COOKBOOK Bargain Books


June 28, 2019

6972677 1000 SAUCES, DIPS AND DRESSINGS. By Nadia Anumag. Provides the guidance, inspiration and recipes needed to lift meals, desserts, snacks and more to new heights of deliciousness. Jazz up your meals with white sauces, brown stock-based sauces; pesto sauces; creamy dips; fusion and Asian sauces; oil and vinegar dressings; salsas, and more. Color photos. 286 pages. Firefly. Pub. at $29.95 $5.95

2878410 QUICK-FIX DINNERS. Ed. by the eds. of Southern Living. There’s something for everyone in this collection. Recipe flags show busy cooks at a glance how long a dish takes from start to finish. There are ideas for comfort foods: pasta night, dinners, side dishes and desserts, proving that dinner made fast can be flavorful, satisfying, and best of all, stress free. 256 pages. Demoor. Paperbound. Pub. at $16.99 $4.95

2794456 THE JOY OF BREWING CIDER, MEAD, AND HERBAL WINE. By Nancy Koziol. Whether you want to try a simple mead, a crisp cider, or a wild wine with herbs foraged from your backyard, you’ll find the inspiration and instruction you need to follow through to the finished product with this thorough guide. Along the way you’ll pick up some fun facts about ethical consumption, sustainable farming, and the history of these ancient brews. Color photos. 139 pages. Skyhorse. Paperbound. Pub. at $16.99 $9.95

64589318 THE AIR FRYER COOKBOOK. By Tod English. The air-fryer is revolutionizing the way we think of eating light. Make the most of it with 50 easy and delicious recipes offered by top chef Tod English. Try foods like guilt-free French Fries, Lamb Empanadas and Puffy Glazed Doughnuts. You’ll be amazed at what you can create with an Air-Fryer! Well illus. in color. 148 pages. St. Martin’s. Pub. at $24.99 $9.95

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

7592833 THE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for many recipes, covering the needs of vegan, gluten-free, and sugar-free diets. Color photos. 221 pages. Skyhorse. Pub. at $17.95 $2.95

6857833 THE GREAT BIG PRESSURE COOKER BOOK. By B. Weinstein & M. Scarbrough. Recipes for every device, stovetop and electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spices found in dishes such as Cherry Chipotle Pulled Chicken or pure comfort food, like Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 512 pages. Clarkson Potter. Paperbound. Pub. at $25.00 $7.95


3580838 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rowinski. Offers a collection of 75 recipes and photographs that are great for camping and home-cooking alike. Recipes include: Beef and Bean Cornmeal Pie, Rosemary Garlic Pork Tenderloin, Wild Blueberry Dumplings, Perfect Roast Chicken with Onions and much more. Well illus. in color. 164 pages. Skyhorse. Paperbound. Pub. at $14.95 $4.95

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Cooking Techniques & Guides

- **5768202 175 BEST AIR FRYER RECIPES**. By Camilla V. Saulsbury. Indulge in the delectable flavor and crispy, crunchy texture of deep-fried foods—without all the fat and mess! Savor craveable air-fried versions of everything from onion rings, mozzarella sticks, and buttermilk fried chicken to sweet potato chips, chicken fried steak and jelly doughnuts. 24 pages. Color photos. Skyhorse. Paperbound. Pub. at $24.95 $19.95

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

- **5884780 MUG MEALS: More Than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes.** By Leslie Bilderback. If you’ve got five minutes to spare, you can mix up a delicious single-serve meal with just a mug and a microwave. Here are over 100 lightning-fast recipes for breakfast, lunch, dinner, and dessert. Try Scratch Mud Meatballs, Tamale Pie, Chicken Chilaquiles, and more. Well illus. in color. 184 pages. Sterling. Paperbound. Pub. at $17.95 $9.95

- **6776949 HOW TO BREAK AN EGG: 1,453 Kitchen Tips, Food Fixes, Emergency Substitutions, and Handy Techniques.** By the eds. of Fine Cooking Magazine et al. Organized in an easy-to-access format for quick reference or easy browsing, this reference is packed with more than 1,400 kitchen-tested tips, shortcuts, and ingenious solutions. From how to carve a turkey to seeding a bell pepper, it’s all here in one volume. 394 pages. Skyhorse. Paperbound. Pub. at $22.99 $15.95

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

- **2529750 SMOKING FOOD: A Beginner’s Guide.** By C. Dubbs & D. Heberle. Explains how to choose the best fuels, how to build smokers from old refrigerators and cardboard boxes, and, of course, how to smoke everything from turkeys to turtles. Includes more than 100 recipes. Most color in. 185 pages. Skyhorse. Paperbound. Pub. at $12.95 $4.95

- **2911949 THE BLUE APRON COOKBOOK: 165 Essential Recipes & Lessons for a Lifetime of Home Cooking.** This technique driven volume is sure to educate and inspire a new generation of cooks. Includes step by step instructions to prepare the basics such as stocks and broths, braising and roasting, and a collection of delicious recipes including Rice Pudding, Pan-Seared Pork Chops, and Sweet and Spicy Pumpkin with Lentil Sprouts and Almond Pesto; and Sprouted Seed Asian Five-Spice Wings and much more. Color photos. 244 pages. Sterling. Paperbound. Pub. at $22.95 $17.95

- **LIMITED QUANTITY 289906X THE AIR FRYER BIBLE: More Than 200 Healthier Recipes for Your Favorite Foods.** By S. LaBorde & E. Hickman. Harness the power of hot air and cook all the foods you love to crunchy, tasty perfection with little or no oil. More than 200 amazing time-saving dishes include more nutritious takes on Sweet Potato Fries; Stuffed Mushrooms; Jalapeno Poppers; and much more. Color photos. 244 pages.Sterling. Paperbound. Pub. at $22.95 $17.95

- **6921779 SPROUTS, SHOOTS & MICROGREENS: Tiny Plants to Grow and Eat in Your Kitchen.** By Lina Wallentin. Learn how to grow and consume sprouts, shoots and microgreens. All you need is tap water and a jar, and you’re ready to go. Also teaches you how to make delicious meals with your harvest. Recipes include Sushi Rolls with Quinoa and Wasabi Mayonnaise, Baked Rice & Cabbage, and more. Fully illus. in color. 128 pages. HarperCollins. 8½x10¼” Pub. at $39.99 $12.95

- **5371631 THE JERKY BIBLE: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl.** By Kate Fiduccia. Learn how to create delicious jerky with instructive step by step photos that take you through the process. You’ll learn how to utilize more than 40 marinades to create a wide range of flavors. In addition, readers will learn how to identify the best cuts for jerky. Color photos. 133 pages. Skyhorse. Paperbound. Pub. at $16.95 $7.95

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

- **2866226 TECHNIQUES FOR SMOKING: 25 Essentials.** By Ardie A. Davis. Discover 25 essential smoking techniques, each accompanied with a step by step illustration. Includes Smoking Trout; Grilled ‘n’ Smoked Beef Tenderloin; Lotsa Barbecue Pork Shoulder; and much more. Fully illus. in color. 128 pages. Harcourt. 8½x10¼” Pub. at $16.99 $7.95

- **5713545 SWEET PICKLED RELISH: Savoring Old-Fashioned Flavor.** By S. LaBorde & E. Hickman. Harness the power of hot air and cook all the foods you love to crunchy, tasty perfection with little or no oil. More than 200 amazing time-saving dishes include more nutritious takes on Sweet Potato Fries; Stuffed Mushrooms; Jalapeno Poppers; and much more. Color photos. 244 pages.Sterling. Paperbound. Pub. at $22.95 $17.95

- **6964962 ROASTED VEGETABLES: How to Perfectly Roast and Preserve All of Your Vegetables.** By C. Dubbs & D. Heberle. Explains how to choose the best fuels, how to build smokers from old refrigerators and cardboard boxes, and, of course, how to smoke everything from turkeys to turtles. Includes more than 100 recipes. Most color in. 185 pages. Skyhorse. Paperbound. Pub. at $12.95 $4.95

- **5555555 JULIENNE: A Masterclass in Cooking the Thin-Cut Meats & Vegetables Everyone Wants to Serve.** By C. Dubbs & D. Heberle. Explains how to choose the best fuels, how to build smokers from old refrigerators and cardboard boxes, and, of course, how to smoke everything from turkeys to turtles. Includes more than 100 recipes. Most color in. 185 pages. Skyhorse. Paperbound. Pub. at $12.95 $4.95

- **2967279 THE GLASGOW KITCHEN: Memories of a Scottish Lady Who Grew up in the Last Century.** By J. (Jean) MacLaren-Aitken. This absorbing account of the culinary life of the islander, Jean MacLaren, who was born at the turn of the last century, tells of her special dishes, family and friends, and her love of the country. Jean’s recipes and her anecdotes and memories will appeal to lovers of food and the history of this far-flung nation in the British Isles. 192 pages. Canongate. 8¼x10½” Pub. at $12.99 $9.95

- **1000100 ROASTED VEGGIES: How to Perfectly Roast and Preserve All of Your Vegetables.** By C. Dubbs & D. Heberle. Explains how to choose the best fuels, how to build smokers from old refrigerators and cardboard boxes, and, of course, how to smoke everything from turkeys to turtles. Includes more than 100 recipes. Most color in. 185 pages. Skyhorse. Paperbound. Pub. at $12.95 $4.95
Cooking Techniques & Guides

★ 6962718 THE SMOKED-FOODS COOKBOOK: How to Flavor, Cure, and Prepare Savory Meats, Game, Fish, Nuts, and Cheese. By Lue E. & Ed Park. Features 150 tasty recipes with simple techniques for smoking meats, breakfast, lunch, dinner and snacks. Delightful vintage color illustrations add a certain charm to each recipe. Enjoy hundreds of taste-tempting recipes for Old Yankee Chicken Pie, Hamburger Pie, Angel Food Cake and more.


★ 6733811 BETTY CROCKER’S GOOD AND EASY COOK BOOK: The 1954 American Classic. A classic collection that serves readers quick and easy recipes with simple techniques for smoking meats, breakfast, lunch, dinner and snacks. Delightful vintage color illustrations add a certain charm to each recipe. Enjoy hundreds of taste-tempting recipes for Old Yankee Chicken Pie, Hamburger Pie, Angel Food Cake and more.


★ 6805015 THE GREAT LITTLE PUMPKIN COOKBOOK. By Michael Kronid. No matter whether it comes from your garden, a farm stand, or even from a store. The Cookbook: The 1954 American Classic. A classic collection that serves readers quick and easy recipes with simple techniques for smoking meats, breakfast, lunch, dinner and snacks. Delightful vintage color illustrations add a certain charm to each recipe. Enjoy hundreds of taste-tempting recipes for Old Yankee Chicken Pie, Hamburger Pie, Angel Food Cake and more.


★ 6975866 COOK’S SCIENCE: 300+ KNIFE SKILLS. By Bill Collins. Describes the knives you need (plus a few that are just fun to have) and how to shop and care for them. Every knife has its purpose, and Chef Bill explains how to use each one safely and effectively. Illus. 166 pages. Clarkson Potter. Paperback. Pub. at $9.95

SOLD OUT


★ 6739309 GOOSEBERRY PATCH OUR FAVORITE GROUND BEEF RECIPES. Packed with mouthwatering mains, savory soups & stews, scrumptious and tempting appetizers, this little cookbook companion will satisfy your family again and again. Try Cheese-Stuffed Meatloaf, Crock-Pot Beef Stroganoff, Skillet Beef and Potato Soup, and more. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $7.95
Recipe Collections

644279X CAST IRON COOKBOOK. By Joanna Pruess. It cooks up the most mouthwatering Buttermilk Fried Chicken one evening, does double duty with a Swiss Cheese and Apple Frittata (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textural delight and more than 100 other recipes are presented. Color photos. 220 pages. Skyhorse. Paperback. Pub. at $19.95 $6.95

5749913 1.000 DELICIOUS SOUPS & STEWS, 4TH EDITION. Ed. by Sue Spitizer with L.R. Yoakam. Features streamlined recipes focused on simple and swift preparation. Hundreds of the recipes can be prepared in 45 minutes or less. Recipes are gathered from the Americas, the Mediterranean, China, India and around the world. Try Chicken Curry Stew, Cabbage and Vegetable Soup, or Beef Stew with Skillet Cornbread. Stew. 731 pages. Agate. Paperback. Pub. at $20.99 $5.95

2912120 A MEATLOAF IN EVERY OVEN: Two Chatty Cooks, One Iconic Dish and Dozens of Recipes—from Mom’s to Mario Batali’s. By F. Bruni & J. Steinhauser. Features 50 killer recipes for meatloaf from the US to the UK. Classics take hold by world-famous chefs like Bobby Flay and Mario Batali. This love letter to meatloaf incorporates history, personal anecdotes and even meatloaf sandwiches. Recipes include Eggs in Your Meatloaf, Moroccan Meatloaf, and Cheeseburger Meatloaf. 574 pages. William and Reem. Hardcover. Pub. at $39.95 $12.95

6933030 JUST TACOS: 100 Delicious Recipes for Breakfast, Lunch, and Dinner. By Shelley Wiseman. Simple to prepare, fun to eat, and packed with flavor, these tacos are all about simplicity. Tasty, light, and creamy. Discover how to make your own tortillas from scratch; which ingredients to keep in your Mexican pantry; and how to create delicious everyday tacos. Color photos. 384 pages. Workman. Hardcover. Pub. at $34.99 $9.95

LIMITED QUANTITY 2889878 MILK STREET: The New Home Cooking. By Christopher Kimball et al. These are more than just good recipes. They teach a simpler, bolder, healthier way to eat that will change your cooking forever, including the first chapter dedicated to making your own tortillas from scratch; which ingredients to keep in your Mexican pantry; and how to create delicious everyday tacos. Color photos. 384 pages. Workman. Hardcover. Pub. at $34.99 $9.95


2873214 THE ENTREES: Remembered Favorites from the Past. By Gail Monaghan. Packed with main courses from past eras, as well as histories of celebrated restaurants and their celebrity chefs. Features over 100 favorite recipes from around the world for fish, shellfish, poultry, game, and meat dishes, as well as hearty salads and vegetable selections. Color photos. 192 pages. Rizzoli. 9¾x11¼, 125 color photogravures. Pub. at $45.00 $14.95

6593488 TASTE OF HOME BRUNCH FAVORITES. By Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be simple, with coffee and sweet rolls, or extravagant with an egg casserole and more. Features over 200 scrumptious recipes that will have the gang over. Recipes include True Belgian Waffles; Maple-Glazed Sausages; Almond Coffee Cake; Donuts. Illus. in color. 208 pages. Rizzoli. 9¾x11¼, 125 color photogravures. Pub. at $45.00 $14.95


2873214 THE ENTREES: Remembered Favorites from the Past. By Gail Monaghan. Packed with main courses from past eras, as well as histories of celebrated restaurants and their celebrity chefs. Features over 100 favorite recipes from around the world for fish, shellfish, poultry, game, and meat dishes, as well as hearty salads and vegetable selections. Color photos. 192 pages. Rizzoli. 9¾x11¼, 125 color photogravures. Pub. at $45.00 $14.95

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6949207 SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaughn. In a 100-page introduction, Ben Vaughn has curated a living history of the South’s culinary culture—one plate, one conversation, and one recipe at a time. This collection includes Corn Chowder from Opal Mae’s Cafe, Shrimp Po’ Boy from Bernice Cajun Sea-Fry Restaurant, and Sweet Potato Pie from Chandler’s Diner. Color photos. 274 pages. Thomas Nelson. Pub. at $26.99 $4.95

2849313 BETTY CROCKER COOKBOOK, 12TH EDITION. Ed. by Adam Kowitt. 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, Balsamic Pork Chops, Spicy Shrimp, and Asian Tuna with Wasabi Aioli. Ringbound. 683 pages. HMH. Spiralbound. Pub. at $29.99 $9.95

680490X GOOSEBERRY PATCH FROM GRANDMA’S KITCHEN. If you love swapping recipe cards with family and friends, you’ll find this collection chock-full of old fashioned favorites you want to pass along. Handed-down recipes like Country Biscuits and Eggs; Chicken Noodle Soup; Country Fried Steak; Golden Macaroni and Cheese; Lemon Meringue Pie and Iced Shortbread Cookies. 16 pages of color photos. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

3596249 OUR FAVORITE SOUP & BREAD RECIPES. Gather recipes for satisfying soups everyone will love: Grandma’s Chicken Noodle Soup; Easy Potato Soup; Hearty Vegetable-BeeF Soup; and Nana’s Country Chili. Round out the meal with breads and muffins like Buttermilk Muffins; Fruit and Nut Muffins; and Buttery Sourdough Rolls. 128 pages. Gooseberry Patch. 5½x4¼. Spiralbound. Pub. at $7.95 $5.95

6877753 THE OLD FARMHOUSE KITCHEN: Recipes and Old-Time Nostalgia. By Frances A. Gillette. Tried and true comfort food recipes from the farmhouse kitchen that will help you produce irresistible creations. Features over a hundred of easy to follow recipes include Chicken and Dumplings; Swedish Pancakes; Creamy Potato Soup; and Blueberry Pie. Filled with downloadable cookbook is a downloadable cookbook. All color. 198 pages. Frances A. Gillette. 8¾x11. Paperbound. Pub. at $19.95 $14.95

2905103 THE BASQUE BOOK. By Alexandra Raji et al. Whether it’s a perfectly ripe summer tomato served with just a few slivers of onion and a drizzle of olive oil, salt cod slowly poached in oil and topped with an emulsion of its own juices, or a handful of braised leeks sprinkled with chopped egg–Basque cooking is about celebrating humble ingredients as showcased in this collection of delicious recipes. Well illus. in color. 296 pages. Ten Speed. Pub. at $29.99 $6.95

2812355 THE ANNE OF GREEN GABLES COOKBOOK: Charming Recipes from Anne and Her Friends in Avonlea. By K. Macdonald & L.M. Montgomery. Have you ever wanted to make a slice of Diana Barry’s Favorite Raspberry Cordial or try a slice of Anne Shirley’s famous Liniment Cake? Now you can, with the delightful teatime snacks, mains, desserts and all with the same 5-ingredient, 5 nights a week at 5:00 PM. Ed. by Sue Spitler with Vaughn. In a 100-page introduction, Vaughn has curated a living history of the South’s culinary culture—one plate, one conversation, and one recipe at a time. This collection includes Corn Chowder from Opal Mae’s Cafe, Shrimp Po’ Boy from Bernice Cajun Sea-Fry Restaurant, and Sweet Potato Pie from Chandler’s Diner. Color photos. 274 pages. Thomas Nelson. Pub. at $26.99 $4.95

3582434 ROBIN TAKES 5: 500 Recipes, 5 Ingredients or Less, 500 Calories or Less, 5 Nights a Week at 5:00 PM. By Robin Miller. With 380 main dishes, there are enough entrees in this collection to create a different meal seven nights per week for an entire year without repeating the same thing twice. There are also a huge selection of side dishes and desserts, all with the same 5-ingredient, 500-calorie promise. Color photos. 401 pages. Andrews McMeel. Paperbound. Pub. at $29.99 $8.95

2865623 THE GOURMET COOKBOOK: More Than 1,000 Dishes. Ed. by Ruth Reichl. With engaging introductions to each chapter, entertaining head notes, indispensable information about ingredients and techniques, hundreds of tips from Gourmet’s test kitchens, and an extensive glossary, this volume is the essential kitchen companion for anyone who wants unforgettable recipes and spectacular results every time. 1,040 pages. HMH. Paperbound. Pub. at $40.00 $9.95
Recipe Collections

2852713 COOK FRESH YEAR-ROUND. By Fine Cooking. Celebrate simple seasonal eating with this sweet boxed collection of recipes in four small volumes. Spring, Summer, Fall, and Winter. Includes over 50 dishes. Paperback. 312 pages in four volumes. Taunton. Pub. at $19.95. $3.95

5967252 I LOVE MEATBALLS. By Rick Rodgers. An all-around delicious meatball can do more than just dress up your spaghetti. This collection of over 50 recipes, ranging from traditional to cutting-edge and modern, expands the role of the beloved meatball. Try Fried Olive Meatballs, Indonesian Meatball Soup, or Holiday Meatball Lasagna. Color photos. 156 pages. Andrews McMeel. Pub. at $19.99. $3.95

5972195 SUPER FAST INSTANT POT PRESSURE COOKER COOKBOOK. By H. Podolo & E. Sanders. Make the most of the world’s most convenient cooking appliance on the market with this assembly of delicious recipes—all of which can be prepared in under an hour! One hundred dishes in all, including Tuscan White Bean Soup; Pesto Spaghetti Squash; Salted Caramel Cheesecake; and more. Well illus. in color. 160 pages. Castle Point. Paperback. Pub. at $19.99. $4.95

2894319 TOTS! 50 Tot-ally Awesome Recipes from Totchos to Sweet Po-tot-o Pie. By Dan Whalen. This quirky collection features more than 50 recipes making for delicious and nutritious takes on the top meals with tater tots, from Chicken Tot Pie to Cheeseburger Tot Sliders, Tots Benedict to Apple Tot Crisp. Every recipe uses frozen store-bought tots but directions for making tots from scratch are included. Color photos. 436 pages. Cider Mill. Pub. at $29.95. $7.95

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

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

2858883 THE HAMILTON COOKBOOK: Cooking, Eating & Entertaining in Hamilton’s World. By Laura Kumin. Takes you into Alexander Hamilton’s home and to his table with historical information, recipes, and tips on how you can prepare and serve the food that our founding fathers enjoyed in their day. Experience dishes like Californian Coffee Prime Rib. Well illus. in color. 256 pages. Workman. Paperback. Pub. at $12.95. $4.95

2823810 PRIME: The Complete Prime Rib Cookbook. By John Whalen III. Culinary experts from across the country present a go-to recipe collection for celebrating the greatest cut of beef. From the perfect roast to the most tantalizing cut of beef with just the right rubs and gravies, it’s full of everything from Prime Rib au Poivre and Cowboy Steaks to creative twists like Californian Coffee Prime Rib. Well illus. in color. 208 pages. Cider Mill. 8 ¾ x 10”. Pub. at $24.95. $6.95


6864120 COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect filet mignon with a side of twice-baked potatoes, or offers 103 dishes of comfort food, this collection is perfect for many occasions. Here are over 100 great meals using this amazing ingredient, from Chili Chicken Mini Tostadas to Pulled Chicken Sliders. Well illus. in color. 224 pages. Random. Paperback. Pub. at $24.95. $6.95

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

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

5995626 ONE PAN TO RULE THEM ALL: 100 Cast-iron Skillet Recipes for Indoors and Out. By H. Southworth & G. Matza. Cast iron cookware, a proven hero, never goes out of style and cannot be destroyed. Here are more than 100 recipes that include Italian festive sausage and peppers, Beef Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or over a campfire. Well illus. in color. 266 pages. Good Books. Pub. at $19.99. $6.95

2891901 FAMILY FAVORITE CASSEROLE RECIPES. By Addie Gundry. Offers 105 recipes that are easy and packed with flavor. Taste your way through the day with stress-free classics like Smoked Gouda Mac and Cheese; the Hidden S’mores Casserole; One-Pot Chicken Cordon Bleu Casserole, and more. Gundry offers a casserole for every meal from breakfast to desserts and features over 250 recipes—from tasty new side dishes to a full Thanksgiving, and everything in between—this collection will make every meal celebration. Features dishes like Corned Beef, Beef, grilled Chorizo Sausage, Yorkshire puddings, and more! Color photos. 463 pages. Cider Mill. Pub. at $29.95. $7.95

2842300 THE NEW PRESSURE COOKER COOKBOOK: A tantalizing collection of over 175 Delicious Recipes for Quick, Easy & Healthy Meals. By Jake Grogan. With tips on making recipes Vegetarian, Vegan, Paleo, and Gluten-Free, this collection of tasty recipes has something for everyone: Spicy Mexican Beef Stew; Beer-Soaked Chicken; Beef Short Ribs with Peppers, Beef Burgundy, and more. Gundry offers a casserole for every meal from breakfast to desserts and features over 250 recipes—from tasty new side dishes to a full Thanksgiving, and everything in between—this collection will make every meal celebration. Features dishes like Corned Beef, Beef, grilled Chorizo Sausage, Yorkshire puddings, and more! Color photos. 463 pages. Cider Mill. Pub. at $29.95. $4.95

2831376 BETTER HOMES & GARDENS 100 RECIPES YOU’LL MAKE FOREVER. Ed. by Jan Miller. Every recipe in this collection was tested, tweaked, and tested again. Vanilla and other notes and guidance from the culinary professionals in the test kitchen. Whether you want to make the perfect French Omelet, master Classic Lasagna, or whip up some Cream Puffs, you’ll find 100 beyond classic recipes in this volume. Fully illus. in color. 304 pages. HMH. 8 ¾ x 10 ¼”. Pub. at $25.00. $7.95

6905616 BETTER HOMES AND GARDENS 13X9 THE PAN THAT CAN. Ed. by Jan Miller. Features 150 delicious new recipes for appetizers, breakfast bakes, one-pan dinners, baked ratatouille, hot sandwiches, and more. Each recipe is fully tested and includes full nutrition information. Try Tacos in Pasta Shells; Baked Cajun Seafood and Rice; or Candy-Chunk Peanut Butter Bars. Fully illus. in color. 304 pages. HMH. Paperback. Pub. at $19.99. $5.95

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Recipe Collections

★2381067 GRANNY POTTMOUTH’S FAST AS F**K COOKBOOK. By Peggy Glenn. With side-splitting potty-mouth commentary, yummy dishes for every occasion, and directions even the dumbest of cooks can follow, you’re all set to enter cookbook heaven. Recipes include Three-Ingredient Potato Salad; Fried Toast Casserole; Bar-B-Que Beef and Broccoli; and more. Adults only. Color photos. 176 pages. Sterling. Paperbound. Pub. at $21.99 $16.95

★2780399 TASTE OF HOME PUMPKIN. Can’t get enough of that sweet and spicy pumpkin taste? Enjoy the 101 recipes included in this delicious collection like Fluffy Pumpkin Pancakes; Pumpkin Chip Muffins; Roasted Pumpkin Nachos; Pumpkin-Chorizo Bow Ties; and Ginger-Streusel Pumpkin Pie. Fully illus. in color. 399 pages. Reader’s Digest. Spiralbound. Pub. at $12.99 $9.95


2945223 FIX-IT AND ENJOY-IT! 5-INGREDIENT RECIPES. By Phyllis Pellman Good. The more than 780 recipes in this handy, lip-smacking collection offer you a way to prepare quick, “make it again” meals—all of which only need 5 simple ingredients! You create! Featuring dishes like Mexican Egg Casserole, Marvelous Mini Meat Loaves, Smokey Mountain Chicken, Peach Cobbler, and more! 264 pages. Workman. Paperbound. Pub. at $15.95 $14.95

298558 THE BEST OF AMISH COOKING. By Phyllis Pellman Good. Gathered treasures discussed from interviews with real Amish grandmothers, digging through recipe boxes, and poring over old books and diaries. These heart and soul-warming dishes include Amish Oatmeal Pancake; Ham and Gravy; Amish Cabbage Casserole; and more. Fully illus. in color. 192 pages. Hamlyn. Paperbound. Pub. at $7.99 $3.95


2892715 SAMEEN RUSHDIE’S INDIAN COOKERY. Takes readers on a personal culinary journey, driven by an impulse to share and celebrate North Indian food. Rushdie explains how to buy spices, and offers an elaborate array of meat, poultry, fish dishes, and vegetarian dishes. These recipes will fill your kitchen with the irresistible pleasures of Indian cookery. 256 pages. Color photos. Workman. Paperbound. Pub. at $16.95 $12.95

6913229 SUPERFOOD NUTS; A Guide to Cooking with Power-Packed Walnuts, Almonds, Pecans, and More. By C. Diekmann & V. Chelf. An authoritative guide to almonds, walnuts, pecans, pistachios, and more. It’s packed with mouthwatering recipes such as Orange Walnut Muesli; Brekkie Rice Pudding; Eggplant with Caramelized Onions, Walnuts, and Pears; and Maple Walnut Shredded Chicken. Color photos. 150 pages. Sterling. Paperbound. Pub. at $14.95 $4.95

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

2901021 MR. WILKINSON’S WELL-DRESSED SALADS; A Cookbook to Celebrate the Seasons. By Matt Wilkinson. With the garden’s yield as his inspiration, Wilkinson’s salads produce with grapefruit, melon, feta, fish, and meat to create enticing, adaptable dishes. Recipes include Iceberg, Mint and Radish Salad with Avocado Dressing; Grilled Peach & Chicken with Arugula; Grilled Peach, Pecorino & Pecan Salad; and more. Fully illus. in color. 253 pages. Black Dog & Leventhal. Pub. at $27.95 $15.99


286352X WILL IT WAFFLE? 53 Irresistible and Unexpected Recipes to Make a Waffle Iron. By Daniel Shumski. Offers a unique collection of recipes for your waffle iron, including Pizza; Burgers; Calamari Salad; Bllibimbap; Fillet Mignon; Ravioli; S’mores Chocolate Chip Cookies; and more! Color photos. 211 pages. Workman. Paperbound. Pub. at $14.95 $5.95

6855997 WILL IT SKILLET? 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet. By Daniel Shumski. Launches Betty Crocker into millions of American kitchens with a wonderfully 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 $4.95

★6734219 HOW TO INSTANT POT: Mastering All the Functions of the One 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

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

2912652 SUPER TUSCAN: Heritage Recipes and Uncommon Pleasures from Our Kitchen to Your Table. By Gabriele Corcos et al. Includes dishes for busy weeknights like Chicken Saltimbocca and Pasta with Mushrooms and Asparagus. Other dishes include Raviolo di Caponata; Tuscan Carrot Cake; and Roasted Chicken Conditaon. With over 100 recipes to help you live la dolce vita, it will inspire you to infuse your cooking with Tuscan traditions. Well illus. Color in most. 269 pages. Touchstone: 8½x10¼/Pb/Pa at $39.99 $16.00.

★690372X GOOSEBERRY PATCH OUR FAVORITE APPLE RECIPES. Features 62 super-easy recipes that are sure to be a hit with your family and friends, pot-lucks and church suppers. Tastes like Apple French Toast for breakfast; Apricot-Cashew Salad Sandwiches and Spicy Cabbage-Apple Slaw for lunch; and Bacon & Apple Pork Chops for dinner. And don’t forget dessert with an Apple Crisp. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $8.96 $5.95

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Recipe Collections

- **697774** JOY OF COOKING, 75TH ANNIVERSARY. By Irma S. Rombauer et al. Presents over 4,000 of your favorite recipes, updated for today’s kitchen equipment, as well as for the wide selection of foods now easily available. In addition, over 500 new recipes have been added. The volume’s useful techniques, substitution charts, and anecdotes are also included. 1132 pages. Scribner. Pub. at $35.00. $26.95

- **4609220** FOR THE LOV OF OATS. By Amy Ruth Finegold. More than 30 recipes for enjoying wholegrain oats; from fruity breakfast bowls like Peaches and Cream Oatmeal, to creamy smoothies like Peanut Butter Oat Smoothie, to chewy cookies and bars like Oatmeal Cranberry Cookies; that all release energy in the best possible way–slowly. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95. $9.95

- **278081X** THE PUMPKIN COOKBOOK. By DeeDee Stovel. A versatile and healthy option for every meal of the day, pumpkin has countless possibilities. Diverse recipes include Orange-Pumpkin Pancakes; Thai Pumpkin Soup; Chicken in Pueblan Green Pumpkin Seed Sauce and of course pie–seven distinct versions. Color photos. 248 pages. Stoney, Pipework. Pub. at $16.95. $6.95

- **4523040** FRIED CHICKEN: Recipes for the Crispy, Crunchy, Comfort-Food Classic. By Rebecca Lang. Who can resist a golden, crispy on the outside, tender and juicy piece of fried chicken? Lang offers more than sixty easy-to-follow recipes from around the world–ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanese with Chimichurri to Thai-Style Drumsticks with Sweet Chili Sauce. Well illus. in color. 64 pages. Skyhorse. Pub. at $19.99. $9.95

- **6698990** MASTER THE ELECTRIC PRESSURE COOKER. By Marci Buttars. Not your grandma’s pressure cooker! With more than one hundred delicious recipes and tips–from perfect grains and homemade yogurt to tender, leathery ribs and all of the bone meats–you’ll soon have a new batch of family favorites. Includes a chapter on the basics of pressure cooking and tips. Well illus. in color. 258 pages. Skyhorse. Pub. at $23.99. $14.95

- **4606442** 101 THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. Offers simple and creative recipes using your favorite brand of ramen noodles, from Summer Picnic Salad and Ramen Fajitas to Ramen Trail Mix, Chocolate Chinos, and more. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99. $4.95


- **6957749** THE FANNIE FARMER FARMER, REVISED THIRTEENTH EDITION. By Marion Cunningham. This classic kitchen reference is updated with 325 new and classic recipes, 3,990 altogether. Includes chapters on microwave cooking, outdoor grilling, unusual vegetarian dishes, and ethnic specialties. Illus. 1230 pages. Bantam. Paperbound. Pub. at $11.99. $8.95

- **6914772** THE GREAT AMERICAN BURGER BOOK: How to Make Authentic Regional Hamburgers at Home. By Geoge Motz. A collection of unique regional preparations of the hamburger, the icon of American cuisine. America’s cornucopia of tastes, the author then shares regional recipes like the Fried-Onion Burger of Oklahoma, the Juicy Lucy of Minnesota, the Steamed Cheeseburger of New York, and many many more. Color photos. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95. $9.95

- **2762339** THE KOREAN KIMCHI COOKBOOK. By Kim Man-Jo et al. Explore Korea’s favorite dish in all its pungent, healthful complexity. This collection features more than 75 recipes for all occasions like Cured Green Onions, Autumn Kimchi, or Hot and Spicy Spring Kimchi. You’ll learn it all–its origins, tips on preparation and substitutions of unusual ingredients. Color photos. 120 pages. Tuttle. 10¼x8¼. Paperbound. Pub. at $17.99. $12.95

- **6581420** SAUSAGE!: How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sausages, and More. By Akerberg & Lindberg. Crafting homemade sausage is fun and easy–and the results are simply delicious. This collection offers over forty recipes for the tastiest sausages from pork, beef, poultry, game, lamb, and vegetables, plus perfect side dishes, dips, sauces, and breads for serving. Well illus. in color. 185 pages. Skyhorse. Pub. at $24.95. $19.95

- **6918182** TINA NORDSTROM’S WEEKEND COOKING. 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. Pub. at $19.99. $11.95

- **6727123** TINY BOOK OF PECAN FAVORITES: Classic Recipes for Every Season. Ed. by Cindy Smith Cooper. Presents over 75 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 Coins. Well illus. in color. 144 pages. Skyhorse. Pub. at $14.95. $9.95

- **2902664** LOVE WELCOME SERVE: Recipes That Gather and Give. By Amy Nelson Hanson. Offers comfort recipes such as Brown Sugar Chili over Cheese Grits; Cream Cheese Chicken Enchiladas; Hello Dolly Brownies; Layered Spaghetti Pie, and more. Full color, in color. 236 pages. Center Street. 8¼x10¼. Pub. at $25.00. $19.95


- **2815249** THE AMERICAN TABLE: Classic Comfort Food from Across the Country. By Larry Edwards. Brings together in one volume over 180 soul-satisfying recipes from every corner of the country including such delicious dishes as Buttermilk cornbread Muffins; Black-Eyed Pea Salad, Cola; Chicken and Apple Coffee Cake. You’ll be transported back to your grandmother’s kitchen as you dig into classics. Illus. in color. 300 pages. Skyhorse. Pub. at $24.99. $19.95

- **5729440** EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite turkey lasagna, John F. Kennedy’s Irish Cheddar, Queen Elizabeth II’s scotch eggs, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this fascinating collection from the National Archives. Illus., most in color. 300 pages. Skyhorse. Pub. at $24.99. $19.95

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


- **697774** JOY OF COOKING, 75TH ANNIVERSARY. By Irma S. Rombauer et al. Presents over 4,000 of your favorite recipes, updated for today’s kitchen equipment, as well as for the wide selection of foods now easily available. In addition, over 500 new recipes have been added. The volume’s useful techniques, substitution charts, and anecdotes are also included. 1132 pages. Scribner. Pub. at $35.00. $26.95
Recipe Collections

2698550 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 Crumble Pie, and more. Good Books. Spiralbound. Pub. at $18.95. $4.95

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

★ 6622533 THE ONION LOVER’S COOKBOOK. By Brian Glover. Previously published as Onion this wonderful celebration of the world’s most widely used and versatile cooking ingredient features a wealth of information on buying, storing and preparing onions. Offers 150 recipes including Onion Tart, Chilled Garlic and Almond Soup with Grapes; and Seared Tuna Steaks with Red Onion Salsa. Fully illus. in color. 296 pages. Hermes House. Paperbound. Pub. at $8.95. $4.95


5931424 SQUASH & ZUCCHINI: Pumpkin, Butternut, Musk, Hokkaido, & Zucchini. By Elisabet Bangert. Try wonderful squash and zucchini dishes throughout the year, from the summer’s delicate flavors of the zucchini to the robust, mature squashes of the fall. All recipes can be made with all varieties of the squash and zucchini, fifty-five recipes range from soups, casseroles, and quiche to stuffed and muffins, revealing the diversity of these wonderful ingredients. Fully illus. in color. 80 pages. Spiralbound. Pub. at $7.99. $2.95

5933644 KITCHEN THINGS: An Album of Vintage Utensils and Farm-Kitchen Recipes. By Richard Snodgrass. The master photographer and novelist showcases the beloved objects and recipes of the collective culinary past. Capturing the vintage tools and recipes that cooks return to time and time again and pairing them with his own poignant reflections, Snodgrass welcomes us to revisit our fondest kitchen memories. 273 pages. Skyhorse. 10¼x10¾. Pub. at $19.95. $9.95


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


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

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

6737349 101 THINGS TO DO WITH BACON. By Eliza Cross. Bring home the bacon with these delicious recipes, including appetizers, salads, dinners, and even desserts. Try Bacon Rubbed Salmon, Baguette-Wrapped Scallops; Bacon German Pancakes, Chicken Bacon Barbecue Pizza, Peanut Butter Bacon Cupcakes, and so much more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $14.99. $9.99

★ 6925273 THE EVERYTHING PRESSURE COOKER COOKBOOK. By Pamela Rice Hahn. See how you can spend less time in the kitchen and more time at the table, using today’s pressure cookers. Create mouthwatering breakfast, lunch, dinner, and dessert dishes in a cinch. 283 pages. Adams Media. Paperbound. Pub. at $16.95. $9.95

6630421 NORTHERN HOSPITALITY: Cooking from the People You Can Trust. By K. Stavely & K. Fitzgerald. Collects over 400 historic New England recipes from the seventeenth- to the early twentieth-centuries, and modern cooks will find the tools they need for both historical understanding and kitchen adventure. Recipes are presented in their original textual forms and are accompanied by commentaries to make them more accessible to the modern reader. 480 pages. UMP Paperbound. Pub. at $30.95. $19.95

★ 2914247 VEGETABLES ILLUSTRATED: An Inspiring Guide with 700+ Kitchen-Tested Recipes. By Cook’s Illustrated. Make vegetables the star of every meal with this game-changing guide showcasing more than 700 recipes in everything from appetizers and side dishes to main courses. This compendium from the people you can trust at America’s Test Kitchen includes recipes like Roasted Flatties with Butternut Squash, Simple Spanish Greens; and Sweet Potato and Butternut Squash with Roasted Onions and Shallots. 1500 photos. 528 pages. America’s Test Kitchen. 9x10¾. Pub. at $40.00. $29.95

★ 2777873 THE LITTLE HOUSE COOKBOOK, REVISED: Frontier Foods from Laura Ingalls Wilder’s Classic Stories. By Barbara M. Walker. Celebrates the life of a pioneer family working, cooking, and eating together. More than 200 unique recipes are included, all of them adapted for a modern kitchen. Includes excerpts from the Little House books and invites the reader to recreate the foods described, from pancake men to vanity cake. 140 recipes. 304 pages. HarperCollins. Pub. at $24.99. $17.95

6915337 THE SIMPLE ART OF EATINGWELL COOKBOOK. With Jessie Price. The expert cooks in the EatingWell Test Kitchen spend all day at the stove–so you don’t have to! Representing the fruits of their labor, this collection gathers great tips and techniques, along with more than 400 of their best recipes, like Garlic Rosemary Mushrooms or Caramelized Onion Lasagna. Well illus. in color. 512 pages. Countryman. Paperbound. Pub. at $27.50. $9.95

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**2800443 THE WORLD’S BEST SPICY FOOD.** By Tom Parker Bowles et al. Lonely Planet presents 100 authentic recipes that deliver the most mouth-watering, most tastebud-tingling flavors direct to your kitchen. Explore the culture behind the planet’s spiciest dishes, from Sichuan Hotpots and Malaysian Laksa to tangy Mexican Salsas. Color photos. 224 pages. Lonely Planet. Paperbound. Pub. at $19.95 $5.95

**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 lessons from the pros in their day to day 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

**2880466 PIZZAS AND FLATBREADS: Over 100 Recipes Featuring Everyone’s Favorite Comfort Foods.** Provides you with tips and techniques on making your own pizza doughs and flatbreads. This collection gives you everything you need to make everyone’s favorite comfort foods at home. You’ll find Neapolitan Pizza, Gluten Free Pizza Dough, Deep Dish and Bacon Pizza, Mashed Potato, Bacon, and Scallion Pizza, and lots more. Well illus. in color. 240 pages. Cider Mill. Paperbound. Pub. at $18.95 $13.95

**280283X AMERICAN GIRL AROUND THE WORLD: Delicious Dishes from Across the Globe.** Photos by Nicole Hill Gerulat. With more than 50 inspiring recipes, helpful tips, and fun culinary facts, this collection is your passport to a delicious journey around the globe. Every one gives you a fun excursion to taste of the world like: Brazilian Cheese Puffs, Avocado & Black Bean Tortas, Chicken Chow Mein: Vegetable Paella; and more. Color photos. 136 pages. Weldon Owen. Pub. at $19.95 $5.95

**2836289 BRAZIL: A Cook’s Tour.** By Christopher Idone. Journeys through the exotic lands of Brazil and showing in stunning photographs the people, the land, and most especially the food, with more than 100 authentic recipes for dishes such as Fish Stew Coriande, Brazil Nut Soup, and Chicken Pot Øf Øf 216 pages. Potter. Pub. at $32.50 $7.95

**2812201 THE SAUSAGE COOKBOOK: BIble: 500 Recipes for Grilling, Spicing, Cooking, and Enjoying the Food That Links the World.** By Ellen Brown. A comprehensive compendium of all things sausage, including some vegetarian options. A worldwide range of recipes from the traditional to the unusual, like Scotch Sausage Provençal, Curried Chicken Sausage with Sweet Corn, and Smokey Southwestern Bison Sausage. SHOPWORN. 512 pages. Cider Mill. Paperbound. Pub. at $19.95 $8.95

**687861X THE JOY OF SQUASH: From Acorn to Zucchini.** By Theresa Millington. Featuring sixteen varieties of squash, these 200 yummy recipes include Spaghetti Squash Vegetable Soup, Pumpkin Waffles; Chayote and Avocado Salad; and Pumpkin Cream Cheese Roll. You’ll be inspired with ways to enjoy squash any time of year. Color photos. 200 pages. Gooseberry Patch. Paperbound. Pub. at $15.95 $11.95

**6793487 GOOSEBERRY PATCH BEST CHURCH SUPPERS.** Whether you’re going to a carry-in dinner, a church picnic, a school social, or a charity function, church suppers are a time to get together as a crowd. Packed with Sunrise Breakfasts; Soup & Sandwich Suppers; Bountiful Salads & Sides; Main Dishes to Share; Food for Fellowship; and Heavenly Desserts. Well illus. in color. 206 pages. Gooseberry Patch. Paperbound. Pub. at $15.95 $11.95

**6847293 THE AUTHENTIC AMISH COOKBOOK.** Compiled by Norman & Marlena Miller. Sprinkled with popular Amish hymns and inspirational thoughts, these 450 recipes are all you need for hearty meals for small family groups or very large crowds. Family favorites include Food for the Soul; Haystack Casserole; and Dandelion Jelly. 249 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

**2847841 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Homes.** By Carole Roth Gignacaro. Offers an endless array of traditional appetizers, soups, salads, main dishes, cakes, pastries, desserts—plus tips to make your comfort food recipes include Apple Dumplings; Chicken and Dumplings; Chicken Pot Pie; Dutch Potato Soup, Reed Best Eggs; and White Chocolate Shoofly Pie. Color photos. 192 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

**6785689 EASY MEXICAN FOOD FAVORITES: A Mexican Cookbook for Taqueria-Style Home Cooking.** By Jennifer Olera. Brings the most popular Mexican fare right to you—you’ll find a cornucopia of Jalapeno Sausage with Dried Fruit, and Smoky Taqueria-Style Home Cooking. Includes more than 125 authentic recipes that deliver the world’s spiciest dishes, from Sichuan Hotpots and Malaysian Laksa to tangy Mexican Salsas. Color photos. 224 pages. Lonely Planet. Paperbound. Pub. at $19.95 $11.95

**2819066 YOGURT EVERY DAY: Healthy and Delicious Recipes for Breakfast, Lunch, Dinner and Dessert.** By Hubert Comert. A comprehensive nutritionian 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, snacks and dessert using yogurt. By Coquilles Saint-Jacques or Tagliatelle a la Carbonara. Includes a section on how to make your own yogurt at home. Fully illus. in color. 198 pages. Random. 8¼x10. Paperbound. Pub. at $19.95 $9.95

**2808864 101 BURGERS & SLIDERS: Classic and Gourmet Recipes for the Most Popular Fast Food.** Ed. by Alice Sambor. Discover how to make all the classics plus inspired gourmet versions of burgers and their chic little cousins, sliders, at home. Find your new favorite burger among recipes for Spicy Vegan Burger, Meatless Hamburgers; Dinner Cheesburger; and Pork & Apple Sliders. Includes recipes for classic sides. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $6.95

**2910365 THE QUINTESSENTIAL KALE COOKBOOK: Simple and Delicious Recipes for Everyone’s Favorite Superfood.** By Julia Mueller. With more than seventy five recipes for breakfast, lunch, dinner, and snack time, your whole family will quickly fall in love with kale. Recipes include: Almond Praline Souffle; Butternut Squash and Kale Chili, Cauliflower and Kale Yellow Curry, Indian Chickpea Stew with Kale, Cheddar Kale Skillet Fondue, and more. Fully illus. in color. 250 pages. Skyhorse. Paperbound. Pub. at $14.99 $11.95

**2901153 PICKLES AND ICE CREAM: A Bizarre Pregnancy Cravings Cookbook.** By V. Jacob-Ebbinghaus & J. Rodrigues. Compiled more than 65 of the most outrageous food choices reported by expectant moms, this fun volume includes recipes for Cherry Spaghetti; Mashed Potato with Caramel Sauce; Butter Watermelon; and the classic of all pickles and ice cream. This collection will make your family laugh so hard you’ll be hungry. Color photos. 223 pages. Running Press. Pub. at $17.00 $3.95

**5898722 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. Paul and Tina Johnson were these nearly 260 tasty recipes from soups, stews, and steaks to sides and desserts—stuck to your ribs comfort food! Recipes include Apple Dumplings; Chicken Pot Pie, Dutch Potato Soup, Reed Best Eggs; and White Chocolate Shoofly Pie. Color photos. 192 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

**2808864 101 BURGERS & SLIDERS: Classic and Gourmet Recipes for the Most Popular Fast Food.** Ed. by Alice Sambor. Discover how to make all the classics plus inspired gourmet versions of burgers and their chic little cousins, sliders, at home. Find your new favorite burger among recipes for Spicy Vegan Burger, Meatless Hamburgers; Dinner Cheesburger; and Pork & Apple Sliders. Includes recipes for classic sides. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $9.95

**2910365 THE QUINTESSENTIAL KALE COOKBOOK: Simple and Delicious Recipes for Everyone’s Favorite Superfood.** By Julia Mueller. With more than seventy five recipes for breakfast, lunch, dinner, and snack time, your whole family will quickly fall in love with kale. Recipes include: Almond Praline Souffle; Butternut Squash and Kale Chili, Cauliflower and Kale Yellow Curry, Indian Chickpea Stew with Kale, Cheddar Kale Skillet Fondue, and more. Fully illus. in color. 250 pages. Skyhorse. Paperbound. Pub. at $14.99 $11.95

**2901153 PICKLES AND ICE CREAM: A Bizarre Pregnancy Cravings Cookbook.** By V. Jacob-Ebbinghaus & J. Rodrigues. Compiled more than 65 of the most outrageous food choices reported by expectant moms, this fun volume includes recipes for Cherry Spaghetti; Mashed Potato with Caramel Sauce; Butter Watermelon; and the classic of all pickles and ice cream. This collection will make your family laugh so hard you’ll be hungry. Color photos. 223 pages. Running Press. Pub. at $17.00 $3.95

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**668832** A WORLD OF DUMPLINGS, REVISED: Filled Dumplings, Pockets, and Little Pies from Around the Globe. By Brian Yarvin. Make your own delicious, succulent filled delicates from around the world, from pot-stickers to ravioli, knishes to empanadas and samosas, with this mouth-watering collection. More than 100 recipes include Pork Shu Mai, Potato Pierogi, Pennsylvania Dutch Apple Dumplings, and much more. Fully illus. in color. 293 pages. Countryman. Paperbound. Pub. at $24.95 $17.95

**280999** RUSTIC MEXICAN: Authentic Flavors for Everyday Cooking. By Deborah Schneider. This collection of authentic and flavorful Mexican recipes includes World's Best Tortilla Soup, Savoy Layered Tortilla Cake; Short Ribs Barbacoa; Frijoles Charros; and more. Color photos. 192 pages. Weldon Owen. 8½x10¼. Paperbound. Pub. at $29.95 $9.95

**921025** DAMN FINE CHERRY PIE: The Unauthorized Cookbook Inspired by the TV Show Twin Peaks. By Lindsey Bowden. Foods play a crucial role in the Twin Peaks universe. This collection presents all your Twin Peaks favorites, as well as recipes that have been inspired by characters, storylines, and locations. By Shelly Johnson. 300 pages. Agent Cooper’s Ducks on the Lake, or Big Ed’s Roadside Stew. Well illus. in color. 224 pages. HarperDesign. Pub. at $24.99 $7.95

**3569411** TASTE OF HOME 5 INGREDIENT COOKBOOK. Ed. by Christine Rukavena. Cook up whatever you please–with ease–thanks to the simply sensational five-ingredient recipes you’ll find in these pages! Inside you’ll find 427 no-fuss dishes for all occasions, including 137 satisfying main dishes; over 110 snappy sides, snacks and salads; 77 scrumptious sweets; and much more! Color photos. 256 pages. Reader’s Digest. Paperbound. Pub. at $15.99 $11.95

**6976212** COOKING FROM THE GARDEN: Best Recipes from Kitchen Gardener. Ed. by Ruth Lively. Celebrates the seasons’ best with more than 200 innovative, tasty ways to use the country’s most beloved chefs, restaurateurs, and authors including Leek and Potato Soup; Roasted Vegetables with Balsamic Vinegar; and Turkish Stuffed Peppers. 300 pages. Taunton. Pub. at $18.95 $16.95

**6942011** THE ILLUSTRATED KITCHEN BIBLE: 1,000 Family Recipes from Around the World. Ed. by Victoria Blashford-Snell. With over 3,000 photographs, notes on what can be made abroad; what to serve with recipes; creative ideas for leftovers; and detailed step by step instructions–this is the most comprehensive kitchen resource offering over 1,000 recipes like Porcini Mushroom Soup; Savory Layered Tortilla Cake; Short Ribs Barbacoa; Frijoles Charros and more. Color photos. 192 pages. Weldon Owen. 8½x10¼. Paperbound. Pub. at $29.95 $6.95

**2826127** COOKING WITH HERB. By Cedella Marley with R. Pelzel. Takes cooking with cannabis to the new level, showing just how easy it is to infuse food. By Lindsey Bowden. Food and daily wellness rituals with the Herb. Loaded with party ready recipes like Hemp, Kale, and Apple Salad; Grilled Jerk Chicken with Tamarind Sauce; Kung Pao Peppers, Roasted Beer Cheese, and more. Well illus. in color. 240 pages. Avery. Pub. at $30.00 $6.95

**5898383** GOOSEBERRY PATCH SECRETS FROM GRANDMA’S KITCHEN. Every recipe in this collection uses familiar ingredients, with easy directions and hints for success. Many of the recipes are lots of tips for delicious cooking plus simple ideas for sharing food and fun with family and friends. Recipes include Porky Pigs in a Blanket; Henny-Penny Chicken; Ground Beef & Noodles Casserole; Meatloaf and Beets; and Ethel’s Favorite Spritz Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

**2785351** 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 rich aroma and unique bittersweet flavor of black liquorice adds a special depth to both sweet and savory dishes. Recipes include Liquorice Glazed Chicken; Liquorice & Orange Glazed Ham; and Liquorice and Aronia Crumble. Color photos. 128 pages. Lorenz. 8½x10¼. Pub. at $15.00 $11.95

**6688372** TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK. Ed. by A. Gländer & H. Wheaton. From garden-beef staples and chicken classics to barbecued ribs and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals; and hearty side dishes include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos. 320 pages. Reader’s Digest. Paperbound. Pub. at $18.95 $11.95

**6689978** TASTE OF HOME MOST REQUESTED RECIPES. Ed. by A. Gländer & H. Wheaton. From 350 tried-and-true dishes that home cooks have eagerly shared, raved about, and rated as absolutely delicious! From fast-to-fix weeknight dinners to potluck stews and holiday specialties, these five-star favorites will get the job done! Fully illus. in color. 432 pages. Reader’s Digest. 9½x14½. Spiralbound. Pub. at $24.99 $17.95

**6937101** MAGNOLIA TABLE: A Collection of Recipes for Gathering. By Joanna Gaines with M. Stets. A collection of more than 125 recipes is inspired by dozens of Gaines family favorites and include classic comfort selections from the couple’s new West Texas restaurant, Magnolia Table. Includes tasty dishes like Cinnamon Squares; Dutch Oven Cabbage & Bacon; and Souffled Broccoli Casserole. Color photos. 328 pages. Morrow. 8½x10¼. Pub. at $29.99 $21.95

**6763379** JOHN WAYNE CAST IRON OFFICIAL COOKBOOK. Ed. by Jeff Ashworth. Jam-packed with mountain-man fare, this cookbook celebrates and brings to life John Wayne’s cast iron’s unique characteristics. With over 100 mouthwatering recipes such as Fighting Kentuckian’s Fried Chicken, Maple Bacon Buttermilk Scones; Soft-Steamed Stuffed Apples with Sautéed Caramel Sauce and more, plus fascinating stories, photos and trivia about Duke. Fully illus., in color. 252 pages. Media Lab Books. Paperbound. Pub. at $22.99 $16.95

**5987962** THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes. By 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 Skinless Pork Sausage, Microwaved Meat Sauce; Soft-Steamed Pitts. Illus., 207 pages. Souvenir. Paperbound. Pub. at $18.95 $16.95

**2912740** THE CONFIDENT COOK. By Irene Chalmers. The author shows readers that anyone who can understand a few basic home cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into a heavenly dish with the aid of a little Dutch Oven with R. Pelzel. Takes cooking with the Herb. Lo...
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★ 2827027 MARY BERRY: Foolproof Cooking. Foolproof, delicious recipes that you can depend on completely. With simple working tips, spectacular dinners, party ideas, comforting puddings and brilliant desserts to make with this family classic, this is the ultimate collection for every home cook. Color photos. 320 pages. BBC. Pub. at $45.00 $34.95

★ 2842165 THE CAST-IRON SKILLET COOKBOOK: A Talantizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre, to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying skillet recipes for every meal—from breakfast to dessert! Color photos. 344 pages. Cider Mill Pub. $24.95

★ 2823799 THE PEPPERMINT BARK COOKBOOK. By Dominique DeVito. Featuring more than 75 creative recipes that highlight the holiday favorite, including gluten-free variations, such as Double-Chocolate Peppermint Bark, Gluten-Free Chocolate Peppermint Biscotti, Oatmeal Bark Bars; and many more. Mouthingwatering photographs and entertaining tips throughout make this decadent cookbook the perfect gift. 256 pages. Cider Mill Pub. At $21.95 $17.95

★ 2823551 THE CAST-IRON PIES COOKBOOK: 101 Delicious Pie Recipes for Your Cast-Iron Cookware. By Dominique DeVito. A mouthwatering collection of over 100 pies perfect for cast-iron skillets. From a wide range of recipes, such as Maple Pumpkin Pie; Chocolate Mousse Pie; Gluten-Free Grapefruit Custard Pie and Chicken and Artichoke Heart Pot Pie; to 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 $18.95

★ 282356X THE CAST-IRON SKILLET COOKBOOK: A Talantizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, DeVito has curated a collection of satisfying recipes utilizing the most versatile pan in your kitchen. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $18.95

★ 2800241 WELCOME HOME HARVEST COOKBOOK: Quick-and-Easy Farm-to-Table Dinners and Desserts. By Hope Comerford. Ring Bound. Discover wholesome farm to table meals without a lot of fuss! Comerford has selected the best fresh meals from home cooks across the country, offering over 450 recipes that include such favorites as Zucchini Casserole; Beef and Vegetable Stew; Deep South Cornbread; Pork Chops with Apple Stuffing; Tuscan-Style Pork Ribs with Balsamic Galze; and more. Color photos. 578 pages. Good Books. 8¼x10¼. Pub. at $50.00 $33.95


★ 5822246 THE UNITED STATES OF PIZZA. By Craig Prrie with D. Jacob. Those who love a homemade pizza crust will find step-by-step blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also included are a range of recipes from decades of pizza-making. Try Baked Egg and Eggplant Pizza on Naples-Style Dough, or Crab Pizza on Sicilian-Style Dough. Fully illus. in color. 192 pages. Rizzoli. 8½x10. Pub. at $30.00 $14.95

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

★ 2797127 PALEO COOKING WITH YOUR AIR FRYER: 80+ Recipes for Healthier Fried Food in Less Time. By Karen S. Lee. Indulge in your favorite fried foods without compromising your health or waistline with these air-fried copies of your favorite fried dishes. With a powerful astrological wisdom. Color photos. 322 pages. Grand Central. Pub. at $28.00 $21.95

★ 2842145 THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures. By Adrianna Adarme. Includes all the recipes and projects you’ll need for some cozy-inspired holiday season, and all year long! Organized by the months of the year, this guide offers ideas for activities, recipes, and DIY projects that make the little moments in life just as exciting as the big. Fully illus. in color. 260 pages. Rodale. Pub. at $24.99 $19.95

★ 2817470 PIE SQUARE: Irresistibly Easy Slab & Savory Slab Pies. By Cathy Barrow. Slab pie is tonight’s dinner, tomorrow’s dessert, or a showstopper for your next event. Packed with original and delicious one-pan pies, this collection will turn you and again. Scrumptious recipes include Basil Chicken and Kale Pie with an All-Butter Crust, Nacho Slab Pie with a Cornbread Crust, and Brande Mocha Cappuccino Slab Pie with a Shortbread Crust. Color photos. 322 pages. Grand Central. Pub. at $28.00 $21.95

★ 6770223 A BOOK FOR COOKS: 101 Classic Cookbooks. By Leslie Geddes-Brown. This lively and stylish compendium showcases 101 of the world’s most influential, groundbreaking, or beautiful cookbook books, from the 1800s to the present day. Among the famous chefs and the writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigella Lawson, and more. Well illus. in color. 224 pages. Memill. Pub. at $28.00 $17.95

★ 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, family-friendly recipes from America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts that make your favorite foods better, better. Fully illus. in color. America’s Test Kitchen, 10½x12½. Pub. at $50.00 $33.95

★ 6839185 MARY BERRY EVERYDAY. Make Every Meal Special. Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Featuring charming family suppers, family-friendly food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist. Try Curried Beef Samosas; Sausage and Herb Plait; or Potato, Leek and Cheese Pie. Well illus. in color. 359 pages. $45.00

★ 382468X NOT YOUR MOTHER’S CAST IRON SKILLET COOKBOOK. By Lucy Vasfier. Featuring information on how to choose, season, cook, and clean your skillet, along with more than 150 recipes, this is the definitive companion for a range of great cast-iron loving home cooks. Delicious dishes include Constant Flip–Meat Steaks with Butter, Frazzled Herbs & Garlic, Fried Bologna Sandwiches; and Triple Ginger Gingerbread. Color photos. 272 pages. Harvard Common. Paperbound. Pub. at $24.99 $17.95

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691781X **COOK LIKE A MAN: Master Your Kitchen with 78 Simple and Delicious Recipes.** By Fritz Brand. Equipping readers with understanding of kitchen basics while also divulging a few easy tricks—even if it means “taking it til ya make it”—Brand shows you what works, how it works, and why it works. Recipes include The Bacon and Cheese Burger, SPaghetti Carbonara, Beer-Battered Fish and Chips, Guinness and Tomato Beef Short Rib; and more. Color photos. 261 pages. Skyhorse. $8.95


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

5926134 **OPEN FACED: Single-Slice Sandwiches from Around the World.** By Karen Tadros. Open faced sandwich tradition gets a modern makeover. Crossing international borders this collection brings fresh, creative flavors to your toasted breakfast, lunch, or dinner. Recipes include Falafel Sandwich; Borscht; Eggplant Sandwich and much more. 116 pages. Harvest House. Spiralbound. Pub. at $9.99

6942237 **ADVENTURES in CHICKEN.** By Eva Kosmas Flores. Eva knows how to combine flavors and textures in truly unique ways to make even the humble chicken seem new and exotic. From Cuban Chicken Fricassee; Chicken Stuffed Pumpkin; Mulligatawny Soup; Crackling, Bacon, and Onion Jam; and more. Fully illus. in color. 208 pages. Page Street. Paperback. Pub. at $19.99

6943077 **COOKING NEW AMERICAN: How to Cook the Food You Love to Eat.** By the eds. of Fine Cooking. Features over 200 flavorful recipes for your favorite foods, from appetizers like Peppery Shrimp and Hoisin Pesto Sliders; to main dishes like Quick Chicken Sauté with Snow Peas & Cilantro; to desserts like Plum Galette with Lemon Crust. Color photos. 234 pages. Taunton. Paperback. Pub. at $16.95

6767362 **BACON FREAK: 50 Savory Recipes for the Ultimate Enthusiast.** By Rocco Loosbrock et al. Celebrate that heavenly, smoky gold with delicious recipes using bacon in every imaginable way. Bacon Weave Meatloaf; Chorizo Breakfast Brulee in one pot, that will leave you cut back on everything but flavor. You’ll find easy inventive breakfast options; decadent dinners; quick, flavorful salads; and more. Well illus. in color. 324 pages. Cider Mill. $23.95

6903959 **EAT YOUR HEART OUT.** By Dean Sheremet. 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 Lakes to improve your mood and boost your metabolism, this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8¼x10¼. Pub. at $25.95

5694527 **SWEET POTATOES: Roasted, Loaded, Fried, and Made into Pie.** By Mary-Frances Heck. Flavorful ingredients such as chiles, cumin, milk, and cheese transform your favorite super-food into sixty bold, crave-worthy dishes. Recipes include Chicken and Dumplings, Sweet Potato Chips, Sweet Potato Ravioli, Sweet Potato Tagliatelle, Sweet Potato Ice Cream; and more. Fully illus. in color. 144 pages. Clarkson Potter. Pub. at $16.99

2817616 **THE CHICKPEA REVOLUTION COOKBOOK.** By H. Lawless & J. Mulqueen. Features more than 85 recipes that can help you incorporate more plant-based foods onto your diet. Powerful and delicious chickpeas are good for you and the Earth. Come join the revolution and give these tasty recipes a try: Chicke Peppe, Life-affirming Ramen; and Quinoa Chickpeas & Chorizo Potato Pesto. Color photos. 196 pages. Skyhorse. Pub. at $17.99

2852861 **LA TARTINE GOURMANDE: Recipes for an Inspired Life.** By Beatrice Peltre. With nearly 100 recipes and charming anecdotes, Peltre takes you on a journey, revisiting her inspiration for each dish. Not just a guide about cooking, but a warm invitation to share in the beauty and simple pleasure of a life with food at the heart of it, the delicious meals include Cold Honeydew and Cucumber Soup and Lemon and Honey-Flavored Chicken. Well illus. 314 pages. Shambhala. 8x10. Pub. at $35.00

5971988 **HIGH ALPINE CUISINE.** By Maria Mendith. 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 day. Warm up after a frosty day on the slopes with recipes such as Chamonix Onion Soup Gratin; Pan Swiss Alpine Macaroni; Rancher’s Bison Sliders; Alpenglow Martini; and more. Illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99

2855329 **THE GOOD FOOD: A Cookbook of Soups, Stews, and Pastas.** By D. Halpern & J. Shragai. There’s no better comfort food in the Americas, Italy, France, India, Morocco, and the Middle East, the authors bring together nearly 200 recipes. Includes Gazpacho, Jambalaya, and Spanish paella—all in极致 and as well as other delicacies such as Cornishman Onion Soup Gratin; Pan Swiss Alpine Macaroni; Rancher’s Bison Sliders; Alpenglow Martini; and more. Illus. in color. 346 pages. Rodale. 8½x11. Pub. at $34.95

2012843 **EAT DELICIOUS: 125 Recipes for Your Daily Dose of Awesome.** By Dennis Prescott. Features comfort food from around the globe that you can prepare no matter your skill level. It’s packed with 125 recipes for breakfast, lunch, and dinners as well as desserts, snacks, and sides that everyone will enjoy. Try Creamy Lobster Mac and Cheese; Fried Shoestring Onion Chestubs; Salted Caramel Apple Parfaits; and much more. Well illus. in color. 346 pages. Rodale. 8½x11. Pub. at $34.95

6972309 **WELCOME HOME COOKBOOK.** By Hope Comerford. Features 450 easy and satisfying recipes to help you prepare 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. 581 pages. Good Books. Pub. at $19.95

6725168 **ONE POT, BIG POT: 100 Family Meals Using Just One Cooking Vessel!** By Shane Hetherington. This collection gives you 100 beautiful recipes that are composed of affordable, accessible ingredients all cooked in one pot, that will leave you cut back on everything but flavor. You’ll find easy inventive breakfast options; decadent dinners; quick, flavorful salads; and more. Well illus. in color. 234 pages. Cider Mill. 8¼x10¼. Pub. at $24.95

6853622 **ONE POT, BIG POT: 100 Family Meals Using Just One Cooking Vessel!** By Shane Hetherington. This collection gives you 100 beautiful recipes that are composed of affordable, accessible ingredients all cooked in one pot, that will leave you cut back on everything but flavor. You’ll find easy inventive breakfast options; decadent dinners; quick, flavorful salads; and more. Well illus. in color. 234 pages. Cider Mill. 8¼x10¼. Pub. at $24.95

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Recipe Collections

**2816725 HOUSE OF VINEGAR: The Power of Sour, with Recipes.** By Jonathan Sawyer. Helps you unleash this acidic flavor booster in your own cooking with recipes for base vinegars like Bodega Vinegar, Apple Wine Vinegar and Craft Beer Vinegar, and then shows you how to use these recipes as building blocks to dishes like Sunday Gravy over Cavatelli and Classic English Pea & Onion Salad. Color photos. 248 pages. Ten Speed. Pub. at $30.00 $21.95

**6809924 SEASONED WITH GRACE: Recipes from My Generation of Shaker Cooking.** By Bethia Lindsay. Takes you on an authentic visit to Shaker culture. A way of life and work 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 $19.95 $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, and beverages. 284 pages. Good Books. Spiralbound. Pub. at $8.95 $4.95

**6828825 THE COOK'S ILLUSTRATED MEAT BOOK.** By the eds. at America's Test Kitchen. This comprehensive master class in meat cooking offers information covering shopping, storing, seasoning, and of course cooking every cut of beef, pork, lamb, veal, chicken and turkey. The 425 foolproof recipes include dishes like Thai Grilled Beef Salad; Beef Empanadas; Mexican Pulled Pork; Irish Stew, and much more! Color photos. 492 pages. American Tea Kitchen. 9x10¼. Pub. at $19.95 $12.95

**687438X DINNER ILLUSTRATED: 175 Meals Ready in 1 Hour or Less.** By the eds. at America's Test Kitchen. Just gather your ingredients and follow the step-by-step color photographs that show each recipe in action from prep to serving. Each page includes a full meal that can be prepared in an hour or less, from meatless options and gluten free options to vegetarian and vegan options. 400 pages. America's Test Kitchen. 9x10¼. Paperbound. PRICE CUT to $19.95

**2840162 THE ROASTED VEGETABLE, REVISED EDITION.** By Andrea Chesman. Roasting vegetables concentrates their natural sweetness and enhances their natural flavor. In each of the 175 recipes, from simple side dishes to soul satisfying soups, salads, pastas, sandwiches, tarts, and more, the vegetables are oven roasted to an irresistible and sublime perfection. Beautifully illustrated. Color photos. 186 pages. Harper Common. Paperbound. Pub. at $19.95 $14.95

**6925677 AN AVOCADO A DAY: More Than 70 Recipes for Enjoying Nature’s Most Delicious Superfood.** By Lara Ferroni. Devoted to avocados, it includes simple and delicious recipes for every time of day like Avocado Waffles; Chocolate Avocado Cake; Tropical Power Oatmeal; Spinach Avocado Phyllo Rolls; and Grilled Rib Eye with Peppers & Avocado Compound Butter. Well photos. Color. 186 pages. Sasquatch. Pub. at $19.95 $9.95

**6845267 THE EVERYTHING EVERYDAY ITALIAN COOKBOOK.** By Dawn Altmann. From bruschetta to veal scaloppini to tiramisu, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, into easy-to-prepare, easy-to-find ingredients. Illus. 304 pages. Adams Media. Paperbound. Pub. at $15.95 $11.95

**2817101 MARYJANE’S CAST IRON KITCHEN.** By MaryJane Butters. Remember grandma’s home cooking with the cast iron pot? Well you can bring back those recipes and make biscuits like you’ve never tasted before! Also try Pastor’s Pe. Coffee Chili; Griddle Ginger Cookie and good old fashioned Mac & Cheese. Fully Illus. 224 pages. Gibbs Smith. 8¼x11. Pub. at $24.99 $7.95

**6920454 50 CHOWDERS: One-Pot Meals—Clam, Corn & Beyond.** By Japser White. Recipes for the familiar chowders, as well as more exotic fare such as Shaker Fresh Cranberry, Bean, Nova Scotia Lobster Chowder, and Pacific Northwest Salmon Chowder. Includes recipes for companion dishes such as Parker House Rolls and Buttermilk Biscuits. Color Photos. 115 pages. Countryman. Paperbound. Pub. at $16.95 $9.95

**2802872 COOKING IN SEASON: 100 Recipes for Eating Fresh.** By Bright Bims. From the sweet peas of spring and the luscious stoning fruit of summer to the hearty vegetables of fall and the bright citrus of winter, this inspired collection of recipes for every course in each season will put healthful, flavorful, delicious foods on your table year-round. How to fry Grilled Salmon with herb butter. 286 pages. Clarkson Potter. Paperbound. Pub. at $16.95 $12.95

**2837986 TORTILLAS TO THE RESCUE COOKBOOK.** By Jessica Harlan. Goes way beyond the Mexican classics, showing you how to make dozens of tortilla creations, such as Carne Asada and French Fry Burritos; Mozzarella, Olive and Tomato Pizza-Dillas; Spiced Sausage Lasagna; Chorizo and Butternut Squash Empanadas; and Grilled Rib Eye with Peppers and White Wine Mustard. Color photos. 176 pages. Weldon Oxen. 8x½. Pub. at $29.95 $9.95

**760789X THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Dairy.** By Diane St. Clair. Explains techniques from animal husbandry and land management to the buttermilk creamery processes. Here you’ll 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 Goula Prime Rib; and many more. 160 pages. Gibbs Smith. Paperbound. Sold Out

**2852357 SUPER EASY BURGERS.** By Orathay Soukissian. Whether you are in the mood for a classic Bacon Cheeseburger or a Phatburger with perfect that perfection. Here is a super easy burger for everyone! Illus. in color. 209 pages. Andrews McMeel. Pub. at $27.99 $5.95

**6976884 THE GOURMET KITCHEN: Recipes from the Creator of Savory Simple.** By Jennifer Farley. Take your home-cooked meals to a gourmet level with this collection of sophisticated, unique recipes including simple hearty breakfasts and even dishes like Butternut Squash and Potato Frittata, or quick and healthy weeknight meals such as Maple Soy Glazed Salmon. For dessert, impress guests with a decadent Banana Cake that is as light as a cloud. In color. 305 pages. Gallery. Paperbound. Pub. at $19.95 $9.95

**2811582 BUTTERMILK COOKBOOK: Recipes and Reflections from the Cre ator of Savory Simple.** By Jennifer Farley. Take your home-cooked meals to a gourmet level with this collection of sophisticated, unique recipes including simple hearty breakfasts and even dishes like Butternut Squash and Potato Frittata, or quick and healthy weeknight meals such as Maple Soy Glazed Salmon. For dessert, impress guests with a decadent Banana Cake that is as light as a cloud. In color. 305 pages. Gallery. Paperbound. Pub. at $19.95 $9.95
**Recipe Collections**

**6970230**  **I HEART PUMPKIN:** Comforting Recipes for Cooking with Winter Squash. Ed. by A. Sambrook & D. Boll. Cook yourself comforted & warm over heart warming recipes for colder months, from wholesome soups and stews to delicious pies and tarts. Including recipes like Prosciutto and Pumpkin Terrine, Moroccan Honey Roasted Pumpkin, and of course, Pumpkin Pie. Color photos. 144 pages. Ryland Peters & Small. Pub. at $14.95  **$9.95**

**6847455**  **FROM THE FARMHOUSE KITCHEN.** By D. Stoltzfus & C. Falb. A great collection of more than 150 delicious recipes, plus inspiration for the season, drawn from a year of New American Autumn Soup; Butterscotch Apple Salad; Chicken Enchiladas; Roasted Broccoli; Turkey and Mandarin Bread Salad; and much more. 233 pages. Harvest House. Spiralbound. Pub. at $17.45  **VALUE $59.95**

**6939724**  **THE GUT HEALTH COOKBOOK: Feel Better from the Inside Out with Over 60 Recipes for Digestive Health and Vitality.** By Dunja Gulin. A healthier gut is the key to a healthier life, so banish those all too common symptoms of a bloated stomach and enjoy new levels of physical and mental vitality. Dunja presents over 60 delicious recipes for introducing fermented foods to your everyday diet. Try Banana and Blueberry Kefir Muffins or Comforting Baked Carrots. Well illus. in color. 160 pages. Ryland Peters & Small. Pub. at $19.95  **$11.95**

**697892**  **HOMEMADE: Cooking from My New England Roots.** By Matt Jennings with J. Battaliana. Honoring the food of his heritage and redefining classic American cuisine, Jennings offers this collection of delicious recipes that include Beef and Pork Meatloaf with Crispy Onion Rings; Maple-Lime Grilled Chicken Legs with Bean Salad; and Mussels with Red Curry Broth and Lemongrass. Color photos. 212 pages. Sterling. Pub. at $23.00  **PRICE CUT to $7.95**

**6753061**  **THE WINTER TABLE: Fireside Feasts for Family and Friends.** By Lisa Lemke. A collection of delicious, leisurely, and comforting meals that bring warmth and coziness to the long winter months. Seventy-five recipes that make the most of winter fare include Lamb Tangle; Pulled Pork Sandwiches; and tons of vegetarian, fish, and seafood options too. Includes all the information you need to become a freezer-mania guru. Illus. in color. 368 pages. Robert Rose. Pub. at $22.95  **$6.95**

**632204**  **THE ART OF GREAT COOKING WITH YOUR INSTANT POT.** By Emily Sunwell-Vidaurri. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutrient-rich and gluten-free ingredients. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Turkey Legs; along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-mania guru. Illus. in color. 368 pages. Robert Rose. Pub. at $22.95  **$6.95**

**691752EAT WELL LIVE WELL WITH DIABETES: Low-GI Recipes and Tips.** By Karen Kingham. With over 100 delicious recipes included here, eating well with diabetes just got easier. Low in sugar and/sweeteners, each recipe features detailed dietary information, and you’ll learn about the different kinds of diabetes and what foods will make you feel great. Color photos. 192 pages. Skyscraper. Pub. at $12.95  **$3.95**

**2890913**  **THE NATURAL COOK: Eating the Seasons from Root to Fruit.** By Tom Hunt. An inspirational guide for the way we eat now. Hunt puts fresh, flavorful produce center stage in recipes designed to highlight the natural ingredients. You’ll find plenty of inspiring recipes like Sweetcorn Fritters, Tatin with Toffee Apple Peel, or Pumpkin Pie with Cardamom and Maple Syrup. Well illus. in color. 176 pages. Parche. Pub. at $29.95  **PRICE CUT to $7.95**

**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 make staple recipes easier and many of your favorite recipes when you already own, this guide shows how to make a great supper easier like Creamy Pork and Cabbage Stew or Caraway Dilllings with stovetop and pressure cooker directions. Photos. 352 pages. Little, Brown. Pub. at $30.00  **PRICE CUT to $13.95**

**6813461**  **THE SKILLET SUPPER COOKBOOK.** By Williams-Sonoma Test Kitchen. The twenty-two inspired recipes showcase the versatility of the skillet, which can deliver delicious, sophisticated meals time and time again. Some of the recipes include Skillet Sausage & Beef Lasagna; Roasted Chicken with Filling potatoes & Carrots; and Spinach and Cheese with Bacon, Avocado & Spinach. Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95  **$4.95**

**5881501**  **THEY DRAW & COOK: 107 Recipes Illustrated by Artists From Around the World.** By N. Padvilov & S. Swindell. A unique and artful cooking adventure for all ages. This collection features 107 hand-illustrated recipes that include: Staring Artist Coq au Vin; Moroccan Orange and Date Salad; and Marmalade Flapjacks. The perfect combination of flair and folly. Weldon Owen. Pub. at $19.95  **SOLD OUT**

**695982**  **BOWL FOOD.** By Bronte Aurell et al. A collection of 75 recipes from smoothie bowls to noodle soups and wholesome salads. Balancing ingredients is key to creating satisfying and exciting bowl food like Black Bean Bowl with Chimichurri Dressing, Sofa Noodles with Miso Dressing, and Slow-Cooked Lamb, Salad with Broad Fava, Pomegranate, and Fresh Mint. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95  **$4.95**

**5977460**  **BACON 24/7: Recipes for Curing, Smoking, and Slicing.** By Brynn Tuohy. There are sliced bacon, and then there are bacon. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutrient-rich and gluten-free ingredients. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Turkey Legs; along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-mania guru. Illus. in color. 368 pages. Robert Rose. Pub. at $22.95  **$6.95**

**6941566**  **SERIOUSLY GOOD FREEZER MEALS: 150 Easy Recipes to Save Your Time, Money & Peace of Mind.** By Karrie Tuohy. These freezer meals will seriously change the way you think about freezer cooking. Truman’s recipes include Morning Energy Bars; Empanada Hand Pies; Coconut Cashew Basil Curry Soup; Smoky Grilled Louisiana Turkey Legs; and tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-mania guru. Illus. in color. 368 pages. Robert Rose. Pub. at $22.95  **$6.95**

**6916527**  **LOW FAT & HEALTHY COOKING.** By Ellen Brown. A gluten-free diet does not mean that simple pleasures like toast or PB&J have to be out of reach. It includes mouthwatering recipes that are every bit as delicious as the original. From Portuguese Sweet Bread, Hearty Pumpernickel Stuffing, or Focaccia Bread. Color photos. 248 pages. Running Press. Pub. at $23.00  **$4.95**

**2892294**  **500 LIGHT MEALS: The Only Compendium of Light Meals You’ll Ever Need.** By Deborah Gray with E. Dingmann. Filled with delicious recipes and resources of low-calorie, low-fat, low-sodium meals for you ingredients. The author creates both familiar recipes and new dishes and uses less fat and sugar to keep calories in check. Try Ricotta and Blueberry Pancakes, Pesto and Tomato Soffritte, Mexican Chicken Wraps, Raspberry Cheesecake and more. Well illus. in color. 286 pages. Sellers. Pub. at $17.95  **$3.95**

**2873451**  **THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health.** By R.J. Ruppleth. Explains the benefits of probiotic drinks and fermented foods, and includes simple recipes for kefir, yogurt, and smoothies; kombucha and ginger beer; naturally fermented ciders and sodas; sauerkraut, kimchi, and natural pickles; green drinks and natural soda drinks; and more. Well illus. in color. 239 pages. Skyhorse. Pub. at $16.95  **$3.95**
8657884 THE HOW CAN IT BE GLUTEN FREE COOKBOOK, VOLUME 2. By the eds. at America's Test Kitchen. This kitchen tested collection of gluten-free recipes features a whole new whole grain flour blend, dairy-free variations and nutritional information for every recipe. Expand your repertoire with 190 new recipes. From breakfast favorites, rice and grains, and comfort food classics to cookies, pies, and cakes. Well illus. in color. 318 pages. America’s Test Kitchen. Paperback. Pub. at $26.95 $7.95

2831503 DIABETIC LIVING HEALTHY MAKEOVERS FOR DIABETES. Ed. by Anne F. Victore. This informative cookbook is chock-full of small changes that add up to big results when it comes to losing weight and balancing blood sugar. As you use this guide, you'll learn healthy kitchen tips to transition your C.P. into cooking, such as trading bread crumbs for ground nuts in a crispy chicken coating. Includes 95 irresistible meals. Well illus. in color. 252 pages. HMH. Paperback. Pub. at $19.99 $4.95

281529X THE BONE BROTH MIRACLE DIET: Lose Weight, Feel Great, and Revitalize Your Health in Just 21 Days. By Fed Skinner. Restore and rebolt your health with nature’s miracle cure in only twenty-one days with this easy to follow plan. You’ll incorporate delicious, healthy bone broth and ancestral foods into your diet to help you lose weight, boost energy and heal your gut. Recipes include Supercharged Greens; Maple Roast Salmon; and Chocolate Coconut Balls. Color photos. 213 pages. Skyhorse. Paperback. Pub. at $17.99 $4.95

★ 6972487 SANDWICHES WITHOUT BREAD: 100 Low-Carb, Gluten-Free Options. By Pola Karolova. Featuring one hundred creative recipes, this collection will appeal to both your appetite and your waistline. Instead of using bread, you can make sandwiches with lettuce, wrapped cucumber, apple slices, grilled eggplant or pineapple, and dozens of other constituents, the options are endless. Well illus. in color. 214 pages. Skyhorse. Pub. at $16.99 $12.95

2078291 NUTRI-BLENDER RECIPE BIBLE. By Robin Donovan. From our favorite high-speed cook we bring you a guide that will help you to enjoy as many as 150 incredible meals that detoxify, replenish, and revitalize your health. From superfood smoothies and energizing soups to burgers and cakes, each of these meals is easily workable to clean up, and makes the nutritious elements of your fruits and veggies. Color photos. 198 pages. St. Martin’s. Paperback. Pub. at $19.99 $4.95

4555376 THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idiot’s Guides as Easy as Indis. By Professor Fudger. Complete with 60 delicious recipes, this guide gives you all you need to know to eat your way to a reduced risk of heart disease, cancer, asthma, diabetes, and arthritis by reducing inflammation. Try California Scramble, Homemade Granola Bars, or Cannery Row Soup. 316 pages. Alpha. Paperback. Pub. at $18.95 $4.95

2884305 KALE, GLORIOUS KALE. By Catherine Waiters. Discover the myriad ways you can introduce this superstar among vegetables into your cooking with recipes like Baked Eggs Over Kale; Kale Granola; Rustic Kale and Goat Cheese Tart; Penne with Kale, Sausage, and Mushrooms; and even Kale, Pumpkin Tart Crust, and Chia Lemon Hummus. Well illus. 218 pages. Countryman. Paperback. Pub. at $16.95 $12.95

6823068 THE CHIA SEED COOKBOOK: Eat Well, Feel Great, Lose Weight. By MySeeds Chia Test Kitchen. These tiny, flavorless, gluten-free seeds are chock-full of antioxidants and nutrition. When combined with water they can be used as a replacement for butter or oil in your favorite baked goods. Nearly 100 recipes include Peanut Butter Chia Waffles, Chia Triple Fruit Crisp, and Chia Lemon Hummus. Well illus. in color. 224 pages. Skyhorse. Pub. at $17.95 $12.95

2873125 COOKING WITH SEA VEGETABLES. By Peter & Montse Bradford. High in minerals and protein and low in calories, sea vegetables have always been valued for their purifying properties. The authors have created a wealth of original dishes and gathered techniques of preparation from around the world. The result is a comprehensive guide to this nutritional food of the future. 144 pages. Healing Arts. Paperback. Pub. at $14.95 $3.95

6841376 THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life. By Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe to satisfy every craving, whether it's for creamy mashed potatoes or delicious chocolate pudding. Photos. 316 pages. Taunton. Pub. at $28.00 $5.95

6809537 THE EAT FAT, GET THIN BOOK. By Mark Hyman. We know now that the key to losing weight and achieving ultimate health is to eat more fat, not less. Mark Hyman’s 175 mouthwatering gluten-free recipes will help you lose weight, feel better, and satisfy even the pickiest eaters. Easy to prepare recipes such as Walnut Pancakes with Blueberries, Rosemary Sirlion Steak with Mushrooms and Parmesan Cheese, 32 pages of color photos. 312 pages. Little. Brown. Pub. at $30.00 $7.95

6824889 THE BIG BOOK OF LOW-SODIUM RECIPES. By Linda Larsen. From hearty breakfasts like Raisin Apple Strata to mouthwatering plates like Beef and Broccoli Enchiladas, each page offers more than 500 recipes. If you want to eat nutritionally, then this is the book for you. Includes full nutritional analysis from the American Diabetes Association. Try Gourmet Pork Chops, Ham Steak, and more. 284 pages. Adams Media. Paperback. Pub. at $29.95 $8.95


2859297 THE SPICE DIET: Powerhouse Flavor To Fight Cravings and Win the Weight-Loss Battle. By J. T. Allen & D. Reverand. It’s the author’s approach to losing weight without sacrificing flavor. Includes 300 spice-inspired recipes that promote dropping pounds, making food part of your weight loss rather than another obstacle. Recipes include Guilt Free Pancakes, Lip Smacking Chicken Wings, Sweet Potato Crumble, Homestyle Jalapeno Tater Tots; and more. 304 pages. Grand Central. Pub. at $27.00 $7.95

★ 286999X THE “I LOVE MY AIR FRYER” KETO DIET RECIPE BOOK. By Sam Dillard. Must have for air fryer owners who follow the ketogenic diet and want fast, healthy and delicious meals their whole family can enjoy. You’ll find fat burning recipes, including; Cheesy Cauliflower Hash Browns; Sausage Stuffed Mushroom Caps; Greek Chicken Str Fry. Raspberry Danish Bites; and many savory gluten free recipes to make your favorite Air Fryer. Paperback. Pub. at $16.99 $12.95

6825176 THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss the Ketogenic Way. By Vivica Menegaz. Fat bombs are high-fat, low carb treats and snacks, ideal for boosting fat intake without blowing your ketogenic diet. With these low-carb and low-sugar recipes you’ll always have something delicious and satisfying on hand. Try Egg and Avocado Bacon Cups, Coconut Almond Truffles, Mint Chocolate Chip Popsicles, or Low-Carb Onion Bites. 256 pages. Adams Media. Paperback. Pub. at $17.99 $9.95

658117X LOW CARB HIGH FAT CAKES AND DESSERTS: Gluten-Free and Sugar-Free Pies, Pastries, and More. By Mariann Andreasen. Learn to substitute coconut and almond flour for wheat and replace sugar and sweeteners, and when combined with the right ingredients you’ll be able to tell the difference. Filled with more than thirty recipes for cakes, cookies, pies, and delectable bites, this volume will satisfy your sweet tooth without ruining your diet. Fully illus. in color. 94 pages. Skyhorse. Pub. at $17.99 $5.95
**Low Fat & Healthy Cooking**

**6890069 THE GLUTEN-FREE KITCHEN: Over 135 Delicious Recipes for People with Gluten Intolerance or Wheat Allergy.** By Robyn Ryberg. If you or someone you love has to give up bagels, muffins, breads but just because your diet restricts wheat or gluten, think again. Both novice and experienced cooks will enjoy such tantalizing dishes as Sour Cream Breakfast Muffins, Blueberry Cobbler, Fried Chicken, and Simply Sinful Chocolate Cake. 282 pages. Three Rivers. Paperback. Pub. at $16.00 $4.95

**6708307 ANCIENT GRAINS: A Guide to Cooking with Power-Packed Millet, Oats, Spelt, Farro, Sorghum & Teff.** By Kim Lutz. Shows you how easy it can be to enjoy the nutrient-dense ancient grains like millet, teff, and sorghum. Lutz demonstrates how to handle them and how to incorporate them into your meals. Includes delicious recipes like Creamy Sunrise Smoothie, Brussels Sprouts Millet Stew, Sorghum Tacos and Oatmeal Chocolate Chip Cookies. Illus., some in color. 119 pages. Sterling. Paperback. Pub. at $14.95 $4.95

**6825230 THE EVERYTHING GUIDE TO THE BLOOD SUGAR DIET.** By Emily Barr. Learn how to improve your health and lose weight with an insulin-balancing food plan. In addition, you’ll find 180 recipes for fresh and flavorful meals like Pesto Parmesan Scones; Sweet Potato Chili; and Mango Street Tacos. 304 pages. Adams Media. Paperback. Pub. at $18.99 $4.95

**6881943 DASH DIET FOR RENAL HEALTH.** By S. M. Rivera & K. Diversi. Unleash the power of the scientifically proven DASH diet to improve renal function while enjoying a wide variety of delicious foods. Along with easy to follow meal plans the recipes featured include Beef Barley, Navy Bean, Cherokee Skillet; Vegetarian Green Curry, and Pasta Primavera. 207 pages. Ulysses. Paperback. Pub. at $15.95 $11.95

**2838311 THE EVERYTHING YOU NEED TO KNOW ABOUT DIABETES COOKBOOK.** By Karin M. Hennenbarger. Learn how to navigate key challenges associated with living with diabetes; find advice on the benefits of healthy eating and weight loss in managing your diabetes; and find 70 delicious and healthy recipes, including vegan and vegetarian recipes. Color photos. 160 pages. CICO Books. Paperback. Pub. at $19.95 $6.95

**6925987 LIGHT FRENCH RECIPES.** By Jean-Michel Cohen. Takes classic French dishes, from Quiche Lorraine to Creme Brulee, and serves them up in light recipes that taste as good as the originals but at a fraction of the calorie count. With nutritional advice and tips on how to cook light and replace high-calorie ingredients, this is a valuable reference for healthy cooking. Well illus. in color. 159 pages. Flammarion. Paperback. Pub. at $24.00 $6.95

**6864163 DIABETES MEALS FOR GOOD HEALTH, SECOND EDITION.** By Karen Graham. Take the guesswork out of planning nutritious meals. Includes a 32-page guide, Four Weeks of Diabetes, with size photos for every meal that makes it easy to identify appropriate portion sizes. Delicious recipes include Baked Low-Fat Fries, Jellied Vegetable Salade, Crustless Pumpkin Pie, and Vegetarian Lasagna. 320 pages. Robert Rose. $10.95

**3634418 THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET.** By K.A. Tressmer & S. Green. Indulge in this healthy, balanced, flavorful approach to eating! This guide will help you understand the root and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of mouth-watering meal plans. 336 pages. Alpha. Paperback. Pub. at $18.99 $6.95

**6885549 500 KETOCENIC RECIPES.** By Dana Carpender. Shows you how to live the ketocenitic lifestyle deliciously with easy to prepare recipes for everything from snacks and appetizers to main dishes, drinks, and desserts. Makes staying in the ketogenic zone simple with hundreds of recipes, pantry and shopping lists, and ketogenic nutrition don’ts. 304 pages. Fair Winds Press. Pub. at $19.99 $14.95

**280046X THE WORLD’S BEST SUPERFOODS.** By Natasha Corrett et al. Dive into the world of superfoods! Discover 66 tasty recipes from cultures around the globe that contain star ingredients to boost your health and wellbeing. Try dishes like Middle Eastern Potato Salad, Quinoa Stew, Donegal Oat Cake, Shakshouka, or Bee Pollen Porridge. Color photos. 208 pages. Lonely Planet. Paperback. Pub. at $14.99 $4.95

**2845466 DAIRY-FREE DELICIOUS.** By Katy Sailer. Cutting out dairy doesn’t have to mean giving up on creamy, chewy delights or recipes that call for butter and milk. With this collection you can enjoy classic dishes gone dairy-free such as: Seafood Chowder; Dauphinoise Potatoes; Lemon “Cheese” Cake; and more. Color photos. 176 pages. Countryman. Pub. at $23.95 $5.95

**6592511 COOK YOUR BUTT OFF! Lose Up to a Pound a Day with Fat-Burning Foods and Gluten-Free Recipes.** By Rocco DiSpirito. Complete with shopping lists, meal plans and recipes designed for people with the complaint that their 14-day program helps you lose weight fast thanks to DiSpirito’s five fat-burning foods that are: lactose-free, gluten-free, free of refined sugars, and high in probiotics and probiotics. Includes 75 all-new recipes to make recipes like: Lighted Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Grand Central. Pub. at $26.00 $5.95

**6859259 THE NEGATIVE CALORIE DIET: Lose Up to 10 Pounds in 10 Days with All You Can Eat Foods.** By Rocco DiSpirito. Discover how the body burns foods you need to eat for rapid weight loss, and offers mouthwatering recipes that include them like Almond Encrusted Flounder with Chopped Spinach and Cran Broth or Shrimp & Chorizo Drumsticks. 284 pages. Planet. Paperback. Pub. at $14.99 $4.95


**6970826 THE COMPLETE BOOK OF RAW FOOD, SECOND EDITION REVISED.** Ed. by J. Rodwell & J. Eding. The bestselling raw food classic has been revised and updated to make it easier than ever. With more than 600 recipes, this cookbook will engage and inspire you to prepare delicious, nutritious meals. Color photos. 208 pages. Rockridge Press. Paperback. Pub. at $20.00 $9.95

**6904793 SPROUTED! SEEDS, GRAINS & BEANS.** By Carole B. Hatherleigh. Complete with step by step instructions and 20 tempting recipes—a mouthwatering meal plan that’s easy to follow and devours all the latest on the raw food lifestyle. Whether you are curious about adding raw foods into your diet or have been eating raw for years, this is your essential raw living lifestyle guide. From sprouting instructions and nutrional analysis, plus a month’s worth of mouth-watering recipes. 690 pages. Rockridge Press. Paperback. Pub. at $20.00 $6.95

**6732259 THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing.** By Christine Bailey. This revolutionary five-week program shows you how to tackle the causes of your digestive problems with five simple steps: remove, replace, repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are dairy free and Paleo-friendly. **8x10**. Paperback. Pub. at $19.95 $5.95

**6890070 100% GLUTEN-FREE: Delicious Recipes for Everyone.** By Edith H. Glickman. Whether you or someone you know needs to eat gluten-free, or you’re just looking for some delicious gluten-free recipes, this is the book for you. With 112 delicious recipes, including classics like Lasagna and French Onion Soup, you’ll find a recipe for every occasion. **8x10**. Paperback. Pub. at $14.99 $4.95

**6890061 100% GLUTEN-FREE KITCHEN: Over 135 Delicious Recipes for Everyone.** By Edith H. Glickman. Whether you or someone you know needs to eat gluten-free, or you’re just looking for some delicious gluten-free recipes, this is the book for you. With 112 delicious recipes, including classics like Lasagna and French Onion Soup, you’ll find a recipe for every occasion. **8x10**. Paperback. Pub. at $14.99 $4.95

**6907710 SELL OUT**
Low Fat & Healthy Cooking

- **28245X** THE COMPLETE DIABETES COOKBOOK: The Healthy Way to Eat to Save Your Life. By America’s Test Kitchen. Included are over 400 meticulously developed and tested recipes that maximize healthy ingredients and flavor and limit unhealthy carbs and fats, sodium, and added sugars. Each recipe is completely nutritional information and carb counts. Reference. Enjoy every meal with fresh creative dinners, holidays and even snacks. 394 pages. **$24.95**

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

- **5947723** THE BARE BONES BROTH COOKBOOK. By Katherine & Iyon Harvey. Slow-cooker recipes made with frozen and fresh ingredients, and joint-rich materials and nutrients compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap all the many health benefits of this nutritional superfood. Well illus. in color. 320 pages. Sterling. Paperback. **$27.99**

- **6785611** THE EASY ACID REFUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR. By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use affordable everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to avoid or try. Try Soups, Sides & Peppers. Color photos. 196 pages. Rockridge. Paperback. **$17.99**

- **2826712** HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bharat B. Aggarwal with D. Yost. Scientific research is finding that spices are loaded with health-enhancing compounds, in this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-beating benefits. Includes 50 recipes. Illus. in color. 322 pages. Sterling. **$16.95**

- **2836781** THE BODYBUILDER’S KITCHEN. By Erin Stern. The road to bodybuilding success might lead to the gym, but it starts in the kitchen. This easy to follow guide is packed with over 100 recipes that are microwave-friendly, macronutrient breakdowns, and made with simple ingredients with variations to keep your meals interesting and delicious. Also included is expert guidance on how to eat, what to eat, and when to eat to build muscle. With nearly 350 color photos. 276 pages. In color. 160 pages. Alpha. Paperback. **$19.95**

- **2878267** MY HALAL KITCHEN. By Yvonne Mattie. A collection of more than 100 healthy recipes—from American comfort food to classic international fare—made halal, means simple, and many (the permissible foods) can be diverse, accessible, and delicious. Recipes include Eggs Benedict with Hollandaise Sauce and Mushroom Cap with Stir Fry. Color photos. 232 pages. Agate. Paperbound. **$29.95**

- **18843913** MEN’S HEALTH MUSCLE CHOW: More Than 150 Easy-to-Follow Recipes to Burn Fat and Feed Your Muscles. By Gregg Weaver. Provides the nutritional component of the muscle building equation, offering the take of Men’s Health on food for fitness. Includes more than 150 simple recipes for delicious meals made from whole foods. Protein shakes for healthy dinners the whole family will enjoy, 16 pages color photos. 278 pages. Rodale. Paperbound. **$19.99**

- **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 nutritional information for each recipe and step by step instructions. Well illus. in color. 578 pages. Good Books. **$17.95**

- **2856042** THE KEFIR COOKBOOK: An Ancient Healing Superfood for Modern Life. Recipes from My Family Table and Around the World. By Julie Smolansky. Featuring detailed profiles of 90 superfoods, including their health benefits; how to maximize their power; and 250 ideas for working them into your meals, drinks, and snacks—this is your instant guide to enhancing the nutritional power of everything you eat. Fully illus. in color. 320 pages. HarperOne. Hardcover. **$32.99**

- **2909308** RAW CAKE. By D. Kristiansen & L. Garwood-Gowers. Welcoming you into their world of natural ingredients, superfoods and modern alchemy, this creative guide from The Hardihood features desserts, superfoods. Recipes include Creamy Morel and Onion Dip, Chantelle Toast with Ricotta, Mango Lassi with Turmeric and Cardamom, and more! 256 pages. Ulysses. Paperbound. **$15.95**

- **2931783** THE ULTIMATE PROTEIN POWDER COOKBOOK: Think Outside the Shake. By Anna Sward. Protein powders are the ideal addition to a healthy and active lifestyle. Learn how to choose and use the right protein powder with more than 150 tested, gluten-free, sugar-free, delicious recipes, such as Sweet Potato Protein Bars; Protein Quiche; Broccoli & Cheese Protein Soup; and more. Color photos. 276 pages. Rodale. Paperbound. **$22.95**

- **2924501** FROZEN YOGURT: And Other Cold Treat Recipes. By D. and V. Urbe et al. Enjoy tangy, fresh and clean-tasting frozen yogurt with healthy toppings at home, as well as vibrant gluten-free raw desserts, and energizing drinks, with this fun little collection of recipes. Fully illus. in color. 64 pages. Rodale. Paperbound. **$9.95**

- **2782545** COOKING WITH HEALING MUSHROOMS. By Stephanie Romine. This guide quickly and clearly details the healing properties of various wild and cultivated mushrooms and stems that incorporate these adaptogenic rich superfoods. Recipes include Creamy Morel and Onion Dip, Chantelle Toast with Ricotta, Mango Lassi with Turmeric and Cardamom, and more! 256 pages. Ulysses. Paperbound. **$15.95**

- **2836781** THE BODYBUILDER’S KITCHEN. By Erin Stern. The road to bodybuilding success might lead to the gym, but it starts in the kitchen. This easy to follow guide is packed with over 100 recipes that are microwave-friendly, macronutrient breakdowns, and made with simple ingredients with variations to keep your meals interesting and delicious. Also included is expert guidance on how to eat, what to eat, and when to eat to build muscle. With nearly 350 color photos. 276 pages. In color. 160 pages. Alpha. Paperback. **$19.95**

- **2878267** MY HALAL KITCHEN. By Yvonne Mattie. A collection of more than 100 healthy recipes—from American comfort food to classic international fare—made halal, means simple, and many (the permissible foods) can be diverse, accessible, and delicious. Recipes include Eggs Benedict with Hollandaise Sauce and Mushroom Cap with Stir Fry. Color photos. 232 pages. Agate. Paperbound. **$29.95**

- **2836781** THE BODYBUILDER’S KITCHEN. By Erin Stern. The road to bodybuilding success might lead to the gym, but it starts in the kitchen. This easy to follow guide is packed with over 100 recipes that are microwave-friendly, macronutrient breakdowns, and made with simple ingredients with variations to keep your meals interesting and delicious. Also included is expert guidance on how to eat, what to eat, and when to eat to build muscle. With nearly 350 color photos. 276 pages. In color. 160 pages. Alpha. Paperback. **$19.95**

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**Low Fat & Healthy Cooking**

- **2794683 THE SCIENCE OF SKINNY COOKBOOK.** By Dee McCall. Shatters the “calories in, calories out” myth by revealing that no portion of food counts—whether green beans or chicken, nuts or chips, bread or butter,-and how to make sure you eat enough nutrients to feel satisfied. Paperback. Pub. at $17.99.

- **6775977 PURE FOOD: Eat Clean with Seasonal, Plant-Based Recipes.** By Veronica Bosgraaf. Provides your family with practical advice on how to achieve a sustainable, long-term, vibrant, and balanced health of body, mind, and spirit. Offers recipes for Breakfast & Brunch, Treats & Sweets, Sauces & Dressings, Soups & Salads, Mains & Sides, Blends & Juices and so much more. Illus. in color. 224 pages. Clarkson Potter. Paperback. Pub. at $19.99. $4.95

- **6904858 SUPERFOOD BREAKFASTS.** By Kate Turner. From smoothie bowls and overnight oats to avocado toasts and pancakes, these dishes are so tasty and easy to prepare that there’s no excuse for skipping breakfast. The most important meal of the day just got a makeover. Fully illus. in color. 61 pages. Dorling Kindersley. Pub. at $9.99. $4.95

- **6913210 SUGARDETOXME: 100+ Recipes to Curb Cravings and Take Back Your Health.** By Summer Rayne Oakes. Easy to follow cookbook and guide that not only arms you with knowledge about sugar’s effects on your body, but also suggests ways to change your behavior, and successfully conquer your cravings. Includes 10 meal maps and more than a hundred mouth-watering recipes from Zucchini Pancakes, Gaspacho Kale Slaw, Stuffed Bell Peppers with Mung Beans and Veggies, Illus. in color. 270 pages. Sterling. 8¼x10¼. Pub. at $24.95. $6.95

- **6844944 FRESH ITALIAN COOKING FOR THE NEW GENERATION.** By Alexandra Caspero Lentz. Experience the tastes and flavors of the lighter side of Italian cuisine without the heavy meat and cheese. The author will make your mouth water without the guilt with these delicious vegetarian Italian-style recipes. Enjoy Spring Vegetable Lasagna; Homemade Gnocchi; and Tempeh with Rosemary; Beet Bean Burgers; or Vegan Mackerel on Rye Bread; Crepes with Creamy Citrus Filling; Beef Brownie Bites; and more. Color photos. 320 pages. Parragon. Pub. at $24.99. $9.95

- **689951X THE ANTI-INFLAMMATION COOKBOOK.** By Amanda Haas and B. Jacobs. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious everyday dishes, including Thai Red Curry Soup; Tofu and Green Beans and Lamb Burgers with Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95. Price Cut to $19.99

- **689963X SUPERFOOD BOOST.** By Erica Palmcrantz Aziz. Inspires and teaches you to start planning simple and quick dishes to improve your well being. All recipes are big and chewy and also provide great options to stop eating processed food but without overspending. Recipes include Cinnamon Roll Pancakes; Chicken Burrito Bowls; Apple-glazed Pork Chops; Oatmeal Cookie Energy Bites; and many more. Fully illus. in color. 296 pages. Morrow. Pub. at $29.99. Price Cut to $19.99

- **6901414 100 DAYS OF REAL FOOD ON A BUDGET.** By Lisa Leake. Whether you have a strict budget is a requirement for you or you simply would like to spend less at the grocery store, the resources and recipes found here will help you cut out processed food without overlooking. Recipes include Cinnamon Roll Pancakes; Chicken Burrito Bowls; Apple-glazed Pork Chops; Oatmeal Cookie Energy Bites; and many more. Fully illus. in color. 296 pages. Morrow. Pub. at $29.99. Price Cut to $19.99


- **6767230 ROOTS: The Complete Guide to the Underground Superfood.** By Stephanie Pedersen. Rediscover superfood roots in more than 75 delicious recipes. Whether you like your veggies crunchy or with a spiciness or a tang, and a variety of roots to suit your preferences. Try Sweet Potato Smoothie; Cabbage Carrot Frittata with Rosemary; Beet Bean Burgers; or Vegan Shepherd’s Pie. Photos, some color. 180 pages. Wiley. Pub. at $18.99. Price Cut to $12.99

- **675852X THE EASY ANTI-INFLAMMATORY DIET.** By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes featured, maximizing the pain-relieving effects of each superfood.beginning with 110 easy to do, or with a spicing of five main ingredients or fewer, a list of foods that help or harm inflammation; and tips for saving time and money. Try Easy Summer Gaspacho or Gingered Turkey Meatballs. Illus. in color. 180 pages. Rodale. Pub. at $17.99. $12.95

- **6758516 THE HYPOTHYROIDISM DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Restore Thyroid Balance.** By Karen Frazier. Helps to show the powerful connection between nutrition and hypothyroidism, and offers over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). By meals including Paleo Skin-Moon Chicken, Cauliflower Rice and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists to get you started. Color photos. 208 pages. Rockridge. Pub. at $17.99. $12.95

- **28016474 LOW WEIGHT BY EATING.** By Audrey Johns. More than 130 mouth-watering recipes for favorite families, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 50 calories per meal. Using simple and inexpensive Smart Swap, you'll enjoy foods like California Club Pizza; Cheddar-Stuffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 296 pages. Morrow. Pub. at $25.99. PRICE CUT to $14.95

- **2864789 LOW WEIGHT BY EATING.** By Audrey Johns. More than 130 mouth-watering recipes for favorite families, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 50 calories per meal. Using simple and inexpensive Smart Swap, you'll enjoy foods like California Club Pizza; Cheddar-Stuffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 296 pages. Morrow. Pub. at $25.99. PRICE CUT to $14.95
**Low Fat & Healthy Cooking**

2831414 BETTER HOMES AND GARDENS YEAR-ROUND SLOW COOKER RECIPES. Ed. by Jan Miller. Collects more than 150 delicious, seasonal recipes including appetizers and snacks, breakfasts and brunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year’s worth of special-occasion menus from holiday parties to picnics in the park. Illus. in color. 576 pages. HMH. 8¼x10. Spiralbound. Pub. at $29.99. $7.95

2875403 THE CLASSIC SLOW COOKER: Best-Loved Family Recipes to Make Fast and Cook Slow. By Judy Hannemann. Offers a collection of family favorite recipes from the friends and family of Hannemann’s popular blog, bakeatmidnite.com. Here are the dishes you’ll want to cook again and again, from festive appetizers to satisfying dinners and decadent desserts, from Five-Cheese Lasagna to Slow Cooker Brownies. Color photos. 173 pages. Countryman. 8¼x10¼. Pub. at $24.95. $5.95

69009X GOOSEBERRY PATCH EVERYDAY SLOW COOKER. Ed. by Cathy Wescott. Featuring 260 simple main dishes, soups and desserts perfect for any weekend along with quick tips and slow-cooker secrets to help get dinner on the table in a snap. Recipes include Jalapeno Chicken Chili; Mexican Roast-Up; Orange-Glazed Comfort Hero; and Mac & Cheese. Color photos. 266 pages. Oxmoor. Paperbound. Pub. at $15.95. $4.95


6964380 VEGETARIAN: Slow Cooker Favorites. Featuring more than 150 slow cooker vegetarian recipes, from classic appetizers and sides to exotic international one-pot meals, you’ll expand your vegetarian repertoire group that everyone is talking about. Discover their powers—how they can aid brain function and weight loss, promote healthy skin, and more. With wholesome and tasty recipes, such as Spiced Beef and Goji Bran Motifs or seaweed Tagliatelle, this is your ultimate guide. Color photos. 223 pages. Flame Tree. $7.95

**Slow Cookers & Crockpots**

6827462 WANDERLUST FIND YOUR TRUE FUNK: Journeys in Healthy, Delicious, and Ethical Eating. By Jeff Kiszalo et al. The foodie’s road map for making responsible ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs you can now feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 226 pages. Rodale. Pub. at $25.99. $4.95

6785593 THE INSULIN RESISTANCE DIET FOR PCOS. By T. Spencer & J. Kost. Guides you through crucial diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Most includes recipes with Sugar, Salsa, and Chicken and White Bean Chili. Color photos. Paperbound. Pub. at $17.99. $9.95

678510 THE COCONUT OIL CURE. In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage creams and sumptuous anti-aging potions. Recipes include Roasted Coconut Lemons, Creamy Vegetable Stew, and Lemon and Coconut Truffles. Illus. in color. 257 pages. Sonoma Press. Paperbound. Pub. at $14.99. $9.95

6785964 THE MICROBIOME DIET PLAN: Six Weeks to Lose Weight and Improve Your Gut Health. By Danielle Capriollo. Explains the microbiome and why it is so important, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Apricot, and Olive Bake. Color photos. 255 pages. Rockridge. Pub. at $15.99. SOLD OUT

6990010 SUPERFOODS: Recipes & Preparation. By Sasha Fraser. Superfoods is packed with information and fresh ideas on how to move beyond pot roast and chili to dishes you might not have thought of for your slow cooker such as Slow Cooked Salmon; Caramelized Onion Soup; and Asian Short Ribs. 199 pages. Gooseberry Patch. Spiralbound. Pub. at $14.99. $3.95

278680X SOUPS, STEWS, AND CHILIS: Slow Cooker Favorites. With more than 150 slow cooker recipes for hearty stews, healthful soups, and zesty chilis, there is something for everyone. With minimal prep work and easy clean up, these one-pot meals include Pumpkin Turkey Chili; Herbied Chicken and Pasta Soup; and Marsala Beef Stew. 174 pages. Adams Media. Paperbound. Pub. at $14.99. $4.95

6928153 INSTANT POT ELECTRIC PRESSURE COOKER COOKBOOK. By S. Sivamohan. Everything you need for healthy, hearty breakfasts and sides to scrumptious mains and decadent desserts, these low-maintenance recipes will help you get a meal on the table in a fraction of the time. With the easy to follow instructions you’ll discover quick and tasty meals like Apple Cider and Thyme-Braised Brisket and Lemon Oregano Greens. Color photos. 176 pages. Race Point. 8¼x10½. Pub. at $22.99. $7.95

285211X MARTHA STEWART’S SLOW COOKER. By Martha Stewart Living. Maximize the flavor and simplify the cooking with an assortment of recipes that play to the slow cooker’s celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool by Stewart. Color photos. 272 pages. Paperbound. Pub. at $26.00. $6.95
Slow Cookers & Crockpots

6921752
FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER, By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they also work their magic on breads, pastries, cakes, pies, cookies, vegetables, and beans, among other things. The recipes are designed to bake, simmer, or sauté, and they are easy to prepare and endlessly adaptable. You can throw in a few ingredients at home, and you’ll come up with a number of different meals. Paperback. Page: 304 pages. $13.99

6917897

6913746
FIX-IT AND FORGET-IT SLOW COOKER MAGIC: 550 Amazing Everyday Recipes, By Phyllis Good. Presents 550 magic recipes for slow cookers, from finger-lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats! Each recipe includes essential information such as prep time, cooking time, ideal slow cooker size, as well as tips for success! 16 pages of color photos. 284 pages. Good Books. 8¼x10¼. Spiralbound. Pub. at $20.99

2001665
AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK, From appetizers to desserts and everything in between, the 200 recipes included here will surprise you with their variety and depth of flavor. Try Quinoa-Stuffed Poblano Peppers with White Wine; Country Cassoulet; or Italian Artichoke-Stuffed Bell Peppers and see what we mean! 16 pages of color photos. 250 pages. Clarkson Potter. Paperbound. Pub. at $17.99

2000588
SLOWER IS BETTER, By Ricardo Larrivee. Includes 75 new recipes, each more satisfying, surprising and succulent than the old ones. All are vegetarian dishes, show stopping, dipping sauces, a taco fiesta and an Indian buffet, plus weeknight meal ideas and special occasion crowd pleasers. The author proves to us that the slow cooker makes life simpler and more enjoyable, tasty and easy. More than 223 pages. HarperCollins. Paperbound. Pub. at $29.95

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

2896255
THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes, By Dominique DeVito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes that will please the whole family. From crab dips to Maryland Crabs to Savory Artichokes, Fish Veracruz to Tandoori Chicken, Cinnamon Bread Pudding to Chocolate Fondue, your family will come back asking for more! Well illus. in color. 223 pages. Chart Hill back. 8x10¼. Paper. Pub. at $14.99

6904696
SUPERFOOD SLOW COOKER, By Nicole Graimes with G. Seward. The recipes in this collection mainly use grains, beans and pulses, along with “superfood” vegetable ingredients and lean high protein foods, including fish, poultry and meat. Discover the convenience and versatility of your slow cooker with these inspiring nourishing recipes. Color photos. 144 pages. $16.95

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

6795005

6625843

2005735
THE CROCK-POT LADIES BIG BOOK OF SLOW COOKER RECIPES, By Heidi Kennedy et al. In this delicious collection you’ll find a lifetime of delectably easy dinners you can make ahead and have waiting for you at the end of a crazy busy day. Recipes include Creamy Cheesy Chicken and Broccoli Bake; Healthy Mexican Turkey Stuffed Peppers; Perfect Sausage and Bacon Bake; and Easy Slow-Cooked Meatloaf, in color. 328 pages. Common. Paperbound. Pub. at $24.99

2800609
VEGETARIAN INDIAN COOKING WITH YOUR INSTANT POT, By Manali Singh. The founder of the popular blog Cook with Manali shares her secrets to making your favorite traditional Indian dishes with your Instant Pot or other multi function cooker. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Vegetarian Samosas. Color photos. 132 pages. The Common. Paperbound. Pub. at $21.99

6813178
INSTANT POT ITALIAN: 100 Irresistible Recipes Made Easier Than Ever, By Ivy Manning. Offers 100 delicious recipes for weeknight cooking and beyond. Recipes take advantage of the pot’s many settings and will allow you to perfectly saute and simmer a variety of dishes with just a push of a button. Includes recipes for salads, soups and stews, pasta, poultry, pork, beef, vegetables, desserts and more. Fully illus. in color. 208 pages. HMH. Paperbound. Pub. at $20.99

Ryland Peters & Small
Slow Cookers & Crockpots

**2813242 INNATE POT MIRACLE 6 INGREDIENTS OR LESS.** By Ivy Manning. Forget about loading up the cart with a long list of special ingredients. This Instant Pot cookbook offers no fuss recipes that can be completed in 6 ingredients or less. Recipes include many natural grains, soups and stews, healthy breakfasts, pastas and grains, plenty of vegetables, and more. Color photos. 237 pages. HMH. Paperback. Pub. at $21.99 $16.95

**6785654 THE EASY INDIAN SLOW COOKER COOKBOOK.** By Hari Ghotra. With recipes like Butter Chicken, Spinach and Paneer Cheese, and Spiced Lamb Biryani, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow-cooker. Includes over 60 recipes; an introduction to Indian cooking; and a handy prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperback. Pub. at $16.99


**2816873 FIX-IT AND FORGET-IT SLOW COOKER FREEZER MEALS.** By Hope Comerford. This collection is chock full of slow cooker recipes you can prep ahead, so all you have to do for dinner is grab the meal from the freezer, pour it in the slow cooker, and hit start. Includes Finely Cider Licking good recipes such as Herbed Pot Roast, Beef Roast with Homemade Ginger Orange Sauce, White Bean and Chicken Chili, and many more. Fully illus. in color. 343 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**2818599 FIX-IT AND FORGET-IT HEALTHY 5-INGREDIENT COOKBOOK.** By Hope Comerford. This collection is chock full of slow cooker recipes that are guaranteed to need only a handful of easy to find ingredients. They are slow cooker recipes that are guaranteed to need only a handful of easy to find ingredients. They are healthy, hearty for your family and delicious and satisfying. Try these family friendly meals like Peppercorn Beef Roast, Cranberry Pork Roast, Honey Baked Chicken, Dark Chocolate Lava Cake, and many more. Fully illus. in color. 336 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**6922430 FIX-IT AND FORGET-IT SLOW COOKER DUMP DINNERS AND DESSERTS.** By Hope Comerford. Step 1: Dump the ingredients into your slow cooker crock. Step 2: Press the “on” button. It’s that easy! Included are over 150 recipes for simple and delicious meals like Texas Pot Roast; Beef with Broccoli; Sweet Barbecued Chicken; Sweet Potato Lentil Soup; Fudge Swirl Dump Cake; and so much more. Fully illus. in color. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**6782211 FIX-IT AND FORGET-IT COOKING FOR TWO: 150 Small-Batch Slow Cooker Recipes.** By Hope Comerford. If you want delicious meals but don’t have the time to prepare them after a long day’s work, the slow cooker is for you. This appetizing cookbook presents scrumptious slow cooker recipes like Jamaica Pepper Chicken Taquitos; Apple Sauce Honey Pork Chops; Amazing Caramel Apple Crunch; and more. Well illus. in color. 341 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**2813556 HEALTHY INSTANT POT CROCKPOT: 100 Great Recipes with Fewer Calories and Less Fat!** By Dana Angelo White. Features 100 great recipes with fewer calories and less fat! Each recipe is made with healthy, wholesome ingredients. Recipes include creamy dishes like Game Day Chili, Open Faced Sloppy Joes, Corned Beef and Cabbage, Braised Short Ribs, Jalapeno Cheese Tamales, Chicken Sausage Paella, and more! Color photos. 160 pages. Alpha. Paperback. Pub. at $19.99 $14.95

**2812207 THE ESSENTIAL INDIAN INSTANT POT COOKBOOK.** By Archana Varma. This collection of simplified Indian recipes for the immensely popular electric pressure cooker, the Instant Pot, makes flavorful weekday meals achievable for every home cook. In record time, master classic and modern dishes like Butter Chicken, Spicy Lamb Vindaloo, Curried Coconut Shrimp, Navratan Korma, and more! Color photos. 170 pages. Ten Speed. Pub. at $19.99 $14.95

**6974139 BETTER HOMES & GARDENS FAST OR SLOW: Delicious Meals for Slow Cookers, Pressure Cookers,  or Multicookers.** Ed. by Tricia Bergman. Sometimes you want something good to eat sooner rather than later—and sometimes later is better! Every recipe in this collection can be made in a pressure cooker, multi cooker, or slow cooker. Make Low Country Shrimp Boil in just one minute or let the flavors of a Country Lamb Stew develop over eight hours. Color photos. 304 pages. HMH. Paperback. Pub. at $19.99 $14.95

**2811017 THE TEX-MEX SLOW COOKER.** By Vianney Rodriguez. For cooked all day flavor with half the effort, turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include Chicken Verde with Nopales, Enchilada Verde Salsa, Chimichurri, Caldo de Pollo; and many more. Color photos. 208 pages. Countryman. Pub. at $24.95 $19.95

**698455X MARTHA STEWART’S PRESSURE COOKER.** By the eds. of Martha Stewart Living. An authoritative volume packed with effortless recipes that yield maximum flavor and require minimal time. Don’t worry this collection is now ready in a flash: braised short ribs that fall off the bone after only an hour; dried beans from scratch that don’t need to be presoaked, and more! Color photos. 255 pages. Clarkson Potter. Paperback. Pub. at $24.95 $19.95

**2787733 DINNER UNDER PRESSURE: 6-Ingredient Instant One-Pot Meals.** By Laura Arnold. Just dump in the six (or fewer) ingredients, and walk away with time to set the table and pour yourself a well deserved glass of wine! Try recipes like Lemon Cauliflower Pulled Chicken Tacos, White Chicken Chili, Chicken Pad Thai, Classic Meatloaf or Spaghetti and Meat Sauce. Color photos. 174 pages. Countryman. Paperback. Pub. at $19.99 $14.95

**6680846 KEEP CALM AND SLOW COOK.** By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table. Tasty soups, fish, meat, and vegetables give you tantalizing options for any occasion. A special section on how-to get your one pot cooking out of the slow cooker. Recipes include Butter Chicken, Spicy Lamb Vindaloo, Fennel and Chicken Chili, and so much more. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $9.45


**2812199 ADVENTURES IN SLOW COOKING: 120 Slow-Cooker Recipes for People Who Love Food.** By Sarah DeGregorio. Provides a repertoire of delicious food for any time of day. You’ll find 120 original, flavorful, sweet, savory slow cooker dishes, including Savory Olivey with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Salmon; and Fennel Chicken Tagine. Sticky Toffee Pudding with Maple Caramel; and more. Color photos. 228 pages. Morrow. Pub. at $24.99 $17.95

**2813548 THE FRESH & HEALTHY INSTANT POT COOKBOOK.** By Megan Gilmore. Seventy five recipes for nutritious and satisfying meals made quickly in your electric pressure cooker, using easy to find, real food ingredients. Recipes include dishes like Smoked Paprika Chicken with Simple Slow, Thai Salmon Curry, One Pot Shepherd’s Pie, Eggplant Parmesan, and many more! Color photos. 200 pages. Ten Speed. Paperback. Pub. at $19.99 $14.95
**2854872 THE EVERYTHING EASY INSTANT POT COOKBOOK.** By Kelly Jaggers. From tried and true to modern culinary delights including Sweet Potato Breakfast Bowl, Loaded Game-Day Queso; Brussels Sprouts with Bacon; Peach Cobbler; and many more, you'll wonder how you ever lived without this fantastic appliance! Color photos. 302 pages. Adams Media. Paperback. Pub. at $19.99 $14.95

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

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

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

**2781468 TASTE OF HOME INSTANT POT COOKBOOK: 100+ Recipes Made Easy for Today’s Cooks.** You’ll enjoy incredible entrees, savory soups, and sandwiches loaded with flavor. You’ll even discover no fuss appetizers and impressive desserts, each made quickly in the popular Instant Pot all in one cookbook. With over 100 recipes, you can serve up comforting classics and sweet sensations no matter how busy your schedule is. Well illus. in color. 256 pages. Taste of Home. Paperback. Pub. at $15.99 $11.95

**6774229 OUR FAVORITE ONE-DISH DINNER RECIPES.** In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table, including tasty dishes like Fiesta Taco Pie; Oh-So-Cheesy Tuna Skillet; and Potato-Bacon Chowder. 128 pages. Gooseberry Patch. Spiralbound. $6.95

**5764649 ULTIMATE ONE-DISH WONDERS.** By C. Cook & S. Pollock. From more than 200 classic casseroles with an updated twist: Tuna Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Bungundy that practically cooks itself; and an Angel Fondue that bursts with lip-smacking flavor with a vanilla strawberry sauce. 32 pages of color photos. 359 pages. Rodale. $6.95

**2888685 TASTE OF HOME WHAT CAN I COOK IN MY INSTANT POT, AIR FRYER, WAFFLE IRON & MORE.** Ed. by Christine Rukavena. Cook what you want—how you want—with 207 recipes starring your favorite appliance! Learn more than 200 ways to utilize your Instant Pot, Air Fryer, Waffle Iron, or Blender. Recipes include exciting dishes such as Rosemary Sausage Meatballs, Everything Bagel Chicken Strips, Waffled Monte Cristo, and more. Color photos. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $13.95

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

**6879632 HALFWAY HOMEMADE: Meals in a Jiffy.** By Parrish Ritchie. The author proves that in 30 minutes you can have a dinner or dessert on the table that everyone in the family will love. Use premade ingredients discover gutt, colorful, simple recipes for any meal, including Cheesy Ranch Pull Apart Bread; Enchilada Stuffed Shells; and Slow Cooker Beef Tips. Well illus. in color. 240 pages. Countryman. 8 1/4x10 1/4. Pub. at $24.95 $28.95

**8134532 SHEET PAN: Delicious Recipes for Hands-off Meals.** By Kate McMillan. Learn how to make nourishing, hands-off meals quickly and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak with Smokey Commodity Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Weldon Owen. Pub. at $19.95 $6.95

**2912163 MY DRUNK KITCHEN.** By Hannah Hart. Includes recipes, stories, color photographs, and tips and tricks to inspire your own tipsy cooking. The author offers cocktail recommendations, advice on dishing up (remember to turn off the oven when you go to bed), and shares her one of a kind recipes. This might not be your guide for your next dinner party, but it will make you laugh. 226 pages. Farrar, Straus and Giroux. Pub. at $19.99 $8.95

**2852225 ONE POT: 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More.** By Martha Stewart Living. Believe it or not, you can stew, steam, sauté, simmer, braise, or roast using just one pan, with minimal cleanup. Try Salmon with Kale, Smoked Cheddar Crumble, Baked Risotto; Texas Red Chile and more. Color photos. 256 pages. Clarkson Potter. Paperback. Pub. at $26.00 $16.95

**2842328 GOOD HOUSEKEEPING CASSEРОLES: 60 Fabulous One-Dish Recipes.** Ed. by Jane Francisco. Filled with family-friendly and party-perfect one-dish recipes like Sausage-Fontina Srala; Two-Cheese Corn Gratin; Coconut Chicken Casserole; and Apple-Oat Crisp, and more. Color photos. 120 pages. Workman. Pub. at $16.95 $12.95

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

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

**2820404 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor.** By Urvashi Pitre. Cut back on energy bills and avoid heating up your whole kitchen. Recipes include Yellow Curry Beef Chicken; Roasted Cauliflower with Tahini; Chile-Cheeze Toast; Spicy Cajun Fish Fillets; Easy Beef Satay; Almond Shortbread; and many more. Well illus. in color. 198 pages. HMH. Paperback. Pub. at $21.99 $16.95
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6740707 THE NEW ONE POT COOKBOOK. Discover more than 200 fresh and innovative one-pot recipes that go beyond your favorite weeknight go-to meals. Try Baked Apple Butter Steak with Sweet Potatoes, Butternut Squash Soup with Kielbasa and Roasted Chicken with Avocado. Color photos. 256 pages. Adams Media. Paperback. At $19.99 *PRICE CUT to $3.95

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

8625443 HEALTHY SPEEDY SUPPERS. By Karen MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dahl; Sea Bass with Thai Vegetables; and Spicy Prawn and Tomato Spaghetti. Color photos. 326 pages. Workman. Paperback. At $22.95

SOLD OUT 6732674 DINNER A.S.A.P.: 150 Recipes Made as Simple as Possible. By the eds. of Cooking Light. Make dinner as simple as possible! The formula is simple: pair healthy prepared foods with fresh ingredients, bold seasonings with simple, speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese Stuffed Chicken Breasts or Bacon and Cheddar Mash Potatoes. Well illus, incolor. 286 pages. Storey. Paperback. At $11.95

★ 6805647 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan. By Geri Harrington. Collects 200 easy and original recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budgets. Try Fairy Cheap Chili or Coconut and Lime Fish. Full color photos. Workman. Paperback. At $19.95

Outdoor Cooking & Grilling

2912065 FROM GARDEN TO GRILL: Over 250 Barbecue Recipes for Every Grill Master. By Elizabeth Orsini. Whether you are dedicated to a lifetime of healthy-living or just love bringing that freshly grilled char to seasonal veggies, this collection of 250 mouthwatering vegetarian recipes is for you. With tips to make dishes Paleo, and changes for making them gluten-free or vegan, recipes include Grilled Zucchini Salsa; Foil Pack Vegetables; Butternut Squash Kebabs; and Quick & Easy Wraps. Well illus. in color. 312 pages. Cider Mill. 8½x10¼. Paperback. At $24.95 *PRICE CUT to $9.95

2840170 THE ROTISSERIE GRILLING COOKBOOK: Surefire Recipes & Foolproof Techniques. By D. Riches & S. Baksh. Grilling experts Riches and Baksh, unlock the mysteries of rotisserie grilling in this definitive guide. They show how using your rotisserie lets you cook just about anything on a grill, reducing cooking time by half, and using the range from Whiskey-Basted Prime Rib Roast and Honey-Glazed Ham to a whole Butter Herb Turkey. Color photos. 208 pages. Harvard Common. Paperback. At $24.99 *PRICE CUT to $9.95

2891425 KOREAN BBQ: Master Your Grill in Seven Sauces. By Bill Kim with C. Ram. Starting with the master sauces, and three simple steps, you’ll soon be able to whip up a whole array of knockout recipes, including Hosin and Yuzu Edamame, Kimchi Potato Salad, Ko-Rican Pork Chops, Se-Jang to Buffalo Shrimp, and Honey Flank Steak. Everything you need for a fun and relaxing time around the grill with your family and friends. Color photos. 232 pages. Ten Speed. At $28.00 *PRICE CUT to $14.95

2891441 LET’S GO DUTCH: Easy Recipes for Outdoor Cooking. By Vernon Winterton. Features 63 hearty recipes for cast iron Dutch ovens that will get you through every experience, from Sour Dutch Oven, Chicken Roll-Ups, Italian Herb and Cheese Loaf, and Pecan Pie. Color photos. 128 pages. Gibbs Smith. At $16.99 *PRICE CUT to $8.95


2894262 PROJECT FIRE. By Steven Raichlen. Cutting edge techniques meet time honored traditions in 100 boldly flavored recipes that will torchcure your game at the grill. Here’s how to blow torch a rosemary meat chal and grill mussels in blazing fire. From Seven Steps to Grilling Nirvana to recipes for grilled cocktails and desserts, this collection proves that fire makes everything taste better. Well illus, in color. 326 pages. Workman. Paperback. At $22.95

★ 2952262 THE BRISKET CHRONICLES: How to Barbecue, Braise, Smoke, and Cure the World’s Most Epic Cut of Meat. By Steven Raichlen. Take your love for brisket to the next level with a collection of more than 80 recipes. It all starts with the Big Kahuna, the legendary fork tender smoky awesomeness known as a whole Texas barbecued brisket. Then there’s Jamaican Jerk Brisket, Korean Grilled Beef, School Pastrami, Jake’s Double Brisket Cheesburgers, and more. Well illus. in color. 278 pages. Workman. Paperback. At $19.95

286584X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the authors’ family archives. Recipes include: Private Reserve Mustard Sauce; Ain’t No Bacon. Pull out the rotisserie or try a section on sauces and rubs. Well illus. in color. 336 pages. HMH. At $25.00

6904408 LEGENDS OF TEXAS BARBECUE COOKBOOK, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition. The ultimate guide to using your rotisserie tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Brased Beef Ribs; and Raichlen’s smartphones, Bolognese Sandwiches and more. Paperback. At $22.95 $9.95

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★ 6729347 WINTER GRILLING. By Tom Heinzel. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled dessert—perfect for any winter feast. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Smoked Pork Loin; and Chocolate Nut Cupcakes with Appenzeller Apples. Color photos. 160 pages. Whitecap. $10.95. Pub. at $19.95

★ 687763 PIZZA DOUGH!: 100 Recipes For Pizza Lovers. By O.Z. De Vita & M.B. Fant. Keep your pantry stocked with the world’s most celebrated dough! This guide and a cast iron Dutch oven, and/or gluten-free, as are many of the extras. Color photos. 173 pages. The Experiment. Paperbound. Pub. at $16.95

★ 6868342 VEGAN BURGERS EVERY WHICH WAY: Fresh, Flavorful & Healthy Vegan & Vegetarian Burgers. By Lukas Volger. Offers more than 30 unique, delicious veggie burger recipes including: Lentil and Celery Root Burgers; Tofu and Chard Burgers; Baked Falafel Burgers; Thai Carrot Burgers; and more. Over half the recipes are vegan and/or gluten-free, as are many of the extras. Color photos. 210 pages. The Experiment. Paperbound. Pub. at $17.99.

★ 6876206 PIZZA DOUGH!: 100 Recipes For Pizza Lovers. By O.Z. De Vita & M.B. Fant. Keep your pantry stocked with the world’s most celebrated dough! This guide and a cast iron Dutch oven, and/or gluten-free, as are many of the extras. Color photos. 173 pages. The Experiment. Paperbound. Pub. at $16.95

PASTAS

★ 6878912 MASTER OF THE GRILL. By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, pizza, and more. Learn to make Cowboy Steaks; Alabama BBQ Chicken; and many more. Well illus. in color. 188 pages. Random. $19.95. Pub. at $24.95

★ 6878987 NOODLEMANIA! 50 Pasta Recipes. By Melissa Barlow. Your kids will go crazy with these playful and colorful pasta recipes! It’s filled with hot and cold main dishes, salads, and even desserts. Try Super Stuffed Monster Muffles, Rapunzel Pasta, Spicy Cookies, and dozens more. Color photos. 120 pages. Paperbound. Pub. at $15.95.

★ 6853412 HEALTHY PASTA. By J. Bastianich & T.B. Manueli. This wonderfully informative, easy-to-use collection provides simple ways to make pasta an integral part of a healthy and well-balanced lifestyle. For those who are gluten-free. Includes classics like Linguine with Shrimp and Lemon, as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 500 calories. Pub. at $15.95

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2826038 THE BLOSSOM COOKBOOK. By Ronen Seri et al. The blossoming family of restaurants has been changing the face of vegan food with their menus of inventive dishes. Filled with secrets behind these in their signature menu items and more than eighty delicious, flavorful recipes for breakfast, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. at $24.95 $14.95

2824373 THE ESSENTIAL VEGAN INSTANT POT COOKBOOK. By Coco Morante. Harness the unique power of the Instant Pot to make vegan and vegetarian cooking convenient, fun, and easy. From Breakfast Tacos to Quinoa and Black Bean Salad to Sausage in a Blanket with Glazed Apples, these recipes are well tested and easy to prepare. Color photos. 169 pages. Ten Speed. Pub. at $19.99 $14.95

669778 BAKING MAGIC WITH AQUAFABA. By Kelsey Kiser. Move over eggs, there’s a new star in town! A new egg replacement in town. With baking properties so amazing it can create fluffy quiche and light white peaks, making it the perfect replacement for tofu, there’s a miraculous new egg replacement in town. With baking properties that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse, Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Ulisses. Paperbound. Pub. at $14.95 $11.95

2800456 AQUAFABA: Vegan Eggs Without Eggs Using the Magic of Chickpea Water. By S. Kardinal & L. Veganpower. At last for all vegans, eggs are not a mystery any more! Meet Aquafaba! A wonder like liquid found in tinned beans and chickpeas, and how it can be whisked into fluffy white peaks, making it the perfect replacement for egg whites in many sweet and savory recipes. Color photos. 80 pages. Grub Street. Pub. at $21.95 $16.95

2007980 VEGAN SNACKS & MUNCHIES: Plant-Based Nibbles, Snacks, Dips & Sweets. By Nancy C. Ralston et al. Chock-full of recipes for plant-based foods made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tofu-based Herb Ed Feta, or a sliceable, meltable Cauliflower Jack. Well illus. in color. 190 pages. Countryman. Pub. at $24.95 $17.95

6805639 THE CLASSIC ZUCCHINI COOKBOOK, 3RD EDITION REVISED. By Nancy C. Ralston et al. Chuck-full of recipes for all types of squash, from yellow summer squash to pattypans, butternut to pumpkin, and of course zucchini. Includes salads and soups, vegetarian main dishes, side dishes, breads, desserts, and more. 312 pages. Storey. Paperbound. Pub. at $18.95 $13.95

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

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

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778447 HOMEMADE VEGAN CHEESE, YOGHURT AND MILK. By Yvonne Holzl-Singh. The homemade vegan cheese, tofu, milk, cream and butter recipes included are surprisingly diverse and easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the various fermentation starters you need are included in this comprehensive volume. Color photos. 143 pages. Grub Street. Pub. at $26.95 $19.95


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

5153812 VEGANISM & VEGAN RECIPE LISTS. By C. Winfield. Discover how the nutty taste of Tahini, Black Tahini & Coconut Ice Cream, and more. Well illus. in color. 127 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

2848230 CAULIFLOWER POWER: Vegetarian & Vegan Recipes to Nourish & Satisfy. By Kathi Koralis, photos by M. Kay. Whether roasted, fried, mashed or pickled, each cooking method gives cauliflower a new dimension of flavor, and these 60 recipes show off the ways in which this super healthy vegetable can be enjoyed. Try Crispy Crusted Cauliflower with Katsu Sauce or Lower Puttanesca Pizza; Cauliflower Buffalo Wings; and more. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $24.95 $19.95


2846242 AQUAFABA: VEGAN COOKING WITH AQUAFABA. By Kelsey Kiser. Move over eggs, there’s a mirroring egg replacement in town. With baking properties so amazing it can create fluffy quiche and light white peaks, making it the perfect replacement for egg whites in many sweet and savory recipes. Color photos. 80 pages. Grub Street. Pub. at $21.95 $16.95


6494914 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul. By Lakshmi Wennakoski-Bielicki. From simple homemade dairy to traditional sweendings, made with just a handful of ingredients, these recipes show you how to prepare and serve colorful, nourishing foods that cultivate joy in the kitchen. They include Yogurt Cheese Pakora; Lemon and Chilli Sorbet; Spicy Dates; Kitchari; and more. Color photos. 305 pages. Shamshahla. Paperbound. Pub. at $30.00 $7.95

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**8671804 THE ULTIMATE VEGAN BREADBASKET: Bountiful Plant-Based Recipes You’ll Want to Wake Up For.** By N. Horn & J. Mayer. Traditional breakfast food is often loaded with animal products, but with this collection of 80 diverse vegan breakfasts you will have a new reason to say “good morning!” Try an “Egg Salad” Sandwich, Amaranth Porridge, or Raw Carrot Cake with Lemony Cashew Frosting. Color photos. 191 pages. The Experiment. Paperbound. Pub. at $19.95.

**8680036 VEGGIE DESSERTS + CAKES: Carrot Cake and Beyond.** By Kate Hackworthy. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 211 pages. The Experiment. Paperbound. Pub. at $17.95.

**9472246 VEGAN IN THE HOUSE: Flexible Plant-Based Family Meals to Please Everyone.** Ed. by Laura Bithell et al. Packed with more than 100 healthy, plant-based recipes, featuring expert nutritional analysis to ensure every meal is packed with vitamins they need. These delicious meat-less meals include Summer Bean Stew with Wheat Berries; Three-Bean Paella with Peas & Peppers; and Stew with Herb & Green Olive Sauce. Color photos. 212 pages. Pavilion. Pub. at $21.95.

**280221X EAT FEEL FRESH: A Contemporary Plant-Based Ayurvedic Cookbook.** By Sahara Rose Kebati. Ayurveda teaches that food is divine medicine with the power to heal, but the best foods for one person may not be beneficial to another. Join the author on a journey to wellness that begins with what you eat. Some recipes include Sweet Potato Cereal; Southwestern Quinoa Salad; and Roasted Beets with Lime Coriander Dressing. Color photos. 240 pages. Running Press. Paperbound. Pub. at $22.00.

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

Fish & Seafood

**293020X COOKING WITH TINNED FISH.** By Bart van Olphen. Tinned fish is delicious, sustainable, and even meat eaters who want to add more plant-based foods to their diets. Includes colorful and animal-free versions of classic recipes like Spicy Buffalo Bites; Ultimate Nachos; Baked Ziti; and more. Color photos. 228 pages. The Experiment. Paperbound. Pub. at $17.95.

**691838 QUICK & EASY VEGAN COMFORT FOOD.** By Alicia C. Simpson. Here is the essential guide for any of America’s more than 6 million vegans who miss the down-home tastes they remember, or for vegetarians and even meat eaters who want to add more plant-based foods to their diets. Includes easy and animal-free versions of classic dishes like Spicy Buffalo Bites; Ultimate Nachos; Baked Ziti; and more. Color photos. 228 pages. The Experiment. Paperbound. Pub. at $17.95.

**6925081 BOSH! Simple Recipes, Amazing Food. All Plants.** By H. Firth & J. Thomas. Packed with over 150 easy-to-follow plant-based recipes that are quick and easy to make and completely vegan, including: Easy Peasy Pesto; Classic Moroccan Stew; Creamy Lasagna; Southwestern Bosh! Bowl; Garlic & Herb Cashew Cheese; and more. Color photos. 288 pages. Morrow. Pub. at $27.50. Price cut to $17.95.

**6921507 GOOD VEG: Ebulient Vegetables, Global Flavors—A Modern Vegan Cookbook.** By Alana Chernila. Off ers more than 100 versatile plant-based recipes that show how to showcase the unique flavor and texture of each vegetable, truly bringing out the best in every root and leaf. Delicious dishes include Maple-Glazed Carrots and Parsnips; Million Dollar Tomatoes; and Butternut Squash Lasagna. Color photos. 272 pages. Clarkson Potter. Pub. at $28.00. Price cut to $17.95.

**2840456 PROTEST KITCHEN: Fight Injustice, Save the Planet, and Fuel Your Resistance One Meal at a Time.** By C. J. Adams & V. Messina. A guide to showing how a plant-based diet can work to challenge regressive politics and fuel the resistance to make change possible. The authors provide you with 50 vegan recipes and tools to help you develop a personal plan for resistance. 210 pages. St. Martin’s. Paperbound. Pub. at $16.95.

**6565344 KALE & CARAMEL: Recipes for Body, Heart, and Table.** By Lily Diamond. Based on the popular blog, this sumptuous collection offers 80 deliciously creative vegetarian and vegan recipes featuring herbs and spices as well as luxurious do-it-yourself beauty products. Each chapter celebrates an aromatic herb or flower: basil, cilantro, fennel, mint, lavender, rose, and more. Color photos. 206 pages. Afria. Paperbound. Pub. at $22.00. Price cut to $17.95.
Fish & Seafood

7635230  500 FISH & SHELLFISH DISHES. By Judith Fertig. This collection has everything you need to know in order to choose, prepare, cook, and enjoy seafood of every kind. Covers the full scope of preparation options: steaming; baking; grilling; poaching; roasting, and smoking. A final chapter on sauces and sides finishes the catch. Color photos. 288 pages. Sellers. Pub. at $16.95. 143 pages. Storey. Pub. at $14.95. 139 pages. PowerHouse Books. Pub. at $16.95. 20% PRICE CUT to $9.95

5771781  SIMPLY SHRIMP: With 60 Globally Inspired Recipes. By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp, with 60 globally inspired recipes organized by the many ways shrimp can be prepared. Ideas like Thai Shrimp Curry and Shrimp in Spicy Tom Yum are joined by classics like Shrimp Cocktail and Shrimp and Roasted Tomatoes. Color photos. 125 pages. St. Martin’s. Pub. at $24.95. 175 pages. Skyhorse. Pub. at $12.95. 20% PRICE CUT to $7.95


6864252  THE GRAND CENTRAL OYSTER BAR & RESTAURANT COOKBOOK. By Sandy Ingber with R. Finnmore. A collection of more than 100 of the restaurant’s recipes, some dating to the opening in 1913, are paired with behind the scenes stories, anecdotes, and a wealth of expert information on buying, cooking, and serving seafood and fish. Try the Maryland Crab Cake Sandwich or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos. Most in color. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00. 186 pages. Storey. Pub. at $13.95. 20% PRICE CUT to $9.95


284422X  FOR COD AND COUNTRY. By Barton Seaver. Combining a love of Nature and a deep understanding of seafood, Seaver presents a mouthwatering food tour that focuses on shellfish! In this shellfish 101 collection, Pettit shows how to harvest, store, prepare, and cook the best way to harvest, store, prepare, and cook the best. Color photos. 128 pages. Stoffer & Chang. Pub. at $29.95. 150 pages. Skyhorse. Pub. at $14.95

6862244  THE GREAT SHELLFISH COOKBOOK. By Matt Dean Pettit. Go on a mouthwatering food tour that focuses on shellfish! In this shellfish 101 collection, Pettit shows how and where to buy fresh shellfish, how to store it, and how to cook it. Recipes include Thai Curry Crab; Fried Squid Pinto Poppers; Spot Prawn Dumplings; and more. A must-have for all seafood lovers. Well illus. in color. 240 pages. Random. 8¾x10½. Paperbound. At $17.95. 20% PRICE CUT to $14.25

6911809  SEA ROBINS, TRIGGERFISH & OTHER OVERLOOKED SEAFOOD. By M. Fleisch & J.F. Fujino. Enjoy more than sixty-five mouthwatering recipes using underutilized and lesser-known varieties of fish, including Korean Fried Skate Wings; Opah Crudo; and Oven Roasted Grouper with Celery and Apple. Color photos. 193 pages. Skyhorse. Pub. at $32.95. 50% PRICE CUT to $16.95


Poultry & Game

5571510  THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Venison to Turkey. By Monte Burch. Partly as a tribute to times gone by and partly as a reaction to the current movement toward healthy eating and a self-sufficient living, interest in making jerky has soared. Includes foolproof seasoning mixes, delicious recipes for a wide variety of meats, and a wealth of easily prepared jerky recipes. 127 pages. Burford. Pub. at $12.95. 50% PRICE CUT to $7.95

2790947  WHOLE LARDER LOVE: Grow, Gather, Hunt, Cook. By Rohan Anderson. For anyone interested in local, sustainable, fresh, humanely raised food. Anderson offers detailed how-to tips and instructions for setting up a home garden and for hunting and trapping small game and catching fish. He also provides a slew of recipes including Rabbit Stroganoff; Roasted Fish Parmesan; Pan-Fried Duck Breast; Alligator Etouffee; Country-Style Bear Steak; and much more. 270 pages. Harvest House. Spiralbound. Pub. at $14.99. 150 pages. PowerHouse Books. Pub. at $11.95.
6740887 HEALTHY JAPANESE COOKING: Simple Recipes for a Long Life, the Shoku-Iku Way. By Makiko Sano. Discover the secrets of Shoku-Iku and how the Japanese people stay so healthy, all in one easy to understand recipe collection. As with Japanese food in general, most of the 70 brand new dishes are largely gluten and dairy free with many vegan options. Well illus. in color. 128 pages. Quadrille. Paperbound. Pub. at $24.95 SOLD OUT


2814948 OODLES OF NOODLES. By Louise Pickford. This collection of recipes is a must for any lover of exotic food and is the perfect introduction to cooking with Asian ingredients. Recipes include Vietnamese Beef Pho and Thai Green Papaya & Crispy Pork Salad chilled Soba Noodles and Salmon & Scallion Gyoza; as well as recipes from Burma, Laos and Cambodia. Fully illus. in color. 272 pages. Quadrille. Paperbound. Pub. at $24.95

6890377 ESSENTIAL TURKISH CUISINE. By Engin Akin. Complete with two hundred recipes this collection offers wonderful insight into modern Turkish cooking, along with the myriad cuisines it reflects: Chinese, Middle Eastern, Mediterranean, and Central Asian. Includes Small Plates; Main Dishes; Breads & Pastries; and Sweets & Beverages. Well illus. in color. 327 pages. Abrams. 8x101/4. Pub. at $40.00

587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masahuru Morimoto. The revered iron Chef shows us how to divine recipes from Japanese dishes in a carefully crafted selection of authentic recipes. From revelatory renditions of classics like miso soup to little-known but unbelievably delicious dishes like nitsuke, Morimoto brings home cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. 256 pages. Clarkson Potter. 8x101/4. Pub. at $35.00

6848106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Allard. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won fans the world over for its elevated Middle Eastern cooking. From Beef Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes desserts and a special cocktail section. Fully illus. in color. Flatiron Books. 8x101/4. Pub. at $40.00

6751902 KAKHA: A Return to Russian Cooking. By Bonnie Frumkin Morales with D. Chichef. Discover the vivid world of Russian cuisine with more than 125 recipes, all from the celebrated restaurant that is changing how America thinks about the Russian food. From bright pickles and pillow dumplings to ingenious vodka intusions and traditional home-style cooking it’s all here. Illus. in color. 318 pages. Clarkson Potter. 8x101/4. Pub. at $35.00

6840083 PAUL BOCUSE: Simply Delicious. Widely regarded as the father of modern French cuisine, Chef Paul Bocuse, offers the home cook more than 100 of his favorite recipes that are both simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Steak au Poivre; and from Pears in Red Wine to Chocolate Glazed Coffee Cake. 160 pages. Hippocrene. Paperbound. Pub. at $19.95

5721359 SCANDINAVIAN GATHERINGS: From Afternoon Fika to Midsummer Feast. By Melissa Helen. Whether you decide to connect with your heritage or simply want to get a little Scandinavian style into your life, these everyday celebrations are sure to delight everyone at your table. Here you’ll find casual and festive party ideas, accessible modern recipes for sweet and savory treats, and simple craft projects for decorating and entertaining. Well illus. in color. 232 pages. Sasquatch. Pub. at $24.95

2914824 THE POLISH COUNTRY KITCHEN COOKBOOK. By Sophie Hodrowicz Kna b. Th is collection  of over 100 delicious, traditional recipes are a must for the modern Northern European kitchen, including Stuffed Cabbage; Kutia; Red Beet Soup with Little Carrots; and Goulash and Dumplings. Illus. 338 pages. Hippocrene. Paperbound. Pub. at $19.95

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

6291841 AUTHENTIC POLISH COOKING: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine. By Marianna Dworak. Some think the Polish diet is all meat and potatoes, but this cookbook will show you how much they were 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 can’t help but resist. Color photos. 170 pages. Skyhorse. Paperbound. Pub. at $15.99

6833535 MY LOVE FOR NAPLES: The History, the Food, the Life. By Anna Teresa Callen. Anna shares notes on food, culture, and history, as well as her amazing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Cutlets with Eggplant, Mozzarella and Tomatoes; or Beef Stew served with Cod. 35 pages. Hippocrene. Paperbound. Pub. at $14.95

195 pages. Dorling Kindersley. Pub. at $22.00

6869553 AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinky O’Hara, this collection of the cherished characters of Pat Taylor’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Here are ten short stories, ten recipes, and a colorful village of Ballykellymore and more than 140 tried and true family recipes. Color photos. 368 pages. Forge. Paperbound. Pub. at $21.99

649594X GRANDMA’S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. From roast duck, potato pancakes, marzipan treats, streusel plum tart: traditional German cuisine is rich, enticing, and easy to make with the help of the best cooks in the world—German grandmas. Take a wonderful trip through the charming character of this beloved cuisine with new twists on these 85 classic recipes. Color photos.

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Overlook. Paperbound. Pub. at $18.95

illus. in color. 282 pages. Storey. Paperbound. Pub. at $19.95

food-related words and phrases; and more than 400 recipes. Illus. 461 pages. Matticchio Bastianich with T. B. Manuali. This comprehensive Italian cookbook includes all the techniques needed to create perfect meals; in color. 261 pages. Skyhorse. Paperbound. Pub. at $17.99

Corazon (Grilled Heart Skewers) and more. Well illus. in color. 233 pages. Skyhorse. Paperbound. Pub. at $20.00

CIVIL WAR RECIPES: Receipts from the Pages of Godey's Lady's Book. By Lily May. John Spaulding. Includes recipes for everyday meals from 19th century women's magazines. Includes information on Union and Confederate army rations, cooking on both battlegrounds, and how soldiers and civilians contributed to the war by southern cooks. 262 pages. UPky. Pub. at $19.95. $15.95

THE SOUTHERN SYMPATHY COOKBOOK: Funeral Food with a Twist. By Perre Coleman Magness. An assembled collection of delectable and delightful regional recipes that are good to ease broken hearts and soothe frayed nerves. Both classic and internationally inspired dishes include Collard and Spinach Madeleine; Classic Chicken Salad with Grapes and Poppy Seeds; and Double Caramel Bundt Cake. Color photos. 174 pages. Countryman. 8¾x10¾. Pub. at $22.95. $6.95

THE BIG PERUVIAN COOKBOOK. By Morena Cuadra with M. Escardó. Journey through the diverse gastronomy of the multicultural South American country, from its Andean peaks to its coastal towns and tropical jungles with this fabulous cookbook. Become intimately acquainted with Peru's universe of flavors, techniques, and ingredients. Try Traditional Ceviche, Anticuchos de Peru's universe of flavors, techniques, and ingredients. Try Traditional Ceviche, Anticuchos de Peru's universe of flavors, techniques, and ingredients. Try Traditional Ceviche, Anticuchos de Peru's universe of flavors, techniques, and ingredients. Try Traditional Ceviche, Anticuchos de Peru's universe of flavors, techniques, and ingredients. Try Traditional Ceviche, Anticuchos de Peru's universe of flavors, techniques, and ingredients. Try Traditional Ceviche, Anticuchos de Peru's universe of flavors, techniques, and ingredients. 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### Regional & Exotic Cuisines

#### 688167X FAIR FOODS: The Most Popular and Offbeat Recipes from America’s State & County Fairs. By George Geary. Reprints simple, fried-up, and sticky recipes from America’s state and county fairs. These 120 recipes include Maple and Bacon Doughnuts; Frozen Cheesecake on a Stick; Caramel Kettle Corn; Chocolate Encrusted French Fries; Buns; Fried Guacamole Bites; Chicken and Waffles with Bacon; and Deep Fried Strawberries. Well illus. in color. 160 pages. Santa Monica Press. 8¼x10¼. Pub. at $24.95. **$16.95**

#### 2884453 PRINCESS PAMELA’S SOUL FOOD COOKBOOK. By Pamela Strobel. Princess Pamela’s speak-easy style restaurant in Manhattan was for three decades a hip hangout for stars like Andy Warhol to Diana Ross. This volume, originally published in 1969, is full of iconic southern dishes along with sage advice on living and loving. Recipes include Fried Ham with Red-Eye Gravy, Southern Egg Bread, and Corn Meal Waffles. 240 pages. Rizzoli. Pub. at $30.00. **$12.95**

#### 6909585 THE MALAYSIAN KITCHEN: 150 Recipes for Simple Home Cooking. By Christina Arakiasamy. Brings together the dishes Arakiasamy grew up eating with an American sensibility, resulting in recipes that are practical, easy to make, and satisfying, like Rice Noodle Salad with Shrimp and Coconut; Malaysian Chili Prawns; and Chicken and Sweet Potato Curry Puffs. Fully illus. in color. 340 pages. Ten Speed. 8¼x10¼. Pub. at $30.00. **$14.95**

#### 692231X NORDIC BAKERY COOKBOOK: Breads, Cookies, Tarts, Cakes. By Milla Mink. Revel in the delights of baking from Scandinavia and the Nordic region with this treasure trove of the tastiest and most traditional recipes. Learn to make regional delicacies like Karelian Pies, Blueberry Tart with Rye or Lace Crust Cookies, and more! Color photos. 143 pages. Ryland Peters & Small. Pub. at $14.95. **$11.95**

#### 2787447 EASY TAGINE: Delicious Recipes for Moroccan One-Pot Cooking. By Ghillie Basan. Few meals are more satisfying than the rich and aromatic Moroccan casserole known as a tagine. In this collection of authentic recipes, you’ll find some of the best loved classics from the Moroccan kitchen plus modern twists. Try Lamb with Prunes, Apricots and Honey; Duck Tagine with Peas and Cinnamon and many more. Fully illus. in color. 240 pages. Ryland Peters & Small. Paperbound. At $16.95. **$12.95**

#### 2796343 A PERSIAN COOKBOOK: The Manual. By S. Hassibi & A. Sayyadabb. The perfect cookbook for adventurous cooks who enjoy the flavors of the Middle East, this is a unique historical cookery manual. Written in 1521, there is a practical value here for all recipes from sour and stew, and you will find most dishes are cooked in one pot. Recipes include Lamb Chops with Yogurt and Herb Stew, and more. Color illus. in color. 175 pages. Prospect Books. Paperbound. At $25.00. **$17.95**

#### 6948472 FAR AFIELD: Rare Food Encounters from Around the World. By Shane Mitchell. Encounter fascinating foods from around the world who are keeping some of the world’s oldest food traditions alive. Full of compelling photography from far flung locations, these recipes capture the raw and evocative stories along with 40 recipes. 304 pages. Ten Speed. 9¼x11¼. Pub. at $40.00. **$9.95**

#### 6628729 COWGIRLS IN THE KITCHEN. By J.C. Stanford & P.B. Johnson. Combining the best of cowgirl myths, nostalgia, and legends. Features more than 120 recipes that celebrate the romance of the American cowgirl from the late nineteenth century to today. Features recipes such as Whiskey-Glazed Pork Loin; Zucchini and Barbecue Chicken Sliders; and more. Color illus. in color. 224 pages. TwoDot. Pub. at $24.95. **$6.95**

#### 6982212 SAVEUR ITALIAN COMFORT FOOD. Celebrating a diverse, delicious, and wildly popular culinary tradition. Over 100 recipes include soups, salads, pasta dishes, casseroles, sandwiches, and desserts. Enjoy fresh takes on classic dishes like Chicken Cacciatore or try new favorites like Farro Gnocchi with Pork Ragù or Farfalle with Cavolo Nero Pesto. Color photos. 224 pages. Weldon Owen. 8¼x10¼. Pub. at $35.00. **$9.95**

#### 2800993 BONG APPETIT: Mastering the Art of Cooking with Weed. By the eds. of Munchies. Now that prohibition is ending and more states have legalized cannabis, there is a new generation of savvy home cooks who are interested in weed cookery. This guide breaks down the science of infusing oils, butters, milks, and more! It also offers recipes ranging from a Brown Butter Gnocchi to Cannabis Chimichurri.

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**Notable Chefs & Celebrities**

★ **6588341 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends.** In this treasure trove you’ll find one hundred delicious dishes that have become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal, Grilled Fish Tacos with Citrus Lime Sauce, Gratitude Bread; Honey Chipotle Oven Roasted Ribs; Egg nog Cookies; and Guinness Pot Pie. Well illus. in color. 203 pages. Ballantine. Pub. at $29.95

**PRICE CUT to $17.95**

★ **6789218 THE POTATOPIA COOKBOOK: 77 Recipes Starring the Humble Potato.** By Allen Dakiv. The collection of creative potato recipes from the CEO and founder of Potatopia, the all-potato restaurant with locations in New Jersey, New York, and Florida. Innovative creations include French Onion Soup with Crispy Potato Galettes; Potato Lasagna Bolognese; and Potato-Crusted Shrimp with Tartar Sauce. Color photos. 184 pages. Agate Surrey. Paperback. Pub. at $20.00

**PRICE CUT to $12.95**

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

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

**SOLD OUT**

★ **6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life.** By Diana Tuuli. The heartfelt story of the hit comedy show, Young & Hungry captures the food, romance and friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect guide for cooking young, simple dishes on a budget, and sharing them with family and friends. Well illus. in color. 170 pages. Disney. Pub. at $16.99

**NEW! ★ 586156X MODERN PRESSURE COOKING.** By Bren Herrera. The pressure cooker’s remarkable efficiency makes it easy to whip up quick weeknight dinners or complex, restaurant worthy dishes for entertaining. Let chef and media personality Bren Herrera show you how with recipes like Tarragon-Mustard Braised Short Ribs, Pork Ribs or Pumpkin Coconut Curry Soup. Well illus. in color. 224 pages. Page Street. Pub. at $24.99

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**Restaurants**

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

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**6966454 AMERICAN WINE: A Coming-of-Age Story.** By Tom Acitelli. Tells the story of how America belted France from atop its centuries old pedestal as the world’s top wine producing and wine drinking nation. This title focuses solely on the rise of fine wine in the United States since the 1960s, in California and elsewhere, and how that rise altered the way we drink wine. 353 pages. Chicago Review. Pub. at $29.95

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**6656192 DRINKING IN AMERICA: Our Secret History.** By Susan Cheever. Chronicles our national love affair with liquor, taking a long, thoughtful look at the way alcohol has changed our nation’s history, and how it has shaped American events and the American character from the 17th to the 20th Century. 258 pages. Twelve. Pub. at $28.00

**673684X AGAINST ALL HOPS: Techniques and Philosophy for Creating Extraordinary Botanical Beers.** By Dutch Heelis. In this fully illustrated guide, Dutch Heelis reveals how to discover gruits: incredible botanical beers that were brewed throughout the world for most of human history. He provides techniques and approaches to transport these to the intermediate to advanced breaver to create these unique out-of-the-box brews. Well illus. in color. 143 pages. PageStreet. Paperback. Pub. at $18.99

**6530399 THE ART OF THE FLASK: Entertaining from the Hip.** By Paul Knorr. Celebrates the history and convenience of this classic drinking vessel and how to fill your flask. Fully illus. in color. 208 pages. Cider Mill. Pub. at $16.95

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**6991453 BAKING FOR BREAKFAST: 33 Muffin, Biscuit, Egg, and Other Sweet and Savory Dishes for a Special Morning Meal.** By Jenny Bridges. In this fully illustrated guide, Jenny Bridges hosts a brunch or feeding the family, try these 33 irresistible recipes for authentic Old Fashioned Buttermilk Biscuits; inspired muffins, coffee cakes, and quick breads; one-pot family meals; Market Quiche; and much more. Illus. in color. 240 pages. Clarkson Potter. Paperback. Pub. at $23.00

**6992552 FLIPPING GOOD PANCAKES: Pancakes from Around the World.** By Sudi Pigott. Who says pancakes should only be eaten with lemon and sugar? There’s plenty more for the gastronomically and globally curious. This collection will make you happy, hungry, and change the way you think about them. Try different variations like Fluffy Coconut Pancakes, Country Cream Cheese, or Potato Latkes. Color photos. 112 pages. Kyle Books. Paperback. Pub. at $16.99

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Desserts

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

2830196 CARAMEL, FUDGE, TOFFEE & BRITTLE: Confectionery Secrets. By Sara Aasum Hultberg. Learn how to create your own deliciously indulgent confections, including French nougat, chocolate truffles, caramelized nuts, and decadent sauces. Perfect for desserts, party treats, holiday gifts, and more. Try White Chocolate Truffles with Passion Fruit, Dark Chocolate Fudge with Figs and Pistachios. Well illus. in color. 112 pages. Weldon Owen. Pub. at $22.95 $4.95

2854288 LOST DESSERTS: Delicious Indulgences of the Past. By Gail Monaghan. Seventy recipes are gathered here that evoke both other eras and faraway places. They are adapted for the modern home cook, yet remain true to the originals. Included are Banana Foster, Carrot Cake, Swedish Chocolate Fudge, Rose and Raspberry Fool. This is both a cookbook and an odyssey through culinary history. Color photos. 200 pages. Rizzoli. 9/4 x 11/4. Pub. at $45.00 $3.95

7563955 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, rich frosting to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Paperback. Pub. at $16.95 $2.95

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Leslie Bilderback. All you need to make your quick and easy no-churn ice cream are the following: a freezer, a whisk or electric mixer, a can opener; a bowl and a freezer container, such as a loaf pan; and a sweet tooth! Here are endless possibilities for making no-fuss ice cream, gelato, sherbet, sorbet, and more. SHOPWORN. Well illus. in color. 168 pages. St. Martin’s. Paperback. Pub. at $22.95 $8.95

682064 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. DeGouy. From simple cherry pies to hearty mincemeats, luscious custards, and elegant chiffons, master chef Louis DeGouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhubarb, Chocolate Meringue, and many more. Originally published in 1949. 419 pages. Dover. Pub. at $24.95 $19.95

6934465 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Ceni Oloffson. The ultimate step by step guide to baking and decorating multilayered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift; 160 pages. Barron’s. Paperback. Pub. at $17.99 $4.95

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

696711X ALL-TIME FAVORITE SHEET CAKES & SLAB PIES. By B. Weinstein & M. Scarambou. Simple to make and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for holiday dinners and potlucks. With over 100 recipes that include Brown Sugar Cake with Pumpkin Buttercream and Apple Pie, you’ll be able to find a winner for your next gathering! Color photos. 214 pages. St. Martin’s. Paperback. Pub. at $24.99 $8.95

280770X TREAT YOURSELF! How to Make 93 Ridiculously Fun No-Bake Crispy Rice Treats. By Jessica Siskin. From apples to zebra lattes, enough for a party, here are 93 creative, crowd-pleasing projects that begin with just butter, marshmallows, and crispy rice cereal and end up wherever your imagination takes you. From the concept of building a layered rice cereal cookie to creating rice cereal–based desserts, you’ll find something for every occasion. Color photos. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

6904300 KEEP CALM AND BAKE CUPCAKES. By Barbara Dixon. When the going gets tough–bake cupcakes! Here are over 100 irresistible cupcake recipes for every occasion. From classic treats to seasonal specials, Dixon offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Color photos. 208 pages. St. Martin’s. Paperback. Pub. at $16.95 $8.95

5985129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors. By Nicole Weston. Offers custard-based recipes and lighter, egg-free options for creating a bounty of frozen delights. With Peaches and Cream to solder in Thunderbird Cookie and add spice to the holidays, and classics like Rocky Road and Mocha Almond Chip to enjoy year-round, there’s a recipe for everyone. 90 pages. Storey. Paperback. Pub. at $8.95 $3.95

5930034 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the eds. of Food Network Magazine. Food Network Magazine editors have picked their all-time favorite treats and put them into one amazing volume. You’ll find over the top buttercreams, super fun cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson Potter. Paperback. Pub. at $25.95 $6.95

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

2884135 THE CONTEMPORARY BAKECREAMABLE. By V. Valasquez. Features more than 50 innovative techniques and over 40 stunning cake designs from the world-renowned award-winning masters of buttercream art. Offers a variety of cakes and ideas as well as a 20-page color section in color. 159 pages. David & Charles. Paperback. Pub. at $24.99 $6.95

6979531 150 BEST DONUT RECIPES: Fried or Baked. By George Geary. This collection of delectable recipes features a wide variety of choices for raised, baked, cake-based, holiday, speciality and one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 324 pages. Potter. Paperback. Pub. at $26.95 $19.95

6823122 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Judy C. Polinsky. Offers a collection of recipes straight from the Georgian era that promotes 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 elegant desserts like Rose Macarons and Rose-Water Currant Cakes. Color photos. 185 pages. Skyhorse. Pub. at $19.99 $5.95

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Desserts

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

3642785 101 THINGS TO DO WITH A CAKE MIX. By Stephanie Ashcraft. You’ll be amazed at the variety of desserts that can be made from boxes of standard cake mix. Most dishes have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake, Heath Bar Cake, and Ice Cream Sandwiches. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.95 $4.95

6917880 FARM-TO-TABLE DESSERTS. By Lei Shishak. With so many sweet recipes divided by season, you’ll learn how to create simple desserts using fresh and local ingredients at their prime. Recipes include Peach Cobbler; Strawberry Hand Pies; Sweet Corn Panna Cotta; White Fig Slab Pies; Pumpkin Ginger Tart; and Blood Orange Napoleon. Color photos. 185 pages. Skyhorse. Pub. at $22.99 $19.95


7674066 BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK. By Ben Cohen et al. Ben & Jerry offer up any and all recipes and techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, here are 90 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperbound. Pub. at $9.95 $4.95

5819034 SLOW COOKER DESSERTS: Oh So Easy, Oh So Delicious! By R. Wyss & K. Moore. No more checking your oven to make sure your special cake doesn’t overbake. All of these recipes are designed to bake in your slow cooker. Try German Chocolate Cake; Zesty Apple Pudding; and Crispy Peanut Butter Candy. Fully illus. in color. 136 pages. St. Martin’s. Pub. at $21.99 $4.95

6921469 DELICIOUS POKE CAKES. By R. Wyss & K. Moore. Poking holes into the top of a cake lets toppings seep inside, resulting in a delicious cake! The recipes cover cakes for every occasion, from regular cakes to Legendary Layer Cakes as it is delicious. Here you’ll find 80 quick and simple “poke cake” recipes, featuring fresh fruit, rich chocolate, and even the occasional splash of alcohol. Color illus. in color. 152 pages. St. Martin’s. Paperbound. Pub. at $19.95 $6.95

7285358 VEGETARIAN CAKES: The Most Fun Way to Have a Day! By Ysanne Spevack. A collection of recipes with a difference, Kale and Coconut Gateau, Asparagus and Sesame Cake; Carrot and Coriander Traybake; and cheese cakes made with fennel, red cabbage and beets. Enter into this new culinary universe and get your “ve of life” by serving these edible works of art. Illus. in color. 140 pages. Lorenz. 8½x10¼/Pub. at $15.00 $11.95

6798780 PARIS PÂTISSERIES: History, Shops, Recipes. Photos by Christian Sarramon. Features a selection of Pâtisseries who have their own specialty and demonstrate unparalleled craftsmanship. From time-honored classics like Chocolate Éclairs, Meringues, and Rum Babas, to innovative blends of meringue flavors, this beautiful volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. 9¼x11/Pub. at $40.00 $14.95

6980333 MACARON FETISH: 80 Fanciful Shapes, Flavors, and Colors to Make Your Own Macarons to the Next Level. By H. Lim-Chodkowski. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside you will find exciting flavor combinations like Orange Blossom Water and Cardamom Ginger; Balsamic Vinegar and White Chocolate; Chanterelle Mushroom and Pecan; and much more. Fully illus. in color. 200 pages. Skyhorse. Pub. at $17.95 $6.95

6841082 THE EUROPEAN CAKE COOKBOOK. By Tatyana Nesterok. Allow your imagination to transport you to France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations inside are Raspberry Sachertorte; Angel Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 160 pages. Page Street. Paperbound. Pub. at $19.99 $14.95


777444 DUMP CAKE MAGIC. By Anne Schaeffer. Whip up a tempting treat in just minutes, with no extra bowls to wash and no unnecessary utensil required. All you have to do is layer your ingredients right in the baking pan and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars, Snicker’s Pie and more. Fully illus. in color. 128 pages. Fox Chapel. Paperbound. Pub. at $14.99 $9.95

2793601 DESSERTS: 400 Recipes. By C. Bretherton & K. Raines. Showcases over 400 delicious and easily achievable recipes like Creme Brulee, Cherry Clafoutis; Key Lime Pie; Victoria Panna Cotta and much more. Follow step photos guide you through each stage of every recipe so you too can create stunning showstoppers! 304 pages. Dorling Kindersley. 8½x10/Pub. at $35.00 $15.95

6832792 MAKE YOUR OWN ICE CREAM. By Sarah Tyson Rorer. Updated for making ice cream in the home freezer, this vintage classic provides 278 recipes offers a mouthwatering selection of frozen treats that’s sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, souffles, pastries, mousses, and more. 100 pages. Dover. Paperbound. Pub. at $8.95 $6.95


2851636 DAISY CAKES BAKES. By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring photographs foraked cakes, cupcakes, cobblers, and more. These crowd-pleasing recipes are simple to make with flavors that are rich and nostalgic. Recipes include Rum Raisin Pound Cake and Pumpkin Bars. 224 pages. Clarkson Potter. Pub. at $25.00 $8.95
Desserts

**LOMELINO’S CAKES: 27 Pretty Cakes to Make Any Day Special.** By Linda Lomelino. Inside this beautiful volume are all things layered, frosted, creamy, and indulgent. 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 individual cakes. Cakes include Cardamom Cake with Blueberries and Nut and Nougat Fantasy. 148 pages. Rostov. Bk10½. Pub. at $22.95 $7.95

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

**FIRST PRIZE PIES.** By Allison Kave. If you love someone who pies, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful, include Root Beer Float Pie; Sally Carbon Pie; Nutella Pie; Chocolate Lavender Pie; and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewar. $19.00

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

**BAKED OCCASIONS.** By M. Lewis & R. Poliatlo. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in desserts will give you 75 delicious reasons to stop everything and celebrate something. Color photos. 272 pages. Abrams. 9/9x9/9. Pub. at $35.00 $14.95

**BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery.** By Rosie Daykin. Delicious treats like Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create Butter Baked Goods for life’s milestones: birthdays, Thanksgiving, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knopf. Pub. at $29.95 $25.95

**SWEET, SAVORY, AND SOMETIMES BOOZY CUPCAKES.** By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolatey—are amazingly balanced and undeniably delicious. Recipes include: Chocolate Pinot Noir Cupcakes, Cucumber Mint Mini Cakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $18.95 $9.45

**TURBON BLENDER DESSERT REVOLUTION.** By B. Weinstein & M. Ryon. The rise of the season’s newest kitchen appliance that I think about a turbler. Forget smoothies. These are the reasons you got that machine. Includes more than 140 recipes for pies, ice creams, cakes, brownies, gluten-free treats, and more! Color illus. 200 pages. St. Martin’s. Paperbound. Pub. at $21.99 $9.45

**BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference.** By A. Gentry & H. Hall. What better way to make your personal stand for liberty and justice for all than by making some tasty feasts! Patriotic Pretzels; Freedom Fudge; March-mallow Creme Cupcakes; Jammin’ for Justice Cookies and more delicious, easy-to-bake creations. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.00 $5.95


**INSTANTLY SWEET: 75 Desserts and Sweet Treats from Your Instant Pot or Other Electric Pressure Cooker.** By B. Schieving & M. Butters. Electric pressure cooker fans have discovered that their favorite appliance works miracles not just for dinner but also for dessert! From quick breads and crisps to custards and puddings, lava cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include: Key Lime Cheesecake; Caramel Apple Pie; and Christmas Mason. The ultimate comfort food, this little volume collects fifty Delicious and Comforting Crumble and Cobbler Recipes. Well illus. in color. 224 pages. Oxmoor. Pub. at $24.95 $7.95

**LAYERED: Baking, Building, and Styling Spectacular Cakes.** By Tessa Huff. Create sky-high stunning treats at home with these 150 innovative recipes, which combine new and exciting flavors of cake, fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 288 pages. Oxmoor. Pub. at $29.95 $19.95

**CAKES TO MAKE ANY DAY SPECIAL.** By Linda Lomelino. Here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful, include Root Beer Float Pie; Sally Carbon Pie; Nutella Pie; Chocolate Lavender Pie; and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewar. $19.00

**EXTREME GELATO: 100 Amazingly Tasty, Extraordinary Gelato Recipes.** By Tessa Huff. What better way to make your personal stand for liberty and justice for all than by making some tasty feasts! Patriotic Pretzels; Freedom Fudge; March-mallow Creme Cupcakes; Jammin’ for Justice Cookies and more delicious, easy-to-bake creations. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.00 $5.95

**THE COMPLETE IDIOT’S GUIDE TO MADE AT HOME ICE CREAM.** By Dick Warren with B. Dempsey. This guide will tempt your taste buds with easy to prepare treats you can create in your own home. Explains how to use an ice cream maker, with sections on Fabulous Soda Fountain Desserts, for Poke Cakes, Dump Cakes, Everyday Cakes, and Special Occasion Cakes Everyone Will Love. By Addie Gundry. From birthdays to holidays, there’s always room for cake! These 163 delicious recipes complete include instructions. Cinnamon Apple Curb Cake; Carrot Cake Poke Cake; and Slow Cooker Chocolate Lava Cake. Color photos. 272 pages. Oxmoor. Pub. at $19.95 $9.95

**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; Rockey Road; Salted Caramel & Shortbread; My favorite dessert ever. Well illus. in color. 126 pages. Countryman. Paperbound. Pub. at $14.95 $5.95


**INCREDIBLY DECADENT DESSERTS.** By Deb Wise. Guilt free versions of your favorite recipes that cut calories but not sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. She offers straightforward instructions that encourage success. Well illus. in color. 272 pages. Oxmoor. Pub. at $24.95 $7.95

**365D744 BADE DUMP CAKES EVER.** By Monica Sweeney. Why make two cakes when one will do? These dream come true for any busy person—simply pour canned fruit or pie filling into a baking dish, “dump” a dry mix on top, boost with pads of butter, and bake! You’ll want to try all the creative extra toppings, then chill in the fridge. It’s that simple! The over thirty recipes include Mango & Passion Fruit Cake; Rockey Road; Salted Caramel & Shortbread; My favorite dessert ever. Well illus. in color. 126 pages. Countryman. Paperbound. Pub. at $14.95 $5.95
Seasonings & Condiments

675585 COOKING WITH SPICES: 100 Recipes for Blends, Marinades, and Sauces from Around the World. By Mark C. Stevens. A reference guide for any chef who wants to learn about and explore spices from around the world. Organized by region from India to Europe, it shows you how to savor spices in your everyday cooking. Follow our simple step by step instructions and begin to elevate your meals to the next level. Photos. 272 pages. Rockridge. Paperback. Pub. at $19.99 $14.95

672810 THE ENCYCLOPEDIA OF SPICES & HERBS: An Essential Guide to the Flavors of the World. By Claire Lacivita. The Emmy-nominated host and Executive Producer of Top Chef comes an A-Z compendium of spices, herbs, salts, peppers, and blends. At once an invaluable kitchen resource and an adventure, this book covers more than 500 spices, herbs, salts, and blends, with beautiful photos and fascinating information to help them improve their cooking practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 352 pages. Ecco. Pub. at $39.99


690375 PEPPER. By Valerie Alkman. This collection of delicious recipes has been created making use of exciting varieties and styles of black pepperorns, for the home chef who wants to make the most of this essential seasoning. Dishes include Korean Sticky Ribs; Pepper-Crusted Steak with Drambuie Sauce; Chicken au Poivre; and more. Color photos. 64 pages. Ryland Peters & Small. Pub. at $16.95

676430 THE ULTIMATE GUIDE TO SUGARS & SPLENTERS. By Alan Barclay et al. Your sweet tooth is in for a real education! This delightful readable guide features more than 180 alphabetical entries on a wide array of natural and artificial sweeteners. You’ll also find myth-busting Q&As, intriguing trivia, food additive regulations, and more. 280 pages. The Experiment. Paperback. Pub. at $16.95

6823955 HOT SAUCE! Techniques for Making Signature Hot Sauces. By Jennifer Trainer Thompson. This companion to every home chef who wants to learn about and explore spices from around the world is here to guide you through the region recipes that highlight the flavor and potential of every spice discussed. Illus. in color. 257 pages. Skyhorse. Paperback. Pub. at $14.95

691933 HERBS & SPICES: The Cook’s Reference. By Jill Norman. Bring your cooking to life with over 200 exciting new flavors. Detailed profiles examine each herb and spice, covering everything from buying and storing to flavor pairings. Includes instructions for creating more than 100 blends, salts, rubs, sauces, and spices. Well illus. in color. 336 pages. Dorling Kindersley. Paperback. Pub. at $30.00

6827522 SPICE: Understand the Science of Spice, Creating Exciting New Blends, and Revolutionize Your Cooking. By Stuart Farrimond. Learn the science behind the art of creating spice blends, and how flavor compounds within spices work together to create exciting layers of flavor and new tastes and sensations. With more than 40 regional guides, 60 spices, and 65 authentic and innovative recipes and blends, this volume will inspire you to cook in a whole new way. Fully illus. in color. 224 pages. Dorling Kindersley. Paperback. Pub. at $26.00 $17.95


Canning & Preserving

677021 THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experience canners will find useful information to help them improve their canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 175 pages. Skysource. Paperback. Pub. at $17.99

6926419 WISDOM FOR HOME PRESERVERS: 500 Tips for Pickling, Canning, Curing, Smoking, and More. By Robin Ripley. Collects 500 tips for preserving food at home. For easy reference, the tips are organized into eight chapters: Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. Illus. 288 pages. Taunton. Paperback. Pub. at $21.95

551017 MEALS IN A JAR: Quick and Easy, Just-Add-Water, Homemade Recipes. By Julie Languillle. Pull it off the shelf, mix with water, cook and serve. Not only are the ready-made recipes in this guide perfect for carry-along camping fare, rushed weeknight dinners, and meals for Dad to prepare, this guide is a great survival guide for all kinds of disasters, such as fires, blackouts or hurricanes. 175 pages. Ulisses. Paperback. Pub. at $15.95 $11.95

2852527 500 PRESERVING DELIGHTS: Jams, Chutneys, Infusions, Relishes & More. By Clippy McKenna. With an introduction and brief history of preserves, essential equipment, preserving techniques and tips on storing and shelf life, this comprehensive volume will provide you with a wealth of knowledge to make all kinds of artisanal preserves at home. Includes recipes for jams, fruit curd, relishes, pickles, chutneys, cordials, salts and condiments. Color photos. 288 pages. Sellers. Paperback. Pub. at $17.95 $12.95

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

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Canning & Preserving

689386X JAM ON: The Craft of Canning Fruit. By Laena McCarthy. Offers a simple introduction to jarring and canning pure, homemade fruit jams, chutneys and preserves. After teaching the basics, McCarthy encourages innovation by providing a fun mix and match list of herb, spice, and fruit combinations, as well as chapters on sugar-free jamming and pickling. With 150 color photos. 264 pages. Paperbound. Pub. at $15.95

$7.95

2836505 TART AND SWEET: 101 Canning and Pickling Recipes for the Modern Kitchen. By K. Geary & J. Knadler. Offers an up-to-date canning manual for the 21st century, providing a modern tutorial on small-batch canning accompanied by easy to follow color photographs and instructions as well as more than 100 sweet and savory recipes for canning foodstuffs including jams, chutneys, marmalades, syrups, relishes, sauces, and salsas. 226 pages. Rodale. Pub. at $24.99

$9.95

4541200 TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving. Ed. by Catherine Cassidy. Savor the flavors of summer year round with 201 recipes that preserve the tastes and colors of the season’s bounty. Inside you’ll find jewel-tone jellies, jams and preserves; crisp pickles; tangy relishes, spreads, and sauces; and classic canning and preserving techniques. With 200 color photos. 264 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

$4.95

2793822 PICKLED & PACKED: Recipes for Artisanal Pickles, Preserves, Relishes & Cordials. By Valerie Aikman-Smith. The perfect canning companion with over 100 simple and straight-forward modern recipes with a flair. Five chapters include Pickling & Vinegars; Relishes & Mustards; Bottling Fruits & Vegetables; Spoon Fruit, Candies & Pastes; and Cordials. Well illus. in color. 142 pages. Ball. Pub. at $12.99

$7.95

6948375 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 Papaya Jelly; Carrot Fennel Fig Chutney; or Sweet Shallot Jam. Well illus. in color. 183 pages. HMH. Pub. at $19.95

$9.95

2831384 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE. Ed. by Jan Miller. Capture the fresh flavors of the summer garden or farmer’s market all year round with this complete step-by-step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, salsas, fruits, vegetables, soups, stews and more. Ringbound. Illus. in color. 462 pages. HMH. Pub. at $19.95

$17.95

★ 2912635 PICKLING EVERYTHING: Foolproof Recipes for Sour, Sweet, Spicy, Savory, Crunchy, Tangy Treats. By Leda Meredith. Make the most of your garden and farmer’s market abundance, create fabulous flavors of pickled foods with the more than 80 recipes in this collection. From vegetables and fruits to eggs, cheese, and nuts, this reference will unlock the secrets to pickling everything. Color photos. 248 pages. Countryman. Paperbound. Pub. at $22.95

$16.95

★ 5974240 THE PREPPER’S CANNING GUIDE: Affordably Stockpile a Lifesaving Supply of Nutritious, Delicious, Shelf-Stable Foods. By Daisy Luther. In times of disaster, even preppers will need more than dried beans and rice to survive. Learn the nuts and bolts of canning and preserving at the next level, including how to store nutrition-packed foods; create delicious MREs; can protein-rich meat and poultry; make canned produce last longer; use Irme-tested water bath methods; and utilize modern pressure-canning techniques to fit your family’s tastes. Try making jams, preserving tomatoes, and making pickles and sauerkraut. 219 pages. Harvest. Spiralbound. Pub. at $14.99

$11.95

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