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★ 5884780 MUG MEALS: More Than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes. By Leslie Blake. If you have a mug, you can mix up a delicious single-serve meal with just a mug and a microwave. Here are over 100 lightning-fast recipes for breakfast, lunch, dinner, and dessert. Try Scratch Mud Meatballs, Tamale Pie, Chicken Chilaquiles, and Peanut Butter S’mores. Well illus. in color. 184 pages. St. Martin’s. Paperback. Pub. at $22.99 ★ 9.95

★ 3657124 DEHYDRATING FOOD: A Beginner’s Guide. By Jay & Shirley Bills. With over 150 recipes ranging from breads and desserts to soups and pies to cereals and entrees, this guide is a great way for families to have fun and save money. If you try to dry yourself, you’ll be able to make: Carrot Pudding, Beef Jerky, Raw Apple Cake, Irish Stew, Spoon Bread, Fruit Leather, and more. Color photos. 177 pages. Skyhorse. Paperback. Pub. at $12.95 ★ 2.95

★ 4575058 HOG: Perfect Pork Recipes from the Snout to the Squeak. By Richard H. Turner. Get the most out of the pig with the expertise of a master. The meat that keeps on giving takes center stage in this compendium of all things pig, with unforgettably dishes like Whole Roast Suckling Pig; BBQ Sausage Meatloaf; Lardy Cornbread with Honey Butter; or Peppered Bacon Ribs with Maple Mustard Glaze. 352 pages. Mitchell Beazley. Import. Pub. at $26.99 ★ 298 pages. Chelsea Green. Paperbound. Pub. at $17.99 ★ 12.95

★ 660854X MODERN SUGAR FLOWERS: Contemporary Cake Decorating with Elegant Gumpaste Flowers. By Jacqueline Butler. Reveals in over 600 exquisite photographs how to create 18 fully covered gum paste flowers in each of stages of bloom, as well as buds and leaves, using a fresh modern color palette to decorate your special occasion cakes. Includes step by step instructions and plenty of inspiration. 160 pages. Amers Ltd. Test Kitchen. 8½x11¼. Import. Pub. at $26.95 ★ 19.95

* ★ 575944 Pure CHARTUCERIE: The Craft & Poetry of Curing Meats at Home. By Meredith Leigh. An essential primer on the basics of charcuterie—the mystery, the science, the art, and the technique. A must-have for experienced and new cooks alike. Includes, ingredient sourcing, clear explanations of technique; creative recipes; and how to smoke meats, building your own smoker. Well illus. in color. 134 pages. New Society. Paperback. Pub. at $29.95 ★ 21.95

* ★ 5672388 PRESERVATION PANTRY: Making Canning from Root to Top & Spirit to Core. By Sarah Marshall. Discover how to use roots, tops, stems and cores in uniquely delicious ways with this whole-produce approach to home preservation. Made from 100 delicious recipes make the most out of every bit of your produce. Whiskey Apple Core Caramel; Carrot Top Hazelnut Pesto; PEAR and PECAN CHUTNEY; LEMON CURD; NUTMEG DINNER JAM. 274 pages. Regan Arts. Pub. at $24.95 ★ 17.95

* ★ 6579426 EAT IT UP! 150 Recipes to Use Every Bit and Enjoy Every Bite of the Food You Buy. By Sherri Brooks Vinton. Don’t toss those leftovers or pitch your best greens. Vinton helps you make the most out of the food you bring home. 150 delicious recipes for the treasure in your kitchen—the fronds from your carrots, leaves from your cauliflower, bones from Sunday’s roast. Learn how to make chile powder, koji, and simple sourdough starter; transform stale bread into Savor; and make a delicious meal out of the waste from your kitchen. Well illus. in color. 224 pages. Da Capo. Paperback. Pub. at $18.95 ★ 11.95

★ 68248X THE ART AND SCIENCE OF COOKING WITH CANNABIS. By Adam Gottlieb. Everything from soup to nuts for the epicurean marijuana enthusiast. Includes tasty recipes for boiling, baking, sautéing, jellying, frying and seasoning psychoactive main courses, desserts and snacks. 74 pages. Ronin. Paperback. Pub. at $12.95 ★ 7.95


★ 6805558 THE BIG BOOK OF PRESERVING THE HARVEST, REVISED EDITION. By Carol W. Costenbader. Everything you need to know to stock your pantry with fruits, vegetables, vinegars, pickles, chutneys, and seasonings. 348 pages. 731 color photos. Simon & Schuster. Paperbound. Pub. at $18.95 ★ 11.95

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★ 755480X UNCOMMON FRUITS & VEGETABLES: A Commonsense Guide. By Elizabeth Schneider. From Arugula to Yucca, an encyclopedic cookbook of exotic new produce, with over 400 easy to follow recipes, and advice on judging ripeness and quality, storage and preparation and figures on nutritional content. 546 pages. Morrow. Pub. at $32.95 ★ 9.95

★ 6008299 THE BEST OF AMERICA’S TEST KITCHEN 2017. Ed. by Adam Kowit. Assembling the best of the best recipes, as well as valuable techniques and tips, this is your door to the most trusted home cooking institution. Its pages are packed with step-by-step photographs; opinionated equipment and ingredient recommendations; and common-sense information that will make 288 pages. Amers Ltd. Test Kitchen. 8½x11¼. Import. Pub. at $26.95 ★ 19.95

★ 6757944 MODERN FUSS-FREE WAYS TO MAKE A Delicious Single-Serve Meal. By Leslie Bilderbeck. If you've got five minutes to spare, you a better cook. Paperback. Pub. at $35.00 ★ 35.00

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★ 6994913 GOOD HOUSEKEEPING SHEET PAN COOKING: 70 Easy Recipes. All you need is one sheet pan to cook these tempting, delicious recipes that include meals like Honey Mustard-Glazed Chicken Bake; Spicy Soy-Glazed Salmon; Winter Vegetable Tart; and much more. Well illus. in color. 126 pages. Hearst. Pub. at $16.95 ★ 12.95


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Cooking Techniques & Guides

5816149 FERMENTING: RECIPES & PREPARATION. By Daphne Lambert. Discover the age-old world of fermenting, and eat healthier, tastier food that is easily digested and nutritionally powerful. Great for the gut and overall well-being. Along with information about what fermenting is and the methods and foods to use, it includes recipes for Fermented Green Beans; Cucumber & Kefir Smoothie; and Tempeh Stir-Fry with Green Veg. Well illus. in color. 224 pages. Flame Tree. $17.95

5937655 FAST FAVORITES UNDER PRESSURE. By Meredith Laurence. Over 100 recipes perfected for the four-quart pressure cooker. Delicious meals for two to six, or easily doubled to feed a crowd. Get comfortable cooking with recipes like Dijon and Thyme Meatloaf with Caramelized Onions, Chicken and Lemon-Chive Dumplings, and Quick and Easy Creme Brulee. Well illus. in color. 208 pages. Walfah!. Pap. bound. At $19.95

5938856 MODERN MEAT KITCHEN: HOW TO CHOOSE, PREPARE AND COOK MEAT AND POULTRY. By Miranda Ballard. From sourcing quality-good meat and getting the best out of different cuts to preparing simple midweek meals and impressive Sunday roasts, Ballard celebrates the role of meat in the modern kitchen. Includes critical butchery tips, plus recipes like Pork and Apple Sliders, Steak and Classic Roast Chicken, Well illus. in color. 304 pages. Skyhorse. Pap. bound. At $24.95.

Recipe Collections


5978181 MY ZERO-WASTE KITCHEN. By Ruth O'Rourke-Jones. Become a zero-waste hero with these smart and simple ideas to shop, prepare and cook delicious meals at home. Includes 100 waste-free recipes from around the world. 108 pages. Celestial Arts. Pap. bound. At $10.95.

6569015 THE GREAT LITTLE PUMPKIN COOKBOOK. By Michael Kronig. No matter whether it comes from your garden, a farm stand, or even a can, whether it's roasted, baked, blended or pureed, pumpkin is an ingredient in exotic stew, or plain old pie, you'll love this collection of recipes from around the world. 108 pages. Celestial Arts. Pap. bound. At $6.95.

6593488 TASTE OF HOME BRUNCH FAVORITES. Ed. by Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be as simple with coffee and sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are over 200 scrumptious reasons to have the gang over. Recipes include True Belgian Waffles; Portobello Mushroom Eggs Benedict; Fresh Herb & Cornmeal Muffins; and Coffee-Glazed Reader's Digest Spiralbound. Pub. at $12.99.

6841866 THE SOUTHERN PANTRY COOKBOOK. By Jennifer Chandler. Incorporates comprehensive pantry checklists with simple instructions forID ideas, and fun suggestions that will have you cooking with confidence and serving delicious meals your family will request again and again. This collection includes Spicy Sausage Balls; Showstopper Salmon; and morning glory coffee cake. 200 recipes. 256 pages. Thomas Nelson. Pap. bound. At $26.99.

6759157 COUNTRY COOKING FROM A REDNECK KITCHEN. By Francine Bryson with A. Volkwein. A collection of 125 dishes to grace the Southern table. Chicken dinners, savory pies, Sunday suppers to serve the preacher, make do to save the dough, and other redneck whatnots, backyard barbecue favorites and three chapters on baked goods, all presented with clear step instructions. Fully illus. in color. 240 pages. Clarkson Potter. Pap. bound. At $22.00.

644279X CAST IRON COOKBOOK. By Joanna Pruess. It cooks up the most mouth watering Buttermilk Fried Chicken one ever tastes, does double duty with Swiss Cheese and Apple Fritatta (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textural delight. These and more than 100 other recipes are presented. Color photos. 220 pages. Skyhorse. Pap. bound. At $15.95.

6912567 BETTY CROCKER ULTIMATE 911 QUICK COOKBOOK. If you follow convenience, versatility, and great taste of food made with Bisquick, you’ll love this deluxe edition cookbook. It’s jam-packed with 323 recipes for all-new dishes, plus favorite classics and A Family Feast. Try Falafel Chicken, Cheesburger Calzones, or Mini Corn Cakes. Illus. in color. 416 pages. Rodale. Pap. bound. At $11.95.

6793509 GOOSEBERRY PATCH OUR FAVORITE GROUND BEEF RECIPES. Packed with mouthwatering mains, savory soups & stews, scrumptious and tempting appetizers, this little cookbook companion will satisfy your family year-round again and again. Try Italian-Style Sausage Balls; Sho'tstopper Salmon; and more. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $7.95.

5895626 ONE PAN TO RULE THEM ALL: 100 CAST-IRON SKILLET RECIPES FOR INDOR AND OUTDOORS. By H. Southworth & G. Matza. Cast Iron cookware, a proven hero, never goes out of style and can't be destroyed. Here are more than 100 recipes that include Italian Festive Sausage and Peppers, Beef Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or outdoors on a grill or campfire. Well illus. in color. 262 pages. Good Books. Pap. bound. At $19.95.
Recipe Collections

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

6845207 THE EVERYTHING EASY ITALIAN COOKBOOK. By Dawn Altomari. From bruschetta to veal scaloppini to tiramisu, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, intricate steps, or hard to find ingredients. Illus. 304 pages. Adams Media. Paperback. Pub. at $17.99 $9.95

6864120 COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect fettugnini with a side of twoc-baked potatoes or a small batch of oatmeal cookies spiked with rum, this is the guide for you. Recipes include Pimiento Grilled Cheese with Fried Pickles and Easiest Chicken Pot Pie. Each has been designed to feed one or two people, but can be doubled or even tripled for larger groups. Color photos. 212 pages. Little, Brown. Paperback. Pub. at $17.99 $4.95

6876309 COOKING WITH BOOZE. By George Harvey Bone. The author demonstrates that wine, beer, and spirits can be incorporated into recipes for every meal of the day with incredibly delicious results. From beer battered fish with corn ring tails to ribs braised in wine, from champagne oysters to the perfect penne a la vodka, Bone presents a delicious collection of easy-to-follow recipes. 146 pages. Skyhorse. Paperback. Pub. at $14.99 $9.95

6884430 MARY ENGELBREIT'S QUEEN OF THE KITCHEN COOKBOOK. An invaluable resource, Engelbreit’s work is liberally illustrated with her endearing art and features more than 100 simple yet sophisticated recipes. Everything from appetizers to desserts, the recipes include Mediterranean Chicken; Lamb with Roasted Vegetables; Orange & Honey Glazed Carrots, and Cranberry-Tangerine Cheesecake. 144 pages. Andrews McMeel. 1x10. Paperback. Pub. at $17.99 $14.95

6888047 SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort food is one of the best things about childhood in edible form—soothing soups, savory casseroles, homestyle pies, and creamy puddings. The recipes here are both comforting and contemporary, keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00 $9.95

59599X SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaughn. In a 100-city trek, Vaughn has curated a living history of the South’s culinary culture—one plate, one conversation, and one recipe at a time. This collection includes Corn Chowder from Opa’s Cafe; Shrimp Po’Boy from Bernard Cajun Sea-Fry Restaurant; and Sweet Potato Pie from Chandler’s Deli. Color photos. 273 pages. Thomas Dunne. Paperback. Pub. at $14.95 $6.95

461379I THE SWEET POTATO LOVER’S COOKBOOK. By Lyniece North. With more than 100 ways to enjoy one of the world’s healthiest foods, this comprehensive compendium showcases the sweet potato in an astonishing range of recipes, including drinks, breakfasts, and desserts. How about Hot Sweet Cinnamon Drink, or the Cheesecake cinnamon latte? Illus. 226 pages. Cumberland House. Paperback. Pub. at $14.99 $9.95

6892205 TOTS! 50 Tot-ally Awesome Recipes from Totchos to Sweet Pot-o-tot-O Pie. By Dan Whalen. This collection features more than 50 recipes for making fun, delicious and over-the-top tots. Includes Tot Hot Pot to Cheesburger Tot Sliders, Tots Benedict to Apple Tot Crisp. Every recipe uses frozen store bought tots but directions for making tots from scratch are included. Well illus. in color. 156 pages. Workman. Paperback. Pub. at $12.95 $9.95


6783804 IN THE KITCHEN WITH GRANDMA: Homestyle Italian Recipes. By Inez Ferrari. Filled with scrumptious recipes from mouth-watering Buttermilk Brownies to decadent Lady Finger Mousse Cake, this collection includes recipes for quickly prepared dishes for drop-in guests or special occasions. Classic recipes you’ll turn to again and again. Six plates. Paperback. Pub. at $14.95 $4.95

6616577 300 BEST RICE COOKER RECIPES. By Katie Chin. Allowing you to make tasty one-dish meals, the rice cooker is one of the most versatile and useful tools in a modern cook’s kitchen. Inspired by flavors from around the world, this collection includes recipes for easy-to-make heavenly rissottos and hearty stews to perfect pilafs, polenta and creamy oatmeal. 16 pages of color photos. 384 pages. Robert Rose. Paperback. Pub. at $13.95 $6.95

663274S THE EVERYTHING PRESSURE COOKER COOKBOOK. By Pamela Rice Hahn. See how you can spend less time in the kitchen and more time at the table, using today’s pressure cookers. Create mouthwatering breakfast, lunch, dinner, and dessert dishes in a pinch. 283 pages. Adams Media. Paperback. Pub. at $16.95 $5.95

6777253 101 THINGS TO DO WITH CHILE PEPPERS. By Sandra Hoppes. From American peppers to New Mexico and Hatch chilies, bring a little taste of the southwestern to your table. Recipes include Savory Chipotle Chile Cheese; Grilled Green Chile Cheese; Mayan-Spiced Grilled Chops; and Green Chile Apple Crostata. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $3.95

5967252 I LOVE MEATBALLS. By Rick Rodgers. An all-around delicious meatball can do more than just dress up your spaghetti. This collection of 50 recipes, ranging from traditional to cutting-edge and modern, expands the role of the beloved meatball. Try Fried Olive Meatballs, Indonesian Meatball Lo Mein, or Holiday Meatball Lasagna. Spiralbound. Pub. at $14.95 $9.99

4555600 MY FIRST BAKING BOOK: 50 Recipes for Kids to Make and Eat. By Becky Johnson. Small children love to help in the kitchen and cooking together is a great way to serve up some little ones. Includes stuffed pot-pot-o-tot O-Pie. Well illus. in color. 128 pages. Hammond. Paperback. Pub. at $9.99 $3.95

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Recipe Collections

75532X THE AMISH COOK’S FAMILY FAVORITE RECIPES. By Lovina Eicher with K. Williams. Centered on the family table, this collection offers more than 100 old-fashioned recipes and plenty of Amish lore, wisdom, and cooking tips. Mouthwatering Amish recipes include Barbecued Venison Meatballs, Blueberry Cheese Divinity Fudge, Mashed Potatoes, and Delicious Peanut Butter Swirl Bars. Watercolor, color. 400 pages. Rodale. 8x10. Pub. at $31.95 $9.95

46038364 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert cook or have a fancy kitchen to make sausage at home. If you simply think beyond the link, you’ll find a variety of delicious sausage combinations. This unique guide provides more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian sausage. Color photos, 164 pages. Ten Speed. Paperback. Pub. at $23.00 $3.95

3582434 ROBIN TAKES 5: 500 Recipes, 5 Ingredients or Less, 500 Calories or Less, 5 Nights a Week at 5:00 PM. By Robin Miller. With 380 main dishes, there are enough entrees in this collection to create a different meal seven nights per week for an entire year without having the same thing twice. There’s also a huge selection of side dishes and desserts, all with the same 5-ingredient, 500-calorie promise. Color photos. 401 pages. Andrews McMeel. Paperback. Pub. at $29.99 $19.99

2698560 LIZZIE’S AMISH COOKBOOK: Favorite Recipes From Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for History series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 219 pages. Good Books. Spiralbound. Pub. at $18.95 $4.95

6691555 LIZZIE’S AMISH COOKBOOK: Favorite Recipes From Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for History series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 219 pages. Good Books. Spiralbound. Pub. at $13.95 $4.95

★ 689409X GOOSEBERRY PATCH FROM GRANDMA’S KITCHEN. If you love swapping recipe cards with family and friends, you’ll find this collection chock-full of old-fashioned favorites you’ll want to pass along. Hand-delivered recipes like Country Biscuits and Eggs, Chicken Noodle Soup; Country Fried Steak; Greek Macaroni and Cheese, Lemon Meringue Pie and Iced Shortbread Cookies. 16 pages of color photos. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

★ 3596249 OUR FAVORITE SOUP & BREAD RECIPES. Gather recipes for satisfying soups everyone will love: Grandma’s Chicken Noodle Soup; Easy Potato Soup; Hearty Vegetable-Beef Soup; and Nan’s Country Chili. Round out the meal with breads and muffins like Buttery Cinnamon Biscuits, Casserole Onion Bread or Clover Tea Rolls. 128 pages. Gooseberry Patch. 5½x4¼. Spiralbound. Pub. at $7.95 $15.95

★ 6727113 TINY BOOK OF PECAN FAVORITES: Classic Recipes for Every Season. Ed. by Cindy Smith Cooper. Presents over 75 recipes sure to inspire your inner chef or baker. From sweet to savory, these recipes will please any palate and span any meal of the day. Enjoy old favorites like Classic Pecan Pie and Pecan Pralines, or discover inventive ideas like Spiced Pecan Cheese Coins. Well in color. 62 pages. PPI. Paperback. Pub. at $14.95 $3.95

★ 5766552 THIS CAN’T BE TOFU! 75 Recipes to Cook Something You Never Thought You Would--and Love Every Bite. By Deborah Madison. Discover how to make tofu taste great and be the star attraction at buffets, sautés, and other dishes. Recipes include Pan-Seared Tofu with Garlic, Ginger, and Chives; Vietnamese Spring Rolls; Pineapple and Tofu Fried Rice; and even easy-to-serve Tofu Chips. 136 pages. Clarkson Potter. Paperback. Pub. at $16.00 $4.95

★ 682253S THE ONION LOVER’S COOKBOOK. By Brian Glover. Previously published as Onion this wonderful collection of the world’s most widely used and versatile cooking ingredient features a wealth of information on buying, storing and preparing onions. Offers 150 recipes including Onion Tangy Chili, Garlic and Almond Soup, Grapes; and Seared Tuna Steaks with Red Onion Salsa. Fully in color, 256 pages. Hermes House. Paperback Import. Pub. at $11.99 $8.95

539262 THE COMPLETE KITCHENAID STAND MIXER BOOK. By Marilyn Alcorn. Discover how reliable, hardworking and versatile the KitchenAid Stand Mixer really is with this mouthwatering cookbook, packed with more than 100 recipes for sweet treats and savory delights. Try Sausage Mushroom, Bacon-Jalapeno Cornbread, Rocky Road Ice Cream, or Fancy Fudge Pie. Color photos. 192 pages. Plume. Paperback. Pub. at $11.99 $9.95

6845479 AT HOME WITH MAGNOLIA. By Alysia Torey. Torey shares more than 90 of her favorite recipes, packed with flavor and old-fashioned comfort food appeal. There are twists on traditional American favorites such as Chicken and Vegetable Stew with Cream Cheese Herb Crust and of course sweet indulgences like Strawberry Icebox Pie. Fully in color, 157 pages. HMH. Paperback. $4.95


2698513 FROM AMISH AND Mennonite KITCHENS. By P.P. Good & R.T. Pellman. Includes hundreds of recipes for old favorites that are now refined to eliminate some of the carbs, like Chicken Croquettes with White Sauce, Stuffed Cabbage, Lemon Sponge Pie, and German Apple Cake. 415 pages. Good Books. Spiralbound. $29.99

5729440 EATING WITH UNCLE SAM: Recipes and Historical Bits from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite turkey lasagna, John F. Kennedy’s fish chowder, Queen Elizabeth II’s scones, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this fascinating collection from Illus., most in color. 136 pages. Del. $6.95


4520440 FRIED CHICKEN: Recipes for the Crispy, Crunchy, Comfort-Food Classic. By Rebecca Lang. Who can resist a golden, crispy on the outside, tender and juicy piece of fried chicken? Lang offers more than sixty foolproof recipes from around the world—ranging from Real Southern Buttermilk Fried Southern Chicken to Chicken Milanese with Chimichurri to Thai-Style Drumsticks with Sweet Chile Sauce. Well in color. 124 pages. Ten Speed. Pub. at $16.99 $6.95

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**671272X TASTE OF HONEY: The Definitive Guide to Tasting and Cooking with 40 Varietals.** By Marie Simmons. Experiences a life of a bee and how its habitat influences both the color and the flavor of the honey it produces. Simmons explains how these flavor profiles are best paired with certain ingredients. In over 60 simple, delicious recipes, from breakfast and side dishes to main dishes and desserts. Well illus. in color. 184 pages. Andrews McMeel. Paperbound. Pub. at $19.99

**266352X WILL IT WAFFLE? 53 Irresistible and Unexpected Recipes to Make in a Waffle Iron.** By Daniel Shumski. Offers a unique collection of recipes for your waffle iron, including Pizza; Burgers; Calamari Salad; Bubblegum Chocolate Chip Cookies; and more. Color photos. 211 pages. Workman. Paperbound. Pub. at $14.95

**6734219 HOW TO INSTANT POT: Mastering All the Functions of the One Pot That Will Change the Way You Cook**. By Daniel Shumski. A bedroom-size cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetable and Cheddar Parmesan Pizza, or fryer. Offers a truly revolutionary way to create delicious food. This 100 recipe book includes donuts like Maple Bacon, pastries like Peach Pecan Tarts; cakes like Mini Chocolate; and much more. 191 pages. Ulysses. Paperbound. Pub. at $15.95


**4529162 101 THINGS TO DO WITH MAC & CHEESE.** By Toni Patrick. Whether cooking on a budget or for a pack of picky eaters, these tasty recipes are for you. All recipes are based on pre packaged macaroni and cheese products, with the optional use of additional ingredients and/or alternative methods of preparation. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99

**687861X THE JOY OF SQUASH: From Acorn to Zucchini.** By Theresa Milligan. Featuring sixteen varieties of squash, these 200 yummy recipes include Spaghetti Squash Vegetable Soup; Pumpkin Waffles, Chayote and Avocado Salad; and Pumpkin Cream Cheese Roll. You’re cooking healthy in no time with this delicious collection. 232 pages. Adventure Publications. Paperbound. Pub. at $14.95

**6843050 COOK FRESH YEAR-ROUND.** By Fine Cooking. Celebrate seasonal eating with this sweet boxed collection of recipes in four small volumes: Spring, Summer, Fall, and Winter. Includes over 50 delicious recipes inspired by produce at its peak. 12 pages. Taunton. Pub. at $19.95

**6647529 VEGAN PIZZA: 50 Cheesy, Crispy, Healthy Recipes.** By Julie Hasson. Loaded with modern pizza recipes from easy-to-make doughs to creamy dairy-free cheese sauces, creative toppings, and flavored spreads. Try the comfort of Barbeque and Eggplant Parmesan Pizza, or garden-fresh pizzas such as Sweet Potato and Kale, and even dessert pizzas. 12 pages. Andrews McMeel. Paperbound. Pub. at $3.95


**6481027 THE MAGIC OF MINI PIES: Sweet and Savory Miniature Pies and Tarts.** By Abigail R. Gehring. Mini pies are everywhere. Do they make everything as much fun to bake as it is to eat? From pies with rustic crusts and fancy fillings to delectable tarts made with puff, filo, or quiche. Recipes include Apple and Cheddar Pizza; and Carmelized Onion Fruit with Chive Butter. Well illus. 117 pages. Skyhorse. Paperbound. Pub. at $14.95

**6587348 LE CREUSET ONE- POT CUISINE.** Over 100 classic recipes for delicious casseroles, tagines, and simple one-pot suppers. Especially created for Le Creuset’s famous cast iron pots and grill pans. Recipes include Pork Tenderloin with Herb Sauce; Chicken with Olives and preserved Lemon; Shrimp with Chermoula Tagine, and Caramelized Onion Fruit with Chive Butter. Well illus. 576 pages. Workman. Paperbound. Pub. at $14.95

**6587348 LE CREUSET ONE- POT CUISINE.** Over 100 classic recipes for delicious casseroles, tagines, and simple one-pot suppers. Especially created for Le Creuset’s famous cast iron pots and grill pans. Recipes include Pork Tenderloin with Herb Sauce; Chicken with Olives and preserved Lemon; Shrimp with Chermoula Tagine, and Caramelized Onion Fruit with Chive Butter. Well illus. 576 pages. Workman. Paperbound. Pub. at $14.95

**5659489 BURGERS.** By Paul Gayler. Experience the versatility of the burger, and offer this mouthwatering collection of delicious and imaginative recipes. From The Ultimate Burger with “The Works” to the Southwest Red Bean Burger and Jumbo Bacon and Cheese Burger, there’s a juicy guilty pleasure for everyone! Well illus. 480 pages. Workman. Paperbound. Pub. at $17.95

**4529997 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA, REVISED EDITION.** Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen incorporate lessons from the CI’s in their day to day cooking routines. Updated with more than 250 irresistible recipes, this indispensable reference is a complete course in fundamental cooking techniques. Well illus. in color. 408 pages. HMH. 9/14x10. Pub. at $26.99

**6847393 THE AUTHENTIC AMISH COOKBOOK.**Compiled by Norman & Marlena Miller. Sprinkled with popular Amish hymns and inspirational thoughts, these 450 recipes are all you need for hearty meals for small family groups or very large crowds. Family favorites include Poor Man’s Roast; Poor Man’s Potatoes; and Dandelion Jelly. 249 pages. Harvest House. Spiralbound. Pub. at $14.99

**6843069 COOKING FROM THE GARDEN: Best Recipes from Kitchen Gardener, Ed. by Ruth Lively. Celebrates the seasons’ best with more than 200 innovative, tasty recipes from the country’s most beloved chefs, restaurateurs, and authors include Leek and Potato Soup; Roasted Vegetables with Balsamic Vinegar; and Turkish Stuffed Peppers. 300 pages. Taunton. Pub. at $29.95

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Recipe Collections

5980313 EAT THIS POEM: A Literary Feast of Recipes Inspired by Poetry. By Nicole Gollata. These poems, and the stories behind each recipe, reinforce how meaningful the simple act of feeding and nourishing ourselves and our family is. With recipes such as Butternut Squash Macaroni & Cheese; Carrot and Mascarpone Puree; and Peppered Beef, this 205 pages. Roost. Paperback. Pub. at $18.95 $9.95

6666356 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 snacks 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 Peppered Tuna Macaroni. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $12.95

7559054 TASTE OF HOME A+ RECIPES FROM SCHOOLS ACROSS AMERICA. Ed. by Catherine Cassidy. Teachers, administrators, staff, volunteers, and coaches from schools across the country sent their original recipes for a chance to be declared the top of their class. The 245 exceptional recipes that won judges over were compiled into this sensational collection. 295 pages, illus. in color. 256 pages. Paperback. Pub. at $20.00 $15.99

5749913 1,001 DELICIOUS SOUPS & STEWS, 4TH EDITION. Ed. by Sue Spalter with L.R. Yoakam. Features streamlined recipes focused on simple and swift preparation. Hundreds of the recipes can be prepared in 45 minutes or less. Recipes are gathered from the Americas, the Mediterranean, China, India and around the world. Try Chicken Curry Stew, Cabbage and Vegetable Soup, Pork Chili with Greens or Gulf Coast Snapper Soup. 347 pages, illus. in color. 440 pages. Paperback. Pub. at $29.99 $19.95

5769825 THE BEST OF AMISH COOKING. By Frywils Pellman Good. Offers traditional and contemporary recipes inspired by the kitchens and pantries of Amish cooks. The dishes selected are the ones that were and continue to be popular in eastern Pennsylvania, especially in the Lancaster area. Including Main Dishes; Side Dishes; Desserts; Recipes for Dinners He's Visited in Ireland and England. Recipes include Balsamic Honey-Glazed Lamb Chops and Cheese Grits with Chunky Tomato Sauce. Color photos. 276 pages. Hardcover. Pub. at $35.00 $27.95

5940877 MENNONITE MEN CAN COOK, 100: Celebrating Hospitality with 170 Delicious Recipes. By Willard Roth. Roth is a top-notch cook and as a Mennonite church leader and journalist, he is as well-known for the dinners he prepares, as he is for his sermons and editorials. Gathered here is a collection of recipes from his wife, daughter, grandmothers, and by the monasteries he’s visited in Ireland and England. Recipes include Balsamic Honey-Glazed Lamb Chops and Cheese Grits with Chunky Tomato Sauce. Color photos. 276 pages. Hardcover. Pub. at $35.00 $27.95

5765273 THE COMPLETE AMERICAN TEST KITCHEN TV SHOW COOKBOOK, 2001-2017. This comprehensive volume incorporates every recipe (more than 1,150) from the show including the 2017 season, between the seasonality of the show and the test kitchen, to show how the recipes are developed; and an opinionated 55-page shopping guide for ingredients and equipment. Photos, some color. 1,062 pages. America’s Test Kitchen. 8½x10½. Hardcover. Pub. at $45.00 $32.99


6586260 THE BACON COOKBOOK. By James Villas. Offers 160 ways to savor the flavor of bacon and preserve bacon makes every meal better. Try Carolina Seafood Gumbo; Southern Shrimp and Sea Salad with Cracklings; English Roast Guinea Hens with Bacon and Mushrooms or German Bacon Cookies. Color photos. 276 pages. HMH. 8½x10½. Hardcover. Pub. at $35.00 $27.95

6668075 EATING THE BIBLE: Over 50 Divine Recipes to Feed Your Body and Nourish Your Soul. By Rena Rossner. An innovative collection of original, easy to prepare recipes accompanied by biblical verse and commentary that will ignite table conversations while pleasing the stomach. From the zesty Garden of Eden Salad to the delectable Hidden Treasure Midnight Brownies, every meal will become both a sensory and an intellectual experience. Well illus. in color. 278 pages. Skyhorse. Hardcover. Pub. at $22.99 $17.99


5930898 COOKING CLOSE TO HOME: A Year of Seasonal Recipes. By D. Imrie & R. Jarmusz. A collection of more than 150 original recipes designed for the home cook to enjoy savory meals throughout the year while supporting a sustainable, local food system. Recipes include Creamy Asparagus Brie Soup; Grilled Maine Shrimp with Warm Cannellini Bean Salad; and Woodland Mushroom and Fettuccine. Well illus. in color. 240 pages. Chelsea Green. Paperback. Pub. at $24.95 $19.95

5752566 BURGER BAR: Build Your Own Ultimate Burgers. By Hubert Keller with P. Wisner. Drawing on his experience as a four-star chef and using only the finest ingredients, Keller, the creator and owner of the popular Burger Bar restaurants in Las Vegas, St. Louis, and San Francisco, reveals how to re-create his sophisticated, succulent burgers at home. 229 recipes. Color photos. 168 pages. Wiley. Pub. at $22.95 $17.99

5881051 THEY DRAW & COOK: 107 Recipes Illustrated by Artists from Around the World. By N. Padwick & S. Swindell. Presents a unique and artistic cooking adventure for all ages. This collection features 107 hand-illustrated recipes that include Starving Artist Goo-lash; Moroccan Orange and Date Salad; and Marmalade Flapjacks. The perfect combination of fire and folly, and a truly delightful cookbook. 600 pages. Rodale. 8¼x10¼. Hardcover. Pub. at $35.00 $25.99

**3569411 TASTE OF HOME 5 INGREDIENT COOKBOOK.** Ed. by Christine Rukavena. Cook up whatever you please—with ease—thanks to the simply sensational five-ingredient recipes you’ll find in these pages. Includes 127 must-try dishes for all occasions, including 137 satisfying main dishes; over 110 snappy sides, snacks and salads; 77 scrumptious sweets; and more! Color photos. 256 pages. Rodale. Paperback. Pub. at $11.95 $7.95

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Recipe Collections

5977460 BACON 24/SEVEN: Recipes for Curing, Smoking, and Eating. By Theresa Gilliam. Finally, a cookbook that understands bacon isn't just for breakfast. It's dessert, too. In addition to creative creations for everything from Bacon Cheddar Biscuits to Bacon Peanut Butter and Chocolate Chip Cookies, it offers instructions for curing and smoking your own bacon at home. Well illus. in color. 176 pages. Countryman. Pub. at $22.95. SOLD OUT

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6750860 FARM-FRESH RECIPES FROM THE MISSING GOAT FARM. By Heather Cameron. Cameron employs her talents as a stylist to illustrate her evolving integrated farming, and the down-home, comforting recipes she creates with the fresh produce from her farm. Try Fire Pit Baked Apples, Bird's Nest Cookies, Rhubarb and Rosemary Jam, and Garlic-Sage Pesto. Fully illus. in color. 160 pages. CICO Books. Pub. at $19.95. 

$9.95

6775870 KITCHEN CONFIDENCE. By Kelsey Nixon. Filled with essential tips and recipes that will help you cook anything in the kitchen. Try Lemon-Scented Chicken Thighs; Oven-Baked Ribs; Fudge Mint Brownies; Toasted Vermicelli Pilaf and so much more. Fully illus. in color. 224 pages. Clarkson Potter. Paperback. Pub. at $19.99

PRICE CUT to $14.99

6793150 STIR MY SOUL: Recipes to Nourish and Inspire. By Roxie Kelley. More than 140 easy to prepare recipes range from a rustic vegetable breakfast bake and chunky chicken salad sandwiches to sweet and sour pork chops, and white cheddar potato pancakes. These recipes are presented alongside definitions of cooking terms and how the words translate to life experiences. Well illus. 156 pages. Andrews McMeel. 8¼x10¼. Pub. at $29.99. 

$7.95


$6.95

6732348 MASHED: Beyond the Potato. By Holly Heltich. Hot or cold, savory or sweet, classic or innovative, mashed potatoes--this collection shows that mashing doesn't need to stop at just traditional mashed potatoes. Recipes include Double-Onion Mashed Whammy, Sweet Potato Indian Pudding, and Roasted Red Pepper and Feta Whip. Color photos. 184 pages. Gibbs Smith. 9¾x12. PRICE CUT to $9.95

6594743 PORNBURGER: Hot Buns and Juicy Beef Patties. By Mathew Gilliam. Experience the most sensual moment of your day--the moment you first take a bite of beef. Even the most seasoned burger pervert will feel his jaw drop to the floor when he sees burger stacks that include Ancho Chile Rubbed Grilled Corn; Chorizo Hollandaise; Bacon Peanut Butter; Maple Bacon Wrapped Patties, and Mac and Cheese Filled Buns. Color photos. 298 pages. Ecco. 10¾x8¼. Pub. at $27.99. 

$6.95


$19.95


$11.95

6801315 SEVEN SPOONS: My Favorite Recipes for Any and Every Day. By Tara O’Brady. Offers more than 100 of O’Brady’s best and most mouthwatering and crowd-pleasing recipes, such as Blackberry Buttermilk Whole Grain Scones; Everyday Yellow Dal; and Roasted Grapes with Sweet Labneh. Color photos. 266 pages. Ten Speed. Pub. at $27.50. 

PRICE CUT to $4.95

6723208 WELCOME HOME COOKBOOK. By Hope Cornerford. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Four-Layer Spareribs; and many more. Color photos. 581 pages. Good Books. 9¾x1½. Spiralbound. Pub. at $24.99. 

$16.95


$7.95

6786189 TAQUERIA TACOS: A Taco Cookbook to Bring the Flavors of Mexico Home. By Leslie Limon. Bring the classic Mexican street-food right to your dining room table with this collection of authentic flavor-filled favorites. Create your perfect taco from the tortilla up and create delicious meals with recipes that include Smoked Beer-Battered Fish Tacos; Squash Blossom Tacos; and Easy Chicken Tacos de Mole. Color photos. 210 pages. Rockridge. Paperback. Pub. at $14.99. 

$11.95

6749232 TOAST HASH ROAST MASH: Real Food for Every Time of Day. By Dan Doherty. With recipes based around eggs, hash, pancakes, waffles, and more, this all-star collection of breakfasts, brunches, and all-day meal ideas is inspired by the best a breakfast or brunch menu can offer, to be eaten all day. Create Cauliflower Curry, Boiled Eggs and Coconut Cumble, Bacon Jam and Runny Eggs, and Coconut Pancakes with Rum Cream. Color photos. 210 pages. Rockridge. Paperback. Pub. at $14.99. 

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$11.95


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$11.95

6726334 HEARTHSTONE: Innkeeper’s Tavern Cookbook. By Chelsea Monroe-Cassel. Fans will uncork Hearthstone inspired eats, cocktails, and more. This guide includes more than 50 all new recipes perfect for any fireside gathering or game night from Sarge’s Easy Mac and Cheese to Medivo’s Favorite Martini and, of course, Funk’s Cake. 112 pages. Ingram. Pub. at $21.99. 

PRICE CUT to $11.95

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661661 THE ALCHEMY OF FOOD. By Peter Schleicher. Shows that alchemy is more than just a way of turning base metal into gold, it's a healing art. Schleicher shares the secrets of high-quality cuisine proving that a good cook is also an alchemist. Recipes include Pickled Plum Ragout with Goat's Cheese Bubbling and Braised Red Cabbage with Carrot and Orange. Well illus. in color. 162 pages. Evans Mitchell Books. Import. Pub. at $12.99 $3.95


593514 FEED YOUR LOVE: 122 Recipes from Around the World to Spice Up Your Love Life. By Guillermo Ferrara. A guide for those who tend to eat often, as well as for those who love good meals and who cook for their own personal enjoyment and that of others. Turn your mealtime into a sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and sensual and 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Low Fat & Healthy Cooking

688018 HEALING BERRIES: 50 Wonderful Berries, and How to Use Them in Health-Giving Foods and Drinks. By Kirsten Hartvig. A directory of 50 fascinating berry profiles, describing the health benefits of the most popular berries. With 100 great recipes for everything from breakfast to after dinner tipple—all with nutritional profiles—celebrate the medicinal properties of berries and layer these in your cooking. 240 pages. Watkins. Import. Pub. at $14.95 $3.95

688026 HEALING SPICES: 50 Wonderful Spices, and How to Use Them in Health-Giving Foods and Drinks. By Carol Wilson. A directory of 50 of the most popular spices by incorporating them into the most popular spices. With 100 great recipes for everything from breakfast to after dinner tipple—all with nutritional profiles—celebrate the medicinal properties of spices, as well as a treasure trove of fabulous ways to use them in your cooking. 240 pages. Watkins. Import. Pub. at $14.95 $3.95


682520 THE EVERYTHING GUIDE TO THE SUGAR DIET. By Emily Barr. Learn how to improve your health and lose weight with an insulin-balancing food plan. In addition, you’ll find 180 recipes for flavorful meals and dishes. With flavorful meals like Pesto Parmesan Quinoa; Sweet Potato Chili; and Mango Street Tacos. 304 pages. Adams Media. Paperbound. Pub. at $18.99 $12.99

680343 THE NEW ATIKNS FOR A NEW YOU COOKBOOK. By Collette Himowitz. This new collection features recipes with a broad range of carb counts, providing the perfect plan for a lifetime of healthy eating. Includes: Soups & Stews; Salads & Dressings; Snacks & Appetizers; Vegetables & Sides; Pasta, Meat, and Seafood; Vegetarian Entrees; Breakfast Options; and Desserts. 32 pages of color photos. 276 pages. Touchstone. Paperbound. Pub. at $19.99 $4.95

682488 THE BIG BOOK OF MEXICAN RECIPES. By Linda Larson. From hearty breakfasts like Raisin Apple Salsa to mouthwatering plates like Beef and Bean Enchiladas, each page offers meals that are just too good to resist. Offers more than 200 delicious recipes. 479 pages. Adams Media. Paperbound. Pub. at $20.99 $6.95

5849284 BETTY CROCKER GLUTEN-FREE BAKING. Ed. by Anne Ficklen. Featuring tips and techniques, and complete nutrition information with every recipe, this cookbook will become the baking go-to resource for your gluten-free kitchen. From bread, rolls, and pizza to doughnuts, cookies and pies, Betty Crocker offers a wide range of recipes that you’ll want to bake over and over again. Fully illus. in color. 383 pages. HMH. Paperbound. Pub. at $22.99 $3.95

673229 THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing. By Christine Bailey. This six-day plan of gut-friendly foods shows how to tackle the root causes of your digestive problems with five simple steps: remove, replace, repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are high in beauty and balance. Color illus. in color. 175 pages. Watkins. Paperbound. Pub. at $19.95 $5.95

4555376 THE ANTI-INFLAMMATORY DIET, SECOND EDITION: Idiot’s Guides as Easy as It Gets! By C.P. Cannon & H. McIndoo. Complete with 60 delicious recipes, this guide gives you everything you need to know to start healing your body from a reduced risk of heart disease, cancer, asthma, diabetes, and arthritis by reducing inflammation. Try California Scramble, Healthy Granola Bars, or Canned Rose Soup. 316 pages. Alpha. Paperbound. Pub. at $18.95 $4.95

6913431 THE COMPLETE IDIOT’S GUIDE TO THE ACID REFLUX DIET. By Maria A. Bella. Packaged with tips for eating and managing your acid reflux—plus over 140 delicious recipes that won’t aggravate your symptoms—this helpful guide gives you everything you need to be free of acid reflux for good. 313 pages. Alpha. Paperbound. Pub. at $19.95 $6.95

6849083 SPRIALIZE EVERY DAY. By Denise Smart. Spiralize, mash, and rice your fruit and vegetables for a lighter alternative to pasta, bread, rice, and more. Use spiralized daikon for egg noodles, and make a pizza with a cauliflower base, or snack on zucchini and cheese chips. Simple and fun, these recipes allow you to enjoy all your favorite treats in a healthier guise. Well illus. in color. 128 pages. Hamlyn. Paperbound. Pub. at $12.99

862530 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 routine that shows nature’s natural 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. Paperbound. Pub. at $14.99 $5.95
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**6708307 ANCIENT GRAINS: A Guide to Cooking with Power-Packed Millet, Oats, Spelt, Farro, Sorghum & Teff.** By Kim Lutz. Shows you how easy it is to enjoy the nutrient-dense ancient grains like millet, sorghum, spelt, farro, teff and oats. Lutz demonstrates how to handle them and how to incorporate them into your meals. Includes delicious recipes like Creamy Sunrise Smoothie, Brussels Sprouts Millet Slaw, Sorghum Tacos and Oatmeal Chocolate Chip Cookies. Illus., in color. 119 pages. Sterling. Paperback. Pub. at $14.95

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**3634418 THE COMPLET IDIOT’S GUIDE TO THE MEDITERRANEAN DIET.** By K.A. Tesserer & S. Green. Introduces this healthy, balanced, flavorful approach to eating! This guide will help you understand, implement, and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of Mediterranean water meals. 336 pages. Alpha. Paperback. Pub. at $18.95

* $6.95

**6809480 THE DELIGHT GLUTEN-FREE COOKBOOK.** By Vanessa Weisbord. Giving up gluten doesn’t mean you have to give up the foods you love, and gluten-free eating is about to get easier and more delicious than you ever thought possible. Rediscover the favorites you’ve been missing and discover new ones, including: Sparkling Cider Apple Fritters; Apricot Pesto Turkey Meat Sandwich; and Flat in color. 258 pages. Harlequin. Paperback. Pub. at $16.95

* $5.95

**6891553 THE COMPLETE IDIOT’S GUIDE TO GLUTEN-FREE COOKING.** By Jean Dunea. If you’re new to the gluten-free lifestyle, you might be overwhelmed and even feel a bit guilty. But a prevalent gluten seems to be the best thing to a personal chef, this delicious, healthful guide is packed with over 200 scrumptious recipes, all completely gluten-free. 320 pages. Adams Media. Paperback. Pub. at $18.95

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**6825176 THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss The Ketogenic Way.** By Meg Ryan. Master the art of making low-fat carbohydrates and snacks, ideal for boosting fat intake when following a ketogenic diet. With these easy recipes you’ll always have something healthy and satisfying on hand. Try Egg and Avocado Fat Bombs, Blueberry Cups, Coconut Almond Toffees, Mint Chocolate Bacon Lovin’ Onion Bites. 256 pages. Adams Media. Paperback. Pub. at $17.99

* $5.95

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**Power Grains**

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**5938227 THE 200 SUPERFOODS THAT WILL SAVE YOUR LIFE.** By Deborah A. Klein. Here are 200 nutritional foods to eat and enjoy promote lifelong health and increase longevity, including sweet, satisfying inductions like peanut butter, guacamole, and semisweet chocolate chips. Packed with more than 150 quick and tasty recipes filled with diabetes fighting ingredients. 363 pages. McGraw-Hill

* $5.95

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**6889549 500 KETOGENIC RECIPES.** By Dana Carpender. Shows you how to live the ketogenic lifestyle deliciously easy to prepare recipes for everything from snacks and appetizers to main dishes, desserts, and drinks. Makes staying in the ketogenic zone simple with hundreds of dishes, and ketogenic diet’s and don’t’s. 304 pages. Fair Winds Press. Paperback. Pub. at $19.99

* $9.45

**6513276 COOKING FOR BABY: Wholesome, Homemade, Delicious Foods for 6 to 18 Months.** By Lisa Barnes. The 80 recipes here are organized by age, showing how to introduce cereals grains and simple vegetable and fruit purées to your infant at 6 months, how to move to chunkier foods by 8 or 9 months, and how to graduate to real meals for young toddlers of 12 to 18 months. Well illus. in color. 143 pages. S&S. Paperback. Pub. at $19.99

* $14.95

**658117X LOW CARB HIGH FAT CAKES AND DESSERTS: Gluten-Free and Sugar-Free Pies, Pastries, and More.** By Mariann Anderson. Learn to substitute coconut and almond flour for wheat and replace sugar with natural sweeteners and you won’t be able to tell the difference. Filled with more than thirty recipes for cakes, cookies, pies, and desserts, this volume will satisfy your sweet tooth without ruining your diet. Fully illus. in color. 94 pages. Skyhorse. Paperback. Pub. at $17.99

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**Delicious & Healthy Recipes**

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**6661653 THE 4-INGREDIENT DIABETES COOKBOOK.** By Nancy S. Hughes. Features over 130 no-cook recipes for busy people and families who need to prepare meals for breakfast, lunch, dinner, and snacks in a hurry. Enjoy such dishes as Chili-Stuffed Potatoes; Sizzling Pork Chops; Shrimp and Sausage Rice, and Mini Puffed Ice Cream Sandwiches. By Sandra Strong. 216 pages. American Diabetes Assoc. Paperback. Pub. at $16.95

* $6.95

**5744879 HOMEMADE SNACKS AND STAPLES: A Living Free Guide.** By Kimberly Aime. Offers over 270 fresh and original recipes for tasty snacks and quick and easy pantry staples free of unpronounceable chemicals and additives. Kicking processed foods to the curb means you’ll eat better, feel better, and save lots of money. 284 pages. Alpha. Paperback. Pub. at $20.95

* $5.95
**LOW FAT & HEALTHY COOKING**

*6594255 SHEET PAN KETOGENIC: 150 One-Tray Recipes for Quick and Easy, Low-Carb Meals and Hassle-Free Cleanup.* By Pamela Ellis. Simply toss the ingredients onto a sheet pan, roast, bake or braise, and soon you’ll be enjoying a hearty keto-dinner. The recipes included combine healthy proteins, fresh veggies and savory sides into one tray so you can enhance the flavors of each. Try Cheesy Chicken Fajita Bake. Citrus and Herb Marinated Pork Shoulder; and Classic Crab Cakes with Lemon Sour Cream. 224 pages. Ulisses. Paperbound. Pub. at $15.95 $11.95

**THE WAHLS PROTOCOL COOKING FOR LIFE.** By Terry Wahls with E. Adamson. Wahls is sharing the potential Paleo-inspired recipes that will reduce and often eliminate chronic pain, fatigue, brain fog, and other symptoms related to autoimmune problems, neurological disfunction, and more. This cookbook features breakfasts, smoothies, skillet meals, soups, wraps, salads and snacks. Well illus. in color. 360 pages. Avery. Paperbound. Pub. at $26.95

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

**LIMITED QUANTITY 6857841 COMFORT FOOD MAKEOVERS: All Your Favorites Made Lighter.** By the eds. at America’s Test Kitchen. Put the foods you love back on the menu! Nothing is off limits in this recipe collection. Test Kitchen has revamped everyone’s favorite dishes slashing calories and fat, so you can still enjoy Buffalo wings, cheese and lasagna. Includes lots of new favorite, fried and comfort food recipes. Well illus. in color. 324 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95 $6.95

**THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health.** By R.J. Ruppenthal. An overview of probiotics drinks and fermented foods, and includes simple, tasty recipes for: kefir, yogurt, and smoothies; kombucha and ginger beer; naturally fermented ciders and sodas; and dairy-free, grain-free, and gluten-free alternatives, all of which are gluten-free. This volume offers a collection of creative and delicious recipes for everything from flatbreads to sourdough and panini. Features GF grains and oats such as amaranth, buckwheat, rice, and rolled oats. 320 pages. Robert Rose.

**THE MEALS TO HEAL COOKBOOK.** By S. Bratron & J. Iannotta. Offers 150 nutritional recipes to nourish you during your fight with cancer. These easy to prepare dishes are full of the nutrients you need to maintain strength during treatment. Try Chicken, Apple, and Pear Crisp; Maple Breakfast Patties; Versatile Ratatouille; Chocolate Avocado Fudgsicles; and Whipped Sweet Potato Pie. 16 pages of color photos. 243 pages. Rockridge. Paperbound. Pub. at $14.99 $7.95

**THE BARE BONES BROTH COOKBOOK.** By Katherine & Ryan Harvey. Slow-cooking of bone and joint-rich materials extracts compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap the many health benefits of this superfood. Well illus. in color. 320 pages. HarperCollins. Pub. at $27.99

**6947723 GREAT GLUTEN-FREE WHOLEGRAIN BREAD MACHINE RECIPES.** By D. Washburn & H. Butt. Happily, some of the most nutritious, wholesome, and delicious breads are gluten-free. This volume offers a collection of creative and delicious recipes for everything from flatbreads to sourdough and panini. Features GF grains and oats such as amaranth, buckwheat, rice, and rolled oats. 320 pages. Robert Rose.

**LLOW YOUR BLOOD PRESSURE: A 21 Day DASH Diet Meal Plan to Decrease Blood Pressure Naturally.** By Jennifer Koslo. With an overview on the basics of hypertension–what it is, what to expect post-diagnosis, and potential risk factors–to a meal plan and over 75 Dash-friendly recipes, is your all in one guide. Recipes include Asparagus and Wild Garlic Risotto; Rice; and Southwestern Meatballs. Color photos. 178 pages. Rockridge. Paperbound. Pub. at $15.99 $11.95

**6613411 THE LOW-FODMAP COOKBOOK.** By Diinne Fastenow Benih. Combines flavor and nutrition in 100 gut-friendly recipes and other digestive disorders and includes a low-FODMAP eating plan, weekly menus, and tips for adapting your favorite recipes to be low-FODMAP compliant. Well illus. in color. 192 pages. Fair Winds Press. Paperbound. Pub. at $22.99

**6856866 KALE: The Complete Guide to the World’s Most Powerful Superfood.** By Stephanie Pedersen. One of the most nutrient-dense vegetables, kale is the versatile star of the plate. It is taking about – nutrients, vitamins, minerals, that include Apple Pie Smoothie; Wild Mushroom Couscous; and Lime Asparagus Spaghetti. Includes nutritional facts to enable you to track your nutrients. Color photos. 232 pages. Rockridge.

**6895557 THE WAHLS PROTOCOL: Your Essential Cookbook and Meal Plan to Relieve Pain, Clear Brain Fog & Fight Fatigue.** By Terry Wahls with E. Adamson. Wahls is sharing the potential Paleo-inspired recipes that will reduce and often eliminate chronic pain, fatigue, brain fog, and other symptoms related to autoimmune problems, neurological disfunction, and more. This cookbook features breakfasts, smoothies, skillet meals, soups, wraps, salads and snacks. Well illus. in color. 360 pages. Avery. Paperbound. Pub. at $26.95

**THI EASY LOW-SODIUM DIET PLAN & COOKBOOK.** By Christopher Lower. Helps you understand how simple it can be to eat well while cooking a range of your favorite foods with no added salt. Features more than 75 recipes for both your slow-cooker and your oven and stove-top, including Slow-Cooker Quinoa-Black Bean Stuffed Peppers and Caramelized Onion Veggie Bowl. Color photos. 220 pages. Rockridge. Paperbound. Pub. at $15.99

**6854689 PALEO PERFECTED.** By the eds. at America’s Test Kitchen. All your favorite dishes have been reinvented for the Paleo kitchen by the team at America’s Test Kitchen. Recipes include Nut-Crusted Chicken Breasts; Bison Chilli; Spiced Port Tenderloins; Seared Scallops with Butternut Squash Puree; and Slow-Cookor Moroccan Fish Tagine. 334 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95

**LIMTED QUANTITY 6857841 COMFORT FOOD MAKEOVERS: All Your Favorites Made Lighter.** By the eds. at America’s Test Kitchen. Put the foods you love back on the menu! Nothing is off limits in this recipe collection. Test Kitchen has revamped everyone’s favorite dishes slashing calories and fat, so you can still enjoy Buffalo wings, cheese and lasagna. Includes lots of new favorite, fried and comfort food recipes. Well illus. in color. 324 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95 $6.95

**THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health.** By R.J. Ruppenthal. An overview of probiotics drinks and fermented foods, and includes simple, tasty recipes for: kefir, yogurt, and smoothies; kombucha and ginger beer; naturally fermented ciders and sodas; and dairy-free, grain-free, and gluten-free alternatives, all of which are gluten-free. This volume offers a collection of creative and delicious recipes for everything from flatbreads to sourdough and panini. Features GF grains and oats such as amaranth, buckwheat, rice, and rolled oats. 320 pages. Robert Rose.
★ 6854516 EASY KETO DINNERS: Flavorful Low-Carb Meals for Any Night of the Week. By Carolyn Ketchum. Modern life may feel hectic, but we can still enjoy hearty 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. Paperback. Pub. at $19.95 $14.95

★ 6786448 BONE BROTH: 101 Essential Recipes & Age-Old Remedies to Heal Your Body. By Quinn Farrar Wilson. Discover how this ancient remedy stands the test of time with more than 100 nourishing broth-based recipes. From bone broths and soups to bone broth to table dishes, the recipes featured in these pages help guide you to a more radiant health. Recipes include Zucchini Power Pancakes; Strawberry Glazed Carrots; and Autumnal Pork Stew. Illus. in color. 217 pages. Sonoma Press. Paperback. Pub. at $22.95 $12.95


82608X 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 with pediatric epilepsy and weight loss, but new research reveals the diet is a useful tool for coping with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 ketogenic recipes. Color photos. 450 pages. Chelsea Green. Paperback. Pub. at $29.95 $24.95

★ 6786405 THE ANTI-INFLAMMATORY COOKBOOK: 50 Recipes & 50 Ingredients Given. Choose from 125 favorable recipes that provide your body with nutrient-dense, healing foods that protect against inflammation, alongside informative food lists outlining what to eat and what to avoid. Get a healthy tool for coping with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 ketogenic recipes. Color photos. 450 pages. Chelsea Green. Paperback. Pub. at $29.95 $24.95

★ 6753620 THE FABULOUS FIBER COOKBOOK: Great Recipes You Can’t Live Without. By Samantha Seneviratne. One explains what fiber is, where to find it, and how high-fiber foods can fill you up and slim you down. Part two presents 170 easy to follow recipes that pack fiber with delicious ingredients like Chicken, Barley & Corn Chowder; Quinoa Salad with Spinach & Edamame; and Spaghetti Squash with Braised White Beans. 218 pages. Square One Publishers. Paperback. Pub. at $16.95 $12.95

★ 6845079 GLUTEN-FREE FOR GOOD: Simple, Wholesome Recipes Made from Scratch. By Samantha Seneviratne. Features 100 irresistible recipes for dishes you may have thought you’d never enjoy again. Here are quick-cooking meals for all day, all of the day! From easy, on-the-go snacks to meals packed with healthy ingredients like Crustless Quiche; Summer Rolls with Grilled Chicken and Shrimp; and Sweet Potato Chorizo Quesadillas. 288 pages. Square One Publishers. Paperback. Pub. at $16.95 $12.95

★ 6838634 THE ALL-DAY FAT-BURNING COOKBOOK: For Maximum Weight Loss and Peak Performance. By Yurie Elkind. Enjoy more than 125 delicious gluten, dairy, and soy-free recipes, including 5 minute, five ingredient Whipped Coconut Cream and Berries; 15 minute Beef and Rice with Spice; and a vegetarian BBQ Butternut Squash and Broccoli Steaks. These simple shortcuts will help you stay healthy and happy. 32 color photos, 242 pages. Rodale. Pub. at $27.99 $9.95

★ 6723586 HEALING MUSHROOMS: A Practical and Culinary Guide to Using Mushrooms for Whole Body Health. By Tero Isokauppila. Discover the ten most powerful medicinal mushrooms you can use to improve your health gains—from favorites like shiitake and oyster to more exotic varieties like cordyceps and trema—and 50 recipes that incorporate them into simple, delicious meals for everyday healthcare. 16 pages of color photos. 215 pages. Avery. Paperback. Pub. at $16.00 $11.95

★ 2787817 HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Fight Disease. By Bharat B. Aggarwal with D. Kemp & P. Daly. Scientific research is finding that spices are loaded with health-enhancing compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-healing benefits. More than 50 recipes. Illus. in color. 322 pages. Sterling. $16.95

★ 675587X PREVENTION MEDITERRANEAN TABLE: 100 Vibrant Recipes to Savor and Share for Lifelong Health. By Karin Bowers. Proven to lower bad cholesterol, reduce the risk of heart disease, and even protect brain function as we age. Try tasty recipes such as Greek Tossed Salad Medley; Red Lentil Soup with Brussels Sprouts and Pearl Onions and Rosemary-Orange Olive Oil Cake. Fully illus. in color. 294 pages. Rodale. Paperback. Pub. at $22.95 $16.95

660336X THE NEW MILKS: 100-Plus Dairy-Free Recipes for Making and Cooking with Soy, Nut, Seed, Grain, and Coconut Milks. By Dina Cheney. Whether you’re paleo, vegan, lactose intolerant, kosher or just plain adventurous in the kitchen, your non-dairy options now encompass milks made with grain, nuts, and seeds. This guide will show you how to use them most effectively with recipes like Chicken and Root Vegetable Potpie with Herbed Biscuits and Triple Chocolate Cupcakes. Color photos. 164 pages. Afnia. Paperback. Pub. at $22.95 $17.95

★ 6786065 THE QUICK AND EASY IBS RELIEF COOKBOOK. By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Panini. The complete guide to your IBS, with up to date research, addresses all four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. Paperback. Pub. at $16.99 $12.95

★ 6785616 THE EASY ANTI-INFLAMMATORY DIET. By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes featured, maximizing the pain-relieving effects of each superfood. Includes 110 easy and fast recipes using five main ingredients. A list of foods that help or harm inflammation, and tips for saving time and money. Try Easy Summer Gazpacho or Ginger Turkey Meatballs. Illus. in color. 180 pages. Rodale. Paperback. Pub. at $17.99 $12.95

★ 6858516 THE HYPOTHYROIDISM DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Restore Thyroid Balance. By Karen Frazier. Helps to show the powerful connection between nutrition and hypothyroidism, and offers over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). Tasty meals include Pumpkin Muffins; Cauliflower Rice, and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists. Color photos. 208 pages. Rockridge. Paperback. Pub. at $17.99 $12.95

★ 685611 THE EASY ACID REFLUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR. By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 100 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 shop for. 288 pages. Color photos. 208 pages. Rockridge. Paperback. Pub. at $17.99 $12.95

6841376 THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life. By Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. Pair savory appetizers with desserts, there is a recipe to satisfy your every craving, whether it’s for creamy mashed potatoes or luscious chocolate pudding. Photos. 316 pages. $12.95

Taunton. Paperback. Pub. at $28.00 $5.95
**6705723 GLUTEN-FREE FLAVOR FLOURS: A New Way to Bake with Non-Wheat Flours.** By Alice Medrich with M. Klein. Whether or not you're gluten-free, discover just how easy it is to bake your desserts using rice, nut, coconut, teff, buckwheat, and sorghum flours. This James Beard Award-winner is packed with 125 accessible and delicious recipes, from Corn Flour and Cranberry Scones to Coconut Key Lime Tart. Color photos. 367 pages. Artisan. Paperback. Pub. at $26.95

$19.95

**6786537 THE COMPLETE ANTI-INFLAMMATORY DIET FOR BEGINNERS.** By D. Calimeris & L. Cook. By following an anti-inflammatory diet you can reverse the serious symptoms that include, but are not limited to, arthritis, osteoarthritis, Parkinson's disease, Alzheimer's disease, and cancer. What's more, an anti-inflammatory diet can also produce a host of health benefits, including fewer colds, headaches, and days off work. Includes 100 anti-inflammatory recipes that include Roasted Red Pepper Soup and Asparagus Soup, and 32 easy anti-inflammatory meals for breakfast, lunch, and dinner. Color photos. 226 pages. Rodale. Paperback. Pub. at $25.99

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**6852637 THE COMBO BOOK OF RAW FOOD, VOLUME 2.** Ed. by Lisa Montgomery. Guides you through the process of creating fantastic raw meals. Over 400 favorite recipes from the world's leading raw chefs include everything from soups and salads to main dishes and desserts, plus hundreds of tips, food tips, and more. 377 pages. Hatherleigh. Paperback. Pub. at $20.00

$6.95

**6786510 THE COCONUT OIL CURE.** In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you'll find step-by-step instructions on the many natural, effective remedies like healing massage creams and sumptuous anti-aging potions. Recipes include Roasted Coconut Lemons, Chicken Creole, Vegetable Salad, and Lemon and Coconut Truffles. Illus. in color. 257 pages. Sonoma Press. Paperback. Pub. at $14.99

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**6734138 HAPPY GUT COOKBOOK: Food Good for Sensitive Stomachs.** By Cecilia Hauge Agoline. Offers more than 75 delicious recipes to help you maintain a low FODMAP diet (Fermentable, Oligosaccharides, Disaccharides, Monosaccharides, And Polyols), and relieving symptoms associated with IBS, Crohn’s and Celiac disease. Oligosaccharides, Disaccharides, Monosaccharides, And Polyols), and relieving symptoms associated with IBS, Crohn’s and Celiac disease. Well illus. in color. 176 pages. Sterling. Paperback. Pub. at $16.99

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**6887848 PROTEIN POW: Quick and Easy Protein Powder Recipes.** By Anna Swanson. Everything you need to know to create these recipes are portable, healthy, and taste great. Take your protein to work, the gym, the car, or wherever you need a hit of protein. Includes recipes for trifles, bars, chocolate cake, pancakes, and more. Fully illus. in color. 206 pages. Countryman. Paperback. Pub. at $24.95

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**6847765 THE SUGAR SMART COOKBOOK.** By Georgia Varozza. These more than 200 recipes gently guide you toward trimming some of the sugar from your diet to improve your health. Includes recipes for truffles, cakes, muffins, scones, and more. Fully illus. in color. 272 pages. Harvest House, Spiralbound. Pub. at $14.99

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**6801943 CRAVEABLE KETO COOKBOOK: Your Low-Carb, High-Fat Roadmap to Weight Loss and Wellness.** By Kyndra D. Holley. With more than 140 whole-food recipes, five weekly meal plans, and tons of valuable resources to help make cooking a breeze, this is your ultimate guide to finding success in your low-carb lifestyle. A step-by-step guide to losing weight along your way. Try Creamy Lasagna Soup; Chicken Cordon Bleu Pizza; or Chocolate Peanut Butter Chesscakes. Well illus. In color. 383 pages. Victory Belt. Paperback. Pub. at $34.95

$24.95

**6861938 30-MINUTE KETogenic COOKING.** By Kyndra D. 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 Cheese Bombs, Eggs Benedict, Buttery Garlic Crescent Rolls, and Pork Chops with Herbed Goat Cheese Butter—all prepared in 30 minutes or less. Color photos. Paperback. Pub. at $19.95

$16.95

**6875146 NUTRITIOUS DELICIOUS: Turbocharge Your Favorite Recipes with 50 Everyday Superfoods.** By the eds. at America’s Test Kitchen. Healthy has never tasted so delicious! These 125 favorite and innovative recipes include superfoods such as chia seeds, probiotics, quinoa, and turmeric, along with more than 50 everyday superfoods. Well illus. in color. 318 pages. America’s Test Kitchen. Paperback. Pub. at $29.99

$21.95

**688248X THE CLEVER GUT DIET COOKBOOK: 150 Delicious Recipes to Help You Nourish Your Body from the Inside Out.** By Clare Bailey with J. Skipper. Improving your gut health will help you with your cravings, boost your mood, ease intestinal distress, and lose weight. With 150 delicious recipes for breakfasts, lunches, dinners, snacks, and desserts, this cookbook will help you lose weight while enjoying meals like Coriander Chicken with Yogurt and Fennel, Crab Spaghetti, and Chocolate Eggplant Cake. Color photos. 224 pages. Atria. Paperback. Pub. at $27.99

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**6827462 WANDERLUST FIND YOUR TRUE FORK: Journeys in Healthy, Delicious, and Ethical Eating.** By Jeff Krasno et al. The foodie’s road map for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs, you can now feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 220 pages. Rodale. Pub. at $23.95

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**6850650 THE MICROBIOME DIET PLAN: Six Weeks to Weight Loss and Improved Gut Health.** By Danielle Capalino. Explains the microbiome and weight-loss relationship, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a one-month meal plan there are practical road maps for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs, you can now feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 220 pages. Rodale. Pub. at $23.95

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**5917913 HEALTHY GUT, FLAT STOMACH: The Microbiome Diet Plan: The Fast and Easy Low-FODMAP Diet Plan.** By Danielle Capalino. Explain the microbiome and weight-loss relationship, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a one-month meal plan there are practical road maps for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs, you can now feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 220 pages. Rodale. Pub. at $23.95

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**6668143 NOM NOM PALEO: Food for Humans.** By M. Tam & H. Fong. Clearly describing what the Paleo Diet is all about and why it makes sense, Tam packs this guide with step-by-step instructions and full-color photos of the many foods that are free of gluten, soy, and added sugar. Dishes include Broccoli Bagna Cauda; Magic Wings; Slow Cooker Korean Short Ribs; Big-O Bacon Burgers; and more. 277 pages. Artisan. Paperback. Pub. at $19.95

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★ 6786014 PCOS DIET FOR THE NEWLY DIAGNOSED. By Tara Spencer. Learn to manage your PCOS naturally through diet and exercise to improve your health and increase your chances of conceiving with this two-week meal plan; shopping lists; a two-week exercise plan; and daily gratitude and habit tracker worksheets. Over 100 healthy recipes include Sausage Lentil Bowl; Chili-Lime Tofu; and Coconut Almond Truffles. Color photos. 181 pages. Rockridge. Paperbound. Pub. at $15.99

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★ 6785840 THE INSULIN RESISTANCE DIET PLAN & COOKBOOK: Lose Weight, Manage PCOS & Prevent Prediabetes. By Tara Spencer. A practical 4-week meal plan, nutritious recipes, and compassionate advice will guide you toward reversing your insulin resistance and PCOS naturally. Features 100 easy to prepare recipes that include Asparagus-Scallion Frittata; Pesto Veggie Pizza; and Shrimp and Mussel Paella. Color photos. 221 pages. Rockridge. Paperbound. Pub. at $13.99

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★ 6686879 BEST BLENDERS RECIPES EVER: Fast, Healthy Recipes to Whip Up for Every Meal. By Rebecca Miller Ffrench. Your blender can do a lot more than whip up a couple smoothies! From pancakes to burgers to brownies to slaws, discover more than 100 quick and simple recipes to lose weight, boost health, and put your blender to good use. Try Chia Seed Pancakes; Smoked Salmon and Avocado Salad; and Mixed Greens. Well illus. in color. 356 pages. Avery. Paperbound Import. Pub. at $29.95

★ 6681767 THE ALKALINE RECIPE SOLUTION FOR A HEALTHY EATING PROGRAM. 3RD EDITION. Includes hundreds of recipes for appetizers, soups, and salads; fish, poultry, meat and pasta main courses, and side dishes, breads, and tempting desserts. Offers tips, smart shopping and healthy eating ideas, and quick tricks for judging portion sizes. 262 pages. American Cancer Society. 8 1/2 x 11/4. Pub. at $9.95

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★ 6950090 BURGERS: The Ultimate Guide to Cooking with Power-Packed Berries. By Stephanie Pedersen. Pedersen teaches you how to parlay berries into delicious recipes for every meal and snack of the day. Includes delicious dishes like Avocado Berry Quesadilla; Strawberry, Spinach, and Blackberry Salsa; and Baked Berry-Cranberry Chicken. Well illus. in color. 184 pages. Sterling. Paperbound. Pub. at $14.95

$9.95

★ 6737226 FRIENDLY FOOD: From Breakfast to Dessert. By Hanna Gornick. The Swedish food critic presents a delightful vegetarian cookbook that unites three diets in one. She offers more than 75 delicious and healthy recipes free from refined sugar, dairy products, and gluten, including Chilli-Lime Burgers; Chia Pancakes; Sweet Potato Wedges; and much more. Well illus. 160 pages. h. ullmann. Import. Pub. at $19.99

★ 5899834 I QUIT SUGAR COOKBOOK: 306 Recipes for a Clean, Healthy Life. By Sarah Wilson. When Wilson gave up sugar for one week, she discovered a simple, inventive, go-to recipes for breakfast, lunch, and dinner. Includes 306 satisfying recipes for one-pot meals, grain-free breakfasts, leftovers makeovers, smoothie bowls, and more. Try Bacon ‘N Egg Oatmeal; Gift-Wrapped Miso Cod; and Broc Bites and Cauliflour Popcorn. Well illus. in color. 376 pages. Clarkson Potter. Paperbound. Pub. at $27.50

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★ 6785891 THE LOW CARB DIET & WEIGHT LOSS PLAN: 21 Days to Cut Carbs and Lose Weight with the Low Carb Diet. By T. Elliott. To achieve real lasting weight loss, you need to choose your meals carefully and start burning fat for fuel. Elliott offers a 21-day meal plan with over 120 delicious, simple, low-carb dishes that follow the guidelines for a keto diet. Recipes include Breakfast Pizza; Ginger Pork Meatballs; and Thai Chicken Lettuce Cups. Color photos. 244 pages. Rockridge. Paperbound. Pub. at $16.99

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★ 5974584 THE BIG BOOK OF HEALTHY COOKING OILS. By Lisa Howard. This gluten-free and Paleo-friendly collection of 85 recipes showcases the different attributes of each oil’s distinct flavor, ideal cooking temperature and beneficial nutrients. You’ll be able to make gluten-free and Paleo-friendly meals, snacks, and desserts, including: Tuscan Grilled Pizza, Porcini Fettuccine and Peach Tart. Well illus. in color. 272 pages. Artisan. Pub. at $39.95

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★ 6692205 SAVOR: Rustic Recipes Inspired by Italy. By Mollie O’Heffernan. Experiencing the bounty of nature is one of life’s joys: foraging, gardening, fishing and cooking casual meals, whether indoors or outside over an open fire. The author’s recipes rely on quality ingredients and simple cooking techniques to make nutritious, family dishes including: Tuscan Grilled Pizza, Porcini Fettuccine and Peach Tart. Well illus. in color. 272 pages. Artisan. Pub. at $39.95

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★ 69500705 THE LOW-FODMAP DIET FOR BEGINNERS: A 7-Day Plan to Beat the Symptoms and Soothe Your Gut with Recipes for Fast IBS Relief. By Mollie Tynitsky with G. Gardner. Your guide to relieving the symptoms of digestive distress in as little as one week.Tyntsky breaks everything down into seven steps and provides a 7-day meal plan and shopping list to eliminate high-FODMAP foods. Over 75 recipes include Pecan-Crusted Salmon; Greek Chicken Kebabs; and Banana-Bread Muffins. Color photos. 156 pages. Rockridge. Paperbound. Pub. at $9.95

$6.95

★ 5964199 NATURALLY, DELICIOUS: 100 Recipes for Healthy Eats That Make You Happy. By Danny Seo. Shares 100 of the inventive, good-for-you breakfast, lunch, and dinner recipes you’ve come to expect from the maverick, completely natural, Danny Seo. He’s designed to deliver maximum flavor, nutrition, and plate appeal with minimum effort.Tyried Baked Oat Binos with Oranges and Dates; or Mint-Chocolately ChipChewy cake with Spirulina, Color photos. 240 pages. Avery. Pub. at $30.00

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**6793754 THE TOFU COOKBOOK.** By Becky Johnson. Describes all the different kinds of tofu and soybean products from tempeh to bean skins and their cooking techniques. Try Tofu Berry Cheesecake; Braised Duck with Tofu; Tofu and Pepper Kebabs and more. Fully illus. in color, 192 pages. Lorenz. Import. Pub. at $15.00

**5803837 DELICIOUSLY DAIRY FREE.** By Lesley Waters. Provides more than 100 fresh, simple, and irresistible recipes for healthy, dairy-free eating everyday. From lunches and dinners to snacks and desserts, these delicious lactose-free dishes include Pineapple & Smoked Chicken Sambal; Creamy Lemon Potatoes with Herby Salmon; Cocoa Crumble Cookies, and more. Color photos. 192 pages. Hamlyn. Import. Pub. at $29.99

**5708796 HEALING BONE BROTH RECIPES: Incredibly Flavorful Dishes That Nourish Your Body the Traditional Way.** By Sharon & Reb Brown. Rich in minerals, nutrients, collagen, and amino acids, bone broth is a nutrient-dense food that cultures all over the world have used for centuries. Rediscover the amazing benefits of this healing food with recipes like Crispy Bone Broth Potatoes, or Savory Bone Broth Waffles. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99

**5980826 HAPPY FOODS: Over 100 Mood-Boosting Recipes.** By Karen Wang Diggs. Consolating from her travels through China and the U.S., the author brings a wealth of food knowledge, village wisdom and secrets to healthy living to introduce you to truly clean cuisine—food that tastes better, can be less expensive, and can even change your mental outlook on life. 252 pages. Eden Books. Paperback. Pub. at $10.99

**6760866 THE SELF-CARE COOKBOOK: A Holistic Approach to Cooking, Eating, and Living Well.** By Frank Ardiito. Self-care goes beyond nutritional well-being to explore and address your holistic needs, whether they are related to emotional sustenance or intellectual stimulation. Designed to support every dimension of your well-being these recipes include Browned Butter White Beans, Lemony Fennel and Sage; Steaks with Red Wine Marinade; and Sweet and Sour Cabbage Rolls. Color photos. 282 pages. Agate. Pub. at $24.95

**5905346 THE RECIPE HACKER CONFIDENTIAL.** By Diana Keulian. In today’s era of rampant food allergies, gluten-free popularity, and the rise of paleo eating, putting together a meal that will satisfy every body at your table is easier said than done. With Keulian’s approach for “hacking” recipes, you’ll learn how to easily recreate your favorite meals. Recipes include Chinese Noodle Bowl; Pizza Kale Chips; Harvest Nut Pancakes; and Summer Quinoa Salad. Fully illus. in color. 256 pages. Bedellia Press. Pub. at $6.95

**5916372 NUTRI-BLENDEST RECIPES BIBLE.** By Robin Donovan. Use your blender to enjoy as many as 150 incredible meals that detoxify, replenish, and revitalize your health. From smoothies loaded with nutrients, to soups and burgers and cakes, each of these meals is easy to prepare, easy to clean up, and retains the nutritious elements of your fruits and veggies. Color photos. 198 pages. St. Martin’s. Paperback. Pub. at $19.99

**5719003 BRAINPOWER COOKBOOK.** Ed. by Justine Harding. Filled with 175 family-friendly recipes featuring mouthwatering brain foods to keep your mind sharp, including breakfasts like Blueberry and Oat Muffins, and mind-improving mains like Beef Bolognese with Tagliatelle, and Chicken and Vegetable Curry. Includes tips on improving your brain health and stimulating puzzles. Fully illus. in color. 176 pages. Nourish. Paperback. Pub. at $14.95

Slow Cookers & Crockpots

**676455X TASTE OF HOME SLOW COOKER COOKBOOK: 431 Hot & Hearty Classics.** Ed. by Catherine Cassidy. Feed your family right—even on your busiest night! Taste of Home all-stars offer easy, nutritious, and tasty meals and include the most tempting, easy-to-prepare dishes, and this collection is no different. Enjoy savory roasts, simmering soups, cheesy pasta dishes, buffet staples, party starters and light treats on slow cooker classics. Well illus. in color. 256 pages. Reader’s Digest. Pub. at $17.99

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


**6857469 HEALTHY SLOW COOKER REVOLUTION.** By the eds. at America’s Test Kitchen. The slow cooker is actually a great way to cook with less fat because its moist environment naturally steams or poaches food—perfect for cooking lean cuts of meat, vegetables, and all manner of heart grains. Recipes include Warm Southwestern Lentil and Barley Soup; Braised Stews; Blueberry and Sage Sambal;  Crispy Lemon Tofu; and Earl Grey Risotto. Color photos. 191 pages. Wiley. Paperback. Pub. at $7.97

**3678050 FIX-IT AND FORGET-IT NEW SLOW COOKER RECIPE BOOK!** By Phyllis Good. Dinner has never been easier! This mouthwatering collection of 250 simple yet scrumptious slow cooker recipes will have your family cheering for amazing dishes like Southwestern Lasagna, Stuffed Acorn Squash, Salmon-Stuffed Mushrooms, and Pepper-Potato Corn Soup. From appetizers to desserts, this collection of tips and recipes will be a part of your kitchen for years to come. Color photos. 284 pages. Good Books. Paperback. Pub. at $5.95

**6580087 FIX-IT AND FORGET-IT SLOW COOKER MAGIC: 550 Amazing Everyday Recipes.** By Phyllis Good. Presents 550 magic recipes for slow cookers from finger-lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats. Recipes are crowdsourced and tested by slow cookers and use ingredients most people already have in their cupboards. Photos. 284 pages. Good Books. Paperback. Pub. at $17.99

**8825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy—and Easy—Recipes for the Classic Cooker.** Offers a modern twist on classic recipes, these 200 slow cooker recipes will satisfy everyone’s taste buds. Discover how easy it is to use the versatile appliance to create modern, nutritious meals—from soups, stews, and chili to tamales, fish meal, and vegetarian dishes and desserts. Includes an entire section for crock-pots offering you extra time in your day, and don’t forget the sweet treats to round out the meal. Well illus. in color. 240 pages. Thunder Bay. Pub. at $16.95
Slow Cookers & Crockpots


1840959 FIX-IT AND FORGET-IT 5-INGREDIENTS: COMFORTING SLOW-COOKER RECIPES. By Phyllis Pellman Good. This collection contains over 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Spiralbound. Pub. at $18.95 $5.95

★ 6785654 THE ASIAN INDIAN SLOW COOKER COOKBOOK. By Hari Ghotra. With recipes like Butter Chicken, Spinach and Feta Cheese, and Spiced Lamb Biriyani, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow-cooker. Includes over 60 recipes, an introduction to Indian cooking, and pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

★ 6681395 MARTHA STEWART’S SLOW COOKER. Ed. by the eds. of Martha Stewart Living. Maximize the flavor and simplicity of cooking by finding recipes that also accommodate your hectic schedules and play to the slow-cooker, celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it’s yet another invaluable kitchen book. Color photos. 627 pages. Clarkson Potter. Paperbound. Pub. at $26.00 $18.95


★ 5945637 SLOW COOKER DUMP BBQ: Everyday Recipes for Barbecue Without the Fuss. By Jennifer Palmer. Get authentic-tasting barbecue dishes any day of the week without babysitting a grill—just dump the ingredients in the slow-cooker and forget about it. Try Sweet Peach BBQ Chicken; Ale and Onion BBQ Brisket; Shredded Venison Sliders; and sides like Slow Cooker Mac and Cheese. Color photos. 128 pages. Countryman. Paperbound. Pub. at $12.95 $9.95

★ 5714595 SLOW COOKER DUMP DESSERTS: Sweet Ideas That Save You Effort. By Jennifer Palmer. The moist heat of a slow cooker is perfect for creating cakes, puddings, cobblers, and even make-ahead casseroles. A guide to creating the perfect combination of your slow cooker with warm desserts like Chocolate Espresso Dump Cake; Blueberry Biscuit Cobbler; Caramelized Pears; or Classic Cheesecake. Color photos. 126 pages. Countryman. Paperbound. Pub. at $14.95 $9.95

★ 6752004 NO-PREP SLOW COOKER. By Chrissey 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 skimp on deliciousness. Try Bacon Cheeseburger Meat Loaf; Sweet and Spicy Pulled Pork; Quick and Easy Chicken Taco Soup. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $19.99 $14.95

★ 6881017 THE TEX-MEX SLOW COOKER. By Vianney Rodriguez. For cooked all day with half the effort, turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include Green Enchilada Verde with Nopales; Enchilada Sauce; Capirotada; Caldo de Pollo; and much more. Color photos. 208 pages. Countryman. Pub. at $24.95 $17.95

★ 677878X TASTE OF HOME SLOW COOKER: 275 All-New Family Faves. Ed. by Hazel Wheaton. Come home to a delectable collection of more than 300 tasty homemade meals with these delectable treasures. From roasts, stews, and pasta to side dishes and desserts; Meatballs in Honey Buffalo Sauce and Cuban Pulled Pork Sandwiches to Butterscotch-Pecan Bread Pudding, put your slow cooker to work. Well illus. in color. 356 pages. Reader’s Digest. Paperback. Pub. at $25.00 $19.95

★ 190289X THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric. By B. Weinstein & M. Scarbrough. Offers recipes for every device, stovetop and electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spices, found in dishes such as Cherry Chipotle Pulled Chicken or pure comfort food like Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos 512 pages. Clarkson Potter. Paperback. Pub. at $25.00 $11.95

★ 687701X FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS FOR THE AMERICAN SUMMER. By Hope Comerford. 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 spice up your picnics and take the stress out of church suppers. From Chili Barbecued Chicken Wings to Sour Cherry Cobbler, there are recipes to indulge every palates. Color photos. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95

★ 6878211 FIX-IT AND FORGET-IT COOKING FOR TWO: 150 Small-Batch Slow Cooker Recipes. By Hope Comerford. If you want delicious meals but don’t have the time to prepare them after a long day’s work, the slow cooker is for you. This appetizing cookbook presents over 100 recipes, including Mexican Pot Roast, Chile Rellenos, and Chicken Taquitos; Apple Sauce Honey Pork Chops; Amazing Caramel Apple Crunch; and more. Well illus. in color. 341 pages. Good Books. Paperback. Pub. at $19.99 $14.95

★ 6820204 THE FAMILY TABLE SLOW COOKER: EASY, HEALTHY, AND DELICIOUS. Ed. by Dominique DeVito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes from around the world. From Maryland crabs to savory artistically arranged scallop and roasted chicken, easy-to-find ingredients, these classic dishes and desserts, Tangy Turkey Tagine to Strawberry Cheesecake. Color photos. 288 pages. Hamlyn. Paperback. Pub. at $19.99 $7.95

★ 5938651 HOTPOT, CROCKPOT, ONE POT. Ed. by Katri Hilden. Using healthy, easy-to-prepare ingredients, here are one-pot dishes that require minimal fuss and effort, yet still promise sensational tastes. Whether you’re using a slow-cooker or a pressure cooker, these casserole, stews, and pot meals will be an instant hit. Color photos. 320 pages. Reader’s Digest. Pub. at $22.99 $6.95

★ 4637933 SLOW COOKER 500 RECIPES. By Sara Lewis. Put your slow cooker to work with a mouthwatering selection of simple, fuss-free and delicious recipes. A guide to creating the perfect combination of your slow cooker with dozens of soups, stews, main dishes and desserts—40% off in all, this compendium offers up everything from breakfasts and brunches to drinks and desserts, Tangy Turkey Tagine to Strawberry Cheesecake. Color photos. 288 pages. Hamlyn. Paperback Import. Pub. at $19.99 $7.95

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SLOW COOKERS & CROCKPOTS


**595403** THE SLOW COOKER COOKBOOK. By Stephanie Dishman. Features instruction on the principles of slow cooking, helpful hints on preparation and presentation, and guidelines on how best to treat certain ingredients. A great guide for the first-time slow cook. Recipes include: Beef Bourguignon Soup, a editors' favorite. One of the first Soups, to succulent Braised Lamb Shanks, warming Winter Vegetable Casserole and indulgent Chocolate Brioche Bread Pudding. Illus. in color. 144 pages. Apple. Paperbound Import. $14.95

**595662X** SLOW COOKER DUMP DINNERS. By Jennifer Palmer. You'll never be too busy to make dinner with these quick and convenient slow cooker recipes that practically cook themselves! Taking advantage of many ingredients that are already prepped and ready to cook, here are simple, scrumptious ideas that you just dump in the cooker, set, and forget. Illus. in color. 128 pages. Countryman. 8¼x10¼. Pub. at $14.95

**6603394** ONE-POT WONDER. By Clifford A. Wright. From slow-cooked stews to quick stir-fries to easy skillet dinners, the one-pot meal is a worldwide staple. Inside you'll find 250 recipes from every corner of the globe, each one as easy to make as it is delicious. Try Chicken Ratatoski; Udon Noodles with Scallops; or Pork Carnitas Tacos. 430 pages. Wiley. Paperbound. Pub. at $23.99

**6879632** SHEET PAN: Delicious Recipes for Hands-off Meals. By Stephanie Losleben. Create hot, nutritious, homemade meals that are ready the minute you walk in the door—and in just two simple steps! Includes delicious recipes like Cranberry Vanilla Quick Bread and Kale Stew, and Pumpkin and White Bean Lasagna. Well illus. in color. 224 pages. Fair Winds Press. Paperbound. Pub. at $19.95

**6813453** FAIR WINDS SHEET PAN: Delicious Recipes for Hands-off Meals. By Stephanie Losleben et al. Why not whip up home-baked comfort food with Smokey Compound Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Well illus. in color. 112 pages. Cider Mill. Spiralbound. Pub. at $5.95

**598274X** 5 INGREDIENTS OR LESS SLOW COOKER COOKBOOK. By Stephanie O'Dea. Well illus. in color. 224 pages. Cider Mill. Spiralbound. Pub. at $5.95

**6787924** BETTY CROCKER BISQUICK IMPASSIBLY EASY PIES. Ed. by Heidi Loesleben et al. Why not whip up home-baked pies that are impossible to make and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak with Smokey Compound Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 224 pages. Well illus. in color. 224 pages. Countryman. 8¼x10¼. Pub. at $24.95

**6787632** HALFWAY HOMEMADE: Meals in a Jiffy. By Parrish Ritchie. The author proves that in 30 minutes you can have a dinner or dessert on the table that everyone in the family will love. Using premade ingredients discover flavorful, simple recipes for any meal, including: Cheesy Ranch Pull Apart Bread; and Whole Roasted Fish with Fennel. Well illus. in color. 240 pages. Countryman. $24.95. Paperbound. Pub. at $19.95


Quick & Easy Cooking

**2774496** BETTY CROCKER BISQUICK IMPASSIBLY EASY PIES. Ed. by Heidi Loesleben et al. Why not whip up home-baked pies that are impossible to make and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak with Smokey Compound Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 224 pages. Well illus. in color. 224 pages. Countryman. 8¼x10¼. Pub. at $24.95

**6878224** BETTY CROCKER QUICK & EASY: 30 Minutes or Less to Dinner. Ed. by Grace Wells. With this collection of 150 delicious recipes ready in 30 minutes or less, it’s easy to whip up a home-cooked meal on the table that everyone is sure to love. Try Adobo Beef Tacos with Avocado Salsa, Grilled Steak and Potato Salad; or Spicy Lemon Shrimp with Basil Mayonnaise. Color photos. 335 pages. Wiley. Paperbound. Pub. at $19.99

Quick & Easy Cooking

8140998 FIX-IT AND ENJOY-IT! 5-INGREDIENT RECIPES. By Phyllis Pellman Good. Offers more than 700 make-it-again stovetop and oven recipes ranging from great home cooks from across the country. With five ingredients or less, these recipes are easy, homey favorites for every day. Try delicious homemade soups, slow-cooked ribs, roast beef, Port Chops and Rice, and Pineapple Baked Beans. 284 pages. Good Books. Spiral-bound. Pub. at $18.95 $9.95

5773431 FIX-AND-FORGET IT 3 COOKBOOK SET. By Phyllis Pellman Good. A trio of cookbooks from the bestselling cookbook series. Totaling at an incredible 1,200 recipes, the set includes Fix-It and Forget-It Cookbook; Revised & Updated; Fix-It and Forget-It: Christmas Cookbook; and Fix-It and Forget-It: 5-Ingredient Favorites. 852 pages in three volumes, slipcased. Good Books. 100% Paperbound. Pub. at $26.95 $9.95

$670483 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 than healthy options. But with this cookbook, you have a delicious alternative: over 200 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 American French Toast. Well illus. in color. 318 pages. Harvard Common Paperback. Pub. at $14.95 $4.95


$670781 THE NEW ONE POT COOKBOOK. Discover more than 200 fresh and innovative one-pot recipes that go above and beyond your mom’s favorite weeknight go-to meals. Try Baked Apple Tater Tots with Sweet Potatoes; Butternut Squash Soup with Kielbasa and Wild Rice; or Curried Chicken with Avocado. Color photos. 256 pages. 26 recipes. Kitchen. Paperback. Pub. at $18.95 $9.95

$6856497 SIMPLE WEEKNIGHT FAVORITES. By the eds. at America’s Test Kitchen. Features more than 200 easy to make recipes that guarantee impressive results from a minimum of effort. Recipes include Quick Sausage Ragù with Gemelli; Chili-Glazed Salmon with Bok Choy; Steak and Zucchini Tostadas, and Proscuitto-Wrapped Chicken. Color photos. 224 pages. America’s Test Kitchen. Paperback. Pub. at $26.95 $6.95

685785X THE COMPLETE MAKE-AHEAD COOKBOOK. By the eds. at America’s Test Kitchen. You’ll find everything from family-friendly one-dish suppers to company-worthy appetizers and desserts. Eliminate the guesswork of cooking in advance with the 500 recipes included that spell out all the make-ahead options. Fully illus. in color. 424 pages. America’s Test Kitchen. Paperback. Pub. at $29.95 $9.95

184 pages. Good Books. Spiral-bound. Pub. at $18.95 $5.95

$6728847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECIPES. By Marilyn Haugen. With your multifunction pressure cooker and the recipes in this collection, you’ll get scrumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and try Beef, Tomato and Orzo Soup; or Mushroom Risotto and end your meal with a Chocolate, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Paperback Import. Pub. at $19.95 $15.95

$6836429 SHEET PAN COOKING: 101 Recipes for Simple and Delicious Meals Straight from the Oven. By Tatjana Tschiesche. Presents a collection of 101 recipes for the sheet pan that show just how easy it is to prepare healthy, home-cooked food with the minimum of fuss. Give Great Tomato Spaghetti Bake; Roast Chicken & Beans with Root Vegetables; or Crowd-pleaser Meatloaf with Garlic Broccoli a try and see how simple it can be. Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

6925443 HEALTHY SPEEDY SUPPERS. By Katiroma MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dhal; Sea Bass with Thai Vegetables; and Spicy Chilli-Crab. Fully illus. 176 pages. Lark. Paperback. Pub. at $24.95 $6.95

$6836291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Fielding. Features over 20 of the best recipes for cooking in small spaces, that are easy to use and make, and won’t break the bank. Some of the quick, simple meals include Mexican Posole Eggs; Satay Chicken; Spanish Meatballs; Asian Stir-Fries and more. Color photos. 64 pages. Doubleday. Hardcover. Pub. at $19.95 $12.95

$6830444 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and expertly mixes traditional cooking methods with the convenience of electric pressure cooking, showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; and Simple Rum Mugs and Cakes. More than 180 pages. St. Martin’s. Paperback. Pub. at $19.95 $14.95


$6805647 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan. By Geri Harrington. Bioems 200 easy and nutritious recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budget. Try Fairly Cheap Chili or Coconut Blender Pie. 154 pages. Storey. Paperback. Pub. at $12.95 $9.95

6823416 OLD-FASHIONED ECONOMICAL COOKING: Healthy Culinary Ideas on a Budget. By Winifred S. Gibbs. The perfect resource for anyone looking for healthy, delicious and nutritious meals on a small budget. Offers fully planned-out, eclectic, weekly meal plans for each month of the year, as well as an extensive collection of budget recipes. Includes Covered Cobblers for all seasons. 572 pages. Workman. Hardcover. Pub. at $27.95 $11.95

6879358 MICROWAVE MUG SOUPS. By Theod Michaels. No time to cook or don’t want to cook? Here you’ll find an abundance of satisfying, hassle-free soups that you can make with only a mug and a microwave. In about five minutes, you could be enjoying Fiery Sweet Potato & Coconut Soup, Salmon and Dill Cream Soup, Black Bean & Thyme Soup; and more. Well illus. in color. 128 pages. Lorenz. 8½x10¼. Import. Pub. at $15.00 $11.95


$6714039 101 ONE-DISH DINNERS: Hearty Recipes for the Dutch Oven, Skillet & Casserole Pan. By Phyllis Pellman Good. Offers more than 700 make-it-again stovetop and oven recipes ranging from great home cooks from across the country. With five ingredients or less, these recipes are easy, homey favorites for every day. Try delicious homemade soups, slow-cooked ribs, roast beef, Port Chops and Rice, and Pineapple Baked Beans. 284 pages. Good Books. Spiral-bound. Pub. at $18.95 $5.95

$674704X 101 ONE-DISH DINNERS: Hearty Recipes for the Dutch Oven, Skillet & Casserole Pan. By Phyllis Pellman Good. Offers more than 700 make-it-again stovetop and oven recipes ranging from great home cooks from across the country. With five ingredients or less, these recipes are easy, homey favorites for every day. Try delicious homemade soups, slow-cooked ribs, roast beef, Port Chops and Rice, and Pineapple Baked Beans. 284 pages. Good Books. Spiral-bound. Pub. at $18.95 $5.95
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6732208 FIRE PIT COOKING. By Vanessa Bante. Shows many new ways to make and enjoy new and old favorite dishes with fun utensils for the outdoors like pie irons, sweet sticks, and metal forks and foil. Recipes include Crab-Stuffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scallops and pages. 125 photos. Dryad Press. Pub. at $19.99

$19.95

6876644 THE CAMP DUTCH OVEN COOKBOOK. By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will learn how to make flavorful meals perfect for camping or any outdoor setting. Over 75 simple, 5-ingredient recipes include Blueberry Breakfast Cake; Slow Cooked Beef Stew; Dutch Oven Pizza Margherita; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Rockridge. Paperbound. Pub. at $19.99

$16.95

6878225 GRILL ME LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER. By Wendy O’Neal. Create an authentic smokehouse taste in your own backyard with this step-by-step primer and flavor-filled cookbook on how to heat at your next barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Citrus Chicken Fajitas; Bacon-Wrapped Stuffed Jalapenos and much more. Color photos. 135 pages. Rockridge. Paperbound. Pub. at $19.99

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$12.95

5844446 THE BIG GREEN EGG COOKBOOK. Ed. by John Koppes. The.known as the Big Green Egg is taking the culinary world by storm, and this cookbook is your guide to discovering its myriad pleasures. Fifty-five recipes feature flavors by top international chefs, making for a delicious showcase of the cooker’s incredible versatility. Color photos. 208 pages. Andrews McMeel. 8x8x1 1/4”. Pub. at $30.00

$11.95


$7.95

★★ 6889530 TECHNIQUES FOR WOOD-FIRED OVENS: 25 Essentials. By A. Cort Sines. Grilling expert Sines reveals in these pages the sure fire techniques and smoke infused recipes, from rustic breads and pizzas to chops, roasts, and whole birds, that will turn your wood oven into an indispensable part of your outdoor cooking arsenal. Well illus. in color. 128 pages. Harvard Common. Pub. at $18.99

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6836739 MYRON MIXON’S BBQ RULES, by K. Alexander. The world’s most celebrated pitmaster breaks down the steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, saucings, and mop you need to get there, plus variations for all smokers. Try Smoked Primo Rib; Smoked Turkey Legs; and Smoked Blackberry Cobbler. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95

$11.95

4418905 CABIN COOKING: Delicious Easy-to-Fix Recipes for Campfire, Cabin, or Trail. By Kate Fiduccia. Offers 140 delicious, easy to prepare recipes perfect for any camping trip or outdoor cooking adventure. In addition to main dishes such as Beer Battered Perch and Rainy Day Ribs, you’ll also discover how to make Border-Style Scrambled Eggs, Skillet Bread, Outback Hashbrowns, Wild Blueberry Cobbler, and Wild Mint Iced Tea. Color photos. 128 pages. Skyhorse. Pub. at $19.95

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6392970 SUBLIME SMOKE: Bold New Flavors Inspired by the Old Art of Barbecue. By Cheryl A. & Bill Jamison. Reveals how traditional smoking techniques excel with a host of foods that are typically associated with the barbecue, in over 200 recipes featuring meats, chicken, fish, shellfish, and a variety of vegetables, and combining ethnic and global influences with a spirit of adventure. 600 recipes. Harvard Common. Pub. at $35.95

SOLD OUT

680800X FAMILY CAMPING COOKBOOK. By Tiff & Jim Easton. Packed with 85 family friendly feasts that all work on a camping stove, portable barbecue or open fire. Includes super easy meal plans, shopping lists and tips to make the most of cooking outdoors. Try Tuscan Ham, Spinach, and Cannellini Stew Paella, and French Toast with Apricot Filling. Well illus. in color. 176 pages. Workman. Paperbound. Pub. at $14.99

$11.95

★★ 5980240 KEBABS: 75 Spectacular Recipes for Grilling. By D. Riches & S. Bakh. A collection of 75 fire-tested recipes such as Egyptian Chicken Kebabs; Jamaican Jerk Turkey Kebabs; Lemon-Rosemary Salmon Kebabs; and Mexican Corn Kebabs. Includes quick-fix rubs, sauces, brines, and marinades, plus guidance on what kinds of ingredients to use, how to cut ingredients so that they all are done at the same time and vegetarian substitutions. Well illus. in color. 144 pages. Harvard Common. Pub. at $21.99

$16.95

PASTAS

6853412 HEALTHY PASTA. By J. Bastianich & T. Manuli. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy and balanced lifestyle, even if you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 200 calories. Well illus. in color. 188 pages. Random. Import. Pub. at $5.95

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**565671** 200 HEALTHY CHINESE RECIPES. Collects 200 favorite Chinese recipes that are fresh, authentic, and good for you. Beautiful photographs and clear instructions make it a snap to make Chinese Claypot Chicken, Spicy Beef with Scallions; Sichuan Potato Stir-Fry; Chicken Chow Mein; and more. 240 pages. Hamlyn. Paperbound Import. Pub. at $7.99. *$3.95*


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**6749089** HEALTHY JAPANESE COOKING: Simple Recipes for a Long Life, the Shoku-Ichi-Way. By Matiko Sano. Discover the secrets of Shoku-iku and how the Japanese people stay so healthy, all in one easy to understand recipe collection. As with Japanese food in general, most of the 70 brand new dishes are largely gluten and dairy free in many vegan options. Well illus. in color. Paperbound Import. Pub. at $19.95. *$6.95*

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<td><strong>684720X 99 FAVORITE AMISH SOUPS &amp; STEWS.</strong></td>
<td>By Georgia Varozza.</td>
<td>Learn how easy it is to grow a garden and enjoy a cold night with this collection of Amish delights. Recipes include Potato Rivel Soup, Stonaflesch; Apple Cider Pork Stew with Cheese Dumplings; 123 pages. Harvest House. Spiralbound.</td>
<td>$7.95</td>
<td>Harvest House</td>
<td>123 pages</td>
<td>Spiralbound</td>
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<td><strong>6853993 500 SOUP RECIPES.</strong></td>
<td>Ed. by Bridget Jones.</td>
<td>Packed with fresh ingredients, enjoy fabulous soups for every possible occasion with this collection. Recipes include Noodle and Seared Salmon Soup; Tangle-Style Lamb Soup with Butternut Squash and Red Onion Laja; 256 pages. Hermes House. Paperbound Import. Paid at $11.99</td>
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<td>Hermes House</td>
<td>256 pages</td>
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<td><strong>6772862 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide.</strong></td>
<td>By A. Suzanne &amp; C.H. Senn.</td>
<td>This vintage delight presents 200 fast and easy salads and suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Dover. Paperbound.</td>
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<td>116 pages</td>
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<td><strong>6841090 HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chills, and Chowders Everyone Will Love.</strong></td>
<td>By Addie Gundry.</td>
<td>Nothing’s like the delightful sound of a simmering pot on the stove-top, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the classics included here like Old-Fashioned Potato Soup or a Classic Beef Stew; or new hits like Chicken Pulled Pork Chili. Color photos. 228 pp. Tarcher. Hardcover.</td>
<td>$19.99</td>
<td>Tarcher</td>
<td>228 pages</td>
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<td><strong>6808050 I LOVE SOUP: More Than 100 of the World’s Most Delicious and Nutritious Recipes for All Seasons.</strong></td>
<td>By Beverly Leblanc.</td>
<td>These mouthwatering recipes transcend the cold season from the hearty satisfaction of Chicken Udon Hotpot, and the delightfully autumal Halloween Bean Soup to the fresh spring flavors of Crab &amp; Asparagus Soup and the mouth-zinging of Gazpacho, the recipes in this collection will inspire you throughout the year. Well illus. in color. 176 pages. Nourish. Paperbound Import. Paid at $19.95</td>
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<td>Nourish</td>
<td>176 pages</td>
<td>Paperback</td>
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<td><strong>6694926 GOOD HOUSEKEEPING SOUPS: 70+ Nourishing Recipes.</strong></td>
<td>Create an easy yet versatile meal with a pot of soup. Included are over 70 versatile one-bowl recipes including Classic Chicken Noodle Soup, Hearty Minestrone, Sausage Gumbo, Curried Butternut Squash Soup and more. Well illus. in color. 127 pages. Hearst. Paperbound. Paid at $16.95</td>
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<td>Hearst</td>
<td>127 pages</td>
<td>Paperback</td>
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### Appetizers & Snacks

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<td><strong>6668575 MASTERING STOCKS AND BROTHS.</strong></td>
<td>By Rachael S. Mamane.</td>
<td>A comprehensive culinary guide every passionate home cook and innovative chef should have in their library. Includes the science behind fundamental stocks and well-crafted broths; in-depth instructions for over 100 complex and unusual recipes; and information on sourcing and minimizing food waste. 430 pages. Chelsea Green. Pub. at $35.00</td>
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<td><strong>5962005 THE SOUP CLEANSE: A Revolutionary Detox of Nourishing Soups and Healing Broths from the Founders of Soupre.</strong></td>
<td>By Angela Blakies et al.</td>
<td>Learn how to nourish and purify your body while flooding it with essential nutrients, with more than 50 recipes and a flexible and easy to follow detox program. These satisfying soups won’t leave you feeling hungry or deprived. Get ready to rejuvenate, revitalize, and reclaim your health. Color photos. 214 pages. National Central. Paperbound. Paid at $22.95</td>
<td>$4.95</td>
<td>National Central</td>
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<td><strong>5716683 BROTH &amp; STOCK FROM THE NOURISHED KITCHEN.</strong></td>
<td>By Jennifer McGruther.</td>
<td>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 and soul. Broths like Roasted Mushroom Broth or Long-Simmered Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Cheesy Gnocchi. Color photos. 198 pp. Paperbound. Paid at $16.99</td>
<td>$9.95</td>
<td>Chefs Press</td>
<td>198 pages</td>
<td>Paperback</td>
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<td><strong>5877792 STOCK, BROTH &amp; BOWL.</strong></td>
<td>By Jonathan Bender.</td>
<td>Turn your life with big, bold, and vibrant vegetable based soups and especially delicious dressings that are not only gorgeous to look at but also nutritious and delicious to eat. Creator Watermelon and Cucumber Salad; and Radish, Beet and Orange Salad. Color illus. 144 pp. Andrews McMeel. Paperbound. Paid at $11.99</td>
<td>$6.95</td>
<td>Andrews McMeel</td>
<td>144 pages</td>
<td>Paperback</td>
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<td><strong>6749178 NOURISH: Vibrant Salads to Relish &amp; Refresh.</strong></td>
<td>By Amber Locke.</td>
<td>Supercharge your life with big, bold, and vibrant vegetable based soups and especially delicious dressings that are not only gorgeous to look at but also nutritious and delicious to eat. Creator Watermelon and Cucumber Salad; and Radish, Beet and Orange Salad. Color illus. 144 pp. Andrews McMeel. Paperbound. Paid at $11.99</td>
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<td>By Amber Locke.</td>
<td>Transform the glut of vegetables in your refrigerator into colorful and spectacularly tasty soups. Features more than 100 nutritious and delicious recipes. Try Coconut Cauliflower Soup; Sweet Potato Soup; and Raw Avocado and Cucumber Soup and more. A healthy way to make the most of fresh, seasonal ingredients. Well illus. in color. 146 pp. Workman Publishing. Paperbound. Paid at $16.99</td>
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<td><strong>6750826 LITTLE ITALY: Italian Finger Food.</strong></td>
<td>By Nicole Herlt.</td>
<td>Get a bite of Italy’s finest flavors with this collection of delicious finger food recipes. Whether it’s a cocktail party, picnic salad or a holiday celebration, these easy-to-follow recipes are perfect for any occasion, from Pork and Fennel Polpette to Cinnamon Mascarpone Chocolate Caramel. Well illus. in color. 104 pages. Hardie Grant. Import. Paid at $19.95</td>
<td>$6.95</td>
<td>Hardie Grant</td>
<td>104 pages</td>
<td>Paperback</td>
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**Holidays & Entertaining**

661436 CHRISTMAS MAGIC: Festive Favourites Made Easy. By Kate Shirazi. Offers up a collection of delicious, irresistible and easy-to-follow recipes for the holiday season. Classic canapes, party food, celebration cakes, main event meals and accompaniments, essential sauces and mouthwatering desserts—it’s all here in one compact volume. Well illus. in color. Paperbound. Pub. at $14.95 $4.95

6869823 VEGAN VEGETARIAN OMNIBUS: For Everyone at the Table. By Anna Thomas. Shows you how to cook for today’s world with all 150 recipes for all tastes and, I mean business for every occasion. Try a “Taco Night at Home” with Spicy Black Beans, Polblano Peppers with Portobello Mushrooms, Camitas, and Guajillo Chile Salsa, or “Mediterranean Mezze” with Chickpeas and Preserved Lemon, and Baked Lamb Kibbeh Wedges. Color photos. 414 pages. Norton. 81/4 x 107/8. Pub. at $35.00 $7.95

67729X THUG KITCHEN PARTY GRUB: Eat Clean, Party Hard. No need to ruin a party with gross, greasy food! This cookbook will help you party hard without derailing your wallet, offering up healthy meals, casseroles, sides and snacks you’ll actually want to show off. Try Savory Mini Waffles; Baked Spring Rolls; Vegetable Pot Pies; and more. Well illus. in color. 240 pages. River Cottage. Paperbound. Pub. at $8.95 $6.95 ★ 6727603 LIDIA’S CELEBRATE LIKE AN ITALIAN. By L.M. Bastianich & T.B. Manuali. Filled with flavorful, easy to follow recipes like Pork Shoulder with Genovese Sauce and Peach Almond Cake, that will give your every meal a little bit of Italy. And every table needs suggestions for planning a party, a hosting a barbecue, making pizza for a group, choosing the perfect wine, and setting an inviting table. Knopf. 81/2 x 101/2. Pub. at $35.00 $26.95

672755 HOLIDAY SLOW COOKER: 100 Best & Favorite Recipes for Every Celebration. By Leigh Anne Wilkes. Covering all the major holidays of the year, you’ll make parties and entertaining a breeze while impressing your friends and guests with 100 traditional recipes. With recipes like Hawaiian BBQ Chicken, Baked Butter Balsamic Carrots, Chocolate Toffee Fondue, and so much more, you’ll love to celebrate the holidays. Well illus. in color. 192 pages. Page Street. Paperbound. Pub. at $19.99 $16.95 ★ 674713 FIX-IT AND FORGET-IT HOLIDAY FAVORITES: 150 Easy and Delicious Slow Cooker Recipes. By Hope Comerford. Take your slow cooker out of the pantry and put away the stress of holiday cooking once and for all with 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili; Chicken and Dumplings; and Make-Ahead Mixed Potatoes Florentine. Color photos. 338 pages. Good Books. Paperbound. Pub. at $19.99 $14.95

6856659 COOKING FOR FRIENDS. By T. Edwards & G. Craig. Create your own special meals, whether you want to go all out with canapes and several courses or just get your friends together at the end of the week for a casual dinner. The 100 recipes included here, cooking for friends has never been so much fun. Try Roasted Duck Breast with Pickled Peaches and Celeriac or Fishcakes with Tartar Sauce. At $35.00

5755285 TASTE OF HOME HOLIDAYS & CELEBRATIONS: 467 Recipes for Every Occasion. Ed. by Janet Briggs. This colorful cookbook offers 467 recipes perfect for entertaining all year long. Create a romantic Valentine’s dinner with broiled salmon, add a little bit of festivity to your appreciation with a scrumptious lunch, serve a memorable Thanksgiving menu, bake your best Christmas cookies ever and welcome midnight cocktail party. Fully illus. in color. 320 pages. Reader’s Digest. Paperbound. Pub. at $19.99 $14.95

5752814 CHRISTMAS IN THE HEARTLAND: Recipes, Decorations, and Traditions for Joyous Celebrations. By Marcia Adams. Captures all the nostalgia and festivity of the Heartland’s yuletide season with heirloom recipes and easy to make craft ideas. Covers everything from an intimate breakfast around the tree to a open house party for friends. Color photos. 164 pages. Clarkson Potter. 71/2 x 10. Sold Out

6831591 THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotels since it opened in 1893, the Peacock Alley bar within has been highly celebrated. Blending recipes, history and how-to, this volume from the master barkeepers will help you prepare variations, so you can master the basics and then get adventurous. 406 pages. Penguin. Pub. at $25.00 $8.95 ★ 6828094 KETO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst. By Lyndra D. Holley. Holley knows navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktail recipes such as Dill Pickle Martini, Mixed Berry Hard Lemonade, Pumpkin Russian, Espresso Blackberry, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95


**Wine & Spirits**

3560511 THE JOY OF HOME DISTILLING. By Rick Morris. Presents a complete guide for beginner and intermediate distillers. Topics include how to distill is and common misconceptions about the process; step by step instructions for the different processes, from bucket to bottle, flavoring and aging your spirits; and more. Illus. in color. 209 pages. Skyhorse. Paperbound. Pub. at $19.95 $4.95
**Wine & Spirits**

- **6885217 MOUNTAIN BREW, 40TH ANNIVERSARY EDITION.** By T. Matson & L.A. Dorr. In the 70s, homebrewed beer was as illegal as moonshine. But the Beer Bongs, a small group of Vermonter, shared their concoctions in an illegal homebrewer’s guide, sold out of their Chevy Nova. That 1975 gem is revisited here with new introductions and foreword. Photos. 128 pages. Countryman. Paperbound. At $10.95

- **6749305 WISDOM FOR HOME BREWERS: 500 Tips & Recipes for Making Great Beer.** By T. Bronning & 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 for specific topics. Illus. 288 pages. Taunton. $3.95

- **6836755 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. It’s about enjoying your rum in ways you never thought possible. Illus. in color. 224 pages. Mitchell Beazley. Import. Pub. at $19.99

- **5907415 WINEMAKING: Recipes, Equipment, and Techniques for Making Wine at Home.** By Stanley F. & Dorothy Anderson. Explains everything the beginning home winemaker needs to know, covers all the principles, shows how to use the equipment, provides 80 recipes, and includes a buyer’s guide for winemaking supplies. 284 pages. Keepsake. $6.95

- **1850106 CRAFT DISTILLING: Making Liquor Legally at Home.** By Victoria Redhed. From mashing and fermenting to building a small column still, Miller offers a complete guide to creating high-quality wines and rums at home. Packed with recipes and techniques, it also explains the licensing process and proposes fair regulations for hobby distillers. Illus. 210 pages. New Society. Paperbound. At $24.95

- **1858568 TABLETOP DISTILLING: How to Make Spirits, Essences, and Essential Oils with Small Stills.** By Kai Moller. With a small, 0.5 liter 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 raw natural materials for a variety of applications. Complete with a guide to distilling essential oils this is the ideal companion for the home distiller. Fully illus. in color. 176 pages. Schiffer. $29.95

- **6769290 THE WILD VINE: A Forgotten Grape and the Untold Story of American Wine.** By Todd Kliman. Kliman sets out on an quest to unravel the mystery behind Norton, a grape used to make a Missouri wine. Shares with readers a great American secret: discovering the Norton, a native, you know, rare, an idiosyncratic, inky drink and forever changing the way we look at Missouri wine. Shares with readers a great American story and the Untold Story of American Wine. 6769438

- **6767003 SOUTHERN SPIRITS: Four Hundred Years of Drinking in the American South, with Recipes.** By Robin Miller. Tells the full story of liquor, beer, and wine in the American South. Along the way, it challenges the stereotypes of Southern drinking culture and reveals how Southern culture has shaped the South and America as a whole. Illus. 316 pages. Ten Speed. Pub. at $24.99

- **5952174 BOURBON EMPIRE: The Past and Future of America’s Whiskey.** By Reid Mitenbuler. Whiskey has influenced America’s political, economic, and social life. This book offers a tour through spirits, spanning frontier rebellion, Gilded Age corruption and the magic of Madison Avenue. 310 pages. Viking. Pub. at $27.95


- **6896715 A SHORT HISTORY OF DRUNKENNESS.** By Mark Forsyth. Making stops all over the world, this volume traces humankind’s love affair with brews from our primate ancestors to the Drinking Drains of Prohibition, answering every possible question along the way. What did people drink? How much? Who did all the drinking? Of the many possible reasons, why? A history of the world at its inebriated best. 210 pages. Three Rivers. Pub. at $18.00

- **6657191 THE DRUNKEN BOTANIST: The Plants That Create the World’s Great Drinks. By Amy Stewart. Explores the dizzying array of herbs, fruits, trees, and fungi that humans have contrived to transform into alcohol over the centuries. A fascinating confection of biology, chemistry, history, etymology, and mixology, this guide features more than 50 drink recipes and growing tips. Illus. 381 pages. Algonquin. Pub. at $15.95

- **6853099 THE ART OF THE FLASK: Entertaining from the Hip.** By Paul Knorr. Celebrates the history and convenience of this classic drinking vessel. Also includes creative cocktail recipes to fill your flask. Fully illus. in color. 208 pages. Cider Mill. Pub. at $16.95

- **6814441 MIRACLE BREW: Hops, barley, water, yeast and the Nature of Beer.** By Pete Brown. Explores the origins of fermentation, the lost age of hallucinogenic gruit beers; the evolution of modern hop varieties; a complete natural history of beer; and shares the incredible story behind each of its four ingredients. 200 pages. Thames. Green. Paperbound. At $19.95

- **1858122 THE HOME BREWER’S GUIDE TO MOONSHINING: How to Make and Drink Whiskey.** By B. McFarland & T. Sandham. Brimming with more than 50 drink recipes and growing tips. Includes 50 cocktail recipes. Fully illus. in color. 160 pages. Firefly. Pub. at $29.95

- **1858567 AGAINST ALL HOPS: Techniques and Philosophy for Creating Extraordinary Botanical Beers.** By Butch Heilshorn. Join brewer Butch Heilshorn and discover gruits: incredible botanical beers that we’ve been drinking throughout the world for most of human history. He provides techniques and approaches for the intermediate to advanced brewer to create these unique off-the-wall creations. Illus. in color. 142 pages. Page Street. Paperbound. At $18.99

- **6805779 THE HOMEBUILT WINERY: 43 Projects for Building and Using Winemaking Equipment. By Steve Hughes. Provides complete instructions for projects that will facilitate the entire process of turning grapes into wine—from crushing and destemming to bottling and labeling. Illus. 200 pages. Taunton. $12.95

- **6718922 THE BEST BEERS: 1,000 Must-Drink Brews from Portland to Prague.** By Butch Heilshorn. Expanded edition features 85x101%. Illus. 288 pages. Sterling. Pub. at $27.95

- **6869235 THE BEST BEERS OF AMERICA: 300World Classics and 100 Beers from every Region.** By John Rogers & Staniszewski. Covers every major style and many wild creations. Includes a complete guide to the home still is an ideal introduction for beginners as well as a practical resource for producing distillers. Includes 50 cocktail recipes. Fully illus. in color. 160 pages. Fiery. Pub. at $29.95

- **6637191 THE KINGS COUNTY DISTILLERY GUIDE TO URBAN MOONSHINING: How to Make and Drink Whiskey.** By C. Spiegel & D. Haskel. Takes readers through the history of homemade whiskey, this fascinating guide answers questions that have mystified amateur and enthusiast Moonshiners alike. It also reveals how readers can create their own homemade whiskey safely and deliciously. By P. Varrius & R. Culling.

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**Wine & Spirits**

**661258X ANCESTOR BREWS: Rediscovered and Re-created**, By Patrick E. McGovern. Interweaving archaeology and science, McGovern uncovers and resurrects the oldest alcoholic beverages on the planet. Venturing through time and across the planet, he highlights laboratory discoveries both delicious and extreme, and even offers homebrewing directions and recipes. 291 pages. Norton. Pub. at $26.95. **$19.95**

**6708692 THE ESSENTIAL SCRATCH & SNIFF GUIDE TO BECOMING A WHISKEY KNOW-IT-ALL,** By Richard Betts et al. Know your based or choose! Betts boils down his know-how to twenty pages, dividing whiskey into three simple categories. Grain, Wood, and Place. Humorous illustrations and scratch & sniff scents (vanilla, sandalwood, grass, and more) help would-be connoisseurs learn their preferences. HMH. 10 1/8 x. Pub. at $22.00. **$5.95**


**5913233 GREAT WINE MADE SIMPLE, REVISED: Straight Talk from a Master Sommelier,** By Andrea Immer Robinson. First published in 2000, this now-classic introduction to wine reflects up-to-the-minute wine trends, including the burgeoning popularity of Shiraz grape, new flavor maps, and much more. Although thoroughly revised, it lives up to its title by making selecting and enjoying wine truly simple. Illus. 326 pages. Broadway. Pub. at $30.00. **$4.95**

**463442X COOL BEER LABELS: The Best Art & Design from Breweries Around the World,** By D. Bellon & S. Speeg. Whether you are a visual creative looking for packaging design inspiration or simply part of the growing community looking for packaging design inspiration, this book offers an inside look at the detailed artistry behind the most eye-catching labels from one of the most iconic industries in the world. Featuring the best of the best from craft beers around the world, this book is packed with beautiful photography, unique insights, and expert commentary on the art and design behind beer labels. Featuring detailed profiles of the best designers and their work, this book is a must-have for anyone interested in the beer industry, packaging design, or simply passionate about craft beer. 289 pages. Skyhorse. Pub. at $25.99. **$9.95**

**5893843 THE HOMEBREW HANDBOOK: By B. Law & D. Grimes. Small enough to be used anywhere, this guide is packed with 75 recipes for all-flavored IPAs, wheat beers, pilsners, stouts, and more. Includes a comprehensive techniques section with essential information for getting started.** Well illus. in color. 143 pages. CICO Books. Pub. at $19.95. **$4.95**

**5739902 THE UNITED STATES OF BEER: A Freewheeling History of the All-American Drink,** By Dane Huckelbridge. Drawing up on a wealth of little-known historical sources and explaining the scientific breakthroughs that have shaped beer’s evolution, and mixing in more than a splash of dedication to the craft beer research, Huckelbridge offers a raucous and enlightening toast to the all-American drink. Illus. 289 pages. Morrow. Pub. at $25.99. **$9.95**

**4540301 HOMEMADE DOUGHNUTS: Techniques and Recipes from Brooklyn to Bamberg,** By E. Countryman. Paperback. Pub. at $19.95. **$5.95**

**5993818 MAKE SOME BEER: Small-Batch Recipes from Brooklyn to Bamberg,** By E. Shea & S. Valand. After taking a tour of the world’s most innovative and storied breweries, the authors have returned to offer 33 stovetop-ready recipes for silky stouts, citrusy IPAs, and robust porters, along with stories (informed by the global community of small-batch brewers). Illus. 176 pages. Clarkson Potter. Paperback. Pub. at $19.95. **SOLD OUT**

**655853 THE POCKET HANDBOOK OF HOMEBREWING BY D. Law & B. Grimes.** Small enough to be used anywhere, this guide is packed with 75 recipes for all-flavored IPAs, wheat beers, pilsners, stouts, and more. Includes a comprehensive techniques section with essential information for getting started. Well illus. in color. 143 pages. CICO Books. Pub. at $19.95. **$4.95**

**655853 THE POCKET HANDBOOK OF HOMEBREWING**

**4540301 HOMEMADE DOUGHNUTS: Techniques and Recipes from Brooklyn to Bamberg,** By E. Countryman. Paperback. Pub. at $19.95. **$5.95**

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**598250X THE SECRETS OF MASTER BREWERS: Techniques, Traditions, and Homebrew Recipes for 26 of the World’s Classic Beer Styles,** By Jeff Alworth. Learn to make the world’s iconic beers with techniques and recipes from the pros. Behind the scenes tours of 26 top craft breweries reveal the secrets behind each and every beer. Descriptions of the ingredients and processes reveal the processes, equipment, and ingredients that distinguish each style. And best of all, contemporary brewmasters share their secrets to help you create your own versions of these 26 classic beers. 293 pages. Storey. Paperback. Pub. at $24.95. **$11.95**

**596550X BEER MAKES EVERYTHING BETTER: 101 Recipes for Using Beer to Make Your Favorite Happy Hour Grub,** By John Lemmon. Bring the happy hour experience into your home! In addition to discovering what you can do with beer (other than drinking it, of course), you will learn the history of beer, how each ingredient affects beer flavor, the health benefits of beer, and how to create the perfect happy hour setting. Well illus. in color. 158 pages. Skyhorse. Pub. at $19.99. **$14.95**

**589318X THE UNITED STATES OF CRAFT BEER,** By Jess Lee. A state by state exploration of America’s greatest breweries, from Jack’s Abby Brewing in Massachusetts to the Maui Brewing Company in Hawaii. Complete with photos of the beers and breweries, this guide gives you the lowdown on all things craft beer — where you make your way across the country. 208 pages. Adams Media. **PRICE CUT to $2.95**

**5893843 THE HOMEBREW HANDBOOK**

**4540301 HOMEMADE DOUGHNUTS**

**5913233 GREAT WINE MADE SIMPLE, REVISED: STRAIGHT TALK FROM A MASTER SOMMELIER**

**5893843 THE HOMEBREW HANDBOOK**

**598250X THE SECRETS OF MASTER BREWERS: TECHNIQUES, TRADITIONS, AND HOMEBREW RECIPES FOR 26 OF THE WORLD’S CLASSIC BEER STYLES**

**STRENGTH-BUILDING RECIPES FOR EVERYDAY HEALTH**

By Pamela Braun. Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein-packed drinks have the same all-American taste of their carb-heavy counterparts, but are better for you. Try Pineapple Upside-Down Pancakes; Cinnamon Roll Pancakes; Peanut Butter Cup Pancakes, and many more. Well illus. in color. 127 pages. Countryman. Paperback. Pub. at $14.95. **$11.95**
**Cookies, Breads & Baking**

**6853083 THE GREAT AMERICAN CHOCOLATE CHIP COOKIE BOOK.** By Carolyn Wyman. Along with more than 75 recipes, this book also includes the true story of the cookie’s invention 75 years ago, a state-by-state survey of bakeries and restaurants known for their chocolate chip cookies and much more. Illus. in color. 207 pages. Cowman $19.95

**4594444 ARTISAN BREAD: 100 Years of Techniques and Recipes.** By Keith Cohen. The master baker and owner of Owashakers bakery offers professional baking methods including step by step directions for baking a variety of delicious breads and rolls, and presents a behind the scenes look at how an artisan baker works and creates mouthwatering new recipes. Includes recipes. SHOPWORN. Well illus. in color. **$17.95**

**224 pages. Race Point. 8 1/4 x 10 1/2. Pub. at $7.95**

**★★6893857 CAST-IRON BAKING: Scratch Recipes for Your Favorite Skillet.** By Brooke Bell. With dozens of skillet recipes featuring ripe spring berries, summer’s best vegetables, fall’s jewel-toned market treasures, and winter’s warmest spices, this is the ultimate guide to baking through the bounty of the season. Jostled and fruit filled pies are baked to perfection. Well illus. in color. 164 pages. 83 Press. 8 1/4 x 10 1/4. Pub. at $24.95 **$17.95**

**6859462 BREAD.** By Dean Brettschneider. This irresistible collection offers up breads to match any occasion, from savory to sweet, healthy to festive. Whether you lance a bagel or baguette, sourdough or sticky buns, these delectable and easy-to-follow recipes are sure to become firm favorites. Well illus. in color. 208 pages. Jacqui Small. Import. Pub. at $19.95 **$13.95**

**★★5925872 MEN’S BAKING MANUAL.** By Andrew Webb. From puddings to patisserie, sourdough to sausage rolls, this guide tells you everything you need to know. Covering tools and equipment, perfect pastry, yeasts and starters and cakes, muffins, shortbreads and pies, it’s packed full of advice, tips and recipes that will have you wowing your friends and family with stunning breads, cakes, puddings and pastries. Fully illus. in color. 8 1/4 x 10 1/2. Pub. at $36.95 **$19.95**

**184 pages. Haynes. $21.95**

**NEW! ★★6709396 THE NEW BREAD: Great Gluten-Free Baking.** By J. Frey & M. Blohm. Alternatives like buckwheat, cornmeal, and rosehip powder open the door to endless gluten-free baking possibilities. That potential is fully realized in this collection of offerings. From breads and tortillas to fiber rolls, as well as marmalades and other essential bread companions. Color photos. 143 pages. Schiffer. **$21.95**

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**6899363 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM.** By that cook with the mop, Dempsey. This guide will tempt your taste buds with easy to prepare treats you can create in your own home. Explains how to use an ice cream maker, with instructions for making ice cream, sherbet, sorbet, frozen yogurt, and gelato, and provides over 200 recipes for pies, cakes, sundaes, parfaits, toppings, ice cream sandwiches, and cones. 280 pages. Alpha. Paperbound. Pub. at $15.95 **$9.95**

**6657906 NATURALLY SWEET: Bake All Your Favorites with 30% to 50% Less Sugar.** By the eds. of America’s Test Kitchen. America’s Test Kitchen offers more than 100 revolutionary recipes for great-tasting baked goods and desserts that rely on only natural, less processed sweeteners. Each recipe contains 30 to 50 percent less sugar overall. Features such favorites as Chocolate Chip Cookies and Cinnamon Buns. Well illus. in color. 310 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95 **$7.95**

**5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats.** By Beth Hensperger and Kathy Hensperger. 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 frezzable container, such as a loaf pan; and a sweet tooth! Here are endless possibilities for making no-fuss ice cream, gelato, sherbet, sorbet, and more. SHOPWORN. Well illus. in color. 168 pages. St. Martin’s. Paperbound. Pub. at $22.99 **$8.95**

**7566395 DEEP CHOCOLATE DESSERTS: Decadent Recipes for the Serious Chocolate Lover.** By John McCambridge. Indulge with this book featuring bittersweet and semisweet chocolate, from cookies loaded with chips and cakes piled high with thick, rich frosting to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Paperbound. Pub. at $18.95 **$2.95**

**6882064 THE PIE BOOK: Over 400 Classic Recipes.** By Louis P’ De Gouy. From simple cherries to hearty mince meats, luscious custards, and delicate chiffons, master chef Louis P’ De Gouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhubarb, Chocolate Custard and more. A reproduction of the work originally published in 1949. 419 pages. Dover. Pub. at $24.95 **$19.95**

**6832792 MAKE YOUR OWN ICE CREAM.** By Sarah Tyler Rorer. Updated for modern kitchens, this vintage volume of ice cream recipes offers a mouthwatering selection of frozen treats that are sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, souffles, parfaits, mousses, and more. 100 pages. Dover. Pub. at $9.95 **$7.95**

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**5985129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors.** By Nicole Weston. Offers custard-based recipes and lightier, egg-free options for creating a bounty of frozen treats. From Peaches and Cream to savour in summer, Gingerbread Cookie to add spice to the holidays, and classics like Rocky Road and Mocha Almond Enriched, there’s a mix to suit every occasion. 90 pages. Storey. Paperbound. Pub. at $8.95 **$3.95**

**6763399 GUARDIAN ICE CREAM: 150 Recipes for Every Occasion.** Featuring a freezer; a whisk or electric mixer; a rolling pin; a sheet pan, and more, this vintage volume of ice cream recipes offers a mouthwatering selection of frozen treats that are sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, souffles, parfaits, mousses, and more. 320 pages. Dover. Pub. at $11.99 **$4.95**

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**6882064 THE PIE BOOK: Over 400 Classic Recipes.** By Louis P’ De Gouy. From simple cherries to hearty mince meats, luscious custards, and delicate chiffons, master chef Louis P’ De Gouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhubarb, Chocolate Custard and more. A reproduction of the work originally published in 1949. 419 pages. Dover. Pub. at $24.95 **$19.95**
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5859505 KIDS’ TREATS. By Katie Wilkie. Offers dozens of scrumptious recipes that are not only fun to make but also fun to eat. Features step by step instructions for 20 tasty treats such as Cereal Owls, Rainbow Coated Pretzels, Graham Cracker Airplanes; Watermelon Cupcakes, and Snowman Cupcakes. Well illus. in color. 170 pages. Workman. Paperbound. Pub. at $17.99


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7774074 TIPSY TREATS: Alcohol-Infused Cupcakes, Marshmallows, Martini Gels, and More! By Autumn Skoczen. Along with information about the basics of baking with alcohol and common problems and solutions, Skoczen shares her unique alcohol-infused recipes for cupcakes and cakes, frostings, fillings, and fruit, marshmallows, and more. Illus. in color. 118 pages. Skyhorse. Pub. at $19.99

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9419068 COCONUT: Melting-in-the-Mouth Delicacies. By Maria Grazia Villa. Dark, milk, or white–no matter what your taste, you probably can’t resist chocolate. Feed your inner choco-aholic with the creative gourmet offerings in these pages: Chocolate Hazelnut Biscuits, Milk Chocolate Mousse; Chocolate Rum Cupcakes; and so much more. Fully illus. in color. 128 pages. White Star. Import. Pub. at $12.95


1263273 IDEAS FOR NO-BAKE DESSERTS: 103 Easy Recipes for No-Bake Cookies, Bars, and Treats. By Addie Gundry. You don’t have to take up space in your oven or whip your own cream to make delicious share worthy desserts. Gundry shows you how to combine your favorite flavors into no-bake cheesecakes, pies, fruit tarts, cookies, bites, bars, puddings, and adorable single-serving desserts in a jar. Fully illus. in color. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99

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**6794186 THE PIE PROJECT.** By P. Wood & K. Jefferson. From Spiced Apple and Gold Syrup Pie, to Peach Melba Ice Cream Pie, the authors set out to reimage the classics with their ultimate collection of 60 decadent sweet pies. Be inspired to embark on your own pie project, master these, then dream up your own take-anywhere treats. Well illus. in color. 160 pages. Hardie Grant. Import. Pub. at $24.99

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**5993245 CAKES FOR ALL OCCASIONS.** By Beth Lipton. Discover how to make fabulous, beautiful desserts for all of your occasions! From harvesting cacao pods to transforming them into finished bars with distinctive and complex flavors. Then she teaches the art of pairing beer, spirits, bread, cheese, and more, while master chefs highlight their favorite decadent recipes with sunset-inspired decorations. illus. in color. 224 pages. Globe. Pub. at $19.95

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5766451 STYLISH CAKES: The Extraordinary Confections of the Fashion Chef. By Charlotte Nealville with M. Collinoller. Make six unique couture confections that take the pastry arts to a whole new level of imagination, style and taste are included in this lavishly illustrated volume. Includes some basic recipes and tutorials. 240 pages. Name&Design. 8½x11½. Paperbound. Pub. at $16.95


Books. 8½x10¼. Paperbound. Pub. at $14.95

5980180 THE HEALING POWERS OF COFFEE. By Cal Orey. Percolating with information about the world’s favorite “new” health food, as well as interviews with roasters, distillers, and coffee roasters–plus a jolt of past and present coffee culture–this is an all-encompassing look at a potent elixir’s rise from vice to virtue. Includes recipes and home remedies. 288 pages. Kensington. Paperbound. Pub. at $16.95

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6825516 INFUSED WATER: 100 Easy, Delicious Recipes for Detox, Weight Loss, Healthy Skin, Better Immunity, and More! By Britt Brandon. One hundred nutrient-rich recipes for thirst-quenching drinks that control your appetite, aid digestion, and improve your overall health. Infusion is a great way to enjoy the vitamins and flavors of fresh fruits and vegetables without the extra calories and fructose found in juices. 128 pages. Adams Media. Paperbound. Pub. at $13.99

6766528 SUPERFOOD SMOOTHIE BOWLS. By Daniella Chace. Offers 100 simple vegan recipes for smoothie bowls, topped with fresh chopped fruit, toasted nuts, and so much more that will fill you up without busting your diet. All recipes are dairy-free, gluten-free, low in sugar, and includes step-by-step type photos. 222 pages. Running Press. Well illus. in color. 222 pages. Paperbound. Pub. at $16.95

6833810 TEA FOR YOU: Blending Custom Teas to Savor and Share. By Tracy Stern. Shares tips and ideas for creating personalized monochromatic blends–whether by making your very own customized teas to savor and share. This guide features recipes for unique tea blends, as well as recipes for tea infused foods, such as Chai Tea Scones and Green Tea Popcorn. Illus. in color. 96 pages. Clarkson Potter. Pub. at $15.95

2583044 INFUSE: Herbal Teas to Cleanse, Nourish, and Heal. By P. Graninger & K. Sullivan. Packed full with more than 70 recipes for delicious herbal teas that have been expertly formulated to prevent and treat dozens of common physical and emotional conditions. Feeling run down? Brew a cup of Immuni-Tea. Trouble sleeping? Try Sweet Sleep Tea and learn an emotional pick me up? Happy tea is perfect!


6714756 THE I LOVE MY NUTRIBULLET GREEN SMOOTHIES RECIPE BOOK. These great tasting, high-nutrient shakes help you lose weight, gain energy, fight aging, and improve your brain and gut health with a tasty and nutritious blend of vegetables and fruits that will keep you feeling full and satisfied for hours. Try a Mango Mango, Cantaloupe Ginger or an Apple Pie for Weight Loss. 240 pages. Adams Media. Paperbound. Pub. at $14.99

4607384 APPLES TO CIDER: How to Make Cider at Home. By April White with S. Wood. Whether you are a home brewer, a home winemaker, or simply a cider lover, you’ll soon be on your way to making your own delicious cider at home. This guide includes step by step instructions for making your first batch of cider: a guide to tasting cider like a professional, and much more. Well illus. in color. 152 pages. Experiment. Paperbound. Pub. at $24.95

6732880 A JUICE A DAY: 365 Juices + Smoothies for Every Day of the Year. Ed. by Natalie Bradley. Discover new ways to enjoy your fruits and vegetables and learn why certain ingredients are so good for you with your lip-smacking collection of smoothie and juice recipes. Enjoy a different recipe each day of the year—including quick fixes for busy days! Well illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $14.95

6814808 FERMENTED PROBIOTIC DRINKS AT HOME. By Felicity Evans. Transform your health with fermented probiotic drinks with this step by step guide. Includes fifty recipes for high-quality ferments from Chinese, Peruvian, Japanese, Mexican Pineapple Tepache and the ever popular Kombucha and Kefir. Evans teaches you how to recognize a successful ferment and troubleshoot when needed. Illus. in color. 132 pages. The Del Posto Cookbook. Paperbound Import at $18.95

6814816 WILD WINEMAKING: Easy & Adventurous Recipes Going Beyond Grapes. By Richard W. Bender. Offers over 145 recipes for boldly flavored wine, sake, and champagne that forego traditional grape varieties and rely instead on family fruits, vegetables, and herbs—even cannabis. Recipes include Bing Cherry; Jasmine Flower; Blackberry; Blood Orange-Thai Dragon; and much more. Illus. in color. 260 pages. Storey. Paperbound. Pub. at $19.95

6708986 JUICE ITI BLEND IT! Transform Your Health One Drink at a Time! By Lisa Craven. Discover when to juice and when to blend, as well as the benefits of each. Find out what to do with what you purchase, then dive in and explore easy, delicious recipes for juices and smoothies that are gluten- and dairy-free, using only natural ingredients with no processed sugars. Well illus. in color. 136 pages. Excite. 8½x11¼. Paperbound Import. Pub. at $19.95

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