A special selection of Cooking Instruction — Recipe Collections — Low Fat & Healthy Cooking
Slow Cooking — Grilling — Vegetarian Cooking — Ethnic Cooking — Regional & Exotic Cuisines
Holidays & Entertaining — Cookies, Breads & Baking — Canning & Preserving — Wine Selection
Notable Chefs & Restaurants — Bartending Guides and much more.

March 29, 2019


6946313 THE I LOVE MY RICE COOKER RECIPE BOOK. Find out what your rice cooker can do with these 175 recipes including Bacon, Onion, and Potato Hash; Spinach Soup with Pork Meatballs; Herb and Garlic Shrimp; and Pumpkin Cheesecake with Gingersnap Crust. You’ll be inspired to use your rice cooker in ways you never thought possible. Color photos. 220 pages. Adams Media. Paperback. Pub. at $16.99 $4.95

6925419 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 divided into eight chapters: Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. Illus. 288 pages. Taunton. Pub. at $21.95 $4.95

6935400 WISDOM FOR HOME BREWERS: 500 Tips & Recipes for Making Great Beer. By T. Bruning & N. Sadler. Presents a collection of 500 tips for making your own beer, written by two experienced brewers. The tips are grouped logically so that novices can build their knowledge gradually, while old hands may prefer to dip in at random or use the index to find specific topics. Illus. 288 pages. Taunton. Pub. at $21.95 $4.95

6841708 SUNDAY DINNER IN THE SOUTH. By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from retired pastors who share their most memorable dinners. Try Gifts and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppercorn Bacon Biscuits. Well illus. in color. 308 pages. Pub. at $26.99 $4.95

6823088 THE CHIA SEED COOKBOOK. By MySeeds Chia Test Kitchen. These tiny flavorless, gluten-free seeds are chock-full of antioxidants and fiber, and 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 $4.95


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

2849313 BETTY CROCKER COOKBOOK, 12TH EDITION. Ed. by Adam Kowit. Fully revised with more than 1,500 recipes and 1,000 photos, and more cooking guidance than ever before, this edition gives you the best of what you need to cook today. Filled to the brim with classic and fresh ideas, like Pork Carnitas Taco Bites; Balsamic Pork Chops with Quinoa; and Asian Tuna with Wasabi Aioli. Ringbound. 683 pages. HMH. 9x10. Spiralbound. Pub. at $29.99 $9.95

OUR GUARANTEE
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Cooking Techniques & Guides

**887826** PREPPER'S DEHYDRATOR HANDBOOK. By Shelle Wells. Instead of relying on preservative filled packaged goods, fill your prepper's backpack with tasty, healthy and nutritious dehydrated foods. Packed with everything you need to know about this power method of creating shelf stable foods, this handbook includes tips, advice, techniques and recipes. 183 pages. Ulysses. Paperback. Pub. at $15.95 **$11.95**

**7391056** STEVIA SWEET RECIPES: Sugar-Free–Naturally! By Jeffrey GoettnerMoeller. Offers over hundred recipes using this natural sweetener that is 200 times sweeter than sugar. Learn how to incorporate this amazing herb into your own recipes and how to sweeten your cookies, cakes, pies, puddings and more. 192 pages. Square One Books. Spiralbound. Pub. at $13.95 **$9.95**

**2812371** SIMPLY PHO: A Complete Course in Preparing Authentic Vietnamese Meals at Home. By Helen Le. Discover how to make authentic pho from start to finish right in your own kitchen. Cook traditional Beef Noodle Soup as well as inspired dishes, like Vegan Pho Noodle Soup, Pho Pizza, Fresh Pho Rolls, and even a Pho Omelet. Bring Vietnamese cooking to your table every night of the week with these 75 authentic recipes. Well illus. in color. 192 pages. Paperback. Point. 8"x10"/. Pub. at $25.00 **$6.95**

**6732968** PRESSURE COOKING: Idiot's Guides as Easy as It Gets! By Tom Hirschfeld. Pressure cookers produce flavorful dishes in a fraction of the time conventional methods take. Over 120 tasty recipes teach you how to take advantage of all your pressure cooker can do. Includes step-by-step instructions and tips for converting your favorite conventional recipes, as well as in color. 224 pages. Dorling Kindersley. Paperback. Pub. at $17.95 **$7.95**

**5829207** THE PRESSURE COOKER COOKBOOK: How to Cook Quickly, Efficiently, Healthily, and Deliciously. By Kate Rowinski. Offers an indispensable introduction to the fundamentals of pressure cooking—the best equipment, how to use your tools, safety and time-saving tips; and cooking-time charts for different ingredients—plus more than 80 mouthwatering recipes for breakfast, lunch, dinner, and snacks. Color photos. 147 pages. Good Books. Paperback. Pub. at $14.99 **$6.95**


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

**6923259** THE CHICKPEA COOKBOOK. By Heather Thomas. Whether you’re hungry for the perfect hummus recipe, or excited to try something more adventurous, this collection has plenty of step by step recipes for all occasions and tastes, from Chilli Chickpea Fritters, to Smashed Chickpea Dukkah; Feta Falafel Burgers; and Chocolate Espresso & Chickpea Fudge Cake. Well illus. in color. 112 pages. Ebury. Pub. at $16.95 **$13.95**

**2863820** THE EVERYTHING HEALTHY MEAL PREP COOKBOOK. By Tina Chow. Prepping your meals ahead of time is one of the best ways to eat healthy and organize your eating habits. In this collection you’ll learn how to prepare portion controlled meals in advance. With 300 delicious recipes you’ll never run out for make ahead meals like Tangy Orange Chicken. Taco in a Jar; Coconut Macarons; and more. Color photos. 288 pages. Adams Media. Paperback. Pub. at $19.99 **$6.95**

**6882420** SECRETS OF THE BUTCHER: A Starter Guide. By Katherine Green. Get the basic skills and confidence every beginner needs and discover how easy butchering can be with over 100 simple and creative recipes to turn meat, poultry, and fish into flavorful dishes that feature yogurt as a key ingredient. Try incorporating your yogurt into delicious dishes like Swiss Chard and Feta Soufflé; Fettuccine with Crab and Almond Sauce; and Curried Chicken Mango Sauce. 16 pages of color photos. 317 pages. Robert Rose. Paperback. Pub. at $24.95 **$8.95**

**6793665** QUICK & EASY DEHYDRATED MEALS IN A BAG. By Tammy Gangloff et al. Filled with recipes for package-and-prepare dehydrated meals—covering slow cookers, family dinners, healthy diets, campers and hikers, and even a complete and easy to understand education in the best ways to control what you eat and make meals in advance. With 300 delicious recipes and 25 stand-alone yogurts, as well as over 200 recipes that feature yogurt as a key ingredient. Try incorporating your yogurt into delicious dishes like Swiss Chard and Feta Soufflé; Fettuccine with Crab and Almond Sauce; and Curried Chicken Mango Sauce. 16 pages of color photos. 317 pages. Robert Rose. Paperback. Pub. at $24.95 **$17.99**


**2817713** COOKING WITH SCRAPS: Turn Your Peels, Cores, Rinds, and Stems into Delicious Meals. By Lindsay-Jean Hard. Shows how to use scraps like carrot greens, water from canned beans, and broccoli stems—in dozens of inspired recipes. It’s a genius menu, while critically reducing waste one dish at a time. Try Any Season Strata; Brothy Beans with Roasted Garlic and Parmesan Rind; and Fennel Stalk Ice Cream with Lemon and Vanilla Bean. Color photos. 189 pages. Workman. Pub. at $19.95 **$14.95**
**6461671 PROJECT SMOKE.** By Steven Raichlen. A complete step by step guide to mastering the art and craft of smoking, plus 100 recipes—every one a game-changer—for smoked food that roasts off your plate with flavor. Make your own Chitatonwa Spareribs, and get adventurous with Smoked Barbecued Beef Brisket, Smoked Cheesecake, anyone? Well illus. in color. 293 pages. Workman. Paperback. Pub. at $22.95 $17.95

**6841066 FERMENTATION REVOLUTION: 70 Easy, Healthy Recipes for Sauerkraut, Kombucha, Kimchi and More.** By S. Bureau & D. Wilson. All you need to know about fermentation to start a tasty little revolution in your pantry. You’ll soothe your digestive and nervous systems, revive your immune system and regulate your metabolism. So gather your jars, because the probiotic revolution has begun! Well illus. in color. 207 pages. Robert Rose. 7¾x10¼. Paperback. Pub. at $24.95 $19.95

**2828200 THE BEST INDUCTION BURNER RECIPES ON THE PLANET.** By Ella Sanders. Portable, versatile, and extremely safe to use, an induction burner is a must-have appliance that will significantly change the way you cook. The 100 tasty recipes included here will help you find easier ways to cook classic favorites with your appliance like Curried Butternut Squash Soup; One-Pan Swedish Meatballs; and Skillet Turkey Tetrazzini. Color photos. Paperback. Pub. at $19.99 $14.95

**6987795 COPPER MAGIC! ONE-PO T KITCHEN: No-Fuss Recipes for the Revolutionary New Nonstick Cookware.** By Ella Sanders. Make the most of your cookware with over 75 one-pot, breakfasts, and dinners made just for copper pans. Whether you have a basic Blueberry Lemon Breakfast Cake, want some Chicken Tortilla Soup for lunch, or hope to impress your relatives with dishes you have cooked! Well illus. in color. 62 pages. Castle.Point. Paperback. Pub. at $11.95 $8.95

**6720773 CAST-IRON COOKWARE: The Care & Keeping Handbook.** By Dominique Devito. Whether you are looking to restore an antique skillet or want to know how to use your Dutch Oven, even if you have never owned a cast iron skillet, this book has all the wisdom you need, accompanied by a generous helping of delicious recipes to suit all tastes; Chicken Pot Pie, Skillet S’mores, Brownie, and more. Illus. in color. 208 pages. Weldon Owen. Pub. at $25.00 $8.95

**6910122 THE BEGINNER’S GUIDE TO DEHYDRATING FOOD.** By Teresa Marrone. Learn how to dehydrate everything from apricots to zucchini and master the simple techniques needed to make your own jerky, as well as leathers, candied fruit, baby food, and more. Then make the most of your dried goods by using them in more than 50 additional flavor packed recipes, including mixes for hearty meals. Well illus. in color. 308 pages. Storey. Paperback. Pub. at $24.95 

**698622X MASTERING THE CRAFT OF MAKING SAUSAGE.** By Warren R. Anderson. Comprehensive guide to making sausages of all kinds: beef and pork sausages, cased and uncased, sausages from poultry and game, emulsified sausage, cured sausage, fermented style sausages and more. Complete instructions will be even more of the novice, while the 100 recipes will be of interest to experienced sausage makers, Illus. 309 pages. Burford. Paperback. Pub. at $19.95 $13.95

**686547X A.D. LIVINGSTON’S BIG BOOK OF MEAT.** A down to earth guide to making sausage, jerky, and home smoked and dry cured meats easily and inexpensively in your own kitchen! This book explains how to choose the right equipment to make sausage with pork, venison, beef, chicken, turkey, and fish; create deli-style cold cuts, dry and store jerky; and so much more. 394 pages. Lyons. Paperback. Pub. at $24.95 $17.95

**2789051 BUILD-A-BOWL: Whole Grain + Vegetable + Protein + Sauce = Meal.** By Nicky Szemeren. Master the build a bowl formula for endless combinations to suit every need. From Millet Muesli and Low-Fat Pancakes to Spicy Crispy Fish Taco Bowls, these diverse, powerhouse bowls pack a nutritious punch at every meal. Illus. in color. 180 pages. Storey. Paperback. Pub. at $18.95 $13.95

**6899572 GO KAMADO: More Than 100 Recipes for Your Ceramic Grill.** By JJ Ray and John DeVito. Grill like a master the way Boston has built his business around teaching people how to use kamado grills, and now you can learn his simple techniques to make mouthwatering meals on your kamado like: Smoked Strip Loin with Spicy Gochujang Zhug or Grilled Tequila Chicken with Corn & Black Bean Salad. Color photos. 192 pages. Alpha. Paperback. Pub. at $22.95 $17.95


**5801508 THE AIRFRYER COOKBOOK: Williams-Sonoma Test Kitchen.** By Aubrey Pick. Air technology is a fast growing trend that makes cooking the most of this new favorite kitchen tool. Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95 $11.95

**6889328 EASY CULINARY SCIENCE FOR BETTER COOKING.** By Jessica Gavin. Learn from the science behind how foods interact from a cooking or baking perspective and how to make flavorful, flavorless meats consistently. Whether it’s mastering a perfect Fan Seared Ribeye with Miso Butter or Scallops with Garlic Sauce, or impeccable Mushroom Risotto you’ll create phenomenal meals. Well illus. in color. 223 pages. Page Street. Paperback. Pub. at $22.99 $17.95

**6743935 KITCHEN SMARTS: Questions and Answers to Boost Your Cooking IQ.** By the eds. at America’s Test Kitchen. In the decades since Cook’s Illustrated magazine was first published, its writers have received thousands of letters from stumped home cooks. From basic, practical queries to highly involved investigations involving the most complex of all chemicals, the answers to most of those queries are asked and answered here. Illus. 309 pages. America’s Test Kitchen. Paperback. Pub. at $19.99 $14.95

**6814553 HOW TO ROAST EVERYTHING: A Game-Changing Guide to Building Flavor in Meat, Vegetables, and More.** By JJ Ray and John DeVito. An essential guide to America’s Test Kitchen. A valuable resource for every skill level, whether cooks are new to roasting or are seasoned masters of the craft, they’ll find inspiration in their games than to cover the classics like Lemon Roast Chicken and Roast Beef Tenderloin, and offer new favorites like Chinese Barbecued Pork and Harissa-Rubbed Roasted Leg of Lamb with Warm Cauliflower Salad. Color photos. 408 pages. America’s Test Kitchen. Paperback. Pub. at $35.00 $26.95
gluten-free, nut-free, and refined sugar-free diets are included. Color


5653112 FOOD PROCESSOR

PERFECTION: 75 Amazing Ways to Use the Most Powerful Tool in Your Kitchen. By the editors at America's Test Kitchen. This collection of over 120 recipes lets you harness the many powers of the food processor, revealing the true breadth of what that appliance can do. Make perfected versions of classics; discover approachable twists on usually time-consuming dishes; simplify your baking; and much more. Well illus. in color. 182 pages. America's Test Kitchen. Paperback. Pub. at $19.95

$14.95

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ULTIMATE BOIL-VISUAL COOKBOOK: 100 No-Pressure Recipes for Perfect Meals Every Time. By Jason Logsdon. Whether you're looking to make everyday meals that taste great, or you want to up your gourmet game and make dishes that are both easy to use and hands-off way to cook. Contains 100 flavorful recipes with easy to follow instructions. Try Prime Rib with Horseradish Mashed Potatoes; Open Faced Turkey Thigh Sandwiches; or Shrimp and Cheese Grits. Illus. in color. 170 pages. Sterling Epicure. Paperback. Pub. at $16.95

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1647903 LAROUSSE GASTRONOMIQUE, REVISED: The World's Greatest Culinary Encyclopedia. With Joel Robuchon. Originally published in 1938. Recognized around the world as the favorite reference for chefs, both professional and amateur. Filled with over 3,000 recipes, such as Chicken Jambalaya, Braised Stuffed Breast of Veal, and Corses Suzette. 1206 pages. Clarkson Potter. 7¾x10¼. Pub. at $90.00

$95.95

2836750 CULTURED FOOD IN A JAR: 100+ Probiotic Recipes to Inspire and Change Your Life. By Donna Schwenk. A step by step guide that will lead you through making cultured foods, kefir, kombucha, and cultured vegetables that will produce more than 100 easy to make morning foods, dips, dishes, snacks, desserts, and drinks. Recipes include Winning Wheatgrass Salt, Miso Soup; Lemongrass Kraut; and Peanut Kefir Butter Cups. Well illus. in color. 229 pages. Rockridge. Paperback. Pub. at $19.99

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6785088 HOME SKILLET: The Essential Cast Iron Cookbook for Easy One-Pan Meals. By Robbin Donovan. Over 100 recipes specifically designed for simple cast iron cooking include One Big Cinnamon Roll; Southwestern Savory Corn Cakes; Blackened Fish Tacos; and Skillet Pizza with Shaved Asparagus. Features recipes that finish in under 30 minutes and invaluable tips for caring for your cast iron care. Color. 232 pages. Spoon Kitchen. Paperbound. Pub. at $16.99

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NEW! 6831351 EVERYDAY THERMO COOKING: 100 Simple and Satisfying Real-Life Recipes from My Kitchen. By Alyce Alexander. Get the best out of your thermo cooker with the more than 100 new fail recipes designed for the thermo, like Korean Rice Bowl, Rice and Black Bean Burritos; and Lamb Shoulder with Salsa Verde. Options for vegetarian, vegan, dairy-free, gluten-free, nut-free, and refined sugar-free diets are included. Color photos. 284 pages. Penguin. Hardcover. Pub. at $19.95

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6935966 TECHNIQUES FOR


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5984348 THE LODGE BOOK OF DUTCH OVEN COOKING. By J. Wayne Fears. The Dutch oven is a versatile cast iron pot that does it all: it bakes, steams vegetables, boils seafood, fries eggs, stews wild game, and broils meat. This complete introduction to one of history's most versatile cooking tools includes recipes like French Coconut Pie; Reuben Casserole with Corn Bread; and Mountain Man Breakfast. Well illus. in color. 165 pages. Skyhorse. Paperback. Pub. at $16.99

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$6.95

5978181 MY ZERO-WASTE KITCHEN. By Ruth O'Rourke-Jones. Become a zero-waste hero with these simple and smart ideas to shop, plan, cook, and eat waste free. Give 3 zero-waste twists to 10 classic recipes, including: recap your cabinet tops, a cake with a batch of baked goods


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6939279 LAST-MINUTE KITCHEN

SECRETS. By Joey Green. Contains more than a hundred helpful hacks to avoid and salvage cooking and baking disasters, store and prepare ingredients, keep appliances running smoothly, and clean cookware. These simple, ingenious tips may sound quirky at first, but they really work. Fully illus. in color. 230 pages. Chicago Review. Paperback. Pub. at $16.99

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690209X FIX, FREEZE, FEAST, 2ND EDITION. By K. Neville & L. Ahrens. Cook one bulk recipe and feed a family of four for three nights with this helpful kitchen resource that will help you fill your freezer with delicious homemade make-ahead meals. Includes recipes for traditional favorites like Chicken Parmigiana and Tomato-Basil Soup to delectable dishes such as Moroccan Spiced Chicken, Southwestern Beef Quesadilla, and Seville Orange Marmalade. Well illus. in color. 256 pages. Storey. Paperback. Pub. at $18.95

$19.95

6793614 THE NEW COMPLETE PRESSURE COOKER: Get the Best from Your Electric or Stovetop Model. By Jennie Shapter. Packed with over 120 tried-and-tested recipes from soups and stews to puddings and preserves, plus plenty of guidance on pressure cooker timings and settings. Dive into tempting dishes like Beef Pot Roast, Duck Cassoulet; Beef Bar B-Q Beans; Spicy Pork Chops; and more. Well illus. in color. 316 pages. Sterling Epicure. Paperback. Pub. at $16.99

$17.95

6799647 THE SPICY DEHYDRATOR COOKBOOK. By Michael Hultquist. Take your dehydrator to spicy new heights with over 100 recipes for everything from hot sauces and spice mixes to jerky and soups that you can rehydrate later. Packed with helpful tips, tricks, and killer ideas like Strawberry BBQ Sauce and Buffalo Chicken Jerky; Spiced Cauliflower Popcorn; and more. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $24.99

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Includes a section on how to make your own yogurt at home. Fully illus. in color. 198 pages. Random. $8.95. Paperback. Pub. at $19.95

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**2815036 SIGNS & SEASONS: An Astrology Cookbook.** By Amy Zerner et al. Takes home cooks through the four seasons and each astrological sign in over 90 tantalizing seasonal recipes. Paired chef-created dishes with deep insight into how astrology shapes our appetite, it includes starters, meat, seafood, and vegetarian mains; sides; and desserts—all framed around its astrological wisdom. Color photos. 264 pages. HarperCollins. Pub. at $32.99 $11.95

**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 most well-loved and unique British sweet, liquorice adds a special depth to both sweet and savory dishes. Recipes include Liquorice Glazed Chicken; Liquorice & Orange Glazed Ham; and Liquorice Lingonberry, Iced and Crumble. Color photos. 128 pages. Lorenz. 8½x10¼. Pub. at $15.00 $11.95

**2842165 THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen.** By Dominique DeVito. From classic favorites like Steak au Poivre to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying skillet recipes for every meal—from breakfast to dessert! Color photos. 256 pages. Cider Mill. 8½x10¼. Pub. at $24.95 $8.95

**2823799 THE PEPPERMINT BARK COOKBOOK.** By Dominique DeVito. Featuring more than 75 creative recipes that highlight the healthy sweetness of this delicious treat, including gluten-free varieties, such as Double-Chocolate Peppermint Bark; Gluten-Free Chocolate Peppermint Biscotti; Oatmeal Bark Bars; and many more. Mouthwatering photographs and enticing tips throughout make this decadent cookbook the perfect gift. 208 pages. Cider Mill. Pub. at $21.95 $4.95

**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. Includes a wide range of recipes, such as Maple Pumpkin Pie, Chocolate Mousse Tart, Custard Pie and Chilled Artichoke Heart Pot Pie. Also includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8½x10¼. Pub. at $24.95 $6.95

**282355X THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen.** By Dominique DeVito. From classic favorites like Steak au Poivre to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, DeVito has curated a collection of satisfying skillet recipes to fill a versatile pan in your kitchen. Well illus. in color. 256 pages. Cider Mill. 8½x10¼. Pub. at $24.95 $6.95

**6881271 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION.** Ed. by Debra Hudak. Celebrating a decade starring this country’s most homey equipment and ingredient reviews with this vast and eminently useful resource. Inside you’ll find all of the recipes seen on the show, plus plenty of bonus variations and accompanying stories. It’s comprehensive, accessible, and filled with new insight and tips; and stories behind the recipes. Well illus. in color. America’s Test Kitchen. Paperbound. Pub. at $32.95 $24.95

**6938195 MARY BERRY EVERYDAY: Make Every Meal Special.** Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Features delicious family suppers, tempting food for sharing and picnics, plenty of sweet treats, all made with every-day ingredients and a clever twist. Try Curried Beef Samosas; Sausage and Herb Plait; or Polet and Cheese and Pies. Well illus. in color. 320 pages. BBC. Pub. at $45.00 $34.95

**6934943 THE SHORT STACK COOKBOOK: Ingredients That Speak Volumes.** By N. Faulkand & K. Gealen. This collection shares 18 essential ingredients, each of which provides a new perspective in the kitchen and reflects how we cook today. Recipes showcase: apples, bacon, broccoli, chocolate chips, cheese, chilies, ginger, rice, mayonnaise, rice, sourdough bread, tomatoes, shrimp and winter squash. Well illus. in color. 320 pages. Abrams. 8¼x10¼. Pub. at $40.00 $16.95

**2782073 MARY BERRY: Foolproof Cooking, delicious recipes that you can depend on completely. With three weekday supper, spectacular dinner party ideas, comforting puddings and brilliant desserts to make with the family, this is the ultimate collection for every home cook. Color photos. 224 pages. BBC. Pub. at $45.00 $34.95

**6978398 HIGH ALPINE CUISINE.** By Marla Meredith. Inspired by travels to the mountains of the Swiss Alps, Austria, Utah and Colorado, these recipes for energy packed comfort foods will fuel your active days up after a frosty day on the slopes with recipes such as Chamonix Onion Soup Gratinee; One Pot Swiss Alpine Macaroni; Rancher’s Bison Sliders; Alpenlow Martins, and more. Illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99 $16.95
Recipe Collections

★ 2836522 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, made in one pot, that will help you cut back on everything but flavor. You'll learn easy inventive creations for dinners, decadent dinners: quick, flavorful salads; and internationally inspired dishes all made in one pot. Well illus. in color. 234 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $17.95

NEW! ★ 6686358 TASTE OF HOME COOKING FOR TWO. Ed. by Hazel Wheaton. LARGE PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and entrees to soups and sandwiches feature step by step instructions and nutrition facts. Recipes include Crab Cakes with Lime Sauce; Best-Ever Grilled Cheese Sandwiches; Saucy Beef with Broccoli; and Pepperoni Lasagna Roll-Ups. Fully illus. in color. 320 pages. ReadEasy Digest. Paperbound. Pub. at $29.95 $19.95

6580750 EATING THE BIBLE: Over 50 Delicious Recipes to Feed Your Body and Nourish Your Soul. By Ren Rosner. An innovative collection of original, easy to prepare recipes accompanied by personal testimonials and commentary that will ignite table conversation while pleasing the stomach. From the zest Garden of Eden Salad to the delectable Hidden Treasure Midnight Bribes, every meal will become both a sensory and intellectual experience. Well illus. in color. 278 pages. Skyhorse. Paperbound. Pub. at $22.99 $4.95


683356X THE NEW KOSHER. By Kim Kushner. The author updates, evaluates, and reassesses Kosher cooking. Choose from over 100 great tasting contemporary specialties as Spinach and Feta Quiche with Heirloom Tomatoes; Chicken-Spinach Burgers; Spicy Glazed Carrot Slaw with Shredded Soba Noodles; and Chocolate Chunk Biscotti with Lavender. Welcome to the new kosher table. Well illus. in color. 288 pages. Storey. Paperbound. Pub. at $18.95 $6.95

6741444 COOKING WITH COCONUT. By Ramin Ganeshram. Draw from culinary traditions around the globe or use quick, all-purpose coconut in its many forms—milky, flour, water, shredded, raw and more—with this collection of delectable and diverse recipes. Try dishes like Coconut-Glazed-Mango Hot Wings; Coconut Belgian Waffles; and Coconut-Orange Shortbread. Well illus. in color. 288 pages. Storey. Paperbound. Pub. at $18.95 $6.95

6970842 COUNTRY COMFORT POTLUCK FAVORITES. By Monica Musetti-Carlin. Gathering over 100 of the most demanded recipes from fundraisers across the U.S. This guide will help you to turn ordinary dishes into extraordinary memories for your community and big money for your event. Try Blue Point Oyster Stew; Jamaican Jerk Chicken; or Pumpkin Honey Bran Muffins. 185 pages. Hatherleigh. Paperbound. Pub. at $19.95 $14.95


6759181 THE HOMEMADE KITCHEN: Recipes for Cooking with Pleasure. By Alana Chernila. Recipes fit for every occasion including Chevre Cheeseake with Mint and Berries; Stuffed Winter Squash; Braised Lamb Shanks; Cinnamon Swirl Bread and Baked Apples with Maple Ice Cream. Fully illus. in color. 220 pages. Clarkson Potter. Paperbound. Pub. at $24.99 $5.95

6856780 FOOD SWINGS. By Jennifer Seinfeld with S. Quesenberry. Features 125 delectable recipes perfect for the reality of the actual human experience: sometimes healthy, sometimes indulgent—always delicious. Recipes include Pineapple Chicken Stir-Fry; Cod with Garlicky Tomatoes and Potatoes; and Mexican Beer-Battered Fish Tacos with Chocolate Lime Sauce. Color photos. 276 pages. HMH. Paperbound. Pub. at $32.00 PRICE CUT to $4.95

5906575 BETTY CROCKER THE SMART DINNERS. Ed. by Anne Ficklen. Plan healthy and delicious meals that make putting dinner on the table easier than ever with these 125 recipes that include everything from Chevre Stuffed Pork Chops with Brussels Sprouts and Beans; Grilled Cheddar Burger and Veggie Patties; Three Ingredient Mac and Cheese; and more. Includes nutrition information along with each recipe. 100 pages. Betty Crocker. Paperbound. Pub. at $19.95 $9.95

6786146 THE SOUTHERN CAST IRON COOKBOOK: Comforting Family Recipes to Enjoy and Share. By Elena Rosemond-Hoer. Features over 100 recipes, from beloved staples like Buttermilk Cornbread and Fried Green Tomatoes; to new classics like Chicken and Turkey Burgers. All the recipes require just a ten- or twelve-inch skillet, a Dutch oven, griddle, or biscuit pan to get started. Color photos. 124 pages. Publishers Weekly. B&H. Paperbound. Pub. at $17.99 $9.95

6959822 BOWL FOOD. By Bronte Aurell et al. A collection of 75 recipes from smoothie bowls and sushi to soups and wholefood meals. Balancing ingredients is key to creating satisfying and exciting bowl food like Black Bean Bowl with Chimichurri Dressing; and Slow-Cooked Lamb Salad with Broad/Fava Beans, Pomegranate and Fresh Mint. Color photos. 144 pages. Ryland Peters & Small, Paperbound. Pub. at $19.99 PRICE CUT to $9.95

6905111 COOKING IN A SMALL KITCHEN. By Arthur Schwartz. Don't let cramped quarters hold you back from making a Valentine dinner for two, or go all out with an Herb Stuffed Leg of lamb and Risotto with Wild Mushrooms. With space-saving tips for getting multiple uses out of utensils and appliances, this guide will have you falling in love with your small kitchen. 257 pages. Fischer. Paperbound. Pub. at $16.95 $5.95

6789270 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 the recipes support wellness with real, nutrient-rich, gluten-free ingredients. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Color photos. 176 pages. Ryland Peters & Small, Paperbound. Pub. at $21.99 $11.95

6838689 DINNER WITH DICKENS. Recipes Inspired by the Life and Work of Charles Dickens. By Pen Vogler. With fully updated recipes from contemporary Victorian kitchens, these creative dishes enable you to prepare foods of Victorian England. Includes fascinating history and clear instructions for such dishes as Mutton Stuffed with Oysters; Betsy Pg’s Chorizo and Hard Cider Salad; and The Chestnuts farcés. Color photos. 176 pages. Ryland Peters & Small, Paperbound. Pub. at $24.95 $17.95

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Low Fat & Healthy Cooking

★ 6854516 EASY KETO DINNERS: Flavorful Low-Carb Meals for Any Night of the Week. By Carolyn Ketchum. Modern life means hectic, but all need healthy and delicious home-cooked meals, especially on a ketogenic diet. This volume includes more than 60 recipes, along with full-color photos, detailed prep instructions, and helpful tips to streamline the dinner process. 176 pages. Victory Belt. Paperbound. Pub. at $9.95 $14.95

★ 6988497 FORKS OVER KNIVES: Every Parent’s Guide to Raising Healthy, Happy Kids on a Whole-Food, Plant-Based Diet. By A. Pulde & M. Lederman. With more than 60 easy recipes and helpful, real-world advice for parents, you’ll learn why a plant based diet is the best way to keep your family healthy and well-nourished—and then how to actually do it. Includes satisfying kid-friendly recipes such as Potato Frankie Rolls and Cabbage Slaw. 134 pages of color photos. 300 pages. Touchstone. Pub. at $25.99 $9.95

★ 6753620 THE FABULOUS FIBER COOKBOOK: Great Recipes You Can’t Live Without. By Sandra Woodrow. Part one of this explains what fiber is, where to find it, and how to actually eat it. Part two presents 170 easy to follow recipes that are packed with fiber and nutrients like Chicken, Barley & Corn Chowder; Quinoa Salad with Spinach & Edamame; Eggplant Parmesan; and Garlic Crescent Rolls. Well illus. in color. 216 pages. Square One. Paperbound. Pub. at $16.95 $9.95

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

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

★ 2816473 LOSE WEIGHT WITH YOUR INSTANT POT: 60 Easy One-Pot Recipes for Better Health and Lasting Weight Loss. By L. Sevigny. Along with tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way, you’ll find a wide variety of instant pot recipes such as Crockpot BBQ Beef; Slow Cooker Black-Eyed Peas, Collard Greens & Cornbread; Jambalaya; and Spicy Southwest Chickpeas. Well illus. in color. 256 pages. Morrow. Paperbound. Pub. at $25.99 $18.95

★ 2847489 LOSE WEIGHT BY EATING. By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 300 calories per serving. Using simple and inexpensive Smart Swaps, you’ll enjoy foods like California Club Pizza; Cheddar-Stuffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 296 pages. Morrow. Paperbound. Pub. at $24.99 $6.95

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

★ 6861938 30-MINUTE KETOGENIC COOKING. By Kyndra L. Holley. One of the biggest challenges to sticking to a ketogenic lifestyle is carving out time to cook. This collection features more than 50 of Holley’s quickest, most delicious recipes including Ham and Spinach Eggs Benedict, Bubly Garlic Collard Greens, and Pork Chops with Herbed Goat Cheese Butter—all prepared in 30 minutes or less. Color photos. 160 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95

★ 6788605 THE QUICK AND EASY IBS RELIEF COOKBOOK. By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Pasta. This complete guide to managing your IBS, includes diet research and information on four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. 181 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

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

★ 6759418 THE EASY MEATLESSES: Transform the Way You Eat and Begin to Restore Thyroid Balance. By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 300 calories per serving. Using simple and inexpensive Smart Swaps, you’ll enjoy foods like California Club Pizza; Cheddar-Stuffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 296 pages. Morrow. Paperbound. Pub. at $24.99 $14.95

★ 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 enjoy or avoid. Try Shrimp Tacos or Easy Peppitas. Color photos. 196 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

★ 6928064 AMAZING EDIBLE SEEDS. By V. Edgson & H. Thomas. Discover how to translate the remarkable health and nutritional powers of seeds into delicious, nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fenugreek and Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pomegranate Seeds. Well illus. in color. 216 pages. Rodale. Paperbound. Pub. at $24.99 $9.95

★ 2868784 WAKE/SLEEP. By Ariane Resnick. Filled with recipes for both DIY health and beauty treatments, this is two guides in one: one half has tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way, you’ll find a wide variety of instant pot recipes such as Crockpot BBQ Beef; Slow Cooker Black-Eyed Peas, Collard Greens & Cornbread; Jambalaya; and Spicy Southwest Chickpeas. Well illus. in color. 256 pages. Morrow. Paperbound. Pub. at $16.95 $12.95

★ 6914578 KETO FOR LIFE. By Melissa Sevigny. Along with tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way, you’ll find a wide variety of instant pot recipes such as Crockpot BBQ Beef; Slow Cooker Black-Eyed Peas, Collard Greens & Cornbread; Jambalaya; and Spicy Southwest Chickpeas. Well illus. in color. 256 pages. Morrow. Paperbound. Pub. at $16.95 $12.95

★ 6920404 MEATLESS: Transform the Way You Eat and Live—One Meal at a Time. By Kristie Middleton. Offers concrete rationale and easy steps for reducing animal products. Whether you are a meat lover or vegan-curious, Meatless is the roadmap for a healthier lifestyle and a better you. Includes recipes. 243 pages. Perseus. Pub. at $27.00 $9.95

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**Low Fat & Healthy Cooking**

5917662 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cholesterol, and More with Nature’s Miracle Cure. By Claire Georgiou. Offers instructions for a 7-day therapeutic nutrition plan that uses nature’s cure-all potion to restore and repair your health. Includes easy to follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN. Illus. in color. 162 pages. St. Martin’s. Paperback. Pub. at $19.95. **$9.95**

655921 EATINGWELL ONE-POT MEALS. Jessie Price. If you think one-pot meals are just heavy stews, you’ll be amazed at the spectacular array of nutritious dishes on offer here. More than 100 recipes follow sound principles of nutrition: they use lean meats and seafood; plenty of herbs and spices; and a lot of vegetables and whole grains. Well illus. in color. 224 pages. Countryman. Paperback. **PRICE CUT to $2.95**

758263 THE QUINTESSENTIAL QUINOA COOKBOOK: Eat Great, Lose Weight, Feel Healthy. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for cooking the healthiest, gluten-free, and sugar-free dishes. Color photos. 282 pages. Skyhorse. Pub. at $19.95. **SOLD OUT**

898008 THE GLUTEN FREE QUINTESSENTIAL QUINOA COOKBOOK. By V. Edgson. Here is the ultimate cookbook that is completely gluten-free, with the same easy to follow recipe directions that made her first cookbook so successful. Try Quinoa Spring Rolls with Spicy Peanut Sauce; Quinoa & Black-Eyed Pea Tacos; or Chopped Quinoa Tacos. Well illus. in color. 283 pages. Skyhorse. Pub. at $17.95. **$4.95**

66106X WHEAT BELLY COOKBOOK. By William Davis. Join the wheat-free revolution in your kitchen with this collection of over 150 delicious dishes. In this guide to living a slim, vibrant, and scrumptious life you’ll find recipes for Good Morning Soufflé, Pesto Chicken Pizza, Thai Noodle Salad with Peanut Sauce, and Date Nut Quinoa Bread. 16 pages of color photos. 322 pages. Collins. Paperback. Pub. at $24.99. **$5.95**

680108X THE NAKED COOKBOOK. By Tess Ward. Features recipes that will give you more energy, help you lose weight, and purify your body. Try Chicken Breasts & Red Cacao Sauce, Soba Noodle Salad with Cucumber & Mango, Butternut Squash, and Pineapple, and more. 128 pages. Ten Speed. Pub. at $24.99. **SOLD OUT**

**678589 THE INSULIN RESISTANCE DIET FOR PCOS.** By T. Spencer & J. Koslo. Guides you through critical diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Meals include Spicy Kale with Sugar Snap Peas and Baked Salmon and Black Bean Chili. Color photos. 228 pages. Rockridge. Paperback. Pub. at $17.99. **$9.95**

**6786243 THE WELL-FED MICROBIOME COOKBOOK.** By Kristina Campbell. Features over 150 easy to follow, family friendly recipes that are designed to re-balance your microbiome. Offers a two-phase meal plan to repair weakened digestive systems and revitalize healthy gut microbes. Delicious dishes include Chicken Salad Wraps; Turkey Meatballs; and Grilled Flatbread Salad. Color photos. 282 pages. Rockridge. Paperback. **PRICE CUT to $7.95**

6913431 THE COMPLETE IDIOT’S GUIDE TO THE ACID REFUX DIET. By Maria A. Bella. Packed with tips for treating and relieving your acid reflux, this book contains over 85 recipes that won’t aggravate your symptoms—this helpful guide gives you everything you need to be free of acid reflux for good! 176 pages. Ten Speed. Pub. at $19.95. **SOLD OUT**

**6945529 GLUTEN-FREE & VEGAN BREAD: Artisanal Recipes to Make at Home.** By Jennifer Katzinger. Enjoy this collection of 65 recipes for gluten-free and vegan breads you can make easily at home. Recipes include yeasted breads, flatbreads, sweet breads, savoury breads, and sandwich breads. Try Peach Ginger Bread, Flax and Chia Seed Bread, or Quinoa Sandwich Bread. Well illus. in color. 168 pages. Sasquatch. Paperback. Pub. at $24.95. **SOLD OUT**

5858984 THE EVERYTHING METABOLISM DIET COOKBOOK. By Lindsay Boyers. Discover how you can get your metabolism to work faster and burn off more fat. This easy to follow diet emphasizes reduced carbohydrate intake to help you lose weight and keeps your body’s metabolism constantly guessing as you change the amount of carbs, protein, and fats you consume. Features food and meal plans and hundreds of healthy recipes like Thai Chicken Tacos and Slow Cooker Chicken Chili. 304 pages. Adams Media. Paperback. Pub. at $16.95. **SOLD OUT**

6555322 GUT GASTRONOMY. By V. Edgson & A. Palmer. Embrace a new and deliciously healthy way of eating with this successful gut-healing plan. Along with expert practical advice on how to eat a nutrient-rich diet there are over 100 mouthwatering recipes that include Spicy Chicken Burger with Caramelized Onion and Dark-Spiced Roast Butternut Squash with Citrus Salsa. Well illus. in color. 248 pages. Jacqui Small. 8½x11. Paperback. **$6.95**

6593917 GLUTEN FREE AND EASY. By Robyn Russell. Enjoy the benefits of gluten free cooking without sacrificing taste or variety. More than 90 kitchen tested recipes allow those with gluten sensitivity to partake in everything from breakfasts and salads and soups to main dishes. Color photos. 180 pages. Sellers. 8½x8½. Paperback. **$4.95**

6780014 PCOS DIET FOR THE NEWLY DIAGNOISED. By Tara Spencer. Learn to manage your PCOS naturally through diet and exercise and ease into your new lifestyle with a two-week meal plan; a shopping list; a two-week exercise plan; and daily gratitude and habit tracker worksheets. Over 100 healthy recipes include Squash-Lentil Bowl, Chile-Lime Tilapia, and Creamy Pecan-Quinoa Pasta. Color photos. 181 pages. Rockridge. Paperback. Pub. at $15.99. **$7.95**

**Slow Cookers & Crockpots**

1841130 TIPS FOR USING YOUR SLOW COOKER. By Phyllis Politan Good et al. This collection of more than 800 tips and stories comes from the experts—experienced cooks who use their slow cookers nearly every day. 176 pages. Good Books. Paperback. Pub. at $12.95. **$3.95**

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

5946232 BEEF: Slow Cooker Favorites. Features more than 150 slow cooker recipes for beef from soups, stews, and stews—comforting dishes to exotic international one pot meals. Enjoy dishes like Beef Vegetable Soup; Salisbury Steak Casserole; Retro Meatballs; Apple Mustard Brisket, and Beef and Ginger Curry. 175 pages. Adams Media. Paperback. Pub. at $14.99. **SOLD OUT**

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 celebratory slow-duty—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. Paperback. Pub. at $26.00. **$6.95**
**GOOSEBERRY PATCH OUR FAVORITE SLOW-COOKER CHICKEN & BEEF RECIPES**. Oft tested comfort foods like Creamy Mushroom Chicken; Beef Tips & Gravy; Texas Beef Chili; Savory Roast Sandwiches; and yummy Honey Chicken Wings for your next get-together—all in your slow-cooker. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $8.95 $6.95

**FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER**. By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they make goey bars, thin cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as: Coca Brownies with Dark Chocolate Frosting, Banana Poppy Seed Brustad, Little Boston Brownies, and more! 304 pages. HMH. Spiralbound. Pub. at $16.95 $13.95

**ITALIAN COOKING IN YOUR SLOW COOKER**. By Ellen Brown. Now everyone can come home to authentic Italian dishes made with fresh ingredients and slow cooker convenience. Gathers over 250 recipes like Italian Wedding Nuce Soup, Chicken Breasts with Mushrooms and Marsala, Stuffed Peppers, Osso Buco alla Milanese, and Baked Stuff Apples. Illus. in color. HMH. Spiralbound. Pub. at $15.99 $12.95

**THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stove top and Electric.** By B. Weinstein & M. Scarrbrough. Offers recipes for every device, stovetop and electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spiced foods 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. 250 pages. HMH. Spiralbound. Pub. at $14.95 $11.95

**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 as you enjoy dishes like: Tofu Ranchero, Five Pepper Chili; Eggplant “Lasagna”; Mandarain Seitan; Moroccan Root Vegetables; and Peanut Butter Cake. 175 pages. Adams Media. Paperbound. Pub. at $14.95 $11.95

**BEST HOMES AND GARDENS SLOW COOKER FAVORITES MADE HEALTHY**. By Anne Ficket. Features more than 200 satisfy-and guilt-free recipes for your countertop slow cooker, including main dishes, sides, soups, appetizers and desserts. Included in each recipe is a nutritional breakdown to read nutritional analysis, complete with diabetic exchanges. 255 pages. HMH. Spiralbound. Pub. at $14.95 $11.95

**CHICKEN: Slow Cooker Favorites**. Featuring more than 150 slow cooker chicken recipes from classic appetizers like Curried Chicken and Curried Cauliflower Soup, to new dishes like Thai Green Curry Chicken or Curried Cauliflower Soup. Illus. in color. 304 pages. HMH. Paperbound. Pub. at $22.99 $17.95

**FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES**. By Phyllis Good. Collected from some of America’s best home cooks, these are the best-loved slow cooker recipes in one place. Enjoy Bacon Ranch Slow Cooked Chicken, Morrocan Sweet Potato Medley, or Hot Cheddar Mushroom Spread. Illus. in color. 250 pages. HMH. Spiralbound. Pub. at $17.99 $14.95

**AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK**. Offers 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 delectable desserts. Recipes are crowd-pleasers and tested by home cooks and use ingredients most people already have in their cupboards. Photos. 264 pages. Good Books. 8x10¼. Paperbound. Pub. at $17.99 $14.95

**INSTANT POT ELECTRIC PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric.** 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 delectable desserts. Recipes are crowd-pleasers and tested by home cooks and use ingredients most people already have in their cupboards. Photos. 264 pages. Good Books. 8x10¼. Paperbound. Pub. at $17.99 $14.95

**OUR FAVORITE SLOW-COOKER RECIPES!**. By Phyllis Pellman Good. Featuring more than 150 super slow cooker chicken recipes from classic appetizers and sides to exotic international one pot meals, you’ll expand your vegetarian repertoire as you enjoy dishes like: Tofu Ranchero, Five Pepper Chili; Eggplant “Lasagna”; Mandarain Seitan; Moroccan Root Vegetables; and Peanut Butter Cake. 175 pages. Adams Media. Paperbound. Pub. at $14.95 $11.95

**FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes**. By Phyllis Pellman Good. This collection contains more than 100 recipes, each with five or fewer ingredients, Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breads, Desserts, and more! 284 pages. Good Books. Spiralbound. Pub. at $18.95 $15.95

**FIX-IT AND FORGET-IT BIG COOKBOOK: 1400 Best Slow Cooker Recipes** By Phyllis Pellman Good. Collected from some of America’s best home cooks, this 1,400–tested in real-life homes–recipes include Jalapeno Chicken Chili; Mexican Roll-Ups; Orange-Glazed Slow-cooker secrets to help get dinner on the table in a snap. Recipes include over 400 recipes, with serving suggestions and more! Color photos. 700 pages. Good Books. Spiralbound. Pub. at $22.99 $18.95
SLOW COOKERS & CROCKPOTS

6836674 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 for crock-pots offers you extra time in your day, and don’t forget the sweet treats to round out the meal. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

6825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy–and Easy–Recipes for the Classic Cooker. Offering a modern twist on classic dishes, these 200 slow cooker recipes will satisfy everyone’s taste buds. Discover how easy it is to use the versatile appliance to create healthy, nutritious meals like Almond and Dried Cherry Granola, Acorn Squash Chili, and Orange-Scented Custard. Color photos. 256 pages. Adams Media. Paperback. Pub. at $19.99 $5.95


6904866 SUPERFAST SLOW COOKER. By Nicola Graimes with C. Seward. The recipes in this collection mainly use sustaining grains, beans and pulses, along with “superfood” vegetables and lean high protein foods, including fish, poultry and meat. Discover the convenience and versatility of your slow cooker with these inspired and nourishing recipes. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $6.95


5692430 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, Slow-Cooked Chicken; Sweet Potato Lentil Soup, Fudge Swirl Dump Cake; and so much more. Fully illus. in color. 330 pages. Good Books. Paperbound. Pub. at $19.99 $14.95

6788211 FIX-IT AND FORGET-IT FOR COOKING 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 Jalapeno Popper Chicken Taquitos, Apple Sauce Honey Pork Chops, Amazing Caramel Apple Crunch; and more. Fully illus. in color. 341 pages. GoodCook. Paperbound. Pub. at $19.99 $14.95

5671455 SLOW COOKER DUMPER 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, and custards. Includes the necessity of your slow cooker with warm desserts like Chocolate Espresso Dump Cake; Blueberry Biscuit Cobbler; Caramelized Pears; or Classic Cheesecake. Well illus. in color. 126 pages. Countryman. Paperbound. Pub. at $19.99 $15.95

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, allowing you to 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. Paperback. Pub. at $20.99 $14.95

6813424 INSTANT POT MIRACLE 6 INGREDIENTS OR LESS. By Ivy Manning. Forget about loading up the cart with a long list of special ingredients! This Instant Pot cookbook offers no fuss recipes that can be completed in six ingredients or less. Recipes include meaty roasts and braises, soups, stews, healthy breakfasts and lunches, soups, and greens, 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 Ghirtra. 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. 228 pages. FoodMaven. Paperback. Pub. at $16.99 $12.95

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

6881017 THE TEX-MEX SLOW COOKER COOKBOOK. By Yranni Rodriguez. For cooks who want to turn the heat on or off whenever they like, there’s a slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include Chicken Verde with Nopales; Enchilada Verde Sauce; Capirrotada; Caldo de Pollo; and much more. Color photos. 208 pages. Countryman. Pub. at $24.95 $17.95

2812151 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 125 original, flavorful, sweet and savory slow cooker dishes, including Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Shrimp; Orange, Olive, and Fennel Chicken Tagine; Sticky Toffy Pudding with Maple Caramel; and more. With 208 pages. HMH. Paperback. Pub. at $24.99 $19.95

2806068 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 faster and healthier in your Instant Pot or other multifunction cooker. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Tandoori Chicken. Color photos. 224 pages. Veena Madhavan. Paperbound. Pub. at $21.99 $16.95


2813556 HEALTHY INSTANT POT COOKBOOK: 100 Great Recipes with Fewer Calories and Less Fat! By Dana Angelo White. Features 100 great recipes with fewer calories, less fat and more–with healthy, wholesome ingredients. Recipes include yummy dishes like Game Day Chili, Open Faced Sloppy Joes, Comed Beef and Biscuits, Braised Short Ribs, Jalapeno Cheese Tamale, Chicken Sausage Paella and more. With 240 pages. Veena Madhavan. Paperbound. Pub. at $19.99 $14.95

6875204 NO-PREP SLOW COOKER. By Chrissy Taylor. Featuring 100 irresistible recipes–the majority of which require five ingredients or less–this cookbook is a must-have for busy families that don’t want to spend time on cutting vegetables. Create amazing dishes like Roast Carrots in 15 minutes or Butternut Squash in 30 minutes. Color photos. 176 pages. Page Street. Paperback. Pub. at $19.99 $14.95

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Slow Cookers & Crockpots


**2812167 COMFORT IN AN INSTANT: 90 Easy Recipes from Around the World.** By Anna Clark. All new recipes—50 of which can be made in an hour.—Clark brings her sophistication to comfort food classics for any electric pressure cooker, multi cooker, or Instant Pot. Features tempting dishes like Sriracha Turkey Meatloaf with Buttered Potatoes, Chipotle Pork Tacos, Easy Weeknight Chili, and Pimento Mac and Cheese. Color photos. 160 pages. Clarkson Potter. Pub. at $22.00 $16.95

**2813548 THE FRESH & HEALTHY INSTANT POT COOKBOOK.** By Megan Gilmore. Seventy-five recipes for nutritious and satisfying meals that are made quickly in your electric pressure cooker, using easy-to-find, real food ingredients. Recipes include dishes like Carolina Barbecued Chicken with Simple Slaw, Thai Salmon Curry, One Pot Shepherd’s Pie, and Pimento Ham and Cheese. Color Speed. Paperback. Pub. at $19.99 $14.95

**279909X EVERYDAY SLOW COOKING: Modern Recipes for Delicious Meals.** By Kim Laidlaw. Discover the slow cooker favorites of today with their global influences, featuring international ingredients, rich flavors, and fresh colorful garnishes—all elevating this old-school cooking technique to an improved new level. Flavorful recipes include Picadillo Beef and Vegetables, Slow Baked Risotto with Chicken, Pesto, Asparagus, and Lemon. Color photos. 184 pages. Weldon Owen. Pub. at $29.95 $21.95

**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! Featuring recipes like Beef Bourguignon, Baked Butternut Squash with Apple, Apple Cider Soup, Pulled Chicken Tacos, White Chicken Chili, Chicken Pad Thai, Classic Meatloaf or Spaghetti and Meat Sauce, Color photos. 174 pages. Countryman. Paperback. Pub. at $19.95 $14.95

**6258243 THE MEAT LOVER’S SLOW COOKER HANDBOOK: 50 Hearty Recipes Cooked Low & Slow.** By Jennifer Robins. Forget buying overpriced specialty flours and high-end meats; Robbins shows you how to source inexpensive ingredients to create flavorful healthy meals in half the time with your multifunction cooker. Recipes include Tomatillo Pork, Faux Pho, and Creamy Crab Bisque. Color photos. 176 pages. Page Street. Paperback. Pub. at $21.99 $17.50

**2884076 SLOW-COOKER CROOKED PLEASERS FOR THE AMERICAN SUMMER.** By Archana Mundhe. This collection of simplified Indian recipes for the immensely popular electric pressure cooker is a no-fuss, no-fry way to bring her sophistication to comfort food classics for any electric pressure cooker, multi cooker, or Instant Pot. Recipes like Shrimp and Stoneground Grits, Ham and Winter Squash Soup with Apple Butter Cream. Color photos. 204 pages. Page Street. Paperback. Pub. at $19.99 $15.95

**5773431 FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS FOR THE AMERICAN SUMMER.** By Phyllis Pellman Good. Let your slow cooker do the heavy lifting, while you sit on the porch with a tall glass of lemonade, with these 150 recipes to spike up your porch and take the stress out of church suppers. From Cinco Barbecued Chicken Wing to Sour Cherry Cobbler, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperback. Pub. at $19.99 $15.95

**6992332 AFFORDABLE PALEO COOKING WITH YOUR INSTANT POT.** By Marie W. Lawrence. With recipes for soups, salads, entrees, baked goods, and desserts, there’s something in this collection of over 100 recipes for everyone (or two). As a bonus, almost every recipe can be prepared in an hour using either a microwave or toaster oven or hot plate. Color photos. 292 pages. Skyhorse. Paperback. Pub. at $19.99 $15.95

**2774496 BETTY CROCKER BISQUICK IMPOSSIBLY EASY PIES.** Ed. by Heidi Losleben et al. Whether you whip up homemade pies that are impossible easy and impossibly delicious. With Bisquick, these pies magically make their own crust, and they’re a hit with kids and adults alike. Whether filled with ground beef, chicken, cheese, vegetables, or fruit, the perfect any night of the week. Color photos. 160 pages. HMH. Spiralbound. Pub. at $14.95 $9.95

**6905683 THE BIG BOOK OF EASY BAKING WITH REFRIGERATED DOUGH.** Ed. by Grace Wells. Offers handy tips for making creative and delicious recipes, from mains to sweets, all made super-easy with ready to use dough. You’ll want to try all 200 recipes, like irresistible Glazed Bacon Rolls--Easy for even beginning bakers. Recipes include dishes and desserts, there’s something in this collection of over 100 recipes for everyone (or two). As a bonus, almost every recipe can be prepared in an hour using either a microwave or toaster oven or hot plate. Color photos. 292 pages. Skyhorse. Paperback. Pub. at $19.99 $15.95

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**2855887 CLUELESS IN THE KITCHEN: Cooking for Beginners.** By Evelyn Raab. Whether you’re a student, short on time, or looking to upgrade your everyday cooking repertoire, this collection is designed for time-challenged cooks who love good food that’s cooked from scratch. Recipes include Sausage and Lentil Soup; Shepherd’s Pie; Fried Rice; and even breads and desserts. Color photos. 150 pages. Good Books. Paperback. Pub. at $14.95 $11.95

**5773431 FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS FOR THE AMERICAN SUMMER.** By Phyllis Pellman Good. A trio of cookbooks from the bestselling cookbook series. Totaling at an incredible 1,800 recipes, the Fix-It and Forget-It series is Revised & Updated; Fix-It and Forget-It: Christmas Cookbook; and Fix-It and Forget-It: 5-Ingredient Favorites. 852 pages in three volumes, slipcased. Good Books. Paperback. Pub. at $29.99 $19.99

Quick & Easy Cooking

**LIMTED QUANTITY 6979963 CREATIVE COOKING FOR ONE OR TWO: Simple & Inspiring Meals That Are Just the Right Size.** By Marie W. Lawrence. Streamlines your favorites to be one button easy for cooking in an electric pressure cooker, multi cooker, or Instant Pot. Features tempting dishes like Sriracha Turkey Meatloaf with Buttered Potatoes, Chipotle Pork Tacos, Easy Weeknight Chili, and Pimento Mac and Cheese. Color photos. 160 pages. Clarkson Potter. Paperback. Pub. at $22.00 $16.95

**6905683 THE BIG BOOK OF EASY BAKING WITH REFRIGERATED DOUGH.** Ed. by Grace Wells. Offers handy tips for making creative and delicious recipes, from mains to sweets, all made super-easy with ready to use dough. You’ll want to try all 200 recipes, like irresistible Glazed Bacon Rolls--Easy for even beginning bakers. Recipes include dishes and desserts, there’s something in this collection of over 100 recipes for everyone (or two). As a bonus, almost every recipe can be prepared in an hour using either a microwave or toaster oven or hot plate. Color photos. 292 pages. Skyhorse. Paperback. Pub. at $19.99 $15.95

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Quick & Easy Cooking

2786494 THE “I LOVE MY INSTANT POT” RECIPE BOOK. By Michelle Fagone. Featuring an introduction to the Instant Pot’s different features and steps for basic cooking. With 175 Instant Pot recipes from breakfast through dessert, including Bacon-Poblano Morning Tater Tots; Moroccan Lamb Stew; Bourbon Barbecue Chicken; and Peanut Butter Chocolate Cheese Cake. Illus. in color. 225 pages. Adams Media. Paperbound. Pub. at $16.99 $5.95

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★ 6946712 PALEO COOKING WITH YOUR INSTANT POT. By Marilyn Haugen. With your multi-function pressure cooker and the recipes in this collection, you’ll get scrumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and the recipes in this collection, including Decked-Out Omelet; Legit Bread Under Pressure; Pressure-Cooked Sirlin Steak and more. Color photos. 192 pages. Page Street. Pub. at $16.95 $11.95

★ 6728847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECIPES. By Marilyn Haugen. With your multi-function pressure cooker and the recipes in this collection, you’ll get scrumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and the recipes in this collection, including Decked-Out Omelet; Legit Bread Under Pressure; Pressure-Cooked Sirlin Steak and more. Color photos. 192 pages. Page Street. Pub. at $16.95 $11.95

★ 2787482 THE MODERN MULTI-COOKER COOKBOOK: 101 Recipes for Your Instant Pot. By Jenny Tschiesche. These inspired recipes for balanced meals that can be cooked in minutes will change your life. Try a moist Spelt Banana Bread; a time saving Honey-Mustard Baked Ham; Cranberry-Pesto Turkey; and a sweet Red Cabbage dish that can be cooked in minutes will change your life. Try a moist Spelt Banana Bread; a time saving Honey-Mustard Baked Ham; Cranberry-Pesto Turkey; and a sweet Red Cabbage dish that

compliments many of the dishes in this collection. Well illus. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

★ 2845091 EVERYDAY INSTANT POT: Recipes for Breakfast, Lunch, Dinner & Dessert. By Alexis Mersel. An inspired collection featuring more that 70 recipes for every meal of the day, all made for the new star of the kitchen! Includes delicious dishes like One-Pot Pasta with Bolognese; Tom Kha Gai Soup; and Meyer Lemon-Gingersnap Cheesecake for dessert. Color photos. 199 pages. Workman. Paperbound. Pub. at $19.99 $14.95

6704883 GOOD CHEAP EATS: Everyday Dinners and Fantastic Feasts for $10 or Less. By Jessica Fisher. Faced with money and time pressures, many of us turn to less healthy options. But with this cookbook, you have 100 delicious yet affordable one-pan nourishing, from-scratch meals that don’t break the bank or take hours to cook. Try Honey-Mustard Baked Ham; Cranberry-Pesto Pasta Salad; or Almond French Toast. Well illus. in color. 318 pages. Harvard Common. Paperbound. Pub. at $24.99 $19.95

★ 6898725 IMPATIENT FOODIE: 100 Delicious Recipes for a Hectic, Time-Starved World. By Elektra Wiedemann with C. Ficca. Organized by ingredients to minimize grocery store trips and maximize convenience, this volume offers easy ways to spin off kale, chicken, fish, berries, and more into multiple meals. It offers home cooks a variety of inspiring vegetarian and vegan options as well. The ideal foundation for thoughtful eating in a hectic, time-starved world. Fully illus. in color. 229 pages. Scribner. Pub. at $29.99 $6.95

6732674 DINNER A.S.A.P.: 150 Recipes Made as Simple as Possible. By the eds. of COOKING LIGHT. Make dinner as simple as possible! The formula is simple: pair healthy, prepared foods, fresh produce, and bold seasonings with speedy techniques to create memorable meals at all week long. Try Roasted Tomatoes and Cheese Stuffed Chicken; Braised Beets or Bacon and Cheddar Mash Potatoes; Well illus. in color. 288 pages. Omxoor. Paperbound. Pub. at $21.95 $15.95

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6825443 HEALTHY SPEEDY SUPPERS. By Katriona MacGregor. Bursting with delicious, wholistic 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 Parsnip and Tomato Spaghetti. Color photos. Pub. at $24.95 $19.95


Outdoor Cooking & Grilling

6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need. By Paul Kirk. This collection of 500 sizzling recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, secrets on preparing marinades, and scrumptious side dishes. Color photos. 288 pages. Sellers. Pub. at $17.95 $6.95

6857892 MASTER OF THE GRILL. By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, pork, and more. Recipes include Decked-Out Omelet; Legit Bread Under Pressure; Pressure-Cooked Sirlin Steak and more. Color photos. 144 pages. Weldon Owen. Pub. at $24.99 $19.95

★ 5752688 PRISON RAMEN: Recipes and Stories from Behind Bars. By Collins Jr & G. Alvarez. Filled with contributions from anonymous inmates as well as names you’ll recognize—from guitarist Shaman to actor Shia LaBeouf—this is an original collection of Ramen hacks devised behind bars. Hit Men Barbecue; Cuervo-Battered Millions; and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Paperbound. Pub. at $21.95 $16.95

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inspiring vegetarian and vegan options as well. The ideal foundation for thoughtful eating in a hectic, time-starved world. Fully illus. in color. 229 pages. Scribner. Pub. at $29.99 $6.95

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Pasta

2780739 NOODLEMANIA! 50 Playful Pasta Recipes. By Melissa Barlow. This book will go crazy with these playful and colorful pasta recipes that get hot and cold main dishes, salads, and even desserts. Try Super Stuffed Monster Mouths; Rapunzel Pasta; Spider Cookies, and dozens more. Color photos. 112 pages. Paperback. Pub. at $15.95. $4.95

2826985 MEATLESS IN COWTOWN. By L.S. Meyn & A. Head. A collection of recipes with kick-ass Texas flavor—minus the meat! Try Frito Pie; Enchiladas with Black Beans, Spicy Tomato Soup; and Texas Peach Cobbler for starters. Color photos. 240 pages. Running Press. Pub. at $22.00. $4.95

Limited Quantity 2786745 PLANT-PROTEIN RECIPES THAT YOU’LL LOVE. By Canina Wolff. This book will open the door to exciting, delicious, protein-filled meals such as Vegan Caesar Salad with Barbecue Tempeh; Black Bean Burgers with Arugula, Avocado, and Sriracha Mayo; or Spicy Quinoa Vegetable Tacos. Many of the recipes are made with high-quality, healthy ingredients. Color photos. 238 pages. Adams Media. Pub. at $14.99. $4.95

Vegetarian Cooking

Limited Quantity 2869632 NOURISHING NOODLES. By Arias Arna. Turning vegetables into noodles takes just a few minutes with a spiralizer making these recipes quick and easy for any night of the week. Nearly 100 vegetarian recipes include: Carrot Noodles with Zesty Garlic Sauce; Ranch Noodle Salad with BBQ Almonds; Butternut Squash Pancakes, Coconut Cinnamon Carrot Cakes, and much more. Fully illus. in color. 162 pages. Race Point. 8x10. Paperback. Pub. at $17.99. $8.95

2807998 VEGAN SNACKS & MUNCHIES: Plant-Based Nibbles, Snacks, and Sweet Treats. By Amy Ruth Fingerman et al. Fuel up throughout the day and satisfy your cravings with over 65 recipes for tasty and convenient plant-based snacks to satisfy your salty and sweet urges. Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95. $6.95

2826039 THE BLOSSOM COOKBOOK. By Robert St. Clair. This plant-based menu offers many creative veggie burgers, flatbread and instructions to make your own aquafaba. This book will make you think outside the box and make you feel good about eating. Color photos. 136 pages. Running Press. Pub. at $18.99. $7.95

2802926 AQUAFABA. By Kelsey Kinsler. Move over tofu, there’s a miraculous new egg replacement in town. With baking properties so amazing it can create fluffy quiche and light meringue, aquafaba is the breakthrough ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to make your own aquafaba. 136 pages. Mod Press. Paperback. Pub. at $16.95. $6.95

2800268 AQUAFABA: Vegan Cooking Without Eggs Using the Magic of Chickpea Water. By S. Kardinal & L. Veganpower. At last for vegans, lemon meringue pie, moussees, mayonnaise, and macaroons are on the menu! Learn the secrets of Aquafaba, the cooking liquid found in tinned beans and chickpeas, and how it can be whisked into flavoured foods. All the recipes are made with high-quality ingredients. Color photos. 80 pages. Grub Street. Pub. at $21.95. $16.95

2807789 BAKING MAGIC WITH AQUAFABA. By Kelsey Kinsler. Move over tofu, there’s a miraculous new egg replacement in town. With baking properties so amazing it can create fluffy quiche and light meringue, aquafaba is the breakthrough ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to make your own aquafaba. 136 pages. Mod Press. Paperback. Pub. at $16.95. $6.95

2803686 VEGETARIAN SHEET PAN COOKING: 101 Recipes for Simple and Nutrient-Dense Meat-Free Meals Straight from the Oven. By Liz Franklin. Presents an incredible 101 ways to create irresistible vegetarian and vegan one-pan dishes. Try Crushed Butterbeans, Roasted Tomatoes & Avocado; Roast Butternut Squash with Black Beluga Lentils; Ethiopian Biff Tibs; Blackberry Casserole; or White Chocolate Brownies! Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95. $11.95

2803686 VEGETARIAN SHEET PAN COOKING: 101 Recipes for Simple and Nutrient-Dense Meat-Free Meals Straight from the Oven. By Liz Franklin. Presents an incredible 101 ways to create irresistible vegetarian and vegan one-pan dishes. Try Crushed Butterbeans, Roasted Tomatoes & Avocado; Roast Butternut Squash with Black Beluga Lentils; Ethiopian Biff Tibs; Blackberry Casserole; or White Chocolate Brownies! Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95. $11.95

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2826100 THE CHUBBY VEGETARIAN. By J.F. Burton & A. Lawrence. This comprehensive guide to modern vegetarian cuisine is a game changer for the home cook. Innovative recipes reimagine vegetables as the star of the plate, with vibrant flare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy vegetables as the star of the plate, with }
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Quadrille. 8x10¼. Pub. at $24.95

$8.95

**278993X** **THE WORLD OF FILIPINO COOKING: Food and Fun in the Philippines.** By Chris Urbano. This unique cookbook collection has over 90 exciting Filipino recipes, including favorites like Classic Chicken and Pork Adobo; Lumpiang Shanghai and Tamarind Beef Soup. But it also contains many new delightful twists on classics like Filipino-Style Beef Sliders; Beef Tapa Baked Buns; and Starry Kitchen’s trademark Crispy Tofu Balls! Also as her amusing family stories and recipes to give readers a unique, delightful twist on classics like Filipino-Style Beef Sliders; Beef Tapa Baked Buns; and Starry Kitchen’s trademark Crispy Tofu Balls!


$12.95

**4486552** **THE CHINESE TAKEOUT COOKBOOK: Quick and Easy Dishes to Prepare at Home.** By Diana Kuan. The Chinese food blogger and cooking instructor brings Chinatown into your home with this amazing collection of more than eighty popular Chinese takeout recipes, all easy to prepare and MSG-free. Try Classic Barbecue Spare Ribs, Twice-Cooked Pork, and Chicken Chow Mein. Well illus. in color. 189 pages. Ballantine. Pub. at $30.00

128 pages. Quadrille. 8x10¼. Pub. at $24.95

$6.95

6740080 **HEALTHY JAPANESE COOKING: Simple Recipes for a Long Life, the Shoku-Iku Way.** By Masahuru Morimoto. From 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, the 70 best new dishes are largely gluten and dairy free with many vegan options. Well illus. in color. 240 pages. Mitchell Beazley. Pub. at $30.00

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$16.95

2814048 **ODDELS 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 Green Papaya & Crispy Pork Salad; Chilled Soba Noodles and Salmon & Scallion Gyozas; and recipes from Burma, Laos and Cambodia. Fully illus. in color. 288 pages. Books4Less. Paperbound. Pub. at $24.95

$7.95

**6765875** **LEMONGRASS, GINGER AND MINT VIETNAMESE COOKBOOK.** By Linh Nguyen. A collection of 75 easy to follow recipes that hold the delights of Vietnamese cooking including classic Pho with variations and favorites like Bahn Mi, Chao, and Bun. Includes an overview of techniques; ingredients and tips, and shopping information. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $14.99

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6751962 **KACHKA: A Relic from Russian Imperial Cuisine.** By Michael Twitty. 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 traditional classics like borscht and pelmeni to modern creations like vodka infusions and traditional home-style dishes, it’s all here. Illus. in color. 389 pages.

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$6.95

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9396414 GASTRONOMY OF ITALY. By Anna Del Conte. A comprehensive companion to every aspect of the cooking of cucina italiana, providing over 200 essential recipes which include everything from simple one-pot cooking to food created for princes. Well illus., most in color. 496 pages. $14.95

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6602037 EATING DELANCEY: A Celebration of Jewish Food. By A. Rezny & J. Schaps. A collection of photographs and recipes of classic Jewish food from the Lower East Side. All the classics are here; knishes, bagels, lox, pastremi, whitefish, dill pickles, kasha, herring, egg creams and much more. 232 pages. $10.95

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6593042 THE FOOTHILLS CUISINE OF BLACKBERRY FARM. By Sam Beall with M. Sheets. Blackberry Farm, tucked into the rolling hills of eastern Tennessee, is consistently heralded as one of the best luxury hotels in the country. This collection brings the inn’s artisanal food techniques and beloved recipes to every home cook—and along the way, reveals the secrets passed down through the generations in this rich and storied region. Color illus. 208 pages. Clarkson Potter. 11x11x4/4". Pub. at $60.00 $14.95

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3675548 LIDIA’S MASTERING THE ART OF ITALIAN CUISINE: Everything You Need to Know to be a Great Italian Cook. By Lidia Matticchio Bastianich with T.B. Manwill. This comprehensive Italian cookbook includes all the techniques needed to create perfect meals; instructions on how to buy, store, cook, and clean up; even a comprehensive guide to kitchen tools; an indispensable glossary of Italian food-related words and phrases; and more than 400 recipes. Illus. 461 pages. Knopf. Pub. at $37.50 $26.95

2652330 THE SOUTHERN SYMPATHY COOKBOOK. Funeral Food with a Twist. By Po’ Boy Café. An assembled collection of delectable and delightful recipes that are good to ease broken hearts and soothe frayed nerves. Both classic and internationally inspired dishes like Collard and Spinach Soup; Classic Chicken Salad with Grapes and Poppy Seeds; and Double Caramel Bundt Cake. Color photos. 174 pages. Countryman. Paperback. Pub. at $22.95 $6.95


2731630 THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels. By Heather Donahue. This collection teaches how anyone can master regional favorites as Ramp and Morel Omelet; Molten Cheeseburger with Grass-Fed Beef and Big Woods Blue Cheesecake; classic traditional techniques; and even gourmet recipes for a multitude of special occasions. Now with more than 200 recipes and even more Minnesota goodness this collection teaches how anyone can master the one dish complete meal system. Illus. in color. 240 pages. Adventure Photographs. Paperback. Pub. at $14.95 $11.95

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684037X APPALACHIAN APPETITE: Recipes from the Heart of America. By Susi Gott Segurter. From Mississippi to Maine, innovation and reverence for what is close at hand is the cornerstone of this collection. Rediscovery is a cornerstone of culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to taste test buds and kitchen bravery to new heights. Color photos. 260 pages. Nelson. Pub. at $24.99 $3.95

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Regional & Exotic Cuisines

69823X THE PARIS NEIGHBORHOOD COOKBOOK. By Danyel Coutet. Through eight neighborhoods and just as many kitchen lenses—and a map—90 recipes—Coutet takes you with him to Paris. Lusciously photographed, this collection reveals the gastronomic secrets of the City of Lights. Learn to make classic French dishes like Agneau Provençal or Ficelle Gourmande. 264 pages. Interlink. Pub. at $35.00 $9.95

★ 2790866 THE RUSSIAN HERITAGE COOKBOOK: A Culinary Tradition Preserved in 400 Authentic Recipes. By Lynn Visson. Gathered from favorite family recipes passed down through generations, and from the private collection of an emigre community of New York City, this compilation represents the achievements of an entire culinary heritage. Over 400 authentic recipes are featured and include such traditional food as Stuffed Cabbage and Borshch. 333 pages. Overview. Paperback. Pub. at $18.95 $13.95

6938820 GROWING TOMORROW: Behind the Scenes with 18 Extraordinary Sustainable Farmers Who Are Changing the Way We Eat. By Forrest Pritchard. When the author went looking for the unsung heroes of local sustainable food, he found them at 18 exceptional farms all over the country. With more than 50 mouthwatering recipes and over 250 photographs, this unique cookbook captures the struggles and triumphs of the visionary farmers who are changing tomorrow. 304 pages. The Experiment. Pub. at $24.95 $4.95

6734839 AN AMISH TABLE. By Phyllis Pellman Good. Here are recipes from many favorite Amish dishes—all rich in the bounty of this food tradition, accompanied by charming images of the Amish and their dishes. Adults only. Good Books. Pub. at $7.95 $18.95


★ 68816X FAIR FOODS: The Most Popular and Offbeat Recipes from America’s State & County Fairs. By George Goery. Mouthwatering 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 Encased Bacon; Ten Pound Cheese Curds with Homemade Ranch Dip; Beer-Battered Cheese Curds with Homemeade Ranch Dip capture the best of the lake-shore lifestyle while serving up iconic tastes from around Wisconsin, Indiana, Illinois, and Michigan. Color photos. 320 pages. Andrews McMeel. Pub. at $10.95 $9.95

★ 2781239 CIVIL WAR RECIPES: Receipts from the Pages of Godsey’s Lady’s Book. Ed. by Lily May & John Spaulding. Includes recipes for every meal served in the homes of the 19th century women’s magazines. Includes information on Union and Confederate army rations, cooking on both homefronts, and substitutions used during the war by Southern cooks. 262 pages. J.K. Peters. Pub. at $19.95 $15.95

★ 2799847 THE FILIPINO-AMERICAN KITCHEN: Traditional Recipes, Contemporary Flavors. By Jennifer M. Aranas. Introducing the exotic flavors of the author’s ancestral Filipino homeland, she takes readers on a gastronomic tour from sweet and spicy to smoky and tangy. Transforming delicious national dishes, she shows you how to create dishes like Duck Adobo; Salmon Kilaw; Lamb Casoy; Crispy Lumpia Egg Rolls; and Ambrosia Shortcake. Color photos. 176 pages. 9x10. Paperback. Pub. at $9.99 $7.95

★ 2787474 EASY TAGINE: Delicious Recipes for Morocco’s One-Pot Cooking. By Ghilie Basan. Few meals are more satisfying than the rich and aromatic Moroccan casseroles known as a tagine. In this collection of authentic recipes, you’ll be interested in, well-learned cookery. This guide breaks down the science of infusing oils, butters, milks, and more and offers recipes ranging from Weed Brown Biscuits to Canabasis with Rye Beer. Color photos. 256 pages. Ten Speed. Pub. at $16.95 $12.95

★ 688231X NORDIC BAKERY COOKBOOK. Bread, Buns, Cookies, Tarts, Cakes. By Milisa Mink. Revel in the delicious 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, Baked Beets with Yoghurt, Baked Rice with Chocolate, Raisins, and Hazelnuts. Color photos. Ryland Peters & Small. Pub. at $14.95 $11.95

280882X A COOK’S TOUR OF FRANCE: Regional French Recipes. By Gabriel Gate. A collection of delicious recipes from each of the main regions of France. With over 100 recipes like Chicken Casserole from Normandy, the colorful Patoulette from Nice with Lemon Chantilly and, of course, lovely desserts like the luscious Strawberry Tart on the Loire Valley. Color photos. 272 pages. Hardie Grant. Pub. at $29.99 $9.95

6984872 FAR AFFIELD: Rare Food Encounters from Around the World. By Shane Mitchell. Encounters fascinating people from around the world who are keeping alive some of the world’s oldest traditions alive. Full of compelling photography from far flung locations. These people share their unique and captivating stories with over 40 recipes. 304 pages. Paperbound. Pub. at $40.00 $9.95

★ 6851822 THE LAKE MICHIGAN COOKBOOK. By Amelia Levin. In this love letter to America’s Third Coast, classic recipes such as Bavarian Dark Rye Bread; Pecan-Pie; and Beer-Battered Cheese Curds with Homemeade Ranch Dip capture the best of the lake-shore lifestyle while serving up iconic tastes from around Wisconsin, Indiana, Illinois, and Michigan. Color photos. 320 pages. Andrews McMeel. Pub. at $10.95 $9.95

6790917 CANTINA: Recipes from a Mexican Kitchen. By Paul Wilson. Celebrating one of the world’s richest and most diverse cuisines, Wilson explores the real food of Mexico from the intricate flavors of Oaxacan moles to the finest seafood dishes of the Baja and Yucatan peninsulas, to the bustling street food stalls of Mexico City. Well illus. in color. 320 pages. Hardie Grant. Pub. at $14.95 $9.95

LIMITED QUANTITY 4559657 MASTERING THE ART OF SOUTHERN COOKING. By N. Dupree & C. Graubart. Presents the new standard reference for cooks everywhere on how to prepare the South’s most satisfying dishes, preparing the techniques and tastes of this regional culinary icon. Color photos. 720 pages. Gibbs Smith. Pub. at $35.00 $9.95

6982212 SAVEUR ITALIAN COMFORT FOOD. Celebrating a diverse, delicious, and widely popular culinary tradition. Over 100 recipes for simple, flavorful, authentic food. Enjoy fresh takes on classic dishes like Chicken Cacciatori or try new favorites like Farro Gnocchi with Pork Ragù or Farfalle with Cavolo Nero Pesto. Color photos. 224 pages. Weldon Owen. Pub. at $30.00 $14.95

6626709 COWBOYS IN THE KITCHEN. By J.C. Stanford & R.B. Johnson. Combining the best of cowboy myths, nostalgia, and legends with delicious and fun recipes that celebrate the romance of the American cowboy from late nineteenth century to today. Features recipes such as Beer-and-Barbecue Pulled Chicken Sliders; and more. Well illus. in color. 220 pages. Doubleday. Pub. at $16.95 $9.95

★ 2809993 BONG APPETIT: Mastering the Art of Cooking with Weed. By the eds. of MUNCHIES et al. Now that prohibition is ending and more states have legalized cannabis, there is a new generation of savvy home cooks who are interested in, well-learned cookery. This guide breaks down the science of infusing oils, butters, milks, and more and offers recipes ranging from Weed Brown Biscuits to Canabasis with Rye Beer. Color photos. 256 pages. Ten Speed. Pub. at $30.00 $21.95


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Bread; Honey Chipotle Oven Roasted Ribs; Eggnog Cookies; and Guinness Baked Oatmeal; Grilled Fish Tacos with Cilantro Lime Sauce; Gratitude hundred delicious dishes that have become Debbie Macomber’s staples, Cooking with Family and Friends.

* 2852853 KENVIN: An Artist’s Kitchen. By Kenvin Lyman. Filled with colorful art, stunning photographs, and delicious recipes, this magnificent volume is centered around growing, preparing, and eating locally with family and friends from the point of view of a Utah farmer and artist with a rich Western heritage. Recipes include Simple Tomato Soup, Naked Miller’s Trout; and Pot Roast and Cabbage Braised in Red Wine. 339 pages. Gibbs Smith. 10¼x12¼. Pub. at $30.00 $16.95

694517 JOANNE TRATTORIA COOKBOOK. By Joe Germanotta with W. Hoge. A collection of recipes and anecdotes, inspired by the world-famous Joanne Trattoria, owned by Joe Germanotta, who also happens to be the father of Lady Gaga. Filled with family photos and stories, these delicious recipes include Lasagna della Casa and Grandma Angie’s Salami Pecorino Cheese Waffles. 99 pages. Post Hill. Pub. at $24.00 $6.95

694517 JOANNE TRATTORIA COOKBOOK. By Joe Germanotta with W. Hoge. A collection of recipes and anecdotes, inspired by the world-famous Joanne Trattoria, owned by Joe Germanotta, who also happens to be the father of Lady Gaga. Filled with family photos and stories, these delicious recipes include Lasagna della Casa and Grandma Angie’s Salami Pecorino Cheese Waffles. 99 pages. Post Hill. Pub. at $24.00 $6.95


289123 THE BEST OF AMERICA'S TEST KITCHEN. 2019. This best of the best collection pulls back the curtain on the test kitchen and gives you the inside scoop on 150 recipes the editors have voted the standout of the year. Add to that page section packed with our favorite reader-submitted quick tips; equipment and ingredient ratings; and practical cooking techniques; and you have a must have resource for every serious cook. Well illus. in color. 318 pages. America’s Test Kitchen. 8¼x11¼. Pub. at $26.95 $16.95

2791064 THE COMPLETE MILK STREET TV SHOW COOKBOOK. 2017-2019, REVISED EDITION. By Christopher Kimball et al. Features over 200 recipes that include delicious meals like Saltado de Mariscos with Chermoula; Colombian Braised Beef; and Chiang Mai Chicken—all bringing you bolder flavors, healthier ingredients and simpler techniques. And because they’re from America’s “100 Greatest Cooks of All Time,” you can trust them to just work. Well illus. in color. 428 pages. Little, Brown. 8¼x10¾. Pub. at $40.00 $29.95

6784151 THE MISSION CHINESE FOOD COOKBOOK. By D. Bowen & C. Ying. Chef Danny Bowen presents this exuberant cookbook that tells the story of an unconventional restaurant that straddles the American and Chinese cross-propsely, propelled by inventive recipes that changed what it means to cook Chinese food in America. Try Smoked Beef Brisket with Smoked Cola BBQ Sauce or Mapo Tofu. Fully illus. in color. 318 pages. Ecco. Pub. at $34.99 $16.95

5998459 THE OFFICIAL JOHN WAYNE WAY TO BARBECUE. Ed. by James Ellis. Duke followed the best traditions of America’s chefs and grillmasters to make his meals legendary. Packed with over 100 recipes and tips from his family, this cookout will be one worth remembering. Includes never-before-seen photos of John Wayne with friends and family, and stories from loved ones that reveal the man behind the legend. Fully illus. in color. 257 pages. Media Lab Books. Pub. at $21.95 $16.95

1823124 MAKE IT AHEAD: A Barefoot Contessa Cookbook. By Ina Garten. For the first time, the Barefoot Contessa answers the number one question she receives from cooks. Can I make it ahead? She tells all in this colorful photos and hundreds of invaluable make-ahead tips, this is your new go-to guide for preparing meals that are stress free yet filled with satisfying flavors. 272 pages. Clarkson Potter. Pub. at $35.00 $24.95

* 6958434 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends. In this treasure, 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 Cilantro Lime Sauce; Gratitute Bread; Honey Churro Donuts; Roasted Beef and Guinness Pot Pie. Well illus. in color. 202 pages. Ballantine. Pub. at $29.95 $21.95

2849732 STIRRING UP FUN WITH FOOD. By Sarah Michelle Gellar & G. Russo. From an actress, producer, mom, and confessed kitchen novice, 115 family-friendly, easy food-crafting recipes that will add flair and excitement to your table including Skewered Dumplings; Mini Bagel Buffet with Two Cream Cheeses; Corn Dog Cupcakes; and Fruit Cheesecake. Well illus. in color. 269 pages. Grand Central. Pub. at $28.00 $16.95

6970261 SO GOOD: 100 Recipes from My Kitchen to Yours. By Richard Blais. A collection of creative dishes the Top Chef and Food Network TV star cooks at home for his family, including Sea Bass with Ginger Beer and Bok Choy; Jerked Spatchcock Chicken and Pintads; and Short Ribs with Lemongrass. Color photos. 252 pages. MHH. Pub. at $30.00 $26.95

6930387 TRY THIS AT HOME: Recipes from My Head to Your Plate. By Richard Blais. Blais has a wildly creative approach, whether it’s adding coffee to his butter, incorporating the flavors of pastrami into mustard or cooking lamb shanks in root beer. In this volume he shares 125 delicious and creative recipes that are full of surprise and flavor. Fully illus. in color. 288 pages. Clarkson Potter. Pub. at $30.00 $16.95

6767729 CHARLIE PALMER’S AMERICAN FARE: Everyday Recipes from My Kitchens to Yours. Included are more than 100 of the delicious dishes that the award-winning chef cooks at home for his family and friends. Recipes include Corn Chowder with Shrimp; Cheese Strata; Prosciutto-Wrapped Zucchini; and Grilled Flat Iron Steak with Pomegranate Salsa. Color photos. 254 pages. Grand Central. 8¼x10¼. Pub. at $40.00 $9.95

6988677 FABIO’S 30-MINUTE ITALIAN: Over 100 Fabulous, Quick and Easy Recipes. By Fabio Viviani. Fabio shows home chefs how to create simple meals in half the time (with an intuitive Italian), and even those on a tight schedule will soon be whipping up great dinners. The over 100 no-fail recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood Cacio e Pepe; and Roasted Caramel Chocolate Coke. Fully illus. in color. 270 pages. St. Martin’s. Pub. at $27.99 $8.95

* 6789218 THE POTATOPIA COOKBOOK: 77 Recipes Starring the Humble Potato. By Allen Dikker. A collection of creative potato recipes from the CEO and founder of Potatopia, the all-potato restaurant with locations in New Jersey, New York, Utah, and Florida. Innovative creations include French Onion Soup with Crispy Potato Galettes; Potato Lasagna Bolognese; and Potato-Crusted Shrimp with Mushroom Sauce. Color photos. 184 pages. Penguin. Pub. at $22.95 $14.95

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Restaurants

6905590 TOP SECRET RESTAURANT RECIPES
2. By Todd Wilbur. Here are more dazzling clones from America’s favorite restaurant chains. Includes HOP Cinn-A-Stacks, Red Lobster’s Cheddar Bay Crab Bake, Olive Garden Bruschetta, Applebee’s Mud Slide, and over 140 more. Illus. 396 pages. Plume. Pap. $17.95

6948618 IVAR’S SEAFOOD COOKBOOK: The O-Fish-al Guide to Cooking the Northwest Catch. If you know Seattle, you know Ilwaco, Washington, home to Ivar’s. This popular seafood restaurant offers recipes like Eggs Caviar; Lobster Pot Pie; Crabcakes; and the famous original Steamed Clam Chowder. Full color. 328 pages. Ivar. Pap. $19.95

5771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaus Fritscht et al. The renowned restaurant provides classic steakhouse fare and then some, including a wide range of bold flavors and regional American favorites, including: Appetizers & Salads, Soups & Sandwiches, Steakhouse Classics, Fish & Seafood, Side Dishes, and even Desserts, such as Chocolate Mousseline. Color photos. 240 pages. Clarkson Potter. 8/1x10¼. Pap. $32.50

7662629 THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining. By Carlyn Bergoff et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classics at home, including the famous Bergoff Creamed Spinach; German Potato Salad; Schnitzel; Sauerbraten; Apple Strudel; and Black Forest Cake. And many more. Color photos. 276 pages. Andrews McMeel. 8/10. Pap. $29.99


6930239 NUM PANG: Bold Recipes from New York City’s Favorite Sandwich Shop. By Ratha Chauply et al. While Ratha and Ben's sandwiches, which have gained a cult-like following, are at the core of Num Pang, this volume includes recipes for so much more. There are the fan favorites, such as Seared Coconut Tiger Shrimp and Hoi Sin Bratwursts. But there are also condiments and pickles, rice and noodle bowls, sides, stews and drinks. Fully illus. in color. 240 pages. HMH. Pap. $25.00

3426351 MRS. WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and homestyle Southern cooking served family style in the downstairs dining room. Included is the spirited blend of warmth and wit that characterized the national media, including a profile on Dr. Brickley’s evening news program. Southern food lovers from all over the world flocked to her doorstep. Here Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pap. $25.99


6929885 AT BLANCHARD’S TABLE: A Trip to the Beach Cookbook. By Melinda & Robert Blanchard. The couple extends the celebrated warmth of their acclaimed restaurant, and its delicious menu, to your home. The resulting 160 recipes offer a cookbook that’s as much a pleasure to read as it is enjoyable to use. Fully illus. in color. 224 pages. Clarkson Potter. Pap. $32.50

28586X CHILTERN FIREHOUSE: The Cookbook. By N. Mendes & A. Balazs. London’s hottest, most talked about restaurant is Chiltern Firehouse. Drawing on both American and European influences, from Dishes from Historic Restaurants Rediscovered. To the Beach Cookbook. The couple extends the celebrated warmth of their acclaimed restaurant, and its delicious menu, to your home. The resulting 160 recipes offer a cookbook that’s as much a pleasure to read as it is enjoyable to use. Fully illus. in color. 224 pages. Clarkson Potter. Pap. $32.50

28515X CHEERS TO THE PUBLICAN REPAST AND PRESENT. By Paul Kahan et al. This stunning and exhaustive volume tells how this restaurant came to be the place where Chicagoans and tourists flock to eat whenever they are in Chicago. With more than 150 distinctive recipes for vegetables, fish, seafood, meat, charcuterie, and breads, this collection transcends the expected. Color photos. 324 pages. Lorena Jones. 8½x11. Tnt. $49.95

2812851 EGGSHOP: The Cookbook. By Nick Korbee. More than 100 recipes of your favorite dishes and drinks from Egg Shop, New York City’s beloved eatery. Includes flavorful dishes like Egg Shop’s Blood Mary, the birthday cake with a Roll Benedict; Pop’s Double Stuffed, Double Fluffed American Omelet; Egg Shop Egg Salad; and of course a Bloody Mary. This is the essential guide to enjoying eggs in every way! Color photos. 240 pages. Clarkson Potter. 8/1x10¼. Pap. $32.50

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2852837 HEARTLAND: Farm-Fresh Dishes from the Great Midwest. By Lenny Russo. Celebrating the food of North America’s Heartland—regional cuisine of the richest farmland and most abundant, diverse flora and fauna in the world—these 100 beautiful, earthy recipes from the exceptional American restaurant include Midwestern Cassoulet, Sweet Corn-Black Barley Cakes; and Freshwater Bouillabaisse. Color photos. 288 pages. Running Press. 8/4x10¼/. Pub. at $35.00 $11.95

6659594 HAUTE CUISINE PARIS: A Culinary Walking Tour. By Bernard Balz de Saint Thomas. Presents a tour of ten Parisian restaurants that have been awarded stars by the Michelin Guide for their excellent cuisine. Accompanied by portraits of their respective chefs and by a selection of the recipes that have contributed to their fame. This volume seamlessly combines culinary art, tourism and gastronomic history. Fully illus. in color. 248 pages. AM Editores. 9¼x12. Price: $40.00

**Soups & Salads**

4605438 THE BONE BROTH MIRACLE: How an Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty. By Ariane Resnick. Details everything you need to know about the many health benefits of this miracle soup. Along with information about the history and varieties of broth, this book also contains 51 easy to follow recipes for your daily dose of nutrients. Well illus. in color. 180 pages. Skyhorse. Paperbound. Pub. at $19.99 $6.95

2835297 BROTH & STOCK FROM THE NORTH COUNTRY KITCHEN. By Winter McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body. Broths like Roasted Mushroom Broth or Long-Simmered Roasted Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Fresh Pea Soup with Spring Herbs. Color photos. 184 pages. Ten Speed. Paperbound. Pub. at $18.00 $5.95

6790690 200 SUPER SALADS: Hamlyn All Color Cookbook. By Alice Storey. Find out how to make the salad bar with classics like Roasted Tomato & Asparagus Salad; Chicken Croussin Salad; Duck, Hazelnut, & Peach Salad; Pasta, Crab, & Arugula Salad; and more. Fully illus. in color. 240 pages. Hamlyn. Paperback. Pub. at $7.99 $3.95

6982204 SAUVAGE SOUPS AND STEWS. From vegetable-based broths and creamy chowders, to hearty meat stews and honey noodle soups, the recipes feature seasonal standouts, regional specialties, and classics from different cuisines and new favorites. Try Chicken Soup with Orzo and Preserved Lemon, or Golden Garlic and Dungeness Crab Soup. Color photos. 224 pages. Weldon Owen. 8/4x10¼/. Pub. at $35.00 $9.95

6656291 SIMPLY SOUP. By Beverly LeBlanc. There is nothing better than the delightful sound of a simmering pot on the stovetop, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the classic recipes included here like Old-Fashioned Potato Soup or a classic Beef Stew; or new hits like Chicken Parmesan Soup or Pulled Pork Chili. Color photos. 228 pages. St. Martin’s. Paperback. Pub. at $14.95 $11.95

2777190 THE SOUP BOOK. Over 700 Recipes. By Louis P. De Guity. Outstanding recipes for almost every soup you could want—from more than seven hundred in all! Many are thick or thin, others hot or cold, taking hours to prepare or just minutes. Try soups from all over the world, from Scotch Butternut Milk Soup to Philadelphia Pepper Pot to Brazilian Passion Fruit Soup. 424 pages. Dover. Paperback. Pub. at $24.95 $19.95

200 WAYS TO MAKE A SALAD. By Ilene Rosen with D. Gelb. This collection of over 80 unflussy one-bowl salads—refreshing, imaginative and perfect for any occasion—includes a fun menu to turn your saladish creations into an impromptu party spread. Fully illus. in color. 208 pages. Artisan. Pub. at $24.95 PRICE CUT to $13.95

674720X 99 FAVORITE AMISH SOUPS & STEWS. By Georgia Vanza. Learn how to make comfort food for a crowd with this collection of Amish delights. Recipes include Potato Rivel Soup; Stonaflesch; Apple Cider Pork Stew with Cheese Dumplings; and much more. Color photos. 176 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95

6839460 SALADISH: A Crunchier, Grainier, Herbier, Heartier, Tastier Way with Vegetables. By Ilene Rosen with D. Gelb. This collection of over 80 unflussy one-bowl salads—refreshing, imaginative and perfect for any occasion—includes a fun menu to turn your saladish creations into an impromptu party spread. Fully illus. in color. 208 pages. Artisan. Pub. at $24.95 $19.95

6727862 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide. By A. Suzanne & H.C. Senn. This vintage delight presents 200 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. St. Martin’s. Paperback. Pub. at $7.95 PRICE CUT to $4.95

6808050 I LOVE SOUP: More Than 100 of the World’s Most Delicious and Nutritious Recipes for All Seasons. By Beverly LeBlanc. These mouthwatering recipes transcend the seasons. From the richly satisfying Chicken Udon Soup to the delightful and inspiring Halloween Bean Soup to the fresh spring flavors of Crab & Asparagus Soup and the summery zing of Gazpacho, the recipes in this collection will inspire you through the year. Well illus. in color. 176 pages. Nourish. Paperback. Pub. at $19.95 $4.95
Appetizers & Snacks

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

6903967 ENERGY BITES. By Kate Turner with A. Nicholas. Looking for post-workout refuel? Introducing immunity-boosting bites! Energy bites are a great way to make a healthy snack. With core ingredients of protein, low GI carbs, no refined sugar, and healthy fats, each recipe delivers a complete nutrition bomb to keep your blood sugar steady and energy levels high. Snacks include Hemp-Coated Quinoa Crunchers; Broccoli & Maca Powerhouse Balls; and more. Fully illus. in color. 61 pages. Dorling Kindersley. Paperbound. Pub. at $16.99 $4.95

124 pages. Chronicle. Pub. at $14.95

Hijiki, Carrot and Shiitake Onigiri or a Tuna Melt Onigiri. Color photos. and perfect for lunchboxes, snacks, and easy meals all day long. Try
illus. in color. 141 pages. Nick Mullmann. Pub. at $19.95 $6.95

6904718 RICE CRAFT. By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunchboxes, snacks, and easy meals all day long. Try Hiyoji, Carrot and Shiitake Onigiri or a Tuna Melt Onigiri. Color photos. 124 pages. Chronicle. Pub. at $14.95 $6.95

6750826 LITTLE ITALY: Italian Finger Food. By Nicole Herft. Get a bite of Italy's fine flavors with this collection of delicious finger food recipes. Whether it's a cocktail party, picnic or birthday celebration, these easy-to-follow recipes are perfect for any occasion, from milk and Fennel Polpette to Cinnamon Mascarpone Gelato with Salted Caramel. Well illus. in color. 104 pages. Hardie Grant. Pub. at $19.95 $6.95

6836477 SUPERFOOD ENERGY BALLS & BITES. By Nicola Grumes. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Energy Bites; Chocolate Goji Bars; Honey-Spice Nut Clusters; and Wasabi-Roasted Buzz Balls; Chai Date Bites; Chocolate Goji Bars; and more. Savory recipes for cooking with goat's cheese, pistachios, and figs? Or chocolate balls? Or skewers of beef marinated in Thai Basil and soy sauce? They’re all here with step by step instructions and serving suggestions. Fully illus. in color. 176 pages. Skyhorse. Pub. at $19.95 $6.95

6723127 BIG DIPS. By James Bradford. This collection of flavorful recipes requires no prior cooking and will not go to waste. Serve them at all your gatherings, or just for snacks! Try Smoked Salmon Dip, Cucumber Watermelon Salsa; Sun-Dried Tomato Pesto; or Black Bean Chipotle Hummus. Color photos. 28 pages. Gibbs M. 285 pages. Hardcover. Pub. at $19.95 $9.95

6769179 500 APPETIZERS: The Only Appetizer Compendium You’ll Ever Need. By Susannah Blake. Contains 500 recipes for appetizers for every occasion, all中国国际 and easy to follow. Try Peking Duck Wraps; Kiwi and Avocado Salsa; Marinated Seared Scallops; Poppy Seed Grissini; or, Chili Cheese Sticks. Color photos. 288 pages. P. 6857973 ALL-TIME BEST APPETIZERS. By the eds. at America’s Test Kitchen. No matter what kind of party you’re having, the food is almost as paramount importance. With this collection of 75 recipes you can rest assured your guests will be both satisfied and impressed. Choose from Bruschetta with Feta and Parmesan Topping; Baked Shrimp Cocktail with Tarragon Sauce; Baked Brie with Honeyed Apricots. Well illus. in color. 182 pages. America’s Test Kitchen. Paperback. Pub. at $19.95 $9.95

Cheese

2791730 THE JOY OF CHEESEMAKING: The Ultimate Guide to Understanding, Making, and Eating Fine Cheese. By Jody M. Farnham. A comprehensive guide to making your own cheese, plus a basic overview of cheese manufacturing and aging, from the raw ingredients to the final product, and much more. This comprehensive guide offers clear instructions and a glossary. Well illus. in color. 244 pages. Skyhorse. Pub. at $17.99 $4.95


5632128 CHEESE & DAIRY AT HOME. By Dick & James Strawbridge. Learn how to use cheese to make more than 40 fresh tomato sauce, sour cream, creme fraiche, custard, mascarpone, sauces, yogurts (including Greek style), soft and hard cheeses, and more. Includes more than 40 recipes that use your homemade products. Color photos. 176 pages. Storey. Paperback. Pub. at $19.95 $6.95

687843X THE BEGINNER’S GUIDE TO CHEESEMAKING. By Elena R. Santagode. From Ricotta to Havarti and Brie to Gouda, cheese is quite simply amazing. With the 40 easy, step by simple recipes in this guide you’ll be making tasty cheeses that you love in no time. This book also includes delicious recipes that use the cheese you make. Illus. some in color. 204 pages. Rockridge. 8x10. Pub. at $15.95 $9.95

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

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


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** Holidays & Entertaining **

** 1840967 FIX-IT AND FORGET-IT CHRISTMAS COOKBOOK: 600 Slow Cooker Holiday Recipes. ** By Phyllis Pellman Good. Offers the most manageable slow-cooker recipes—all from cooks who want to feast with their loved ones without being exhausted and frazzled. Try 1-2-3 Barbecued Country Ribs, Apple and Brown Sugar Corndog Beef and many more. 284 pages. Goose. Books. Spiralbound. Pub. at $18.95 $5.95

** 2811308 SPEED BREWFING. ** By Mary Isett. Whether you’re a new or experienced brewer, you’ll find time-saving techniques and tips to improve your batches that save hours on brew day. You’ll also find beers, ciders, and meads that pack big flavors but ferment quickly, and lesser-known fast fermentables that ensure there are plenty of exciting experiments for even the most seasoned brewer. Well illus. in color. 192 pages. Voyageur. Paperback. Pub. at $19.99 $6.95

** 4559010 CRAFT DISTILLING: Making Liquor Legally at Home. ** By Victoria Redhill Miller. From mashing and fermenting to building a small column still, Miller offers a complete guide to creating high-quality corn and spirits, and more than 100 unique recipes and techniques, it also explains the licensing process and proposes fair regulations for hobby distillers. Illus. 210 pages. New Society. Paperback. Pub. at $24.95 $18.95

** 5966494 AMERICAN WINE: A Coming-of-Age Story. ** By Tom Acton. Tells the story of 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 reshaped the way the world drinks, for better or worse. Illus. 330 pages. Chicago Review. Pub. at $29.95 $5.95

** 6865563 TABLETOP DISTILLING: How to Make Spirits, Essences, and Essential Oils with Small Home Distilleries. ** By Kai Molle. With a small home distiller, you can easily create fine brandies, whiskies, and even essential oils in your own kitchen. Learn the tools, techniques, and safe procedures to distill natural materials for a variety of applications. Complete with a guide to distilling essential oils this is the ideal companion for the home distiller. Illus. in color. 176 pages. Schiffer. $29.95

** 6836758 RUM: The Manual. ** By Dave Broom. Provides information on all kinds of classic rums and new-generation rums, about rhum agricole and premium aged rums, about rums from all over the world and how to drink them, and about enjoying your rum in ways you never thought possible. Illus. in color. 224 pages. Mitchell Beazley. Pub. at $19.99 $6.95


** 281384X THE BLOODY MARY BOOK: Reinventing a Classic Cocktail. ** By Ellen Brown. The Bloody Mary is rejiggered with a rainbow of garnishes, new flavors, and different liquors. For brunches, parties and game-day tailgating, shake-up these recipes for the perfect weekend pairing of bar food and The Bloody Maja and Smoked Salmon Spread. The Gazpacho Mary and Spanish Potato and Sausage Toritlla and more! Illus. in color. 168 pages. Running Press. Pub. at $18.00 $5.95

** 6930816 MEAD: The Libations, Legends, and Lore of History’s Oldest Drink. ** By John Friedl. “If you like the history of mead from ancient cultures to today. This guide teaches you the secrets of fermentation and how to create 25 unique rustic cocktails. Shake, sip, enjoy!” Well illus. in color. 400 pages. cocktails that include mead. 240 pages. Running Press. Pub. at $25.00 $17.95

** 5952174 BOURBON EMPIRE: The Past and Future of America’s Whiskey. ** By Reid Mitenbuler. Whiskey has influenced America’s political, economic, and cultural destiny. Here the author traces the spirit’s history, how it countrymen, and the rise of Bourbon. Illus. in color. Madison Avenue. 310 pages. Viking. Pub. at $27.95 $9.96

** 2804840 MOONSHINE: A Celebration of America’s Original Rebel Spirit. ** By John Schimm. Tells the rip-roaring story of the moonshiner who became well-known for the ages and how their batches of XX became the favorite thirst-quencher of millions. While stirring the rebel in each of us, this fun volume also includes over 100 recipes for infusions and cocktails using moonshine as a main ingredient. 280 pages. Citadel. Pub. at $26.00 $18.95

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Cookies, Breads & Baking

5940133 BISCUITS: Sweet and Savory Southern Recipes for the All-American Kitchen. By Jackie Garvin. Let the popular southern food blogger prove to you that biscuits are more than just a side. Make them the main part of your breakfast, lunches, dinners, and even desserts with recipes such as Hamburger Pot Pie with Herb Biscuit Topper, Sausage Gravy and Biscuits; Chocolate Chip Biscuits; and many more. Fully illus. in color. 223 pages. Skyhorse. Pub. at $19.99. 

9697505 AMERICA’S BEST HARVEST PIES. By Linda Hoskins. A collection of 50 delicious recipes that have won awards at the National Turkey Championships. Organized by harvest crop--apple, pumpkin, raspberry, strawberry, peach, sweet potato, and more--the recipes found here are sure to inspire a baking frenzy. Well illus. in color. 230 pages. Skyhorse. Paperbound. Pub. at $17.99. 

278209X NATIONAL TRUST BOOK OF SCONES. By Sarah Cielland. From the classic fruit scone to the indulgent Triple Chocolate Scone, there is an incredible range of sweet and savory recipes. How about the Earl Grey Scone for a sophisticated afternoon tea or the Roasted Shallot & Gruyere for a hearty treat on a cold day? Every scone comes with a side order of quirky history. 128 pages. National Trust. Paperbound. Pub. at $14.95. 

5906885 HOW TO BAKE EVERYTHING: Simple Recipes for the Best Baking. By Robert Bittman. Brings Bittman’s simplified and straightforward style to baking, making it easier and more enjoyable than ever. With over 250 recipes, you’re sure to find whatever you’re after here, from easy everyday cookies to celebration-worthy cakes and classic, elegant pastries. Illus. 703 pages. HMH. Pub. at $35.00.


2905217 A NEW WAY TO BAKE. By Martha Stewart Living. Features 130 foolproof recipes that go beyond flour and sugar to include natural ingredients, as well as better-for-you ingredients. Try Sprouted Spelt Banana-Nut Muffins; Whole-Grain Cornbread; Sweet Potato Cheesecake Squares; Kale and White Bean Hand Pies; and Amaranth Clusters. Well illus. in color. 320 pages. Clarkson Potter. Pub. at $26.00. 


684717X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Georgia Varozza. Discover how easy it is to make hearty and wholesome baked goods with this simple guide, including Honey oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Muffins; and Angel Biscuits. 123 pages. Harvest. Spiralbound. Pub. at $9.99. 


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

5794802 UNITED STATES OF BREAD. By Adrienne Kane. The author has unearthed vintage recipes and has given them a modern twist that both aficionado and experienced bakers can delight in these American favorites, including Pullman Loaves, Amish Dill, Cinnamon Raisin Swirl, New York Flatbread, and lots more. 216 pages. Running Press. Paperbound. Pub. at $20.00. 

278050X COOKIE CLASSICS MADE EASY. By Brandi Scallise. Cookies have never tasted so good, or been so easy to make. With these 41 foolproof, no-fuss recipes, you’re never more than minutes away from bliss—whether you’re craving rich chocolate, warm cinnamon, tart lemon, or creamy caramel. Try Ginger Molasses, Pumpkin Spice, and Cookies Rolled in Autumn. Well illus. in color. 96 pages. Skyhorse. Paperbound. Pub. at $10.95.
Cookies, Breads & Baking

5751336 BETTY CROCKER THE BIG BOOK OF BREAD. Ed. by Grace Wells. A comprehensive collection of more than 200 sweet and savory breads, including gluten-free, bread machine and mini-breads using both mixes and from-scratch batters. Try classics like Ciabatta and Banana Bread, and twentieth on traditional favorites like Pecan Bacon Biscuits and Irish Yogurt Bread. Color photos. 336 pages. HMH. Paperback. Pub. at $19.95

★ 6957218 COOK'S ILLUSTRATED BAKING BOOK. By the eds. at America’s Test Kitchen. An authoritative baking reference and recipe collection for those who want to learn how to bake and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that covers everything you’ve ever wanted to master, cookies, cakes, pies, tarts, biscuits, breads, pastries, and more. Illus. in color. 336 pages. HMH. Paperback. At $24.95

6550959 THE 250 BEST COOKIE RECIPES. By Esther Brody. With 250 recipes to choose from, you’ll find an extraordinary range of cookies for virtually every occasion. Features helpful baking tips and a cookie troubleshooting section. Try Ginger Spice Snaps, Cream Cheese Shortbread Sandwiches, or Brandy Lace Roll-Ups. 16 pages of color photos. 192 pages. Rose. Paperback. Pub. at $23.95

★ 6594581 THE NEW HEALTHY BREAD IN FIVE MINUTES A DAY, REVISED. By J. Hertzberg & Z. Francois. Includes thirty-three new recipes and updates showcasing whole grains and heirloom flours, such as spelt, sprouted wheat, and khorasan. There are weight equivalents for every dough recipe, and intriguing new oils, such as cacanuba, avocado, grape, and flaxseed. Recipes include: Georgian Cheesy-Egg Boats; Avocado-Guacamole Bread; Catalan Tomato Bread; and many more. Well illus. in color. 416 pages. St. Martin’s. Pub. at $32.99

★ 6785880 THE NO-FOUR BREAD MACHINE BAKING GUIDE by Michelle Anderson. With more than 150 recipes that use easy to find ingredients and require minimal work, this collection will set you up for baking success with your bread machine. Enjoy an endless variety of breads for Vegetable Breads, Cheese Breads, Spicy and Herb Breads, Holiday Breads and more. Color photos. 235 pages. Rockridge. Paperback. Pub. at $12.99

6600573 BAKING SOURDOUGH BREAD: Dozens of Recipes for Artisan Loaves, Crackers, and Sweet Breads. By G. Soderin & G. Anderson. With more than 75 recipes from dark carob breads to effortless multigrain sourdough, this informative guide takes you through the stress free techniques you need to know to make and bake great breads at home. Well illus. in color. 160 pages. Mitchell Beazley. 8x10. Paperback. At $16.95

★ 6934927 SCANDINAVIAN BAKING. By Trine Hahnemann. Contains more than 100 authentic Scandinavian recipes with a modern twist, including dishes created from a variety of watercates, a plethora of cookies and of course breads of all kinds. Delicious treats include Rosehip Roulade, Chocolate Danish; and traditional favorites like Pajtakaka and Honey Cake. Fully illus. with 288 pages. Quadrille. Pub. at $35.00

★ 5917700 THE BIG BOOK OF MORE BAKING WITH REFRIGERATED DOUGH. Preparing freshly baked sweet and savory designs is easier than you think with refrigerated dough. This collection of 160 recipes, with some gluten-free options, includes delights like Mediterranean Pita Balls, Chili Cheese Empanelas, and Chocolate Almond Butter Turles. Well illus. in color. 335 pages. HMH. Paperback. Pub. at $19.99

★ 68934927 SCANDINAVIAN BAKING. By Trine Hahnemann. Contains more than 100 authentic Scandinavian recipes with a modern twist, including dishes created from a variety of watercates, a plethora of cookies and of course breads of all kinds. Delicious treats include Rosehip Roulade, Chocolate Danish; and traditional favorites like Pajtakaka and Honey Cake. Fully illus. with 288 pages. Quadrille. Pub. at $35.00

★ 2799073 BAKING ARTISAN BREAD WITH NATURAL STARTERS. By Mark Friend. Learn to make your own starters: San Francisco Sourdough, French Levain, Rye, and Biga, the Italian pre-ferment, with the help of this guide. This “Farm to Market” master bread maker guides bakers from starter to warm, aromatic baked bread in no time, and with variations on these four core recipes. Illus. 144 pages. Andrews McMeel. Paperback. Pub. at $19.99

6852661 COOKING WITH CHOCOLATE: Essential Recipes and Techniques. Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes; chocolate basics; bonbon fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousse, ice creams, sorbets, and sauces; and patissier’s secrets. Each method is explained in text and step by step photographs, with 14 of them further clarified on the accompanying 90-minute DVD. 416 pages. Flammarion. 9¾x11. Pub. at $49.95

★ 6831052 THE HOMEMADE LOAF, REVISED EDITION. By Dan Leopold. With more than 75 recipes from dark carob breads to effortless multigrain sourdough, this informative guide takes you through the stress free techniques you need to know to make and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. 8x10. Paperback. At $16.95

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

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

6954384 THE LAROUSSE BOOK OF BREAD: Recipes of Fame at Home. By Eric Kayser. A step-by-step guide to mastering 80 to 90 classic, well known breads. With step by color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients and equipment. 312 pages. Phaidon. Pub. at $33.95

★ 2808048 HOW TO BAKE: The Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet and Savory. By Nick Malgieri. One of America’s preeminent bakers and baking teachers shares scores of mouthwatering recipes for plain and fancy cakes; breads, biscuits, muffins, and scones; pies like Tiramisu, Gooey Butter Cake, and many more. 500 pages. Spiralbound. At $29.95


★ 2864630 HOLIDAY COOKIES: Showstopping Recipes to Sweeten the Season. By Elisabet de Nederland. Packed with 50 recipes, each gorgeously illustrated and crafted with ribbons and bows along with dozens of decorating and packaging ideas for beautiful holiday cookies. Recipes include Espresso Thins; Frutcake Shortbread; Hazelnut Sandwich Cookies; and Swedish Pepperkaker. 162 pages. Ten Speed. Pub. at $20.00

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**Desserts**

2853124 SWEDISH CAKES. By Jan Hedh. Here are 58 spectacular cakes from the master confectioner and baker, whose truly artistic touch makes each dessert a high art achievement. You will learn the secrets and techniques to his most spectacular creations, including Raspberry and Almond Layer Cake, Marbled Chocolate Mousse Cake, and Champagne Cake with Raspberry Jam. Well illus. in color. 240 pages. Skyhorse. Pub. at $24.95

8¼x11¼. Pub. at $24.95

$3.95

6914721 FRIDGE CAKES: Over 30 No-Bake Desserts. By Jean-Luc Sady. These foolproof cakes are made by layering biscuits and whipped cream with a few extra toppings, then chilled in the fridge. It’s that simple! The over thirty recipes include Mango & Passion Fruit Cake; Rocky Road; Salted Caramel & Shortbread; Chocolate & Dulce de Leche; and more. Fully illus. in color. 72 pages. Hardie Grant. Pub. at $19.95

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$2.95

7566395 DEEP DARK CHOCOLATE: Decadent Recipes for the Serious Chocolate Lover. By Sara Perry. Indulge with these recipes featuring bittersweet and semisweet chocolate, from cookies loaded with chocolate 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 $18.95

8¼x11¼. Pub. at $18.95

$4.95

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious Recipes for a Frozen Treat. 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 freezerable container. Over 100 no-churn ice cream recipes are featured, including making no-fuss ice cream for raised, baked, cake-based, holiday, specialty and one-bite desserts. Color photos. 240 pages. Robert Rose. Paperbound. Pub. at $19.95

8¼x11¼. Pub. at $19.95

$6.95


8¼x11¼. Pub. at $22.99

$8.95

280707X TREAT YOURSELF! How to Make 93 Ridiculously Fun No-Bake Crispy Rice Treats. By Jessica Siskin. From apples to a charlotte russe, these are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream. For the Love of Baking: A fun and easy way to make dessert for a crowd. Color photos. 224 pages. Weldon Owen. Pub. at $19.95

8½x11¼. Pub. at $19.95

$5.95

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

8¼x11¼. Pub. at $16.95

$4.95

2852780 FRENCH DESSERTS. By Hillary Davis. A collection of homemade desserts that includes tarts, cookies, tarts, candies, and pastries. Deliciously French, wicked, crêpes, and more. Also featured are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream. Color photos. 240 pages. Thunder Bay. Pub. at $24.99

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

8¼x11¼. Pub. at $24.99

$8.95

6930034 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the editors 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 brownies, super for cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson Potter. Paperback. Pub. at $25.00

8¼x11¼. Pub. at $25.00

$8.95

5877148 THE 250 BEST BROWNIES, BARS & SQUARES. By Esther Brody. This fantastic collection of over 250 brownies, bars and squares satisfies any sweet tooth. Featuring over thirty favorite brownie bars and squares, it’s sure to please everyone: from chocolate lovers who want plenty of fudge sauce and steaming hot chocolate. Color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95

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$6.95

5985129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors. By Sara Perry. From everyday ice cream, gelato, sherbet, sorbet, and more. SHOPWORN. Well illus. in color. 168 pages. St. Martin’s. Paperback. Pub. at $18.95

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$3.95

6882064 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. De Gouy. Junior’s Restaurants are justly famous for their cheesecakes, but as you’ll discover here, they’ve perfected other confections as well. This compendium includes sections on Fabulous Soda Fountain Desserts, Junior’s Famous Cheesecakes. Illus. in color. 188 pages. Taunton.

8¼x11¼. Pub. at $22.99

$6.95

5877149: THE 250 BEST BROWNIES, BARS & SQUARES. From apples to a charlotte russe, these are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95

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6930035 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the editors 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 brownies, super for cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson Potter. Paperback. Pub. at $25.00

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6917860 FARM-TO-TABLE DESSERTS. By Martha Stewart. From quaint country pastries to trendy urban treats, desserts are no longer just for the end of a meal. From birthday cake to brownies, cupcakes and bars, fudge sauce and steaming hot chocolate. Color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95

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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, specialty and one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 224 pages. Roberts. Paperback. Pub. at $24.99

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**DESSERTS**

4529170  **101 THINGS TO DO WITH PUDDING.** By Stephanie Ashcraft. Creamy pudding makes sweet treats, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes: Overnight Pecan Sticky Buns; Butterscotch Pudding; Flourless Corn Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99  

4362785  **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 box mixes 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 $9.99  

6983279A **MAKE YOUR OWN ICE CREAM.** By Sarah Tyson Rorrit. Updated for modern kitchens, this vintage volume of ice cream recipes offers a mouthwatering selection of frozen treats that’s sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, soufflés, parfaits, mousses, and more. 100 pages. Dover. Paperbound.  

6921469 **DELICIOUS POKE CAKES.** By R. Wyss & K. Moore. Poking holes into the top of a cake lets toppings seep inside, resulting in a decadent flavor-soaked dessert that is as effortless as it is delicious. Here you’ll find 80 quick and simple “poke cake” recipes, featuring fruits, nuts, chocolate, and even occasional splash of alcohol. Well illus. in color. 152 pages. St. Martin’s. Paperbound. Pub. at $19.99  

6750923 **NUTELLA MUG CAKES & MORE.** By Keda Black. Everyone’s favorite sweet spread is the star of the show in over 30 easy and enticing recipes. From nutella mug cakes and hot drinks to muffins, cookies and more, there’s something here for any Nutella craving. Try a Mint Chocolate Mug Cake; Creamy Almond Toffees; or Two-Tone Nutella Cookies. Well illus. in color. 72 pages. Hardie Grant. Pub. at $11.99  

6613225 **BIG BOOK OF CUPCAKES: 150 Brilliantly Delicious Dreamcakes.** By Jan Moon. Find big inspiration in these pint-size creations. This book is loaded with cupcakes for every season and occasion, with easy and creative ideas for decorating that any home cook will love. Fully illus. in color. 256 pages. Oxmoor. Paperbound. Pub. at $17.95  

4578473 **BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery.** By Rosie Daykin. Delicious treats like Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone includes: Overnight Pecan Sticky Buns; Butterscotch Pudding; Flourless Corn Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $14.99  

6798780 **PARIS PATISSERIES: History, Shops, Recipes.** Photos by Christian Sarramon. Features a selection of Patisseries that have their own speciality and demonstrate unparalleled craftsmanship. From the tradition of Parisian chocolate Éclairs, Meringues, and Rub Babas, to innovative creations that mingle flavors and textures, this volume invites the reader to discover the heart and the secret capital of the world. Fully illus. in color. 176 pages. Flammarion. 9½x11. Pub. at $40.00  

5852389 **Mix it Up! DESSERTS: Cookies, Cakes, Brownies, and More.** Offers 320 fabulously flavorful sweets for any occasion, including cakes, cupcakes, cookies and bars, fruit desserts, decorated desserts, and even gluten-free desserts—all with the ease of a mix. Try Fiesta Fudge Cookies; Citrus Icebox Cookies; or Chocolate-Berry Bread Pudding. Well illus. in color. 426 pages. Rodale. 8¼x10¼. Pub. at $31.95  

689439 **125 BEST CHOCOLATE CHIP RECIPES.** By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, muffins, quick breads, puddings, hot and cold beverages, sauces, and other treats. Color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95  

6767389 **BETTY CROCKER MIX IT UP! DESSERTS: Cookies, Cakes, Brownies, and More.** Offers 320 fabulously flavorful sweets for any occasion, including cakes, cupcakes, cookies and bars, fruit desserts, decorated desserts, and even gluten-free desserts—all with the ease of a mix. Try Fiesta Fudge Cookies; Citrus Icebox Cookies; or Chocolate-Berry Bread Pudding. Well illus. in color. 426 pages. Rodale. 8¼x10¼. Pub. at $31.95  

674066 **BEN & JERRY'S HOMEMADE ICE CREAM & DESSERT BOOK.** By Ben Cohen et al. Ben and Jerry share all the recipes and techniques for making great ice cream that have made them nationwide heroes. Specifically adapted to make at home, here are 80 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperbound. Pub. at $9.95  

6841082 **THE EUROPEAN CAKE COOKBOOK.** By Tatiana Nesteruk. Allow your imagination to take you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations inside: Raspberry Sacher torte; Amaretto Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kiek Cake. Color photos. 160 pages. Page Street. Paperbound. Pub. at $19.99  

699669 **TURBO BLENDER DESSERT REVOLUTION.** By B. Weinstein & M. Scarbrough. Let’s talk about a turbo blender. Forget smoothies. These are the reasons you got that machine. Includes more than 140 recipes for pies, ice creams, cakes, brownies, gluten-free treats, desserts, and more. Standard 8½x11. Paperbound. St. Martin’s. Paperbound. Pub. at $21.99  

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

2811707  SWEET, SAVORY, AND SOMETIMES BOOZY CUPCAKES. By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolaty—are amazing. Recipes include Raspberry-Rosewater Meringue Pie; Salted Caramel-Blueberry-Chocolate Chip Ice Cream Pie; Blackberry-Mint Jam and Lemon-Scented Hazelnut-Cocoa Linzer Cookies with Houses of Parliament Scones. Color photos. 346 pages. HMH. Pub. at $30.00 $9.95

6654228  FIRST PRICE PIEZES. By Alison Riede. If you love someone who loves pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful pies include Root Beer Float Pie; Salty Caramel Pie; Nutella Pie; Chocolate Lavender Pie; and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95 $14.95

6662064  LET THEM EAT CAKE. By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homemade graham crackers, and of course, many delicious and undeniably delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $18.95 $7.95

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

693434X  BAKED OASIS. By D. Lewis & R. Poliafito. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in desserts will give you 75 delicious recipes to try. Color photos. 272 pages. Abrams. Pub. at $35.00 $14.95

6899056  UNIVERSE FOOD: Baking Treats and Colorful Creations to Enjoy and Share. By Cayla Gallagher. Focuses on a variety of techniques to add color to your treats. With 84 magical creations imagine cakes with unique, multicolored layers, the ultimate gillter doughnut, rainbow chocolate cupcakes that have rainbows bursting from the center! The easy to follow instructions and tips ensure perfect results. 202 pages. Skyhorse. Pub. at $19.99 $11.95

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279350X  INSTANTLY SWEET: 75 Desserts and Sweet Treats from Your Instant Pot or Other Electric Pressure Cooker. By B. Schieving & M. Bullock. 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 Overnight Cinnamon-Pecan Monkey Bread. Color photos. 160 pages. Harvard Common. Paperbound. Pub. at $19.99 $14.95

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CAKES

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BEVERAGES

2855156 INFUSED WATER: 75 Simple and Delicious Recipes to Keep You and Your Family Healthy and Happy. By Emily Tarhuni. Provides a simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water include the answer to staying healthy, hydrated, and happy. Using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 168 pages. Skyhorse. Pub’d at $16.99 $3.95

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6904181 HOW TO MAKE COFFEE: The Science Behind the Bean. By Lain Ringstrom. Provides an in-depth look at the art and science behind the bean, including what happens to coffee beans after they’re scored; the chemistry of caffeine; the best way to roast, grind, and brew the beans; and what gadgets you really need. For the person who doesn’t want to settle for anything less than the perfect cup. 160 pages. Abrams. Pub’d at $19.95 $8.95
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**683270 JUST ADD SAUCE: A Revolutionary Guide to Boosting the Flavor of Everything You Cook.** By the eds. at America’s Test Kitchen. This groundbreaking, one-of-a-kind cookbook will teach you how to make more than 175 simple, modern sauces and pair them with over 100 easy recipes that put those sauces to use in creative ways. From dolloping on veggies to drizzling on steak, from stirring curry,noodle salads, and stir-frying noodles, you’ll find all you need to make your home-cooked meals better than ever. Well illus. in color. 318 pages. America’s Test Kitchen. Paperback. Pub. at $29.99

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**6811693 MASTERING SAUCES: The Home Cook’s Guide to New Techniques for Fresh Flavors.** By Susan Volland. Volland shows that by following three fundamental principles (Maximize Flavor, Manipulate Texture, and Season Confidently), you can make any sauce your way. Includes 150 recipes. Color photos. 95 pages. Norton. 8 3/16 x 10 1/2. Pub. at $33.95

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8689233 CAN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year. By Stephanie Thruw. With more than 75 fun and easy recipes for every season, readers will learn how to preserve each fruit or vegetable in two different ways: each can be enjoyed water-bath–canned or as a healthy, probiotic rich ferment. Recipes in this helpful guide include the perfect garlic mustard pickle, and more. Will illus. Skyhorse. Pub. at $16.99.

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8698149 OUT OF THE BOTTLE: Easy and Delicious Recipes for Making Your Own Preserves. By Sally Wise. Features tips and basic methods for the novice preserver, as well as a collection of the author's favorite preserves and the dishes in which they play an integral part. From stir-fries to tortillas, curries, vegetable dishes and savory tarts, these recipes focus on flavor and quick and easy preparation. 300 pages. Avery. Pub. at $20.00.

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8689699 THE PRODUCE COMPANION: From Balconies to Backyards, the Complete Guide to Growing, Pickling, and Preserving. By Olwen Woodier. Whether you have grown your own glorious fruits and vegetables, or picked up a box of seasonal delights from a farmer’s market, this guide is the essential companion for anyone who wants to learn the classic skills of canning, pickling and preserving. Includes over 100 recipes that show you what to do with each season’s glut. Fully illus. in color, 352 pages. Hardie Grant. Pub. at $39.95.

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2817020 BERRIES: Sweet & Savory Recipes. By Eliza Cross. Includes recipes for sweet jams, sauces, muffins, main courses, pies and more. Try Blueberry Lemon Meringue Pie; Raspberries & Fresh Pineapple, Blueberry Balsamic Sauce; Rustic Mixed Berry Tart; Strawberry Chicken Salad and many more. Fully illus. in color, 128 pages. Gibbs Smith. Pub. at $19.95.

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687858X THE JOY OF CHERRIES: The Taste-Topping Fruit. By Theresa Millang. Features more than 200 delightful cherry recipes including Cherry Biscotti; Cherry Smothie; Cherry-Chocolate Muffins; Popcorn Cherry Wraps; and Cherry Rice Pilaf, along with suggestions for storing and freezing cherries. 240 pages. Adventure Publications.

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6878598 THE JOY OF PEACHES: Summer's Succulent Fruit. By Theresa Millang. Now you can make salads, entrees, sides and desserts with sweet, flavorful and delicious strawberries with the more than 200 recipes included here. Try Chocolate Strawberry Cheesecake; Gouda and Strawberry Salad; Grilled Salmon with Blueberry Sauce; and many more. Fully illus. in color, 240 pages. Adventure Publications.

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6708455 BUTTER: A Rich History. By Elaine Khosrova. Khosrova details butter’s role in history, politics, economics, nutrition, and even spirituality and art. Readers will also find the essential collection of core butter recipes, including beurre manie, croissants, pate brisee, and the only buttercream frosting anyone will ever need. Illus. 344 pages. Algonquin. Nov. 29. $26.95. 6692130 SOLD OUT

6911447 SWEET INVENTION: A History of Dessert. By Michael Krondl. A fascinating and rewarding read for any lover of sugar, butter, and cream. Discover the pleasures of dessert while unveiling the secular, metaphysical, and even sexual uses that societies have found for it. 418 pages. Chicago Review. Pub. at $24.95. $29.95

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