Stuffed Mushrooms and Butter Sauce, and Ham Stanks. Well illus. in color. 208 pages. Pelican. 9x11¾. Pub. at $35.00

$5.95

5750067 COOK'S COUNTRY EATS LOCAL. Ed. by Lori Galvin. Collects 150 regional recipes you should be making no matter where you live. Recipes include Texas Caviar, Dallas Texas Tost Tock Orange Sticky Rolls, Hoboo, CA, and West Virginia latin Rolls, Fairmont, WV. Fully illus. in color. 310 pages. America's Test Kitchen. Paperbound. Pub. at $4.95

$6.95

3573478 THE LEBANESE COOKBOOK. By Hussien Dekmak. Make traditional Middle Eastern cuisine at home with a section of mouthwatering recipes that achieve maximum accessibility without sacrificing authenticity or flavor. Color photos. 160 pages. Hiphoprene. Pub. at $29.95

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**4625463 COUNTRY COOKING FROM A REDNECK KITCHEN.** By Francine Byxson with A. Volkovin. A collection of 125 dishes to grace 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 of redneck politicians; all presented with clear step by step instructions. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $22.00  $16.95

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**576200X 50 CURRIES.** By Manisha Kanani. Includes all the traditional curries such as Rogan Josh, Beef Madras and Chicken Korma, as well as delicious ideas such as Indian fish Stew, Coconut Salmon, and Mushroom Curry. Fully illus. in color. 96 pages. Lorenz. Import. Pub. at $13.99  $8.95

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2731886 PAULA DEEN’S SOUTH EN COOKING BIBLE: The New Classic Guide to Delicious Dishes with More Than 300 Recipes. With Melissa Clark. These recipes showcase the diversity and ingenuity of Southern cooking, from Cajun to Low Country and beyond, highlighting the deep cultural richness of gumbos and collards, barbecues and pies. Nearly all the recipes are brand-new, and all are mouthwateringly delicious. Color photos. 455 pages. S&S. Pub. at $29.99.

4645235 MASTER CHEF COOKBOOK. By JoAnn Cianciulli et al. Step into the kitchen with the MasterChef judges and your favorite contestants to cook the same delectable dishes you've seen on the popular Fox TV show. With more than 80 recipes created by the cast and judges, you'll be searing, frying, braising, broiling, and blanching your way to new culinary heights. Color photos. 260 pages. Rodale. Paperback. Pub. at $24.99. ★ DVD 4550636 JACQUES PEPIN HEART & SOUL. Widescreen. After a lifetime in the kitchen, Jacques Pepin brings you his most personal program yet, sharing his warmth, wit, and 100 recipes and techniques. Heartwarming personal stories accompany French recipes both classic and modern, from Shrimp and Veal Chops Dijonnaise to Oyster Chowder. Thirteen hours on 4 DVDs. PBS. $27.99.

7595867 CHEF PAUL PRUDHOMME’S FIERY FOODS THAT I LOVE. Hundreds of recipes featuring spicy flavors from around the world, including Fire-Roasted Garlic Bread; Fennel and Split Pea Soup; Pepper Tomato Shrimp, Sweet Beef and Fresh Chiles; and a special section featuring five-alarm flavors. Color photos. 307 pages. Morrow. Pub. at $29.95.

3550728 THE DEEN BROS. TAKE IT EASY: Quick and Affordable Meals the Whole Family Will Love. With Melissa Clark. The sons of Paula Deen show you how to whip up 125 delicious Southern style recipes quickly, and on a budget. There are no hard to find ingredients or tricky techniques to follow, just tasty, irrestible cooking with Southern authenticity. Color photos. 200 pages. Ballantine. Pub. at $25.00.

4562669 THE GATOR QUEEN LIZ COOKBOOK. By Elizabeth Choate. From the History Channel’s popular “Swamp People”. Choate has put together a collection of Cajun family recipes for the varied game and down home staples she cooks. Try Crawfish Etouffee and Fried Fish Filet; Chicken and Sausage Gumbo or Squirrel and Squirrel Squirrel. Well illus. in color. 192 pages. Gibbs Smith. Spiralbound. Pub. at $19.99. ★ 4441824 LIDIA’S FAVORITE RECIPES: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees. By L.M. Ball and Anthony. A collection of 100 recipes that emphasize the simplicity and the flavors of Italian cooking. Color photos. 272 pages. Grand Central. 8½x10¼. Pub. at $32.00.


1892177 THE REDNECK GRILL. By Jeff Foxworthy. From Charcoal-grilled Meatloaf to Beer Can Chicken, Wild Turkey Fingers to Maple-grilled Pound Cake, over 40 mouthwatering recipes are enlivened by downhome humor. Well illus. in color. 47 pages. Rutledge Hill. Pub. at $15.99. ★ 5749271 SEASON WITH AUTHORITY: Confident Home Cooking. By Marc Murphy with O. Masov. As a judge on Food Network’s Chopped, Murphy has been telling contestants how to cook with authority for years. Now he’s bringing his signature advice and more to home cooks in this debut cookbook, offering more than 150 enticing recipes like Pan-Seared Duck Breast with Chile Cherry Glaze. Well illus. in color. 205 pages. Workman. Pub. at $30.00. ★ 4607457 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA. Instead of learning by rote to re-create classic dishes, students at the Culinary Institute of America learn how to bring out the flavors and textures of different ingredients by choosing the cooking techniques that best suit that food. This guide brings that philosophy home, presenting dozens of essential techniques alongside 765247X RACHAEL RAY’S LOOK + COOK: 100 Can’t-Miss Main Courses in Pictures. The steps for each of Rachel’s recipes have been captured in 50 vivid color photographs. Whether all you have to do is take one quick look and keep on cooking, Plus, there’s 125 more all new recipes: interactive 30-minute meals, sides, salads, and yum-o meals! 320 pages. Random. Pub. at $24.99.

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5821034 THE MYSTERY WRITERS OF AMERICA COOKBOOK. Ed. by Kate White. Whether you’re planning a sinister dinner party or simply looking to whip up some comfort food, you’ll find plenty of cooking inspiration in this collection of 100 recipes from legendary mystery writers. Contributions by Sandra Brown, Richard Castle, Mary Jane Clark, Brad Meltzer, and others. Color photos. 216 pages. Pocket. Pub. at $20.00 $9.95

5783771 IN THE KITCHEN WITH DAVID: O’VC’s Resident Foodie Presents Comfort Foods That Take You Home. By David Venable. In his anticipated debut cookbook, Venable shares 150 delicious recipes of hearty, easy to make comfort food. From party starters like Cheesy Crab-Stuffed Mushrooms to main events like Baked Pork Cutlets and sweet desserts like Banana Pudding Cheesecake. Color photos. 254 pages. Ballantine. Pub. at $30.00 $7.95

5749996 ARE WE HAVING ANY FUN YET? The Cooking & Partying Handbook. By J. Sen. Cook your way out of a rock story from the road and over fifty food and drink recipes, and Sammie’s tips for entertaining like a rock star, this volume shows you how to eat, drink, and party like the Red Rocket himself. Recipes include Chicken and Bacon Quesadillas, and the Outlaw’s Backyard Barbecue. Well illus. in color. 177 pages. Knopf. Pub. at $27.95 $7.95

5742822 HAPPY COOKING: Make Every Meal Count...Without Stressing Out. By Giada De Laurentiis. A road map to year-round good eating, all while making your time in the kitchen feel more rewarding and stress free. From breakfast to midnight snacks and baked trout with fresh basil, toida with Sweet Pea and Avocado Toast, then for lunch, Lentil Salad Nicoise and for dinner, try Salmon with Seasonless Succotash. Then treat yourself to a rich Peanut Butter Espresso Brownie for dessert. Well illus. in color. 312 pages. Crown. Pub. at $35.00 $9.95

5723989 CHUCK’S DAY OFF. By Chuck Hughes with J. Fox. Features over 100 recipes of favorite dishes and menus from the long-running Canadian show. Chuck’s Day Off. Recipes include such delightful dishes as Pork Belly with Coffee Glaze and Scallions; and Cheese and Caramelized Shallot Popovers. Well illus. in color. 288 pages. HarperCollins. Pub. at $35.00 $14.95

5581411 IT AIN’T ALWAYS IT’S GRAND. By Steve Marzano with Rubin. In this personal and funny account, the self-proclaimed “heavyweight champ of Italian-American cooking” offers a wide range of the dishes that helped make his restaurants so popular. Among the 78 recipes featured you’ll find Penne Eggplant, Pork Chop Martorano, Veal Piccata along with a mouthwatering collection of more than 100 recipes from popular food shows like Top Chef, MasterChef, and Farro), and brand-new recipes created just for this collection (Earl Grey Cupcakes with Lemon Glaze and Lavender Cream). Color photos. 208 pages. Stewart, Tabori & Chang. Pub. at $24.95 $3.95

576216X HOME COOKIN’ WITH DAVID’s MAM. By Dave’s Mom, Dorothy with J. Cagle. David Letterman’s mom offers delicious recipes from America’s heartland with lively anecdotes about her children and dollops of gentle wisdom for living. No jacket. Color photos. 176 pages. Pocket. Pub. at $20.00 $4.95

5736399 EVERYDAY FANCY. By Courtnay Lapresi. The MasterChef winner shares her family’s traditional Italian recipes (Momma’s Napoleon-style Lasagna), mouthwatering creations that helped win her the coveted title (Sumac Duck Breast with Spring Vegetables and Farro), and brand-new recipes created just for this collection (Earl Grey Cupcakes with Lemon Glaze and Lavender Cream). Color photos. 312 pages. Crown. Pub. at $35.00 $11.95

5584534 HAROLD DIETERLE’S KITCHEN NOTEBOOK: Hundreds of Recipes, Tips, and Techniques for Cooking Like a Chef at Home. By Harold Dieterle. From the fundamentals of Italian cooking—using the freshest seasonal ingredients, simply prepared—Thompson’s antipasti, pastas, main courses, side dishes and desserts emphasis deep flavor plus the occasional under-the-curtain twist. Try your hand at Orecchiette with Peas and Bacon or classic Sicilian Cannoli. Color photos. 226 pages. Andrews McMeel. Pub. at $35.00 $11.95

5820877 SARABETH’S GOOD MORNING COOKBOOK. By Sarabeth Levine with G. Ko. Legendary New York City baker and restaurateur Sarabeth Levine shares her most beloved breakfast and brunch recipes. Recreate the delicious dishes of brunch at Sarabeth’s with recipes designed for home cooks. Easy-to-follow recipes come with essential technique tips and make-ahead instructions that guarantee effortless entertaining. Well illus. in color. 232 pages. Rizzoli. 10x10¼. Pub. at $40.00 $15.95

1823124 MAKE IT AHEAD: A Barefoot Contessa Cookbook. By Ina Garten. For the first time, the Barefoot Contessa answers the number one question she receives from cooks: What’s ahead? With beautiful color photos and hundreds of invaluable make-ahead tips, this is your new go-to guide for preparing meals that are stress free yet filled with satisfying flavors. 272 pages. Clarkson Potter. Pub. at $45.00 $14.95

5720982 THE MYSTERY WRITERS OF AMERICA COOKBOOK. Ed. by Ina Garten. The beloved TV host shares his inventive spins on traditional dishes that are sure to please. From main course to appetizer, these nearly 200 recipes will help you prepare meals that have the kind of deep flavor plused by classic techniques. The beloved TV host also offers easy-to-follow tips to help you become a master chef. Well illus. in color. 288 pages. Grand Central. 8¼x10¼. Pub. at $32.00 $7.95

5811825 IN THE KITCHEN WITH DAVID: Back Around the Table. By David Venable. The beloved TV host shares his inventive spins on traditional dishes that are sure to please. From main course to appetizer, these nearly 200 recipes will help you prepare meals that have the kind of deep flavor plused by classic techniques. The beloved TV host also offers easy-to-follow tips to help you become a master chef. Well illus. in color. 288 pages. Grand Central. 8¼x10¼. Pub. at $32.00 $7.95

5811255 IN THE KITCHEN WITH DAVID: THE MYSTERY WRITERS OF AMERICA COOKBOOK. Ed. by Kate White. Whether you’re planning a sinister dinner party or simply looking to whip up some comfort food, you’ll find plenty of cooking inspiration in this collection of 100 recipes from legendary mystery writers. Contributions by Sandra Brown, Richard Castle, Mary Jane Clark, Brad Meltzer, and others. Color photos. 216 pages. Pocket. Pub. at $20.00 $6.95

5758771 IN THE KITCHEN WITH DAVID: O’VC’s Resident Foodie Presents Comfort Foods That Take You Home. By David Venable. In his anticipated debut cookbook, Venable shares 150 delicious recipes of hearty, easy to make comfort food. From party starters like Cheesy Crab-Stuffed Mushrooms to main events like Baked Pork Cutlets and sweet desserts like Banana Pudding Cheesecake. Color photos. 254 pages. Ballantine. Pub. at $30.00 $7.95

5781825 IN THE KITCHEN WITH DAVID: THE MYSTERY WRITERS OF AMERICA COOKBOOK. Ed. by Kate White. Whether you’re planning a sinister dinner party or simply looking to whip up some comfort food, you’ll find plenty of cooking inspiration in this collection of 100 recipes from legendary mystery writers. Contributions by Sandra Brown, Richard Castle, Mary Jane Clark, Brad Meltzer, and others. Color photos. 216 pages. Pocket. Pub. at $20.00 $6.95

5821034 THE MYSTERY WRITERS OF AMERICA COOKBOOK. Ed. by Kate White. Whether you’re planning a sinister dinner party or simply looking to whip up some comfort food, you’ll find plenty of cooking inspiration in this collection of 100 recipes from legendary mystery writers. Contributions by Sandra Brown, Richard Castle, Mary Jane Clark, Brad Meltzer, and others. Color photos. 216 pages. Pocket. Pub. at $20.00 $6.95


5766141 IT AIN’T ALWAYS IT’S GRAND. By Steve Marzano with Rubin. In this personal and funny account, the self-proclaimed “heavyweight champ of Italian-American cooking” offers a wide range of the dishes that helped make his restaurants so popular. Among the 78 recipes featured you’ll find Penne Eggplant, Pork Chop Martorano, Veal Piccata along with a chapter on desserts and cocktails. Well illus. in color. 177 pages. Knopf. Pub. at $27.95 $7.95

5749996 ARE WE HAVING ANY FUN YET? The Cooking & Partying Handbook. By J. Sen. Cook your way out of a rock story from the road and over fifty food and drink recipes, and Sammie’s tips for entertaining like a rock star, this volume shows you how to eat, drink, and party like the Red Rocket himself. Recipes include Chorizo and Pork Loin Paella, Vegetable Frittata and Chilli-Chewy Grits. Well illus. in color. 306 pages. Diversion. Pub. at $5.95 $5.95
Notable Chefs & Celebrities

355497X TO THE BONE, By P. Leibrandt & A. Friedman. Well illus. in color. 272 pages. Clarkson Potter. Pub. at $30.00 • PRICE CUT to $3.95

*571995X THE NORDIC KITCHEN: One Year of Family Cooking, By Claus Meyer. Well illus. in color. 256 pages. Beekley. Import. Pub. at $29.95 • PRICE CUT to $21.95


450101X MARC FIORGIONE: Recipes and Stories from the Acclaimed Chef and Restaurant. By Oliva Massog. Well illus. in color. 417 pages. HMH. 9x10. Pub. at $34.00 • PRICE CUT to $29.95

★570567X CLAUDIA’S COCINA: A Taste of Mexico. By Claudia Sanchez. Well illus. in color. 208 pages. Stewart, Tabori & Chang. Pub. at $24.95 • PRICE CUT to $17.95

454049X J.K.: The Jamie Kennedy Cookbook. By Ivy Knight. Fully illus. in color. 386 pages. HarperCollins. 8x10. Import. Pub. at $32.95 • PRICE CUT to $27.95


559428X FABIO’S ITALIAN KITCHEN. By Fabio Viviani. Well illus. in color. 352 pages. Grand Central. 8½x10½. Pub. at $40.00


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7580401 TALK WITH YOUR MOUTH FULL: The Hearty Boys & the Preuss Family. A leader in New Orleans cuisine, Broussard’s continually re-creates the Creole tradition, merging the restaurant’s Cajun-honored with contemporary food trends to create a new and exciting nationally recognized cuisine. A feast for the palate and a feast for the eyes, this gourmet cookbook intermingles their best dishes with stunning photos of Broussard’s and the city it calls home. 214 pages. Pelican. 10¼x10½. Pub. at $35.00 • PRICE CUT to $22.95

5771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaus Fritsch et al. The renowned restaurant provides classic steakhouse recipes and then adds some modern touches to the bold flavors and regional American favorites, including: Appetizers & Salads, Soups & Sauces, Steakhouse Classics, Fish & Seafood, Side Dishes, and even Desserts, such as a Pastorcho Machalin. Color photos. 240 pages. Clarkson-Potter. 8¼x10½. Pub. at $40.00 • PRICE CUT to $35.00

★5779312 BROSSAUD’S RESTAURANT & COURTYARD COOKBOOK. By A. Benoit & the Preuss Family. A leader in New Orleans cuisine, Broussard’s continually re-creates the Creole tradition, merging the restaurant’s Cajun-honored with contemporary food trends to create a new and exciting nationally recognized cuisine. A feast for the palate and a feast for the eyes, this gourmet cookbook intermingles their best dishes with stunning photos of Broussard’s and the city it calls home. 214 pages. Pelican. 10¼x10½. Pub. at $35.00 • PRICE CUT to $22.95

7519435 BOB CHINN’S CRAB HOUSE COOKBOOK. By Serena Joew Lucchesi with M.C. Le Tourene. Presents dozens of favorite dishes served in this Chicago-area restaurant—one of the fastest-growing eateries in the U.S. Includes such recipes as Crab Cakes, New Orleans Barbequed Shrimp, and Hawaiian Passion Cheesecake. Color photos. 150 pages. Ten Speed. Pub. at $29.95 • PRICE CUT to $23.95

2681749 WHERE AMERICA EATS: Burger Joints, BBQ Shacks, Sandwich Shops. How do you find the juiciest burgers, the best barbecue and the tastiest sandwiches in the country? After sifting through 90 selections from some of America’s best burger joints and delicatessens are highlighted. Color photos. 192 pages. R. R. Paperbound. $12.95 • PRICE CUT to $9.95

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3453651 WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Sema made a living offering comfortable lodging and homestyle Southern cooking served family style in the downstairs dining room. After coverage in national media, including a profile on David Brinkley’s evening news program, she gained notoriety as one of the world flocked to her doorstep. Here Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.95 • PRICE CUT to $19.95

7519664 COOKING IN THE LOWCOUNTRY FROM THE OLD POST OFFICE RESTAURANT. By Jane & Michael Stern. Enables the reader to pay a leisurely, relaxing visit to a unique combination of three carefree parts of the world and enjoy some of the best cooking in the Lowcountry of South Carolina. By Oyster Skillet, Shrimp & Grits, Crabbin’ Roast, and Aunt Mae’s Lemon Pie. Color photos. 212 pages. Rutledge Hill. Pub. at $19.99 • PRICE CUT to $14.95

5758676 JUNIOR’S HOME COOKING: Over 100 Recipes for Classic Comfort Food. By A. Rosen & B. Allen. The landmark metro-New York restaurant chain Junior’s has been known for its delicious comfort food since 1950. This collection offers over 100 made-from-scratch recipes from Junior’s, including Asian Chicken Salad; Combo Reuben, Whoopie Pie Cheesecake; and many more. Color photos. 268 pages. Taunton. 8½x11. Pub. at $34.95 • PRICE CUT to $24.95

4540818 THE BLUE WILLOW INN BIBLE OF SOUTHERN COOKING. By Louis & Billie Van Dyke. Features over 600 essential recipes that Southerners have enjoyed for generations, with helpful guides on ingredient substitutions, planning food quantities, and more. 16 pages of color photos. 397 pages. Thomas. Pub. at $24.95 • PRICE CUT to $19.95

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363050 STREET FOOD: Authentic Snacks from Around the World. By C. Diamanti & F. Esposito. Whenever we are in the world, market stalls, cookshops, and food carts are part of everyday urban life. Be it in the Mediterranean, Europe, Middle East; Far East, Africa; America, or Africa, the range of local delicacies on offer is boundless. These 28 dishes vividly represent the different nations and their unique cultures. Fully illus. in color. 191 pages. h.f. ullmann. 9x7. Import. Pub. at $14.95 $4.95

577707 DIPS & SPREADS: 46 Gourmets and Gourmet-You Recipes. By Dawn Yamihara. Everyone loves a great dip and here are 46 exciting new options. Perfect for book-club nights, potlucks, and jazzing up any standard-issue sandwich, these recipes will be hit of the party. Give Artichoke-Basil Pesto with Walnuts or Lemon or Zucchini and Sunflower Seed Dip a try! Well illus. in color. 112 pages. Chronicle. Pub. at $16.95 $6.95

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759576X APPETIZERS AND SMALL MEALS. By Mable Hoffman. 246 HP Books. Paperback. Pub. at $14.00 $2.95


3645258 POP! 40 Recipes from Popcornland. Ed. by Hannah Koelmeyer. Well illus. in color. 95 pages. Hardie Grant. 5½x7. Import. Pub. at $12.95 $4.95

3627363 MARTHA STEWART'S APPETIZERS. Fully illus. in color. 356 pages. Clarkson Potter. Pub. at $37.95 $5.95


Cheese

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**3419274 CHRISTMAS WITH PAULA DEEN: Recipes and Stories from My Favorite Holiday.** Filled with Paula’s trademark Southern charm and hospitality, this collection celebrates the Southern Christmas traditions and stories that have become our cherished holiday memories. Recipes include Southern Cornbread, Southern Hot Coca, Nan’s Banana Pudding, and so many more. Fully illus. in color. 307 pages. Morrow. Pub. at $22.99 $17.99

**5765420 GOOSEBERRY PATCH CHRISTMAS COMFORT CLASSICS.** With over 400 recipes, and 20 menus, this book will take your guess work out of holiday planning. Be ready to serve brunches, buffets and cocktail parties, as well as a New Year’s Day feast. There is also a bonus gift section using only 5 ingredients and prepared in 15 minutes. Fully illus. in color. 240 pages. Terrace Publishing. Pub. at $19.95 $4.95

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**5753376** BOOZY SHAKES. By Victoria Glass. Features twenty-seven recipes for boozy-up drinks inspired by classic cocktail bars. calor. bar treats, desserts, rock-n-roll dinners. Refreshing drinks include Cookies and Irish Cream Milkshake, Bananas Foster Milkshake, and Whisky Mac Milkshake. Full color. 96 pages. Ryland Peters & Small. Pub. at $16.95. **$5.95**


**5807565** GOOD THINGS TO DRINK WITH MR. LYAN & FRIENDS. By Ryan Chetiyawardana. Just like good food, good things to drink turn great occasions into incredible ones. The author takes the fuss out of creating impressive cocktails at home, eliminates the need for any get-together from lazy brunches to effortless dinners to wintry warmers and sensational shots. Toast the times with a Singapore Sling; Vanilla Vodka Sour, Sapphire Martini, White Russian, or Strawberry Daiquiri. Fully illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $7.97. **$3.95**

**5743907** VINTAGE SPIRITS AND FORGOTTEN COCKTAILS REVISED. By Ted Haigh. In this expanded and updated edition, historian, expert, and drink aficionado Dr. Cocktai adds another 20 fine recipes to his hand-picked collection of 80 rare and worth rediscovering drink recipes; libraries should add the latest about the world’s oldest drinks; provides new resources for unknown ingredients; and more. Fully illus. in color. 352 pages. Quarry. Spiralbound. Pub. at $19.99 **$5.95**

**575828X** 150-CALORIE DRINKS. By Stephanie Banyas. Offers up more than 100 fun drinks that tingle the taste buds but don't tip the scales! Made with all-natural ingredients and fresh fruit juices, they include White Wine Sangria, Blood Orange Shandy, Watermelon Martini, Mango-pineapple Crush, Vanilla-Chamomile Hot Toddy, and more. Photo. 128 pages. Clarkson Potter. Pub. at $19.95 **$3.95**

**5698787** THE SEASONAL COCKTAIL COMPANION. By Maggi Chetiyawardana. Offers up over 100 fun drinks that tingle the taste buds but don't tip the scales! Made with all-natural ingredients and fresh fruit juices, they include White Wine Sangria, Blood Orange Shandy, Watermelon Martini, Mango-pineapple Crush, Vanilla-Chamomile Hot Toddy, and more. Photo. 128 pages. Clarkson Potter. Pub. at $19.95 **$3.95**

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**Bartending Guides**


**3650391** DR. COCKTAIL. By Alex Ott. Color photos. 190 pages. Running Press. Pub. at $17.00

**3651075** FORAGER’S COCKTAILS: Botanical Mixology with Fresh, Natural Ingredients, By Amy Zavatto. Color photos. 134 pages. Sterling. Pub. at $14.95  **PRICE CUT to $6.95**


**3652117** HOLA TEQUILA! By Colleen Graham. Color photos. 128 pages. Sellers. Pub. at $15.95  **$4.95**

**KIT 4543866** THE COCKTAIL KIT, Crestline.  **$9.95**


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**Wine & Spirits**

**4634424** COOL BEER LABELS: The Best Art & Design from Breweries Around the World, By D. Bolton & S. Speeg. Whether you are a visual creative looking for packaging design inspiration or simply part of the growing community of people who enjoy home brewing, you’re sure to enjoy this collection of celebrated beer. Fully illus. in color. 204 pages. Print. 10½x8¼. Pub. at $27.99  **$6.95**

**276282X** THE HOME DISTILLER’S HANDBOOK: Make Your Own Whiskey & Bourbon Blends, Infused Spirits & Cordials, By Matthew Teacher. Guides you step by step through the process of creating unique and delicious alcoholic infusions and blends as well as infused cordials and your very own whiskey blends. No fancy degree or equipment required. This handbook includes unique recipes from some of today’s leading mixologists, as well as fifty recipes. Bottoms up! Well illus. in color. 143 pages. Cider Mill. Pocket size. Paperbound. Pub. at $14.95  **$4.95**


**364961X** CHASING THE WHITE DOG: An Amateur Outlaw’s Adventures in Moonshine, By Max Walman. The author traces the historical roots and contemporary story of hooch. He takes us to the backwoods of Appalachia and the gritty nip joints of Philadelphia, from a federal courthouse to Pocono Speedway, profiling the colorful characters that make up white whiskey’s lore. 292 pages. S&S. Paperbound. Pub. at $15.00  **$4.95**

**4577948** DISTILLED: From Absinthe & Brandy to Vodka & Whisky, the World’s Finest Spirits Unearthed, Explained & Enjoyed, By J. Harrison & N. Ridley. Provides all the relevant country; a rundown of contemporary cover each beer’s characteristics; useful tips such as great places to drink the beers when you are in the relevant country, a rundown of contemporary beer styles; and more. Illus. in color. 326 pages. Basic. Paperbound. Pub. at $24.99  **$9.95**

**5546305** MAKING YOUR OWN MEAD: 43 Recipes for Homemade Honey Wines, By B. Acton & S. Beumont. An on-the-go definitive guide to 3,500 beers from around the world. Includes tasting notes organized by country and cover each beer’s characteristics; useful tips such as great places to drink the beers when you are in the relevant country; a rundown of contemporary beer styles; and more. Illus. in color. 326 pages. Basic. Paperbound. Pub. at $24.99  **$9.95**

**4543211** POCKET BEER GUIDE 2015: The World’s Best Craft and Traditional Beers, By S. Beaumont & T. Webb. An on-the-go definitive guide to 3,500 beers from around the world. Includes tasting notes organized by country and cover each beer’s characteristics; useful tips such as great places to drink the beers when you are in the relevant country; a rundown of contemporary beer styles; and more. Illus. in color. 326 pages. Basic. Paperbound. Pub. at $24.99  **$9.95**


**5781407** THE VINTNER’S APPRENTICE: The Insider’s Guide to the Art and Craft of Wine Making, Taught by the Masters, By Randy Mosher. With this through the year guide, Mosher will show you what to drink and when to drink it. From a Belgian farmhouse brewer and通车 the mowing the lawn, or a clean blond doublebop to balance out a rich Thanksgiving meal. Fully illus. in color. 200 pages. Storey. Paperbound. Pub. at $14.95  **$8.95**

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**DVD 5707994 WINES OF CENTRAL & SOUTHERN ITALY. Takes viewers on a delightful journey into the world of wine: the traditions, the vineyard, and the culture of Italian wine and wine-making. This entry covers the historic regions of Tuscany, Marches, Lazio, Puglia, Sicily, and Sardinia. 120 minutes. Columbia River. $4.95**

**2768747 MOONSHINE Recipes. Tall Tales, Drinking Songs, Historical Stuff, Knee Slappers, How to Make It, How to Drink It, Pleasin’ the Law, Recoverin’ the Next Dawn. By Matthew B. Rawley. Maybe even more American than apple pie, homegrown hooch has been distilled in North America since the Mayflower landed at Plymouth Rock. This book combines history and how-to to celebrate the age-old practice. Illus. color. 175 pages. Lark. Paperback. Pub. at $14.95 $9.95**

**3680959 MAKE MEAD LIKE A VIKING: Traditional Techniques for Brewing Natural, Wild-Fermented, Honey-Based Wines and Beers. By Jerome Zimmerman. Embrace the traditions of Norridi culture and the Viking’s surrounding mead through experimentation in fermentation and flavor. Whether you’re new to homebrewing or looking to expand your knowledge, this guide will help you learn the science of wild authenticity and individuality into your homemade brews. Color photos. 224 pages. Chelsea Green. Paperback. Pub. at $24.95 $18.95**

**6480969 THE ILLUSTRATED GUIDE TO BREWING BEER: A Comprehensive Handbook of Beginning Homebrewing. By Matthew Schaefer. Whether you are an established beer snob or just want to try your hand at homebrewing, Schaefer will teach you about beer and the few simple components required to make it—malt, hops, yeast, and water. Well illustrated. 216 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95**

**367813X THE HOMEBREWER’S HANDBOOK. By Matthew Schaefer. Whether you are brewing to share it with friends and family, or simply for the beautiful craft of the process, this volume will guide you from start to finish in making a great-tasting beer. Includes an equipment guide and methods for cleaning and sanitizing; how to make bottling easy; original recipes; and more. Fully illustrated in color. 236 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95**

**3677974 BREWING PORTERS & STOUTS: Origins, History, and 60 Recipes for Brewing Them at Home Today. By Terry Foster. A widely respected beer and brewing writer presents the history and development of porters and stouts as well as the guiding expertise necessary to successfully homebrew them yourself. Illus. in color. 211 pages. Skyhorse. Paperback. Pub. at $16.95 $9.95**

**5772486 HOMEBREWED BEERS & STOUTS. By C.J.J. Berry. Here is the ideal introduction to the brewing process for the kitchen beer maker, and the definitive source for anyone looking to try the craft. It provides all the information a beginner needs to start brewing, as well as over 20 unique recipes for beer, stouts, ales, and lagers. Fully illustrated in color. 176 pages. Fox Chapel. Paperback. Pub. at $16.95 $12.95**

**5772311 130 NEW WINEMAKING RECIPES. By C.J.J. Berry. Turn what’s growing in your garden into delicious concoctions for country wines using traditional ingredients like elderberries, rose hips, fruits, and vegetables. Also offers easy to follow recipes using unique ingredients to achieve special flavors, like figs, rice, and bananas. Illus. 136 pages. Fox Chapel. Paperback. Pub. at $16.95 $9.95**


**581331X HOME BREW RECIPE BIBLE. By Chris Colby. Offers recipes for every major style of beer to teach novice, intermediate, and advanced brewers more about the culture, history, and science of brewing. From classic styles like pale ales and stouts to experimental beers like bacon-smoked porter, brewers will learn all about techniques, ingredients, and modifications of his award-winning past recipes. 272 pages. Page Street. Paperback. Pub. at $24.99 $17.95**

**5772680 WINEMAKING WITH CONCENTRATES. By Peter Duncan. Offers a complete guide to making delicious wine at home without the mess and hard work of brewing with fresh grapes. Duncan provides 54 quick recipes for quickly making wine in 1-2 gallon batches. Try Roseberry Rose, Clarel-Style Wine, Sweet Muscatel Wine, and more. 112 pages. Fox Chapel. Paperback. Pub. at $12.95 $9.95**

**5705215 THE HOMEBREWER’S GARDEN, SECOND EDITION: How to Grow, Prepare & Use Your Own Hops, Malts & Brewing Herbs. By Joe & Dennis Fisher. Grow hops, herbs, and even grains in your own backyard for the freshest ingredients possible and make your beer uniquely flavorful. The authors guide you through building a hop trellis, planting and caring for herbs, fighting diseases and pests, malting grain and growing the best varieties for your region. Illus., some in color. 216 pages. Lark. Paperback. Pub. at $19.95 $17.95**

**5772282 HOW TO GROW FERMENTABLES. By C.J.J. Berry. The garden is a great place to grow your own yeasts, wine-making grains, and the herbs, apples, and other fruits that will add a unique twist to your wines. This book will help you learn all about yeasts, fruit, and herbs essential to wine-making. Illus. in color. 224 pages. Chelsea Green. Paperback. Pub. at $24.95 $16.95**

**3680929 HOME BREWING: A Guide to the Art of Brewing Beers. By Dane Huckelbridge. Huckelbridge offers a raucous and enlightening shaped beer’s evolution, and mixing in more than a wealth of little-known historical sources and explaining the scientific breakthroughs that have shaken up the world of brewing and making. This book is filled with step-by-step instructions and tips on presentation, formulation, and recipes for beer-intused dishes. Well illus. in color. 424 pages. Chelsea Green. Paperback. Pub. at $19.95 $17.95**

**2708001 WINES OF NORTHERN ITALY. Takes viewers on a delightful journey into the world of wine: the traditions, the vineyard, and the culture of Italian wines and wine-making. This entry covers the historic regions of Trentino/Alto Adige, Friuli, Veneto, Valle D’Aosta, Lombardy, and Emilia Romagna. 120 minutes. Columbia River. $4.95**


**5782082 THE HOP GROWER’S HANDBOOK: Essential Guide for Sustainable, Small-Scale Production for Home and Market. By L.T. Ecky & D. Gehring. Packed with research and practical advice, this handbook shows how it is possible to grow hops on a small scale; including the boom ing new trend of beer markets and not only do it profitably, but also sustainably. Includes an overview of the numerous native, heirloom, and modern varieties of hops; information on hop yard design and site selection; and more. Fully illus. in color. 288 pages. Chelsea Green. Paperback. Pub. at $34.95 $26.95**
Breakfasts

760535 WAFFLES, CREPES AND PANCAKES: With Delicious Toppings and Fillings. By Norma Miller. It’s never been easier to make mouth-watering waffles, crepes, and pancakes at home now that specialized equipment is readily available. Now you can discover how to achieve gourmet results every time with this ideal recipe book. Try Bacon and Parsley Pancakes or Lemon and Lime Saucy Crepes. Color photos. 185 pages. Skyhorse. Paperbound. Pub. at $12.95 $2.95


4607473 CRAZY FOR BREAKFAST SANDWICHES. By Jessyca Harlan. Use your sandwich maker to make the most delicious breakfast sandwiches you've ever had. Includes classics like Lox & Cream Cheese Bagel, healthy options like Spinach and Feta, creative ideas like Canadian Bacon and Pineapple, and gourmet sandwiches like Herb Pancakes and Prosciutto. 124 pages. Ulysses. Paperbound. Pub. at $14.95 $4.95

7608434 BREAKFAST FOR DINNER. By Ly. Landis & T. Hackbarth. Offers more than 100 hearty breakfast recipes for the entire family. Enjoy dishes such as Bacon Fried Rice, Breakfast Ravioli, Frittata Florentine, Huevos Rancheros, and Sunny-Side-Up Burgers, and more. Well illus. in color. 160 pages. Quirk. Paperbound. Pub. at $19.95 $5.95

★ 4631838 AMERICA’S BEST BREAKFASTS: Favorite Local Recipes from Coast to Coast. Ed. by L.B. Schrager & A. Sussman. Inspired by down-home diners, iconic establishments, and the newest local hot spots, these recipes combine two of America's honored traditions: hitting the open road and enjoying an endless variety of delicious breakfasts. Re-create mouthwatering breakfast dishes from restaurants across the country. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $23.00 $17.95

7602714 MORNING STORIES: Breakfast, Brunch, and Light Fare from an Herb Garden. By Sharon Kebschull Barrett. 156 pages. St. Martin’s. Pub. at $24.95 $2.95

3638528 MOLLIE KATZEN’S SUNLIGHT CAFE. 302 pages. Hyperion. 8x10. Pub. at $29.95 $8.95

Cookies, Breads & Baking

1877488 PILLSBURY BEST OF THE BAKE-OFF COOKIES & BARS. Ed. by Lon Horwedel. Cookies and bars are perennial Bake-Off favorites and this book presents more than 100 of the winners from over the years, a bountiful collection of sweet treats that you and your family will love. Color photos. 160 pages plus a Spiral. Paperbound. Pub. at $9.95 $3.95

5752671 THE GOURMET COOKIE BOOK: The Simple Best Recipe from Each Year 1941-2008. Ed. by Christine Cashion. This gourmet magazine gathers the best cookie recipes from each of their sixty-eight years, resulting in an awesome array of treats. Try Old-Fashioned Chocolate Butter Cookies, Brandied Snap, Scotch Oat Crinkle, Lemon Sugar Crescents, Lemon Thins, or Chocolate Coconut Squares, among others. Fully illus. in color. 161 pages. HMH. Pub. at $18.00 $4.95

2685167 TASTE OF HOME BAKESHOP FAVORITES. Ed. by Christine Rukavina. Treat your family to a fresh-baked classic picked from these 383 amazing recipes which cover cookies and cupcakes, cake pops, pies and tarts, pastries, cheesecakes, and more. Color photos. 320 pages. Reader's Digest. Paperback. Pub. at $17.99 $3.95

4638522 BEST COOKIES: 50 Classic Recipes. By the eds. of SAVOUR Magazine. From the editors of Savour Magazine this collection showcases 50 recipes for iconic baking delights from around the world such as French Butter Cookies, Swedish Style Christmas Cookies and Baci di Dama from Italy as well as go-to favorites like Ginger snaps and Chocolate-Chip Cookies. Fully illus. in color. 112 pages. Weldon Owen. Paperbound. Pub. at $16.95 $4.95

5751136 BETTY CROCKER THE BIG BOOK OF BREAD. Ed. by Grace Wells. A comprehensive collection of more than 200 sweet and savory breads, including gluten-free, bread machine and minis using both mixes and from-scratch batters. Try classics like Ciabatta and Banana Bread, and twists on traditional favorites like Potato-Bacon Biscuits and Irish Yogurt Bread. Color photos. Paperback. Pub. at $19.95 $5.95

5751128 BETTY CROCKER THE BIG BOOK OF BISQUICK. Ed. by Grace Wells. With more than 175 recipes for using this family favorite, this cookbook is a treasure trove of ideas for appetizers, breakfast, lunch, dinner and dessert. All Bisquick varieties are covered—classic, Heart Healthy, and Gluten Free—so everyone can enjoy these classic and contemporary dishes. Fully illus. in color. 336 pages. HMH. Paperbound. Pub. at $19.95 $5.95

761694 BREAD! Simple and Satisfying Recipes for Your Bread Machine. By Kathryn Hawkins. Over 90 recipes show you how to get the most out of your bread machine. It features loaves, cakes, tea breads, and home favorites, such as Carrot and Walnut Loaf, and Hot Cross Buns. Color photos. 176 pages. Good Books. Paperback. Pub. at $15.95 $3.95

1845306 THE BOOK OF BUNS: Over 50 Brilliant Bakes from Around the World. By Jane Mason. Collection of over 50 aromatic, easy to follow recipes such as Mexican Coffee Buns; Kahviist; Chocolate Sticks; Pogacsa; and Monkey buns. So take a journey around the world to explore bun culture. 160 pages. Ryland Peters & Small. Paperbound. Pub. at $24.95 $3.95

3555542 ENTENMANN’S BAKE SHOP. Makes it easy for bakers of all levels to create Entenmann’s inspired baked goods of their own. Recipes cover buns, cakes, cookie favorites and blueberry muffins, simple donuts, and marble loaf cake to new ideas like Pumpkin Crumb Cake and Coffee Whoopie Pies. Includes 12 gift labels and 24 gift tags. Color photos. 96 pages. Parragon. Spiralbound. $3.95

3664546 BAKED DOUGHNUTS FOR EVERYONE: From Sweet to Savory to Everything in Between—101 Delicious Recipes All Gluten-Free. By Ashley McLaughlin. All you need is a doughnut pan, a mixing bowl, and a few simple ingredients like flour, almond meal, and pure cane sugar to make truly cake-like doughnuts with no grainy texture and no scary starches or gums. From sweet confections to savory creations, you’ll find them all. Color photos. 176 pages. Fair Winds Press. Paperbound. Pub. at $19.99 $6.95
Polenta to Molasses Spice to Chocolate-Hazelnut, plus gluten-free Oregon突破the mold, with unexpected delights from Rosemary 120 pages. Stewart, Tabori & Chang. Spiralbound. Pub. at $17.95


Enjoy perfect portions of your favorite comfort foods with these 70 Perfectly Portioned Comfort Food in a Cup. 5733774

Well illus. in color. 96 pages. Skyhorse. Pub. at $17.95 5737374

SUPER-QUICK MUFFIN TIN MEALS: 70 Recipes for Perfectly Portioned Comfort Food in a Cup. By Melanie LaDue. Enjoy perfect portions of your favorite comfort foods with these 70 easy to make one-dish delights. With just an average muffin tin, you can have Pesto Egg Mini Quiches for breakfast; some light Pita Cups with Hummus for lunch; individual Lasagna Cups for dinner; and S'mores Pockets for dessert. Color photos. 160 pages. Race Point. Paperbound. Pub. at $21.99

COOKIES YEAR-ROUND: 50 Recipes for Every Season and Celebration. By Rosemary Becker. Few kitchen projects are as pleasurable as baking cookies. This book acquaints you with the basic cookie-making techniques and then sets out an array of flavorful recipes that are perfect for celebrating each season of the year. Unique single-hand-up approach allows hands-free access to recipes. Color photos. 120 pages. Stewart, Tabori & Chang. Spiralbound. Pub. at $17.95

THE BREAD BOOK: The Definitive Guide to Making Bread by Hand or Machine. By Sara Lewis. Presents over 650 recipes for sweet and savory breads and pastries, from a Stuffed Mushroom and Garlic Baguette, and Sage and Parmesan Flutes, to simple favorites such as croissants and poppy seed rolls. Illus. in color. 144 pages. Weldon Owen. Pub. at $17.95

PIZZA AND OTHER SAVORY PIES. By Brigit Binns. Learn to bake flavorful pizzas—from Italian classics to all-American pies to golden-crusted perfection right in your own oven. Includes over 50 delicious recipes including Pizza with Pesto, Cherry Tomatoes & Mozzarella and Pizza with Salami, Fennel & Asparagus. Well illus. in color. 110 pages. Weldon Owen. Pub. at $17.95

NICK MALGIERI’S BREAD. Photos by Romulo Yanes. Provides recipes and general instructions for the best bread that can be made at home with a minimum of fuss. Features over 100 breads and pastries and utilizes in both savory and sweet dishes, from meatballs to bread puddings, soups and bread salads to any type of sandwich imaginable. Well illus. in color. 240 pages. Kyi Books. Pub. at $17.95

CHOCOLATE CHIP COOKIES. By Marcy Goldman. The well-loved baking bible is back, with more classic favorites, all-new photos, and a fresh look. Learn all about perfect pie pastry, sourdough and bread starters, different ways to make pizza dough, the secret to better biscotti, avoiding cracks in your cheesecakes, and much more. Illus. in color. 324 pages. Hearst. Paperbound. Pub. at $18.95

GREAT CAKES: Over 250 Recipes to Bake, Share, and Enjoy. By Carole Walter. Hundreds of outstanding recipes, many of which can be baked in under an hour, ranging from Old-Fashioned Pound Cake to Streusel Lemon Torte and Italian Purple Plum Cake, plus basic butter cakes, cheesecakes, chcolate- and Angel Food Cakes, and gorgeously elaborate frosted gateaux. Color photos. 550 pages. Gramercy. Pub. at $34.95

COOKIES, BREADS & BAKING

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**Cookies, Breads & Baking**

**5739547 THE COOKIE JAR.** By Liz Franklin. This collection of more than 90 classic and contemporary recipes for sweet and savory cookies and biscuits takes afternoon tea to the next level. Simple and easy to make, cookies are the ultimate comfort food. Includes delicious treats like Brandy Snaps, Chocolate Spritzles, Spiced Pumpkin Cookies, and so much more. Fully illus. in color. 192 pages. $6.95 224 pages. Race Point. 8x10 1/4. Paper at $30.00

**459444 ARTISAN BREAD: 100 Years of Techniques and Recipes.** By Keith Cohen. The master baker and owner of Orwashers bakery offers professional baking methods including step by step directions for baking a variety of delicious breads and rolls, and presents a behind the scenes look at how an artisan baker works and creates masterbaking new recipes. Includes recipes. SHOPWORN. Well illus. in color. 192 pages. $6.95

**463522 THE COMPLETE PHOTO GUIDE TO COOKIE DECORATING.** By Autumn Carpenter. Become a confident cookie decorator through simple step by step directions that provide invaluable decorating tips and tricks. Includes recipes for rolling, cutting, and baking perfect cookies; recipes for a variety of icings; detailed instructions for piping, painting, marbling, and coating; plus ways to add fruit, nuts, and other special accents. Fully illus. in color. 192 pages. Creative Publishing Int'l. 8x10 1/4. Paper at $24.99

**5817730 DELLA FATTORIA BREAD: 63 Foolproof Recipes for Yeasted, Enriched & Natural-Leavened Breads.** By Kathleen Weber et al. Bake the world-class breads of an award-winning Sonoma County-based bakery in your own kitchen! More than an instructional guide, this book takes the fear out of bread baking, helping bakers to trust their senses, experiences, and instincts in order to make artisanal bread at home. Color photos. 284 pages. Artisan. Paper at $29.95

**7520158 LOCAL BREADS: Sourdough and Whole-Grain Recipes from Europe’s Best Artisan Bakers.** By Daniel Leader with L. Cericic. He traveled all over the world in search of artisan bread bakers, and here reports what he discovered. Provides both colorful stories of the people he found, and their treasured recipes—in which he has translated for American home bakers. Color photos. 352 pages. Norton. 8x10. Paper at $35.00

**7595832 BREAD MATTERS: The State of Modern Bread and a Definitive Guide to Baking Your Own.** By Andrew Whitley. Shares his passion for yeast breads and simple step by step directions for baking a variety of delicious breads and rolls, and presents a behind the scenes look at how an artisan baker works and creates masterbaking new recipes. Includes recipes. SHOPWORN. Well illus. in color. 373 pages. Andrews McMeel. Paper at $34.99

**4524551 MAKING DOUGH: Recipes and Ratios for Perfect Pastries.** By Russell van Kraaijenu. Presents simple formulas for creating a dozen different-from-each other doughs. The secret: understanding how the ratio of just five ingredients (flour, butter, water, sugar, and eggs) can be tweaked to bake a patisserie’s worth of delicious treats. 208 pages. Quirk. Paper at $24.95

**186782 DRESS YOUR COOKIE: Bake Them! Dress Them! Eat Them!** By Joanna Farrow. With four basic cookie recipes plus detailed step by step decorating instructions, find out how to make simple decorations to dress up your cookies. From animals and colorful characters to fun designs and festive shapes, there are decorations for everyone and every occasion. SHOPWORN. Well illus. in color. 128 pages. Octopus. Paper at $14.99

**3626261 FLAVOR FLOORS.** By Alice Medrich with M. Klein. In this groundbreaking work, Medrich applies her legendary skill and irrepressible palate to flavor floors,” the name she gives to delicious non-wheat flours, including whole and ancient grains, coconut flour, and nut flours. She shows us how these flours can be used to make nearly 125 recipes such as Oat Cakes, Chocolate Lattes, and Coconut Key Lime Tart. Well illus. in color. 368 pages. Artisan. Paper at $35.00

**4549663 SIMPLY SENSATIONAL COOKIES: Bright Fresh Flavors, Natural Colors & Easy, Streamlined Techniques.** By Larry Baggett. From tried and true classics to trend-setting creations, cookie guru Nancy Baggett offers a trailblazing collection of over 200 delectable cookie recipes: easy one-bowl, no-bake cookies; hand-shaped and rolled cookies; drop cookies; brownies and bars, fancy cookie decorations; and so much more. Well illus. in color. 352 pages. Wiley. Paper at $29.99

**7520108 GREAT GINGERBREAD.** By Sara Perry. Offers a delicious new take on an old favorite, from classic cookies, houses, and gingerbread men to creative suggestions for waffles, biscotti, and cakes. Well illus. in color. 96 pages. Chronicle. 8 1/8x8. Paper at $14.95

**5805260 TEENY’S TOUR OF PIE: A Cookbook.** By Teeny Lamorte. Offers more than 100 recipes—everything from classic apple, cherry, and all-American dessert covers fruit pies, cream pies, traditional pies, unexpected pies, and even a few savory pies. There’s the view of the legendary Apple Pie, the Sweet Roasted Almond Pie, Strawberry Rhubarb Pie, Bourbon Bacon Pecan Pie, and much more! Color photos. 272 pages. Workman. Paper at $15.95

**7551981 CRUST: Bread to Get Your Teeth Into.** By Richard Bertinet. Provides a complete course in making delicious, crusty breads. Bertinet begins with a section on tools and techniques, then provides recipes sorted into three categories: Slow, like Sourdough; Different, like Ciabatta; and Sweet, like Crossiants. Includes a DVD of Richard’s techniques & tips. Color photos. 160 pages. Paper at $35.00

**4621719 THE BEST-EVER WHEAT-AND GLUTEN-FREE BAKING BOOK: Over 200 Recipes for Muffins, Cookies, Breads, and More.** By Mary Ann & Mace Wenniger. There was a lime when being diagnosed with celiac disease or learning you had a sensitivity to wheat or gluten meant a lifetime of dry, tasteless baked goods that couldn’t satisfy your cravings. Not any more. This collection of 200 recipes range from hearty breads and muffins to cookies, cakes and pies. 287 pages. Fair Winds Press. Paper at $17.95

**2064443 CHOCOLATE CHIP COOKIES: Dozens of Recipes for Reinterpreted Favorites.** By C. Jones & R. Lenzi. Offers more than 40 recipes for the most delicious and unique cookies you will ever taste, including perfect formulas for crispy, chewy, or soft cookies; classic cookies reinterpreted, including malted hazelnut-chocolate and German chocolate; and delicious whole-grain, vegan, and gluten-free cookies. Illus. in color. 126 pages. Chronicle. Paper at $19.95

**4529592 CAKE BOSS: Stories and Recipes from Mia Famiglia.** By Buddy Valastato. Star of the smash TLC hit and master baker at Carlo’s Bake Shop in Hoboken, New Jersey, Buddy Valastato reveals how he came to be America’s favorite baker and the inspirational tale of how his ancestors strove to succeed in America. An inspiring tale of life, love, and loss, he also shares 37 never before published recipes from Carlo’s Bake Shop’s most popular cakes. Photos, some color. 255 pages. Free Press. Paper at $25.95

**5804744 BAKING WITH THE BRASS SISTERS.** By Marilynn & Sheila Brass. Old-fashioned American home baking is brought back to your kitchen with this collection of family recipes. Learn how to make delicious character and homely charm of treats like Grandma Goldberg’s Honey Cake; Chocolate Walnut Banana Muffins; Coconut Pecan Apple Tart; and many more! Color photos. 294 pages. St. Martin’s. Paper at $29.99
**1899724 COOKING LIGHT GLUTEN-FREE BAKING.** By Robert Landolph. Hungry for a homemade treat? You can find it here. Michele Pelto, Cookies, Cakes, and Pies; Quick Breads; and more! The 150 recipes are made from scratch and deliver extraordinary flavor and texture. The expert tips and techniques will ensure success every time you bake. Color photos. 288 pages. Oxmoor. Paperback. Pub. at $21.95 $4.95

**5802237 BREAD ILLUSTRATED: A Step-by-Step Guide to Achieving Bakery-Quality Results at Home.** Ed. by Juliet S. Blomsby et al. Bread baking is both an art and a science. America’s Test Kitchen removes the mystery and provides a road map for making over 100 foolproof recipes. Achieve bakery-quality results with every loaf. Well illus. in color. 422 pages. 8 ¼ x 10. Paperback. Pub. at $29.95 $21.95

**3581373 BAKING UNPLUGGED.** By Nicole Rees. With today’s food processors, stand mixers, and complicated recipes, baking can sometimes seem more like a tedious chore than a labor of love. This guide is like baking with your grandma; the more than 100 recipes are simple, requiring no exotic ingredients, and the straightforward techniques call for simple hand tools. Well illus. Color photos. 224 pages. Wiley. Pub. at $29.95 $5.95

**462694X THE JOY OF VEGAN BAKING: The Compassionate Cooks’ Traditional Treats and Sinful Sweets.** By Colleen Patrick-Goudreau. Whether you want to bake dairy and egg free for health, ethical, or environmental reasons, these recipes let you have your cake and eat it, too! Featuring 150 familiar favorites, from cakes and cookies to pies and puddings, this book will show you how easy, convenient, and delicious baking without dairy can be. Illus. in color. 288 pages. Fair Winds Press. Paperback. Pub. at $22.99 $9.95

**3833829 BREAD: Our Favorite Recipes for Artisan Breads, Quick Breads, Buns, Rolls, Flatbreads, and More.** Ed. by Morgan Earth News & Eric K. Will. You’ll find all the classics, including rustic white, whole wheat sandwich bread, and sourdough in this collection of more than 200 recipes. There are also plenty of quick breads, country and holiday favorites—such as skillet cornbread, Irish soda bread, and fruit & nut-filled harvest breads. Color photos. 224 pages. Voyageur. 8x10. Paperback. Pub. at $24.95 $16.95

**448499 ONE DOUGH, TEN BREADS: Making Great Bread by Hand.** By Sarah Black. With just a few ingredients, this guide, and your own two hands you’re well on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten foundation breads from baguettes to sourdough. Additional recipes, crackers, pizza and more. Well illus. in color. 160 pages. 8x10. Hardcover. Pub. at $29.95 $16.95

**7622619 SHORT & SWEET: The Best of Home Baking.** By Dan Lepard. This comprehensive compendium of baking (more than 280 recipes!) will guide you through the ins and outs of baking, whether you’re just starting out or already an accomplished baker. From scatch can be! Beyond traditional breads, nearly every seasonal recipe includes pies, cookies, cakes, flatbreads, tarts and more. Plus botanical and cultural notes on grains, fruits and vegetables, herbs, and wild crafted foods. Color photos. 272 pages. Shambhala. Pub. at $17.95 $9.95


**4346424 ARTISAN PIZZA AND FLATBREAD IN FIVE MINUTES A DAY.** By J. Hertzberg & Z. Francois. Imagine homemade, mouth-watering pizzas, flatbreads, and sweet and savory tarts, prepared in 5 minutes! From the authors of Artisan Bread in Five Minutes a Day comes a much-anticipated revolutionary approach to yeast dough in over 100 easy dishes. Includes gluten-free, dairy-free, spinach, and more. Color photos. 302 pages. St. Martin’s. Pub. at $27.99 $10.95

**5815010 GOOD HOUSEKEEPING CHRISTMAS COOKIES.** Ed. by Jane Francisco. Bake Christmas even more magical with these ultra-delicious holiday cookies. The festive cheer never expires with Gingerbread Cutouts; Cranberry-Chocolate Chunk Cookies; PB&J Bars; Salted Caramel Thumbprints; Cinnamon Stars; and more. Color photos. 128 pages. Hearst. Pub. at $35.00 $12.95

**4580672 GOOD HOUSEKEEPING THE BAKER'S BOOK OF ESSENTIAL RECIPES.** Ed. by Jane Francisco. Over 385 recipes and essential techniques. You’ll find it easy to finish a double-crust pie with a decorative top, mix and shape biscuits, work with phyllo dough, and more. The recipes such as Spicy Empanadas with Lemon Meringue Pie, Eclairs, and Carrot Cake. Includes gluten-free, low-fat, and vegan options. Well illus. in color. 372 pages. Hearst. Pub. at $35.00 $4.95

**4613406 BAKING: Idiot’s Guides as Easy as It Gets!** By Alexandra Zohn. Packed with easy to follow recipes and clear, color, step by step illustrations, this guide makes baking easy, by taking you through the basic steps you need to feel comfortable and confident as a baker. Includes techniques for sweet cookies, cakes, pies, tarts, bars, brownies, and breads. 280 pages. Alpha. Paperback. Pub. at $21.95 $6.95

**5912321 MICH TURNER'S CAKE SCHOOL.** When you bake for an afternoon birthday party, or a lavish celebration, this comprehensive and practical guide to making, baking, and decorating cakes offers indispensable tips and lessons from an award winning British baker. Features recipes for Raspberry Pie; Heavenly Vanilla Cake; Gilded Christmas Cake, and even Easter Cookies. Fully illus. in color. 272 pages. Rizzoli. 8 ¼ x 10%. Pub. at $40.00 $19.95

**5821994 CHOCOLATE CHIP SWEETS.** By Tracey Zabar. A delightful collection of innovative chocolate chip recipes from exceptional bakers, chefs, and bakers, including Lidia Bastianich, Thomas Keller, Jacques Torres, Mario Batali, and Sherry Yard. Recipes include Hazelnut Chocolate Bars; Deep Bars; Chocolate Blackberry and Vanilla Chip Cupcakes. Color photos. 176 pages. Rizzoli. Pub. at $29.95 $14.95

**5727753 COOKIE CRAFT: Baking & Decorating Techniques for Fun & Festive Occasions.** By V. Peterson & J. Fryer. From everyday cookies to kids’ parties, this cookie cookbook will have you embellishing special event cookies, inspiring others to throw a decorating party that invites guests to craft cookie masterpieces. Color photos. 158 pages. Storey. Paperback. Pub. at $12.95 $4.95

**3678970 SOURDOUGH: Recipes for Rustic Fermented Breads, Sweets, Savories, and More.** By Sarah Owens. Discover just how simple creating a healthy sourdough starter from scratch can be! Beyond traditional breads, nearly every seasonal recipe includes pies, cookies, cakes, flatbreads, tarts and more. Plus botanical and cultural notes on grains, fruits and vegetables, herbs, and wild crafted foods. Color photos. 272 pages. Shambhala. Pub. at $19.95 $9.95


**7600202 BREADMAKING: Self-Sufficiency.** By Kathryn Hawkins. Color illus. 128 pages. Skyhorse. Pub. at $12.95 $2.95


**7652658 WEDDING CAKES YOU CAN MAKE.** By Dede Wilson. Color photos. 166 pages. Wiley. Pub. at $29.95 $3.95


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Desserts

463795X STONER MUG CAKES: Get Baked with Weed Cakes That Are Made in the Microwave! By Dane Noon. Put your ingredients into a mug, then good mix them in your microwave for a space cake to high five for. Even a stoner can do it and before you can say “pass the spiff!” your cake is cooked and ready to blow your mind. Try Nutty Berry Cake; High Chili Cake; Paradise Pudding; and more. Fully illus. in color. 64 pages. Spruce. Import. Pub. at $9.99	$3.95

3556950 MARSHMALLOWS: 28 Delicious Recipes. Ed. by Fiona Biggs. Fluffy, fluffy delights that are surprisingly simple to make and totally scrumptious to eat. marshmallows become a surprising homemade treat with this collection of 28 delicious recipes. Includes Classic Marshmallows, Marshmallow Pops, Hot Chocolate Toppers, Marshmallow Sprinkles, and more. Color photos. 80 pages. Parragon. Import. Pub. at $8.95	$4.95

189563X CREME BRULEE: The World’s Most Famous Dessert. Take a fresh look at creme brulee with over 40 tempting recipes that are surprisingly easy to make. From family favorites to whimsical treats, there’s a sweet of creme brulee to please everyone! Color photos. 64 pages. Spruce. Import. Pub. at $9.99	$3.95


4402162 BORDEN EAGLE BRAND 1-2-3 DESSERT: Features over forty yummy recipes using Eagle Brand Condensed Milk, Magic Cookie Bars, Lemon Cumb Bars, and Festive Cranberry Cheese Squares are sure to be hits at any affair. Illus. in color. 46 pages, El. Spiralbound.	$3.95

576985X SWEDISH COOKIES, TARTS, AND PIEs. By Jan Hedh. This sumptuous compendium features 277 kinds of baked goods, including recipes for classic Swedish dishes like Almond Puff Pastry, Coconut Macaroons, and traditional Christmas cookies, as well as a full array of muffins, fruit tarts, and cakes. Well illus. in color. 240 pages. Skyhorse. Paperback. Pub. at $24.95	$11.95


4525956 MUG CAKES: Made in Minutes in the Microwave! By Joanna Farrow. Craving some cake, but no time to bake? Simply mix up your ingredients in a mug, then good heat them in your microwave. Here are 30 recipes that are quick, easy, and mess free—from rich Molten Chocolate Mallow Cake to fruity Upside-down Mango and Coconut Cake. Color photos. 64 pages. Spruce. Import. Pub. at $12.99	$4.95

1904760 CHOCOLATE: Heavenly Recipes for Desserts, Cakes and Other Divine Treats. By By Jennifer Donovan. White or dark, warm or cold, moist or crisp, rich or light, smooth or crunchy, sweet or bitter, simple or extravagant, you’ll find every chocolate recipe you’ve ever wanted, try Mini White Chocolate Cheesecakes; Hot Chocolate Scramble; Nut Butter and Mill Chocolate Truffles; and much more. Well illus. in color. 208 pages. Duncan Baird. Import. Pub. at $16.95	$3.95

4531027 LUSCIOUS COCONUT DESERTS. By Lyn Longthorn. Offers more than 50 recipes featuring coconut as the star ingredient in classics like Toasted Coconut Cream Pie, to exotic concoctions like Coconut and Pistachio Baklava. Includes tips on picking and opening the perfect coconut, as well as a list of foods that pair beautifully with coconut. Color photos. 144 pages. Chronicle. Pub. at $19.95	$3.95

7520336 PIE EVERY DAY: Recipes and Slices of Life. By Pat Willard. Tasty selection of 30 different crusts, from classic All-Butter to crusts for Calzone and 118 different ways to fill them, and from Potato and Egg Pie for breakfast, Individual Mud Pies for the kids, Super Bowl Pork Pie for tailgate parties, to Tiramisu and Apple pie for company, 267 pages. Algonquin. Pub. at $19.95	$6.95

5777194 ICEBOX CAKES: Recipes for the Coolest Cakes in Town. By J. S. Sheehan. Features fantastic flavor combinations for this classic marriage between cookies and whipped cream—the Icebox Cake. With complete instructions, the recipes include Luscious Lemon with Lemon Curd Filling and Ladyfingers; Salty Muddy Mud with chocolate Graham crackers; and Black-and-White Malted with Milk Chocolate Ganache. Fully illus. in color. 128 pages. Chronicle. Pub. at $18.95	$6.95

4529170 101 THINGS TO DO WITH PUDDING. By Stephanie Ashcraft. Creamy pudding makes sweet breads, fruit salads, confections, puddings, and cakes into wonderful desserts. Treats. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Puff Pastry; Peanut Butter Cup Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99	$4.95

3647285 101 THINGS TO DO WITH A CAKE MIX. By Stephanie Ashcraft. You’ll be amazed at the variety of desserts that can be made from boxes of standard cake mix. Most dishes have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake; Heath Boy Scout; White or dark, well illus. in color. 288 pages. Gibbs Smith. Spiralbound. Pub. at $14.95	$9.99

4562968 CLASSIC CANDY: Old-Style Fudge, Taffy, Caramel Corn, and Dozens of Other Treats for the Modern Kitchen. By Abigail R. Gehring. Homemade candies are easier to make than you think and more delicious than you can imagine. In this collection of more than 60 recipes, you’ll find a wealth of classic candies, from homemade Peanut Butter Cups and Candy Corn to Caramel Orange Peelers and Sugar Plums, Color photos. 118 pages. Skyhorse. Paperback. Pub. at $14.95	$9.95

2705273 WHOOPIE PIES: 30 Recipes for Treats for Every Occasion. By Angela Drake. The original whoopie pie consists of two dark and moist chocolate cakes filled with a generous amount of creamy white marshmallow filling. Other classic flavors include Vanilla; Pumpkin; Chocolate Chip; and Gingerbread. You’ll find them all here, plus many more! Color photos. 80 pages. Parragon. Import. Pub. at $10.00	$6.95

456670X MINI PIES: Adorably Delicious Recipes for Your Favorite Treats. By C. Beaver & M. Greenseth. Featuring gourmet recipes for a range of fruit, custard, nut and savory delights, this collection serves up adorably delicious, single-serving versions of all your favorites, as well as some new creations! Color photos. 128 pages. Ulysses. Paperback. Pub. at $14.95	$9.95

4617819 THE COMPLETE BOOK OF ICING, FROSTING & FONDANT SKILLS. By Shelly Baker. Designed to instruct and inspire cake decorators of all levels, this cake decorating bible has a detailed review of essential tools and materials as well as troubleshooting help for fixing or avoiding common mistakes. Includes over 50 step by step projects for stunning tiered cakes, cupcakes, cake pops and more. Fully illus. in color. 288 pages. Barron’s. 9x9¾. Paperback. Pub. at $24.99	$9.95
**Desserts**

5773105 **ROSE’S HEAVENLY CAKES.** By Rose Levy Beranbaum. This is an extraordinary collection of easy to follow recipes for heavenly cakes from the “Divas of Desserts.” From Barcelona Brownie Bars for a simple weeknight treat to White Gold Passion Genoise for a gala event, this guide translates the chemistry of baking into the incredible, extraordinary, and unequalled joy of cake baking. Well illustrated. color. 498 pages. Wiley. 8¼x10¼. Pub. at $33.95 $9.95

7538782 **THE JOY OF CHOCOLATE.** By Judith Olney with R. Klingel. Offers sinfully delicious recipes for the hard-core chocolate lover. 57 recipes for chocolate delights such as Branded Chocolate Bavarian, Chocolate Glazed Pears, Designers Brownies, and Double-Dipped Chocolate-Covered Cherries. 162 pages. Chronicle. Pub. at $25.95 $2.95

7601727 **MOUFFLET: More Than 100 Gourmet Muffin Recipes That Rise to Any Occasion.** By Kelly Jaggers. Whether you’re looking for the perfect side for a special dinner or a delightful dessert to end your soiree, the ingredients in these recipes are sure to leave you wanting more. Offers more than 100 Gourmet Muffin Recipes including Dulce de Leche Muffins, Brown Sugar Muffins, and Cafe au Lait Muffins. Well illus. in color. 191 pages. Adams Media. Mocha Muffins. Well illus. Pub. at $18.95 $2.95

3655032 **BAKING WITH LESS SUGAR.** By Joanne Chang. Renowned for her beautiful pastries and desserts at Flour Bakery + Cakes in the Boston area, Chang has reconceptualized flour favorites and developed new recipes to present more than 60 treats with much less or zero refined white sugar, spotlighting the deep flavors of fruits, nuts, and spices. Color photos. 200 pages. Chronicle. Pub. at $29.95 $9.95

5895004 **THE SWEET LITTLE BOOK OF CANDY MAKING.** By Elizabeth LaBau. Whether a beginner or seasoned candy maker, this guide containing 52 recipes for mouth-watering candy will inspire you and satisfy your sweet tooth. Along with expert tips, step-by-step instructions you need to know about equipment, ingredients, and techniques to make everything from caramels, toffee, and fudge to truffles. Fully illus. in color. 384 pages. Chronicle. Pub. at $29.95 $4.95

5784034 **THE SWEET BOOK OF CANDY MAKING.** By Elizabeth LaBau. Create your own delicious, gorgeous, and professional quality candies, whether you’re a beginner or a seasoned candy maker. Fifty recipes run the gamut from traditional English Toffee, Chocolate Fudge, Peanut Brittle to new and exciting (Pistachio Nougat, Marzipan Caramels, Mango-Macadamia Nut Caramels), illus. in color. 160 pages. Quarry. Pub. at $24.99 $4.95

4590295 **SWEETIE PIE: Deliciously Irresistible Recipes for Dessert Pies to Tarts and Flans.** By Hannah Miles. With tips on achieving pasty perfection, this inspiring recipe collection will have you whipping up delectable desserts in no time. From warming winter pies like Glazed Apple Pie to cool summer treats like Rustic Plum Tart, there is a tempting recipe here to suit any time. From warming winter pies like Glazed Apple Pie to cool summer treats like Rustic Plum Tart, there is a tempting recipe here to suit any occasion. Offers more than 100 recipes for flans, tarts, and desserts including Flan, Baked Flan, Mexican Flan, and Key Lime Pie. Fully illus. in color. 352 pages. Chronicle. Pub. at $25.95 $9.95

2735768 **CREAM PUFFS: And Other Delicious French Pastries.** By Hannah Miles. From the perfect, buttery custard to the lush, life-like effect needed to create a Bedazzled Eclair, the master techniques and fool proof instructions will turn you into a master chef. Every recipe is tested and fully illus. in color. 256 pages.x8¼x10¼. Publisher. Pub. at $21.95 $3.95

5759980 **THE DIABETIC CHOCOLATE COOKBOOK.** By Mary Jane Finser. More than 200 sugar-free recipes for brownies, fudge, truffles, pies, frostings, toppings, cakes, and even chocolate mousse are presented here. 160 pages. Sterling. Paperbound. Pub. at $10.95 $4.95

4537394 **FROSTINGS.** By Courtney Dial Whitmore. Shares over 40 recipes for traditional frosting favorites as well as exciting flavor combinations such as Salted Caramel, Chili Vanilla Bean, and Champagne Buttercream. Simple instructions and helpful tips and techniques will prepare anyone to make perfect frostings, ganaches and glazes every time. Well illus. in color. 96 pages. Gibbs Smith. Pub. at $19.99 $9.95

2695499 **THE PETIT FOUR COOKBOOK: Adorably Delicious, Bite-Size Confections from the Dragonfly Cakes Bakery.** By Brooks Coulson Nguyen. Delicate layers of moist cake, colored in decadent chocolate, and for fous are the quintessential bite-size indulgence. With step by step recipes, this cookbook teaches you how to make these decorative French delights. Color photos. 127 pages. Ulisses. Pub. at $19.95 $6.95

4548906 **CAKE KEEPER CAKES: 100 Simple Recipes for Extraordinary Bundt Cakes, Pound Cakes, Snacking Cakes, and Other Good-to-the-Last-Crumbs Treats.** By Lauren Chattman. Offers a collection of 100 recipes for unique cakes, moist and luscious, but simple to make and keep on hand for everyday eating. From the Cornmeal Almond Cake, the Nectarine Cake with Cinnamon-Nut Topping, or the Cream of Coconut Cake with Chocolate Coconut Glaze. Color photos. 172 pages. Taunton. Paperbound. Pub. at $17.95 $5.95

5738865 **ICEBOX DESSERTS: 100 Cool Recipes for Icebox Cakes, Pies, Parfaits, Mousses, Puddings, and More.** By Lauren Chattman. Offers 100 recipes for novices and expert chefs alike, this dazzling collection of no-bake recipes includes Raspberry Sorbet Truffles, Chocolate Caramel Nut Squares, Mango-Raspberry Charlotte, and Margarita Mousse. Each one is an artful confection that takes only minutes, yet looks like you spent hours. Color photos. 168 pages. Harvard Common. Paperbound. Pub. at $17.95 $2.95

5751330 **HELLO, CUPCAKE!** By K. Tack & A. Richardson. Cupcakes are always fun, but these creations make them even more funner! Starts with cupcake techniques, then guides you through making special cupcakes for April Fools, Birthdays, Thanksgiving, and other holidays. You won’t believe your eyes when you see these creations. Fully illus. in color. 230 pages. HMH. 9x10. Paperbound. Pub. at $15.95 $3.95

5734061 **CAKE MY DAY! Easy, Eye-Popping Designs for Stunning, Fancy, and Funny Cakes.** By K. Tack and A. Richardson. Offers a brilliant collection of mind-boggling cake creations that are so dazzling you won’t want to eat them. Here are techniques and instructions for every life-like effect needed to create a Bespoke Christmas Tree Cake; a vibrant Pinata Cake; and even a stunningly realistic Work Boot Cake! Well illus. in color. 304 pages. HMH. 9x10. Paperbound. Pub. at $18.99 $4.95

369220X **TASTE OF HOME CAKE MIX CREATIONS.** Ed. by Catherine Cassidy. A recipe book to impress family and friends with fantastic desserts bursting with homemade flair—even from a mix! Inside are 234 recipes, each made easy with a boxed mix, a special section of cupcakes and cake battercream and more, tips for creating dazzling designs, and more. Color photos. 256 pages. Reader’s Digest. Pub. at $17.99 $5.95

1877263 **TASTE OF HOME BEST LOVED PIES.** Ed. by Catherine Cassidy. Discover 185 recipes for fruit-filled wonders, silky cream delights, decadent ice cream treats, and an array of tarts, dessert pizzas, cobblers, and other timeless classics made with your favorite ingredients. Well illus. in color. 112 pages. Reiman Media Group. $8.95
Desserts

★7614632 THE ULTIMATE CANDY BOOK: More Than 700 Quick and Easy, Soft and Chewy, Hard and Crunchy Sweets and Treats. By Bruce Weinstein. Discusses techniques and equipment, then provides recipes for every sort of candy, with special "menus" for special occasions. You can even try making your own peanut butter cups, gumdrop bears, and chewing gum. 248 pages. Morrow. Paperbound. @ $17.99 $12.95

★5485496 UNITED STATES OF CAKES. By Roy Fares. A compilation of Fares’s favorite classics, all featured with his own unique twist. Over 50 pastry recipes from various beloved patisseries such as Magnolia, Crumbs, and The Meatball Market. Includes Caramel Cheesecake in a Jar, Nutella Cupcakes, Oreo Cupcakes, and Peanut Butter Donuts. Fully illus. in color. 176 pages. Skyhorse. 7½x10½. Import. @ $24.99 $9.95

5793661 ICE CREAM: Frozen Favorites for All Tastes. By Eliq Maranik. You’ll find a multitude of recipes for sodas, granitas, ice pops, and classics such as Vanilla Ice Cream together with unusual creations like Mojito Granita. Each recipe has step by step instructions, and the collection includes an appendix of basics for extractions such as cornets and sauces. Fully illus. in color. 160 pages. h.f. ullmann. 8x10½. Import. @ $11.95 $7.95

5804922 GAME OF SCONES: All Men Must Dine. By Jammy Lannister. Straight from the Seven Kingdoms comes a book of mighty recipes inspired by Jamie Lannister’s epic career. Join Lannister as he fights his way through the kitchen, encountering desserts and baked goods like Unsullied Soldiers, Brienne of Tar, Jaime and Olenna’s Family Mess, and Tyrion’s Shortbread. Color photos. 20 pages. HarperCollins. @ $16.99 $5.95

★5780888 LAZY CAKE, COOKIES & MORE: Delicious, Shortcut Desserts with 5 Ingredients or Less. By Jennifer Palmer. These recipes are fast to pull together using ingredients from your pantry, and the results are far more than the sum of their parts. From gooey chocolate treats to nutty surprises, the sweets you’ll make will please everyone. Try Coconut Nut Bars, Cinnamon Roll Cheesecake Cookie, and Cheesecake Tart with Brownie Crust. Fully illus. in color. 128 pages. Countryman. Paperbound. @ $14.95 $11.95

★5754690 MARIJUANA EDIBLES: 40 Easy and Delicious Cannabis-Infused Desserts. From the Owners of Laurie & MaryJane. Get your sugar high with a variety of 40 delectable desserts, from cakes and cupcakes to breads and biscuits. Each recipe is fully infused with marijuana. Featuring tips for controlling your dose, mastering the most popular infusion methods, and quick ways to incorporate marijuana, it makes the process of cooking with weed simple and enjoyable. Color photos. 128 pages. Dorling Kindersley. @ $14.95 $11.95


4562992 PIECE OF CAKE! One-Bowl, No-Fuss, from-Scratch Cakes. By Camilla V. Saulsbury. No need to use multiple bowls, separate eggs or sift flour anymore. These recipes are as easy as a mix, but homemade. Try Golden Vanilla Wacky Cake, Jam Crumb Cake, Ambrosia Bundt or Tiramisu Cake. Color photos. 288 pages. Robert Rose. Spiralbound. @ $29.95 $9.95

5775550 SWEET MIDDLE EAST: Classic Recipes, from Bâklava to Fig Ice Cream. By Anissa Helou. Offers an array of tantalizing treats from the Middle East, steeped in tradition and deliciously fragrant with spices and honey. Recipes range from sticky pastries to syrup-soaked fritters to spiced coffee and tea. Well illus. in color. 168 pages. Clarkson. Paperbound. @ $24.95 $9.95

★5744296 PEEPS-A-LICIOUS! 50 Irresistibly Fun Marshmallow Creations. By Sally McKenney et al. Incorporate your favorite PEEPS into a dessert as easy as eating a sandwich. From cookie dough infused with marijuana. Featuriing tips for controlling your dose, mastering the most popular infusion methods, and quick ways to incorporate marijuana, it makes the process of cooking with weed simple and enjoyable. Color photos. 128 pages. Dorling Kindersley. Paperbound. @ $21.95 $5.95

★580406X DUMP CAKES FROM SCRATCH: Nearly 100 Recipes to Dump, Bake, and Devour. By Jennifer Lee. Dump cakes are easy, foolproof desserts that are made in minutes—you simply “dump” in the ingredients, spread them in the pan, and bake. Features chapters on microwave dump cakes, slow cooker dump cakes, skinny dump cakes, gluten-free dump cakes, and single-serve dump cakes. Includes 100 recipes to choose from. Fully illus. in color. 176 pages. Race Point. Paperbound. @ $21.99 $16.95

576016X SEA SALT SWEET. By Heather Baird. Mixing saltiness with sweetness, the recipes included take it up a notch, combining these two great tastes in ways you’ve never imagined. Try Chocolate Chunk Kettle Chip Cookies, Lemon Pie with Soda Cracker Crust, or Black Sesame Cupcakes with Matcha Buttercream. Color photos. 232 pages. Running Press. @ $18.00 $9.95

5752442 READY, STEADY, BAKE: Cooking for Kids with and Without Kids. By Lucy Broadhurst. Whether you’re cooking for children, or just a budding junior chef wanting to have some fun in the kitchen, this is the book for you. You’ll find a collection of classic sweet treats, lots of little cakes and muffins, and simple party food to impress the family. There’s also a chapter on delicious party food that’s as much fun to eat as it is to make. Fully illus. in color. 192 pages. Whitecap. 9½x11. Paperbound Import. @ $6.95

7632886 BON APPETIT DESSERTS: The Cookbook for All Things Sweet and Wonderful. By Barbara Fairchild. Collected from Bon Appetit magazine’s extensive archives, this is a comprehensive guide to all things sweet and wonderful, designed to inspire and instruct home cooks everywhere, no matter where they are in their culinary endeavors. From one-bowl wonders to elaborate and elegant desserts. Color photos. 689 pages. Andrews McMeel. 8½x10. Paperbound. @ $40.00 $12.95

★5794040 NATURALLY SWEET: Bake All Your Favorites with 50% to 50% Less Sugar. By Andrew Aasum Hultberg. Learn how to create your own rose water and create elegant desserts. Color photos. 185 pages. Skyhorse. @ $19.99 $14.95

★7557566 CARAMEL, FUDGE, TOFFEE & BRITTLE: Confectionery Secrets. By Sara Aasum Hultberg. Learn how to create your own beautifully finished confections, including French macaroons, chocolate truffles, caramelized nut and nutty decadent treats. Perfect for parties, dessert tables, and holiday gifts and more. Try White Chocolate Truffles with Passion Fruit, or Dark Chocolate Fudge with Figs and Pistachios. Fully illus. in color. 112 pages. Weldon Owen. Paperbound. @ $22.95 $17.95

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Desserts

5742749 FLAVORFUL: 150 Irresistible Desserts in All-Time Favorite Flavors. By Tish Boyle. Vanilla and chocolate, fruits for all seasons, and coffee and nuts, are among the go-to ingredients in this stunning collection of 150 recipes, with a chapter dedicated to each singular flavor. From Berry-Filled Layer Cake to Grandma’s Almonds, each recipe is guaranteed to turn out perfectly. Well illus. in color. 374 pages. HMH. 8x10¼. Pub. at $35.00 $10.95


5816394 SUGAR & SPICE: Sweets and Treats from Around the World. By Gail Pargach-Chandra. Presents over 120 easy-to-follow recipes along with engaging narratives on the history of sweets. From candy to baked goods the recipes include Chewy Sesame Strips; Scotch Tablet; Mango Moons; Fruity Nutty Brownies. Fully illus. in color. 288 pages. Interlink. Pub. at $35.00 $10.95

5795503 ALTERNATIVE BAKER: Reinventing Desserts with Gluten-Free Grains and Flours. By Alanna Taylor-Tobin. Set aside your all-purpose flour for celebrating the flavorful flours of nut- and grain-based alternative flours that are packed with flavor and are good for you, too. More than 100 wholesome recipes include Chocolate Malt Sandwich Cookies with Honey-Iced Glaze; Tiramisu; and Chestnut Brownies. Fully illus. in color. 288 pages. Interlink. Pub. at $35.00 $10.95

5756634 CAKE MAGIC! Mix & Match Your Way to 100 Amazing Combinations. By Caroline Wright. Use any one or two ingredients to create unique cakes. Includes vegan and gluten-free variations. Well illus. in color. 186 pages. Workman. Paperback. Pub. at $17.95 $12.95


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2683849 PIE LOVE: Inventive Recipes for Sweet and Savory Pies, Galettes, Pastry Cremes, Tarts, and Turnovers. By Warren Brown. In his fourth cookbook, the owner of CakeLove bakes his attention to pies. He answers every baker’s questions about making the perfect piecrust and fillings, and offers dozens of approachable recipes for blackberry, cherry, Maple Walnut, and Cheddar. Well illus. in color. 192 pages, Stewart, $12.95 $10.95


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7554249 VINTAGE OLD-FASHIONED DESSERTS. By Pat Dalley. 122 pages. Contemporary. Paperback. Pub. at $8.95 $2.95


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**3556441** SUPER SMOOTHIES: 100 Recipes to Supercharge Your Immune System. By Ellen Brown with K. Konopelski. Each of these 100 wholesome and luscious smoothie recipes is annotated for both its overall nutritional profile and for the specific nutrients it delivers so that you learn exactly what benefits you’re getting from each and every drink. Color photos. 208 pages. Crestline. Spiralbound.

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Beverages

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**5741755** CANNING & PRESERVING: A New approach to preserving fruits and vegetables, and fish through a traditional, farmer- or fisherman-centric approach. An essential book to the drop to the back 125 recipes outlined are portraits of the producers and artisanal foods that have used to make these salted and fermented foods. 350+ color photos. 366 pages. Andrews McMeel. Pub. at $40.00 **$27.95**

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Illus. 330 pages. $9.95

**The American Plate: A Culinary History in 100 Bites.** By Libby H. O’Connell. Chronicles the evolution of American cuisine and culture, from Columbus’s today, revealing how economics, technology, and social movements have changed our tastes. Peppered throughout with recipes and tidbits on dozens of foods, this volume shows how we can use the tastes of our region to transform our future. Sourcebooks. Pub. at $26.99

**How the Hot Dog Found Its Bun: Accidental Discoveries and Unexpected Inspirations That Shape What We Eat and Drink.** By Josh Chetwynd. A smorgasbord of vignettes and tidbits about the quirky—and sometimes downright odd—origins of various kitchen inventions, products, and foodstuffs. From the serendipitous creation of Greyhound salad to the accidental discovery of the Caesar dressing, these facts will leave you both surprised and hungry. Illus. 264 pages. Westview.

**The Taste of America.** By Colman Andrews. From Hot Dogs to Boiled Peanuts, California Spot Prawns to Meyer Lemons, and from Maple Syrup to Root Beer and Whoopie Pies, America has produced an astonishing array of foods that have become exceptional food products. Provides full and fascinating detail on how the product is made, its unique history, and flavor. Well illus. in color. 286 pages. Phaidon. Pub. at $29.95


**Extraordinary Food: Untold Stories of Fruits and Vegetables.** By Lynne Rossetto Kasper. Includes the history and culture of fruits and vegetables from around the globe, here are the tastes, ingredients, restaurants, and recipes (more than 70) that every food lover should experience or dream about—whether it’s dinner at Chicago’s Alinea, the perfect empanada, the future of America’s eating habits. Photos. 318 pages. Viking. Pub. at $26.95

**The Food Encyclopedia: Over 8,000 Ingredients, Tools, Techniques and People.** By Jacques J. Roland et al. Features 120 biographies of authors, chefs and inventors who have contributed to food history; full-color illustrations for everything from fruits and vegetables to kitchen utensils; and definitions of many language cooking terms from Asian, French, Italian, and Spanish. 701 pages.

**Extra Virginity.** By Tom Mueller. A culinary expert explores the history of cuisine from the first cookbook to the future, from the invention of the sandwich to the rise of food television. He also uncovers the earliest recipes found in Egyptian tomb walls and investigates the many factors that have shaped the way we eat. Illus., some in color. 360 pages. Little, Brown. Pub. at $35.00

**The Extraordinary Life List.** By Flinn. An exploration of how the simple gruel of our forefathers gave way to the shocking deception that extends from high-end restaurants to kitchen utensils; and definitions of many language cooking terms from Asian, French, Italian, and Spanish. 701 pages.

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