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March 29, 2019


THE COMPLETE SODA-MAKING BOOK. By Jill Houk. Re-create your favorite sodas in your own home, without all the unpronounceable ingredients. Featuring 100 all-natural recipes, this volume shows you how to use your soda-making appliance to craft soft drinks, from traditional colas to artisanal flavors. Color photos. 240 pages. Adams Media. Paperbound. Pub. at $17.99 $3.95

THE I LOVE MY RICE COOKER RECIPE BOOK. Find out what your rice cooker can do with these 175 recipes including Bacon, Onion, and Potato Hash; Spinach Soup with Pork Meatballs; Herb and Garlic Shrimp; and Pumpkin Cheesecake with Gingersnap Crust. You’ll be inspired to use your rice cooker in ways you never thought possible. Color photos. 220 pages. Adams Media. Paperbound. Pub. at $18.99 $4.95

WISDOM FOR HOME PRESERVERS: 500 Tips for Pickling, Canning, Curing, Smoking, and More. By Robin Ripley. Collects 500 tips for preserving food at home. For easy reference, the tips are divided into eight chapters: Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. Illus. 288 pages. Taunton. Pub. at $21.95 $4.95

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

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

THE CHIA SEED COOKBOOK. By MySeeds Chia Test Kitchen. These tiny flavorless, gluten-free seeds are chock-full of antioxidants and fiber, and they can be used as a replacement for butter or oil in your favorite baked goods. Nearly 100 recipes include Peanut Butter Chia Waffles, Chia Triple Fruit Crisp, and Chia Lemon Hummus. Well illus. in color. 224 pages. Skyhorse. Pub. at $17.95 2849313

FRONTIER FARE: Recipes and Lore from the Old West. By Sherry Monahan. Celebrate the history, the culture, and the food of the Wild West with this regional culinary collection. Mixing fascinating tales of frontier history with authentic and appetizing recipes, Monahan offers an irresistible look at dining on the range. Illus. in color. 230 pages. Globe Pequot. Paperbound. Pub. at $18.95 $4.95

MOUNTAIN BREW, 40TH ANNIVERSARY EDITION. By T. Matson & L.A. Monahan. Offers an irresistible look at dining on the range. Illus. in color. 2841789

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★★★ 4614171 PROJECT SMOKE. By Steven Raichlen. A complete step by step guide to mastering the art and craft of smoking, plus 100 recipes—every one a game-changer—for smoked food that roasts off your plate with flavor. Make your own Chinatown Spareribs, and get adventurous with Smoked Barbecue-Style Grilled Ribs, Smoked Cheesecake, anyone? Well illus. in color. 293 pages. Workman. Paperback. Pub. at $22.95 $17.95

★★★ 6841066 FERMENTATION REVOLUTION: 70 Easy, Healthy Recipes for Sauerkraut, Kombucha, Kimchi and More. By S. Bureau & D. Colin. You need to know about fermentation to start a tasty little revolution in your pantry. You’ll soothe your digestive and nervous systems, revive your immune system and regulate your metabolism. So gather your jars, because the probiotic revolution has begun! Well illus. in color. 207 pages. Robert Rose. 7¼x10½. Paperback. Pub. at $24.95 $19.95

★★★ 2826200 THE BEST INDUCTION BURNER RECIPES ON THE PLANET. By Ella Sanders. Portable, versatile, and extremely safe to use, an induction burner is a must-have appliance that will significantly change the way you cook. The 100 tasty recipes included here will help you find easier ways to cook classic favorites with your appliance like Curried Butternut Squash Soup; One-Pan Swedish Meatballs; and Skillet Turkey Tetrazzini. Color photos. Paperback. Pub. at $19.99 $14.95

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★★★ 2003003 SNOW’S KITCHENALIA: How Everything Works. By Alan Snow. Snow’s fascinating visual miscellany shows you the ins, outs, hows, and whys of all manner of cooking equipment, tools and techniques—from ovens, blenders and coffee machines to more sophisticated chefs’ equipment and everything in between. An essential volume for every keen cook, whether amateur or professional. Fully illus. in color. 208 pages. Weldon Owen. Pub. at $25.00 $8.95

★★★ 6720773 CAST-IRON COOKWARE: The Care & Keeping Handbook. By Dominique DeVito. Whether you are looking to restore an antique skillet or want to know how to use your Dutch Oven, even if you have never owned a cast-iron skillet before, this book has all the wisdom you need, accompanied by a generous helping of delicious recipes to suit all tastes; Chicken Pot Pie, Skillet S’mores, Bouillabaisse, and many more. Illus. in color. 192 pages. Cider Mill. Paperback. Pub. at $16.95 $12.95

★★★ 6910122 THE BEGINNER’S GUIDE TO DEHYDRATING FOOD. By Teresa Marrone. Learn how to dehydrate everything from apricots to zucchini and master the simple techniques needed to make your own jerky, as well as leathers, candied fruit, baby food, and more. Then make the most of your dried goods by using them in more than 50 additional, flavor-packed recipes, including mixes for hearty meals. Well illus. in color. 308 pages. Storey. Paperback. Pub. at $24.95 $17.95

★★★ 6962637 MASTERING THE CRAFT OF SMOKING FOOD. By Warren R. Anderson. Here is an exceptionally complete guide to making real smoking food at home than is commercially made products. Discover the secrets of making bacon, ham, pastrami, jerky, sausage, smoked cheese, smoked salmon, and many more delicious smoked foods. Illus. 309 pages. Burford. Paperback. Pub. at $19.95 $13.95

★★★ 699222X MASTERING THE CRAFT OF MAKING SAUSAGE. By Warren R. Anderson. Comprehensive guide to making sausages of all kinds: beef and pork sausages, canned and uncased, sausages from poultry and game, emulsified sausage, cured sausage, fermented style sausages and more. Complete instructions will be the novice, while the 100 recipes will be of interest to experienced sausage makers. Illus. 309 pages. Burford. Paperback. Pub. at $19.95 $13.95

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6899572 GO KAMADO: More Than 100 Recipes For Your Ceramic Grill. By J. Kenji López-Alt and Steven Raichlen. Boston has built his business around teaching people how to use kamado grills, and now you can learn his simple techniques to make mouthwatering meals on an affordable kamado like: Smoked Strip Loin with Spicy Gochujang Zhug or Grilled Tequila Chicken with Corn & Black Bean Salad. Color photos. 192 pages. Alpha. Paperback. Pub. at $22.99 $17.95


★★★ 8011508 THE AIRFRYER COOKBOOK: Williams-Sonoma Test Kitchen. Photos by Aubrie Pick. This air fryer cookbook is packed with delicious Airfryer fries, bakes, roasts, and grills food more quickly than a standard stove top or oven, and uses little to no oil. Includes over 20 recipes for using an Air Fryer, with a special section covering the newest models on the market. Well illus. in color. 580 pages. Lyons. Paperback. Pub. at $24.95 $17.95

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Cooking Techniques & Guides

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Recipe Collections

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2815486 HOMERFRONT COOKING: Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones. By Amy Ruth Finegold. A collection of more than seventy preserved family recipes and photographs from military service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Chocolate Chicken and Praline Asparagus; Persimmon Pancakes; Pensacola Navy Cranberry-Crab; and Sunday Dinner Roast Beef. 226 pages. Skyhorse. 8¼x10¼. $16.95

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6914772 THE GREAT AMERICAN BURGER: How to Make National Favorites: Hamburgers at Home. By Geoge Motz. A collection of unique regional preparations of the hamburger, the icon of American cuisine. After covering the basics, the author then shares regional recipes like the Fried Onion Burger of Oklahoma, the Jucy Lucy of Minnesota, the Steamed Cheeseburger of Connecticut and many more. Color photos. 240 pages. Stewart, Tabori & Chang. Pub. at $25.95 $9.95


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6630421 NORTHERN HOSPITALITY: Cooking By Letter in New England. By K. Stavely & K. Fitzgerald. Collects over 400 historic New England recipes from the seventeenth- to the early twentieth-century, and equips readers with all the tools they need for both historical understanding and kitchen adventure. Recipes are presented in their original textual forms and are accompanied by commentaries to make them more accessible to the modern reader. 469 pages. UMAP Paperback. Pub. at $30.95 $6.95

6625444 GOLDY’S KITCHEN COOKBOOK. By Diane Mott Davidson. Inspired by 350 delicious culinary-authority authors in this combination cookbook and memoir, as Davidson gives readers an inside look at the events that shaped the making of this beloved series. In each Goldy novel, Davidson includes recipes, and now they are collected here along with some brand-new dishes. Feed your guests the way Goldy does! 440 pages. Morrow. Pub. at $24.99 $4.95

6980244 KITCHEN THINGS: An Album of Vintage Uglensis and Farm-Kitchen Recipes. By Richelle Snodgrass. The master photographer and novelist showcases the beloved objects and recipes of our collective culinary past. Gathering the vintage tools and recipes that cooks return to time and time again and pairing them with his own poignant reflections, Snodgrass welcomes us to revisit our fondest kitchen memories. 273 pages. Skyhorse. 10x14x1½. Paperback. Pub. at $29.95 $6.95

★2768239 THE KOREAN KIMCHI COOKBOOK. By Kim Man-So. Explore Korean food in all its pungent, healthful complexity. This collection features more than 75 recipes for all occasions like Steamed Green Chilies, Autumn Kimchi, Hot and Spicy Spring Kimchi. You’ll learn it all–its origins, tips on preparation and substitutes of unusual ingredients. Color photos. 120 pages. Tuttle. 10x1½. Paperback. Pub. at $17.99 $12.95

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

4592162 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 creative use of additional ingredients and/or alternative methods of preparation. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

5977193 101 MORE THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. More twirly wiry ramen noodle fun with soups, salads, vegetables, meats, and desserts. Try Rice Cake and Ramen Fajitas or Ramen Trail Mix, and more! 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $3.95

760798X THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Dairy. By Diane St. Clair. Explains techniques from animal husbandry and land management to the buttermilk creamery processes. Here you’ll learn how to make your own butter and buttermilk, and learn the ways in which it enhances food flavors and textures. Try Pink Gazpacho, Buttermilk Piecrust, Buttermilk Meatloaf, and more. Well illus. in color. 209 pages. Andrews McMeel. Pub. at $27.99 $5.95

6918192 TINA NORDSTROM’S WEEKEND COOKBOOK. Nordstrom provides three sections with 75 recipes; Friday’s recipes are fast and simple, so you can finally get off your feet and cuddle on the couch. Saturday’s are more challenging, and plenty for dinner for two; and finally on Sunday, sleep in and prepare yourself for everyone’s favorite meal–brunch! Color photos. 128 pages. Skyhorse. Pub. at $19.99 $4.95

★6727123 TINY BOOK OF PECAN FAVORITES: Classic Recipes for Every Season. Ed. by Cindy Smith Cooper. Presents over 125 recipes sure to inspire your inner chef or baker. From sweet to savory, these recipes will please any taste and span any meal of the day. Enjoy old favorites like Classic Pecan Pie and Pecan Pralines, or discover inventive ideas like Spiced Pecan Cheese Rinds, and more! 19x14x½. Paperback. Pub. at $14.95 $11.95

6915337 THE SIMPLE ART OF EATINGWELL COOKBOOK. With Jessie Price. The expert cooks in the EatingWell Test Kitchen spend all day at the stove so you don’t have to. Represents the fruits of their labor, this collection offers tips and techniques, along with more than 400 of their best recipes, like Garlic Rosemary Mushrooms or Carmelized Onion Lasagna. Well illus. in color. 512 pages. Countryman. 8x10⅛. Paperback. Pub. at $27.50 $9.95

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Recipe Collections

**2791498 COOKING WITH YOGURT.** By Ilia Liev. Offers a wonderful selection of inspiring and creative yogurt recipes like Fried Yogurt Fritters and Fried Ven with Mustard Yogurt Glaze using a range of nutritional ingredients. These delicious yogurt combinations together with precisely chosen spices will satisfy even the most fastidious tastes. Full color, in color. 376 pages. New Holland. 8x10. Paperbound. Pub. at $16.95.

**6852645 THE CONNECTICUT FARM TABLE COOKBOOK.** By T. Medeiros & C. Colasurdo. Dozens of chefs, farmers, and fishermen from across the state share their most beloved recipes featuring locally sourced ingredients. Try Freund's Farm Market & Bakery Pumpkin Bread or Match Restaurant's Bacon-Jalapeno Oysters. Color photos. 327 pages. Countryman. 8x10. Paperbound. Pub. at $22.95.

**6847196 99 FAVORITE AMISH RECIPES.** By Georgia Varozza. Learn to prepare hearty and wholesome meals with this collection of Amish recipes that includes Caramel Apple Pie; Farmer's Stew; Shoofly Pie; Homemade Noodles; and much more. 119 pages. Harvest House. Spiralbound. Pub. at $9.95.


**6904211 THE ILLUSTRATED KITCHEN BIBLE: 1,000 Family Recipes from Around the World.** Ed. by Victoria Blashfont-Snell. With over 3,000 photographs, notes on what can be made ahead, and: over 1,000 creative ideas for leftovers; and detailed step by step instructions–this is the most comprehensive kitchen resource offering over 1,000 recipes like: Ecuadorian Mochi Soup; Thai Noodle Stir-Fry; and Steak and Ale Pie. 544 pages. Dorling Kindersley. 9x10¼. Paperbound. Pub. at $24.95.

**6904072 A FARMGIRL'S TABLE.** By Jessica Robinson. Jessica shares her farm fresh home-cooked recipes with you. Try Blueberry Crumble Bars; Brown Sugar Whiskey Steak; Brunswick Stew; Chipotle Bacon Burgers; and much more! Color photos. 176 pages. Gibbs Smith. Pub. at $24.99.

**6556833 A WORLD OF DUMPLINGS, REVISED: Full of Dumplings, Pockets, and Little Pies from Around the Globe.** By Brian Yarvin. Make your own delicious, succulent filled dumplings from around the world, from pot-stickers to ravioli, knishes to empanadas and samosas, with this mouthwatering collection. More than 100 recipes include Pork Shu Mai, Potato Pierogi, Beefman's Dinner Rolls; and more. Fully illus. in color. 293 pages. Countryman. Paperbound. Pub. at $24.95.

**6967809 COUNTRY LIVING PIES & TARTS.** From savory to sweet, this collection is filled with rustic and flavorful pies and tarts. Try Banana Pudding Pie; Cranberry Turries; Prosciutto & Fig Crostata; Caramelized Onion & Gruyere Tarts; Quiche Lorraine Empanadas; and Banana Pudding Pie; Cranberry Turnovers; Prosciutto & Fig Crostata; this collection is fille d with rust ic and flavorful pies and t arts. Try Crumble Bars; Brown Sugar Whiskey Steak; Brunswick Stew; Cream of Cabbage Soup; Cheese and Bread Casserole; and Ham & Cheese Casserole. 272 pages. Harvest House. Spiralbound. Pub. at $14.95.

**6689695 GOOD HOUSEKEEPING FAVORITE ITALIAN COOKBOOK.** Ed. by Rosemary Ellis. These 185 great tasting recipes are Good Housekeeping favorites. Fully illus. in color. 256 pages. Hearst. Pub. at $16.95.

**3569411 TASTE OF HOME 5 INGREDIENT COOKBOOK.** Ed. by Christine Rukavena. Cook up whatever you please–with ease thanks to the simply sensational five-ingredient recipes you'll find here! Includes over 750 delicious dishes for all occasions, including 137 satisfying main dishes; over 110 snappy sides, snacks and snacks and salads; 72 scrumptious sweets; and more! Color photos. 256 pages. Reader's Digest. Paperbound. Pub. at $19.95.

**5889333 GOOSEBERRY PATCH SECRETS FROM GRANDMA'S KITCHEN.** Every recipe in this collection uses familiar ingredients, with easy directions and hints for success. Also included are lots of tips for delicious cooking plus simple ideas for sharing food and fun with family and friends. Recipes include Meat Pies in a Star Basket; Herby Perogies; Chicken, Ground Beef & Noodle Casserole; and Grandma Ethis Favorite Apricot Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95.

**6668372 TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK.** Ed. by A. Glander & H. Wheaton. From ground beef staples and chicken classics to barbecued ribs and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course dishes. Hearty dishes include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos. 320 pages. Reader's Digest. Paperbound. Pub. at $17.99.

**6685978 TASTE OF HOME MOST REQUESTED RECIPES.** Ed. by A. Glander & H. Wheaton. From tried-and-true dishes that home cooks have eagerly shared, raved about, and rated as absolutely delicious! From fast-to-fix weeknight dinners to potluck staples and holiday specialties, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course dishes. Hearty dishes include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos. 320 pages. Reader's Digest. Paperbound. Pub. at $17.99.

**6847242 THE AMISH FAMILY COOKBOOK.** By Jerry & Tina Eicher. From the family dinner table to the largest potluck, you'll find comfort food as hearty and wholesome as these dishes as Baked Blueberry and Peach Oatmeal; Mamm's Dinner Rolls; Cheesy Potato Soup; Colorful Grilled Veggies; and Pumpkin Cream Cupcakes. 272 pages. Harvest House. Spiralbound. Pub. at $14.99.

**2836289 BRAZIL: A Cook's Tour.** By Christopher Idone. Journeys through the exotic and dazzling country, describing and showing in stunning photographs the people, the land, and most especially the food, with some of the world's most fastidious tastes. Fully illus. in color. 376 pages. Clarkson Potter. Pub. at $32.50.

**2808684 101 BURGERS & SLIDERS: Classic and Gourmet Recipes for the Most Popular Fast Food.** Ed. by Alice Sambrook. Discover how to make all the classics plus inspired gourmet versions of burgers and their chic little cousins, sliders, at home. Find your new favorite burger among recipes like Spiced Vegan Burgers; Mini Party Burgers; and Turkey Burgers and their chic little cousins, sliders. At home. Every recipe in this collection uses familiar ingredients, with easy directions and hints for success. Also included are lots of tips for delicious cooking plus simple ideas for sharing food and fun with family and friends. Recipes include Meat Pies in a Star Basket; Herby Perogies; Chicken, Ground Beef & Noodle Casserole; and Grandma Ethis Favorite Apricot Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95.

**2803356 THE FARM HOME COOKBOOK: Wholesome and Delicious Recipes from the Land.** By Elise Kin. These irresistibly delicious recipes come from the kitchens of cooks whose favorite ingredients are Pennsylvania Dutch Apple Dumplings, and much more. Includes complete chapter on crust-making. Color photos. 128 pages. Hearst. Pub. at $16.95.

**5733379 JOHN WAYNE CAST IRON OFFICIAL COOKBOOK.** Ed. by Jeff Ashworth. Jam-packed with recipes that take advantage of your cast iron's unique characteristics. With over 100 mouthwatering recipes such as Frying Pan Fried Chicken; Bacon Brusel Sprouts and Skillet Roasted Apples with Salted Caramel Sauce and much more, plus fascinating stories, photos and trivia. In color. 252 pages. Media Lab Books. Pub. at $18.95.

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Recipe Collections

5926134 OPEN FACED: Single-Slice Sandwiches from Around the World. By Karen Kaplan. Toasted tradition gets a modern makeover. Crossing with international borders this collection brings fresh, creative flavors to your toasted breakfast, lunch, or dinner. Recipes include Fava Bean Puree with Sauteed Escarole and Artichoke Hearts; Spanish Tortilla with Romesco Sauce Montaditos.


★ 6731193 AIR FRYER DELIGHTS. By Teresa Finney. Go beyond wings, poppers and french fries using your quick, clean, and convenient air fryer. Offers a truly revolutionary way to create delectable treats, these 100 recipes include donuts like Maple Bacon; pastries like Peach Pecan Tarts; cakes like Mint Chocolate; and much more. 191 pages. Ulysses. Paperback. Pub. at $15.95

★ 6694527 SWEET POTATOES: Roasted, Loaded, Fried, and Made into Pie. By Mary-Frances Heck. Flavorful ingredients such as chilies, coconut milk, and chocolate transform your favorite super-food into sixty bold, crave-worthy dishes. Recipes include Chicken and Dumplings, Sweet Potato Chips, Sweet Potato Ravioli, Sweet Potato Tacos, Sweet Potato Ice Cream, and more. Fully Illus. in color. 144 pages. Clarkson Potter. Pub. at $16.99 $12.95

6942237 ADVENTURES IN CHICKEN. By Eva Kosmas Flores. Eva knows how to combine flavors and textures in truly unique ways to make even the humble chicken seem new and exotic. Try Cuban Chicken Fricassee; Grilled Stuffed Pumpkin; Mulligatawny Soup; Cracking, Bacon, and Onion Jam; and more. Fully Illus. in color. 288 pages. HMH. Pub. at $30.00 $9.95

★ 6937101 MAGNOLIA TABLE: A Collection of Recipes for Gathering. By Joanna Gaines with M. Stets. A collection of more than 125 recipes are inspired by traditions of Gaines family favorites and include classic comfort selections from the couple’s new Waco restaurant, Magnolia Table. Includes tasty dishes like Baked Macaroni and Cheese with Bacon; and Souffléd Broccoli and Cauliflower.

Color photos. 328 pages. Morrow. 8¼x10¼. Pub. at $29.95 $21.95

7547005 THE COLONIAL WILLIAMSBURG TAVERN COOKBOOK. Presents the food of our 18th-century culinary heritage, from stews, slaws, and soups to puddings, pies, and pot pies. Includes nearly 200 recipes in all. Color photos. 224 pages. Clarkson Potter. 7¼x10. Pub. at $19.95 $9.95

6904645 PRIME: The Beef Cookbook. By Richard H. Turner. This ode to all things beef from the ultimate authority in meat cookery features over 150 brilliant recipes, organized by cutting method, and includes: Beef Wax Onion Burger; Chopped Steak with Bone Marrow Toast; and Bollito Misto with Salsa Verde. Turner also includes tips on buttering, buying meat and bovine breeds. Color photos. 352 pages. Mitchell Beazley. 8¼x10¼. Pub. at $24.99 $19.95

2852387 SUPER EASY BURGERS. By Dorthy Souksianashvili. Whether you are in the mood for a classic Bacon Cheeseburger or a Pineapple Mango Chicken Burger; there is a super easy burger for everyone! Illus. In color. 144 pages. Clarkson Potter. Paperback. Pub. at $15.99 $9.50

★ 2847841 AMISH COMMUNITY COOKBOOK: Quick & Easy Recipes from Amish and Mennonite Homes. By Carol Roth Giagnocavo. Offers an endless array of traditional appetizers, soups, salads, main dishes, casseroles, breads, and desserts–stick to your tried and true! Recipes include Apple Dumplings; Chicken Pot Pie; Dutch Potato Soup; Reed Beet Eggs; and "Wet-Bottom" Shoofly Pie. Color photos. 192 pages. Fox Chapel. Paperback. Pub. at $14.99 $11.95

LIMITED QUANTITY 2842351 SCRAPS, WILT & WEEDS: Turning Wasted Food into Plenty. By M. Retzluf & T.M. Wong. Features more than 100 recipes using local ingredients in a sustainable, no-waste fashion, utilizing scraps from vegetables, fruits, and meats to create a podium of unique volume you’ll find easy to follow recipes like Carrot Top Pesto; Skillet-Roasted Cauliflower Cores and Leaves with Brie; Pork Ribs with Overripe-Pear Barbecue Sauce; and Flat Beer and Dried Tomato Pomidge. Color photos. 284 pages. Grand Central. Pub. at $35.00 $10.95

2826127 COOKING WITH HERB. By Cedella Marley with R. Pelzer. Takes cooking with cannabis to the next level, showing just how easy it is to infuse your entertaining practices and daily wellness rituals with the Herb. Loaded with party ready recipes like Hemp, Kale, and Apple Salad; Grilled Jerk Chicken with Tamarind Barbecue Sauce; Veg Lasagna; Pepperpot Soup; Marley Passion Cheesecake; and more. Well illus. in color. 240 pages. Avery. Pub. at $30.00 $9.50

6776384 BACON FREAK: 50 Savory Recipes for the Ultimate Enthusiast. By Rocco Loosbrock et al. Celebrate the heavenly smoky, shiny goodness of bacon with these recipes using bacon in every imaginable way: Bacon Weave Chorizo Breakfast Burrito; Bourbon and Bacon Sweet Potatoes; Maple Bacon Macaroni and more. Recipes even include recommended bacons, difficulty rankings by strips, and suggested alcohol pairings. Well illus. in color. 172 pages. Sterling. Pub. at $19.95 $8.95

5822484 THE UNITED STATES OF PIZZA. By Craig Priebie with D. Jacob. Those who love a homemade pizza crust will find step-by-step blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also includes a range of quick and classic sauces and a discussion of insider tools and techniques honed from decades of making pizza. Try Baked Egg and Eggplant Pizza on Naples-Style Dough, or Crab Pizza on Sicilian-Style Dough. Fully illus. in color. 192 pages. Rizzoli. 8x10. Pub. at $30.00 $14.95

★ 6988570X ADVENTURES IN GOOD COOKING by DUNCAN HINES. Ed. by Louis Hatchett. Duncan Hines published this cookbook in 1939 which features recipes from select restaurants across the country and was considered a culinary classic. The editors of this cookbook raise the standards for home cooking in America. Filled with succulent treats, from the Waldorf-Astoria's Chicken Fricassee to Mrs. Hines' own Christmas Nut Cake. 357 pages. UPYK. Paperback. Pub. at $19.95 $15.95

★ 6041583 150 BEST WAFFLE MAKER RECIPES: From Sweet to Savory. By Haugen J. & M. Mackenzie. This wide-ranging recipe collection offers ingenious tips and techniques that will soon have you making waffles like a pro. You’ll find recipes everyone will enjoy, including vegetable, vegan and gluten-free options. Show your advantage of your waffle maker in ways you never imagined. 16 pages of color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95 $15.95

★ 2817016 THE CHICKPEA REVOLUTION COOKBOOK. By H. Lawiess & J. Mulqueen. Features more than 85 recipes that can help you incorporate more plant-based foods into your diet. Powerful and delicious chickpeas are good for you and the Earth. Come join the revolution and give these tasty recipes a try: Chickpea Pozole; Life-Affirming Ramen, and Quinoa with Chickpeas & Cilantro-Pepita Pesto. Color photos. 196 pages. Skyhorse. Pub. at $17.99 $12.95

2832416 WELCOME HOME HARVEST COOKBOOK: Farm-to-Table Dinners and Desserts. By Hope Comerford. Ring Round. Discover whose home farm to table meals without a lot of fuss! Comerford has selected the best fresh meals across the country offering over 450 recipes that include such favorites as Zucchini Stew; Autumn Chicken and Veggies; Rhubarb Crunch; Pork Chops with Apple Stuffing; Tuscan-Style Pork Ribs with Bacon-Garlic Sauce. 576 pages. Good Books. 8¼x10¼. Spiralbound. Pub. at $24.99 $17.95

★ 2787127 PALEO COOKING WITH YOUR AIR FRYER: 80+ Recipes for Healthier Fried Food in Less Time. By Karen S. Lee. Indulge in your favorite fried foods without compromising your health or wasting lots of time and effort. Each of these fantastic recipes skips the gut-irritating pot of hot oil, but keeps the savvy, crispy texture you crave. Enjoy classics like Not Your Gramma's Fried Chicken; Quick and Easy Calamari on Fire; and Beet Enpanadas. Color photos. 208 pages. Page Street. Paperback. Pub. at $21.99 $16.95
Recipe Collections

**6807685 WEEKNIGHT COOKING WITH YOUR INSTANT POT.** By Kristy Bernardo. Anyone who owns an Instant Pot knows that it’s a game changer in the kitchen and here are 75 fresh ideas to inspire your cooking routine. Bernardo uses the best features of the Instant Pot to deepen the flavors and quicken the process so you can have meals such as Butternut Squash, Chicken with Creamy Feta Sauce and Balsamic and Dijon Pot Roast during the week. Color photos. 176 pages. Page Street. Paperback. Pub. at $19.99 $14.95

**6904726 SALUMI.** By John Piccetti et al. These savory meats—including salami, prosciutto, and coppa—reflect generations of Italian craftsmanship ready for your dining room table. Included are more than 50 delicious recipes like Ricotta Pie with Peaches, Linguine with Clam Sauce, and Frittata with Potatoes, Onion, Zucchini, and Salame. Also included is a salami primer. Color photos. 144 pages. Chronicle. Pub. at $24.95 $11.95

**5987392 THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes.** By Rita Greer. Provides stimulating and balanced food for anyone on a soft diet and makes food and cooking a pleasure again. Recipes are based on meals that provide balanced nutrition, such as Lean Pork Sausage Patties with Asparagus and Mushroom. Well illus. in color. 207 pages. Souvenir. Paperback. Pub. at $19.95 $14.95

**6903595 EAT YOUR HEART OUT.** By Dean Sheremet. This collection of recipes will appeal to anyone who’s ever wanted to begin cooking, whether it’s about looks, love, or work. With ultra healthy versions of comfort foods like Slow-Baked Salmon or Sweet Potato Scallion Latkes to improve your mood and boost your nutrition, this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8¼x10¼. Pub. at $25.95 $8.95

**2851571 A BURGER TO BELIEVE IN: Recipes and Fundamentals.** By Chris Kronner with P. Lucchini. An experienced chef reveals the secrets behind his art and obsession with America’s favorite sandwich. With tips for sourcing and grilling high-quality meat, and musings on what makes a good bun, there are more than forty burger accompaniments and alternatives from Superior Onion Rings to Filet O Fish inspired Crab Burgers. Color photos. 240 pages. Ten Speed. Pub. at $29.95 $9.95

**2842418 THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures.** By Amy Zerner et al. This comprehensive shopper’s guide; helpful tips throughout make this decadent cookbook the perfect gift. 208 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $6.95

**2823551 THE CAST-IRON PIES COOKBOOK: 101 Delicious Pie Recipes for Your Cast-Iron Cookware.** By Dominique DeVito. A mouthwatering collection of 100 pies, perfect for cast-iron skillets. Includes a wide range of recipes, such as Maple Pumpkin Pie, Chocolate Mousse Tart, and grapefruit Custard Pie and Cheesecake and Artichoke Heart Pot Pie. Also includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $6.95

**6818271 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION, Ed. by Debra Hudak.** Celebrate ten years of fun with this new edition packed with new equipment and ingredient reviews with this vast and eminently useful resource. Inside you’ll find all of the recipes seen on the show, plus plenty of bonus variations and acquaintances; new comprehensive extensive tips and recipes for roasting and grilling; and stories behind the recipes. Well illus. in color. America’s Test Kitchen. Paperback. Pub. at $32.95 $24.95

**6939185 MARY BERRY EVERYDAY: Make Every Meal Special.** Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Features delicious family suppers, tempting food for sharing and plenty of sweet treats, all made with essential ingredients and a clever twist. Try Curried Beef Sausages; Savarin and Herb Plait; or Potato, Leek and Cheese Pie. Well illus. in color. 320 pages. BBC. Pub. at $45.00 $34.95

**6939493 THE SHORT STACK COOKBOOK: Ingredients That Speak Volumes.** By N. Fanchaud & K. Goalen. This collection showcases 18 essential ingredients, each of which provides a new perspective in the kitchen and reflects how we cook today. Recipes showcase: apples, bacon, feta, maple syrup, tomatoes, pública, chilies, peppers, eggs, Greek yogurt, honey, kale, lemons, mayonnaise, rice, sourdough bread, tomatoes, shrimp and winter squash. Well illus. in color. 320 pages. Abrams. 8¼x10¼. Pub. at $49.00 $16.95

**2782073 MARY BERRY: Foolproof Cooking.** Foolproof, delicious recipes that you can depend on completely. With new weeknight suppers, spectacular dinner party ideas, comforting puddings and brilliant desserts to make with the family, this is the ultimate collection for every home cook. Color photos. 256 pages. Mitchell Beazley. Pub. at $45.00 $34.95

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

**6712513 COOK’S COUNTRY 2017.** Brings together in a single hardcover volume every issue of Cook’s Country magazine from 2017, packed with hundreds of easy-to-make, delectable recipes from America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your cooking better than ever. Fully illus. in color. America’s Test Kitchen. 10½x12¼. Pub. at $35.00 $26.95

**6723209 WELCOME HOME COOKBOOK.** By Hope Comerford. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip, Cinnamon Coffee Cake, Broccoli Rabe and Sausage Soup, Finger-Lickin’ Spareribs, and many more. Color photos. 581 pages. Good Books. 9½x10 Spiralbound. Pub. at $24.99 $16.95

**6836556 HUMMUS: Where the Heart Is.** By Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 50 inventive recipes that include Spicy Baked Chickpea Hummus and Pea and Basil Hummus, along with dips for the hummus, made using the hummus from your favorite hummus dips. Color photos. 128 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

**6890803 THE CONFIDENT COOK.** By Irena Chalmers. The author shows readers that anyone who can understand a few basic home cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into hearty Mulligan or a fancy French Beef Bourguignon. With two hundred practical recipes and techniques depicted in quaint and informative illustrations, 241 pages. Picador. Pub. at $16.00 $11.95

**6897892 HOMEGROWN: Cooking from My New England Roots.** By Matt Jennings with J. Battilana. Honoring the food of his heritage and redefining classic American cuisine, Jennings offers this collection of delicious recipes that include Beef and Pork Meatloaf with Crispy Onion Rings, Maple-Lime Grilled Chicken Legs with Bean Salad, and Mussels with Red Quinoa, Broccoli, and Lemongrass. Color photos. 342 pages. Artisan. Pub. at $35.00

**6880924 SEASONED WITH GRACE: Recipes from My Generation of Shaker Cooking.** By Bertha Lindsay. Offers an authentic, illustrated profile of a way of life and worship that continue to fascinate the hundreds of thousands of people who visit Shaker communities and museums each year. Passed down through the generations these classic recipes include Maple Sugar Cake, Raised Squash Biscuits, New England Clam Chowder, and Flag Root Fudge. 161 pages. Countryman. Paperbound. Pub. at $19.95 $14.95

**6941656 SERIOUSLY GOOD FREEZER MEALS: 150 Easy Recipes to Save Your Time, Money & Sanity.** By Karrie Truman. These freezer meals will seriously change the way you think about freezer cooking. Truman’s recipes include Morning Enchilada Casserole, Instant-slow Cooked Basil Curry Soup, Smoky Grilled Louisiana Turkey Legs, along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-meal genius. Fully illus. in color. 388 pages. Robert Rose. Paperback. $6.95

**6927831 THE KITCHEN SHORTCUT BIBLE.** By B. Weinstein & M. Scarbrough. This collection of more than 200 ingenious recipes will supercharge your time in the kitchen without sacrificing quality or flavor. Featuring new ways to use the kitchen tools you already own, this guide shows how to make a great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings with stovetop and pressure cooker directions. Photos. 552 pages. Little Brown. Pub. at $30.00

**6655326 THE LITTLE LIBRARY COOKBOOK: 100 Recipes from Your Favorite Books.** By Kate Young. This charming collection features 100 recipes inspired by food in the most beloved works of classic and contemporary fiction. Try luscious summer tarts the Queen of hearts would love; flavorful curried chicken from Sherlock Holmes’s Biat Bots; and clam chowder while reading Moby Dick; and more. Well illus. in color. 300 pages. Sterling Epicure. Pub. at $24.95 $19.95

**6967884 THE GOURMET KITCHEN: Recipes from the Creator of Savory Simple.** By Jennifer Farley. Take your home-cooked meals to a new gourmet level with this collection of sophisticated, unique recipes including simple hearty breakfasts such as Spinach, Artichoke, and Potato Frittata; or quick and healthy weeknight meals such as Maple Soy Glazed Salmon. Color photos. 332 pages. Countryman. Paperbound. Pub. at $23.99 $19.95

**6559111 THE APPLE CIDER VINEGAR COMPANION: Simple Ways to Use Nature’s Miracle Cure.** By Suzy Scherr. Heal, clean, freshly ferment, preserve, and flavor with apple cider vinegar, nature’s all-in-one product. Packaged with nearly 100 recipes for drinks, sauces, snacks, cleaning and body care products, this is your go-to guide to this remarkable liquid. It even includes directions for making your own! Color photos. 296 pages. Rodale. Pub. at $31.95 $23.99

**6933642 FIX-IT AND ENJOY-IT! COOKBOOK: All-Purpose, Welcome-Home Recipes.** By Phyllis Pellman Good. For regular, all-purpose cooking (great for stove-top and oven dishes), here are over 675 quick and easy recipes covering every meal and snack situation. Includes sections for beef, pork, seafood, meatless, lamb, and chicken, along with pages of salads, sides, desserts, beverages. Color photos. 128 pages. Ryland Peters & Small. Pub. at $13.95 $9.95

**7543050 BETTY CROCKER ULTIMATE BISQUICK COOKBOOK.** If you love the 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-diy dishes, plus favorites classics and Southern specialties. Try Fajita Chicken Pot Pie, Cheeseburger Calzones, or Mini Corn Cakes. Illus. in color. 416 pages. Rodale. Pub. at $31.95 $19.95

**5751284 FROM GRANDMA’S KITCHEN: More than 100 Years of Heirloom Cooking and Baking Recipes.** By Marilyn & Sheila Leonard. More than 200 treasured recipes passed down through generations along with heartwarming stories and bits of history that are just as delicious as the food itself. Recipes include Gertrude Woods’ Steamed Pecan Cake from 1915, Brisket from 1930, and Baked Apple Pie from 1950. Well illus. in color. 402 pages. Rodale. $8/x10¼. Pub. at $31.95 $21.95

**6956734 THE BOOK OF STEAK: Cooking for Carnivores.** The carnivore’s companion for all things steak. No matter the cut or style you prefer—Top Round, Porterhouse, Rib-Eye, Skirt, fajitas, or Burgers and more—it offers tips and advice for perfection, plus a handful of tasty side dishes, like Split Infared Potatoes and Triple-Cooked Fries. Well illus. in color. 128 pages. Pergamon. $5.95

**6930018 EGG RECIPES.** By Blanche Vaughan. A collection of ninety fabulous recipes inspired by one of the most versatile, nutritious, and convenient natural foods—the egg. Vaughan shows you how tasty and adaptable eggs can be in a variety of mouthwatering recipes for every meal of the day. Fully illus. 140 pages. HarperDesign. Pub. at $29.99 $19.95

**6601677 300 BEST RICE COOKER RECIPES.** By Katie Chin. Allowing you to make tasty one-dish meals, the rice cooker is one of the most versatile and useful tools in a modern kitchen. Whether you’re cooking for one, two, or an entire family, this collection includes recipes from heaven, yunotis and hearty stews to perfect pilafs, polenta and creamy oatmeal. 16 pages of color photos. 384 pages. Robert Rose. Paperback. Pub. at $24.95 $19.95

658117X LOW CARB HIGH FAT CAKES AND DESSERTS: Gluten-Free and Sugar-Free Pie, Pastries, and More. By Megann Anderson. Learn to make 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, pies, cookies, and more, this volume will satisfy your sweet tooth without ruining your diet. Fully illus. in color. 94 pages. Skyhorse. Pub. at $17.99 $5.95

3634418 THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET. By K.A. Tessmer & S. Green. Indulge in 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 mouthwatering meal plans. 336 pages. Alpha. Paperbound. Pub. at $18.95 $6.95

5808307 ANTI-INFLAMMATION DIET, 2nd Edition. By Emily Jonzen. Make the most of these super spices that contain a host of antioxidants and anti-inflammatory compounds. With these forty delicious recipes like Ginger Salmon, Pesto Parmesan Quinoa, and Mushroom and Peach Ice Cream, 32 pages of color photos. 312 pages. Little, Brown. Pub. at $30.00 $7.95

5868914 DASH DIET FOR RENAL HEALTH. By S.M. Rivera & K. Rivera. Uneash the power of the scientifically proven DASH diet to improve renal function while enjoying a wide variety of delicious foods. Along with easy to follow meal plans the recipes featured include Beef Barley Soup; Lemon Rosemary Chicken Skillet; Vegetable Green Curry, and Pesto Primavera. 207 pages. Ulysses. Paperbound. Pub. at $15.95 $11.95

6920069 THE GLUTEN-FREE KITCHEN: Over 300 Recipes for People with Gluten Intolerance or Wheat Allergy. By Robert C.新时期. If you think you have to give up bagels, biscuits, and breads just because your diet restricts wheat or gluten, think again. Both novice and experienced cooks will enjoy such tantalizing dishes as Sour Cream Breakfast Muffins, Blueberry Cobbler, Fried Chicken, and Simply Sinful Chocolate Cake. 282 pages. Three Rivers. Paperbound. Pub. at $16.00 $4.95

288990X THE "I LOVE MY AIR FRYER" KETO DINNER RECIPE BOOK. By Sam Dillara. A major trend for fryers is now the ketogenic diet and want fast and healthy, and delicious meals their whole family can enjoy. You’ll find 175 fat burning recipes, including: Cheesy Cauliflower Hash Browns; Sausage Stuffed Mushrooms Caps; Grilled Bbq Chicken; Deep-Fried Bites; and many more! Illus. in color. 223 pages. Adams Media. Paperbound. Pub. at $16.99 $12.95

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2833311 THE EVERYTHING YOU NEED TO KNOW ABOUT DIABETES COOKBOOK. By Karin M. Hehenberger. Learn how to navigate key challenges associated with living with diabetes, including obesity, weight loss, and the emotional impact of living with diabetes and find 70 delicious and healthy recipes, including vegan and vegetarian options. Color photos. 160 pages. CICO Books. Paperbound. Pub. at $19.95 $6.95

6864183 DIABETES MEALS FOR GOOD HEALTH, SECOND EDITION. By Karen Graham. Take the guesswork out of planning nutritious meals. Includes a 32-page guide, Food & Nutrition, Good Health, with life-size photos for every meal that makes it easy to identify appropriate portion sizes. Delicious recipes include Baked Low-Fat Fries, Jellied Vegetable Salad, Crustless Pumpkin Pie, and more. Color photos. 320 pages. Workman. Pub. at $24.95 $7.95

5814178 THE COMPLEAT IDIOT’S GUIDE TO THE MEDITERRANEAN DIET. By K.A. Tessmer & S. Green. Indulge in 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 mouthwatering meal plans. 336 pages. Alpha. Paperbound. Pub. at $18.95 $6.95

5805563 EAT COMPLETE: THE 21 Nutrients That Fuel Brainpower, Boost Weight Loss, and Reverse Aging. By David Perlmutter. This leading psychiatrist reveals the connection between food and brain health–and the profound impact this has on overall wellness. Drawing upon cutting-edge research, he identifies 21 vital nutrients and offers up 100 simple, delicious recipes to help you incorporate them into your daily life. Color photos. 293 pages. Harper. Pub. at $26.99 $7.95

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6732259 THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing. By Christine Bailey. This revolutionary five-week program shows you how to tackle the root causes of digestive problems with five simple steps: remove, replace, repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are dairy free and Paleo-friendly. 184 pages. Watkins. Paperbound. Pub. at $19.95 $5.95
**6899870 THE DIABETES COOKBOOK: What to Eat & What to Cook to Treat Type 2 Diabetes.** Ed. by Amy Campbell. Offers more than 220 recipes for healthier breakfasts, lunches, and dinners including Sweet Potato Cakes; Linguine with Spiced Eggplant; Pasta with Clams; Chicken with Herbs and Chiles; and more. Each recipe includes nutritional information to help you manage your intake of calories, carbohydrates, fats, and sodium. Color photos. 352 pages. Dotting Kindersley. Paperback. Pub. at $18.95 $8.95

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★ **2816473 LOWE WEIGHT WITH YOUR INSTANT POT: 60 Easy One-Pot Recipes for the Keto Diet.** In this helpful, practical guide for busy lives and families, Johns shows how you can use this hugely popular kitchen appliance to save time and calories, with 60 tasty recipes and plenty of tips and tricks to help you out. Recipes include Skinny Sloppy Joes; Taco Mac and Cheese; Chicken Enchilada Soup; and Dark Chocolate Leaf Cakes. Color photos. 146 pages. Morrow. Paperbound. Pub. at $25.95 $18.95

★ **2864789 LOWE WEIGHT BY EATING.** By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 500 calories per meal. Using simple and inexpensive Smart Swaps, you’ll enjoy foods like California Club Pizza; Cheddar-Stuffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 256 pages. Morrow. Paperbound. Pub. at $24.99 $19.95

★ **582060X 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 people with metabolic conditions lose weight, but new research reveals the diet as a useful tool for coping with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 keto-friendly recipes. Color photos. 450 pages. Chelsea Green. Paperbound. Pub. at $29.95 $19.95

★ **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 Spinach Eggs Benedict, Buffalo Chicken Wellington Rolls, and Pork Chops with Herbed Goat Cheese Butter—all prepared in 30 minutes or less. Color photos. 160 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95

★ **6860651 THE QUICK AND EASY IBS RELIEF COOKBOOK.** By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Pasta. This complete guide to managing your IBS offers over 120 research-proven recipes for four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. 181 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

★ **670562X THE EASY ANTINFLAMMATORY DIET.** By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes, maximizing the pain-relieving effects of each superfood. Includes 110 easy and fast recipes using five main ingredients or fewer; a list of foods that help or harm inflammation; and tips for saving time and money. Try Easy Summer Gazpacho or Gingered Turkey Meatballs. Illus. in color. 180 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

★ **6705615 THE KETOGENIC KITCHEN 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 delicious 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 to get you started. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $17.95 $12.95

★ **6705611 THE EASY ACID REFLUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR.** By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use almost no everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to enjoy or avoid. Try Shrimp Tom Yum or Easy Peas. Color photos. 196 pages. Rockridge. Paperbound. Pub. at $17.95 $12.95

★ **6928064 AMAZING EIDBLE SEEDS.** By V. Edgson & H. Thomas. Discover how to translate the remarkable health and nutritional powers of seeds into delicious, nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fenugreek, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pomegranate Seeds. Well illus. in color. 176 pages. Jacqui Small. Paperbound. Pub. at $12.95 $9.95

★ **2868784 WAKE/ SLEEP.** By Arian Renick. Filled with recipes for food and DIY health and beauty treatments, this is two guides in one: one half has tips and tricks to help you get started and begin working toward your goals and stay on track when life gets in the way. The other half is a wide variety of meals and recipes such as Cultured Red Onion Relish; Pepperoni Pizza Meatloaf; Easy Jerk Ribs; and Jalapeno & Cilantro Cauliflower Hummus. Well illus. in color. 384 pages. Victory Belt. Paperbound. Pub. at $24.99 $17.95

★ **6914578 KETO FOR LIFE.** By Melissa Sevigny. Along with tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way, you’ll find a wide variety of recipes such as Cloudberry, Apple and Hazelnut Bread Pudding with Whipped Cream Topping; Keto Pimento Cheese Sandwiches; and Keto Chicken Pot Pie with Sweet Potato Crust. Well illus. in color. 208 pages. Rockridge. Paperbound. Pub. at $16.95 $12.95

★ **6920040 MEATLESS: Transform the Way You Eat and Live–One Meal at a Time.** By Kristie Middleton. Offers concrete rationale and easy steps for reducing animal products. Whether you are a meat lover or vegan-curious, Meatless is the roadmap for a healthier life and a better you. Includes recipes. 243 pages. Persus. Pub. at $27.00 $19.95

★ **6920004 MEATLESS: Transform the Way You Eat and Live–One Meal at a Time.** By Kristie Middleton. Offers concrete rationale and easy steps for reducing animal products. Whether you are a meat lover or vegan-curious, Meatless is the roadmap for a healthier life and a better you. Includes recipes. 243 pages. Persus. Pub. at $27.00 $19.95

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Low Fat & Healthy Cooking

**678405 THE ANTI-INFLAMMATORY DIET COOKBOOK.** By Madelene Givens. Choose from 125 flavorful recipes that provide your body with anti-inflammatory, healing foods that protect against inflammation, alongside informative food lists outlining what to eat and what not to eat. Get cooking and try Overstuffed Baked Sweet Potato with Roasted Butternut and Quinoa Skillet Ragù and more. 205 pages. Price: $12.95

**690447 THE MIDLIFE KITCHEN.** By M. Spencer & S. Rice. Busy lives require simple, sustaining recipes that incorporate healthy, gut-loving ingredients without too much fanfare or fuss. This gorgeous volume offers 150 recipes to restore, rejuvenate, and revive including Fennel-Sautéed Salad, Crispy Trout with Asian Salsa, and Butternut, Lima Bean & Red Quinoa Roast. Color photos. 255 pages. Price: $19.95

**682746 WANDERLUST FIND YOUR TRUE FORK: Journeys in Healthy, Delicious, and Ethical Eating.** By Jeff Krasno et al. Foodie’s road map for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs, you can now feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes, Well illus. in color. 226 pages. Rodale. Price: $25.00

**681079 PURE DELICIOUS.** By Heather Christo. A combination of smart cooking strategies and recipes for making flavorful and beautiful meals that are free of the major allergens. Indulge in comforting plates of pasta, stacks of fluffy pancakes, and even pizza without fear of unwanted reactions or inflammation. Fully illus. in color. 351 pages. Avery. Price: $30.00

**6950877 SUPERFOODS: 150 Superfood Recipes to Inspire Health & Happiness.** With detailed nutritional information and delicious recipes to accompany each superfood ingredient this is your must-have guide to eating well. Recipes include Grilled Mackerel on Rye Bread, Crepes with Creamy Citrus Filling; Beet Brownie Bites; and more. Color photos. 320 pages. Pageant. Price: $19.99

**689951X THE ANTI-INFLAMMATORY COOKBOOK.** By Amanda Haas with B. Jacobs. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious vegetable meals, including Thai Red Curry with Tofu and Green Beans and Lamb Burgers with Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Sterling. Price: $27.50

**687510 THE COCONUT OIL CURE.** In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage oils. Recipes include Roasted Coconut Lemon Chicken; Creamy Vegetable Stew; and Lemon and Coconut Truffles. Illus. in color. 257 pages. Sterling. Price: $19.99

**6785964 THE MICROBIOME DIET PLAN: Six Weeks to Lose Weight and Improve Your Gut Health.** By Danielle Capalino. Explains the microbiome and weight-loss relationship, and gives you an actionable plan to begin restoring and flourishing. By following a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Beet, and Avocado Salad. Color photos. 255 pages. Rodale. Price: $19.95

**5917913 HEALTHY GUT, FLAT STOMACH: The Fast and Easy Low-FODMAP Diet Plan.** By Danielle Capalino. FODMAPs are carbohydrates found in certain foods that can be hard to digest, causing a range of symptoms, including IBS. With recipes for a seven-day menu plan, grocery lists, and clear explanations of the science behind the low-FODMAP diet and its benefits, Capalino makes it easy to take control of your digestive health. Well illus. in color. 192 pages. Countryman. Price: $17.95

**6990010 SUPERFOODS: Recipes & Preparation.** By Virginia Fraser. Superfoods is the food movement everyone is talking about today. With their powers—they can aid brain function and weight loss, promote healthy skin, and more. With wholesome and tasty recipes, such as Spiced Goji Berries or Seaweed Togarashi, this is your ultimate guide. Color photos, 223 pages. Flame Tree. Price: $17.95

**6961411 100 DAYS OF REAL FOOD ON A BUDGET.** By Lisa Leake. Whether a strict budget is a requirement for you or you simply would like to spend less at the grocery store, the resources and recipes found here will help you cut out processed food without overspending. Recipes include Cinnamon Roll Pancakes; Chicken Burrito Bowls; Apple-glazed Pork Chops; Oatmeal Cookie Energy Bites; and many more. Fully illus. in color. 296 pages. Rodale. Price: $19.95

**675564X THE EVERYTHING GUIDE TO MACRONUTRIENTS.** By Matt Dustin. Carbohydrates, proteins, and fats are three of the most important nutrients found in food. In this guide, you will learn the importance of these essential elements, as well as how to control them to create the healthiest you possible. Includes 150 recipes and a 6-week meal plan. 271 pages. Adams Media. Price: $19.99

**6917852 EAT WELL LIVE WELL WITH DIABETES: Low-GI Recipes and Tips.** By Karen Kimber. With over 100 delicious recipes included here, eating well with diabetes has never been so simple or so tasty. Each recipe features detailed diabetes information, and you’ll learn about the different kinds of diabetes and what foods will make you feel great. Color photos, 192 pages. Skyhorse. Price: $12.95

**681279 LEAFY GREENS: An A-to-Z Guide to 30 Types of Greens.** By Danielle Capalino. FO DMAPS are carbohydrates that can cause digestive issues. By following the specific foods listed here, you can limit your intake and improve your diet. Includes greens like kale, collards, radicchio, Brussels sprouts, and more. Fully illus. in color. 192 pages. Rodale. Price: $19.99

**697230 ROOTS: The Complete Guide to the Underground Superfood.** By Stephanie Pedersen. Rediscover superfood roots in more than 75 delicious recipes. Whether you like your veggies sweet, or with a spicy kick, you’ll find a variety of roots to suit your preferences. Try Dressed to the Root: Cabbage Caramelized with Rosemary; Beet Bean Burgers; or Vegan Shepherd’s Pie. Photos, some color. 180 pages. Sterling. Price: $19.95

**6849083 SPIRALIZE EVERY DAY.** By Denise Smart. Spiralize, mash, and rice your fruit and vegetables for a lighter alternative to pasta, bread, rice and more. With spiralizing, you can make egg noodles, 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. Color photos. 144 pages. Rodale. Price: $19.95


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**Low Fat & Healthy Cooking**

5917662 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cholesterol, and More with Nature’s Miracle Cure. By Claire Georgiou. Offers instructions for a 7-day therapeutic nutrition plan that uses nature’s cure—all potion to restore and repair your health. Includes easy to follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN. Illus. in color. 162 pages. St. Martin’s. Paperback. Pub. at $14.99

5948529 GLUTEN-FREE & VEGAN BREAD: Artisanal Recipes to Make at Home. By Jennifer Katzinger. Enjoy this collection of 65 recipes for gluten-free and vegan breads you can make easily at home. Recipes include yeasted breads, flatbreads, sweet breads, savory breads, and sandwich breads. Try Peach Ginger Bread, Pan Seared Smoky Bread, or Quinoa Smoked Bread. Well illus. in color. 168 pages. Sasquatch. Paperback. Pub. at $24.95

5859884 THE EVERYTHING METABOLISM DIET COOKBOOK. By Lindsay Boyers. Discover how you can get your metabolism to work faster and burn more fat. This easy to follow diet emphasizes reduced carbohydrate intake to help you lose weight and keeps your body’s metabolism constantly guessing as you change the amount of fats, carbs, protein, and fiber you consume. Features food and meal plans and hundreds of healthy recipes like Chicken Tacos and Slow Cooker Chicken Chili. 304 pages. Adams Media. Paperback. Pub. at $18.99

6585322 GUT GASTRONOMY. By V. Edgson & A. Palmer. Embrace a new and deliciously healthy way of eating with this succulent gut-healing plan. Along with expert practical advice on how to eat a nutrient-rich diet there are over 100 mouthwatering recipes that include Spicy Chicken Burger with Caramelized Onions, and Spicy-Spiced Roasted Butternut Squash with Citrus Salsa. Well illus. in color. 248 pages. Jacqui Small. 8/11x11. Paperback. Pub. at $16.95

6780082 THE GLUTEN-FREE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for making the meals vegan, gluten-free, and sugar-free. Color photos. 288 pages. Sasquatch. Paperback. Pub. at $17.95

680106X WHEAT BELLY COOKBOOK. By William Davis. Join the wheat-free revolution right from your kitchen with this collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scrumptious life you’ll find recipes for Good Morning Soufflé, Pesto Chicken Pizza, Thai Noodle Salad with Peanut Sauce, and Date-Nut Quiche Bread. 16 pages of color photos. 322 pages. Collins. Paperback. Pub. at $24.99

6948232 BEEF: Slow Cooker Favorites. Features more than 150 slow cooker recipes that will make your life easier, and your cooking more cost efficient. Recipes are for everyone in your family including vegetarians and meat eaters. Offers tips on food safety, the best cuts of meat to buy, and how to use your slow cooker to vary the texture and flavor in your meals. Color photos. 286 pages. Sellers. Pub. at $17.95

6913431 THE COMPLETE IDIOT’S GUIDE TO THE ACID REFLUX DIET. By Maria A. Bella. Packed with tips for treating and relieving your acid reflux. Offers 160 recipes that won’t aggravate your symptoms–this helpful guide gives you everything you need to be free of acid reflux for good. 260 pages. Alpha. Paperback. Pub. at $19.95

6982243 THE WELL-FED MICROBIOME COOKBOOK. By Kristina Campbell. Features over 150 easy to follow, family friendly recipes to help you get started with a prebiotic-rebalance your gut and eliminate inflammation. Offers a two-phase meal plan to repair weakened digestive systems and revitalize healthy gut microbes. Delicious dishes include Chicken Salad Wraps; Turkey Meatballs; and Grilled Chipotle Salad. Color photos. 282 pages. Rodale. Paperback. Pub. at $16.99
Slow Cookers & Crockpots

6928153 INSTANT POT ELECTRIC PRESSURE COOKER COOKBOOK. By S. Quessenberry & K. Merker. From healthy breakfasts and sides to comforting mains and decadent desserts, these low-maintenance recipes will help you get a meal on the table in a fraction of the time. With the easy to follow instructions, you'll discover quick and tasty meals like Apple Cider and Thyme-brushed Chicken with Green Olives. Color photos. 8 1/10x11 1/16. Pub. at $22.99 $7.95

2831414 BETTER HOMES AND GARDENS YEAR-ROUND SLOW COOKER RECIPES. Ed. by Jan Miller. Collected more than 500 delicious, seasonal recipes including appetizers and snacks, breakfasts and brunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year’s worth of special-occasion menus from holiday parties to picnics in the park. Ringbound. Illus. in color. 576 pages. HMH. 8 1/10x11 1/16. Spiralbound. Pub. at $29.99 $7.95

696009X GOOSEBERRY PATCH EASY DAY SLOW COOKER. Ed. by Cathy Wether. Featuring 260 simple main dishes, sides and desserts perfect for any weekend along with quick tips and slow-cooker secrets to help get dinner on the table in a snap. Recipes include Jalapeno Chicken Chili; Mexican Roll-Ups; Orange-Glazed Cornish Hens; and Mac & Cheese. Color photos. 256 pages. Oxmoor. Paperback. Pub. at $15.95 $4.95

6962985 ITALIAN SLOW COOKING. By Ellen Brown. Now everyone can come home to authentic Italian dishes made with fresh ingredients and slow cooker convenience. Gathers over 250 recipes like Italian Wedding Soup, Chicken Breasts with Mushrooms and Marsala, Stuffed Peppers, Ossa Buco alla Milanese, and Baked Stuffed Apples. Illus. in color. 263 pages. Cider Mill. Paperback. Pub. at $15.95 $4.95

2831526 THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine. Both Stovetop and Electric. By B. Weinstein & M. Scharbroth. Offers recipes for every device, stovetop and electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spoons 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. 412 pages. Clarkson Potter. Paperback. Pub. at $32.99 $9.95

6946380 VEGETARIAN: Slow Cooker Favorites. Featuring more than 150 slow cooker vegetarian recipes, from classic appetizers and sides to exotic international one pot meals, you’ll expand your vegetarian repertoire as you enjoy dishes like: Tofu Ranchero; Five Pepper Chili; Eggplant “Lasagna”; Mandar ini Seitan; Moroccan Root Vegetables; and Peanut Butter Cake. 175 pages. Adams Media. Paperback. Pub. at $14.99 $4.95

694227X BIGGEST BOOK OF SLOW COOKER RECIPES: Better Homes and Gardens. Ed. by Chuck Sromohner et al. Demonstrates how to use your slow cooker to make your life simpler and everyday meals a pleasure. Features over 400 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Peppered Beef Brisket and Lemon; Artichoke-Stuffed Bell Peppers and see what we mean. 284 pages. Good Books. Paperback. Pub. at $18.95 $5.95

2831406 BETTER HOMES AND GARDENS SLOW COOKER RECIPES. Ed. by Anne Flick. Features over 200 satisfy and guilt-free recipes for your countertop slow cooker, including main dishes, sides, soups, appetizers and desserts. Included in each recipe is a nutritional analysis, complete with diabetic exchanges. 255 pages. HMH. Spiralbound. Pub. at $14.95 $4.95

2786796 CHICKEN: Slow Cooker Favorites. Featuring more than 150 slow cooker chicken recipes from classic appetizers like Creamy Mushroom Chicken; Beef Tips & Gravy; Texas Beef Chili; Savory Roast Sandwiches; and yummy Honey Chicken Wings for your made easy, try your slow-cooker. 128 pages. Adams Media. Paperback. Pub. at $14.99 $4.95

6903738 GOOSEBERRY PATCH OUR FAVORITE SLOW COOKER CHICKEN & BEEF RECIPES. Offers comfort foods like Creamy Mushroom Chicken; Beef Tips & Gravy; Texas Beef Chili; Savory Roast Sandwiches; and yummy Honey Chicken Wings for your made easy, try your slow-cooker. Next get together—all your Gooseberry Patch. Spiralbound. Pub. at $8.95 $6.95

2817525 FIX-IT AND FORGET-IT BAKING. By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they make goey bars, flaky crusts, and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as: Cocoa Brownies with Dark Chocolate Frosting, Baked Dried Cranberries, Little Boston Brown Loaves, and more. 696 pages. HMH. 8 1/10x11 1/16. Spiralbound. Pub. at $24.99 $5.95

6917887 FIX-IT AND FORGET-IT SLOW COOKER CHICKEN RECIPES. By Phyllis Good. Collected from some of America’s best home cooks, these 1,400–tested in real-life homes–recipes are an amazing treasury of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Cottage Cheese Casserole; Sweet Potato Casserole, and more! Color photos. 700 pages. Good Books. Paperback. Pub. at $29.95 $7.95

2815959 AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK. From appetizers to desserts and everything in between, the 200 recipes included here will surprise you with their variety and depth of flavor. Try Curried Rubbed Chicken, Cioppino with White Wine, Country Cassoulet; or Artichoke-Stuffed Bell Peppers and see what we mean 16 pages of color photos. 250 pages. HMH. Spiralbound. Pub. at $17.95 $6.95

6978614 INSTANT POT MIRACLE. Home cooks everywhere are raving about the efficiency, convenience, and affordability of the Instant Pot. Includes 175 delicious recipes, from staples like Beef Chili and Chicken Noodle Soup, to new dishes like Thai Green Curry Chicken and Curried Cauliflower Soup. Color photos. 304 pages. HMH. Paperback. Pub. at $22.99 $17.95

1840975 FIX-IT AND FORGET-IT COOKBOOK, REVISED: 700 Great Slow Cooker Recipes. By Phyllis Pellman Good. Presents a collection of great slow cooker recipes that give you everything you need to prepare outstanding breakfasts, lunches, and dinners, plus appetizers and desserts. Try Baked Oatmeal, Ranch Chicken Soup, Spicy Pot Roast, Slow-Cooked Salsa, Carrot Stew, and more. 598 pages. Goos eberry Patch. Spiralbound. Pub. at $18.95 $5.95

1840959 FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes. By Phyllis Pellman Good. This collection contains more than 100 recipes, each with five or fewer ingredients, Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Desserts, and more. Paperback. Pub. at $18.95 $5.95

6936350 FIX-IT AND FORGET-IT BIG COOKBOOK: 1400 Best Slow Cooker Recipes. By Phyllis Pellman Good. Collected from some of America’s best home cooks, these 1,400–tested in real-life homes–recipes are an amazing treasury of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Cottage Cheese Casserole; Sweet Potato Casserole, and more! Color photos. 700 pages. Good Books. Paperback. Pub. at $29.95 $7.95
Slow Cookers & Crockpots

6836674 KEEP CALM AND SLOW COOK. By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table. Tasty soups, fish, meat, and vegetables give you tantalizing options for any occasion. A special section for crock-pots offers you extra time in your day, and don’t forget the sweet treat. Begin by building a comfortable meal at any color. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

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


6904866 SUPER SLOW COOKER. By Nicola Graimies with C. Seward. The recipes in this collection mainly use sustainable grains, beans and pulses, along with “superfood” vegetables like kale and bell peppers, including fish, poultry and various meat. Discover the convenience and versatility of your slow cooker with these inspired and nourishing recipes. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $6.95


6924230 FIX-IT AND FORGET-IT SLOW COOKER DUMP DINNERS AND DESSERTS. By Hope Comerford. Step 1: Dump the ingredients into your slow cooker crock. Step 2: Press the “on” button. It’s that easy! Included are over 150 recipes for simple and delicious meals like Texas Pot Roast, Beef with Barley, Slow Cooked Country Ham with Apples, and Slow-Cooked Chicken. Sweet Potato Lentil Soup, Fudge Swirl Dump Cake; and so much more. Fully illus. in color. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95


6714595 SLOW COOKER DUMP DESSERTS: Cozy Sweets and Easy Treats to Make Ahead. By Jennifer Palmer. The moist heat of a slow cooker is perfect for cooking cakes, puddings, cobblers, and other desserts. Discover the versatility of your slow cooker with warm desserts like Chocolate Espresso Dump Cake; Blueberry Biscuit Cobbler; Caramelized Pears; or Classic Cheesecake. Well illus. in color. 126 pages. Good Books. Paperback. Pub. at $19.99 $14.95

6813178 INSTANT POT ITALIAN: 100 Irresistible Recipes Made Easier Than Ever. By Ivy Manning. Offers 100 delicious recipes for weeknight cooking and beyond. Recipes take advantage of the pot’s many settings, allowing you to simmer a variety of dishes with just a push of a button. Includes recipes for salads; soups and stews, pasta, poultry, pork, beef, vegetables, desserts and more. Fully illus. in color. 208 pages. HMH. Paperback. Pub. at $20.99 $14.95

★ 2813424 INSTANT POT MIRACLE 6 INGREDIENTS OR LESS. By Ivy Manning. Forget about loading up the cart with a long list of special ingredients! This Instant Pot cookbook offers no fuss recipes that can be completed in six ingredients or less. Recipes include meaty roasts andbraises, soups, stews, healthy breakfasts and snacks, and grains, plenty of vegetables, and more. Color photos. 237 pages. HMH. Paperback. Pub. at $21.99 $16.95

★ 6785854 THE EASY INDIAN SLOW COOKER COOKBOOK. By Hari Ghotra. With recipes like Butter Chicken, Spinach and Paneer 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 a pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperback. Pub. at $16.99 $12.95

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

★ 6881017 THE TEX-MEX SLOW COOKER COOKBOOK. By Yvonne Rodriquez. For cooks on the go, this is the one for you. In half the effort, turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include Chicken Verde with Nopales; Enchilada Verde Sauce; Capritolada; Caldo de Pollo; and much more. Color photos. 208 pages. Countryman. Pub. at $24.95 $17.95

★ 2812819 ADVENTURES IN SLOW COOKING: 120 Slow-Cooker Recipes for People Who Love Food. By Sarah DeGregorio. Provides a repertoire of delicious food for any time of day. You’ll find 125 original, flavorful, sweet and savory slow cooker dishes, including Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Shrimp; Orange, Olive, and Fennel Chicken Tagine; Sticky Toffee Pudding with Maple Caramel; and much more. Color photos. 228 pages. Mod. Pub. at $24.99 $19.95

★ 2800608 VEGETARIAN INDIAN COOKING WITH YOUR INSTANT POT. By Manali Singh. The founder of the popular blog Cook with Manali shares her secrets to making your favorite traditional Indian dishes faster and healthier in your Instant Pot or other multifunction cooker. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Tadka Paneer. Color photos. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

★ 6668364 TASTE OF HOME SLOW COOKER. Ed. by H. Wheaton & C. Rukavina. Offers over 100 recipes perfect for weekend dinners and special meals as well as potlucks and seasonal parties. Dishes include Slow Cooker Ground Beef Stroganoff, Momma’s Turkey Stew with Dumplings, Spicy Lentil & Chickpea Stew, and Lump Smackin’ Ribs. Fully illus. in color. 224 pages. Reader’s Digest. Paperback. Pub. at $12.99 $9.95

★ 2813556 HEALTHY INSTANT POT COOKBOOK: 100 Great Recipes with Fewer Calories and Less Fat! By Dana Angelo White. Features 100 great recipes with fewer calories and less fat! Each recipe includes healthy, wholesome ingredients. Recipes include yummy dishes like Game Day Chili, Open Faced Sloppy Joes, Comed Beef and Salad, Braised Short Ribs, Jalapeno Cheese Tamales, Chicken Sausage Paella and many more. Color photos. 176 pages. Page Street. Paperback. Pub. at $19.99 $14.95

★ 6752004 NO-PREP SLOW COOKER. By Chissy Taylor. Featuring 100 irresistible recipes—the majority of which require five ingredients or less—this cookbook is a must-have for busy families that don’t want to spend time on prep. Forget bloating vegetables and meats. Tasty soups; spicy strands of pasta; meaty main courses; and sweet, flavorful desserts. Paperback. Pub. at $19.99 $14.95

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**Quick & Easy Cooking**


2852128 MICHAEL SYMON’S 5 IN 5. With D. Trattner. Features 120 dazzlingly quick, satisfying dinners the whole family will love. Try Tapioca Tartelette with Quick Meat Sauce; Lazy Meatball Kebabs with Yogurt; Salmon with Rosemary and Garlic; Whiskey Caramel Sundae and more. Color photos. 234 pages. Clarkson Potter. Paperback. Pub. at $19.99 $5.95

★ 2082029 COOKING FROM FROZEN IN YOUR INSTANT POT. By Kristy Bernardo. No matter what cut of meat you have stored in your freezer, there’s a recipe here for you. Try Chicken with Lemon and Capers; Beef and Blue Cheese Stroganoff; Pineapple-Chipotle Ribs; Salmon with Basil Sauce; and more. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $16.95 $6.95

★ 2818175 THE ULTIMATE INSTANT POT COOKBOOK. By Coco Morante. Features 200 easy, well-tested recipes including Cream of Tomato Soup; One Pot Cheesy Mushroom and Rice Casserole; Ground Beef Stroganoff; and Triple Chocolate Cheesecake. A seasoned food blogger, Morante provides all the information you need to create re-imagined meals that are sure to delight. Well illus. in color. 312 pages. Ten Speed. 8x10¼. Pub. at $22.99 $21.95

★ 6785824 INDIAN INSTANT POT COOKBOOK. Traditional Indian Dishes Made Easy & Fast. By Urvashi Pitre. By pairing your Instant Pot with simplified versions of popular and classic Indian dishes, you can enjoy restaurant favorites at home any night of the week. Over 50 authentic dishes include Aloo Gobi; Butter Chicken; Chicken Tikka Masala; Beef Curry; and much more. Color photos. 256 pages. Clarkson Potter. Paperback. Pub. at $26.00 $9.95

★ 2820404 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor. By Urvashi Pitre. Cut back on energy bills and avoid heating up your whole kitchen. Recipes include Fried Baked Chicken; Roasted Cauliflower with Tahini; Chile-Cheese Toast; Spicy Cajun Fish Fillets; Easy Beef Satay; Almond Shortbread; and more. Color photos. 162 pages. Rockridge. Paperback. Pub. at $12.99 $9.95

★ 286357X INSTANT POT FAST & EASY. By Urvashi Pitre. Getting a delicious dinner on the table has never been easier. All of these delicious recipes are made using fresh, wholesome foods for the best flavors--and better health, too. Recipes include Creamy Mushroom Chicken; Japanese Chicken Curry; Korean Spiced Pork; Cioppino, Mexican Pollo a la Poblano; and more. Color photos. 237 pages. HMH. Paperback. Pub. at $21.99 $16.95

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


★ 2080269 MILK STREET: Tuesday Nights. By Christopher Kimball. Every recipe in this collection delivers big weekend flavor, but the cooking is quick and easy, simple enough to get on the table in the middle of the week. All of these Presidents’ Day recipes are fresh, bold dinners are ready in under an hour. Recipes include Spanish Ratatouille; Pork Chops in Chipotle Sauce; Spicy Garlic Soba; and Pesto Rojo with Chicken. Color photos. 405 pages. Little. Brown. 8x10¼/10. Pub. at $35.00 $26.95

★ 6978247 EASY-FREEZE INSTANT POT PRESSURE COOKER COOKBOOK. By Ella Sanders. Imagine the freedom and ease of emptying a carefully prepared and portioned freezer bag meal into the multi-cooker and cooking it to perfection in under ten minutes! Choose from 100 family friendly recipes for tantalizing meals like Butternut Squash and Sage Soup; Chicken Cacciatore; Shrimp Scampi, and more. Well illus. in color. 171 pages. Castle Point. Paperback. Pub. at $19.99 $14.95

★ 2793296 THE GLUTEN-FREE INSTANT POT COOKBOOK. By J. Bonacci & S. De Leeuw. Delivers a bounty of recipes that invite you to join the fun, get on board, and enjoy the speed and convenience of the popular Instant Pot. Includes expert guidance and clever tricks to help you master your electric pressure cooker and offers delicious recipes like Spicy Butternut Squash Soup; Vegetable Macaroni Salad; and Chicken Lasagna with Meat Sauce. 144 pages. Harvard Common. Paperback. Pub. at $19.99 $14.95

★ 6978436 THE ULTIMATE ONE-PAN OVEN COOKBOOK. By Julia Konovalova. Grab your sheet pan, baking sheet, Dutch oven, or roasting pan and you’re halfway to dinner, even on a hectic weekday. Try Spicy Blackened Chicken Legs with Sweet Potatoe and Beans; and Spicy Lamb Stew with Harissa and Garlic Roast Leg of Lamb. Make ahead meals like Beef with Blue Cheese Stroganoff; Pineapple-Chipotle Fried Pickles; and more. These recipes will transform the way you cook. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

★ 2803593 THE “I LOVE MY INSTANT POT” GLUTEN-FREE RECIPE BOOK. By Michelle Fagone. This popular food blogger and author shares how to make satisfying, flavorful, gluten-free dishes for every meal with your multi-cooker pot! You’ll find 175 delicious recipes including Cinnamon Apple Chunk Muffins; Moroccan Stew; and Chorizo and Shrimp Fritters. Color photos. 222 pages. Adams Media. Paperback. Pub. at $16.99 $12.95

278663X THE “I LOVE MY INSTANT POT” PALEO RECIPE BOOK. By Michelle Fagone. A must-have for Instant Pot fans who follow the Paleo diet and want fast, healthy and delicious meals. The 175 recipes include Steamed Artichokes with Lemon-Herb Butter; Chicken Chili; Cuban Picadillo with Riced Cauliflower; and Cabbage Mochi Wraps. 272 pages. Adams Media. Paperback. Pub. at $16.99 $4.95

★ 2835576 THE EVERYTHING AIR FRYER COOKBOOK. By Michelle Fagone. With 300 quick and tasty recipes, including vegetarian and vegan options, as well as classic favorites like fried pickles and jalapeno poppers, there will never be a fried meal for every taste, diet, and mood. Whether you’re looking for an easy breakfast dish, a scrumptious snack, or a delicious dinner for the whole family, you can find it all here! Color photos. 303 pages. Adams Media. Paperback. Pub. at $19.99 $14.95

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Quick & Easy Cooking

2786648 THE “I LOVE MY INSTANT POT” RECIPE BOOK. By Michelle Fagone. Featuring an introduction to the Instant Pot’s different features and steps for beginners. With 175 Instant Pot recipes from breakfast through dessert, including Bacon-Poblano Morning Taters; Moroccan Lamb Stew; Bourbon Barbecue Chicken; and Peanut Butter Chocolate Cheesecake. Illus. in color. 225 pages. Adams Media. Paperbound. Pub. at $16.99 $5.95

★ 2785285 MASTERING MEAL PREP. By Pamela Elgen. The ultimate guide for learning the art of meal prep, this volume shows how to make much more than just one recipe. Each chapter is cleverly designed around foundation recipes that serve as the building blocks for a variety of different dishes. Includes weekly menus, grocery lists, prep-day schedules, and four-color photos. 222 pages. Adams Media. Paperbound. Pub. at $16.99 $12.95

★ 6946712 PALEO COOKING WITH YOUR INSTANT POT. By Marilyn Haugen. With your multi-function pressure cooker and the recipes in this collection, you’ll get scrumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and try Beef, Pork, and Orzo Soup or Maple Mustard Brisket and end your meal with a Chocolate, Peanut Butter and Banana Pie. Color photos. 192 pages. Page Street. Pub. at $16.95 $11.95

★ 2784782 THE MODERN MULTI-COOKER COOKBOOK: 101 Recipes for Your Instant Pot. By Jenny Tschiesche. These inspired recipes for balanced meals that can be cooked in minutes will change your life. Try a moist Spelt Banana Bread, a time saving All in One Spaghetti Bolognese, a spiced Cajun Pulled Chicken, a vegan recipe for BBQ Baked Beans; and a sweet Red Cabbage dish that compliments many of the dishes in this collection. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

★ 2845091 EVERYDAY INSTANT POT: Recipes for Breakfast, Lunch, Dinner & Dessert. By Alexis Mersel. An inspired collection featuring more than 70 recipes for every meal of the day, all made for the new star of the kitchen! Includes delicious dishes like One-Pot Pasta with Bolognese; Tom Kha Gai Soup; and Meyer Lemon-Gingersnap Cheesecake for dessert. Color photos. 184 pages. Workman. Pub. at $24.99 $16.95

6704883 GOOD CHEAP EATS: Everyday Dinners and Fantastical 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 delicious, affordable options. 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 Almond French Toast. Well illus. in color. 316 pages. Harvard Common. Paperbound. Pub. at $24.95 $14.95

★ 6988725 IMPATIENT FOODIE: 100 Delicious Recipes for a Hectic, Time-Starved World. By Eletra Wiedemann with C. Ficca. Organized by ingredients to minimize grocery store trips and maximize convenience, this volume offers easy-to-prepare meals that are simple to make and make for easy clean-up. Whether you have a true time-limited schedule or find yourself running late to events, you can enjoy these healthy, delicious recipes right away. Illus. in color. 229 pages. Scribner. Pub. at $29.99 $6.95

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

★ 6836291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Reid. This collection of 50 sizzling recipes for cooking in small spaces, that are easy to make, and won’t break the bank. It includes 200 creative, delicious recipes that are perfect for living and eating on the road. Recipes include Spinach and Cauliflower Dahl, Sea Bass with Lime and Vegetables, and Spicy Pinto and Tomato Spaghetti. Color photos. 176 pages. Nourish. Pub. at $24.95 $9.95

6825443 HEALTHY SPEEDY SUPPERS. By Katrinna MacGregor. Bursting with delicious, wholefood ingredients, this helpful volume features over 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 Butternut Squash & Apple Soup, Moroccan Lamb Tagine and Chicory, Mexican Pouch Chicken, and Spicy Vegetables with Tofu. Color photos. 154 pages. Workman. Paperbound. Pub. at $12.95 $6.95

★ 6875778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance to make stocking your freezer fun. Meals include Slow Cooker Pulled Pork and Ginger Shrimp Cakes. 200 pages. Rockridge. 8x10. Paperbound. Pub. at $14.99 $5.95

Outdoor Cooking & Grilling

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

6857892 MASTER OF THE GRILL. By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, and even desserts. Includes step by step guidance to make stocking your freezer fun. Includes Slow Cooker Pulled Pork and Ginger Shrimp Cakes. 200 pages. Paperbound. Pub. at $19.99 $7.95


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Outdoor Cooking & Grilling

LIMITED QUANTITY 694065X WILDERNESS RANGER COOKBOOK, SECOND EDITION. By V. Wigglesworth & R. Swain. Offers unique and practical camping and cooking ideas for the novice and gourmet chef. It is filled with more than 100 tried and true backcountry recipes from wilderness rangers all across America in celebration of the 50th anniversary of the signing of the Wilderness Act. Color photos. 148 pages. Falcon.

3560538 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rowinski. Offers a collection of 75 recipes and photographs that are great for game and homesteading alike. Recipes include: Beef and Bean Conmeal Pie, Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Roast Chicken with Onions and much more. Well illus. in color. 164 pages. Skyhorse. Paperback pub. at $14.95.


★ 5785449 THE COMPLETE ELECTRIC SMOKER COOKBOOK. By Bill West. Now mastering the art of electric smoking is easier than ever. Packed with the A to Zs of smoking, plus over 100 mouthwatering recipes, this is your whole-hog guide to using your electric smoker. Recipes include Chistotle Wings; Smoked Beer Can Chicken; Hickory Smoked Pork Loin and much more. Illus. color. 228 pages. Clarkson.

★ 6242343 RUBS: Over 100 Recipes for the Perfect Sauces, Marinades and Seasonings. By Jon Whalen III. Presents more than 100 recipes which deliver maximum flavor by using dry seasonings, marinades, sauces and glazes. Includes Memphis Rub, Red Wine and Dijon Marinade, California Coffee-Chipotle Rub, Fajita Pot Roast Rub, Guava-Briny Rub, and many more. Well illus. in color. 301 pages. Cider Mill. Paperback pub. at $18.95.

285864X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the authors’ family archives. Recipes include: Private Reserve Mustard Sauce; Ain’t No Thang but a collection are almost 100 recipes from the author’s family archives. 286584X

★ 6877664 MASON JAR LUNCHES: 50 Pretty, Portable Packed Lunches. By Jessica Harlan. Discover the easiest way to pack a healthy, on-the-go meal. This collection of recipes will show you how to combine fresh produce and whole foods into fun meals packed in adorable jars, including: lasagna in a jar, poke sushi bowl, buffalo chicken salad; layered yogurt parfait; and many more. Well illus. in color. 128 pages. Ulvers.

★ 6732208 FIRE PIT COOKING. By Vanessa Bente. Shows many new ways to make and enjoy old and favorite dishes with fun utensils for the outdoors like pit pots, sweet sticks and metal fork. Recipes include Crab-Stuffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scallions and Pancetta. Color photos. 128 pages. Gibbs Smith. Pub. at $15.95.


★ 6729347 WINTER GRILLING. By Tom Heinze. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—all with unique Austrian flair. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Smoked Pork Loin; and Chocolate Nut Cupcakes with Apple Compote. Color photos. 164 pages. Whitecap. 8½x10½”. Pub. at $19.95.

6944048 LEGENDS OF TEXAS BARBECUE, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition along with cooking-edge smokers, pits, tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Braised Beef Rib; and Railhead’s Barbecued Bologna Sandwiches. Illus. 304 pages. Chronicle. Paperback pub. at $22.95.

★ 6876864 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 settings. Over 75 simple 5-ingredient recipes include Blueberry Breakfast Cake; Slow Cooked Beef Stew; Chicken Parmesan; Manicotti; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Rockridge. Paperback pub. at $14.99.

★ 6962996 THE SOUT’C DUTCH OVEN COOKBOOK. By Tim & Christine Conners. With camp cooking as popular as ever with Scouting, Campfire, and other camping organizations, this pioneering past by focusing solely on the art of camp Dutch oven cooking, Try Big Timber Breakfast Casserole; Chicken Dutchsticklas; Frazzleberry Pie; and many more. Drawings. 170 pages. Globe Pequot. Paperback pub. at $16.95.

★ 6936739 MYRON MIXON’S BBQ RULES. With 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, sauce, and mop you need to get there, plus variations for smoking. Smokers: Smoked Prime Rib; Smoked Turkey Legs; and Smoke-Fried Chicken. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95.

★ 5838223 SMOKE IT LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER. By Wendy O’Neal. Create a authentic smokehouse taste in your own backyard with this step-by-step primer and flavor-filled cookbook. Turn up the heat on your barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Citrus Chicken Fajitas; Bacon-Wrapped Stuffed Jalapenos and much more. Color photos. 135 pages. Ulysses. Paperback pub. at $18.95.

★ 7919335 SALT BLOCK GRILLING: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks. By Mark Bittermann. An essential guide to making salt blocks the centerpiece of home grilling. The six chapters are divided into more than 70 recipes organized by key ingredients. You’ll find recipes for Bacon Browned Pork Belly Burgers; Lamb Satay with Mint Chutney and Spicy-Peanut Crumble; Salt-seared Tuna Nicoise, and much more. Well illus. in color. 184 pages. Andrews McMeel. Pub. at $24.99.


6877673 CAJUN COOKING. By Tom Heinze. Features classic Louisiana dishes like Crawfish Étouffée; Shrimp Stuffed Kingfish; and many more. Well illus. in color. 184 pages. Andrews McMeel. Pub. at $22.99.

659879X COOKING WITH SALT. By Ernie Wigglesworth & T.B. Manuali. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of even the most well-balanced diet. Incl. includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions and Spinach; and all under 500 calories.

Well illus. in color. 188 pages. Random. Pub. at $8.95.
**Pasta**

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

**6904351 LAURA SANTITTI’S PASTA SECRETS.** For people who lead busy lives but still want to eat fresh and delicious food—pasta is the ideal choice. Here are over 70 mouth-watering recipes, from authentic Italian classics to dishes from around the world. Includes Carbonara; Artichoke, Lemon & Parmesan; and Classic Pesto Genovese. Well illus. in color. Ryland Peters & Small. Pub. at $17.99. $12.95


**2866953 MEATLESS IN COWTOWN.** By L.S. Meyn & A. Head. This compelling guide to modern vegetarian cuisine is a collection of recipes with kick-ass Texas flavor—minus the meat! Try Frito Pie; Enchiladas with Spicy Tomato Salsa; Carrot Lime-Tangerine-Lime Texas Balsam; and Texas Peach Cobbler for starters. Color photos. 240 pages. Running Press. Pub. at $22.00. $4.95

**2807998 VEGAN SNACKS & MUNCHIES: Plant-Based Nibbles, Snacks, Dips & Sweet Bites.** Text by Amy Ruth Finegold et al. Fuel up throughout the day and satisfy your cravings with over 65 recipes for tasty and convenient plant-based snacks. From savory nibbles to sweet party munchies to nourishing energy balls, put down those processed snacks and graze on the good stuff instead. Well illus. in color. Ryland Peters & Small. Pub. at $14.95. $6.95

**3684037 THE I HATE TOFU COOKBOOK.** By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant-based protein that provides many kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Contains thirty-five recipes like Tofu Sloppy Joes; Grilled Tofu Kababs; and Chocolate Fudge Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95. $6.95

**2786743 PLANT-PROTEIN RECIPES THAT YOU’LL LOVE.** By Carina Wolff. Dit your boring routine of plant-based foods and open the door to exciting, delicious, protein-filled meals such as Vegan Caesar Salad with Barbecue Trench; Black Bean Burgers with Arugula, Avocado, and Sriracha Mayo; or Spicy Quinoa Vegetable Hand Rolls with all the healthy recipes. Color photos. 238 pages. Adams Media. Pub. at $18.99. $14.95

**2681500 THE CHUBBY VEGETARIAN.** By J.F. Burks & A. Lawrence. This comprehensive guide to modern vegetarian cuisine is a game changer for the home cook. Innovative recipes reimage vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shitake-Ramen; Beet and Goat Cheese Ravioli; Spicy Tomato and Cashew Bisque; and more. Find a new love for dishes that happen to be vegetarian. Well illus. in color. Ryland Peters & Small. Pub. at $16.95. $12.95

**2663901 VEGAN JUNK FOOD: 200+ Vegan Recipes for the Foods You Crave.** By Lane Gold. Whether it’s ooey-gooey desserts or deep-fried delicacies, these 200 delicious recipes are all vegan and easy to prepare. The all important ingredient list is included and/or gluten-free, as are most of the desserts. 173 pages. The Experiment. Pub. at $16.95. $12.95

**2864387 THE BLISSOM COOKBOOK.** By Ronen Seri et al. The Blossom family of restaurants has been changing the face of vegan food with their menus of inventive dishes. Filled with secrets behind their creative menu items and more than forty delicious, flavorful recipes for breakfast, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. at $30.00. $7.95

**2802680 AQUAFABA: Vegan Cooking Without Eggs Using the Magic of Chickpea Water.** By S. Kardinal & L. Veganpower. For last for vegans, lemon meringue pie, mousses, mayonnaise, and macaroons are on the menu! Learn the secrets of Aquafaba, the cooking liquid found in tinned beans and chickpeas, and how it can revolutionize your vegan baking. Includes recipes such as Key Lime Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Running Press. Pub. at $8.95. $6.95

**3588545 MEATLESS IN COWTOWN.** By L.S. Meyn & A. Head. A collection of recipes with kick-ass Texas flavor—minus the meat! Try Frito Pie; Enchiladas with Spicy Tomato Salsa; Carrot Lime-Tangerine-Lime Texas Balsam; and Texas Peach Cobbler for starters. Color photos. 240 pages. Running Press. Pub. at $22.00. $4.95

**2864537 THE BLISSOM COOKBOOK.** By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant-based protein that provides many kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Contains thirty-five recipes like Tofu Sloppy Joes; Grilled Tofu Kababs; and Chocolate Fudge Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95. $6.95

**6944914 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul.** By Lakshmi Wennakoski-Bieloo. From simple homemade dahi-tadka to traditional Indian sweets made with just a handful of ingredients these recipes show you how to prepare and serve colorful, nourishing food that cultivates joy in the kitchen. They include Yogurt Cheese Pakora; Lemon and Coconut Sponge Cakes; Kitchari; and more. Color photos. 305 pages. Shambhala. Pub. at $30.00. $14.95

**2802639 THE BLOSSFLOWN COOKBOOK.** By Ronen Seri et al. The Blossom family of restaurants has been changing the face of vegan food with their menus of inventive dishes. Filled with secrets behind their creative menu items and more than forty delicious, flavorful recipes for breakfast, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. at $30.00. $7.95

**6919393 VEGGIE BURGERS EVERY WHICH WAY: Fresh, Flavorful & Healthy Vegan & Vegetarian Burgers.** By Lukas Volger. Offers more than 30 creative recipes for various burgers including; Lentil & Celery Root Burgers; Tofu and Chard Burgers; Baked Falafel Burgers; Thai Carrot Burgers; and more. Over half the recipes are vegan and gluten-free. 272 pages. Susan Schadt. Paperbound. Pub. at $24.99. $4.95

**2800268 AQUAFABA: Vegan Cooking Without Eggs Using the Magic of Chickpea Water.** By S. Kardinal & L. Veganpower. For last for vegans, lemon meringue pie, mousses, mayonnaise, and macaroons are on the menu! Learn the secrets of Aquafaba, the cooking liquid found in tinned beans and chickpeas, and how it can be whipped into fluffy meringue. Use the perfect replacement for eggs white in many sweet and savory recipes. Color photos. 80 pages. Grub Street. Pub. at $21.95. $16.95

**2754431 HOMEMADE VEGAN CHEESE, YOGURT AND MILK.** By Yvonne Holt-Singh. The vegan cheese, yogurt, tofu, milk, cream and nut milks are all vegan and made in your own kitchen. Easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the various fermentation starters you need are included in this comprehensive volume. Color photos. 143 pages. Grub Street. Pub. at $26.95. $19.95
Vegetarian Cooking

★ 2796155 VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes. By Jackie Kearney. Vegan eating has never been so tasty with these inventive recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chilli Dogs with Cashew Cheese, to Tomato & Coriander, you’ll find a plant-based alternative to all your favorite meat dishes. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 ★ $14.95

★ 6786170 THE SUPER EASY VEGAN SLO MOOK COOKBOOK. By Toni Okamoto. Learn the basics about stockpiling on vegan slow cooking staples and discover the ease of creating complete meals that take just 15-minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Cauliflower Bolognese; and Spicy Ethiopian Lentil Skewers and Vietnamese Pizza. Color photos. 151 pages. Rockridge Press. Pub. at $19.95 ★ $11.95

2858770 AT MY TABLE: Vegetarian Feasts for Family and Friends. By Mary McCartney. Discover how you can easily prepare complete vegetarian menus with a variety of healthy, fun ingredients that complement a range of dining occasions, from “I Heart Mexican Food” to “Welcome Feast”. The author shares her thoughts about her recipes, as well as her own food inspirations and memories. Fully illus. in color. 256 pages. Sterling. Pub. at $29.95 ★ $27.50

★ 2835053 THE COMPLETE VEGAN AIR FRYER COOKBOOK: 150 Plant-Based Recipes for Your Air Fryer. By S. LaBorde & E. Hickman. Enjoy healthier, delicious versions of all your favorite plant-based foods made with this new and exciting kitchen appliance. Includes handy appendixes with thematic menus, a comprehensive recipe table, a detailed air fryer buying guide, and conversion charts. Recipes include Black Bean Burgers; Tofu in Hoisin Sauce; and Squash Casserole. Color photos. 192 pages. Sterling. Pub. at $19.95 ★ $17.95

★ 6616444 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Aron. Introduce a healthy twist to your cheese plate with this 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a meltable Cauliflower Jack. Well illus. in color. 200 pages. New Society Publishers. Pub. at $19.95 ★ $17.95

★ 2851725 EATING FROM THE GROUND UP. By Alana Chernila. Offers more than 100 versatile recipes that teach you how to showcase the unique flavor and texture of each vegetable, truly bringing out the best in every nut and seed. Delicious dishes include Maple-Glazed Carrots and Parsnips; Millet-Stuffed Tomatoes; and Butternut Lasagna. Color photos. 272 pages. Clarkson Potter. Pub. at $34.95 ★ $28.00

★ 6800366 VEGGIE DESSERTS: Carrot Cake and Beyond. By Kate Hackworthy. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 143 pages. Adams Media. Pub. at $19.95 ★ $12.95

★ 6921507 GOOD VEG. Ebullient Vegetables, Global Flavors—A Modern Vegetarian Cookbook. By Alice Hart. Showcases vegetables, fruits, and grains to sustain you all day, through every season. Try Roast Tomato Smokey Salsa; Savory Flatbread Skewers; Chickpea Crespes with Wild Garlic; Brown Rice Bibimbap Bowls with Smokey Peppers; and Baked Marzipan Ice Cream. Plus, her thoughtfully organized chapters help you find the right dish. Well illus. in color. 322 pages. The Experiment. Pub. at $24.95 ★ $9.95

★ 6911838 QUICK & EASY VEGAN COMFORT FOOD. By Alicia C. Simpson. Here is the essential guide for any American’s more than 6 million vegans who miss the down-home tastes they remember, or for vegetarians and even meat eaters who want to add more plant-based foods to their diets. Includes easy to prepare and animal free versions of favorites like Spicy Buffalo Bites; Ultimate Nachos; Baked Ziti; and more. Color photos. 228 pages. The Experiment. Pub. at $17.95 ★ $13.95

★ 6805639 THE CLASSIC CUCUMBER COOKBOOK, 3RD EDITION REVISED. By Nancy B. Reszel. Check-out this full-color cookbook for all types of squash, from yellow summer squash to pattypan, butternut to pumpkin, and of course zucchini. Includes salads and soups, vegetarian main dishes, side dishes, breads, desserts, and more. 312 pages. Storey. Pub. at $18.95 ★ $13.95

★ 2817764 THE ULTIMATE VEGAN BREAKFAST BOOK: 80 Mouthwatering Plant-Based Recipes You’ll Want to Wake Up For. By N. Horn & J. Mayer. Here are 80 recipes for smoky, succulent, and completely plant based barbecued fare. BBQ classics include Eggplant Hot Dogs; Cauliflower Cutlets; and Pulled Mushroom Sandwiches; and new global inventions include Eggplant Gyros, Tandoori Tofu and Vietnamese Pizza. Color photos. 223 pages. The Experiment. Pub. at $19.95 ★ $14.95

★ 6793928 VEGAN COOKING IN YOUR AIR FRYER. By Kathy Hester. Provides plant-based dishes with all the decadence of fried food–and none of the added calories! You’ll be amazed at how fast you can have dinner on the table with air fryer recipes like Black Bean Avocado Chimichangas; Cheese Hot Sauce Collard Chips; Cajun French Fry Po Boy; and more. Well illus. in color. 208 pages. Page Street. Pub. at $19.95 ★ $17.95


★ 2802219 EAT FEEL FRESH: A Contemporary Plant-Based Ayurvedic Cookbook. By Sahara Rose Kelabi. Ayurveda teaches that food is divine medicine with the power to heal, but the best foods for one person may not be beneficial to another. Join the authors on a journey to wellness that begins with what you eat. Some recipes include Sweet Potato Cereal; Southwestern Quinoa Salad Bowl; and Roasted Cauliflower & Lentil Tacos. Color photos. 253 pages. Alpha. Pub. at $25.00 ★ $17.95

6972152 THE SPARILIZED KITCHEN. By Leslie Bilderback. Step by step instructions, practical techniques, and mouthwatering photographs accompany a wealth of fun and innovative plant-based recipes, from sweet and savory soups to salads and sides to desserts. 200 pages. St. Martin’s. Pub. at $18.99 ★ PRICE CUT TO $9.95

6857108 THE REDUCTARIAN SOLUTION. By Brian Kateman. Kateman coined the term “reductarian” or person who is deliberately reducing their consumption of meat and animal products. Here he offers practical tips for reducing the amount of meat in your diet and features more than forty vegan recipes. 302 pages. TarcherPerigee. Pub. at $16.00 ★ PRICE CUT TO $1.95

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6892781 COOK LIVELY! By Laura-Jane Koers. A collection of recipes for satisfying meals, crave-worthy snacks, and jaw-dropping desserts are included using the simplest cooking methods and made from ingredients that can be found all year round and are most likely already in your kitchen. Try Meaty Mushroom Burgers; Mediterranean Cauliflower Frittata; Yellow Curry Salad; Thai Coconut Soup; and more. Color photos. 250 pages. DaCapo. Paperbound. Pub. at $24.99 $8.95 ★ 6687183 FALAFEL FOREVER. By Dunja Gulin. Offers over 25 inspired, easy to make recipes. From traditional chickpea or bean patties to falafel croquettes, burgers and curry, this is comfort food for vegetarians at its very best. Well illus. in color. 64 pages. Sterling. Paperbound. Pub. at $15.95 $11.95 ★ 6774090 THE EDGEO VEG: 138 Carnivore-Approved Vegan Recipes. By Candice Hutchings with J. Alta. Collects 138 recipes that take vegan cooking to the next level, with tips and tricks for eating like an Edgy Veg. Taking childhood cravings and fast food favorites, Hutchings and Alata created foods like UnOrthodox Lox and Cream Cheese Bagels; Cobb Your Enthusiasm Salad; Buffalo Cauliflower Wings; 7 ways; and Easy Cheesy Fondue. Fully illus. in color. 288 pages. Robert Rose. 8x10¾. Pub. at $27.95 PRICE CUT TO $13.95 ★ 6925081 BOSH! Simple Recipes, Amazing Food, All Plants. By H. Firth & I. Theasby. Packed with quick and easy midweek dinners, crowd-pleasing kids’ dishes and guiltless desserts, this awesome edition includes all your new favorite plant-based recipes like Sweet Pepper Fajitas; Massaman Curry; Rich & Creamy Lasagna; Sweet Bosh! Bowl; Garlic & Herb Cashew Cheese; and more. Color photos. 288 pages. Morrow. Pub. at $27.50 PRICE CUT TO $17.95 ★ 6556344 KALE & CARAMEL: Recipes for Body, Heart, and Table. By Lily Diamond. Based on the popular blog, this succulent collection of 80 deliciously-healthy vegetarian and vegan recipes featuring herbs and flowers as well as luxurious do-it-yourself beauty products. Each chapter celebrates an aromatic herb or flower: basil, cilantro, fennel, rosemary, mint, lavender, rose, and more. Color photos. 262 pages. Atria. Paperbound. Pub. at $22.00 PRICE CUT TO $7.95 ★ 5771781 SIMPLY SHRIMP: With 80 Globally Inspired Recipes. By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp in an easy, fun, and nutritious way. The simple recipes organized by the many ways shrimp can be prepared. Ideas like Thai Shrimp Curry and Shrimp Ravioli are joined by classics like Shrimp Cocktail and Shrimp and Bacon Cornmeal Scoop Coffeeshop. Color photos. 288 pages. Sasquatch. Paperbound. Pub. at $19.95 ★ 3858989 THE CONNOISSEUR’S GUIDE TO FISH & SEAFOOD. By Wendy Sweetser. This comprehensive guide makes it easy to shop for and cook fish and seafood with confidence. From choosing local seafood to knowing where to buy fish shells and oyster shells to store it, and how to cook it. Recipes include Thai Curry Crab; Fried Snoopinko Poppers; Spot Prawn Dumplings; and more. Color photos. 278 pages. Sterling. Paperbound. Pub. at $24.95 ★ 6535827 MUSSELS & CLAMS: Prepare and Enjoy Delicious Meals Using Mussels and Clams. By Anna Luccett. If you’ve had the confidence to cook your own mussels and clams, you might soon become an expert! Find your favorite recipes together, with a great range of mussel soups and salads, light meals and dinner party recipes, ranging from the simplest to the sophisticated. Well illus. in color. 206 pages. New Holland. Paperbound. Pub. at $19.99 $6.95 ★ 6884252 THE GRAND CENTRAL OYSTER BAR & RESTAURANT COOKBOOK. By Sandy Ingber with. Filmgoers of the world’s oldest oyster houses, more than 100 of the restaurant’s recipes, some dating to the opening in 1913, are paired with behind the scenes stories, historical anecdotes, and a wealth of expert information on buying, cooking, and serving seafood and fish. Try the Maryland Crab Cake Sandwich or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos, most in color. 224 pages. Stewart, Tabori & Chang. Paperbound. Pub. at $35.00 $14.95 6927590 CRAB: 50 Recipes with the Fresh Talents of the Sea. By Cynthia Nims. Discover delicious ways to prepare crab from the Pacific Coast, Chesapeake Bay, and the Gulf of Mexico. In addition to dishes like Crab & Artichoke Frittata and Pan-fried Crab Cakes, Nims offers background on crab species and information on seasonal harvest and sport crabbing. Photos. 182 pages. Sasquatch. Paperbound. Pub. at $19.95 ★ 6842223 FOR COD AND COUNTRY. By Barton Seaver. Combining freshness with tastes, textures, and flavors, Seaver has created an entirely new kind of fun, fabulous, and casual food featuring seafood that hasn’t been overfished or caught in an environmentally destructive way. The acclaimed chef shares many of those delicious recipes here. Fully illus. in color. 294 pages. Sterling, Pub. at $30.00 $8.95 ★ 6918069 ROBINS, TRIGGERFISH & OTHER OVERLOOKED SEAFOOD. By M. Pletcher & J. O. Fraijo. Enjoy more than sixty-five innovative seafood recipes using underutilized and lesser known varieties of fish, including Korean Fried Skate Wings; Opah Crudé; and Oven Roasted Grouper with Celery and Apple. Color photos. 193 pages. Skyhorse. 8¾x1¼. Pub. at $35.00 $7.95 ★ 6911773 LOBSTER! 55 Fresh & Simple Recipes for the Sea. By Cynthia Nims. Bring the taste of seaside cooking into your kitchen. This collection has everything you need to know in order to choose, prepare, cook, and enjoy seafood of every kind. 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**Fish & Seafood**


**6962424** THE COMPLEAT CRABBER. By Christopher R. Reaske. This streamlined edition focuses on catching and preparing the feisty blue crab, and covers methods for catching crabs with nets, handlines, and traps. Includes crab lore and trivia, and a wealth of easily prepared crab recipes. 127 pages. Skyhorse. Paperbound. Pub at $12.95 $9.95

**Poultry & Game**

**5571510** THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Venison to Turkey. By Monte Burch. Partly as a tribute to times gone by and partly as a reaction to the modern movement toward healthy eating and self-sufficient living, interest in making jerky has soared. Includes foolproof seasoning mixes, delicious recipes for a wide variety of meats, preparation instructions, and more. Well illus. in color. 154 pages. Skyhorse. Paperbound. Pub at $12.95 $9.95

**7600720** THE VENISON COOKBOOK: Venison Dishes from Fast to Fancy. By Kate Fiduccia. Venison has found an eager audience as a healthy, low-fat alternative to beef. Running the gamut from down-home favorites to gourmet delights, this book has recipes for every meal of the day. Try Venetian Venison Fric Piez Pizz; Chicken-Fried Venison; Venison Meatball Stew; and 140+ other dishes. Color photos. 352 pages. Firefly. Paperbound. Pub at $29.95 $19.95

**6900113** WHOLE LARDER LOVE: Grow, Gather, Hunt, Cook. By Rohan Anderson. For anyone interested in local, sustainable, fresh, humane or slow food, Anderson offers easy to follow tips and instructions for setting up a home garden and for hunting small game and catching fish. He also provides a slew of recipes including Rabbit with Mustard Sauce; Wild Duck Risotto; and Aradiola Fish and Chips. Well illus. in color. 238 pages. powerHouse Books. Pub at $35.00 $11.95

**6847901** THE HUNTER’S COOKBOOK: The Best Recipes to Savor the Experience. By Steve & Annie Chapman. Along with easy to follow instructions, these more than 200 recipes for main courses, side dishes, and desserts include Venison Sirochog; Pheasant Fisherman; Pan-Fried Duck Breast; Alligator Etouffee; Country-Style Bear Steak; and much more. 270 pages. House. Spiralbound. Pub at $14.99 $11.95

**6662927** THE VENISON BIBLE. By Nichola Fletcher. Features over 40 recipes that show the enormous versatility of this low-fat meat including Venison Steaks with Lime, Fennel and Honey or Thai-spiced Venison Casserole. 96 pages. Birlinn. Paperbound. Pub at $7.95

**6749194** RECIPES FROM THE WOODS: The Book of Game and Forage. By Jean-Francois Mallet. A collection of 100 delicious dishes made with game and foraged roots and berries. Illustrated with Venison with Port and Chestnuts; Wild Mushroom and Herb Loaf; to Wild Blueberry Muffins, these dishes bring the flavor of the woods into your home. Well illus. in color. 239 pages. Phaidon. Pub at $45.00 PRICE CUT to $14.95

**Asian & Eastern Cuisines**

**2849127** COMPLETE CHINESE COOKBOOK. By Ken Hom. The author offers the definitive guide to modern Chinese food. With over 250 recipes many of them new to Hong Kong, this comprehensive guide to ingredients and techniques, is the ultimate collection from the Master of Chinese cooking. Recipes include Spicy Pork with Spicy Vegetables; Walnut Chicken; Mung Shrimp and more Well illus. in color. 352 pages. Firefly. Paperbound. Pub at $29.95 $19.95

**8002926** RAMEN: Recipes for Ramen and Other Asian Noodle Soups. By Miranda Ballard et al. Discover the delights of richly thick or light "assari" ramen broths and other Asian noodle soups in this collection of over 25 recipes. Includes Mung Bean Vegetable Soup; Spicy Noodle Seafood Broth; Beef Pho and Spicy Soba Chicken with Vegetables and more. Well illus. 64 pages. Ryland Peters & Small. Pub at $15.95 $9.95

**3563871** 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 Clay-Pot Chicken; Spicy Beef with Scallions; Sichuan Potato Stir-Fry; Chicken Chow Mein; and more. 240 pages. Hamlyn. Paperbound. Pub at $7.99 $3.95

**6832415** COOKING WITH GOCHEU JANG: Asia’s Original Hot Sauce. By Naomy Imatome-Yun. A chili paste from Korea with a complex, spicy, earthy flavor, this paste is growing in popularity. Now you can discover the charms of this delicious condiment with this collection of irresistible recipes, many of them Asian inspired. Well illus. in color. 143 pages. Countryman. Paperbound. Pub at $16.95 $11.95

**6772978** CHINESE FEASTS & FESTIVALS: A Cookbook. By S.C. Moey. Each celebratory meal is a spiritual celebration as well as an earthly pleasure, and the author provides 56 recipes covering the complete range of Chinese festival dishes along with detailed descriptions of their symbolic meaning. Beautifully illustrated by the author, the meals include Yangzhou Fried Rice and Good Luck Spring Rolls. 144 pages. Periplus. 8¼x11½”. Hardcover. Pub at $29.95

**5860741** THE ASIAN SLOW COOKER. By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Give General Tso’s Chicken, Pad Thai Noodles or Beef & Broth for a taste of the Szechuan and Shanghai tastes. Well illus. in color. 208 pages. Page Street. Paperbound. Pub at $21.99 $16.99

**2845008** GYOZA: The Ultimate Dumpling Cookbook. By Paradise Yamanoto. Tokyo’s irresistable “Gyoza King” shares the 50 all-time favorite recipes served at his exclusive Mamedgyoen (Vine Garden) dining club in Tokyo. With complete step by step photos, you’ll be making dumplings like Cheesburger Dumplings; Garlic Scape Dumplings with Beef; Gyoza Bolognese with Fresh Tomatoate; and Crispy Port Gyoza in no time. 128 pages. Tuttle. Paperback. Pub at $16.99 $12.99

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**2845644** LUCKY RICE. By Danielle Chang. Feed your obsession for Asian cuisine with these 100 recipes inspired by a range of cultures and cuisines, including 53 recipes for famous Chinese takeout dishes such as Szechuan Instant Noodle Soup; Fiery Edamame with Garlic Miso; Thai Shrimp Boil and Soup; Kimchi Tacos, Steamed Turnip Cakes; and more. Color photos. 224 pages. Clarkson. Pub at $25.00 $9.95

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**6918204** THE UNEXPECTED CAJUN KITCHEN. By Leigh Ann Chabotagne. You don’t have to live in Cajun country to enjoy some of your favorite foods from Louisiana. The recipes included in this collection have a touch of nostalgia while using fresh, locally grown ingredients native to Louisiana but which can be found anywhere. They include Cajun Spiced Pork Burgers; Healthy Shrimp and Corn Chowder; and Crawfish Poffertjes. Fully illus. in color. 162 pages.Skyhorse Pub. at $19.95 $4.95

**2832155** DOSA KITCHEN: Recipes for India’s Favorite Street Food. By N. Patel & L. Schenlaub. Dosas are thin, rice and lentil based pancakes that can be stuffed with a variety of flavorful fillings. This informative volume shows you how to make this favorite Indian street food with a master batter and 50 recipes for fillings, chutneys, and even cocktails to serve alongside. Color photos. 143 pages. Clarkson Potter. Pub. at $18.99 $6.95

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**6930042** THE FOOTHILLS CUISINE OF BLACKBERRY FARM. By Sam Beall with M. Stels. Blackberry Farm, tucked into the rolling hills of eastern Tennessee, is consistently heralded as one of the best luxury hotels in the country. This book brings the inn’s artisanal food techniques and beloved recipes to every home cook—and along the way, reveals the secrets passed down through the generations in this rich and storied region. Color photos. Potter. 11x11, 9x11 x. Pub. at $50.00 $14.95

**6702759** THE GREAT MINNESOTA HOT DISH, REVISED: Your Cookbook for Classic Comfort Food. By T. Millang & K. Corbett. Best recipes of Minnesota’s most beloved culinary tradition! Discover classic ethnic, and even gourmet recipes for a multitude of special occasions. Now with more than 200 recipes and even more Minnesota goodness this collection teaches how anyone can master the one dish complete meal system. Illus. in color. 240 pages. Adventure Publications. Paperbound. Pub. at $14.95 $11.95


**659565X** AT MY GRANDMOTHER’S TABLE. By Faye Porter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgica of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Bean Chowder; Skillet Fried Chicken; and Grandmama’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99 $4.95

**5651802** COUNTRY IN THE CITY: How to Cook Soul Food. Bring the taste of the South right into your kitchen with this mouthwatering cooking program. Discover how to cook 20 soul food favorites: Jambalaya, Okra, Southern Fried Catfish, Sweet Potato Pie and so much more. 60 minutes. Ed. 3. $3.95

**3675548** Lidia’s Majestic Art of Italian Cuisine: Everything You Need to Know to Be a Great Italian Cook. By Lidia Matticchio Bastianich with T.B. Manulski. This comprehensive Italian cookbook includes all the techniques needed to perfect meals; instructions on how to buy, store, cook, and clean; even where to buy; a complete guide to kitchen tools; an indispensable glossary of Italian food-related words and phrases; and more than 400 recipes. Illus. 461 pages. Knopf. Pub. at $37.50 $25.95

**2802530** THE SOUTHERN SYMPATHY COOKBOOK. Funeral Food with a Twist. By Patti Cline. An assension collection of delectable and delightful recipes that are good to ease broken hearts and soothe frayed nerves. Both classic and internationally inspired dishes include Collard and Spinach Madeleine; Classic Chicken Salad with Grapes and Poppy Seeds; and Double Caramel Bunt Cake. Color photos. 174 pages. Countryman. Paperbound. Pub. at $22.95 $6.95


**2802945** KAUAKIA: A Cookbook. By Ola Hercules. A collection of recipes that celebrate the food and flavors of the Caucasus, the vibrant region that bridges Europe and Asia. The recipes like Eggplant Rolls, Svani Meat Pie, Fermented Beef and Cauliflower, and Vaiya’s Lemon Tart. Well illus. in color. 240 pages. Weldon Owen. Pub. at $35.04 $15.95

**2790238** KOREAN COOKING: The Essential Asian Kitchen. By Soon Young Chung. With a tantalizing balance of tastes and textures—fiery peppers are a counterpoint to mild rice—Korean cuisine is flavorful and satisfying. Simple recipes like Dumpling and Rice Cake Soup; Steamed Shrimp with Pine Nut Sauce; and Bulgogi, or barbecued meat, are easy to make. step by step guides and photographs. Chung. 128 pages. Perseus. Pub. at $8.99 $6.95

**694003X** DIPPING US NEW JERSEY: 150 Recipes from the Garden State. By John Holl. This rich collection of recipes from beloved diners, bodegas, food trucks, farm stands and four-star restaurants demonstrates the melting pot of flavors found in New Jersey. Filled with a wide range of cultural foods, it includes recipes like Jersey Green Clam Chowder, Sautéed Ricotta Grilled, Italian Sausage & Crispy Polenta. Photographs. 100 recipes. Fully illus. 280 pages. Storey. Paperbound. Pub. at $19.95 $6.95

**684037X** APPALACHIAN APPETITE: Recipes from the Heart of America. By Susi Gott Segur. From Mississippi to Maine, innovation and reverence for what is close at hand is the cornerstone of this collection. The Appalachian tradition is a colorful celebration of the food of Appalachia, try such regional favorites as Ramp and Morel Omelet; Politikker Soup; and Black-Eyed Pea, Collard, and Sweet Potato Pie. Well illus. in color. 232 pages. Perseus. Pub. at $20.00 $5.95

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**Notable Chefs & Celebrities**

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Notable Chefs & Celebrities

285297X EVERYDAYCOOK. By Alton Brown. With a wealth of useful insights on methods, tools, and ingredients this collection includes 100+ basic recipes which are arranged by time of day. Try Seedy Date Bars; Smoky the Meat Loaf; Bad Day Bitter Martini; The General's Fried Chicken; Cider House Fondue; Open Sesame Noodles; Chocapocalypse Cookie; and more. Fully illus. in color. 224 pages. Ballantine. Pap. at $35.00 $9.95

1993360 NADIA G’S BITCHIN’ KITCHEN COOK FOR TROUBLE. By Nadia Giosia. Culinary girl-and-host of the wildly popular Nadia G’s Bitchin’ Kitchen TV all on the Cooking Channel brings her savvy chef know-how and rock star tude to glam up your dining experience. Includes Nadia’s creative and wild take on such classics as rustic pan pizza, Chicken Risotto, and juicy Meatloaf. Color photos. 208 pages. Ballantine. Pap. at $24.00 $5.95

2852403 TRISHA’S TABLE: My Feel-Good Favorites for a Balanced Life. By Trisha Yearwood with B.Y. Bernard. Trisha offers up recipes that taste good and are also that are good for you. Try Billie’s Houdini Chicken Salad; Ednamee Parmesan; Snappy Pear-Cranberry Crumble; and Slow Cooker Georgia Pulled-Pork. Color photos. 224 pages. Flatiron. Pap. at $19.99 $16.95

2845695 PATRICIA HEATON’S FOOD FOR FAMILY AND FRIENDS. The actress and busy working mother provides the tools to pull together daily meals and showstopping parties with simple menus and a kitchen setup guide, and tips for getting organized. Best of all, she spices it up with hilarious stories and anecdotes from her Hollywood career. Recipes include Apple Pie Pancakes; Grilled Corn on the Cob; and more. Color photos. 246 pages. Morrow. Pap. at $29.99 $7.95

6896888 JAN KARON’S MITFORD COOKBOOK & KITCHEN READER. Ed. by McIntosh. In her popular Mitford series, you find characters: enjoying dishes like Puny’s Golden-Crusted Cornbread and Father Tim’s Baked Ham with Bourbon Glaze. Now, you can re-create it with these recipes. 364 pages. Flatiron Books. Pap. at $16.95 $6.95

690940X FOOD, HEALTH, AND HAPPINESS: 115 On-Point Recipes for Great Meals and a Better Life. By Oprah Winfrey with L. Kogan. Delicious, healthy, and easy to prepare, these are the recipes Oprah most loves to make at home and share with family and friends. From simple pleasures like Unfried Chicken and Turkey Chili, to such celebrations of freshness as Tuscan Kale and Apple Salad and Pasta Primavera. Recipes are paired with personal essays and reminiscences of the musicians and stars welcomed in their home, the recipes include John’s Soya Grit Bread; Boiled Beef with Mexican Tostada Casserole. Well illus., in color. 230 pages. Thomas Nelson. Pap. at $29.99 $21.95

6960235 KITCHEN GYPSY. By Joanne Weir. Throughout this collection are the cherished dishes and lessons that have shaped Weir’s culinary journey, from her great-grandmother’s 140 year old Lightning Cake recipe to a luxurious beef roulade perfected during her master chef training. Pairing recipes made to be shared alongside colorful anecdotes, this is an inspiring armchair read. Well illus., in color. 224 pages. Flatiron Books. Pap. at $35.00 $7.95

6953883 CRAFT BURGERS & CRAZY SHAKES FROM BLACK TAP. By Joe Isidori. A collection of signature recipes and techniques behind the bold burgers and sensational milkshakes that have had culinary thrill seekers lining up around the block. Recipes include Steak Au Poivre Burger and Sweet ‘N’ Sally Shake. Color photos. 112 pages. Avery, 8¼x10¼/Pap. at $25.00 $5.95

2851413 LIDIA’S FAVORITE RECIPES: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees. By L.M. Bastianich & T.B. Manuali. From the classic sauces to the delicious desserts, these recipes have been revised and updated to be even more delicious. Fully illus. as soul-satisfying as ever. Here, you’ll find a fresh take on Lidia’s signature and irresistibly reliable dishes. Try Ziti with Broccoli Rabe and Sausage; Savory Seafood Stew; Veal OssoBuco with Porcini and Limoncello Tiramisu. Color photos. 222 pages. Knopt. Pap. at $24.95 $16.95

280218X THE COMPLETE AMERICA’S TEST KITCHEN TV SHOW COOKBOOK 2001-2019. Featuring every recipe (almost 1,300) demonstrated on 19 seasons of the show; a behind the scenes look at the show and the test kitchen, and a 56 page shopping guide, plus the science, the cookware and kitchen gadgets this cookbook is the resource for all serious cooks. Well illus. in color. 1,030 pages. America’s Test Kitchen. 8¼x11¼/Pap. at $45.00 $32.95

6849622 COOKERY: RECIPES FOR LIFE. By Linda Evans with S.C. Derek. A combination of the story of a life well-lived and a treasure trove of recipes that include Mom’s Hot Dog Stew; Stew; Wayne’s “The Duke’s” Crab Dip; Ina Garten’s Filet of Beef Bouguignoise; and many more. Photos. 298 pages. Post Hill. Pap. at $26.00 $9.95

6829570 BEST FOOD EVER. Widescreen. In each episode you’ll meet the people behind the delectable dishes of some of the best food destinations in the country. Get the scoop on what drives foodies to these dining establishments, and find out their trade secret techniques. Five episodes. Over 3 hours. Gaian. DVD $16.95

4569319 THE AIR-FRYER: EASY, FRESH, WITHOUT ALL THE FAT! By Todd English. The air-fryer is revolutionizing the way we think of eating light. Make the most of it with 50 easy and delicious recipes offered by top chef Todd English. Try foods like multi-fryer-trench Fries, Lamb Empanditas, and more. Fully Glazed Doughnuts. You’ll be amazed at what you can create with an Air-Fryer! Well illus., in color. 148 pages, St. Martin’s. Pap. at $24.99 $16.95

2789388 THE CASHE  C AND CARTER FAMILY COOKBOOK. By John Carter Cash. Only John Carter Cash knows the stories and recipes that flowed from his family’s dinner table. Along with memories and reminiscences of the musicians and stars welcomed in their home, the recipes include John’s Soya Grit Bread; Boiled Beef with Mexican Tostada Casserole. Well illus., in color. 230 pages. Thomas Nelson. Pap. at $29.99 $21.95

8043315 KEVIN DUNDON’S MODERN IRISH FOOD. By Kevin Dundon. This celebrated chef, a modern twist to time-honored, traditional dishes and ingredients. The result is delicious, easy food that is perfect for everything from a leisurely dinner to a quick family lunch. Recipes include Grilled Roast Lamb; Chorizo Roast of Lamb with Chorizo; Lobster, Artichokes of Death; Cornish Hens with Apple and Sage; and more. Color photos. 208 pages. Rodale. Pap. at $27.50 $6.95


140320X THE UNOFFICIAL POLDARK COOKBOOK. By T. Cohen & L. Edwards. Celebrate the magic that is BBC’s and PBS Masterpiece’s Poldark with this unofficial companion, listen to cookery experts like a miner, a ruthless banker, a scullery maid, or an heiress. The se classic recipes include Cornish Cream Scones; Red Lion Smoked Bream; Truro Turnip Gratin; Chicken and Fennel Skyrphot. Pap. at $21.99 $16.95

2774569 JACQUES PEPIN FAST FOOD MY WAY. By Jacques Pepin. The man who taught millions of Americans how to cook shares the techniques he honed in the most famous kitchens in the world to show you how to create simple, special meals in minutes. Companion video with his PBS show. Color photos. 240 pages. HMH. Pap. at $30.00 $19.95

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

**6954081 GOOD TASTE: Simple, Delicious Recipes for Family and Friends.** By Jane Green. From the New York Times bestselling author comes a collection of her favorite dishes that range from tempting hors d’oeuvres like Sweet Corn and Chili Soup, to mouthwatering one-pot mains like Slow-Braised Onion Chicken, and to sinfully satisfying desserts like Warm Chocolate and Banana Cake. Fully illus. in color. 180 pages. Berkley. Pub. at $30.00 $7.95

**6913415 CLAUDIA’S COCINA: A Taste of Mexico.** By Claudia Sandoval. The Season 6 winner of the hit FOX series MasterChef, Claudia Sandoval brings you the tastes of the Mexico she grew up in. A collection of traditional family recipes along side her most successful dishes cooked while in the MasterChef kitchen include: Garlic Sautéed Head-on Shrimp with Grape Pico Salsa, Grilled Cilantro-Lime Chicken, and Tres Leches Birthday Cake. Well illus. in color. 208 pages. Stewart, Tabori & Chang. Pub. at $34.95 $18.95

**2826123 THE BEST OF AMERICA’S TEST KITCHEN 2019.** This best of the best collection pulls back the curtain on the test kitchen and gives you the inside scoop on 150 recipes the editors have voted the standout of the year. Add to that 125 pages of techniques packed with our favorite reader-submitted quick tips; equipment and ingredient ratings; and practical cooking techniques; and you have a must-have resource for every serious cook. Well illus. in color. 318 pages. America’s Test Kitchen. 8¼x11¼. Pub. at $35.00 $19.95

**2791064 THE COMPLETE MILK STREET TV SHOW COOKBOOK, 2017-2019, REVISED EDITION.** By Christopher Kimball et al. Features over 200 recipes that include delicious meals like Sautéed Scallop with Chermoula, Colombian Braised Beef, and Chiang Mai Chicken—all bringing you bolder flavors, healthier ingredients and simpler techniques. And because they’re From the “100 Great Ideas of All Time,” you can trust them to just work. Well illus. in color. 428 pages. Little, Brown. 8¼x10¼. Pub. at $40.00 $29.95

**6784151 THE MISSION CHINESE FOOD COOKBOOK.** By D. Bowien & C. Ying. Chef Danny Bowien presents this exuberant cookbook that tells the story of an unconventional chef from San Francisco who could cross-country, propelled by inventive recipes that changed what it means to cook Chinese food in America. Try Smoked Beef Brisket with Smoked Cola BBQ Sauce or Mapo Tofu. Fully illus. in color. 318 pages. Ecco. Pub. at $34.99 $9.95

**5998549 THE OFFICIAL JOHN WAYNE WAY TO BARBECUE.** Ed. by James Ellis. Duke followed the best traditions of America’s chefs and grillmasters to make his meals legendary. Packed with over 100 recipes and tips from the award-winning chef himself, this next cookout will be one worth remembering. Includes never-before-seen photos of John Wayne with friends and family, and stories from loved ones that reveal the man behind the legend. Fully illus. in color. 251 pages. MediaLab Books. Pub. at $7.95 $6.95

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

**6858241 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends.** By Debbie Macomber. In this treasure! You’ll find over one hundred delicious dishes that have become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal; Grilled Fish Tacos with Cilantro Lime Sauce; Gratitude Bread; Honey Chipotle Oven Roasted Potatoes; Irish Cheddar & Guinness Pot Pie. Well illus. in color. 203 pages. Ballantine. Pub. at $29.95 $21.95

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**2852853 KENVIN: An Artist’s Kitchen.** By Kenvin Lyman. Filled with colorful art, stunning photographs, and delicious recipes, this magnificent volume is centered around growing, preparing, and eating locally with family and friends from the point of view of a Utah farmer and artist with a rich Western heritage. Recipes include Simple Tomato Soup, Naked Miller’s Trout, and Pot Roast and Cabbage Braised in Red Wine. 339 pages. Gibbs Smith. 10¼x14¼. Pub. at $50.00 $19.95

**6945661 THE HOMEMADE CHEF: Ordinary Ingredients for Extraordinary Food.** By Jane Kim. Whether you already favor, or are just starting out, Chef James takes home cooking to a new level with quick and easy wholesome meals that are sophisticated, tasty, and wonderful. By and enjoy Soup with Shrimp, Steak with Cream and Pepper Sauce, Almond Crusted Chicken, and Mango Chicken with Pomegranate Salad. Well illus. in color. 269 pages. Grand Central. Pub. at $30.00 $16.95

**6987923 STIRRING UP FUN WITH FOOD.** By Sarah Michelle Gellar & G. Russo. From an actress, producer, author, and one of 115 family-friendly, easy food-crafting recipes that will add flair and excitement to your table including Skewered Dumplings; Mini Bagel Buffet with Two Cream Cheese; Corn Dog Cupcakes; and Fruit Olives. Well illus. in color. 269 pages. Grand Central. Pub. at $30.00 $16.95

**6903837 TRY THIS AT HOME: Recipes from My Head to Your Plate.** By Richard Blais. A collection of creative dishes the Top Chef and Food Network TV star cooks at home for his family, including Sea Bass with Ginger Beer and Bok Choy; Jerked Spatchcock Chicken and Pantains; and Short Ribs with Lemongrass. Color photos. 250 pages. HMH. Pub. at $30.00 $7.95

**6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life.** By Dina Snyder. This companion volume to the hit comedy show, Young & Hungry! From an intuitive Italian), and even those on a tight budget. Included are the 100 most delicious and creative recipes that are full of surprise and flavor. Fully illus. in color. 288 pages. Clarkson Potter. Pub. at $30.00 $7.95

**6777729 CHARLIE PALMER’S AMERICAN FARE: Everyday Recipes from My Kitchens to Yours.** Included are more than 100 of the delicious dishes that the award-winning chef cooks at home for his family and friends. Recipes include Corn Chowder with Shrimp; Cheese Strata; Prosciutto-Wrapped Zucchini; and Grilled Fish with Bacon-Spicy Pomegranate Salsa. Color photos. 254 pages. Grand Central. 8¼x10¼. Pub. at $40.00 $9.95

**6988687 FABIO’S 30-MINUTE ITALIAN: Over 100 Fabulous, Quick and Easy Recipes.** By Fabio Viviani. Fabio shows home cooks how to make fabulous meals in 30 minutes (or an intuitive Italian), and even those on a tight schedule will soon be whipping up great dinners. The over 100 no-fail recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood Spaghetti, M outh-Watering Caramel Chocolatini, and more. Fully illus. in color. 270 pages. St. Martin’s. Pub. at $27.99 $8.95

**6789218 THE POTATOPIA COOKBOOK: 77 Recipes Starring the Humble Potato.** By Allen Dikker. A collection of creative potato recipes from the CEO and founder of Potatoopia, the all-potato restaurant with locations in New Jersey, New York, and Florida. Innovative creations include French Onion Soup with Crispy Potato Gallettes; Potato Lasagna Bolognese; and Potato-Crusted Shrimp with Cilantro Lime Sauce. Color photos. 184 pages. Potatoopia. Pub. at $20.00 $14.95

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**6903837 TRY THIS AT HOME: Recipes from My Head to Your Plate.** By Richard Blais. A collection of creative dishes the Top Chef and Food Network TV star cooks at home for his family, including Sea Bass with Ginger Beer and Bok Choy; Jerked Spatchcock Chicken and Pantains; and Short Ribs with Lemongrass. Color photos. 250 pages. HMH. Pub. at $30.00 $7.95

**6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life.** By Dina Snyder. This companion volume to the hit comedy show, Young & Hungry! From an intuitive Italian), and even those on a tight budget. Included are the 100 most delicious and creative recipes that are full of surprise and flavor. Fully illus. in color. 288 pages. Clarkson Potter. Pub. at $30.00 $7.95
Notable Chefs & Celebrities

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

PRICE CUT to $9.95

5880266 PAULA DEEN’S SOUTHERN COOKING BIBLE: The New Classic Guide to Delicious Dishes with More Than 315 Recipes. By Paula Deen and Melissa Clark. These recipes showcase the diversity and ingenuity of Southern cuisine, from Cajun to Low-Country and beyond, highlighting the deep cultural richness of gumbos and collards, barbecues and pies. Nearly all the recipes are brand-new, and all are melt in your mouth delicious. Color photos. 474 pages. Rodale. Pub. at $31.95.

Restaurants

6905590 TOP SECRET RESTAURANT RECIPES 2. By Todd Wilbur. Here are more dazzling clones from America’s favorite restaurant chains. Includes HOP Cinn-A-Stacks, Red Lobster’s Cheddar Bay Crab Bake, Olive Garden Bruschetta, Applebee’s Mud Slide, and over 140 more. Illus. 396 pages. Plume. Paperback. Pub. at $17.00. $4.95

6948618 IVAR’S SEAFOOD COOKBOOK: The O-Fish-AL Guide to Cooking the Northwestern Catch. If you know Seattle, you know Ivar’s. Washington’s most beloved seafood company has been serving up delicious seafood dishes for over 80 years. This cookbook shows you how to cook with recipes like Tarragon-Mustard Braised Short Ribs, Sixty-Sec Seasoning Salmon, and of course a Bloody Mary. This is the essential guide to enjoying eggs in every way! Color photos. 320 pages. Ten Speed. Pub. at $39.99.

6771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaus Fritsch et al. The renowned restaurant provides classic steakhouse fare and then some, including a wealth of bold flavors, and regional American influenced, including: Appetizers & Salads, Soups & Sandwiches, Steakhouse Classics, Fish & Seafood, Side Dishes, and even Desserts, such as a Hong Kong Macaroon. Color photos. 240 pages. Clarkson Potter. 8¾x10¼. Pub. at $32.50.

7662629 THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining. By Carlyn Bergloff et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classics at home, including the famous Bergloff Creamed Spinach, German Potato Salad, Schnitzel, Sauerbraten, Apple Strudel, and Forest Cake. And many more. Color photos. 276 pages. Andrews McMeel. 8x10. Pub. at $29.99. $8.95


MRS. WILKES’ BOARDING HOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and homestyle Southern cooking served family style in the downstairs dining room. In 1963, Sema Wilkes opened a second establishment, the Downstairs Dining Room, for people who saw the old boarding house as an experience lost to time. In 1973, Sema Wilkes opened a third establishment, The Cottage, for people who saw the old boarding house as a warm, welcoming place to enjoy Southern food in a historic setting. Fast forward 20 years and Mrs. Wilkes’ Boarding House is theTalk of Savannah. Savannah Morning News said the following about the Cookbooks: “These books are the result of Sema Wilkes’untiring efforts, and they are a wonderful gift to the community, bringing a taste of Savannah to the rest of the world.” Color photos. 283 pages. Knopf. 8¼x11¼. Pub. at $40.00. $14.95

2812815 EGG SHOP: The Cookbook. By Nick Korbee. More than 100 recipes of your favorite dishes and drinks from Egg Shop, New York City’s beloved eatery. Includes flavorful recipes like Egg Shop’s Classic Omelet; Egg Shop’s California Omelet; and of course a Bloody Mary. This is the essential guide to enjoying eggs in every way! Color photos. 320 pages. Ten Speed. Pub. at $40.00. $14.95

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**2852837 HEARTLAND: Farm-Forward Dishes from the Great Midwest.** By Lenny Russo. Celebrating the food of North America’s Heartland—a region where some of the richest farmland and most abundant, diverse flora and fauna in the world—these 100 beautiful, earthy recipes from the exceptional American restaurant include Midwestern Cassoulet, Sweet Corn-Blackley Cakes; and Freshwater Bouillabaisse. Color photos. 288 pages. Running Press. 8½x1¼. Pub. at $35.00

**$11.95**

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

Full color. illus. in color. 248 pages. AM Editores. 9¼x12.

**$6.95**

**6749054 GO EATS: The Cookbook for Men of Seriously Good Taste.** Ed. by Paul Henderson. Featuring recipes from Britain’s best restaurants, plus tips and techniques from the country’s top chefs. With chapters ranging from Brilliant Breakfasts to Rock ‘n’ Roll Roasts, there are foods for every occasion, from bistro favorites such as Coq au Vin and Salt and Pepper Squid to classic drinks cocktails. Well illus. in color. 224 pages.

**$7.95**

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

**$5.95**

**2835627 BROTH & STOCK FROM THE NORTHERN KITCHEN.** By Annette Gendell. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy-to-use cookbook showcases nutrient-dense foods that nourish the body. Broth like Rosemary Mushroom Broth or Long-Simmered Roasted Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Fresh Pea Soup with Spring Herbs. Color photos. 184 pages. Ten Speed. Paperbound. Pub. at $16.00

**$5.95**

**6795102 THE ULTIMATE SOUP CLEANSE: 60 Recipes to Reduce, Restore, Renew & Revitalize.** By N. Pisani & K. Adams. A soup cookbook unlike any other, packed with innovative recipes to help you feel fuller and become healthier. With a focus on the revitalizing health benefits of soup, it offers more than 60 delicious recipes, giving you soup cleaning to fit any lifestyle. Color photos. 180 pages. Atria. Pub. at $20.00

**$4.95**


**$3.95**

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

**$6.95**

**6790560 200 SUPER SALADS: Hamlyn All Color Cookbook.** By Alice Storey. Find out how versatile the salad can be with classics like Roasted Tomato & Asparagus Salad; Chicken Couscous Salad; Duck, Hazelnut, & Peach Salad; Pasta, Crab, & Arugula Salad; and more. Fully illus. in color. 240 pages. Hamlyn. Paperbound. Pub. at $7.99

**$3.95**

**6892204 SAUVER SOUPS AND STews.** From vegetable-based broths and creamy chowders, to hearty meats stews and hearty noodle soups, the recipes feature seasonal standouts, regional specialties, classics from different cuisines and new favorites. Try Chicken Soup with Orzo and Preserved Lemon, or Golden Garlic and Dungeness Crab Soup. Color photos. 224 pages. Weldon Owen. 8½x1¼. Pub. at $35.00

**$9.95**

**2771950 THE SOUP BOOK: Over 700 Recipes.** By Louis P. Di Oyco. Outstanding recipes for almost every soup you could want—more than seven hundred in all! Many are thick or thin, others hot or cold, taking hours to prepare or just minutes. Try soups from all over the world, from Scotch Butternut Milk Soup to Philadelphia Pepper Pot to Brazilian Passion Fruit Soup. 424 pages. Dover. Pub. at $14.95

**$19.95**

**110190 HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chilis, and Chowders Everyone Will Love.** By Addie Gundry. There’s nothing 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 recipes included here like Old-Fashioned Potato Soup or a classic Beef Stew; or new hits like Chicken & Noodle Soup or Tomato Bisque with fresh vegetables. Color photos. 176 pages. Victory Belt. Paperbound. Pub. at $19.95

**$14.95**

**684720X 99 FAVORITE AMISH SOUPS & STEWS.** By Georgi Vanza. Learn how easy comfort food for a cold night can be with this collection of Amish delights. Recipes include: Potoo Rice Soup; Stonestefeller; Apple Cider Pork Stew with Chee Cauldern; and much more. 123 pages. Harvest House. Spiralbound. Pub. at $9.99

**$7.95**

**4302988 103 EASY RECIPES for SOUPS, STews, CHILIS, and Chowders Everyone Will Love.** By Sarah C. Martin. A collection will inspire you throughout the year. Well illus. in color. 248 pages. AM Editores. 9¼x12.

**$6.95**

**6839460 SALADISH: A Crunchier, Grainer, Herbier, Heartier, Tasteier Way with Vegetables.** By Ilene Rosen with D. Gelb. This collection of over 80 unussy one-bowl wonders range from the intoxicatingly aromatic Toasty Broccoli with Curry Leav and Coconut to the colorful and hearty Red Potatoes with Chorizo and Roasted Grapes. Each chapter includes a fun menu to turn your saladish into a satisfying hearty spread. Fully illus. in color. 208 pages. Artisan. Pub. at $24.95

**PRICE CUT to $13.95**

**6772862 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide.** By A. Suzanne & C.H. Senn. This vintage delight presents 200 ways to make salads. Includes dressings that will jazz up any meal. 116 pages. Dover. Paperbound.

**$4.95**

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

**$4.95**

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**Appetizers & Snacks**

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

**6903967 ENERGY BITES.** By Kate Turner with A. Nicholas. Looking for post-workout refuel? Introduce immunity-boosting energy bites! With core ingredients of protein, low GI carbs, no refined sugar, and healthy fats, each recipe delivers a complete nutrition bomb to keep your blood sugar steady and energy levels high. Snacks include Hemp-Coated Quinoa Crunchers; Broccoli & Maca Powerhouse Balls; and more. Fully illus. in color. 61 pages. Dorling Kindersley. Pub. at $9.99

**4602222 BITE SIZE: Elegant Recipes for Entertaining.** By François Payard et al. Chef Payard reveals to home cooks how to prepare simple, yet elegant appetizers that will leave guests impressed and hosts with energy to spare. Includes a wealth of helpful hosting hints, tips, and serving suggestions. Well illus. in color. 170 pages. Morrow. Pub. at $21.99

**6956386 MEATBALLS: Falafels, Skewers, and More.** By V. Drouet & P-L. Viel. Whether a party snack or a light meal, meatballs and skewers are always well-received. How many meatballs is that? With goat’s cheese, pistachios, and figs? Or chocolate balls? Or skewers of beef marinated in Thai Basil and soy sauce? They’re all here with step by step instructions and serving suggestions. Fully illus. in color. 141 pages. H.F. Ullmann. Pub. at $13.95

**694718 RICE CRAFT.** By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunchboxes, snacks, and easy meals all day long. Try Hijiki, Carrot and Shiitake Onigiri or a Tuna Melt Onigiri. Color photos. 124 pages. Chronicle. Pub. at $14.95

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

**6830437 SUPERFOOD ENERGY BALLS & BITES.** By Nicola Grimes. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Buzz Balls; Date Date Date Balls; Chocolate Goat Balls; Honey-Spice Nut Clusters; and Wasabi-Roasted Edamame. Color photos. 144 pages. Ryland Peters & Small. Pub. at $14.95

**6732127 BIG DIPS.** By James Bradford. This collection of flavorful recipes requires no cooking or preheating and will not wilt or melt. Serve them at all your gatherings or for just for snacks! Try Smoked Salmon Dip, Cucumber Watermelon Salsa; Sun-Dried Tomato Pesto; or Black Bean Chipotle Hummus. Color photos. 28 pages. Gibbs Smith. Pub. at $14.99

**6769179 500 APPETIZERS: The Only Appetizer Compendium You’ll Ever Need.** By Susannah Blake. Includes 500 recipes for appetizers for every occasion, all of them easy and easy to follow. Try Peking Duck Wraps; Kiwi and Avocado Salsa; Marinated Seared Scallops; Poppy Seed Grissini; or, Chili Cheese Straws. Color photos. 96 pages. Gibbs Smith. Pub. at $14.95

**6857973 ALL-TIME BEST APPETIZERS.** By the eds. at America’s Test Kitchen. No matter what kind of party you’re having, the food is as important as the company. To make it paramount importance. With this collection of 75 recipes you can rest assured your guests will be both satisfied and impressed. Choose from Boursinetta with Figge and Parmesan Topping; Baked Shrimp Cocktail with Tarragon Sauce; Baked Brie with Honeyed Apricots. Well illus. in color. 182 pages. America’s Test Kitchen. Paperback. Pub. at $19.99

**2791730 THE JOY OF CHEESEMAKING: The Ultimate Guide to Understanding, Making, and Eating Fine Cheese.** By Jody M. Farnham. A comprehensive guide to making Cheese, including a basic overview of cheese manufacturing and aging, from the raw ingredients to the final product, and much more. This comprehensive guide offers clear instructions and a glossary. Well illus. in color. 244 pages. Skyhorse. Paperback. Pub. at $16.95

**2853078 SHERIDANS’ GUIDE TO CHEESE: A Guide to High-Quality Artisan Farmhouse Cheeses.** By Kevin Sheridan et al. A country by country and style by style guide to cheeses of the world with practical advice on selecting, buying, and storing cheese, as well as tasting notes to help you appreciate every kind you try. Illus. 374 pages. Skyhorse. Pub. at $17.99

**6810756 PIMENTO CHEESE: The Cookbook.** By Pete Coleman. With 50 delicious dip recipes you can start with a classic pimento cheese Popovers stuffed with scrambled eggs, or plan a nice brunch of Pimento Cheese Waffles with Pimento Syrup and Bacon. Then try Chicken Enchiladas with Pimento Cheese Sauce or Pimento Cheese Tomato Pie, and more. Fully illus. in color. 138 pages. St. Martin’s. Pub. at $21.99

**6532128 CHEESE & DAIRY MADE AT HOME.** By Dick & James Strawbridge. Learn how to use fresh raw milk and cream to make cheese, butter, sour cream, creme fraiche, custard, mascarpone, sauc es, yogurts (including Greek style), soft and hard cheeses, and more. Includes more than 40 recipes that use your homemade products. Color photos. 176 pages. Firefly. Paperback. Pub. at $19.95

**678443X THE BEGINNER’S GUIDE TO CHEESEMAKING.** By Elena R. Santogode. From Ricotta to Havarti and Brie to Gouda, cheese is quite simply amazing. With the 40 easy, step-by-step recipes in this guide, you’ll be making tasty cheeses that you love in no time. Also includes delicious recipes that use the cheese you make. Illus. some in color. 204 pages. Rockridge. Paperback. Pub. at $15.95

**2853817 HOME CHEESE MAKING, 4TH EDITION: From Fresh and Soft to Firm, Blue, Goat’s Milk, and More.** By Ricki Carroll. Learn how to use fresh, raw milk to make any kind of cheese you love. From soft, fresh cheeses to hard and aged cheeses, some are made with goat’s milk instead of cow’s milk. Includes more than 500 recipes for appetizers, soups, salads, sandwiches, and more. Well illus. in color. 368 pages. Rockridge. Paperback. Pub. at $24.95

**6515073 MILK-MADE: A Book About Cheese—How to Choose It, SERVE It and Eat It.** By Nick Haddow. One of Australia’s foremost cheesemakers, Haddow worked around the world before settling in Tasmania, where he started the acclaimed Bruny Island Cheese Co. In this splendid volume he shares his knowledge of making, serving and storing cheeses, as well as the 75 recipes he offers for all the major varieties and offers 75 recipes you can celebrate cheese in all its glorious forms. Well illus. in color. 288 pages. Hardie Grant. 8x10. Pub. at $17.95

**6712223 HOMEMADE CHEESE: Recipes for 50 Cheeses from Artisan Cheesemakers.** By Janet Hurst. Everything you need to know to make cheese at home. Includes expert advice and recipes from experienced cheesemakers and basic recipes for butter, yogurt, mozzarella, and cheese as well as advanced, step-by-step advice on the use of molds and aging your cheeses. 166 pages. Voyageur. Paperback. Pub. at $19.99

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8x10. Pub. at $35.00
9935354 SIMPLY GREAT BREADS: Sweet and Savory Yeasted Treats from America's Premier Artisan Baker. By Daniel Leader with L. Chattman. He traveled across Europe in search of artisan bread bakers, and here reports on what he discovered. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 352 pages. Norton. $8.95

6987732 MODERN JEWISH BAKER: Challah, Babka, Bagels & More. By Shannon Sarna. Seven master recipes are all you need to bake traditional Jewish breads and pastries for every occasion. Shannon Sarna, the "Queen of Challah," shares the secrets to making challah, babka, rugelach, hamentaschen, bagels, matzah, and pita that would make any bubbe proud. Fullyillus. in color. 263 pages. Countryman. 8¼ x10¼. Pub. at $29.95 $21.95

5842999 CLASSIC GERMAN BAKING. By Luisa Weiss. From her cheerful Berlin kitchen, Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. Supplemented with detailed advice to ensure success, plus charming anecdotes on the origins, meaning, and rituals behind them. Color photos. 276 pages. Ten Speed. 8 x10¼. Pub. at $35.00 $26.95

6726574 ARTISAN SOURDOUGH MADE SIMPLE: A Beginner's Guide to Delicious Handcrafted Bread with Minimal Kneading. By Emilie Raffa. Create your very own sourdough starter at home with only two ingredients. Includes 65 recipes such as Olive Thyme Parmesan Bread, Soft Honey Whole Wheat Sandwich Loaf and more. All recipes include minimal kneading techniques that let your starter do all the hard work. Well illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.95 $16.95

6942172 HOMEMADE BREAD: More Than 50 Delicious Recipes for Flatbreads, Rolls and Other Baked Delights. By Björn Andersson. Provides you with recipes for wonderfully aromatic, freshly baked bread for all occasions, simple enough that even an inexperienced baker can achieve expert results. Try your hand at the following: Cranberry Loaf, Cheese Crescent Rolls; Mini Boule; Homemade Pizz; and much more. Fully illus. in color. 116 pages. Skyhorse. Pub. at $14.99 $11.95

6990005 WHAT TO BAKE & HOW TO BAKE IT. By Jane Horney. Carefully explained and simple to follow, the 50 tempting step by step recipes are photographed throughout, and give you a guide to showing you what to do and how to bake to perfection. Every element of the home baker's craft is covered, including cakes, bread, pies, cookies, and more. 240 pages. Silverton. 9x11. Pub. at $35.00 $14.95

6858627 CRUSTS: The Ultimate Baker's Book. By Barbara Elisi Caraccio. The ultimate resource for every established and aspiring baker. Includes more than 300 recipes for loaves, flat breads, pizza, pies, and pastries. Plus more than 100 recipes from artisan bakers around the world. Includes gluten free, Paleo, vegetarian, and vegan recipes and helpful tips and techniques from expert bakers and more. Well illus. in color. 841 pages. Cider Mill. Pub. at $35.00 $26.95


6861190 THE PERFECT COOKIE: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars. By Julia Collin Dawson. Let the test kitchen guide you in baking the very best cookies, from classics like Perfect Chocolate Chip Cookies to reinvented favorites like Hazelnut Lemon Curd Thumbprints and unique ideas like Butterscotch Meringue Bars. Learn the key steps of preparing any cookie, from mixing the dough to changing the baking time, so you can achieve a near-perfect cookie every time. $25.95

6758546 EASY HOMEMADE COOKIE COOKBOOK. By Miranda Couse. With simple instructions and tips for quick prep and clean up, minimizing baking tools, and time-saving techniques, you can serve your loved ones the best cookie s, from classics like Perfect Chocolate Crinkle Cookies and Drop Sugar Cookies to delightfully fun再造seas for cookies, 283 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

6603386 ONE DOUGH, TEN BREADS: Making Great Bread by Hand. By Sarah Black. With just a few ingredients, this guide, and your own two hands you’re well on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten foundation breads from baguettes to sourdough. Additional recipes include dinner rolls, crackers, pain au chocolat, and much more. Well illus. in color. 210 pages. HMH. Pub. at $25.00 $8.95

6853132 SWEET AND SAVORY SWEDISH BAKING. By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, tarts, pastries, and more, including the jams to spread on them, and much more. With this beautifully illustrated guide, the possibilities for baking success are endless. 224 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

2814005 MAGIC CAKES. By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multiple layers of custardy, fudgy, sponge cake, which looks like it took hours to put together. Recipes include Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake Bars; and more. Well illus. in color. HarperCollins. Pub. at $29.99 $21.95

2852888 LOST DESSERTS: Delicious Indulgences of the Past. By Gail Monaghan. Seventy recipes are gathered here that evoke both other eras and faraway places. They are adapted for the modern home baker and yet remain true to the past. Included are Bananas Foster, Careme’s Strawberries Romanoff, and a Martini Rose and Raspberry Fools. This is both a cookbook and an odyssey through culinary history. Color photos. 200 pages. Rizzoli. 9x11x1¼. Pub. at $45.00 $4.95

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**Desserts**


4587093  **BETTY CROCKER MIX IT UP DESSERTS**: Cookies, Cakes, Brownies, and More. Offers 320 fabulously flavorful sweets for any occasion, including cakes, cupcakes, cookies and bars, fruit desserts, decorated desserts, and even gluten-free desserts—all with the ease of a mix. Try Festive Fudge Cookies; Citrus Rice Pudding; and Montreal Chocolate-Covered Cherries; or Malteser Chocolate-Berry Pudding. Well illus. in color. 426 pages. Rodale. 8¼x10¼. Pub. at $31.95.  *$8.95*


675923  **NUTELLA MUG CAKES & MORE**. By Keda Black. Everyone’s favorite sweet spread is the star of the show in over 50 easy and enticing recipes. From mug cakes and hot drinks to muffins, cookies and more, there’s something here for every Nutella craving. Try a Mint Chocolate Mug Cake; Creamy Almond Toffees; or Two-Tone Nutella Cookies. Well illus. in color. 72 pages. Hardie Grant. Pub. at $11.99.  *$4.95*

6613225  **BIG BOOK OF CUPCAKES**: 150 Brilliantly Delicious Dreamcakes. By Jan Moon. Find big inspiration in these pin-size treats! This collection is loaded with cupcakes for every season and occasion, with easy and creative ideas for decorating that any home cook will love. Fully illus. In color. 256 pages. Oxmoor. Paperbound. Pub. at $19.95.  *$6.95*

6764066  **BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK**. By Ben Cohen & Jerry Greenfield. Ben and Jerry share all the recipes and techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, here in 90 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperback. Pub. at $9.95.  *$4.95*

6808072  **THE EUROPEAN CAKE COOKBOOK**. By Tatiana Nesteruk. Allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the creations inside include Raspberry Sacher torte; Amaretto Creme Cake; Victorian Sponge Cake; and aショッピングチョコレート Kiv Cake. Color photos. 160 pages. Page Street. Paperback. Pub. at $19.99.  *$14.95*

6809664  **TURBO BLENDER DESSERT DESSERT REVOLUTION**. By B. Weinstein & M. Scarbrough. And a whole new way to think about a blender. Forget smoothies. These are the reasons you got that machine. Includes more than 140 recipes for pies, ice creams, cakes, brownies, gluten-free treats, and beyond. Color photos. 256 pages. Martin’s. Paperback. Pub. at $21.99.  *$9.45*

6896771X  **ALL-TIME FAVORITE SHEET CAKES & SLAB PIES**. By B. Weinstein & M. Scarbrough. Simple to make, and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for holiday entertaining. From famous sheet cakes like Chocolate Eclair Cakes, Meringues, and Rum Babas, to the innovative creations that mingle flavors and textures, this volume invites the reader to discover the hundreds of creative possibilities! Color photos, 214 pages. Martin’s. Paperback. Pub. at $24.99.  *$8.95*
Desserts

2582566 BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference. By A. Gentry & K. Hall. What better way to make your personal stand for liberty and justice for all than by whipping up some We the People Cookies; Patriotic Pretzels; Freedom Fudge; March-mallow Creme Cupcakes; Jammin’ for Justice Cookies; and many more delicious, easy-to-bake creations. Illus. In color. 128 pages. Weldon Owen. Pub. at $17.95

$5.95

258267X LOMELINO’S CAKES: 27 Pretty Cakes to Make Any Day Special. By Linda Lomelino. Inside this beautiful volume are all the tricks to ensure perfect results. Impress your family and friends with cakes crafted from Lomelino’s unique recipes and detailed photos. She’ll show you step by step how to decorate and make the most of seasonal ingredients. Cakes include Cardamom Cake with Blueberries and Nut and Nougat Fantasy. 148 pages. Roost. 8x10¼. Pub. at $22.95

$7.95

2811707 SWEET, SAVORY, AND SOMETIMES BOOZY CUPCAKES. By Alison Reid. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolatey—are all magically balanced and undeniably delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $18.95

$4.95

690969X MARBLED, SWIRLED, AND LAYERED. By Irvin Lin. With an introduction to marbled and layered baking, a gallery of ingredients, and a troubleshooting guide, there is something here for everyone to try, from beginners to experienced home bakers alike. Recipes include recent sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Tweed Chiffon Cake with Irish Cream Glaze. Color photos. 346 pages. HMH. Pub. at $30.00

$9.95

5664228 FIRST PRIZE PIEES. By Alison Kave. If you love someone who loves pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful, pies include Root Beer Float Pie; Salty Caramel Pie; Nutella Pie; Chocolate Lavender Pie, and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95

$14.95

6602064 LET THEM EAT CAKE. By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, boozy brownies, and decadent pastries. Each dish includes three alternate versions—healthy, gluten-free, and vegan—all delicious and satisfying. Color photos. 242 pages. Stewart, Tabori & Chang. Pub. at $35.00

$9.95

6904874 SWEET ENVY. By Seton Rossini. Takes you step by step instructions to help you make 75 crowd-pleasing creations such as Honeybee Cupcakes; Pinata Cake; Limoncello Tart; Bailey’s Marshmallows; and more. Rossini takes her cue from artists, vintage sweats, and cocktails to create cakes that are the art of pairings chocolate with champagne, and cupcakes that have ultimate glitzy doughnut, rainbows bursting from the center! The easy to follow instructions and tips ensure perfect results. 202 pages. Skyhorse. Pub. at $19.99

$14.95

5664392 LAYERED: Baking, Building, and Styling Spectacular Cakes. By Tessa Huff. Create sky-high stunning treats at home with these 150 innovative recipes, which combine new and exciting flavors of cakes, fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this book will teach you everything you need to know, from cutting and layering to decorating, into layer upon layer of edible art. Color photos. 288 pages. Abrams. Pub. at $29.95

$14.95


$14.95

6702857 INSTANTLY SWEET: 75 Desserts and Sweet Treats from Your Instant or Other Electric Pressure Cooker. By B. Schieving & M. Butts. Electric pressure cooker fans have discovered that their favorite appliance works miracles not just for dinner but also for dessert! From quick breads and crisps to custards and puddings, lava cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Overnight Cinnamon-Pecan Monkey Bread. Color photos. 160 pages. Harvard Common. Paperback. Pub. at $19.99

$14.95

2810767 CAKE! 103 Decadent Recipes for Poke Cakes, Dump Cakes, Everyday Cakes, and Special Occasion Cakes Everyone Will Love. By Addie Gundry. From 103 decadent recipes, to Tuesdays—there’s always room for cake! These 103 delicious recipes with complete instructions include Cinnamon Apple Crumb Cake; Carrot Cake Poke Cake; and Slow Cooker Chocolate Lava Cake. Color photos. 226 pages. St. Martin’s Press. Paperback. Pub. at $19.99

$14.95

290663X CAKE MY DAY! Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes. By K. Tack & A. Richardson. Offers a brilliant collection of mind-boggling cake creations that are so dazzling you want to eat them! These are techniques and instructions for every life-like effect needed to create a Bedazzled Christmas Tree Cake; a vibrant Pineapple Cake; and even and especially even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even and even solu...
Desserts

- 686143 OVENLESS DESSERTS. By Marnie Fennimore. Whether you’re entertaining guests or simply pulling together a quick meal, this collection has everything you need to satisfy your sweet tooth while keeping cool. From fresh and fruity to rich and decadent there are over 100 delicious recipes including Raspberry Lemonade Cake, Minty Icebox Pie, Coconut Milk Ice Cream, and more. Photos. 267 pages. Cider Mill. PRICE CUT to $9.95

- 6899684 CAKE, I LOVE YOU: Decadent, Delectable, and Do-able Recipes. By Jill O’Connor. Walks you step by step through the process of baking with a selection of crowd-pleasing recipes. Whether it’s the simple Old Fashioned Chocolate Mayonnaise Cake or Dove’s Banana-Bourbon Stack Cake, there is recipes for pies, cakes, sundaes, egg creams, and more. Fully illus. in color. 218 pages. Ten Speed. Pub. at $19.99


- 3663744 BEST DUMP CAKES EVER. By Monica Sweeney. Dump cakes are a dream come true for any busy person—simply pour canned fruit in a bowl; tie, and bake! You’ll want to try all the creative renditions collected here, from Raspberry Red Velvet to Salted Caramel Chocolate. Well illus. in color. 126 pages. Countryman. Paperbound. Pub. at $14.95

- 6869963 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM. By Dick Warren with B. Dempsey. This guide will teach you how to easily 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, egg creams, and more. Illus. in color. 280 pages. Alpha. Pub. at $15.95

- 6810845 ROBICELLI’S: A Love Story with Cupcakes. By Allison & Matt Robicelli. A delicious story of a Brooklyn family saved by its sweet tooth including 50+ grown-up recipes such as Butternut Spice; Buffalo Chicken; and Pecan Potato Chip! Yes, believe it or not, these are cupcakes! Fully illus. in color. 306 pages. Viking. Pub. at $35.00

- 6833594 POKE CAKES: Poked Full of Goodness! Poke a baked cake full of holes using a fork and spoon and then top with a caramel, chocolate or coconut milk mixture that soaks in to make deliciously moist, moist cakes. Choose from Banana Cream; Peanut Butter; Raspberry Lemonade; Butterfinger; Cinnamon Roll; and Cookies and Cream. Bake it, poke it, fill it, and eat it! Well illus. in color. 63 pages. Cider Mill. Spiralbound. Pub. at $12.00

- 6596495 5-MINUTE MUG CAKES: Nearly 100 Yummy Microwave Cakes. By Jennifer Lee. Presents recipes for cakes, brownies, and cookies that can be made in an ordinary microwave-safe mug in just a few minutes. Try simple recipe favorites such as Funfetti Cake, Lava Brownie Cake, Strawberries and Cream Cake, and more. Fully illus. in color. 160 pages. Race Point. Pub. at $21.99

Beverages

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