
March 29, 2019


6946313 THE I LOVE MY RICE COOKER RECEIPE BOOK. By Jill Houk. Re-create your favorite meals in your own home, without all the unpronounceable ingredients. Featuring 100 all-natural recipes, this volume shows you how to use your rice-cooking appliance to craft soft drinks, from traditional colas to artisanal flavors. Color photos. 220 pages. Adams Media. Paperbound. Pub. at $17.99 $3.95

6953400 WISDOM FOR HOME BREWERS: 500 Tips & Recipes for Making Great Beer. By T. Bruning & N. Sadler. Presents a collection of 500 tips for making your own beer, written by two experienced brewers. The tips are grouped logically so that novices can build their knowledge gradually, while old hands may prefer to dip in at random or use the index to find specific topics. Illus. 288 pages. Taunton. Pub. at $21.95 $4.95

6885217 MOUNTAIN BREW, 40TH ANNIVERSARY EDITION. By T. Matson & L.A. Dorr. In the ’70s, homebrewed beer was as illegal as moonshine. But that wasn’t about to stop one group of Vermonters. They shared their concoctions in an illegal homebrewer’s guide, sold out of their car. That 1975 gem is revitalized here with a new introduction. Photos. 123 pages. Countryman. Paperbound. Pub. at $10.95 $3.95

2849313 BETTY CROCKER COOKBOOK, 12TH EDITION. Ed. by Adam Kowit. Fully revised with more than 1,500 recipes and 1,000 photos, and more cooking guidance than ever before, this edition gives you the best of what you need to cook today. Filled to the brim with classic and fresh ideas, like Pork Carnitas Taco Bites; Balsamic Pork Chops with Quinoa; and Asian Tuna with Wasabi Aioli. Ringbound. 663 pages. HMH. 9x10. Spiralbound. Pub. at $29.99 $9.95

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OUR GUARANTEE

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**6732968 PRESSURE COOKING: Idiot’s Guides as Easy as It Gets!** By Tom Hirschfeld. Pressure cookers prepare flavorful dishes in a fraction of the time conventional methods take. Over 120 tasty recipes teach you how to take advantage of all your pressure cooker can do. Includes step-by-step instructions and tips for converting your favorite conventional recipes, showing you how to pressure-cook in color. 224 pages. Dorling Kindersley. Paperbound. Pub. at $21.95 $7.95

**5491259 SECRETS FROM THE LA VARENNE KITCHEN.** By Anne Willan. This helpful reference booklet is a compilation of the 50 basic recipes that students were expected to master as part of their course at the La Varenne cooking school. Not a book of finished dishes, but a treasure trove of fundamental stock, sauce, and pastry recipes that make up a dish. Illus. 136 pages. Spring House. Paperbound. Pub. at $17.95 $3.95

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

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6855997 WILL IT SKILLET? 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet. By Daniel Shumski. Celebrates a wondrously versatile cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetable and Cheddar Nachos; roast your Salt-Roasted Potatoes; bake your Giant Chocolate Chip Skillet Cookie; and much more. Color photos. 208 pages. Workman. Paperbound. Pub. at $14.95 $9.95

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

★ 2852322 SOUFFLES: The French Cook. By Greg Patent. Patent guides you through all the steps leading to flawless soufflés, from the basics of beating egg whites to preparing the molds. Whip up a hot or cold main dish soufflé or a savory or Praline Floating Islands, Soufflé Roulade with Mushrooms, Zucchini and Bell Peppers and more. Color photos. 128 pages. Gibbs Smith. Pub. at $21.99 $14.95

2851486 HOMEPOT COOKING: Recipes, Wit, and Wisdom from American Veterans Their Loved Ones. By Amy Ruth Finegold. More than 30 recipes that have been published as COOKBOOK. By Brian Glower. Previousely published as COOKING IN CAJUN COUNTRY. By Karl Breau with C.D. Goen. You’ll discover quickly that Cajun cooking is more than a dose of heavy pepper and hot sauce. Recipes include Pecan Island Catfish Etouffee, Crawfish Bisque, Frog Sauce Piquante; Bayou Graime Rib; and many more. 160 pages. Gibbs Smith. Paperbound. Pub. at $16.99 $12.95

★ 6822533 THE ONION LOVER’S COOKBOOK. By Brian Glover. Previously published as Onion this wonderful collection of the world’s most widely used and versatile cooking ingredient features a wealth of information on buying, storing and preparing onions. Offers 150 recipes including Onion Tart; Chilled Garlic and Almond Soup with Grapes; and Seared Tuna Steaks with Red Onion Salsa. Well illus. in color. 256 pages. Hermes House. Paperbound. Pub. at $11.99 $8.95

4609220 FOR THE LOVE OF OATS. By Amy Ruth Finegold. More than 30 recipes for enjoying whole grain oats; from fruity breakfast bowls like Peaches and Cream Oatmeal to creamy smoothies like Peanut Butter Oat Smoothie, to cheesy cookies and bars like Oatmeal Cranberry Cookies; that all release energy in the best possible way. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95 $12.95

5724940 EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Jane Ed. by Jane


2837066 TORTILLAS TO THE RESCUE COOKBOOK. By Bridget Binn. Goes way beyond the Mexican classics, showing you how to make dozens of tortilla creations, such as Carne Asada and French Fry Burritos; Mozzarella, Olive and Tomato Pizza-Dillas; Spiced Sausage Calzones; Chocolate-Ricotta Cannoli; and Crunchy Cilantro Staw. 205 pages. Ulysses. Paperbound. Pub. at $12.95 $9.95

★ 2815887 GRANNY POMMTY’S FAST AS F’CK COOKBOOK. By Poggy Glenn. With six completely rhyme-lymouth directions, this, your yummy dishes for every occasion and directions even the dumbest of cooks can follow; you’ll reall set to enter cookbook heaven. Recipes include Three-Ingredient Potato Salad; French toast (not bread); San-Anto Burrito; Broccoli; and more. Adults only. Color photos. 176 pages. Page Street. Paperbound. Pub. at $21.99 $16.95


2815249 THE AMERICAN TABLE: Classic Comfort Food from Across the Country. By Larry Edwards. Brings together in one volume over 150 soul-satisfying recipes from every corner of the country including such delectable dishes as Buttermilk cornbread Muffins; Black-Eyed Pea Safari; Cola Chicken; and Apple Coffee Cake. You’ll be transported back to your grandmother’s kitchen as you dig into these

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Welcome to revisit our fondest kitchen memories. 273 pages. Skyhorse. $10.95. Paperbound. Pub. at $29.95. $9.95

**278239 THE KOREAN KIMCHI COOKBOOK.** By Kim Man-Chul. Explore Korea’s cuisine by exploring the kimchi in all its pungent, healthful complexity. This collection features more than 75 recipes for all occasions like loving gosh, Seon Gmin, Autun Kimchi, or Hot and Spicy Spring Kimchi. You’ll learn it all—its origins, tips on preparation and substitutes of unusual ingredients. Color photos. 120 pages. Tuttle. 10½ x 8¼. Paperbound. Pub. at $17.99. $12.95

**101 THINGS TO DO WITH RAMEL Noodles.** By Toni Patrick. Offers creative and creative recipes using your favorite brand of ramen noodles, from Summer Picnic Salad and Ramen Fajitas to Ramen Trail Mix, Chocolate Chinos, and more. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99. $4.95

**6920162 HAMBURGERS AT HOME.** By George Motz. A collection of regional recipes like the Fried Onion Burger of Oklahoma, the Jucy Lucy of Minnesota, the Steamed Cheesesburg of Montana, the Steam Cheesburg of Oklahoma, and the Jucy Lucy of Minnesota. Color photos. 267 pages. Andrews McMeel. Pub. at $27.99. $9.95

**THE GREAT AMERICAN BURGER BOOK: HOW TO MAKE AUTHENTIC REGIONAL HAMBURGERS AT HOME.** By George Motz. A collection of unique regional preparations of the hamburger, the icon of American cuisine. After covering the basics, the author then shares regional recipes like the Fried Onion Burger of Oklahoma, the Jucy Lucy of Minnesota, the Steamed Cheesburg of Montana, the Steam Cheesburg of Oklahoma, and the Jucy Lucy of Minnesota. Color photos. 267 pages. Andrews McMeel. Pub. at $27.99. $9.95

**THE SIMPLE ART OF EATINGWELL.** Ed. by Cindy Smith Cooper. Presents more than 75 recipes for all occasions as well as traditional favorites. Learn the ways in which it enhances food flavors and textures. Try Pink Gazpacho, Buttermilk Pizcuez, Buttermilk Meatloaf, and more. Well illus. in color. 209 pages. Countryman. 8x10¼. Pub. at $27.99. $19.99

**TINA NORDSTROM’S WEEKEND COTTAGE Nordstrom provides three sections with 75 recipes: Friday’s recipes are fast and simple, so you can finally get off your feet and cuddle on the couch. Saturday’s are more challenging and plentiful, great for dinner for two; and finally on Sunday, sleep in and prepare yourself for everyone’s favorite meal—brunch! Color photos. 128 pages. Skyhorse. $19.99. $4.95

**278213 TINY BOOK OF PECAN FAVORITES: Classic Recipes for Every Season.** Ed. by Cindy Smith Cooper. Presents over 25 recipes sure to inspire your inner chef or baker. From sweet to savory, these recipes will please any taste and span any meal of the day. Enjoy old favorites like Classic Pecan Pie and Pecan Pralines, or discover inventive ideas like Spiced Pecan Cheese Rolls. Color photos. $11.95. $4.95


**NORTHERN HOSPITALITY: Cooking By Invitation in New England.** By K. Stacey & K. Fitzgerald. Collects over 400 historic New England recipes from the seventeenth- to the early twentieth-century, and equips readers with all the tools they need for both historical understanding and kitchen adventures. Recipes are presented in their original textual forms and are accompanied by contemplations to make them more accessible to the modern reader. 469 pages. UMap Paperbound. Pub. at $30.95. $11.95

**GOLDY’S KITCHEN COOKBOOK.** By Diane Mott Davidson. A combination cookbook and memoir, as Davidson gives readers an inside look at the events that shaped the making of this beloved series. In this Goldy novel, Davidson includes recipes, and now they are collected here along with some brand-new dishes. Feed your guests the way Goldy does! 128 pages. Morrow. Pub. at $24.99. $4.95

**JOY OF COOKING, 75TH ANNIVERSARY.** By Irma S. Rombauer et al. In addition, over 500 new recipes have been added. The volume’s useful techniques, substitution charts, and anecdotes are also included. 1132 pages. Scribner. Pub. at $35.00. $26.95

**TASTE OF HOME CAST IRON CD-ROM.** By Tish Thomas and Kimberly Bucey. Whether you’re breaking in a new skillet or dusting off your great-grandmother’s old standby, this helpful volume brings you 100 recipes to show just what that cast-iron treasure can do. Recipes include Jalapeno Crab Dip, Sausage, Egg & Cheddar Farmer’s Breakfast, and Mexican Turkey Skillet. Color photos. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99. $9.95

**101 THINGS TO DO WITH MAC & CHEESE.** By Toni Patrick. Whether cooking on a budget or for a picky eaters, these tasty recipes are for you. All recipes are based on pre packaged macaroni and cheese products, with the creative use of additional ingredients and/or alternative methods of preparation. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99. $4.95
Recipe Collections

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

6295500 LIZZIE’S AMISH COOKBOOK: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for Love series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 315 pages. Good Books. Spiralbound. Pub. at $18.95

5993598 SQUASH & ZUCCHINI: Pumpkin, Butternut, Musk, Hokkaido, & Zucchini. By Elisabeth Bangerl. Try wonderful squash and zucchini dishes throughout the year, from the summery, delicate flavors of the zucchini to the robust, mature qualities of autumn and winter squash. Thirty-five recipes range from soups, casseroles, and quiches to strudels and muffins, revealing the diversity of these wonderful illus. in color. 80 pages. Schiffer. 8x¼11¼.

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

4529987 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA, REVISED EDITION. Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen can incorporate the hands-on training CIAMS provides into their daily cooking routines. Updated with more than 250 irresistible recipes, this indispensable reference is a complete course in fundamental cooking techniques. Well illus. in color. 408 pages. HMH. 9¼x10. Pub. at $35.00

2777673 THE LITTLE HOUSE COOKBOOK, REVISED: Frontier Foods from Laura Ingalls Wilder’s Classic Stories. By Barbara M. Walker. Celebrates the life of a pioneer family working, cooking, and eating together. More than 110 delicious recipes are included, all of them adapted for a modern kitchen. Includes excerpts from the Little House books and invites the reader to recreate the very flavors the adults and children enjoyed. Well illus. in color. 304 pages. HarperCollins. Pub. at $24.99


6923399 THE SWEET POTATO COOKBOOK. By Heather Thorns. Sweet, savory, nutty, creamy, and packed with nutrients! The possibilities with sweet potatoes are endless. Recipes include Spiced Sweet and Savory Sweet Potato and Parmesan Muffins; to Spiralized Sweet Potato Pasta; Sweet Potato Enchiladas; and even Sweet Potato and Hazelnut Bruschetta; you’ll find tasty and creative recipes. Well illus. in color. 112 pages. Ebury. Pub. at $16.95

2810066 YOGURT EVERY DAY: Healthy and Delicious Recipes for Breakfast, Lunch, Dinner and Dessert. By Hubert Comier. A celebrated nutritionist and dietician, shows you just how easy and delicious it is to incorporate yogurt into your everyday life, and offers 75 delicious recipes for breakfast, lunch, dinner, and dessert. Includes a guide to selecting yogurt. By Claire C. Saint-Jacques or Tagiatelle a la Carbonara. 

Includes a section on how to make your own yogurt at home. Fully illus. in color. 198 pages. Random. 8¼x10. Paperback. Pub. at $19.95

2002996 RUSTIC MEXICAN: Authentic Flavors for Everyday Cooking. By Deborah Schneider. This collection of authentic and flavorful Mexican recipes includes favorites like Chicken Tortilla Soup, Savory Layered Tortilla Cake; Short Rib Barbacoa; Frijoles Charro; and more. Color photos. 192 pages. Weldon Oxen. 8¼x10. Paperback. Pub. at $29.95

280283X AMERICAN GIRL AROUND THE WORLD: DELICIOUS DISHES FROM ACROSS THE GLOBE. Photos by Robin Hill. 

Bean Tortas; Chicken Chow Mein; Vegetable Paella; and more. Color photos. 136 pages. Weldon Oxen. Pub. at $19.95

6647293 THE AUTHENTIC AMISH COOKBOOK. Compiled by Norma & Marlena Miller-Schott. With poppy seed donuts and plenty of other Amish-inspired thoughts, these 450 recipes are all you need for hearty meals for family groups or very large crowds. Family favorites include Poor Man’s Steak; Potato Haystack Casserole; and Dandelion Jelly. 249 pages. Harvest House. Spiralbound. Pub. at $14.99

5989722 THE COMPLETE IDIOT’S GUIDE TO PRESSURE COOKING. By C. Jacobs & P. Johnson. You don't have to be a gourmet chef to reap the many benefits of pressure cooking. Packed with tips and advice for turning a simple breakfast through dessert, this guide helps you to serve colorful, flavorful, nutrient-rich foods, straight from the pressure cooker. 352 pages. Spiralbound. Pub. at $19.95

LIMITED QUANTITY 2808900 GRAINS, SEEDS & LEGUMES: The Definitive Guide to Cooking. By Molly Brown. An indispensable guide to oats, chia, farro, barley, and lentils. Offering up recipes for every occasion and appetizer, from Friday fry up fare like Buckwheat Galettes with Bacon, Eggs, and Gruyere and morning tea like Apple, Sour Cream and Cinnamon Crunch Muffins to healthy salads like Mango, Asparagus & Quinoa Salad, this collection is your passport to a delicious world of flavor in your own kitchen. Includes a section on how to make your own yogurt at home. Fully illus. in color. 200 pages. Gooseberry Patch. Spiralbound. Pub. at $24.98

FALL SELL OUT

6793487 GOOSEBERRY PATCH BEST SUGAR BUSH SUPPERS. Whether you’re going to a carry-in dinner, a church picnic, a school social, or a ladies’ luncheon, these recipes are sure to satisfy the crowd. Packed with 250 irresistible Sugar Bush Suppers, Bountiful Salads & Sides; Main Dishes to Share, Food for Fellowship, and Heavenly Desserts. Well illus. in color. 256 pages. Gooseberry Patch. Paperback. Pub. at $15.95

2867672 CLARIDGE’S: The Cookbook. By M. Nair & M. Erickson. Recipes to save at any time of the year. A true London’s most elegant and celebrated restaurants. Includes a treasury of decadent recipes such as Hand Dived Scallops, Lobster Thermidor, Roast Rack of Kentish Lamb, Tournedos of Aberdeen Angus Beef, or Duck Terrine. Also features signature dishes such as Beaux rous; Crusta, or The Bonnie Coll. Color photos. 260 pages. Mitchell Beazley. 8¼x11¼. Pub. at $40.00

2809443 THE WORLD’S BEST SPICY FOODS. By Tom Parker Bowles et al. Lonely Planet presents 100 authentic recipes that deliver the world’s most delicious cold foods. It’s time to open your kitchen. Explore the culture behind the planet’s spiciest dishes, from Sichuan Hotpots and Malaysian Laksa to tangy Mexican Salas. Color photos. 224 pages. Lonely Planet. Paperback. Pub. at $14.99

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Recipe Collections

**6807685 WEEK NIGHT COOKING WITH YOUR INSTANT POT.** By Kristy Bernardo. Anyone who owns an Instant Pot knows that it’s a game changer for the kitchen and here are 75 fresh ideas to inspire your cooking routine. Bernardo uses the best features of the Instant Pot to deepen the flavors and quicken the process so you can have mainstays like Chinese Chicken with Creamy Feta Sauce and Balsamic and Dijon Pot Roast during the week. Color photos. 176 pages. Page Street. Paperback. Pub. at $19.99

* $14.95

**6904726 SALUMI.** By John Piccetti et al. These savory meats— including salame, prosciutto, and coppa—reflect generations of Italian craftsmanship ready for your dining room table. Included are more than 50 delicious recipes like Ricotta Pie with Pea, Lingot with Olives, and Frittata with Potatoes, Onion, Zucchini, and Salame. Also included is a salami primer. Color photos. 144 pages. Chronicle. Pub. at $24.95

* $11.95

**5987962 THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes.** By Rita Greer. Provides stimulating and balanced food for anyone on a soft diet and makes food and cooking a pleasure again. Recipes are based on meals that provide balanced nutrition, such as Slimness Pork Sausage with Fennel and Meatballs with Spaghetti and Mustard. Illus. 207 pages. Souvenir. Paperbound.

* $8.95

**6903959 EAT YOUR HEART OUT.** By Dean Shermel. This collection of recipes will appeal to anyone who’s ever wanted to begin again, whether it’s about looks, love, or work. With ultra healthy versions of comfort foods like Slow-Baked Salmon or Sweet Potato Scallion Lakess to improve your mood and boost your self-esteem, this is the go-to cookbook for looking and feeling your best. Color photos.

256 pages. Countryman. 8¼x10¼. Pub. at $25.95

* $8.95

**2851571 A BURGER TO BELIEVE IN: Recipes and Fundamentals.** By Chris Kronner with P. Lucchesi. An experienced chef reveals the secrets behind his art and obsession with America’s favorite sandwich. With tips for sourcing and grilling high-quality meat, and musings on what makes a good bun, there are more than forty burger accomplishments and alternatives from Superior Onion Rings to Filet O Fish inspired Crab Burgers. Color photos. 240 pages. Ten Speed. Pub. at $29.95

* $18.95

**2842416 THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures.** By Amy Zerner et al. Takes home cooks through the four seasons and each astrological sign in over 95 tantalizing seasonal recipes. Paired with deep insights into how astrology shapes our appetite, it includes starters, main courses, sides, and desserts—all framed around the world of astrological wisdom. Color photos.


* $11.95

**2785313 LIQUORICE: A Cookbook.** By Carol Wilson. Discover the wonderful world of liquorice confectionery, its history and how to use it in the kitchen with this fascinating volume. The rows of candy and unique biscuits are delicious. A deep insight into how astrology shapes our appetite, it includes starters, main courses, sides, and desserts—all framed around the world of astrological wisdom. Color photos.

128 pages. Lorenz. 8¼x10¼. Pub. at $15.00

* $11.95

**2842165 THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen.** By Dominique Devilto. From classic favorites like Steak au Poivre, to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying skillet recipes for every meal—from breakfast to dessert! Color photos. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95

* $8.95

**2832799 THE PEPPERMINT BARK COOKBOOK.** By Dominique Devilto. Featuring more than 75 creative recipes that highlight the holidays and winter, including gluten-free variations, such as Double-Chocolate Peppermint Bark; Gluten-Free Chocolate Peppermint Biscotti; Oatmeal Bark Bars; and many more. Mouthwatering photographs and enticing tips throughout make this decadent cookbook the perfect gift. 208 pages. Cider Mill. Pub. at $21.95

* $4.95

**2835551 THE CAST-IRON PIES COOKBOOK: 101 Delicious Pie Recipes for Your Cast-Iron Cookware.** By Dominique Devilto. A mouthwatering collection of over 100 pies, perfect for cast-iron skillets. Includes a wide range of recipes, such as Maple Pumpkin Pie, Chocolate Mousse Pie, Gluten-Free Butternut Custard Pie and Chicago-Style Artichoke Heart Pot Pie. Also includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95

* $6.95

**6818271 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION.** Ed. by Heidi Hudak. Celebrate a decade of recipes, road trips, and equipment and ingredient reviews with this vast and eminently useful resource. Inside you’ll find all of the recipes seen on the TV show, plus plenty of bonus variations and accomplishments; a comprehensive, in-depth review of each versatile pan in your kitchen. Well illus. in color. America’s Test Kitchen. Paperback. Pub. at $32.95

* $24.95

**6939185 MARY BERRY EVERYDAY: Make Every Meal Special.** Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Features delicious family suppers, tempting food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist. Try Curried Beef Samosas; Savoury and Herb Plait; or Potato, Leek and Cheese Pie. Well illus. in color. 320 pages. BBC. Pub. at $45.00

* $34.95

**6939493 THE SHORT STACK COOKBOOK: Ingredients That Speak Volumes.** By N. Faulkland & K. Goalen. This collection showcases 18 essential ingredients, each of which provides a new perspective in the kitchen and reflects how we cook today. Recipes showcase: apples, bacon, hazelnut, quails, red peppers, eggs, Greek yogurt, honey, kale, lemons, mayonnaise, rye, sourdough bread, tomatoes, shrimp and winter squash. Well illus. in color. 320 pages. Abrams. Pub. at $40.00

* $16.95

**2782073 MARY BERRY: Foolproof Cooking.** Foolproof, delicious recipes that you can depend on completely. With weekly weekday specials, spectacular dinner party ideas, comforting puddings and brilliant desserts to make with the family, this is the ultimate collection for every home cook. Color photos. 256 pages. Cider Mill. Pub. at $45.00

* $34.95

**6978398 HIGH ALPINE CUISINE.** By Maria Meredith. Inspired by travels to the mountains of the Swiss Alps, Austria, Utah and Colorado, these recipes for energy-packed comfort foods will fuel your active days up after a frosty day on the slopes with recipes such as Chamonix Onion Soup Gratinee; One Pot Swiss Alpine Macaroni; Rancher’s Bison Sliders; Alpenglow Martini, and more. Illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99

* $16.95
Recipe Collections

**678125X COOK’S COUNTRY 2017.** Brings together in a single hardcover volume every issue of Cook’s Country magazine from 2017, packed with hundreds of easy-to-make, delectable recipes inspired by food in the most beloved works of classic and contemporary fiction. Try luscious summer tarts the Queen of hearts would love; flavorful curried chicken from Sherlock Holmes’s British pub tiles; and clam chowder while New York City Moby Dick; and more. Well illus. in color. 300 pages.

**PRICE CUT to $11.95**

**6723209 WELCOME HOME COOKBOOK.** By Hope Corinna. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Finger-Lickin’ Spareribs; and many more. Color photos. 352 pages. Little, Brown. Pub. at $30.00

**PRICE CUT to $26.95**

**6363356 HUMMUS: Where the Heart Is.** By Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 50 inventive recipes that include Spicy Baked Chickpea Hummus and Pea and Basil Hummus, along with dips for the hummus, mustard, and green goddess hummus desserts. Color photos. 128 pages. Ryland Peters & Small. Pub. at $14.95

**PRICE CUT to $9.95**

**6905803 THE CONFIDENT COOK.** By Irena Chalmers. The author shows readers that anyone who can understand a few basic home cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into elegant Beef Bourguignon. With two hundred practical recipes and techniques depicted in quaint and informative illustrations. 241 pages. Picador. Pub. at $16.00

**6967892 HOMEGROWN: Cooking from My New England Roots.** By Matt Jennings with J. Batilliana. Honoring the food of this heritage and redefining classic American cuisine, Jennings offers this collection of delectable dishes that include Beef and Pork Meatloaf with Crispy Onion Rings, Maple-Lime Grilled Chicken Legs with Bean Salad; and Mussels with Red Quinoa Broth and Lemongrass. Color photos. 342 pages. Artisan. Pub. at $35.00

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

**698111 THE APPLE CIDER VINEGAR COMPANION: Simple Ways to Use Nature’s Miracle Cure.** By Suzy Scherr. Heal, clean, detoxify, fortify, preserve, and flavor with apple cider vinegar, nature’s all-in-one product. Packed with nearly 100 recipes for drinks, sauces, snacks, cleaning and body care products, this is your go-to guide to this remarkable liquid. It even offers directions for making your own! Color photos. 284 pages. Countryman. Paperbound. Pub. at $14.95

**6936342 FIX-IT AND ENJOY-IT! COOKBOOK: All-Purpose, Welcome-Home Recipes.** By Phyllis Pellman Good. For regular, all-purpose cooking (great for stove-top and oven dishes), here are over 675 quick and easy recipes covering every meal and snack situation. Includes sections for beef, pork, seafood, meatless, lamb, and chicken, along with page after page of sides, salads, desserts, beverages. 284 pages. Good Books. Spiralbound. Pub. at $19.85

**6555326 THE LITTLE LIBRARY COOKBOOK: 100 Recipes from Your Favorite Books.** By Kate Young. This charming collection features 100 recipes inspired by food in the most beloved works of classic and contemporary fiction. Try luscious summer tarts the Queen of hearts would love; flavorful curried chicken from Sherlock Holmes’s British pub tiles; and clam chowder while New York City Moby Dick; and more. Well illus. in color. 300 pages.

**PRICE Cuts to $9.95**

**695734 THE BOOK OF STEAK: Cooking for Carnivores.** The carnivores’ companion for all things steak. No matter the cut or style you prefer—Top Round, Porterhouse, Rib-Eye, Skirt, fajitas, and more—it offers tips and advice for perfection, plus a handful of trademark sides like Scalloped Potatoes and Triple-Cooked Fries. Well illus. in color. 128 pages. Parragon. Pub. at $6.95

**6990018 BISCUIT COOKBOOK: All-Purpose, Welcome-Home Recipes.** By Phyllis Pellman Good. For regular, all-purpose cooking (great for stove-top and oven dishes), here are over 675 quick and easy recipes covering every meal and snack situation. Includes sections for beef, pork, seafood, meatless, lamb, and chicken, along with page after page of sides, salads, desserts, beverages. 284 pages. Good Books. Spiralbound. Pub. at $19.85

**6956734 THE BOOK OF STEAK: Cooking for Carnivores.** The carnivores’ companion for all things steak. No matter the cut or style you prefer—Top Round, Porterhouse, Rib-Eye, Skirt, fajitas, and more—it offers tips and advice for perfection, plus a handful of trademark sides like Scalloped Potatoes and Triple-Cooked Fries. Well illus. in color. 128 pages. Parragon. Pub. at $6.95

**6601677 300 BEST RICE COOKER RECIPES.** By Katie Chin. Allowing you to make tasty one-dish meals, the rice cooker is one of the most versatile and useful tools in a modern cook’s kitchen. The versatility of rice cookers is even more enhanced by the growing variety of rice and grains available on the market, this collection includes recipes from heaping risotto and hearty stews to perfect pilafs, polenta and creamy oatmeal. 16 pages of color photos. 384 pages. Robert Rose. Paperbound. Pub. at $24.95

**6855884 THE GOURMET KITCHEN: Recipes from the Creator of Savory Simple.** By Jennifer Farley. Take your home-cooked meals to a new level with this collection of highly sophisticated, unique recipes including simple hearty breakfasts such as Spinach, Artichoke, and Potato Frittata; or quick and healthy weeknight meals such as Maple Soy Glazed Salmon. For dessert, impress guests with a decadent Banana Cake with Chocolate Ganache. Color photos. 352 pages. Countryman. Paperbound. Pub. at $23.99

**PRICE CUT to $19.95**

**6956811 CHEF’S ARTISAN BISCUIT: A Cookbook.** By Matt Jennings with J. Batilliana. Heaven on earth for biscuit lovers everywhere. Featuring new ways to use the kitchen tools and ingredients you already own, this guide shows how to make a great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings with stovetop and pressure cooker directions. Photos. 352 pages. Little, Brown. Pub. at $30.00

**PRICE CUT to $17.95**

**9592507 THE GOURMET KITCHEN: Recipes from the Creator of Savory Simple.** By Jennifer Farley. Take your home-cooked meals to a new level with this collection of highly sophisticated, unique recipes including simple hearty breakfasts such as Spinach, Artichoke, and Potato Frittata; or quick and healthy weeknight meals such as Maple Soy Glazed Salmon. For dessert, impress guests with a decadent Banana Cake with Chocolate Ganache. Color photos. 352 pages. Countryman. Paperbound. Pub. at $23.99

**PRICE CUT to $19.95**

**6723209 WELCOME HOME COOKBOOK.** By Hope Corinna. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Finger-Lickin’ Spareribs; and many more. Color photos. 352 pages. Little, Brown. Pub. at $30.00

**PRICE CUT to $26.95**

**6363356 HUMMUS: Where the Heart Is.** By Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 50 inventive recipes that include Spicy Baked Chickpea Hummus and Pea and Basil Hummus, along with dips for the hummus, mustard, and green goddess hummus desserts. Color photos. 128 pages. Ryland Peters & Small. Pub. at $14.95

**PRICE CUT to $9.95**

**6905803 THE CONFIDENT COOK.** By Irena Chalmers. The author shows readers that anyone who can understand a few basic home cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into elegant Beef Bourguignon. With two hundred practical recipes and techniques depicted in quaint and informative illustrations. 241 pages. Picador. Pub. at $16.00

**6967892 HOMEGROWN: Cooking from My New England Roots.** By Matt Jennings with J. Batilliana. Honoring the food of this heritage and redefining classic American cuisine, Jennings offers this collection of delectable dishes that include Beef and Pork Meatloaf with Crispy Onion Rings, Maple-Lime Grilled Chicken Legs with Bean Salad; and Mussels with Red Quinoa Broth and Lemongrass. Color photos. 342 pages. Artisan. Pub. at $35.00

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

**5941656 SERIOUSLY GOOD FREEZER MEALS: 150 Easy Recipes to Save Your Time, Money & Sanity.** By Karie Truman. These freezer meals will seriously change the way you think about freezer cooking. Truman’s recipes include Morning Energy Pancakes; Carrot Cake with Cashew Basil Curry Soup; Smoky Grilled Louisiana Turkey Legs, along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-meal genius. Fully illus. in color. 388 pages. Robert Rose. Paperbound. Pub. at $24.95

**PRICE CUT to $17.95**

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

**PRICE CUT to $17.95**
Low Fat & Healthy Cooking

6899870 THE DIABETES COOKBOOK: What to Eat & What to Cook to Treat Type 2 Diabetes. Ed. by Amy Campbell. Offers more than 230 recipes for healthier breakfasts, lunches, and dinners including Sweet Potato Cakes; Linguine with Spiced Eggplant; Pasta with Clams; Chicken with Herbs and Chiles; and much more! Each recipe includes nutritional information to help you manage your intake of calories, carbohydrates, fats, and sodium. Color photos. 320 pages. Dotting Kindersley. Paperbound. Pub. at $18.95 $8.95

6899854 CUT THE CARBS! By Tori Haschka. If you have ever wished you had more energy, better skin, and a leaner, more stable weight, you will find all the inspiration you need in this guide that will encourage you to think differently about mealtime. Recipes include Peppers Stuffed with Chia, Hummus, and Nutmeg; Egg-free “Parm”; Cauliflower and Broccoli Gratin. Color photos. 176 pages. Countryman. 8¼x10¼. Pub. at $24.95 $7.95

2794683 THE SCIENCE OF SKINNY COOKBOOK. By Dee McCaffrey. Shatter the “calories in, calories out” myth by revealing that it’s processing and chemical food additives, not calories, that are responsible for our nation’s most serious health problems. With meatless, and gluten-free options, McCaffrey offers 175 healthy recipes to stop you from dieting–and start you eating for life. 16 pages of color photos. 306 pages. Da Capo. Paperbound. Pub. at $17.99 $4.95

6894255 THE COMPLETE IDIOT’S GUIDE TO GLUTEN-FREE COOKING. By Jean Duane. If you’re new to the gluten-free lifestyle, you might be amazed, and maybe even frustrated, at how prevalent gluten seems to be. The best thing next to a personal chef, this delicious, healthful guide is packed with over 200 scrumptious recipes, all gluten-free, and includes 320 pages. Ed. by Martha E. Alpha. Paperbound. Pub. at $18.95 $5.95

6865489 PALEO PERFECTED. By the eds. at America’s Test Kitchen. All your favorite dishes have been reinvented for the Paleo kitchen by the team at America’s Test Kitchen. Recipes include Nut-Crusted Chicken Breasts; Bison Chili; Spiced Pot Tenderloins; Seared Scallops with Butternut Squash Puree; and Slow-Cooker Moroccan Fish Tagine. Color photos. 334 pages. America’s Test Kitchen. Paperback. Pub. at $26.95 $6.95

6729444 POWER GRAINS. A whole host of power grains are now available to us that can improve our general health and well-being. This volume includes over 25 delicious recipes featuring a bounty of nutritious grains such as quinoa, buckwheat, barley, oats, farro, freekeh, millet, spelt, bulgur, kamut and amaranth. Fully illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95 $5.95

2865042 THE KEFIR COOKBOOK: An Ancient Healing Superfood for Modern Life. Recipes from My Family Table and Around the World. By Julie Smolyansky. Over 100 globally inspired sweet and savory recipes made with one of the most probiotic-rich and nutrient-dense superfoods on the planet. Try Brussels Sprouts and Apple Salad; Magic Mushroom Frittata; Roasted Tomato and Red Bell Pepper Soup; Flax Cinnamon Casserole; Slow-Cooker Beef Stew; Pumpkin Pie Bites and more. 356 pages. Harmony. Pub. at $35.00 $12.95

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

2863539 THE EVERYTHING KETOGENIC DIET COOKBOOK. By Lindsay Boyers. The ketogenic, or healthy eating plan, is in carbs, high in fats, and moderate in protein. The combination provides for real fat loss results as your body burns fat for fuel. You’ll find 300 appetizing and easy to prepare recipes including Cheesy Chicken Fajita Bake; Crab Rangoon; Chorizo Stuffed Jalapenos; and more. 304 pages. Adams Media. Paperbound. Pub. at $17.99 $5.95

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

6974937 PROTEIN POW: Quick and Easy Protein Powder Recipes. By Anna Sward. Everything is incredibly easy to make; these recipes are portable, healthy, and taste great. Take your protein to work, the gym, the movies, wherever, whenever you need a bit of protein. Includes recipes for truffles, bars, chocolate cups, pancakes, mug cakes and much more. Fully illus. in color. 206 pages. Countryman. Paperbound. Pub. at $24.95 $7.95

6953492 PURE DELICIOUS: 150 Allergy-Free Recipes for Everyday and Entertaining. By Heather Christo. Every recipe in this collection of family-pleasing favorites is free of the primary known allergens: gluten, dairy, eggs, tree nuts, peanuts, shellfish, soy, and cane sugar. With Christo’s expert guidance on flavor-packed recipes like Sweet and Spicy Apricot Chicken Wings or Lemon Artichoke Hummus, you’ll rediscover a world of wonderful tastes. Color photos. 351 pages. Avery. Paperback. Pub. at $24.00 $5.95

6775977 GOOD FOOD FOR A HEARTY HEART: What to Eat & What to Cook to Treat Type 2 Diabetes. Ed. by Amy Campbell. Offers more than 230 recipes including lowing blood pressure, reducing blood cholesterol, and losing weight. Recipes include Roasted Tomato and Red Bell Pepper Soup; Flax Cinnamon Casserole; Slow-Cooker Beef Stew; Pumpkin Pie Bites and more. 356 pages. Harmony. Pub. at $35.00 $12.95

2904831 CLEAN SUPER FOODS. By F. Hunter & C. Bretherton. Featuring detailed profiles of 90 superfoods, including their health benefits, how to maximize their power, 250 ideas for working them into your meals, drinks, and snacks–this is your instant guide to enhancing the nutritional power of everything you eat. Fully illus. in color. 224 pages. Dotting Kindersley. Paperbound. Pub. at $22.00 $8.95

6978495 WELCOME HOME DIABETIC COOKBOOK. By Hope Comerford. Meal planning can be tough when you or someone in your family has diabetes. Here are 450 easy to prepare recipes that you can mix and match to make your breakfasts, lunches, dinners, snacks, and desserts a snap! Complete with nutrition for each recipe and step by step instructions. Well illus. in color. 578 pages. Good Books. 9½x10. Spiralbound. Pub. at $24.99 $17.95

6894245 THE SCIENCE OF KETOGENIC COOKING. By the ed. at America’s Test Kitchen. All your favorite dishes have been reinvented for the Paleo kitchen by the team at America’s Test Kitchen. Recipes include Peppers Stuffed with Chia, Hummus, and Nutmeg; Egg-free “Parm”; Cauliflower and Broccoli Gratin. Color photos. 176 pages. Countryman. 8¼x10¼. Pub. at $24.95 $7.95

6879249 THE CALCULUS OF DIET: What to Eat & What to Cook to Treat Type 2 Diabetes. Ed. by Amy Campbell. Offers more than 230 recipes including lowing blood pressure, reducing blood cholesterol, and losing weight. Recipes include Roasted Tomato and Red Bell Pepper Soup; Flax Cinnamon Casserole; Slow-Cooker Beef Stew; Pumpkin Pie Bites and more. 356 pages. Harmony. Pub. at $35.00 $12.95

6978395 WELCOME HOME DIABETIC COOKBOOK. By Hope Comerford. Meal planning can be tough when you or someone in your family has diabetes. Here are 450 easy to prepare recipes that you can mix and match to make your breakfasts, lunches, dinners, snacks, and desserts a snap! Complete with nutrition for each recipe and step by step instructions. Well illus. in color. 578 pages. Good Books. 9½x10. Spiralbound. Pub. at $24.99 $17.95

6894245 THE SCIENCE OF KETOGENIC COOKING. By the ed. at America’s Test Kitchen. All your favorite dishes have been reinvented for the Paleo kitchen by the team at America’s Test Kitchen. Recipes include Peppers Stuffed with Chia, Hummus, and Nutmeg; Egg-free “Parm”; Cauliflower and Broccoli Gratin. Color photos. 176 pages. Countryman. 8¼x10¼. Pub. at $24.95 $7.95
**2856093** THE LIGHTEN UP COOKBOOK: 103 Easy, Slimmed-Down Favorites for Breakfast, Lunch, and Dinner Everyone Will Love! By Kay W. and easy, healthy hacks, which substituting cauliflower for starchy breads, you can revitalize your eating habits without giving up the foods you love. Try Baked Zucchini Parmesan Casserole; Blueberry Frozen Yogurt; or Easy Baked Lemon Chicken. Fully illus. in color. 228 pages. St. Martin’s. Paperback. Pub. at $19.99 $16.95

**2854902** KETO INSTEANT POT: 130+ Healthy Low-Carb Recipes for Your Electric Pressure Cooker and Slow Cooker, by Maria Emmerich. Shows you how to put your electric pressure cooker to good use in making delicious low-carb, high-fat meals and treats. Packed with a wide variety of dishes to enjoy throughout the day. Even an all-in-one handy tutorial for how to cook and reheat foods in an Instant Pot. Recipes include Mexican Beef Soup, Asian Orange Short Ribs, and Chicken Broccoli Casserole. Fully illus. in color. 352 pages. Victory Belt. 8x10. Paperback. Pub. at $34.95 $26.95

**285275X** THE COMPLETE DIABETES COOKBOOK: The Healthy Way to Eat the Foods You Love. By America’s Test Kitchen. Included are over 400 meticulously developed and tested recipes that maximize healthy ingredients and flavor and limit unhealthy carbs and added sugars. Each recipe lists complete nutritional information for easy reference. Enjoy every meal with fresh creative recipes for breakfast, dinners, holidays and even snacks. 394 pages. America’s Test Kitchen. 8 1/4x10. Paperback. Pub. at $32.99 $24.95

**2852990** WHAT TO EAT DURING CANCER TREATMENT, SECOND EDITION. By Jeanne Besser et al. Revised and expanded, this helpful guide includes practical advice and more than 130 simple, easy to prepare recipes to help you cope with seven eating-related side effects of treatment: nausea, taste, constipation, trouble swallowing, sore mouth or throat, unintentional weight loss, and taste changes. Color photos. 276 pages. American Cancer Society. 8x10. Paperback. Pub. at $14.98 $11.95

**2852545** COOKING WITH HEALING MUSHROOMS. By Stefanie Romine. This guide quickly and clearly details the healing properties of various mushrooms and serves up 150 easy to make recipes. Recipes include Apple Pie Smoothie; Wild Mushroom and Fennel; Crab Spaghetti; and Chocolate Eggplant Cake. Color photos. 285 pages. Rodale. Paperbound. Pub. at $29.99 $24.95

**2851654** THE RENAL DIET COOKBOOK FOR THE NEWLY DIAGNOSED. By Susan Zogheib. With over 100 recipes like Creamy Broccoli Soup and Lemon Garlic Halibut, a low step also and a handy tutorial for how you’ll have all the tools for success you’ll need to get you past the first 30 days of your diagnosis, and keep you healthy long after. Color photos. 200 pages. Rockridge. 8x10. Paperback. Pub. at $17.99 $12.95

**2856073** RENAL DIET PLAN & COOKBOOK: The Optimal Nutrition Guide to Manage Kidney Disease. By Susan Zogheib. Features three meal plans you can customize to low-sodium, low-protein, or low-phosphorus, so you’ll have all the tools for success you’ll need to get you past the first 30 days of your diagnosis, and keep you healthy long after. Color photos. 200 pages. Rockridge. 8x10. Paperback. Pub. at $15.99 $11.95

**2858719** FIBROMYALGIA FREEDOM! Your Essential Cookbook and Meal Plan to Relieve Pain, Clear Brain Fog & Fight Fatigue. By Kathleen Standafer. Effective, lasting relief for fibromyalgia is possible when you take control of one of the most misunderstood diseases. This book is filled with easy to prepare recipes that include Zucchini Muffins; Peppermint Hot Chocolate; Root Vegetable Pancakes; Chicken Rollatini with Bacon and Pesto; Bison Chili; and more. 40 pages. 325 pages. Rodale. Paperbound. Pub. at $29.99 $22.95

**2788712** HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bhand B. Agarwall and D. Yost. Scientific research is finding that spices are loaded with health-enhancing compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-beating benefits. Includes 50 recipes. Illus. in color. 322 pages. Sterling. Pub. at $24.95 $16.95

**286889X** VEGAN PALEO: Protein-Rich Plant-Based Recipes for Well-Being and Vitality. By Jennie Zee. Start eating the Vegan Paleo way today and discover how unlocking the nutritional secrets of the plant-based diet can lead you to a healthier future. Enjoy more than 60 inventive, easy to prepare recipes that use a wide range of natural ingredients. Recipes include Chilli Reilienos, Neatballs, Spicy Sweet Potato Moussaka, and more! Color photos. 143 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

**5679013** LOWER YOUR BLOOD PRESSURE: A 21 Day DASH Diet Meal Plan to Decrease Blood Pressure Naturally. By Jennifer Koslo. With an essential overview on the basics of hypertension—from what it is, to what to expect post-diagnosis, and potential food-lifestyle changes—to a meal plan and over 70 DASH compliant recipes, this is your all in one guide. Meals include Asparagus and Wild Garlic Risotto; Rice; and Southwestern Meatballs. Color photos. 178 pages. Rockridge. Paperback. Pub. at $15.99 $11.95

**5677723** THE BARE BONES BROTH COOKBOOK: How to Make the Healing Power of Bone Broth at Home. By Katherine & Ryan O’Connell. Slow-cooking of bone and joint-rich materials extracts compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which form the basis of over 100 delicious dishes for breakfast, lunch, and dinner, and reap the many health benefits of this nutritional superfood. Well illus. in color. 320 pages. HarperCollins. Pub. at $27.99 $20.95

**285360X** DIABETES SUPERFOODS COOKBOOK AND MEAL PLANNER. By C.L. Verdi & S.A. Dunbar. This guide provides an introduction to superfoods and their amazing health benefits, a masterlist of diabetes superfoods, and more than 110 energizing, easy to make recipes. Recipes include Turkey Tacos, Chicken Salad Sliders, Bruschetta Stuffed Mushrooms, Lemon Garlic Grilled Shrimp, and more! 163 pages. American Diabetes Assoc. Pub. at $19.95 $14.95


**2836718** THE BODYBUILDER’S KITCHEN. By Erin Stern. The road to bodybuilding success might lead to the gym, but it starts in the kitchen. This guide teaches you basic nutrition and key macronutrient breakdowns, and made with simple ingredients with variations to keep your meals interesting and delicious. Also included is expert guidance on how to eat, what to eat, and when to eat to maximize building muscle. Well illus. in color. 160 pages. Rodale. Pub. at $22.99 $18.95

**275596X** PREVENTION MEDITERRANEAN TABLE: 100 Vibrant Recipes to Savor and Share for Lifelong Health. By the eds. of Prevention. Proven to lower bad cholesterol, reduce the risk of heart disease, and even protect brain function as we age. Try tasty recipes such as Greek Stuffed Tomatoes, Pork Tenderloin with Brussels Sprouts and Pori Onions and Rosemary-Oregano Olive Oil Cake. Fully illus. 254 pages. Rodale. Paperback. Pub. at $21.99 $16.95

**2695073** THE AUTOIMMUNE SOLUTION COOKBOOK. By Amy Myers. Designed to fight and defeat the full spectrum of autoimmune diseases, this volume makes it easier than ever to prepare and reverse a wide range of autoimmunity-related symptoms, symptoms filled with easy to prepare recipes that include Zucchini Muffins; Peppermint Hot Chocolate; Root Vegetable Pancakes; Chicken Rollatini with Bacon and Pesto; Bison Chili; and more. 40 pages. 325 pages. Rodale. Paperback. Pub. at $29.99 $22.95

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**6854516 EASY KETO DINNERS: Flavorful Low-Carb Meals for Any Night of the Week.** By Carolyn Ketchum. Modern life makes even the hardest of days need not be frugal and full of calories, with all need healthy and delicious home-cooked meals, especially on a ketogenic diet. This volume includes more than 60 recipes, along with full-color photos, detailed prep instructions, and helpful tips to streamline the dinner process. 176 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95

**6889497 FORKS OVER KNIVES FAMILY: Every Parent’s Guide to Raising Healthy, Happy Kids on a Whole-Food, Plant-Based Diet.** By A. Puleo & M. Lederman. With more than 140 easy recipes and helpful, real-world advice for parents, you’ll learn why a plant-based diet is the best way to keep your family healthy and well-nourished—and then how to actually do it. Includes satisfying kid-friendly recipes such as Potato Frankie Rolls and Falafel Sandwiches! 31-day meal plan with weekly shopping lists to get you started. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $17.95 $12.95

**6753620 THE FABULOUS FIBER COOKBOOK: Great Recipes You Can’t Live Without.** By Sandra Woodruff. Part one explains what fiber is, where to find it, and how to include fiber foods to help keep you up and moving. Part two presents 170 easy to follow recipes that are packed with fiber and nutrients like Chicken, Barley & Corn Chowder; Quinoa Salad with Spinach & Edamame; and Spaghetti Squash with Braised White Beans. 218 pages. Square One Publishers. Paperbound. Pub. at $16.95 $12.95

**6897422 KETO MADE EASY: 100+ Easy Keto Dishes Made Fast to Fit Your Life.** By M. Barot & M. Gaedke. In these pages you’ll find more than 100 keto recipes, including everything from favorite breakfasts to your kids’ school snacks to keto versions of popular takeout dishes like Five-Star Breakfast Sandwich; Cheddar Jalapeno Bagels; and Spicy Shrimp Fried Rice, to name a few. Includes tips on how to start a ketogenic diet, how to stock your pantry, and meal plans to get you started. Color photos. 304 pages. Victory Belt. 8x10. Paperbound. Pub. at $34.95 $26.95

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

**2816473 LOSE WEIGHT WITH YOUR INSTANT POT: 60 Easy One-Pot Recipes for Happy Hungrily Healthy Living.** This helpful, practical guide for busy families, Johns shows how you can use this hugely popular kitchen appliance to save time and calories, with 60 tasty recipes and plenty of tips and tricks to help you out. Recipes include Skinny Stippy Joes; Taco Mac and Cheese; Chicken Enchilada Soup; and Dark Chocolate Mint Truffles. Color photos. 146 pages. Morrow. Paperbound. Pub. at $25.95 $18.95

**2864789 LOSE WEIGHT BY EATING.** By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, stews, mac and cheese, Chicken Enchilada Soup, and Dark Chocolate Mint Truffles. Color photos. 146 pages. Morrow. Paperbound. Pub. at $25.95 $18.95

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

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**6861338 30-MINUTE KETOGENIC COOKING.** By Kyndra D. Holley. One of the biggest challenges to sticking to a ketogenic lifestyle is carving time out to cook. This collection features more than 50 Holley’s quickest, most delicious recipes including Ham and Spinach Eggs Benedict, Buttery Garlic-Cauliflower Rice, and Herbed Goat Cheese Butter—all prepared in 30 minutes or less. Color photos. 160 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95

**6786065 THE QUICK AND EASY IBS RELIEF COOKBOOK.** By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Pasta. This complete guide to managing your IBS, IBD, and IBS-D allows researchers to find four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. 181 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

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

**6785611 THE EASY ACID REFLUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR.** By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use affordable, everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to enjoy or avoid. Try Shrimp Ceviche or Easy Pizzas. Color photos. 190 pages. Rockridge. Paperbound. Pub. at $17.95 $12.95

**6928064 AMAZING EDIBLE SEEDS.** By V. Edgson & H. Thomas. Discover how to translate the remarkable health and nutritional powers of seeds into delicious, nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fermented Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pomegranate Seeds. Well illus. in color. 176 pages. Jacqui Small. Paperbound. Pub. at $29.95 $22.95

**2868748 WAKE/ SLEEP.** By Ariane Sevigny. Filled with recipes for both DIY health and beauty treatments, this is a guide to eating and staying alert and energetic, but turn the book over and discover the best ways to calm down, relax, and fall asleep. Includes recipes like Bulletproof Coffee, Chocolate Stout Hot Chocolate, and Pork Brisket Chili. Peppermint Tea Latte, and more! Color photos. 208 pages. Countryman. Paperbound. Pub. at $16.95 $12.95

**6914578 KETO FOR LIFE.** By Melissa Sevigny. Along with tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way. You’ll find a wide variety of keto-friendly recipes such as Cultured Red Onion Relish; Pepperoni Pizza Meatloaf; Easy Jerk Ribs; and Jalapeno & Cilantro Cauliflower Hummus. Well illus. in color. 384 pages. Victory Belt. Paperbound. Pub. at $26.95 $20.99

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

5971662 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cholesterol, and More with Nature’s Miracle Cure. By Claire Georgiou. Offers instructions for a 7-day therapeutic nutrition plan that uses nature’s cure-all potion to restore and repair your health. Includes easy to follow instruction and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN. Illus. in color. 162 pages. St. Martin’s. Paperback. Pub. at $14.95. **SOLD OUT**

6559211 EATINGWELL ONE-POT MEALS.Jessie Price. If you think one-pot meals are just heavy stews, you’ll be amazed at the spectacular array of nutritious dishes on offer here. More than 100 recipes follow sound principles of nutrition: they use lean meats and seafood; plenty of herbs and spices; and lots of vegetables and whole grains. Well illus. in color. 224 pages. Countryman. Paperback. Pub. at $19.95. **SOLD OUT**

7582633 THE QUINTESSENTIAL QUINOA COOKBOOK: Eat Great, Lose Weight, Feel Healthy. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for making the recipes vegan, gluten-free, and sugar-free dinners. Color photos. 288 pages. Sellers. Pub. at $17.95. **SOLD OUT**

6980082 THE GLUTEN FREE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Here is the first quinoa cookbook that is completely gluten-free, with the same easy to follow recipe descriptions that made her first cookbook so successful. Try Quinoa Spring Rolls with Spicy Peanut Sauce; Quinoa & Black-Eyed Pea Salsa; or Chipotle Quinoa Tacos. Well illus. in color. 283 pages. Skyhorse. Pub. at $17.95. **SOLD OUT**

661065X WHEAT BELLY COOKBOOK. By William Davis. Join the wheat-free revolution right from your kitchen with this collection of over 150 delicious dishes. In this guide to living a slim, vibrant, and scrumptious life you’ll find recipes for Good Morning Soufflé, Pesto Chicken Pizza, Thai Noodle Salad with Peanut Sauce, and Date Nut Quick Bread. 16 pages. Color photos. 322 pages. Collins. Paperback. Pub. at $24.99. **PRICE CUT to $9.50**

6810683 THE NAKED COOKBOOK. By Tess Ward. Features recipes that will give you more energy, help you lose weight, and purify your body. Try Chicken Breasts & Red Cacao Sauce, Soya Noodle Salad with Cucumber & Mango, Butternut Squash & Barley Patties and Apple & Almond Chicken. 128 pages. Ten Speed. Pub. at $24.99. **SOLD OUT**

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2828235 GERMAN MEALS AT OMA’S. By Gerhild Fulson. Recipes like Sauerkraut and Sausages; Beef and Onions; Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plum tart. traditional German cuisine is rich, enticing, and easy to make with the help of the best cooks in the world—German grandmas. Take a world-class and unique tour of Germany’s regional cuisine with these 85 classic recipes. Color photos. 195 pages. Dorling Kindersley. Paperbound. $22.00

6896655 AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Finnman. Told from the perspective of beloved housekeeper Kinky Kincaid, one of the cherished characters in Taylor’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Includes ten short stories set against the colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 388 pages. Home. Paperbound. $21.99

6833535 MY LOVE FOR NAPLES: The Food, the History, the Life. By Anna Irosa Ciallen. Anna shares notes on food, culture, and history, as well as her amusing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto; Velouto with Eggplant, Mozzarella and Tomato; and Chocolate Glazed Coffee Cake. Color photos. 320 pages. Hippocrene. Paperbound. $35.00

6922178 RUSSIAN, GERMAN & POLISH FOOD & COOKING. By C. Atkinson & T. Davies. Features over 185 traditional recipes from the Baltic to the Black Sea, showing the step in more that 750 color photographs. Includes soups & starters, meat & poultry, fish dishes, vegetables, grains & pastas, and desserts & bakes. 256 pages. Hermes House. Paperbound. $7.95

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**European Cuisines**

- **Flammarion.** Paperbound. Pub. at $19.95
- **684663.** PAUL BOCUSE: Simply Delicious. Widely regarded as the father of modern French cuisine, Paul Bocuse offers the home cook more than 100 of his favorite recipes that are both simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Soufflés; from Cod Lyonnaise to Boeuf Bourguignon; and from Peas in Red Wine to Apple Charlotte, Well illus. in color. 238 pages.
- **$6.95**

- **582580.** MONET’S PÂTÉ COOKBOOK. By A. Bordman & D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his kitchen garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 176 pages.
- **$9.95**

- **682608.** SICILY: The Cookbook. By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancine and Pasta with Sardines—and new reinvigorating recipes including Savory Eggplant Parmesan, Slow Roasted Pork Belly, and Cannoli Millecaglie. Fully illus. in color. 336 pages. Rizzoli. 8¼x10¼. Pub. at $40.00
- **$16.95**

- **$29.95**

- **684695.** FRANCE: The Cookbook. By Ginette Mathiot. French cuisine is universally recognized as the foundation of the finest cooking. Discover over 1,400 recipes of traditional and authentic French home cooking. Mathiot shares her classic and authentic easy-to-follow recipes; from Beef Bourguignon and Coq au vin to Tart Tatin and Crème Brûlée, and so much more. Well illus. in color. 975 pages. Phaidon. 6¾x9¼. Pub. at $59.95
- **$16.95**

- **59935X.** SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Kracun & C. McFadden. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian food, potato salad, lentil soup, and an assortment of pita dishes, as well as soups and a multitude of delectable desserts. Color photos. 104 pages. Schiffer. 9½x6¼. Pub. at $19.95
- **$6.95**

- **690468.** QUICK AND EASY SPANISH RECIPES. By Simone & Ines Ortega. Presents 100 fast and delicious dishes geared for the busy home cook. Selected to highlight the most iconic dishes of the country’s rich cuisine, these mouthwatering recipes include Artichoke, Potato, and Shrimp Salad; Manchegan Ratatouille; and Pork Fillets in Wine along with the classic Paella, Churros and Tortillas. Color photos. 240 pages. Phaidon. Pub. at $29.95
- **$12.95**

- **657059.** THE COOKBOOK: Fortnum & Mason. By Tom Parker Bowles. This collection of contemporary, accessible recipes combined with superb expert advice on ingredients offers a tempting view of this British institution that has fed the appetites of kings and queens, emperors, dukes and divas alike. Recipes include Garibaldi Biscuits, Fortnum’s Waldorf Salad, and Lamb Cutlets with Redcurrant and Mint Glaze. Illus. in color. 297 pages. 4¾x7½. Pub. at $24.95
- **$18.95**

- **689732.** FROM SCRATCH: An Introduction to French Breads, Cheeses, Preserves, Pickles, Charcuterie, Condiments, Yoghurts, Sweets, and More. By Laurence Laurentino et al. Take pleasure in turning out luscious breads. Make wonderful baguettes, croissants, and brioche. Capture the harvest in splendid preserved foods. Filled with beautiful photos, this volume offers more than 100 delicious recipes for a variety of French-inspired foods, including pasta, condiments, charcuterie, compotes, cookies and more. 254 pages. Lark. Pub. at $22.95
- **$9.95**

- **693464.** GASTRONOMY OF ITALY. By Anna Del Conte. A comprehensive companion to every aspect of the cooking of cucina italiana, providing over 200 essential recipes which include everything from simple one-pot cooking to food created for princes. Well illus., most in color. 496 pages. Pavilion. 7¾x11¼. Pub. at $45.00
- **$14.95**

- **691522.** ROME: Centuries in an Italian Kitchen. By Katie & Giancarlo Caldesi. This stunning volume takes you on a sumptuous journey around the city of Rome, from the Pantheon and the Colosseum, to Renaissance palazzos and neighborhood trattorias. The authors feature recipes that are both contemporary and centuries-old, inspired by Romans from walks of life, including White Chicken with Almond Soup and Cinnamon and Hazelnut Biscuits. Well illus. in color. 270 pages. Hardie Grant. 8½x11. Pub. at $39.95
- **$29.95**

- **690476.** THE SILVER SPOON QUICK AND EASY ITALIAN RECIPES. By Valentina Mason. Filled with beautiful photos, this volume offers over 500 fast and delicious recipes to help the busy home cook embrace the flavors and spirit of Italian cuisine at home with minimal fuss. Delicious meals include Macaroni Au Gratin; Cream of Carrot Soup; Roman Saltimbocca; and New Potato Roses. Color photos. 240 pages. Phaidon. Pub. at $29.95
- **$12.95**

- **692184.** AUTHENTIC POLISH COOKING: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine. By Marianna Doworak. Some think the Polish diet is all meat and potatoes, but this cookbook proves that myth wrong. From rich soups and salads to side dishes, tasty fish, vegetarian meals and, yes, meat and potato fare, here is a wide array of traditional Polish cooking you won’t be able to resist. Color photos. 170 pages. Skyhorse. Paperbound. Pub. at $15.99
- **$5.95**

- **6953690.** 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need. By Valentina Mason. From Old-Country Staples to Exquisite Modern Cuisine, this collection offers the bounty of the lush pastures of northern Italy to the tasty and refreshing meals created in the arid lands and coastal landscapes of the south, you can choose from 500 easy-to-follow recipes to cook the way, Try Zuppa di Fave Bianche (White Bean Soup), Risotto alla Parmigiana (Parmesan Risotto); and Verde alla Griglia (Grilled Vegetable). Color photos. 288 pages. Skyhorse Paperbound. Pub. at $19.95
- **$14.95**

- **599358X.** SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Kracun & C. McFadden. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian food, potato salad, lentil soup, and an assortment of pita dishes, as well as soups and a multitude of delectable desserts. Color photos. 104 pages. Schiffer. 9½x6¼. Pub. at $19.95
- **$6.95**

- **690484.** FRESH: Bold Flavors from a Jewish Kitchen. By Emma Spitzer. Big on flavor and spice, MasterChef UK finalist Emma Spitzer’s style of cooking is uncomplicated and unpretentious. Extracting the maximum flavor from the humblest of ingredients without spending hours in the kitchen. Recipes include Poached and Smoked Salmon Tartare, 30% Less Salt; Bell Pepper Fish Stew; and more. Color photos. 240 pages. Mitchell Beazley. 8x10½. Pub. at $35.00
- **$9.95**

- **694718.** THE GEFILTEFEST COOKBOOK: Recipes from the World’s Best-Loved Jewish Cooks. Celebrates the history, culture, culinary craft by and enduring traditions of Jews around the world. Recipes include Warm Shaw with Salmon Kreplack; Shawarma Salad; Sumac Rack of Lamb with Fattoush Salad; Lefek Honey Cake; Balaboosta. Color photos. 160 pages. Grub Street. Pub. at $29.95
- **$11.95**

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**Jewish Cuisine**

- **660237.** EATING DELANCEY: A Celebration of Jewish Food. By A. Rezny & J. Schaps. Collects 120 traditional and contemporary recipes and recipes of classic Jewish food from the Lower East Side. All the classics are here; knishes, bagels, lox, pastami, whitefish, dill pickles, knishes, egg creams and more. 323 pages. powerHouse Books. 9x10½. Pub. at $35.00
- **$11.95**

- **6604084.** FRESH: Bold Flavors from a Jewish Kitchen. By Emma Spitzer. Big on flavor and spice, MasterChef UK finalist Emma Spitzer’s style of cooking is uncomplicated and unpretentious. Extracting the maximum flavor from the humblest of ingredients without spending hours in the kitchen. Recipes include Poached and Smoked Salmon Tartare, 30% Less Salt; Bell Pepper Fish Stew; and more. Color photos. 240 pages. Mitchell Beazley. 8x10½. Pub. at $34.99
- **$9.95**

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Regional & Exotic Cuisines

461706X TAMALES: Fast and Delicious Mexican Meals. By Alice Guadalupe Tapp. Turns the classic tamales-making process on its head by pairing it down to three or four steps that can be done in as little as 45 minutes. Use Tapp’s easy methods to create 60 recipes including classics like Chicken Mole, or Sausage Beef, and novel ideas like Chorizo and Egg or Baked Figs. Color photos. 138 pages. Ten Speed. Pub. at $18.99 $5.95

2809451 THE WORLD’S BEST STREET FOOD. By Tom Parker Bowles et al. From taco cart and noodle stalls to hawkers and market stalls, it’s on the street that you’ll find the heart of a cuisine and its culture. These 100 authentic recipes deliver the planet’s best street food direct to your kitchen with dishes from South Asian Wok Fries; Taiwan’s Tteokbokki; Skillet Fried Chicken; and Grandma’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99 $4.95

DVD 5861802 COUNTRY IN THE CITY: How to Cook Soul Food. Bring the taste of the South right into your kitchen with this mouthwatering cooking program. Discover how to cook 20 soul food favorites! Dining Out; Bar-B-Q Ribs; Shrimp, Chilis, Fried Chicken; and Jambalaya, Okra, Southern Fried Catfish, Sweet Potato Pie and so much more. 60 minutes. Edit 3. $3.95

★ 3675548 LIDIA’S MASTERING THE ART OF ITALIAN CUISINE: Everything You Need to Know to Be a Great Italian Cook. By Lidia Matticchio Bastianich with T.B. Maniates. This comprehensive Italian cookbook includes all the techniques needed to create perfect meals; instructions on how to buy, store, cook, and clean; even a companion guide to kitchen tools; an indispensable glossary of Italian food-related words and phrases; and more than 400 recipes. Illus. 461 pages. Knopf. Pub. at $37.50 $25.95

2805230 THE SOUTHERN SYMPATHY COOKBOOK. Funeral Food with a Twist. By Petae Carter. An assortment of delectable and delightful recipes that are good to ease broken hearts and soothe frazzled nerves. Both classic and internationally inspired dishes like Collard and Spinach Madeleine; Classic Chicken Salad with Grapes and Poppy Seeds; and Double Caramel Bunt Cake. Color photos. 174 pages. Countryman. Paperbound. Pub. at $22.95 $6.95

2780542 DISHING UP MINNESOTA: 150 Recipes from the Land of 10,000 Lakes. By Teresa Marone. These 150 recipes feature Minnesota’s lakes, pastures, woodlands, and festivals. You’ll find the best of the state’s classic dishes including Marinated Cucumbers with Dill, Molten Cheeseburger with Grass-Fed Beef and Blue Cheese; and Caramelized Apple Pie. Offers a rich bounty of possibilities from the Land of 10,000 Lakes. Fully illus. 282 pages. Storey. Paperbound. Pub. at $19.95 $6.95

2802945 KAU KASIA: A Cookbook. By Olia Hercules. A collection of recipes that celebrate the food and flavors of the Caucasus, the vibrant region that bridges Europe and Asia. Try recipes like Eggplant Rolls, Svaneti Meat Pie, Fermented Beef and Cauliflower, and Vaiya’s Lemon Tart. Well illus. in color. 240 pages. Weldon Owen. Pub. at $35.00 on the shelf $6.95

★ 2790238 KOREAN COOKING: The Essential Asian Kitchen. By Soon Young Chung. With a tantalizing balance of tastes and textures—fiery peppers are a counterpoint to mild rice—Korean cuisine is flavorful and satisfying. Simple recipes like Dipping and Rice Cake Soup; Steamed Shrimp with Pine Nut Sauce; and Bulgogi, or braised short ribs, are good to ease broken hearts and soothe frazzled nerves. Both classic and internationally inspired dishes include Collard and Spinach Madeleine; Classic Chicken Salad with Grapes and Poppy Seeds; and Double Caramel Bunt Cake. Color photos. 128 pages. Periplus. Pub. at $8.99 $6.95

694003X DISHING UP NEW JERSEY: 150 Recipes from the Garden State. By John Holl. This rich collection of recipes from beloved diners, bodegas, food trucks, farm stands, and four-star restaurants demonstrates the melting pot of flavors found in New Jersey. Filled with a wide range of cultural foods, it includes recipes like Jersey Green Clam Chowder, Sauteed Ricotta Gnocchi, and Spicy Sesame Sweet Potato. Photos. 278 pages. Storey. Paperbound. Pub. at $19.95 $6.95

684037X APPALACHIAN APPETITE: Recipes from the Heart of America. By Susi Gotte Segurt. From Mississippi to Maine, innovation and reverence for what is close at hand is the cornerstone of contemporary Appalachian cooking. The book includes four-star restaurants and fresh, locally grown ingredients native to the region. This collection is a mosaic of the culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to taste past buds and kitchen bravery to new heights. Color photos. 206 pages. M. Segurt. Pub. at $19.95 $6.95

6930042 THE FOOTHILLS CUISINE OF BLACKBERRY FARM. By Sam Beall with M. Stels. Blackberry Farm, tucked into the rolling hills of eastern Tennessee, is consistently heralded as one of the best luxury hotels in the country. This cookbook brings the inn’s artisanal kitchen to your home cook—and along the way, reveals the traditional and contemporary cooking techniques used at the inn. Fully illus. in color. 280 pages. Clarkson Potter. 11¼x11¼/1x. Pub. at $60.00 $14.95

6712835 VANCOUVER’S LOST AND VINTAGE RECIPES. By Amy Traverso. Rediscover more than 130 delectable classic recipes, such as Chicken Cacciatore, Italian Flan, Red Flannel Hash; and Cranberry-Orange Stack Cake.Starters and soups, sides and meats, fish and desserts have been retested and updated for today’s palates. Well illus. in color. 192 pages. Countryman. 8¼x10¼/. Pub. at $24.95 $16.95

659655X AT MY GRANDMOTHER’S TABLE. By Faye Porter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgias of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Bean Gumbo; Skillet Fried Chicken; and Grandma’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99 $4.95

2731630 THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels. By Heather Donohue. This book is a collection of 100 recipes and culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to taste past buds and kitchen bravery to new heights. Color photos. 280 pages. M. Nelson. Pub. at $24.99 $3.95

2849828 FILIPINO CUISINE: Recipes from the Islands. By Gerry G. Colle. A culture that is influenced by the Mayays, Chinese, Spanish, Mexican and Americans, it’s a diverse cuisine. The recipes included here represent the mountain and coastal regions of Northern Luzon and the many islands of the Visayas and the island of Mindanao. Dishes include Stuffed Shrimp, Rice and Corn Pudding, and Grilled Marinated Pork. 16 pages of color photos. 280 pages. Museum of New Mexico. Paperbound. Pub. at $29.95 $4.95

6912024 THE UNEXPECTED CAJUN KITCHEN. By Leigh Ann Chabotag. You don’t have to live in Cajun country to enjoy some of your favorite foods from Louisiana. The recipes included in this collection have a touch of nostalgia while using fresh, locally grown ingredients native to Louisiana but which can be found anywhere. They include Cajun Spiced Pork Burgers; Healthy Shrimp and Corn Chowder; and Crawfish Poff. Fully illus. in color. 162 pages. Skyscraper. Pub. at $19.99 $4.95

2821903 DOSA KITCHEN: Recipes for India’s Favorite Street Food. By N. Patel & L. Schenlaub. Dosas are thin, rice and lentil based pancakes that can be stuffed with a variety of flavorful fillings. This informative volume shows you how to make this favorite Indian food at home with a master batter and 50 recipes for fillings, chutneys, and even cocktails to serve alongside. Color photos. 143 pages. Clarkson Potter. Pub. at $18.99 $6.95

★ 6930040 THE FOOTHILLS CUISINE OF BLACKBERRY FARM. By Sam Beall with M. Stels. Blackberry Farm, tucked into the rolling hills of eastern Tennessee, is consistently heralded as one of the best luxury hotels in the country. This cookbook brings the inn’s artisanal kitchen to your home cook—and along the way, reveals the traditional and contemporary cooking techniques used at the inn. Fully illus. in color. 280 pages. Clarkson Potter. 11¼x11¼/. Pub. at $60.00 $14.95

6712835 VANCOUVER’S LOST AND VINTAGE RECIPES. By Amy Traverso. Rediscover more than 130 delectable classic recipes, such as Chicken Cacciatore, Italian Flan, Red Flannel Hash; and Cranberry-Orange Stack Cake. Starters and soups, sides and meats, fish and desserts have been retested and updated for today’s palates. Well illus. in color. 192 pages. Countryman. 8¼x10¼/. Pub. at $24.95 $16.95

6930042 THE FOOTHILLS CUISINE OF BLACKBERRY FARM. By Sam Beall with M. Stels. Blackberry Farm, tucked into the rolling hills of eastern Tennessee, is consistently heralded as one of the best luxury hotels in the country. This cookbook brings the inn’s artisanal kitchen to your home cook—and along the way, reveals the traditional and contemporary cooking techniques used at the inn. Fully illus. in color. 280 pages. Clarkson Potter. 11¼x11¼/1x. Pub. at $60.00 $14.95

★ 6702759 THE GREAT MINNESOTA HOT DISH, REVISED: Your Cookbook for Classic Comfort Food. By T. Millican & K. Corbett. Best recipes of Minnesota mothers! Discover classic ethnic, and even gourmet recipes for a multitude of special occasions. Now with more than 200 recipes and even more Minnesota goodness this cookbook teaches how anyone can master the one dish complete meal system. Illus. in color. 240 pages. Adventure Publications. Paperbound. Pub. at $14.95 $11.95

2731630 THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels. By Heather Donohue. This book is a collection of 100 recipes and culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to taste past buds and kitchen bravery to new heights. Color photos. 260 pages. M. Nelson. Pub. at $24.99 $3.95

Hatherleigh. Paperbound. Pub. at $20.00 $6.95
6891410 THE COMPLETE COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION. Ed. by Debra Hudak. You’ll find every one of the nearly 300 tirelessly tested recipes and the dozens of ingredient and equipment reviews all seen on the show in this comprehensive volume. See how Trisha’s recipes like Extraordinary Fried Chicken, the story of local gems like Charleston Shrimp Perlo, this collection is like a cherished family recipe box brought to life. Well illus. in color. 691 pages. America’s Test Kitchen. Pub. at $45.00. **$11.95**

6252896 MASTERYING THE ART OF VEGETABLES. By Jamie De Dupe & C. Graubard. Organized alphabetically by vegetable, each section of this volume begins with instructions on how to prepare and cook the vegetable and is followed by favorite new and classic recipes. Try dishes like Wilted Coleslaw for a Crowd, Fried Greens, Okra Pudding, or Stuffed Squash and Zucchini Boats. Color photos. 208 pages. Gibbs Smith. Pub. at $25.00. **$4.95**

654429X POULQUET & LEGUMES: My Favourite Chicken and Vegetable Recipes. By Jacques Pepin. From the world-renowned chef and celebrated artist, a must have collection of everyday and elegant chicken and vegetable recipes straight from Jacques’s studio. From Baked Chicken with Herbs Crumbs; Fluffy Mashed Potatoes; Pumpkin Gratin; and many more. 120 pages. HMH. Pub. at $15.95. **$11.95**

LIMITED QUANTITY 694230X ESSENTIAL PEPPIN: More Than 700 All-Time Favorites. Ed. by Jacques Pepin. For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career as the champion of simplicity. Includes a searchable database demonstrating every technique that Pepin says a cook will ever need. 685 pages. HMH. 8x10¼. **$14.95**

5930093 GUY FIERI FAMILY FOOD. By Michael Symon. Guy Fieri brings you into his kitchen, where he’s cooking what the crowd loves: dishes like Surf & Turf, Chicken and Waffles, and Lasagna. All hands on Deck recipes encourage kids of all ages to get involved, with Kebab Night, Pizza Night and a Chili Bar that’ll get everyone in on the action. Also includes hearty dishes in the pressure cooker. Fully illus. in color. 332 pages. Morrow. Pub. at $29.99. **$9.95**

285157X GEORGIA COOKING IN AN OKLAHOMA KITCHEN. By Trisha Yearwood. In addition to recipes for inviting soups, hearty salads, home-style entrees, colorful side dishes, and irresistible desserts, Trisha shares practical cooking tips, tales, creative ideas, and substitutions to accommodate all tastes and dietary needs. Well illus. in color. 224 pages. Clarkson Potter. Paperback. Pub. at $19.99. **$12.95**

2851768 GIADA’S ITALY. By Giada De Laurentiis. In this beautiful volume Giada shares recipes for authentic Italian dishes as her family has prepared them for years, updated with her signature flavors. Filled with stunning photography taken in and around Rome, and recipes that include Calamari Panzanella and Chicken Agrodolce, you’ll fall in love with Italian cooking. 288 pages. Clarkson Potter. Pub. at $35.00. **$9.95**

2853242 MY YEAR IN MEALS/MY YEAR IN COCKTAILS. By Rachael Ray & J. Cusimano. Rachael Ray gives you an inside look into her kitchen for one full year, offering intimate access to 500 tasty meals. If you’re tired of making the “same old thing,” week after week after week, this is the cookbook for you. Features a brand-new 30-minute dinner every night for an entire year—you won’t believe what a half hour can do for four course meals. 326 pages. Clarkson Potter. Paperback. Pub. at $22.99. **$6.95**

2852726 RACHAEL RAY 365: No Repeats–A Year of Deliciously Different Dinners. By Rachael Ray. Perrette et al. In the heart of midtown New York, and specializing in all-natural Southern baked goods, Donna Bell’s Bake Shop is owned by Pauley Perrette, the actress who plays Abby Sciuto on NCIS, and her two best friends. Featuring favorite recipes and stories from the trio of bakers, this is the story of one fantastic bake shop. Well illus. in color. 180 pages. S&S. Pub. at $24.99. **$6.95**

6890037 DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Pauley Perrette et al. In the heart of midtown New York, and specializing in all-natural Southern baked goods, Donna Bell’s Bake Shop is owned by Pauley Perrette, the actress who plays Abby Sciuto on NCIS, and her two best friends. Featuring favorite recipes and stories from the trio of bakers, this is the story of one fantastic bake shop. Well illus. in color. 180 pages. S&S. Pub. at $24.99. **$6.95**

5751586 A REAL SOUTHERN COOK IN HER SAVANNAH KITCHEN. By Dora Charles with F. McCullough. Hundreds of thousands have experienced one of Savannah’s most famous destination restaurants. Now, the South’s best-known secret chef reveals how Dora takes culinary magic in a recipe collection dripping with southern pride. Filled with essentials like Blackberry Muffins, Smothered Pork Chops, and Fried Green Tomatoes to Sugared Peaches, as well as vintage pictures from the early days of the City of Savannah, and fascinating anecdotes about the restaurant. 208 pages. Thomas Nelson. **$8.95**

6948879 THE BLUE WILLOW INN COOKBOOK. By Jane & Michael Stern. The Inn’s cookbook a cherished family recipe box brought to life. Well illus. in color. 272 pages. HMH. 8x10¼. **$14.95**

5856621 THE MINNESOTA TABLE: Recipes for Savoring Local Food Throughout the Year. By Shelley N.C. Holt with B.J. Carpenter. Takes you through the seasons and provides menus for your table, using local foods for all occasions. Recipes include Grilled Rainbow Trout with Lemon Pepper Butter; Wild Rice; and Feinkraut Cornmeal Crust. Well illus. in color. 160 pages. Voyageur. $17.95. **$5.95**

6987419 HOMEGROWN COOKBOOK, REVISED EDITION. By Rachel Ray & J. Cusimano. Each year the popular Ree Drummond shares every recipe and baking discovery from The Pioneer Woman magazine. All Hands on Deck recipes encourage kids of all ages to get involved, with Kebab Night, Pizza Night and a Chili Bar that’ll get everyone in on the action. Also includes hearty dishes in the pressure cooker. Fully illus. in color. 332 pages. Morrow. Pub. at $29.99. **$12.95**

6921523 HERITAGE. By Sean Brock et al. Alongside Trisha’s delicious Southern style recipes are stories of meals at home, church suppers, fish fries, beach picnics, and holiday gatherings. Each story tells you how to prepare and cook the vegetable or favorite family foods or inspire you to create new traditions. Recipes include Baked Spaghetti; Tennessee Jambalaya; and Cold-Oven Pound Cake. Color photos. 224 pages. Clarkson Potter. Paperback. Pub. at $19.99. **SOLD OUT**
Notable Chefs & Celebrities

6949517 JOANNE TRATTORIA COOKBOOK. By Joe Germanotta with W. Hoey. A collection of recipes and anecdotes, inspired by the world-famous Joanne Trattoria, owned by Joe Germanotta, who also happens to be the father of Lady Gaga. Filled with family photos and stories, these delicious recipes include Lasagna della Casa and Grandma Angela’s Salami Pecorino. Cheese Waffles. 99 pages. Post Hill. Pub. at $24.00 $6.95

6940811 GOOD TASTE: Simple, Delicious Recipes for Family and Friends. By Jane Green. From the New York times bestselling author comes a collection of her favorite dishes that range from tempting hors d’oeuvres like Sweet Corn and Chile Soup, to mouthwatering one-pot mains like Slow-Braised Onion Chicken, and to sinfully satisfying desserts like Warm Chocolate and Banana Cake. Fully illus. in color. 180 pages. Berkeley. Pub. at $30.00 $7.95

6913415 CLAUDIA’S COCINA: A Taste of Mexico. By Claudia Sandoval. The Season 6 winner of the hit FOX series MasterChef, Claudia Sandoval brings you the tastes of the Mexico she grew up in. A collection of traditional family recipes along side some inspired by her novels and others by family and friends, including over a hundred delicious dishes that have become Debbie Macomber’s staples, *pub. at $34.99 BBQ Sauce or Mapo Tofu. Fully illus. in color. 318 pages. Ecco.

6728613 THE BEST OF AMERICA’S TEST KITCHEN 2019. This best of the best collection pulls back the curtain on the test kitchen and gives you the inside scoop on 150 recipes the editors have voted the standout of the year. Add to that 10 page section packed with our favorite reader-submitted quick tips; equipment and ingredient ratings; and practical cooking techniques; and you have a must have resource for every serious cook. Well illus. in color. 318 pages. America’s Test Kitchen. 8x11¼. Pub. at $26.95 $9.95

6720964 THE COMPLETE MILK STREET TV SHOW COOKBOOK. 2017-2019, REVISED EDITION. By Christopher Kimball et al. Features over 200 recipes that include delicious meals like Savory Oatmeal with Chermoula; Colombian Braised Beef, and Chiang Mai Chicken—all bringing you bolder flavors, healthier ingredients and simpler techniques. And because they’re from the Test Kitchen’s “100 Great Cooks of All Time,” you can trust them to just work. Well illus. in color. 428 pages. Little, Brown. 8x10½. Pub. at $40.00 $29.95

6784515 THE MISSION CHINESE FOOD COOKBOOK. By D. Bowien & C. Ying. Chef Danny Bowien presents this exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by inventive recipes that changed what it means to cook Chinese food in America. Try Smoked Beef Brisket with Smoked Cola BBQ Sauce or Mapo Tofu. Fully illus. in color. 318 pages. Ecco. Pub. at $34.99 $9.95

5998549 THE OFFICIAL JOHN WAYNE WAY TO BARBECUE. Ed. by James Ellis. Duke followed the best traditions of America’s chefs and grillmasters to make his meals legendary. Packed with over 100 recipes and tips from the man himself, the next cookout will be one worth remembering. Includes never-before-seen photos of John Wayne with friends and family, and stories from loved ones that reveal the man behind the legend. Fully illus., most in color. 251 pages. Media Lab. Pub. at $19.95 $7.95

1823124 MAKE IT AHEAD: A Barefoot Contessa Cookbook. By Ina Garten. The first time, the Barefoot Contessa answers the number one question she receives from cooks. Can I make it ahead? Well illus. with colorful 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 $35.00 $24.95

6958341 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends. In this treasured gift guide you’ll find 100 delicious dishes that have become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal; Grilled Fish Tacos with Cilantro Lime Sauce; Gratitude Bread; Honey Chapati Oil Roasted Potatoes; Irish Guinness Pot Pie. Well illus. in color. 200 pages. Ballantine. Pub. at $29.95 $21.95

2852853 KENVIN: An Artist’s Kitchen. By Kenvin Lyman. Filled with colorful art, stunning photographs, and delicious recipes, this magnificent volume is centered around growing, preparing, and eating locally with family and friends from the point of view of a Utah farmer and artist with a rich Western heritage. Recipes include Simple Tomato Soup; Naked Miller’s Trout; and Pot Roast and Cabbage Braised in Red Wine. 339 pages. Gibbs Smith. 10x4x12½. Pub. at $50.00 $16.95

6945651 THE HOMEMADE CHEF: Ordinary Ingredients for Extraordinary Food. By Jamie Talbot. Whether you already favor cooking or are just starting out, Chef James takes home cooking to a new level with quick and easy wholesome meals that are sophisticated, tasteful, and exceptional. By and enjoy Soup with Shrimp; Steak with Cream and Pepper Sauce. Almond Crusted Chicken, and Mango Chermoula; Colombian Braised Beef; and Chiang Mai Chicken—all bringing you bolder flavors. Fully illus. in color. 269 pages. Grand Central.

Tiramisu. Well illus. in color. 324 pages. Celebra. Pub. at $30.00 $6.95

6987923 STIRRING UP FUN WITH FOOD. By Sarah Michelle Gellar & G. Russo. From an actress, producer, and mom, comes her own 115 family-friendly, easy food-crafting recipes that will add flair and excitement to your table including Skewered Dumplings; Mini Bagel Buffet with Two Cream Cheeses; Corn Dog Cupcakes; and Fruit Omelet. Fully illus. in color. 269 pages. Grand Central.

6903087 TRY THIS AT HOME: Recipes from My Head to Your Plate. By Richard Blais. A collection of creative dishes the Top Chef and Food Network TV star cooks at home for his family, including Sea Bass with Ginger Beer and Bok Choy; Jerked Spatchcock Chicken and Pantains; and Short Ribs with Lemongrass. Color photos. 269 pages. HMH. Pub. at $30.00 $7.95

6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life. By Ulana Snyder. This companion volume to the hit comedy show, Young & Hungry, introduces young chefs how to cook “Grandma style” (that is, like your grandma). Plus, friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect girls’ guide to being your own chef, on and off the plate. Fully illus. in color. 170 pages. Disney. Pub. at $16.99 PRICE CUT to $2.95

6767729 CHARLIE PALMER’S AMERICAN FARE: Everyday Recipes from My Kitchens to Yours. Included are more than 100 of the delicious dishes that the award-winning chef cooks at home for his family and friends. Recipes include Corn Chowder with Shrimp; Cheese Strata; Prosciutto-Wrapped Zucchini; and Grilled Fish with Shallot-Pomegranate Salsa. Fully illus. 254 pages. Grand Central. 8x10½. Pub. at $40.00 $9.95

6988867 FABIO’S 30-MINUTE ITALIAN: Over 100 Fabulous, Quick and Easy Recipes. By Fabio Viviani. Fabio shows home chefs how to whip up 100 of the delicious dishes of his award-winning restaurant, a sort of "Young and Hungry" for the Italian (or intutive Italian), and even those on a tight schedule will soon be whipping up great dinners. The over 100 no-fail recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seared Salmon with Caramelized Shallots, and Cacio e Pepe with Parmesan. Fully illus. in color. 270 pages. St. Martin’s. Pub. at $27.99 $8.95

6789218 THE POTATOIA COOKBOOK: 77 Recipes Starring the Humble Potato. By Allen Dikker. A collection of creative potato recipes from the CEO and founder of Potatopia, the all-potato restaurant group, in this heavy, entirely gluten-free cookbook you’ll find 100 of the delicious dishes that are full of surprise and flavor. Fully illus. in color. 198 pages. Dome.

Surrey, Paperbound. Pub. at $20.00 $14.95
Restaurants

2858273 HEARTLAND: Farm-Fresh Dishes from the Great Midwest. By Lenny Russo. Celebrating the food of North America’s Heartland—a region with some of the richest farmland and most abundant, diverse fauna and flora in the world—including 100 beautiful, earthy recipes from the exceptional American restaurant include Midwestern Cassoulet, Sweet Corn-Black Barley Cakes; and Freshwater Bouillabaisse.

6659594 HAUTE CUISINE PARIS: A Culinary Walking Tour. By Bernard Falize de Saury. Presents a tour of ten Parisian restaurants that have been awarded stars by the Michelin Guide for their excellent cuisine. Accompanied by portraits of their respective chefs and by a selection of the recipes that have contributed to their fame, this volume seamlessly combines culinary art, tourism and gastronomic history.

Soups & Salads

4605438 THE BONE BROTH MIRACLE: How an Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty. By Ariane Resnick. Details everything you need to know about the many health benefits of this miraculous soup. Along with information about the history and varieties of broth, this book also contains 51 soup recipes. Fully illustrated in color. 248 pages. Dover. Pub. at $24.95

2817179 SIMPLY SOUP. By Madge Bailey. There is nothing better than a bowl of hot soup on a cold day. Recipes include Beet and Apple Soup; Butternut Soup with Apple and Rosemary; Garlicky Potato Dumpling Stew; and many more. Fully illustrated. In color. 128 pages. Gibbs Smith. Pub. at $14.99

2836297 BROTH & STOCK FROM THE NORTH & SOUTH KITCHEN. By Smita McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body. Broth like Roasted Mushroom Broth or Long-Simmered Roasted Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Fresh Pea Soup with Spring Herbs. Color photos. 184 pages. Ten Speed. Paperback. Pub. at $18.00

6790690 200 SUPER SALADS: Hamlyn All Color Cookbook. By Alice Storey. Find out how to assemble the salad can be with classics like Roasted Tomato & Asparagus Salad; Chicken Couscous Salad; Duck, Hazelnut, & Peach Salad; Pasta, Crab, & Arugula Salad; and more. Fully illustrated. In color. 240 pages. Hamlyn. Paperback. Pub. at $7.99

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

6982204 SAVEUR SOUPS AND STEWS. From vegetable-based broths and creamy chowders, to hearty meat stews and homestyle noodle soups, the recipes feature seasonal standouts, regional specialties, and classics from different parts of the world. Includes more than 100 new favorites. Try Chicken Soup with Orzo and Lemon, or Golden Garlic and Dungeness Crab Soup. Color photos. 224 pages. Weldon Owen. 8x10 ¼. Pub. at $35.00

6771190 THE SOUP BOOK. Over 700 Recipes. By Louis P. De Gaity. Outstanding recipes for almost any soup you would want to make. Includes more than seven hundred in all! Many are thick or thin, others hot or cold, taking hours to prepare or just minutes. Try soups from all over the world, from Scotch Buttermilk Soup to Philadelphia Pepper Pot to Brazilian Passion Fruit Soup. 424 pages. Dover. Paperback. Pub. at $14.95

111090 HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chilis, and Chowders Everyone Will Love. By Adelle Gundry. There’s nothing like the delightful sound of a simmering pot on the stove-top, signaling that a hearty and filling soup is on its way to bring family and friends together. Try some of the hearty and filling soups included here like Old-Fashioned Potato Soup or a classic Beef Stew; or new hits like Chicken Parmesan Soup or Pulled Pork Chili. Color photos. 228 pages. St. Martin’s. Paperback. Pub. at $14.95


684720X 99 FAVORITE AMISH SOUPS & STEWS. By Georgia Varozza. Learn how easy it is to prepare comfort food for a cold night with this collection of Amish delights. Recipes include Potato Rivel Soup; Stonaflesch; Apple Cider Pork Stew with Cheese Dumplings; and much more. 123 pages. Harvest House. Spiral bound. Pub. at $9.99


4711991 THE SCOTTISH SOUP BIBLE. By Sue Lawrence. Celebrates the enormous range of Scottish soups, by featuring imaginative and practical collection of recipes ideal for cooks of all abilities. Some soups make ideal starters, others are a complete meal in themselves. Some of the 40 recipes include Cullen Skink, Winkel Soup, and Mexican Oxtail Soup. Illus. 9x12. Birlinn. Paperback.

684720X 99 FAVORITE AMISH SOUPS & STEWS. By Georgia Varozza. Learn how easy it is to prepare comfort food for a cold night with this collection of Amish delights. Recipes include Potato Rivel Soup; Stonaflesch; Apple Cider Pork Stew with Cheese Dumplings; and much more. 123 pages. Harvest House. Spiral bound. Pub. at $9.99

6772862 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide. By A. Suzanne & C. H. Senn. This vintage delight presents 200 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Paperback. Pub. at $7.95

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

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Appetizers & Snacks

6948766 REAL SNACKS: Make Your Favorite Childhood Treats Without All the Junk. By Lara Ferroni. Satisfy your cravings with guilt-free recipes using more than 70 finds for sweet and salty snacks that will not only satisfy, but also give you a boost of energy. Includes helpful alternative for Ice Cream Sandwiches, Potato Tots, Hot Pockets, and more. Well illus. in color. 160 pages. Sasquatch. Paperback. Pub. at $19.95 $4.95

6903677 ENERGY BITES. By Kate Turner with A. Nichols. Looking for post-workout refuel? Introducing immunity-boosting energy bites. With core ingredients of protein, low GI carbs, no refined sugar, and healthy fats, each recipe delivers a complete nutrition bomb to keep your body blood sugar steady and energy levels high. Includes snack options that use hemp, coconut, broccoli, and ma cana powerhouses. Well illus. in color. 141 pages. Food. Paperback. Pub. at $19.95 $6.95

6904718 RICE CRAFT. By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunchboxes, snacks, and easy meals all day long. Try Hijiki, Carrot and Shiitake Onigiri or a Tuna Melt Onigiri. Color photos. 124 pages. Chronicle. Pub. at $9.99 $4.95


6850282 LITTLE ITALY: Italian Finger Food. By Nicole Herft. Get a bite of Italy's finest flavors with this collection of delicious finger food recipes. Whether it's a cocktail party, picnic or birthday celebration, these easy-to-follow recipes are perfect for any occasion, from Parmesan and Fennel Polpette to Cinnamon Mascarpone Gelato with Salted Caramel. Well illus. in color. 104 pages. Hardie Grant. Pub. at $19.95 $6.95

6836437 SUPERFOOD ENERGY BALLS & BITES. By Nicola Grimes. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Buzz Balls; Pimento Cheese Bites; Chocolate Goji Berry Bars; Honey-Spice Nut Clusters; and Wasabi-Roasted Edamame. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $11.99

6732127 BIG DIPS. By James Bradford. This collection of flavorful recipes requires no cooking or even a kitchen. Just blend and enjoy! Serve them at all your gatherings, or just for snacks! Try Smoked Salmon Dip; Cucumber Watermelon Salsa; Sun-Dried Tomato Pesto; or Black Bean Chipotle Hummus. Color photos. 28 pages. Gibbs. Pub. at $14.99 $4.95


6810750 PIMENTO CHEESE: The Cookbook. By Pem Coleman Magness. With 50 delicious recipes you can start, develop, and create your own Pimento Cheese! From Breakfast with Pimento Cheese Waffles to Pimento Cheese Waffles and Bacon. Then try Chicken Enchiladas with Pimento Cheese Sauce or Pimento Cheese Tomato Pie, and more. Fully illus. in color. 138 pages. St. Martin's. Pub. at $21.99 $4.95

6532126 CHEESE & DAIRY AT HOME. By Dick & James Strawbridge. Learn how to make mozzarella and fresh ricotta cheese, soft butter, sour cream, creme fraiche, custard, mascarpone, cheeses, yogurts (including Greek style), and hard cheeses, and more. Includes more than 40 recipes that use your homemade diary products. Color photos. 176 pages. Storey. Paperback. Pub. at $19.95 $6.95

678843X THE BEGINNER’S GUIDE TO CHEESEMAKING. By Elena R. Santogade. From Ristocet to Havarti and Brie to Gouda, cheese is quite simply amazing. With the 40 easy, step-by-step recipes in this guide, you’ll be making tasty cheeses that you love in no time. Also includes delicious recipes that use the cheese you make. Illus. in color. 204 pages. Rockridge. 8x11. Paperback. Pub. at $15.95 $6.95

6258317 HOME CHEESE MAKING, 4TH EDITION: From Fresh and Soft to Firm, Blue, Goat’s Milk, and More. By Ricki Carroll. Known as the Cheese Queen, Carroll shares recipes for creating timeless classics like mozzarella, feta, cheddar, and brie, as well as sophisticated palate pleasers such as halloumi, raclette, and gorgonzola. Included are 50 sweet and savory recipes for cooking with cheese. Color photos. 368 pages. Storey. Paperback. Pub. at $24.95 $17.95

6915078 MILK-MADE: A Book About Cheese–How to Choose It, Serve It and Eat It. By Nick Haddow. One of Australia’s foremost cheesemakers, Haddow worked around the world before settling in Tasmania where he started the acclaimed Bruny Island Cheese Co. In this splendid volume he shares his knowledge of making, serving and storing cheeses, and offers 75 recipes to celebrate cheese in all its glorious forms. Well illus. in color. 288 pages. Hardie Grant. 8x10. Paperback. Pub. at $39.99 $14.95

6712223 HOMEMADE CHEESE: Recipes for 50 Cheeses from Artisan Cheesemakers. By Janet Hurst. Everything you need to know to make cheese at home and offers 75 recipes including expert advice and experienced cheesemakers and basic recipes for butter, yogurt, mozzarella, and chevre as well as advanced, step-by-step advice on the uses of molds and aging your cheese. Color photos. 160 pages. Voyageur. Paperback. Pub. at $24.95 $17.95
Holidays & Entertaining

2852756 FIESTA AT RICK’S: Fabulous Food for Great Times with Friends. By Rick & Deann G. Bayless. Whether you’re hosting a casual get-together or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. There are 150 recipes like Mushroom Ceviche, Sizzling Mojitos and Roasted Veal Stuffed with Chorizo. They are compiled in an easy to follow chapter. Full illus. in color. 348 pages. Norton. 8¼x10¼. Pub. at $35.00 $4.95

691583 TRICKY TREATS: Goulish Goodies to Serve Up on Halloween. By Susanna Tee. A party isn’t a Halloween party without some suitably spooky food to serve up to your friends! Here you’ll find a collection of coven-ready recipes sure to satisfy any guy your ghoul, like Sausage Mummies, Banana Ghosts, Dead Fly Pancakes, Vampire Apple Wedges, Chomping Monster Cookies and more. Fully illus. in color pages. Reader's Digest. 8¼x11. Pub. at $15.99 $5.95

5819482 TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for savory entrees, delectable cookies, heavenly desserts, snacks, and so much more. Also includes over 50 crafts and decorating ideas to turn your home into a holiday showplace. Fully illus. in color. 240 pages. Reader’s Digest. 8¼x11. Pub. at $15.99 $5.95

2808676 101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks. Ed. by Alice Samuel. Fear not a wide range of del bar bites inspired by cuisine from around the world, you’ll find something to enjoy whatever your tipple, from Sausage Rolls and Shiitake Mushroom Tapas to a cold beer to infused Olives with a crisp white wine, Dim Sum dishes with cocktails or Chorizo Croquettes with a heady glass of red. illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $6.95

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

2851849 HOW TO SET A TABLE. By Chloe Lieske. With classic etiquette advice and great hacks for last-minute get-togethers, this comprehensive guide gives any day of the week a reason to be fun and community for entertaining. Whether you have a complete set of china or vintage flea-market treasures, you’ll find endless inspiration here. Well illus. in color. 127 pages. Clarkson Potter. Paperback. Pub. at $14.99 $4.95

★ 779189 THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast. By Keith Sarasin. Whether you take the conventional route and roast it in a large oven or stuff it all day long using a turkey smoker, a variety of brines and rubs guarantees that your turkey starts from a flavor-packed foundation. You’ll also find delicious side dishes, stuffing suggestions, desserts, and the ultimate Lazy Lasagna! Color photos. 240 pages. Cider Mill. Paperback. Pub. at $18.95 $13.95

6810748 PARTY FOOD: Delicious Recipes to Get the Party Started. Offers you handy tips and crowd-pleasing recipes like Loaded Potato Skins; Cheese Straws; Raised Pork Pie; Oven Scones; and more. Fully illus. in color. 176 pages. Sterling. Paperback. Pub. at $9.95

★ 6902049 UNICORN FOOD: Magical Recipes for Sweets, Eats & Treats. By Rachel Johnson. Channel your inner unicorn with forty recipes curated for maximum culinary magic. From a fluffy Rainbow Donut to a Sparkle Whipped Cream to a Tie-Dye Grilled Cheese Sandwich to Glitter Pink Strawberry Marshmallows, these fantastical recipes are sure to transport you over the rainbow. Well illus. in color. 112 pages. Sterling. Pub. at $14.95 $11.95

★ 2811644 COOK LIKE A PRO: Recipes & Tips for Home Cooks. By Ina Garten. In this new collection of foolproof recipes, Ina brings readers cooking know-how to the next level by answering questions, teaching techniques, and explaining her process right in the margin of each page. And what recipes! Parake-Crusted Rack of Lamb; Spiced Lamb with Celeriac or Fishcakes with Tartar Sauce. And Fresh Fig & Almond Cake will make you the star chef of your gathering. Color photos. 372 pages. Clarkson Potter. Pub. at $35.00 $26.95

★ 5727603 LIDIA’S CELEBRATE LIKE AN ITALIAN. By L.M. Bastianich & T.B. Maniati. Filled with flavorful, easy to follow recipes like Pork Shoulder with Genoese Sauce and Russian Almond Cake, that will give your every meal and every gathering an Italian flavor. Includes suggestions for planning a party, hosting a barbecue, making pizza for a group, choosing the perfect wine, and setting an inviting table. Color photos. 336 pages. gibbs smith. Pub. at $35.00 $11.95

★ 28111X MY FRENCH COUNTRY HOME: Entertaining Through the Seasons. By Sharon Santoni, photos by F. Schmitt. Whether you are having Sunday lunch on the terrace in the spring, a picnic by the river in Summer, a table in the forest in autumn or Christmas in red in winter, you will find delicious recipes for all occasions. Color photos. 344 pages. Gibbs Smith. Pub. at $35.00 $11.95

★ 281496X A RECIPE FOR COOKING. By Cal Peternell. You’ll find everything you need to cook for big get-togethers, holiday feasts, family occasions, and special dinners for two. Organized by courses, this celebratory volume helps cooks plan their meals from first bite to last—how a meal should start, what should be the main attraction, and how to choose the perfect finish. Color photos. 336 pages. Morrow. Pub. at $29.99 $9.95

★ 2781417 CHRISTMAS WITH DICKENS: Seasonal Recipes Inspired by the Life and Work of Charles Dickens. By Pen Vogler. No author is more closely associated with the food of Christmas than Charles Dickens. His novels are alive with examples of good food being enjoyed in good company. In this collection of Victorian classics, updated for modern cooks, you’ll find old favorites such as Lobster Pies, and a Charlotte Russe. Color illus. in color. 64 pages. CICO Books. Pub. at $14.95 $11.95

6869823 VEGAN VEGETARIAN OMNIvore: Dinner for Everyone at the Table. By Anna Thomas. Shows you how to cook for today’s table with over 150 recipes for big families and small menus for every occasion. From a “Taco Night at Home” with Spicy Black Beans, Poblano Peppers with Portobello Mushrooms, Carnitas, and Guajillo Chile Salsa; or Mexican Grilled Shrimp with Mushrooms and Olives; to a Forest Berry Ice Cream Cake; you’ll make parties and entertaining a breeze with this book. Color photos. 414 pages. Norton. 8¼x10¼. Pub. at $35.00

6556593 COOKING FOR FRIENDS. By T. Edwards & G. Craig. Create your own special meals, whether you want to go all out with canapes and several courses or just get your friends together at the end of the week for a casual dinner, the 100 recipes included here, cooking for friends has never been so much fun. Try Roasted Duck Breast with Pickled Peaches and Celeriac or Fshcakes with Tartar Sauce. Color photos. 256 pages. Harper. Pub. at $35.00

PRICE CUT to $5.95

★ 6747213 FIX-IT & FLY: CELEBRATION HOLIDAY FAVORITES: 150 Easy and Delicious Slow Cooker Recipes. By Hope Comerford. Take your slow cooker out of the pantry and put away the stress of holiday cooking this baking season with these 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili; Chicken and Dumplings; and Make-Ahead Mixed Spread, Flatbread, Tabbouleh with Chickpeas and Preserved Lemon, and Baked Lamb Kibbeh Wedges. Color photos. 414 pages. Norton. 8¼x10¼. Pub. at $35.00

★ 6726755 HOLIDAY SLOW COOKER: 100 Incredible & Festive Recipes for Every Celebration. By Leigh Anne Wilkes. Covering all the major holidays of the year, you’ll make parties and entertaining a breeze with your family and guests with 100 traditional recipes. With recipes like Hawaiian BBQ Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondu, and you’ll love to celebrate the holidays. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $11.95

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**The JOY OF BREWING CIDER, MEAD, and the Way the World Drinks, for Better or Worse. Illus.** 283 pages. Viking. Pub. at $27.99

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**Holidays & Entertaining**

**1849067 FIX-IT AND FORGET-IT CHRISTMAS COOKBOOK: 600 Slow Cooker Holiday Recipes.** By Phyllis Pellman Good. Defines the new slow-cooker recipes—and all cooks who want to feast with their loved ones without being exhausted and frazzled. Try 1-2-3 Barbecued Country Ribs, Apple and Brown Sugar Corned Beef and many more. 284 pages. Good Books. Spiralbound. Pub. at $18.95

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**Bartending Guides**

**2788311 TIKI DRINKS: Tropical Cocktails for the Modern Bar.** By N. Weston & R. Sharp. You’ll want to try every one of these beautifully-balanced cocktails, made with freshly squeezed juices, herbs, and high-quality spirits. Among the easy to make drinks offered are the Nutty Pirate, the Puffer Fish, and the Pineapple Daiquiri. Fully illus. in color. 159 pages. Countryman. Paperbound. Pub. at $17.95

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**2840904 KETO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst.** By Kyndra D. Holley. Holley knows that navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktail recipes such as Dill Pickle Martini, Mixed Berry Hard Lemonade, Cucumber Mojito, White Russian, Bloody Mary, and many more! Fully illus. in color. 208 pages. Victory Bell. Paperbound. Pub. at $19.95

**$14.95**

**2811030 DRY: Delicious Handcrafted Cocktails and Other Clever Concoctions.** By Clare Liardet. A festive, sophisticated collection of cocktails for everyone—including alcohol-free options—so refreshing to drink, and simple to make. Includes a guide to essential equipment, easy to find ingredients, and simple syrup recipes. Cheers! Well illus. in color. 143 pages. The Experiment. Pub. at $14.95

**$11.95**

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**Wine & Spirits**

**3560511 THE JOY OF HOME DISTILLING.** By Rick Morris. Presents a complete guide for beginner and intermediate distillers. Topics include: What distillation is and common misconceptions about the process; step by step instructions for the different processes, from bucket to bottle; flavoring and aging your spirits; and more. Illus. in color. 209 pages. Skyhorse. Paperbound. Pub. at $14.95

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**286512X CRAFT CIDER: How to Turn Apples into Alcohol.** By Jeff Smith. The essential handbook for turning apples into a drink! This is a broad and overdue hard cider renaissance. This guide provides in depth apple profiles, essential equipment lists, production tips, food pairings, and tasting notes. Smith also offers recipes for making cider for every palate, from sweet and luscious to tart and dry. 148 pages. Countryman. Paperbound. Pub. at $17.95

**$4.95**

**6952917 MAKING YOUR OWN MEAD: 43 Recipes for Homemade Honey Wines.** By B. Acton & P. Duncan. This practical guidebook will inspire you to take up the craft, with a basic guide to mead-making techniques plus 43 recipes for building the world’s oldest alcoholic beverage. You’ll produce an array of mead variations by blending honey with herbs, spices, fruits, berries, and more. Color photos. 64 pages. Fox Chapel. Paperbound. Pub. at $9.99

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518 pages. America's Test Kitchens. 9x10½. Pub. at $40.00 $29.95

6550959 THE 250 BEST COOKIE RECIPES. By Esther Brody. With 250 recipes to choose from, you'll find an extraordinary range of cookies for virtually every occasion. Features helpful baking tips and a cookie troubleshooting section. Try Ginger Spice Snaps; Cream Cheese Shortbread Sandwiches, or Bandy Lace Roll-Ups. 16 pages of color photos. 192 pages. Robert Rose. Paperback. Pub. at $12.95

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★6736483 TASTE OF HOME 365 DAYS OF COOKIES. Ed. by Catherine Cassidy. Satisfy your sweet tooth all year with this cookie recipe collection. From after school snacks and everyday treats to bake sales and potluck parties, the perfect nibble is always at hand with these easy-to-bake treats. Create delicious treats like Brownie Cookies, Santa Claus Cookies, Thick Sugar Cookies, or tray Mix Cookie Cups. Fully illus. in color. 448 pages. RDA. Spiralbound. Pub. at $24.99 $17.95

★6847226 THE AMISH BAKING BOOK: Plainly Delicious Recipes from Oven to Table. By G. Varozza & K. Kerr. Whether you consider yourself a novice or a veteran in the kitchen, you’ll find the perfect recipe to prepare for that large weekend potluck, tonight’s intimate family dinner, or a fun activity with the kids. Recipes include: Onion Cheese Bread; Caramel Apple Dumplings; Jam-Filled Butter Cookies; and more. 267 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95


2808048 HOW TO BAKE: The Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet and Savory. By Nick Malgieri. One of America’s preeminent bakers and baking teachers shares scores of mouthwatering recipes for plain and fancy cakes; breads, biscuits, muffins, and scones; pies; and more. A “cookbook in a cookbook,” it contains techniques, equipment, and more. 462 pages. Dovery. Paperback. Pub. at $29.95 $24.95

★2866781 SOURDOUGH: A Complete Guide and Recipe Book. By Riccardo Astolfi. Astolfi has mastered the art of baking sourdough and collects here 90 tested-techniques for breads, as well as sweet and sweetish or brioche, sweet buns, traditional panetonne,pancakes, bagels, pizza and more. Well illus. in color. 320 pages. Guido Tommasi Editore. Paperback. Pub. at $21.95 $16.95

2866430 HOLIDAY COOKIES: Showstopping Recipes to Sweeten the Season. By Elisabeth Dbr Nederland. Packed with 50 recipes, each generously including decorating tips and methods along with dozens of decorating and packaging ideas for beautiful holiday cookies. Recipes include Espresso Thins; Fruitcake Shortbread; Hazelnut Sandwich Cookies; and Swedish Pecan Ries. 152 pages. Ten Speed. Paperback. Pub. at $23.95 $16.95

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Loaf; Cheese Crescent Rolls; Oat Squares; Carrot Rolls; Skillet Bread. By Daniel Leader with L. Chattman. He traveled across Europe in search of artisan bread bakers, and here reports what he discovered. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 352 pages. Norton.

**6922961** FROM NO-KNEAD TO SOURDOUGH: A Simpler Approach to Handmade Bread. By Victoria Redhed Miller. From making simple yeast breads to learning how to bake a wide variety of sourdough-based breads, the author shares with readers a simpler approach to the pleasures of bread-baking. Introducing simple yeast breads into your diet, low and no-gluten baking; using a wood-fired oven, and recipes for every comfort zone, from flatbread to sourdough. Illus., some in color. 242 pages. New Society. Paperback. Pub. at $29.99

$21.95

**7520158** LOCAL BREADS: Sourdough and Whole-Grain Recipes from Europe's Best Artisan Bakers. By Daniel Leader with L. Chattman. From Chocolate Babka to Parker House Rolls, Middle Eastern flatbreads to doughnuts & ciabatta, this volume features an array of delicacies made with yeast. Bakers of all skill levels will discover tips and trade secrets from an expert who demystifies the basics of working with yeast. With 438 pages. Taunton. Pub. at $22.00

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**5842999** CLASSIC GERMAN BAKING. By Luisa Weiss. From her cheerful Berlin kitchen, Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. Supplemented with detailed advice to ensure success, plus charming anecdotes on the origins, meaning, and rituals behind them. Color photos. 276 pages. Ten Speed. 8 x 10¼. Pub. at $35.00

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**6942172** HOMEMADE BREAD: More than 50 Delicious Recipes for Flatbreads, Rolls, and Other Baked Delights. By Ina Anderson. Provides you with recipes for wonderfully aromatic, freshly baked bread for all occasions, simple enough that even an inexperienced baker can achieve expert results. Try your hand at the following: Cranberry Nut Loaf, Cheese Crescent Rolls, Olive Rolls; Seeded Rye Bread; Homemade Pizza; and more. Fully illus. in color. 116 pages. Skyhorse. Pub. at $14.99

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6914721 FRIDGE CAKES: Over 30 No-Bake Desserts. By Jean-Luc Sady. These foolproof cakes are made by layering biscuits and whipped cream with a few extra toppings, then chilled in the fridge. It's that simple! The over thirty recipes include Mango & Passion Fruit Cake; Rocky Road; Salted Caramel & Shortbread; Cremes & Ganache; and more. Fully illus. in color. 72 pages. Hardie Grant. Pub. at $17.99

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

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

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2083125 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Ceri Olofson. The ultimate step by step guide to baking and decorating multilayered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden, Vertical Layers; and The Gift. 160 pages. Barron’s. Paperbound. Pub. at $22.95

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5877148 THE 250 BEST BROWNIES, BARS & SQUARES. By Esther Brody. This fantastic collection of American favorites such as Brownie Bottom Loaves, with their rich, deep satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven—they’re the ultimate comfort food. Try Rocky Road Bars, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95

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6925122 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Judy C. Polinsky. A collection of recipes straight from the Georgian era that promote the use of roses in everyday cooking and baking. Learn how to select these roses from your garden, make your own rose water and create your own rose water and create elegant desserts like Rose Macarons and Rose-Water Currant Cakes. Color photos. 185 pages. Skyhorse. Pub. at $13.99

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6917860 FARM-TO-TABLE DESSERTS. By George Geary. In this celebration of sweet comfort, you’ll learn how to create simple desserts using fresh and local ingredients at their prime. Recipes include Peach Cobbler; Strawberry and Pecans Sweet Corn Pancakes; 101 White Fig Slab Pies; Pumpkin Ginger Tart; and Blood Orange Napoleon. Color photos. 185 pages. Skyhorse. Pub. at $22.99

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2080281 AMERICAN GIRL BAKING: Recipes for Cookies, Cupcakes & More. By The editors of Food Network Magazine. With step by step instructions and inspiring ideas for making delicious desserts and pastries, from cupcakes and cookies to madeleines and tartlets. Includes complete instructions and inspiring ideas for serving. Color photos. 128 pages. Weldon. Pub. at $19.95

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2802566 BAKED AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference. By A. Gentry & K. Hall. What better way to make your personal stand for liberty and justice than by whipping up some We the People Cookies; Patriotic Pretzels; Freedom Fudge; March-mallow Creme Cupcakes; Jammin’ for Justice Cookies and many more delicious, easy-to-bake creations. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.95 $5.95

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

2811707 SWEET, SAVORY, AND SOMETIMES BOOZY CUPCAKES. By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations–sweet, salty, spicy, savory, tart, fruity, chiley, and salty–are happily delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and even a stunningly realistic Work Boot Cake! Well illus. in color. 232 pages. Skyhorse. Pub at $19.99

2818337 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution. By Megan Giller. The author traces the journey from harvesting cacao pods to transforming them into finished bars with distinctive and complex flavors. She teaches the art of pairing chocolate with beer, spiced bread, cheese, and more. By master chefs highlight combinations with decadent recipes. Well illus. in color. 232 pages. Storey. Pub at $19.95 $7.95

693434X BAKED OASIS. By M. Lewis & R. Poliuffo. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in dessert-making will give you 75 reasons to eat them all and everything and celebrate something. Color photos. 272 pages. Abrams. 9/9/14. Pub at $35.00 $14.95

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


6772951 SECRET-LAYER Cakes: Hidden Fillings & Flavors That Elevate your Desserts. By Dini Koppidip. Discover how to take your favorite dessert flavors and combine them with delicious added texture to impress your friends. CSI. 206 pages. WW. Pub at $34.99 $27.99

690666X MARBLED, SWIRLED, AND LAYERED. By Irvin Lin. With an introduction to essential baking equipment, a glossary of ingredients, and a troubleshooting guide, there is something here for everyone to try, from beginners to experienced home bakers alike. Recipes include sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Tweed Chiffon Cake with Irish Cream Glaze. Color photos. 346 pages. HMH. Pub at $30.00

6564229 FIRST PRIZE PIES. By Alison Kave. If you love someone who bakes pies, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful, pies include Root Beer Float Pie; Salty Caramel Pie; Nutella Pie; Chocolate Lavender Pie; and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00 $14.95

6904874 SWEET ENVY. By Seton Rossini. Provides step by step instructions to help you make 75 crowd-pleasing creations such as Honeycomb Cupcakes; Pinata Cake; Limoncello Tart; Bailey’s Marshmallows; and more. Rossini takes her cues from artists, vintage sweets, and cocktails to create desserts that are crazy fun, breathtakingly beautiful, and surprising simplicity. Color photos. 169 pages. Countryman. Pub at $24.95 $8.95

6732644 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Guilt free versions of your favorite recipes, that cut calories without sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich custards and puddings, lava cakes and pies to cheesecakes and more--these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Overnight Cinnamon-Pecan Monkey Bread. Color photos. 160 pages. Harvard Common. Paperbound. Pub at $19.99 $14.50

2810706 CAKE! 103 Decadent Recipes for Poke Cakes, Dump Cakes, Everyday Cakes, and Special Occasion Cakes Everyone Will Love. By Addie Gundry. From quick and easy, to tofu-dyes--there’s a cake for every room for cake! These 103 decadent recipes with complete instructions include Cinnamon Apple Crumb Cake; Carrot Cake Pecan Crumb Cake; and Slow Cooker Chocolate Lava Cake. Color photos. 226 pages. St. Martin’s Press. Paperbound. Pub at $19.99 $14.95

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Desserts

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128 pages. Weldon Owen. Pub. at $17.95 $5.95

693434X BAKED OASIS. By M. Lewis & R. Poliuffo. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in dessert-making will give you 75 reasons to eat them all and everything and celebrate something. Color photos. 272 pages. Abrams. 9/9/14. Pub at $35.00 $14.95

6772951 SECRET-LAYER Cakes: Hidden Fillings & Flavors That Elevate your Desserts. By Dini Koppidip. Discover how to take your favorite dessert flavors and combine them with delicious added texture to impress your friends. CSI. 206 pages. WW. Pub at $34.99 $27.99

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6904874 SWEET ENVY. By Seton Rossini. Provides step by step instructions to help you make 75 crowd-pleasing creations such as Honeycomb Cupcakes; Pinata Cake; Limoncello Tart; Bailey’s Marshmallows; and more. Rossini takes her cues from artists, vintage sweets, and cocktails to create desserts that are crazy fun, breathtakingly beautiful, and surprising simplicity. Color photos. 169 pages. Countryman. Pub at $24.95 $8.95

6732644 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Guilt free versions of your favorite recipes, that cut calories without sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich custards and puddings, lava cakes and pies to cheesecakes and more--these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Overnight Cinnamon-Pecan Monkey Bread. Color photos. 160 pages. Harvard Common. Paperbound. Pub at $19.99 $14.50

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Beverages

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**643165X** NUT BUTTERS: 30 Nut Butter Recipes and Creative Ways to Use Them. By Mary Loudermilk. Shares 30 of the author’s yummiest nut butter recipes that incorporate a variety of nuts, seeds, pistachios and pecans to coconut, sunflower seeds, and macadamias. Loudermilk also shares recipes for using each nut butter in the book, like Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 116 pages. Sterling. Pub. at $12.95 **$21.95**

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**687486X** HEALING SPICES: How Turmeric, Cayenne Pepper, and Other Spices Can Improve Your Health, Life, and Well-Being. By Leslie Bilderback. This collection of delicious recipes for meals and beauty remedies, this guide is a great tool for anyone looking to add more flavor to their diet while cutting out unhealthy ingredients like salt, sugar, and fatty oils. Fully illus. in color. 132 pages. Skyhorse. Pub. at $14.95 **$5.95**

**6960375** PEPPER. By Valerie Akman-Smith. This collection of delicious recipes has been created using make of exciting varieties and styles of black peppercorns, white, and red to make the most of this seasonal ingredient. Dishes include Korean Sticky Ribs; Pepper-Crusted Steak with Dillmacht Sauce; Chicken au Poivre; and more. Color photos. 64 pages. Ryland Peters & Small. Pub. at $16.95 **$4.95**

**6972810** THE ENCYCLOPEDIA OF SPICES & HERBS: An Essential Guide to the Flavors of the World. By Padma Lakshmi et al. From the Emmy-nominated host and Executive Producer of Top Chef comes an A-to-Z compendium of spices, herbs, salts, peppers, and blends, that defines the science behind the art of creating spice blends, and how flavor compounds within spices work together to create exciting layers of flavor and new tastes and sensations. With more than 40 regional guides, 60 spices, and 65 authentic and innovative recipes and blends, this volume will inspire you to cook in a whole new way. Fully illus. in color. 224 pages. Dorling Kindersley. 8¼x10¾. Pub. at $25.00 **$17.95**

**6765656** COOKING WITH SPICES: 100 Recipes for Blends, Marinades, and Sauces from Around the World. By Mark C. Stevens. A reference guide for any chef who wants to learn about and explore spices from around the world. Organized by region from India to Europe, it shows how to satisfy every culinary craving. Follow the simple step by step instructions and begin to elevate your meals to the next level. Photos. 272 pages. Rockridge. Paperbound. Pub. at $19.99 **$14.95**


**2827522** SPICE: Understand the Science of Spice, Creating Exciting New Blends, and Revolutionizing Your Cooking. By Stuart Farrimond. Learn the science behind the art of creating spice blends, and how flavor compounds within spices work together to create exciting layers of flavor and new tastes and sensations. With more than 40 regional guides, 60 spices, and 65 authentic and innovative recipes and blends, this volume will inspire you to cook in a whole new way. Fully illus. in color. 224 pages. Dorling Kindersley. 8¼x10¾. Pub. at $25.00 **$17.95**

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Seasonings & Condiments

5738261 THE GOOD COOK’S BOOK OF MUSTARD. By Michele Anna Jordan. A selection of delicious recipes is accompanied by thorough information on the variety of mustard-related topics, from growing mustard to purchasing and using commercial mustards. Learn how to taste mustard properly, spot the many varieties of mustard leaves, and create your own mustard. Well illus. in color. 302 pages. Skyhorse. Pub. at $17.95

175 pages. Skyhorse.

Canning & Preserving

5770211 THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experienced canners will find updated information that will help them improve their home-canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used.

8863465 HOW TO STORE YOUR HOME-GROWN PRODUCE: Canning, Freezing, Drying, and Storing, by Anna and John Vais. A comprehensive volume will provide you with the skills and confidence to make kinds of artisanal preserves at home. Includes recipes for jams, fruit butters, jellies, marmalades, syrups, preserves, terrines, and chutneys. Color photos. 288 pages. Sellers. Pub. at $16.95

2836505 TART AND SWEET: 101 Canning and Pickling Recipes for the Modern Kitchen. By K. Geary & J. Knader. Offers a comprehensive collection of recipes, hints, and Plain wisdom for canners of all types. Includes basic equipment, preserving techniques and tips on storing and shelf life. This comprehensive reference will guide you with the skills and confidence to make all kinds of artisanal preserves at home. Includes recipes for jams, fruit butters, jellies, marmalades, syrups, preserves, terrines, and chutneys. Color photos. 288 pages. Sellers. Pub. at $16.95

58936X JAM ON: The Craft of Canning Fruit. By Laena McCarthy. Offers a simple introduction to jarring and canning pure, homemade fruit jams and preserves. After teaching the basics, McCarthy encourages innovation by providing a fun mix and match list of herb, spice, and fruit combinations, as well as chapters on savory jarring and baking. Weck. 209 color photos. 264 pages. Viking Studio. Pub. at $24.99

6945375 BETTER HOMES AND GARDENS JAMS & JELLIES. Ed. by Jan Miller. This easy-to-use guide will show you how to capture the season’s fresh flavors in a jar of jelly or jam. Packed with more than 100 creative flavor ideas and simple serving suggestions. Try Caramel Apple Jam; Peppery Poppy Seed Salsa; Carrot Fennel Pickle; Bacon Shallot Jam. Well illus. in color. 340 pages. HMH. Pub. at $19.99

2833844 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE. Ed. by Jan Miller. Capture the fresh flavors of the summer garden. Farmer’s market all year round. In this complete step by step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, relishes, salsas, sauces, soups, stews, and more. Ringbound. Illus. in color. 462 pages. Pub. at $24.95

2793822 PICKLED & PACKED: Recipes for Artisanal Pickles, Preserves, Relishes & Cordials. By Valerie Alkman-Smith. The perfect canning companion with over 100 simple and straight-forward modern recipes with a flair. Five chapters including Holding & Vinegars, Relishes & Mustards; Belling Fruits & Preserves; Liqueurs & Cordials. Well illus. in color. 143 pages. Books4less. Pub. at $24.95


2800225 WECK SMALL-BATCH PRESERVING: Year-Round Recipes for Canning, Fermenting, Pickling, and More. By Stephanie Thurrow. A thorough step by step guide to preserving with WECK jars, along with one hundred delicious, small-batch recipes to can, ferment, pickle, and infuse using them. Recipes include Rogers Mary Mix; Carrot, Carrot; Vegan Kimchi; Orange-Vanilla Vodka, and more. Fully illus. in color. 204 pages. Skyhorse. Pub. at $18.99


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**9133551 THE PRODUCE COMPANION: From Balconies to Backyards, the Complete Guide to Growing Your Own Food.** By Alex Lwend. The author provides more than 125 apple recipes, for beverages, breakfasts, appetizers, soups and salads, entrees, variations of apple pie, and much more. Well illus. in color. 240 pages. Storey. Pap. $19.95.


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