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Cooking Techniques & Guides

6801269 RUHLMAN’S HOW TO SAUTÉ. By Michael Ruhlman. Quick cooking on a stovetop is the most common cooking method, and doing it well is fundamental to every cuisine. In this essential kitchen reference Ruhlman features dozens of step by step photographs, unexpected tips, and indispensable recipes including Poulet Sauté with Garlic, Buttermilk, and Tomatoes. 178 pages. Little, Brown. Pub. at $20.00 $4.95

★ 2439085 RATIO: The Simple Codes Behind the Craft of Everyday Cooking. By Michael Ruhlman. When you know a culinary ratio, it’s not like knowing a single recipe: it’s instantly knowing a thousand. For instance, when you learn that basic cookie dough is 1 part sugar, 2 parts fat, and 3 parts flour, you can craft any cookie you want. The ratios for dressings, batters, meats, sauces, and more are revealed here. 244 pages. Scribner. Paperbound. Pub. at $16.00 $9.95

6856640 COOK’S SCIENCE: 300+ Recipes Engineered for Success. By Gay Crosby et al. The Test Kitchen team at Cook’s Illustrated has spent nearly 25 years learning how to prepare good food at home. In this all-new follow-up to the best-selling The Science of Good Cooking, the Test Kitchen focuses on 30 essential ingredients and investigates the science of making them taste their very best. Illus., most in color. 486 pages. America’s Test Kitchen. 9x10¾. Pub. at $26.95 $16.95

5795651 HOW TO SQUEEZE A LEMON: 1,023 Kitchen Tips, Food Fixes, and Handy Techniques. By the editors of Fine Cooking. An invaluable follow-up to IACP Award winner How to Break an Egg, this fabulous collection of more than 1,000 ingenious cooking tidbits, savvy shortcuts, and essential techniques will answer any and all questions asked by home cooks everywhere. 266 pages. Taunton. Pub. at $19.95 $4.95

6803059 PORK: Preparing, Curing & Cooking All That’s Possible from a Pig. By P. Vickery & A. Whitley. Showcases PORK’s fantastic versatility and explores the cooking and preserving of the meat around the globe. Chapters cover: Shoulders & Ribs; Belly, Loin and Tenderloin; Bacon, Salami, and OdD Bits. The authors also show you the techniques needed to make hotdogs, dry-cured ham, chorio, salami, and more. Well illus. in color. 208 pages. Kyle Books. 8x10x¾. Import. Pub. at $29.95 $7.95

6592384 75 FLOWERS FOR CAKE DECORATORS. By Helen Freeman. From simple sugar flowers to exquisite custom creations, this delightful collection of floral cake toppers provides the perfect decorative finish to showcase your cakes and cupcakes. Includes step by step instructions, guidance on essential techniques and materials, and recipes for making flowers. Illus. in color. 144 pages. St. Martin’s. Paperbound. Pub. at $21.99 $3.95

5853052 THE ULTIMATE GUIDE TO SMOKING MEAT, FISH, AND GAME, By Monte Burch. In an easy to follow manner, Burch explains how to properly preserve meat in a way that is both delicious and healthy. Whether you grill meat from a store or hunt it in the wild, this guide will teach you how to smoke Beef; Pork; Salmon & other fish; Venison; Buffalo; Game Birds & fowl; and Wild Meat. Illus. in color. 318 pages. Skyhorse. Paperbound. Pub. at $17.99 $5.95

3533379 THE JOY OF SMOKING AND SALT CURING: The Complete Guide to Smoking and Curing Meat, Fish, Game, and More. By Monte Burch. Drawing on more than 40 years of experience smoking and preserving from sweater-legged sheep to wild game, the author presents this practical handbook for anyone who wants to make their own ham, sausage, bacon, and other cured or smoked foods. Includes tips, techniques, and delicious recipes. Color photos. 241 pages. Skyhorse. Paperbound. Pub. at $14.95 $4.95


3638901 THE CONNOISSEUR’S GUIDE TO MEAT. By Jennie Milsom. This comprehensive guide makes it easy to shop for and cook meat with confidence. It includes more than 120 recipes, suggesting the best cuts for different styles of cooking, and offers tips for buying fresh meat, and instructions for filleting, preparing and carving different cuts of meat. 200+ color photos. 256 pages. Sterling. Pub. at $24.95 $3.95


5882907 THE PRESSURE COOKER COOKBOOK: How to Cook Quickly, Efficiently, and Deliciously. By Kate Rowinski. Offers an indispensable introduction to the fundamentals of pressure cooking, the best equipment, how to care for your tools, safely practices, and cooking-time charts for different ingredients—plus more than 80 mouthwatering recipes for breakfast, lunch, dinner, and snacks. Color photos. 147 pages. Good Books. Paperbound. Pub. at $14.99 $5.95


6752011 SEARED TO PERFECTION: The Simple Art of Sealing in Flavor. By Lucy Vaceroller. Covers all the basics of searing, including how to select ingredients and cookware. The author takes you step by step through this surprisingly easy technique with over 100 recipes, including such dishes as Mediterranean Roast Chicken with Merlot Wine Sauce, Flatron Steaks with Sauteed Mushrooms, and Sesame Crusted Tuna Steaks. 152 pages. Harvard Common. Paperbound. Pub. at $18.95 $3.95

★ 675876X THE HEALTHY AIR FRYER COOKBOOK. By Linda Larsen. From dehydrating to roasting to grilling, there’s nothing your air fryer can’t do! Features over 100 truly heart-healthy recipes that are full of flavor, including Chicken Croquettes, Scallops with Broccolini, and Apple Pork Tenderloin. Color photos. 68 pages. Rockridge. Paperbound. Pub. at $13.99 $9.95

★ 6786529 THE COMPLETE AIR FRYER COOKBOOK. By Linda Larsen. When you think air fryer you probably don’t think Mixed Bowl Meals for breakfast, Tuna Zucchini Melts for lunch, or Spicy Thai Beef Stir-Fry for dinner. With more than 100 recipes this cooking resource goes beyond fried foods to give you creatively inspired meals that are beautiful and delicious. Illus. in color. 152 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

6866050 DECORATING CUPCAKES & COOKIES. By F. McNaughton & L. Slater. Special occasions deserve the very best decorated cupcakes and cookies. Here are forty designs easy enough for anyone to try on any occasion. Simple recipes for basic cupcakes and cookies are included and clear instruction show you how to make each deliciously. Illus. in color. 96 pages. Paperbound. Pub. at $14.95 $3.95

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**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 every day, an in-depth handbook for your cast iron has all the wisdom you need, accompanied by a generous helping of delicious recipes to suit all tastes. Chicken Pot Pie, Skillet S’mores, Peanut Brittle, and more. Well illus. in color. Paperbound. Pub at $16.95

$12.95

**4641671 PROJECT SMOKE.** By Steven Raichlen. A complete step by step guide to mastering the art and craft of smoking, plus 100 recipes--everything from a game-changer--for smoked food that roasts off your plate with flavor. Make your own Chinoatown Spareribis, and get adventurous with Smoked Bacon-Bouron Apple Crisp. Smoked Cheesecake, anyone? Well illus. in color. Paperbound. Pub at $29.95

$17.95

**6889328 EASY CULINARY SCIENCE FOR BETTER COOKING.** By Jessica Gavin. Learn the science behind how things work, how to look at things from a cooking or baking perspective and how to make flavorful, flourless meals consistently. Whether it’s mastering a perfect Pan Seared Ribeye with Miso Butter or Scallops with Garlic Sauce, or making incredible Mushroom Risotto you'll create phenomenal meals. Well illus. in color. 223 pages. Page Street. Paperbound. Pub at $22.99

$17.95

**686547X A.D. LIVINGTON’S BIG BOOK OF MEAT.** A down to earth guide to making sausage, jerky, and home smoked and dry cured meats, simply and inexpensively in your own kitchen! This book explains how to choose the right equipment to make sausage with pork, venison, beef, chicken, fish, game, and shellfish. Well illus. in color. 349 pages. Lyons. Paperbound. Pub at $24.95

$17.95

**6845029 THE I HATE KALE COOKBOOK.** By Tucker Shaw. If you can past the hate, you’ll figure out that kale is worth eating. It’s good for you and it tastes good too! You know what you’re doing with it. Offers thirty-five simple, tasty recipes like Warm Kale Salad with Bacon and Eggs, Kale Fried Rice, and Linguine with Kale. 96 pages. Stewart, Tabori & Chang. Paperbound. Pub at $14.95

$6.95

**6793614 THE NEW COMPLETE PRESSURE COOKER: Get the Best from Your Electric or Stovetop Model.** By Jennie Shapter. Packed with over 120 tried and tested recipes from soups and stews to puddings and preserves, plus plenty of guidance on pressure cooker timings and settings. Dive into tempting dishes like Beef Pot Roast; Duck Cassissoulet; Beef and Sausage Stew; Niblo Soup; Currant Marmalade. Well illus. in color. 256 pages. Stewart, Tabori & Chang. Paperbound. Pub at $20.00

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**6885950 CREATIVE WAYS TO USE UP LEFTOVERS.** By Suzy Bowler. You’ll discover great ways of making the most of every scrap of food and cooking directly from the freezer. By including more ingredients just to use your leftovers. It includes hundreds of suggestions for imaginative, ingredient inspired cooking that prevents food from going to waste and saves you money. Well illus. in color. Paperbound. Pub at $16.95

$12.95

**688508X THE PRESSURE COOKER COOKBOOK: 100 Amazing Recipes for the Time-Pressed Cook.** By Gina Steer. An essential guide to preparing tasty, wholesome meals in far less time than conventional cooking methods--pressure cooking allows you to cook the vegetables at the same time as the meat. Over 100 recipes include Sweet and Sour Pork with Pineapple; Winter Vegetable Stew, and Provençal Cod Loin. Color photos. 192 pages. Chartwell. Pub at $14.99

$11.95

**6841066 FERMENTATION REVOLUTION: 70 Easy, Healthy Recipes for Sauerkraut, Kombucha, Kimchi and More.** By S. Bureau & D. Cote. Whether you are new to fermentation or want to expand your repertoire of probiotic dishes, this book will teach you how 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 begins! Well illus. in color. 207 pages. Workman. Paperbound. Pub at $24.95

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**6779182 COPPER MAGIC! ONE-PO T MEALS: No-Fuss Recipes for the Revolutionary New Nonstick Cookware.** By Ella Sanders. Make the most of your copper cookware with over one-pot breakfasts, lunches, and dinners made just for copper pans. Whether you have a hankering for Blueberry Lemon Breakfast Cake, want some Chicken Tortilla Soup for dinner, or hope to impress your relatives with dishes that have you covered? Well illus. in color. 152 pages. Castile Press. Paperbound. Pub at $19.99

$14.95

**6883117 THE BEST AFRY RAINER RECIPE S ON THE PLANET.** By Ella Sanders. The revolutionary technology of the air fryer serves up fried food without all the tatty cooking. Enjoy more than 125 recipes like Fresh Sweet Potato Chips; Classic Crab Cakes; Honey Sesame Chicken Kebabs; and treat yourself to White Chocolate CheeseCake Bites or Vanilla Churros. Well illus. in color. 152 pages. Castile Press. Paperbound. Pub at $19.99

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**6815235 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 blenders and coffee machines to more sophisticated chefs’ equipment and everything in between. An essential volume for every keen cook, whether you are amateur, enthusiast or professional. Well illus. in color. 208 pages. Weldon Owen. Pub at $25.00

$16.95

**5974348 THE LODGE BOOK OF DUTCH OVEN COOKING.** By J. Wayne Fears. The Dutch oven is the one cooking pot that does it all: it bakes bread, steams vegetables, boils seafood, fries eggs, stew wild game, and broils meat. This complete introduction to one of history’s most versatile cooking tools includes recipes like Forehead and Feather Casserole with Corn Bread; and Mountain Man Breakfast. Well illus. in color. 165 pages. Skyhorse. Paperbound. Pub at $16.99

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**6765008 HOME SKILLET: The Essential Cast Iron Cookbook for Easy One-Pan Meals.** By Robin Donovan. Over 100 recipes specifically designed for simple cast iron cooking include One Big Cinnamon Roll; Southwestern Savory Corn Cakes; Blackened Fish Tacos; and Skillet Pizza with Shaved Asparagus. Features recipes that finish in under 30 minutes and invaluable tips and hacks for cast iron care. Color photos. 197 pages. Rockridge. Paperbound. Pub at $16.99

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**6786154 SPIRALIZE IT! Creative Spiralizer Recipes for Every Type of Eater.** By Kenzie Swanhart. Features over 100 imaginative dishes that appeal to all palates with notes for vegetarian, dairy free, vegan, and gluten free. Recipes include Chocolate Zucchini Muffins; tomato & avocado pesto pasta; coconut curry noodles, and more. Overviews of the spiralizer technology and the revolutionary new nonstick cookware. Color photos. 192 pages. Sonoma Press. Paperbound. Pub at $16.99

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**5756375 THE EVERYTHING DUTCH OVEN COOKBOOK.** By Kelly Jaggars. This guide is your ultimate resource for creative, delicious, and healthy meals. Features comprehensive information on how to select and care for cast-iron and enameled Dutch ovens, and 300 recipes for easy-to-prepare dishes for all occasions, including Blueberry Maple Scones, Potato Pie, and Lobster Paella. Color photos. 320 pages. Adams Media. Paperback. Pub. at $18.99 $13.95

**6799647 THE SPICY DEHYDRATOR COOKBOOK.** By Michael Huhtquist. Take your dehydrator to spicy new heights with innovative recipes for everything from hot sauces and spices mix to jerky and soups that you can rehydrate later. Packed with helpful tips, tricks, and killer ideas like Strawberry BBQ Sauce Leather, Buffalo Chicken Jerky, Spiced Cauliflower Popcorn; and more. Well illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99 $16.95


**6840356 JERKY: The Fatted Calf’s Guide to Preserving & Cooking Meaty Goods.** By T. Boetticher & T. Miller. Approximately forty recipes teach you how to make jerky and other dried meat dishes from a variety of proteins, including beef, pork, venison, and wild game. Clear step-by-step instructions show you how to butcher and season your meat, use a range of techniques and equipment, and even cook with your homemade jerky. Well illus. in color. 122 pages. Clarkson Potter. 7x10 1/2. Pub. at $22.95 $16.95

**6651441 OFF THE BONE: Cooking in the Heart, with Guts.** By Chris Cosentino. The name of the game in this time experimenting with and evaluating the “one pan that does it all,” the cast iron skillet. They enumerate the many benefits of cast iron, from America’s Test Kitchen have done it again, and the tip of your pan. Color photos. 304 pages. Clarkson Potter. 7x10 1/2. Pub. at $25.95 $19.95

**6866172 INSTANT ONE-POt MEALS: Southern Recipes for the Modern 7-in-1 Electric Pressure Cooker.** By Laura Arnold. Savor 75 Southern classics, all made in your 7-in-1 electric pressure cooker. With these recipes designed for your cooker, you’ll be serving up Southern comfort food like Soft-Shell Crab and Pollochio Chili; Hot Chicken Wings; Collard Greens with Bacon; Brusselkwe Stew; and Sweet Potato Pie in no time. Color photos. 202 pages. Countryman. Paperback. Pub. at $21.95 $16.95

**6874460 MULTICOOKER PERFECION: Cook It Fast or Cook It Slow—You Decide.** By the eds. at America’s Test Kitchen. Unlock the full potential of your multicooker with these 75 recipes that can all be cooked on the pressure setting or the slow setting, so you can make grabbing a flavorful meal an event in your busy life. Includes a thorough introduction section teaching the ins and outs of using your multicooker. Recipes include Chipotle Pork and Hominy Stew and Braised Spring Vegetables. Color photos. 182 pages. America’s Test Kitchen. Paperback. Pub. at $22.99 $17.95

**6743935 KITCHEN SMARTS: Questions and Answers to Boost Your Cooking IQ.** By the eds. at America’s Test Kitchen. In the decades since Cook Illustrated was first published, its writers have received hundreds of letters from stumped home cooks. From basic, practical queries to highly scientific investigations into kitchen chemistry, the best of these queries are asked and answered. 309 pages. America’s Test Kitchen. Paperback. Pub. at $19.99 $14.95

**6886224 COOK IT IN CAST IRON: Kitchen-Tested Recipes for the One Pan That Does It All.** By the eds. at America’s Test Kitchen. Our favorite obsessive compulsives from America’s Test Kitchen have done it again, and through this new cookbook. In this cookbook they’ve cooked everything conceivable in it, and show you the best way to do the same. Color photos. 294 pages. America’s Test Kitchen. Paperback. Pub. at $26.95 $19.95

**6856018 COOK’ S ILLUSTRATED HACKS: How Clever Cooks Get Things Done.** By the eds. at America’s Test Kitchen. A kitchen hack is an unusual, easier, and better way of performing a task that often saves money and time or improves the quality of the outcome. You’ll learn how to outsmart tricky tasks and face tricky kitchen challenges with innovative and clever ideas. Fully illus., some in color. 358 pages. America’s Test Kitchen. Paperback. Pub. at $35.00 $26.95

**681445X THE WILDCRAFTING BREWER: Creating Unique Drinks and Boozy Concoctions from Nature’s Ingredients.** By Pascal Baudar. Fermentation fans and home-brewers will discover a variety of new ingredients in this interesting guide. Color photos. 290 pages. Chelsea Green. Paperback. Pub. at $29.95 $24.95

**689787X THE INSTANT POT COOKBOOK.** Includes more than 20 expert recipes developed specifically for the Instant Pot including classic recipes like Sesame Green Onion Slow-Roasted Short Ribs, Red Bean Chili with Andouille, and Chicken Posole with Tomatillos. You’ll also find contemporary favorites like Mac and Cheese, Rice and Beans, Creamy Risotto, and more. 276 pages. Weldon Owen. Pub. at $14.95 $11.95

**6887061 PREP-AHEAD BREAKFASTS & LUNCHES.** By Alea Milham. Simple do-ahead techniques help you save even the busiest weekday mornings. Batch cooking and ingredient prep can make grabbing a flavorful meal from your lunch bag a no-brainer. Find meals your family will enjoy like, Strawberry Baked Oatmeal, Bourbon Beef and Quinoa Bowl, and Chicken Marsala Pockets. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99 $16.95
**NEW!** ★881351 EVERYDAY THERMO COOKING: 100 Simple and Satisfying Real-Life Recipes from My Kitchen. By Alyce Alexander. Get the best out of your thermocooker with the more than 100 never fail recipes specifically designed for the TC included here, like Korean Rice Bowl, Rice and Black Bean Burrito, and Lamb Shoulder with San Verde. Options for vegetarian, vegan, dairy-free, gluten-free, nut-free, and refined sugar-free dieters are included. Color photos. 264 pages. Penguin. Paperbound Import. Pub. at $29.95 ★24.95

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

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

**5673291 TOASTER OVEN COOKBOOK, REVISED EDITION:** Nitty Gritty. By D. Ross & J. Foran. For the first time, here is a cookbook just for the toaster oven—the appliance that toasts, bakes, and broils. Each recipe in this collection is fun to prepare and delicious to eat. Try Stuffed Potatoes, Magna Roll-Ups, Chicken and Broccoli Casserole, and more. Well illus. in color. 96 pages. Taylor Trade. Paperbound. Pub. at $9.95 **SOLD OUT**

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

**4570583 HOG: Perfect Pork Recipes from The Snout to the Squeak.** By Richard H. Turner. Get the most out of the pig with the expertise of a master. The meat that keeps on giving takes center stage in this compendium of all things swine, with unforgettable dishes like Whole Roast Suckling Pig; BBQ Sausage Meatloaf; Lardy Conbreads with Honey Butter; or Peppered Bacon Rib with Maple Mustard Glaze. 352 pages. Mitchell Beazley. Import. Pub. at $34.99 ★8.95

**6694913 GOOD HOUSEKEEPING SHEET PAN COOKING: 70 Easy Recipes.** All you need is a sheet pan and a few simple, delicious recipes that include meals like Honey Mustard-Glazed Chicken Bake; Spicy Soy-Glazed Salmon; Winter Vegetable Tart; and more. Well illus. in color. 126 pages. Hearst. Pub. at $16.95 ★12.95

**5974040 HEIRLOOM FLAVOR: Yesterday’s Best-Tasting Vegetables, Fruits, and Herbs for Today’s Kitchen.** By Doreen G. Howard. In this “best-of-breed” cookbook, Renée Gazin joins her favorite tasty heirlooms with you. Every major group is covered, and every group has a selection of Doreen’s special recipes with mouth-watering descriptions of her favorite varieties. Try Nearly Eggplant Ragout, Spring Pea and Potato Salad, Lavender Tea Biscuits and more. Well illus. in color. 256 pages. Cool Springs Press. $10. Import. Pub. at $24.99 ★PRICE CUT to $3.95

**5773881 THE SALVAGE CHEF COOKBOOK.** By Michael Love. How much food do you throw away every day? Chef Love demonstrates how to increase food shelf life and determine when the food is really spoiled. He then follows with a collection of easy recipes for cooks of all levels. Try Smoked Salmon and Chive, Homemade Chicken Sausage and Vegetarian Chili, and more. Fully illus. in color. 314 pages. Skyhorse. Pub. at $24.95 ★6.95

**★662468X THE ART AND SCIENCE OF COOKING WITH CANNABIS.** By Adam Gottlieb. Everything from soup to nuts for the epicurean marijuana enthusiast. Includes tasty recipes for boiling, baking, sautéing, jellying, frying and seasoning psychoactive main courses, desserts and snacks. 74 pages. Ronin. Paperbound. Pub. at $12.95 ★8.95


**★6805558 THE BIG BOOK OF PRESERVING THE HARVEST, REVISED EDITION.** By Carol W. Costenbader. Everything you need to know to stock your pantry with fruits, vegetables, vinegars, pickles, chutneys, and seasonings. 348 pages. Northern Lights. Paperbound. Pub. at $18.95 ★PRICE CUT to $9.95

**★660854X MODERN SUGAR FLOWERS: Contemporary Cake Decorating with Elegant Gumpaste Flowers.** By Jacqueline Butler. Reveals in over 600 exquisite photographs how to create 18 new Sugar Flower designs. From sophisticated blossoms, stages of bloom, as well as buds and leaves, using a fresh modern color palette to decorate your special occasion cakes. Includes step-by-step instructions with hundreds of tips and techniques plus plenty of inspiration. 156 pages. Artisan. Paperbound. Pub. at $32.95 **SOLD OUT**

**★5882680 JERKY: The Complete Guide to Making It.** By Mary T. Bell. Learn the basics to making your own jerky in an oven, smoker, or food dehydrator with venison, pork, or even soy protein–ground or strips–with this DIY guide. Recipes include Bloody Mary Jerky, Spicy Habanero Jerky, Tuscan Meat jerky, and Cilantro Turkey Jerky. Color photos. 164 pages. Skyhorse. Paperbound. Pub. at $17.99 ★PRICE CUT to $4.95 **SOLD OUT**

**6757944 PURE CHARCUTERIE: The Craft & Poetry of Cured Meats at Home.** By Meredith Leigh. An essential primer on the basics of charcuterie—the mystery, the science, the art, and the technique. A must-have for experienced chefs and cooks alike. Includes ingredients sourcing, clear explanations of technique; and creative recipes. How to make smoked meats, building your own smoker. Well illus. in color. 256 pages. Artisan. Paperbound. Pub. at $35.00 ★21.95

**6712674 PRESERVATION PANTRY: Modern Canning from Root to Top & Stem to Core.** By Sarah Marshall. Discover how to use roots, tops, stems and cores in uniquely delicious ways with this whole-produce approach to preserving. Made with fresh produce, Modern Canning makes 100 delicious recipes that the most out of every bit of your produce. Whiskey Apple Core Caramel; Carrot Top Hazelnut Pesto; Pear Galette with Goat Cheese; and more. Well illus. in color. 226 pages. Region Arts. Paperbound. Pub. at $24.95 ★12.95

**6579426 EAT IT UP! 150 Recipes to Use Every Bit and Enjoy Every Bite of the Food You Buy.** By Sherri Brooks Vinton. Don’t toss those leftovers or pitch your best greens. Vinton helps you make the most out of the food you buy by including 150 delicious recipes using the treasure in your kitchen—the fruits from your carrots, leaves from your cauliflower, bones from Sunday’s roast. Learn how to make chicken stock using chicken bones from Sunday’s roast. 242 pages. Da Capo. Paperbound. Pub. at $18.99 ★5.95

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

**5937655 FAST FAVORITES UNDER PRESSURE. By Meredith Laurence. Over 100 recipes perfected for the four-quad pressure cooker. Delicious meals for two to six, or easily doubled to feed a crowd. Get comfort food with curves. Includes recipes like Dijon and Thyme Meatloaf with Caramelized Onions, Chicken and Lemon-Chive Dumplings, and Quick and Easy Creme Brulee. Well illus. in color. 208 pages. Wala! Paperbound. Pub. at $19.95.**


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

Recipe Collections


5993334 THE FARMER’S MARKET GUIDE: With Identification Guide and Recipes. By Jennifer Loustau. Filled with lots of traditional, time-tested, and delicious recipes for everything from corn and Brussels sprouts to tomatoes and rutabaga, this guide is easy to take along with you to see at a glance the most common ways for preparing them. Color photos. 208 pages. Schiffer. Spiralbound. Pub. at $24.99.


5733611 BETTY CROCKER’S GOOD AND EASY COOK BOOK: The 1954 American Classic. A classic collection of recipes that will have you cooking with confidence and great taste of food that will have you cooking with confidence and serving delicious meals your family will request again and again. Try Cheese-Stuffed Meatloaf; Cheddar Ziti Bake; Stroganoff Skillet; Easy Chicken and Lemon-Chive Dumplings, and Quick and Easy Creme Brulee. Well illus. in color. 208 pages. Skyhorse. Paperbound. Pub. at $15.95.

5751284 FROM GRANDMA’S KITCHEN: More than 100 Years of Heirloom Cooking and Baking Recipes. By Marilyn & Sheila Brass. Brings together more than 200 treasured recipes passed down through generations along with helpful tips and tricks. History of the food itself. Recipes include Gertrude Woods’s Steamed Pecan Cake from 1915, Brisket from 1930, and Baked Bean Soup from 1928. Well illus. in color. 402 pages. Rodale. 8¼x10¾x½, $31.95.

6590915 THE GREAT LITTLE PUMPKIN COOKBOOK. By Michael Kronfli. No matter whether it comes from your garden, a farm stand, or even a can, whether it’s cut out to be a fearsome porch ornament, an autumn decoration, or a pie filling, pumpkin, its versatility is impossible to deny. 108 pages. Celestial Arts. Paperbound. Pub. at $6.99.

6593488 TASTE OF HOME BRUNCH FAVORITES. Ed. by Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be simple, with chocolate and sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are over 200 brunch recipes that have the gang over. Recipes include French Toast, Fruit Pizza, Spinach Tarlet, and Coffee-Glazed Reader’s Digest. Spiralbound. Pub. at $12.99.

6841866 THE SOUTHERN PANTRY COOKBOOK. By Jennifer Chandler. Incorporates comprehensive pantry checklists with simple instructions for useful ideas, and fun suggestions that will have you cooking with confidence and serving delicious meals your family will request again and again. This collection includes Spicy Sausage Balls; Stoplight Salad; and Salmon and Coffee-Cinnamon Coffee. 256 pages. Thomas Nelson. Paperbound. Pub. at $26.99.

6595626 ONE PAN TO RULE THEM ALL: 100 Cast-Iron Skillet Recipes for Indoors and Out. By H. Southworth & G. Matza. Cast iron cookware, a proven hero, never goes out of style and remains a tried and true favorite. Help are more than 100 recipes that include Italian Festival Sausage and Peppers, Beef Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or outdoors on a grill or campfire. Well illus. in color. 266 pages. Good Books. Paperbound. Pub. at $19.99.

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<th>Recipe Collections</th>
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<td><strong>6813461</strong> <strong>THE SKILLET SUPPER COOKBOOK.</strong> By Williams-Sonoma Test Kitchen.</td>
<td>Twenty-two-inspired recipes showcasing the versatility of the skillet, which can deliver delicious, sophisticated meals time and time again. Some of the recipes include Skillet Sausage &amp; Beef Lasagna, Roasted Chicken with Filling Potatoes &amp; Carrots, and Grilled Cheese with Bacon, Avocado &amp; Spinach. Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95</td>
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<tr>
<td><strong>6845207</strong> <strong>THE EVERYTHING EASY ITALIAN COOKBOOK.</strong> By Dawn Alfornari.</td>
<td>From bruschetta to veal scaloppini to tiramisu, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, intricate steps, or hard to find ingredients. Illus. 304 pages. Adams Media. Paperbound. Pub. at $17.99</td>
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<td><strong>6864120</strong> <strong>COMFORT AND JOY: Cooking for Two.</strong> By Christina Lane.</td>
<td>Whether you need to make the perfect filet mignon with a side of twice-baked potatoes or a small batch of oatmeal cookies spiked with rum, this is the guide for you. Recipes include Pimiento Grilled Cheese with Fried Pickles and Easiest Chicken Pot Pie. Each has been designed to feed one or two people, but can be doubled or even tripled for groups. Color photos. 216 pages. Countryman. Pub. at $24.95</td>
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<tr>
<td><strong>6864420</strong> <strong>MARY ENGELBREIT’S QUEEN OF THE KITCHEN COOKBOOK.</strong> An invaluable resource, Engelbreit’s work is liberally illustrated with her endearing art and features more than 100 simple yet sophisticated recipes. Everything from appetizers to desserts, the recipes include Mediterranean Chicken; Lamb with Roasted Vegetables; Orange &amp; Honey Glazed Carrots, and Cranberry-Tangerine Cheesecake. 144 pages. Andrews McMeel. 10x10. Paperbound. Pub. at $19.99</td>
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<td><strong>6868047</strong> SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table.</td>
<td>Comfort food is one of the best things about childhood in edible form—soothing soups, savory casseroles, homestyle pies, and creamy puddings. The recipes here are both comforting and contemporary, keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00</td>
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<td><strong>595990X</strong> SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaughn. In a 100-city trek, Vaughn has curated a living history of the South’s culinary culture—one plate, one conversation, and one recipe at a time. This collection includes Corn Chowder from Opal Mae’s Cafe, Shrimp Po’ Boy from Bernard Cajun Sea-Fry Restaurant, and Sweet Potato Pie from Chandler’s Deli. Color photos. 273 pages. Thomas Dunne. Spiralbound. Pub. at $14.95</td>
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<td><strong>4613791</strong> THE SWEET POTATO LOVER’S COOKBOOK. By Lyniece North Talmadge.</td>
<td>Inspired by diversity in cuisines, yer’s passion for potatoes shines through in his continent-by-continent celebration of the amazing potato and the tastiest ways you can cook it—including soups, salads, grains, tarts, and the ultimate French Fries. Try Cheesy Tarragon Tots, or Chorizo-Stuffed Hash Browns. Well illus. in color. 250 pages. Workman. Paperbound. Pub. at $16.95</td>
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<td><strong>6758304</strong> IN THE KITCHEN WITH GRANDMA: Homestyle Italian Recipes. By Inez Ferrari.</td>
<td>Filled with scrumptious easy to follow recipes from mouth-watering Buttermilk Biscuit to decadent Lady Finger Mousse Cake. Includes quickly prepared dishes for dinner guests or special occasions. Classic recipes you’ll turn to again and again. 146 pages. Sixth&amp;Spring. Spiralbound. Pub. at $14.95</td>
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<td><strong>6755200</strong> THE EVERYTHING PRESSURE COOKER COOKBOOK. By Pamela Rice Hahn.</td>
<td>See how you can spend less time in the kitchen and more time at the table, using today’s pressure cookers. Create mouthwatering breakfast, lunch, dinner, and dessert dishes in a cinch. 283 pages. Adams Media. Paperbound. Pub. at $16.99</td>
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<td><strong>6777533</strong> THE OLD FARMHOUSE KITCHEN: Recipes and Old-Time Nostalgia. By Frances A. Gillette. Tried and true comfort food recipes from the farm kitchen that will help you produce irresistible creations. Features over a hundred of easy to follow recipes include Chicken and Dumplings; Swedish Pancakes; Cheese and Macaroni Soup; and Blueberry Pie. Filled with anecdotes, this cookbook is as collectible as it is useful. Fully illus. in color. 196 pages. Frances A. Gillette. 8x10. Paperbound. Pub. at $19.95</td>
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<td><strong>6794100</strong> 101 THINGS TO DO WITH CHILE PEPPERS. By Sandra Hoppes. From Amaranth peppers to New Mexico and Hatch chiles, bring a little taste of the southwest to your table. Recipes include Savory Chipotle Chile Cheese Bread, Spicy Green Chops, and Green Chile Apple Crostata. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99</td>
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<td><strong>5967252</strong> I LOVE MEATBALLS. By Rick Rodgers. An all-around delicious meatball can do more than just dress up your spaghetti. This collection of 50 recipes, ranging from traditional to cutting-edge and modern, expands the role of the beloved meatball. Try Fried Olive Meatballs, Italian Meatball Sliders, or Holiday Meatballs. Color photos. 240 pages. Workman. Paperbound. Pub. at $19.99</td>
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<td><strong>4555600</strong> MY FIRST BAKING BOOK: 50 Recipes for Kids to Make and Eat! By Becky Johnson. Small children love to help in the kitchen and baking together is a great way to show some one-on-one care. Includes 50 recipes, ranging from traditional to cutting-edge and modern, expands the role of the beloved meatball. Try Fried Olive Meatballs, Italian Meatball Sliders, or Holiday Meatballs. Color photos. 240 pages. Workman. Paperbound. Pub. at $19.99</td>
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671272X TASTE OF HONEY: The Definitive Guide to Tasting and Cooking with 40 Varietals. By Marie Simmons. Explores the life of a bee and how its habitat influences both the color and the flavor of the honey it produces. Simmons explains how these flavor profiles are best paired with certain ingredients in over 60 simple, delicious recipes. From breakfast and side dishes to main dishes and desserts. Well illus. in color. 184 pages. Andrews McMeel. Paperback. Pub. at $19.99 $4.95


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

6855997 WILL IT SKILLET? 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet. By Toni Patrick. Offers simple and creative recipes using your favorite brand of cast-iron noodles, from Summer Picnic Salad and Ramen Fajitas to Prawn and Fish Burger, there’s a big, mouthwatering collection of delicious and imaginative recipes. From The Ultimate Burger with “The Works” to the Southwest Red-Bean Burger and Jumbo Pecan Tarts; cakes like Mint Chocolate; and much more. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $9.95

5977193 101 MORE THINGS TO DO WITH RAMEN NOODLES. 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 addition of additional ingredients and/or alternative methods of preparation. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $3.95

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687861X THE JOY OF SQUASH: From Acorn to Zucchini. By Theresa Milliang. Featuring sixteen varieties of squash, these 200 yummy recipes include Spaghetti Squash Vegetable Soup; Pumpkin Waffles, Chayote and Avocado Salad; and Pumpkin Cream Cheese Roll. You’ll be cooking healthy in no time with this delicious collection. 232 pages. Adventure Publications. Paperback. Pub. at $14.95 $11.95

6843050 COOK FRESH YEAR-ROUND. By Fine Cooking. Celebrate simple seasonal eating with this sweet boxed collection of recipes in four small volumes: Spring, Summer, Fall, and Winter. Includes over 50 delicious recipes inspired by produce at your local farmers’ markets. Tuanton. Pub. at $19.95 $5.95

6647529 VEGAN PIZZA: 50 Cheesy, Crispy, Healthy Recipes. By Julie Hasson. Loaded with modern pizza recipes from easy-to-make doughs to creamy dairy-free cheese, creative toppings, and flavored spreads. Try the comfort of Barbeque and Eggplant Parmesan Pizza, or garden-fresh pizzas such as Sweet Potato and Kale, and even dessert pizzas. 128 pages. Andrews McMeel. Paperback. Pub. at $10.99 $5.95


6481027 THE MAGIC OF MINI PIE: Savory and Sweet Recipes to Go. By Aribig. Gehring. Mini pies are everywhere and give everyone a chance to enjoy something fun! Well illus. 117 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

5687348 LE CREUSET ONE POT COOKBOOK. Over 100 classic recipes for delicious casseroles, tagines, and simple one-pot suppers. Especially created for Le Creuset’s famous cast iron pots and grill pans. Recipes include Pork Tenderloin with Herb Sauce; Chicken with Olives and Preserved Lemon; Shrimp with Vermouth; and Carmelized Onion with Spinach. Well illus. 267 pages. Workman. Paperback. Pub. at $29.99 $9.95

6731139 FRYING SWEET. By Casey Opp. Whether frying is your passion or your favorite memory from childhood, this collection will inspire you to create fabulous treats. From Churros to Corn Fritters; Frittatas to Fried Fish, this is the perfect collection for serious and casual fritters fans alike! Well illus. 224 pages. Workman. Paperback. Pub. at $17.95 $11.95

6659489 BURGERS: The Ultimate A to Z. By Paul Gayler. Experience the versatile burger firsthand with this mouthwatering collection of delicious and imaginative recipes. From The Ultimate Burger with “The Works” to the Southwest Red-Bean Burger and Jumbo Pecan Tarts; cakes like Mint Chocolate; and much more. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95


4529997 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA, REVISED EDITION. Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen incorporate lessons from the chefs in their day to day cooking routines. Updated with more than 250 irresistible recipes, this indispensable reference is a complete course in fundamental cooking techniques. Well illus. in color. 408 pages. HMH. 9/14. Trade. Pub. at $35.95 $11.95

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

6843069 COOKING FROM THE GARDEN: Best Recipes from Kitchen Gardener. Ed. by Ruth Lively. Celebrates the seasons’ best with more than 200 innovative, tasty recipes from the country’s most beloved chefs, restaurateurs, and authors include Leek and Potato Soup; Roasted Vegetables with Balsamic Vinegar; and Turkish Stuffed Peppers. 300 pages. Tuanton. Pub. at $29.99 $17.95

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**8684755** FROM THE FARMHOUSE KITCHEN. By D. Stoltz & C. Falb. A great collection of more than 150 delicious recipes, plus inspirational thoughts, that include Creamy Autumn Soup; Butterscotch Apple Salad; Chicken Enchiladas; Roasted Broccoli; Turkey and Mandarin Bread Salad; and much more. 225 pages. Harvest House. Spiralbound. Pub. at $14.99  $11.95

**6785668** EASY MEXICAN FOOD FAVORITES: A Mexican Cookbook for Taquiera-Style Home Cooking. By Jennifer Olvera. Brings the most popular Mexican fare right to your very own table, from salsas and tomatillos to enchiladas and horchitas. Includes 115 simple, hassle-free recipes, many of which take less than 45 minutes to prepare, and step by step instructions for cooking techniques that yield perfect results. Color photos. 232 pages. Rockridge. Paperbound. Pub. at $14.99  $11.95

**5938511** THE FISH SAUCE COOKBOOK: 50 Umami-Packed Recipes from Around the Globe. By Veronica Meewes. This collection of fifty recipes, contributed by renowned chefs and food writers, aims to demystify this liquid of the sea. Discover the origins of fish sauce; compare brands and varieties; and learn about proper selection, storage, and care of this irreplaceable condiment. Color photos. 128 pages. Andrews McMeel. Pub. at $19.99  $5.95

**6593720** 500 SALADS: The Only Salad Compendium You’ll Ever Need. By Susannah Blake. These tempting and wide-ranging salads are perfect in any season for a main course, or as a delightful accompaniment to a main course. Includes details on fresh herbs, edible flowers, homemade croutons, and numerous dressings. Color photos. 287 pages. Sellers. Pub. at $17.95  $9.95

**593945** THE CAST-IRON SKILLET COOKBOOK. By Valerie O’Keeffe Smith et al. Prepare simple and tasty homemade comfort foods using just one versatile pan, from timeless recipes to modern classics. This collection brings together essential advice on caring for your cast-iron skillet, as well as 27 delicious recipes like Maine Lobster Omelet, 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  $11.95

**6833956** THE NEW KOSHER. By Kim Kushner. The author updates, elevates and refines kosher cooking. Choose from such great tasting contemporary specialties as Spinach & Feta Quiche with Heirloom Tomatoes; Chicken-Spinach Burgers; Spicy Ginger-Carrot Slaw with Rice, and Chocolate Chunk Biscotti with Lavender. Welcome to the new kosher table. Well illus. in color. 199 pages. Weldon Owen. 8 1/8 x 11. Pub. at $35.00  $12.95

**6558338** A WORLD OF BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Dairy. By Diane St. Clair. Explore 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 Pierecrust, Buttermilk Meatloaf, and more. Well illus. in color. 209 pages. Andrews McMeel. Pub. at $27.99  $6.95

**5954347** ENGLAND’S HERITAGE FOOD AND COOKING. By Annette Yates. A fascinating celebration of the regional aspects of English food and cooking, with over 100 mouth-watering recipes and stories, photos and trivia about Duke. Fully illus., in color. 252 pages. Media Lab Books. Paperbackbound. Pub. at $22.95  $16.95

**5998922** 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 Porky Pigs in a Blanket; Honey-Penny Cheddar Grits; Ground Beef & Noodles; Uncle Henry’s Chili; and Grandma Ethel’s Favorite Apricot Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95  $12.95

**5985437** TASTE OF HOME MOST POPULAR RECIPES. By Andrew & Paula. Jam-packed with recipes that take advantage of your cast iron’s unique characteristics. With over 100 mouthwatering recipes such as Fainting Kentucky’s Fried Chicken; Maple Bacon Brine Sprouts and Skillet Roasted Apples with Salted Caramel Sauce and much more, plus fascinating stories, photos and trivia about Duke. Fully illus., in color. 252 pages. Media Lab Books. Paperbackbound. Pub. at $22.95  $16.95

**595978** TASTE OF HOME MOST POPULAR MEALS. By Andrew & Paula. A great collection of over 600 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 five-star favorites will get the job done! Fully illus. in color. 320 pages. Reader’s Digest. Paperbackbound. Pub. at $17.99  $12.95

**5668372** TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK. Ed. by A. Glander & H. Wheaton. From ground-beef stews and chicken classics to barbecued ribs and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals. Heartier dishes include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos. 320 pages. Reader’s Digest. Paperbackbound. Pub. at $17.99  $9.95

**6740135** MEALS FOR ME: One Core Ingredient, Two Delicious Meals. By Sami S. If you’re alone one or more times a week and crave something special, these clever and inspiring recipes are just what you need. By cooking the main recipe you are halfway to preparing a second dish that you can enjoy the next day. For example start with a Maple Glazed Ham, and next night Spaghetti Carbonara with the leftover ham. Well illus. in color. 192 pages. Quadrille. 8 1/8 x 11”. Import. Pub. at $29.95  $9.95

**5970156** GOOSEBERRY PATCH 150 RECIPES IN A 13X9 PAN. Delicious one-dish dinners, sides, and desserts. Try Ham and Cheese Spaghetti; Mexican Roasted Root Vegetables; Baked Artichoke Squares, Snowy Honey Chicken Wings, and Spiced Zucchini Bars. Fully illus. in color. 256 pages. Gooseberry Patch. Paperbackbound. Pub. at $15.95  $11.95

**8647242** THE AMISH FAMILY COOKBOOK. By Jerry & Tina Eicher. From the family dinner table to the largest potluck, you’ll find comfort in such wholesome and hearty 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  $9.95

**6831694** TASTE OF HOME HOW DO I MAKE...? A Hands-On Guide to Cooking Anything (& Everything) You Love. Ed. by Mark Hagen. Features step by step instructions to walk you through each recipe; how-to work sheets, step by step tips from the Taste of Home test kitchen; and an ingredient substitution chart and how-to index. Recipes include Spinach & Artichoke Pizza, Turkey-Cranberry Burgers, and Cucumber Boats. Fully illus. in color. 320 pages. Taste of Home. Paperbackbound. Pub. at $17.99  $12.95

**6833565** THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Dairy. By Diane St. Clair. Explore 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. 199 pages. Weldon Owen. 8 1/8 x 11. Pub. at $35.00  $4.95
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7547005 THE COLONIAL WILLIAMSBURG TAVERN COOKBOOK. Presents the food of our 18th-century cultural heritage, from stews, slaws, and soups to puddings, pies, and pot pies. Includes nearly 200 recipes in all. Color photos. 224 pages. Clarkson Potter. 7x1/4x10. Pub. at $19.95 $9.95

5972779 AN AVOCADO A DAY: More Than 70 Recipes for Enjoying Nature’s Most Delicious Superfood. By Lara Ferroni. This cookbook is devoted to avocados and includes simple and delicious recipes for every time of day. Includes Avocado Waffles, Chocolate Avocado Cake, Tropical Power Oatmeal, Spinach Avocado Phyllo Rolls and Grilled Rib Eye with Peppers & Avocado CoJicon Butter. Well illus. in color. Pub. at $19.95 $14.95

671742X BETTY CROCKER LOST RECIPES. Ed. by Anne Ficklen. A treasure for both devoted Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of tried and true recipes–Baked Chicken Kiev, Party Waffles Royale, Waldorf Salad and many others. These recipes are ready to grace the tables of a whole new generation. Pages illustrate more than 750 recipes. HMH. Paperbound. Pub. at $12.99

5982936 BETTY CROCKER THE BIG BOOK OF CHICKEN. Ed. by Anne Ficklen. With ideas for how to use all cuts, over 175 recipes include whole birds, chicken tenders, thighs, quarters, and boneless, skinless chicken breasts. Flavor combinations range from classic to more modern, allowing you to make the perfect dish for every occasion. Well illus. in color, 336 pages. HMH. Paperbound. Pub. at $19.95

6741444 COOKING WITH AVOCADO. By Ramin Ganeshram. Draw from culinary traditions around the globe and celebrate coconut in its many forms–milk, water, flour, shredded, raw and more–with this collection of delicious and diverse recipes. Try dishes like Coconut Glazed-Mango Hot Wings; Coconut Glazed-Mango Hot Wings; Coconut-Glazed Orange Shortbread. Well illus. in color. 288 pages. HMH. Paperbound. Pub. at $18.95 $6.95

5987962 THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetising and Practical Recipes. By Rita Greer. Provides stimulating and balanced food for anyone on a soft diet and makes food and cooking a pleasure again. Recipes are based on meals that provide balanced nutrition, such as Skinless Pork Sausages, Fish and Meat Soups, Soft Steamed Fruit Pudding, Illus. 207 pages. Souvenir. Paperbound. Pub. at $12.99

668179X THE COMPLETE COOK’S PRESSURE COOKER COOKBOOK. By the eds. at America’s Test Kitchen. Because smaller families shouldn’t have to rely on recipes for four or six. America’s Test Kitchen has reengineered 650 of their best recipes to serve just two. From beef stew to lasagna to budin y brownies or a fluffy yellow layer cake–everything comes out right and perfectly proportioned every time. Fully Illus. in color. 440 pages. America’s Test Kitchen. 8x11/40. Paperbound. Pub. at $29.95 $9.95

6845592 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. Because smaller families shouldn’t have to rely on recipes for four or six. America’s Test Kitchen has reengineered 650 of their best recipes to serve just two. From beef stew to lasagna to budin y brownies or a fluffy yellow layer cake–everything comes out right and perfectly proportioned every time. Fully Illus. in color. 440 pages. America’s Test Kitchen. 8x11/40. Paperbound. Pub. at $29.95 $9.95

6874851 THE COOK’S ILLUSTRATED COOKBOOK. By the eds. at America’s Test Kitchen. More than 2,000 recipes from the pages of COOKS ILLUSTRATED, plus a rang ing compendium of their greatest hits. More than just a great collection of foolproof recipes; it’s also an authoritative cooking reference. An essential collection that will keep you cooking for a lifetime with guaranteed impeccable results. Illus. 890 pages. America’s Test Kitchen. 9x10/15. Pub. at $40.00 $12.95

6807658 WEEKEND 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 like Mediterranean Chicken with Creamy Potatoes, Cheese and Krauts; Sumac TROUT; Thai Pumpkin Soup; Chicken in Poblano Green Pumpkin Seed Sauce and of course pie–seven distinct versions. Color photos. 248 pages. Storey. Paperbound. Pub. at $16.95 $12.95

6637213 THE PUMPKIN COOKBOOK. By DeeDee Stovel. A versatile and healthy option for every meal of the day, pumpkin has endless possibilities, from the assembly of delicious Orange-Pumpkin Pancakes; Thai Pumpkin Soup; Chicle in Poblano Green Pumpkin Seed Sauce and of course pie–seven distinct versions. Color photos. 248 pages. Storey. Paperbound. Pub. at $16.95 $12.95

6770223 A BOOK FOR COOKS: 101 CLASSIC COOKBOOKS. By Leslie Geddes-Brown. This lively and stylish compendium showcases 101 of the world’s most influential, groundbreaking, or beautiful cook booky books, from the 1600s to the present day. Among the famous chefs and food writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigella Lawson, and more. Well illus. in color, 224 pages. Merrell. 8x11/40. Import. Pub. at $50.00 $16.95

6874382 DINNER ILLUSTRATED: 175 Meals Ready in 1 Hour or Less. By the eds. at America’s Test Kitchen. A comprehensive shopper’s guide; helpful tips and ideas for using all cuts (from联系肉 to lean) to deepen the flavors and quicken the process so you can have meals like Mediterranean Chicken with Creamy Potatoes, Cheese and Krauts; Sumac TROUT; Thai Pumpkin Soup; Chicken in Poblano Green Pumpkin Seed Sauce and of course pie–seven distinct versions. Color photos. 248 pages. Storey. Paperbound. Pub. at $16.95 $12.95

6845592 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. Because smaller families shouldn’t have to rely on recipes for four or six. America’s Test Kitchen has reengineered 650 of their best recipes to serve just two. From beef stew to lasagna to budin y brownies or a fluffy yellow layer cake–everything comes out right and perfectly proportioned every time. Fully Illus. in color. 440 pages. America’s Test Kitchen. 8x11/40. Paperbound. Pub. at $29.95 $9.95

688017X VENISON COOKBOOK. 2ND EDITION. By A.D. Livingston. Discover 150 whole and comprehensive venison roast recipes, including Low-fat meat! Inside you’ll find traditional American fare, international flavors, and techniques for cooking roasts, filets, stews, soups, chilies, and sausage. Try Blackened Venison; Mexican Venison Loin; and All-American Chilli. 214 pages, Storey. Paperbound. Pub. at $16.95 $12.95


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6668356 TASTE OF HOME COOKING FOR TWO. Ed. by Hazel Wheaton. LARGE PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and salads to soups and sandwiches feature step by step instructions and nutrition facts. Recipes include Crab Cakes with Lime Sauce; Best-Ever Grilled Cheese Sandwiches; Saucy Beef with Broccoli; and Peppered Turkey. In color. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $12.95

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6797911 A MEALTOF IN EVERY OVEN: Two Chatty Cooks, One Iconic Dish and Dozens of Recipes from Mom’s to Mario Batali’s. By F. Bruni & J. Steinhauser. Features 50 killer recipes of meatloaf, from the classic tots that kids love, to unique and even meatloaf sandwiches. Recipes include Eggs in Your Meatloaf; Meatloaf with Moroccan Flair; and Cheesburger and Fries Loaf. 254 pages. Grand Central. Pub. at $24.00 $5.95

5769425 THE BEST OF AMISH COOKING. By Frynllis Pellman Good. Offers traditional and contemporary representative recipes from the kitchens and pantries of Amish cooks. The dishes selected are the ones that were and continue to be popular in eastern Pennsylvania, especially in the Lancaster area. Recipes like Teresia’s Amish Pancakes, Onion Fritters and gardens, these hearty, substantial recipes are in tune with the seasons. Color photos. 224 pages. Good Books. Spiralbound. Pub. at $19.95 $5.95

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★ 2768712 HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bhargava, R. & Yost. Scientific research is finding that spices are loaded with health-enhancing compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-beating benefits. Includes 50 recipes. Illus. in color. 322 pages. Sterling. Pub. at $24.95 $16.95

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★ 6855373 THE COMPLETE BOOK OF RAW FOOD. VOLUME 2. Ed. by Lisa Montgomery. Guides you through the process of creating fantastic raw meals. Over 400 favorite recipes from the world’s leading raw chefs include everything from soups and salads to main dishes and desserts, plus tips and tricks on chopping, dicing, and more. 377 pages. Hatherleigh. Paperbound. Pub. at $20.00

★ 6785109 THE COCONUT OIL CURE. In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage creams and sumptuous anti-aging potions. Recipes include Roasted Coconut Lemons; Chicken; Creamy Vegetable Soup; and Lemon and Coconut Truffles. Illus. in color. 257 pages. Sonoma Press. Paperback. Pub. at $14.99

★ 6734133 HAPPY GUT COOKBOOK: Good Food for Sensitive Stomachs. By Cecylie Hauge Agolines. Offers more than 75 delicious recipes to help you maintain a low FODMAP diet (Fermentable, Oligosaccharides, Disaccharides, Monosaccharides, And Polyols), which has shown to relieve symptoms associated with IBS, Crohn’s and Celiac disease along the way. Includes dishes for every meal of the day, all of them gluten- and lactose-free. Well illus. in color. 192 pages. Countryman. Paperbound. Pub. at $12.95

★ 6783921 THE LUSCIOUS DIET PLAN. By Laura Resinger. Relieve symptoms and avoid flares with this practical guide that features three integrated 28-day meal plans and over 100 anti-inflammatory recipes that include Chilled Avocado Soup; Asparagus Galette; Shrimp and Winter Squash Packets; Kale Caesar Salad; Salmon Tacos with Super Slaw; Chocoloate Avocado Pudding and more. Well illus. in color. 176 pages. Sterling. Paperback. Pub. at $19.95


★ 6887848 PROTEIN POW: Quick and Easy Protein Powder Recipes. By Anna Swanson. Everything you could ever make; these recipes are portable, healthy, and taste great. Take your protein to work, the gym, or anywhere you need a hit of protein. Includes recipes for trifles, bars, chocolate chip pancakes, mug cakes, and much more. Fully illus. in color. 206 pages. Countryman. Paperbound. Pub. at $24.95

★ 6847765 THE SUGAR SMART COOKBOOK. By Georgia Varozza. These more than 200 recipes gently guide you toward trimming some of the sugar from your diet and offers full-color, step-by-step recipes. Favorites include Mushroom Soup with Parmesan Cheese; Oriental Pear and Shrimp Salad; and Pumpkin Cranberry Muffins. Your go-to guide for healthy, delicious meals. 224 pages. Harvest House. Spiralbound. Pub. at $14.99

★ 6601943 CRAVEABLE KETO COOKBOOK: Your Low-Carb, High-Fat Roadmap to Weight Loss and Wellness. By Kynthia D. Holley. With more than 140 whole-food recipes, five weekly meal plans, and tons of valuable resources to help make cooking a breeze, this is your ultimate guide to finding success in your low-carb life! Whether you’re new to the lifestyle or looking your way along the journey, try Creamy Lasagna Soup; Chicken Cordon Bleu Pizza; or Chocolate Peanut Butter Chess Cake Balls. Well illus. in color. 383 pages. Victory Belt. Paperbound. Pub. at $34.95

★ 6561938 30-MINUTE KETOGENIC COOKING. By Kynthia D. Holley. One of the biggest challenges to sticking to a ketogenic lifestyle is carving out time to cook. This collection features more than 50 of Holley’s quickest, most delicious recipes including Ham and Cheese Bagel Bombs, probably already have in your kitchen, from avocados to quinoa. Try Blueberry-Oat Pancakes; Kale Caesar Salad; Salmon Tacos with Super Slaw; Chocolate Avocado Pudding and more. Well illus. in color. 318 pages. America’s Test Kitchen. Paperbound. Pub. at $29.99


★ 6827482 WANDERLUST FIND YOUR TRUE FORK: Journeys in Healthy, Delicious, and Ethical Eating. By Jeff Krasno of Tasty. This road map for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs, you can now feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 226 pages. Rodale. Pub. at $23.95

★ 6851878 THE MICROBIOE DIET PLAN: Six Weeks to Weight Loss and Improved Gut Health. By Danielle Capalino. Explains the microbiome and weight-loss relationship, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a one-week meal plan there are practical recipes, menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Bake. Color photos. 255 pages. Rockridge. Paperbound. Pub. at $19.95

★ 5917913 HEALTHY GUT, FLAT STOMACH: The Fast and Easy Low-FODMAP Diet Plan. By Daniellle Capalino. FODMAPs are carbohydrates found in certain foods that can be harmful to those suffering from gastrointestinal distress, and lose weight while enjoying meals like Coriander Chicken with Yogurt and Fennel, Crab Spaghetti, and Chocolate Eggnog Cake. Color photos. 224 pages. Atria. Paperbound. Pub. at $21.99

★ 6668143 NOM NOM PALEO: Food for Humans. By M. Tam & H. Fong. Clearly describing what the Paleo Diet is all about and why it makes sense, Tam packs this guide with simple, easy-to-follow foods, full-color illustrations that are free of gluten, soy, and added sugar. Dishes include Broccoli Bagna Cauda; Magical Wings; Slow Cooker Korean Short Ribs; Big-O Bacon Burgers; and more. 277 pages. Artisan. Paperbound. Pub. at $12.95

McMeel. 6¼x10¼. Pub. at $9.95

★ 6801655 100 ANTI-INFLAMMATORY RECIPES. Ed. by Lisa Montgomery. Features more than 150 quick and easy recipes to help you make anti-inflammatory meals on the fly! Includes recipes for Chilled Avocado Soup; Asparagus Quiche; and Blackberry and Mint Ice Cream. Fully illus. in color. 160 pages. Victory Belt. Paperbound. Pub. at $16.95

★ 6757146 NUTRITIOUS DELICIOUS: Turbocharge Your Favorite Recipes with 50 Everyday Superfoods. By the eds. at America’s Test Kitchen. Healthy has never tasted so delicious! These 125 flavorful and innovative recipes plus superfoods like avocado, kale, and quinoa will probably already have in your kitchen, from avocados to quinoa. Try Blueberry-Oat Pancakes; Kale Caesar Salad; Salmon Tacos with Super Slaw; Chocolate Avocado Pudding and more. Well illus. in color. 318 pages. America’s Test Kitchen. Paperback. Pub. at $29.99


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Low Fat & Healthy Cooking

★ 6793754 THE TOFU COOKBOOK. By Becky Johnson. Describes all the different kinds of tofu and soybean products from tempeh to bean curd and enriched with their cooking techniques. Try Tofu Berry Cheesecake, Braised Duck with Tofu; Tofu and Pepper Kebabs and more. Fully illus. in color. 276 pages. Lorenz. Import. Pub. at $15.00 $11.95

★ 5803837 DELICIOUSLY DAIRY FREE. By Lesley Waters. Provides more than 100 fresh, simple, and irresistible recipes for healthy, dairy-free eating everywhere. From lunches and dinners to snacks and desserts, these delicious lactose-free dishes includes Applepie & Smoked Chicken Sambal; Creamy Lemon Potatoes with Herby Salmon; Cocoa Crumble Cookies, and more. Color photos. 192 pages. Hamlyn. Import. Pub. at $29.99 $15.95

★ 5708796 HEALING BONE BROTH RECIPES: Incredibly Flavorful Dishes That Nourish Your Body the Traditional Way. By Sharon & Reb Brown. Rich in minerals, nutrients, collagen, and amino acids, bone broth is a nutrient-dense food that cultures all over the world have used for centuries. Rediscover the amazing benefits of this healing food with recipes like Crispy Bone Broth Potatoes, or Savory Bone Broth Waffles. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

★ 5980826 HAPPY FOODS: Over 100 Mood-Boosting Recipes. By Karen Wong Diggs. Consisting from her travels through the U.S., the author brings a wealth of food knowledge, village wisdom and secrets to healthy living to introduce you to truly clean cuisine–food that tastes better, can be less expensive, and can even change your mood on the go. 252 pages. Ed. by Justine Harding. Paperbound. Pub. at $19.95 $9.95

★ 6760686 THE SELF-CARE COOKBOOK: A Holistic Approach to Cooking, Eating, and Living Well. By Frank Arlotto. Self-care goes beyond nutritional wellness to explore and address your holistic needs, whether they are related to emotional sustenance or intellectual stimulation. Designed to support every dimension of your well-being these recipes include Baked White Bean Burgers and Sage; Steaks with Red Wine Marinade; and Sweet and Sour Cabbage Rolls. Color photos. 282 pages. Agate. Pub. at $24.95 $17.95

★ 5905346 THE RECIPE HACKER CONFIDENTIAL. By Diana Keuilian. In today’s era of rampant food allergies, gluten-free popularity, and the rise of paleo eating, putting together a meal that will satisfy “hacking” recipes, you’ll learn how to easily recreate your favorite dishes, buff et staples, party starters and light meals. Fully illus. in color. 192 pages. Page Street. Paperback. Pub. at $19.95 $14.95

★ 5916372 NUTRIBLENDER RECIPES BIBLE. By Robin Donovan. Use your blender to enjoy as many as 150 incredible meals that detoxify, replenish, and revitalize your health. From smoothie smoothies to soups and snacks to burgers and cakes, each of these meals is easy to prepare, easy to clean up, and retains the nutritional elements of your fruits and veggies. Includes photos. 198 pages. St. Martin’s. Paperback. Pub. at $19.99 $13.95

★ 5719003 BRAINPOWER COOKBOOK. By Justine Harding. Filled with 175 family-friendly recipes featuring mouthwatering brain foods to keep your mind sharp, including breakfasts like Blueberry and oat Baked Muffins, and mind-improving mains like Beef Bolognese with Tagliatelle, and Chicken and Vegetable Curry. Includes tips on improving your brain health and stimulating your mind. Fully illus. in color. 304 pages. Reader’s Digest. 8 1/8x11. Pub. at $24.99 $9.95

Slow Cookers & Crockpots

676455X TASTE OF HOME SLOW COOKER COOKBOOK: 431 Hot & Hearty Classics. Ed. by Catherine Cassidy. Feed your family right—even on your busiest night! Taste of Home all-stars: 431 hot and hearty main dishes, and this collection is no different. Enjoy savory soups, simmering soups, cheesy pasta dishes, beefy stews, party starters and light take on slow cooker classics. Well illus. in color. 256 pages. Reader’s Digest. Pub. at $17.99 $4.95

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

6862985 ITALIAN SLOW COOKING. By Ellen Brown. Now everyone can come home to authentic Italian dishes made with fresh ingredients and slow cooker convenience! Gather’s over 250 recipes like Italian Wedding Soup, Bolognese Sauce, Chicken Breasts with Mushrooms and Marsala, Stuffed Peppers, Osso Buco alla Milanese, and Braised Stuffed Artichokes, and more. 263 pages. Cider Mill. Paperback. Pub. at $16.95 $4.95


6857499 HEALTHY SLOW COOKER REVOLUTION. By the eds. at America’s Test Kitchen. The slow cooker is actually a great way to cook with less fat because its moist environment naturally steams or poaches food–perfect for cooking lean cuts of meat, vegetables, and all manner of heart grains. Recipes include Warm Southwestern Lentil and Barley Soup; Braised Steaks with Garlic and Peppers; Roasted Vegetable Medley; Dijon Pork Roulade; Guacamole; Braised Tempeh with Herbs; and Baked Stuff Baked Apples. Well illus. in color. 318 pages. America’s Test Kitchen Paperback. Pub. at $19.95 $9.95

2689324 SLOW COOKER: The Complete Series. Everyone knows slow cookers are convenient, but they can be versatile. Get the most out of your slow cooker with this collection of recipes for soups, meatless dishes, savory meat dishes, and even breads and desserts. Color photos. 191 pages. Wiley. Paperback. Pub. at $7.99 $2.95

3678059 FIX-IT AND FORGET-IT NEW COOKBOOK: 250 New Delicious Slow Cooker Recipes. By Phyllis Good. Dinner has never been easier! This mouthwatering collection of 250 simple yet scrumptious slow cooker recipes will have your family cheering for amazing dishes such as Southwestern Lasagna, Stuffed Acom Squash, Salmon-Stuffed Mushrooms, and Pineapple Pork Medallions. 247 pages. Good Books. Paperback. Pub. at $19.95 $9.95

6580087 FIX-IT AND FORGET-IT SLOW COOKER MAGIC: 550 Amazing Everyday Recipes. By Phyllis Good. Presents 550 magic recipes for slow cookers from finger-lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats. Recipes are crowdsourced and tested by home cooks and are created with ingredients most people already have in their cupboards. Photos. 284 pages. Good Books. Paperback. Pub. at $19.95 $9.95

6825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy-And-Easy Recipes for the Classic Cook.Filled with 250 simple yet scrumptious 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 modern, nutritious meals—everything from scrumptious—like Almond and Apple Chicken Salad, French Onion Soup and Baked Stuff Baked Apples. 240 pages. Adams Media. Paperback. Pub. at $19.95 $9.95

6836674 KEEP CALM AND SLOW COOK. By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table! Treats for fish, meat, and vegetables, give you tantalizing options for any occasion. A special section for crock-pots offers you extra time in your day, and don’t forget the sweet treats to round out the meal. Well illus. in color. 240 pages. Thunder Bay. Paperback. Pub. at $16.95 $4.95

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**675956 MEXICAN SLOW COOKER COOKBOOK: Easy, Flavorful Mexican Dishes That Cook Themselves.** By Marye Audet. Whether you've craved Mexican classics or restaurant favorites, you’ll find everything from Slow-Roasted Pork to Chile and Cheese dip in this collection of over 80 flavorful recipes. Includes tips for using your slow-cooker effectively and must-have pantry items. Color photos, 176 pages. Rockridge. Paperback. Pub. at $13.99 $9.95

**184095 FIX-IT AND FORGET-IT 5-INGREDIENTS: COMFORTING SLOW-COOKER RECIPES: By Phyllis Pellman Good.** This collection contains over 700 recipes, each with five or fewer ingredients, Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Spiralbound. Pub. at $18.95 $5.95

**678554 THE EASY INDIAN SLOW COOKER COOKBOOK.** By Hari Ghotra. With recipes like Butter Chicken, Spinach and Feta, and Spiced Lamb Biriyani, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow-cooker. Includes over 60 recipes, an introduction to Indian cooking and pantry prep along with tips and tricks. Color photos, 202 pages. Rockridge. Paperback. Pub. at $16.99 $12.95

**686139 MARTHA STEWART’S SLOW COOKER.** Ed. by the eds. of Martha Stewart Living. Maximize the flavor and simplicity of cooking with an assortment of great recipes that play to the slow-cooker’s celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen handbook. Color photos, 330 pages. Good Books. Paperback. Pub. at $19.99 $11.95


**5949637 SLOW COOKER DUMP BBQ: Everyday Recipes for Barbecue Without the Fuss.** By Jennifer Palmer. Get authentic-tasting barbecue dishes any day of the week without babysitting a grill—just dump the ingredients in the slow cooker and forget about it. Try Sweet Peach BBQ Chicken; Ale and Onion BBQ Brisket; Shredded Venison Sliders, and sides like Slow Cooker Mac and Cheese. Color photos, 128 pages. Countyman. Paperback. Pub. at $14.99 $11.95

**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, brownies. A guide and recipe collection of your slow cooker with warm desserts like Chocolate Espresso Dump Cake; Blueberry Biscuit Cobbler; Caramelized Pears; or Classic Cheesecake. Color photos, 126 pages. Countyman. Paperback. Pub. at $14.95 $9.95

**6752004 NO-PREP SLOW COOKER.** By Christy Taylor. Featuring 100 irresistible recipes—the majority of which require five ingredients or less—this cookbook is a must-have for busy families that don’t want to skimp on deliciousness. Try Bacon Cheeseburger Meat Loaf; Sweet and Spicy Pulled Pork; Guacamole Chicken Taco Soup. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $19.99 $14.95

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

**677878X TASTE OF HOME SLOW COOKER: 278 All-New Family Faves.** Ed. by Hazel Wheaton. Home to a delectable collection meal with these kitchen treasures. From roasts, stews, and pasta to sides and dishes; Meatballs in Honey Buffalo Sauce and Cuban Pulled Pork Sandwiches to Butterscotch-Pecan Bread Pudding, put your slow cooker to work. Well illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.99 $11.95

**190289X THE BIG GREAT PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric.** By B. Weinstein & M. Scarborough. Offers recipes for every device: stovetop pressure cookers and electric pressure cookers. Whether you’re seeking an adventurous array of spices, found in dishes such as Cherry Chipotle Pulled Chicken or pure comfort food like classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family, 16 pages of color photos, 512 pages. Clarkson Potter. Paperback. Pub. at $25.00 $11.95

**687701X FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS FOR THE AMERICAN SUMMER.** By Hope Comerford. Let your slow cooker do the heavy lifting, while you sit on the porch with a tall glass of lemonade, with these 150 recipes to spice up your picnics and take the stress out of church suppers. From Chilled Barbecued Chicken Wings to Sour Cherry Cobbler, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**6878211 FIX-IT AND FORGET-IT FOR COOKING TO TWO: 150 Small-Batch Slow cooker Recipes.** By Hope Comerford. If you want delicious meals but don’t have the time to prepare them after a long day’s work, the slow cooker is for you. This appetizing cookbook presents scrumptious slow-cooker recipes like Jalapeño Popper Cheeseburger Meat Loaf; Sweet and Spicy Chicken Tacos; Apple Sauce Honey Pork Chops; Amazing Caramel Apple Crunch, and more. Well illus. in color. 341 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**6820204 THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes.** By Dominique DeVito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes from around the world. From Maryland crab cakes to savory altonese sauces to scrumptious chicken, cinnamon bread pudding to chocolate fondue, your family will come back asking for more! Well illus. in color. 223 pages. Chartwell. 8x10¼/10. Paperback. Pub. at $14.99 $11.95

**5938651 HOTPOT, CROCKPOT, ONE POT.** Ed. by Katri Hilden. Using healthy, easy-to-find ingredients, these classic one-pot dishes require minimal fuss and effort, yet still promise sensational tastes. Whether you’re using a slow-cooker or a pressure cooker, these casserole, stews, and pasta dishes will make cooking quick and easy. Color photos. 320 pages. Reader’s Digest. At $22.99 $6.95

**4637933 SLOW COOKER 500 RECIPES.** By Sara Lewis. Put your slow cooker to work with a mouthwatering selection of simple, fuss-free and delicious recipes. A guide and collection of your slow cooker with warm desserts like Chocolate Espresso Dump Cake; Blueberry Biscuit Cobbler; Caramelized Pears; or Classic Cheesecake. Color photos, 288 pages. Hamlyn. Paperback Import. Pub. at $19.99 $7.95
Quick & Easy Cooking

1840998 FIX-IT AND ENJOY-IT 5-INGREDIENT RECIPES. By Phyllis Pellman Good. Offers more than 700 make-it-again stovetop and oven recipes that go from great home cooks from across the country. With five ingredients or less, these recipes are easy, homey favorites for every day. Try delicious roast turkey with Quick Sausage Ragù with Gemelli; Chili-Glazed Salmon with Bok Choy; Steak and Zucchini Tostadas, and Prosciutto-Wrapped Chicken. Color photos. 284 pages. Good Books. Spiralbound. Pub. at $29.99 $9.95

5773431 FIX-IT AND FORGET-IT 3 COOKBOOK SET. By Phyllis Pellman Good. A trio of cookbooks from the bestselling cookbook series. Totaling at an incredible 1,200 recipes, the set includes Fix-It and Forget-It Cookbook; Revised & Updated; Fix-It and Forget-It: Christmas Cookbook; and Fix-It and Forget-It: 5-Ingredient Favorites. 852 pages in three volumes, slipcased. Good Books. 10%.


6704883 GOOD CHEAP EATS: Everyday Dinners and Fantast Feasts for $10 or Less. By Jessica Fisher. Faced with money and time pressures, many of us turn to less than healthy options. But with this cookbook, you have a delicious alternative: over 200 nourishing, from-scratch meals that don't break the bank or take hours to cook. Try Honey-Mustard Baked Ham; Cranberry-Pesto Pasta Salad; or Almond French Toast. Well illus. in color. 318 pages. Harvard Common. Paperback. Pub. at $14.95 $4.95


6785647 SIMPLE WEEKNIGHT FAVORITES. By the eds. at America's Test Kitchen. Features more than 200 easy to make recipes that guarantee impressive results from a mere 4 ingredients or less. Recipes include Quick Sausage Ragù with Gemelli; Chili-Glazed Salmon with Bok Choy; Steak and Zucchini Tostadas, and Prosciutto-Wrapped Chicken. Color photos. 286 pages. Open Road. Paperback. Pub. at $21.95 $9.95

685785X THE COMPLETE MAKE-AHEAD KITC HEN. By the eds. at America's Test Kitchen. You'll find everything from family-friendly one-dish suppers to community-worthy appetizers and desserts. Eliminate the guesswork of cooking in advance with the 500 recipes included that spell out all the make-ahead options. Fully illus. in color. 424 pages. America's Test Kitchen. Paperback. Pub. at $26.95 $6.95


6805668 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan. By Geri Harrington. Contains 200 easy and inexpensive recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budgets. Try Fairly Cheap Chilli or Coconut Blender Pie. 154 pages. Storey. Paperback. Pub. at $12.95 $9.95

6823416 OLD-FASHIONED ECONOMICAL COOKING: Healthy Culinary Ideas on a Budget. By Winifred S. Gibbs. The perfect resource for anyone looking for delicious and nutritious meals on a small budget. Offers fully planned-out, eclectic, weekly meal plans for each month of the year, as well as an extensive collection of budget recipes such as Corned Beef & Cabbage, or Macaroni & Cheese. Well illus. in color. 128 pages. Lorenz. 8 1/2x10 1/4. Import. Pub. at $15.00 $11.95

5636429 SHEET PAN COOKING: 101 Recipes for Simple and Delicious Meals Straight from the Oven. By Tirtsches. Presents a collection of 101 recipes for the sheet pan that show just how easy it is to prepare healthy, home-cooked food with a minimum of fuss. Give Gingerbread Tomato Spaghetti Bake; Roast Chicken & Beans with Root Vegetables; or Crowd-pleaser Meatloaf with Garlic Broccoli a try and see how simple it can be. Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

6802443 HEALTHY SPEEDY SUPPERS. By Katriona MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dahl; Sea Babs with Thai Vegetables; and Spicy Prawn & Tofu Spaghetti. Color photos. 176 pages. Omnium. Import. Pub. at $24.95 $19.95

6838291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Fielding. Features over 20 of the best recipes for cooking in small spaces, that are easy to make, and won't break the bank. Some of the quick, simple meals include Mexican Poache Eggs; Satay Chicken; Spanish Meatballs; Asian Stir Fries, and more. Color photos. 64 pages. Cadell. 5 1/2x8. Paperback. Pub. at $9.95 $4.95

6838304 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and expertly mixes traditional cooking methods with the convenience of electric pressure cookers, showing that mealtime doesn't have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; and Baked Rum Mac & Cheese. Color photos. 180 pages. St. Martin's. Paperback. Pub. at $19.99 $14.95

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**8786545 THE COMPLETE ELECTRIC SMOKER COOKBOOK.** By Bill West. Now, mastering the art of electric smoking is easier than ever. Filled with the A to Z of smoking, plus over 100 mouthwatering recipes, this is your whole-hog guide to using your electric smoker. Recipes include Chipotle Wings; Smoked Beef Brisket; Hickory Smoked Pork Loin and much more. Illus. 128 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

4463609 BARBECUE! BIBLE BEST RIBS EVER: 100 Killer Recipes Including Slaws, Baked Beans & Finger-Lickin' Sauces. By Steven Raichlen. Some are bone-in, some are boneless, but all are buying, and handling ribs. Starts with the eight essential techniques for preparing and cooking. Then, pick your pleasure, from fall-off-"First Timer" ribs to Lone Star Beef Ribs to Buccaneer Baby Backs with rack 'em in a meal pack. Color photos. 208 pages. Andrews McMeel. Paperbound. Pub. at $16.95 $9.95

6732208 FIRE PIT COOKING. By Vanessa Bante. Shows many new ways to make and enjoy new and old favorite dishes with fun utensils for the outdoors like pie irons, sweet sticks and metal forks and foil. Recipes include Crab-Stuffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with scallops and pages. Skyhorse. Pub. at $12.95 $8.99

**6876664 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; Dutch Oven Pizza Margherita; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Workman. Paperbound. Pub. at $14.99 $11.95

**6877564 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 cooked meats 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. Rockridge. Paperbound. Pub. at $16.95 $12.95

5849446 THE BIG GREEN EGG BOOK. Ed. by John Koppes. The king cooker known as the Big Green Egg is taking the culinary world by storm, and this cookbook is your guide to discovering its myriad pleasures. Fifty-five recipes feature flavors by top international chefs, making for a delicious showcase of the cooker’s incredible versatility. Color photos. 208 pages. Andrews McMeel. 8x11¼. Pub. at $50.00 $11.95


**6889530 TECHNIQUES FOR WOOD-FIRE Ovens: 25 Essentials.** By A.C. Cortis. Grilling expert Sinnes reveals in these pages the sure fire techniques and smoke infused recipes, from rustic breads and pizzas to chops, roasts, and whole birds, that will turn your wood oven into an indispensable asset in your outdoor cooking arsenal. Well illus. in color. 128 pages. Harvard Common. Pub. at $18.99 $13.95

6836739 MYRON MIXON’S BBQ RULES. By K. Alexander. The world’s most celebrated pigmaster breaks down the steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, sauce, wood, and more you need to get there, plus variations for all smokers. Try Smoked Prime Rib; Smoked Turkey Legs; and Smoked Blackberry Cobbler. Illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95 $11.95

4419805 CABIN COOKING: Delicious Easy-To-Fix Recipes for Campfire, Cabin, or Trail. By Kate Fiduccia. Offers 140 delicious, easy to prepare recipes perfect for any camping trip or outdoor cooking adventure. In addition to main dishes such as Beer Bather Perch and Rainy Day Tamale Pie, you’ll also discover how to make Border-Style Scrambled Eggs, Skillet Bread, Outback Hashbrowns, Wild Blueberry Cobbler, and Wild Mint Iced Tea. Color photos. 128 pages. Skyhorse. Pub. at $19.95 $11.95

**6571786 GRILL FIRE: 100+ Recipes & Techniques for Mastering the Flame.** By Lex Taylor. Follow Taylor’s expert advice on butcher’s cuts, fuel and fire, along with his techniques for mastering temperature and doneness, and you’ll get outrageous results every time you fire up the grill. Flavorful recipes include Beef & Chorizo Burgers; Snapper with Sun-dried Tomato Salad; and Spicy Grilled Shrimp. Well illus., in color. 208 pages. Sterling. Pub. at $24.95 $19.95

**6729347 WINTER GRILLING.** By Tom Heinzie. 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; Stuffed Pork Loin, and Chocolate Nut Cupcakes with Appenzeller Apples. Color photos. 160 pages. Whitecap. 8¼x10¼. PRICE CUT to $6.95

6392970 SUBLIME SMOKE: Bold New Flavors Inspired by the Old Art of Barbecue. By Cheryl & B. Jamison. Reveals how traditional smoking techniques excel with a host of foods not typically associated with the barbecue, in over 200 recipes featuring meats, chicken, fish, shellfish, and a variety of vegetables, and combining ethnic and global influences with a spirit of adventure. 350 recipes. Harvard Common. Pub. at $19.95 $15.95

680800X FAMILY CAMPING COOKBOOK. By Tiff & Jim Easton. Packed with 55 family friendly feasts that all work on a camping stove, portable barbecue or open fire. Includes super easy meal plans, shopping lists and tips to make the most of cooking outdoors. Try Tuscan Ham, Spinach, and Cannellini Stew; Paella; and French Toast with Apricot Filling. Well illus. in color. 178 pages. Whitecap. 8¼x10¼. PRICE CUT to $11.95

**5980240 KEBABS: 75 Spectacular Recipes for Grilling.** By D. Riches & S. Bakh. A collection of 75 fire-tested recipes such as Egyptian Chicken Kebabs; Jamaican Jerk Turkey Kebabs; Lemo Roasted Salmon Kebabs; and Mexican Corn Kebabs. Includes quick-fix rubs, sauces, brines, and marinades, plus guidance on what kinds of tools and utensils to use, how to source quality ingredients and what they all are done at the same time and vegetarian substitutions. Well illus. in color. 144 pages. Harvard Common. Pub. at $21.99 $16.95

**HEALTHY PASTA.** By J. Bastianich & T. Manuli. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy, balanced lifestyle, even if you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 500 calories. Well illus. in color. 186 pages. Random. Import. $6.95

**PASTAS.** By D. Richee & S. Bakh. A collection of 75 fire-tested recipes such as...
Vegetarian Cooking

6865941 VEGAN FOR EVERYBODY. By the eds. at America’s Test Kitchen. Introduces you to a world of interesting textures and fresh flavors that make cooking vegan accessible to all. Take a new look at comfort foods with a surprisingly rich and creamy lasagna or a hearty burger with all the trimmings. Fully illus. in color. 364 pages. America’s Test Kitchen. Paperbound. Pub. at $29.95

6857868 THE COMPLETE VEGETARIAN COOKBOOK. By the eds. at America’s Test Kitchen. Whether you are a committed native to your own fresh pasta, this guide has everything you want. Well illus. in color. 336 pages. HMH. Paperbound. Pub. at $19.99

686421X EVERYDAY VEGAN EATS. By Zsu Dever. Filled with helpful tips to make going vegan easier and more exciting, this book contains over 100 luscious vegan recipes enhanced with the most of out vegan living. Recipes include Chickpeas and Dumplings; Country Fried Portobello; Pad Thai; Broccoli Cheese Soup; and more. Features icons noting the recipes that are soy-free, gluten-free, and quick and easy. Color photos. 254 pages. Vegan Heritage Press. Paperbound. Pub. at $19.95

6868791 VEGAN SOUPS. By Amber Locke. Celebrate the glory of vegetables all year round with these tasty vegan soups. From a refreshing Watermelon Gazpacho, perfect for a summer’s afternoon, to a chunky, wholesome Butterbean and Smoked Paprika Soup, these soups are packed with protein and packed with flavor. Includes salads and soups, vegetarian main dishes, sides, breads, desserts, and more. 312 pages. Storey. Paperbound. Pub. at $18.95

6698778 BAKING MAGIC WITH AQUAFABA. By Kelsey Kinser. Move over tofu, there’s a miraculous new egg replacement in town. With baking properties more than 100 luscious vegan recipes enhanced with the protein, richness, and nutrition of butters from cashews, almonds, peanuts, chestnuts, macadamias, or any other nut (or seeds) you like. 157 pages. Andrews McMeel. Paperbound. Pub. at $16.99

6690537 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 all kinds of health benefits without a lot of calories or carbohydrates and pretty much no cholesterol. Contains thirty-five recipes from Tofu Sloppy Joes; Grilled Tofu Kebabs; and Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95

692479 600 VEGAN DESERTS AND DESSERTS. By Nancy C. Ralston et al. Chock-full of recipes that vegetarians can fully enjoy. The author starts by giving surefire recipes for best with sushi rice and how to create your own original combinations, along with a range of creative side dishes to accompany them. Well illus. in color. 128 pages. Sante. Paperbound. Pub. at $15.95

6977762 THE VOLUPTUOUS VEGAN: More Than 200 Sinfully Delicious Recipes for Meatless, Eggless, and Dairy-Free Meals. By Myra Kopelman & G. Minot. Priced less disadvantageous to allow cooks to replace eggs and dairy products in recipes. The book provides tips on which vegetables work best with sushi rice and how to create your own original combinations, along with a range of creative side dishes to accompany them. Well illus. in color. 128 pages. Ten Speed. Paperbound. Pub. at $15.95
**Vegetable Cooking**

**6860036 VEGGIE DESSERTS + CAKES: Carrot Cake and Beyond.** By Kate Hackworthy. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are high in nutrition. With 60 recipes that celebrate vegetables. Well illus. in color. 143 pages. Pavilion. Import. Pub. at $21.95

**6857108 THE REDUCATION SOLUTION.** By Brian Kateman. Kateman coined the term “Reducation”—a person who is deliberately reducing their consumption of meat—and a global movement was born. Here he offers practical tips for reducing the amount of meat in your diet and features more than forty vegan recipes. 302 pages. TarcherPerigee. Paperback. Pub. at $16.00

**6812686 SWEET POTATO SOUL: 100 Easy Vegan Recipes for the Southern Flavors of Smoke, Sugar, Spice, and Soul.** By Jenne Claiborne. Offers vegan recipes that celebrate and riff on Southern cooking using fresh, local ingredients to create dishes like Coconut Collard Salad; Georgia Watermelon & Peach Salad; and Sweet Potato-Tahini Cookies. From amazing crab cakes to Nana’s sweet potato pie, these creative dishes will appeal to your Southern side. 224 pages. Harmony. Paperback. Pub. at $19.99

**6793238 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. Paperback. Pub. at $21.99

**6842236 VEGAN MEXICO: Soul-Satisfying Regional Recipes from Tamales to Tostadas.** By Jason Wyrick. The magic of Mexico’s regional cooking meets the joys of vegan cuisine in this zesty cookbook, inspired by the distinctive flavors of Oaxaca, Yucatan, Veracruz, Mexico City and More. Try Oaxacan-Style Black Beans; Green Chile and Corn Tamales; Salted Lime Plantain Tacos; or Corn Tamales; Salted Lime Plantain Tacos; or Cocoa-Pistachio Churros. Color photos. 268 pages. Vintage Herst. Paperback. Pub. at $22.00

**6656344 KALE & CARAMEL: Recipes for Body, Heart, and Table.** By Lily Diamond. Based on the popular blog, this sumptuous collection offers 80 deliciously creative vegan and vegetarian recipes featuring herbs and flowers as well as luxurious do-it-yourself beauty products. Each chapter celebrates an aromatic herb or flower: basil, rosemary, basil, rosemary, cilantro, fennel, mint, etc. More. Color photos. 262 pages. Attra. Paperback. Pub. at $22.00

**683082X GREENS GLORIOUS GREENS! More Than 140 Ways to Prepare All Those Great-Tasting, Super-Healthy, Beautiful Leafy Greens.** By J. Albi & C. Wakefield. Unravels the mysteries of growing and preparing 35 different leafy vegetables with a collection of recipes that turn these nutritious superstars into delicious salads, soups, stews, entrees and sautes, with chapters covering the cultivation and harvesting of a variety of greens. Color photos. 276 pages. St. Martin’s. Paperback. Pub. at $19.95

**6790585 MEATLESS ALL DAY: Recipes for Inspired Vegetarian Meals.** By Dina Cheney. Whether you’re a committed vegetarian or are just trying to cut down on meat, the hearty recipes collected here will inspire you to cook in new ways. You’ll marvel at ideas like Beet Wellington, Spaghetti with White Bean Balls, and Baklava Sticky Buns—fear that will make you wonder how jealous Color photos. 202 pages. Taunton. 8x10. Paperback. Pub. at $19.95

**6557211 VEGETARIAN PLANET: 350 Big-Flavor Recipes for Out-Of-This-World Food Every Day.** By MK Harman. Over 350 best flavors from around the globe come to life in a soulful celebration of taste and inventive food, spelling an end to bland meatless meals with recipes for Italian Roasted Squash Soup, Zucchini Risotto Cakes with Provencal Sauce, Persian Mango Vietnamese Pesto, Sweet Potato Tortilla Pie, and more. 656 pages. Harvard Common. Paperback. Pub. at $24.95


**6810969 SWEET DEBBIE’S ORGANIC TREATS.** By Debbie Adler. Shares all her delectable secrets for treats like Salted Caramel Muffins; Chocolate Chip Cookies; Blueberry Streusel Donut Holes; Mango Bado. 564 pages. Harvard Common. Paperback. Pub. at $24.95

**SOLD OUT 6831674 VEGAN CUPCAKES.** By Toni Rodriguez. Now vegans can enjoy fabulous cupcakes that are completely free of animal products and that taste just as good—or better than—their egg and dairy laden counterparts. Offers more than 50 recipes to surprise guests and delight family, featuring flavors from Chocolate and Banana to Red Velvet. Well illus. in color. 128 pages. Skyhorse. Import. Pub. at $16.99

**6783899 A GIRL AND HER GREENS: Hearty Meals from the Garden.** By April Bloomfield with J. Aita. Offers such recipes as Warm Roasted Cauliflower with Tomatoes and Anchovies; Meaty Red Lentil Lasagna; or Fruity Black Bean Quesadilla. Also features delicious sides and tips on April’s techniques. Illus. in color. 276 pages. Ecoo. Pub. at $34.99

**679922X PULSE REVOLUTION: 150 Superfood Vegetarian Recipes Featuring Vegan & Meat Variations.** By Tami Hardeman. Over 150 nutritious and satisfying vegetarian recipes come with flexible options to cater to meat eaters or vegetarians. Take a goal and a guide to speak the language of vegetables, transforming them into showstopping dishes and flavors from around the globe come to life in a soulful celebration of taste and inventive food, spelling an end to bland meatless meals with recipes for Italian Roasted Squash Soup, Zucchini Risotto Cakes with Provencal Sauce, Persian Mango Vietnamese Pesto, Sweet Potato Tortilla Pie, and more. 656 pages. Harvard Common. Paperback. Pub. at $24.95

**SOLD OUT 6774040 THE EDGY VEG: 138 Carnivore-Approved Vegan Recipes.** By Candice Hutchings with J. Aita. 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 Aita created foods like UnOrthodox Enchiladas; Cream Cheese Bagels; Cobb Your Own Salad; Buffalo Cauliflower; and more. Well illus. in color. 496 pages. Rodmell. Import. Pub. at $25.00

**SOLD OUT 6702651 V IS FOR VEGETABLES.** By Michael Anthony. The James Beard Award-winning chef presents his eloquent take on vegetables. Unveils the mysteries of growing, transforming them into showstopping centerpieces, coining out wonderful tales of luxury and flavor, and celebrating them in all their glory. Includes over 150 simple and imaginative vegetable dishes. Color photos. 276 pages. Little, Brown. 8x10. Paperback. Pub. at $17.95

**686324 TASSAJARA COOKBOOK: Lunches, Picnics & Appetizers.** By K. Oliveira. Shares never before published recipes for savory spreads, pates and loaves, sandwich fillings, granolas, salads, and prepping and marinating food as baked goods and sweet treats. A perfect volume for vegans and vegetarians on the go, or anyone who wants to add healthy, tasty snacks to his or her diet. Well illus. in color. 224 pages. Gibbs Smith.
### Asian & Eastern Culinary Books

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<tr>
<th>Title</th>
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<tr>
<td><em>587615X</em> MASTERCING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered iron Chef shows us how to make flavorful, exciting traditional Japanese dishes in a carefully crafted selection of authentic recipes. From revelatory renditions of classics like miso soup to little-known but universally delicious dishes like okonomi, Morimoto brings home cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. 275 pages. Eco. Pub. at $45.00</td>
<td>$32.95</td>
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<td>THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin &amp; T. Amedi. The Michelin Bib Gourmand-winning London restaurant. The Palomar, London’s won fans the world over for its elevated Middle Eastern cooking. From Beet Carpaccio with Burned Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous, also includes desserts and a special cocktail section. Illus. thru color. 256 pages. Clarkson Potter. 8¾x10¼/10慕. Pub. at $35.00</td>
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<td>VIETNAMESE HOME COOKING FOR EVERYONE: Quick &amp; Easy. By A. Nguyen &amp; Y. Moriyama. This collection of Vietnamese staples is beautifully illustrated with vibrant color photos of finished dishes and step by step pictures of the recipe procedures. Try Sizzling Caliﬁsh, Stuffed Cabbage Roll Soup, Broiled Beef Rolls, Tomato and Crab Noodles, and Empress Rice. 96 pages. Kodansha. Paperbound Import. Pub. at $17.50</td>
<td>$5.95</td>
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<tr>
<td><em>5757177</em> EASY INDIAN COOKING, SECOND EDITION. By Sunetra Vaswani. You’ll be absolutely delighted and amazed by the authentic flavor of this easy-to-prepare fare. Featuring 30 new recipes which include classic dishes from northern and southern India, and Suneeta’s personal favorites, all of which have been adapted for North American kitchens. The new Chai and Street Food sections help you create a truly authentic Indian dining experience. Illus. in color. 240 pages. Robert Rose. Paperbound Import. Pub. at $19.95</td>
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<td>THE COOK-ZEN WAGASHI COOKBOOK: Traditional Japanese Sweets Made Simply in the Microwave. By Machiko Chiba. Explore the sweet side of Japan’s rich culinary history with this delightful collection of small sweets, traditionally served with tea. Using Chiba’s easy-to-follow instructions and the Cook-Zen pot, you too can make wagashi in minutes. Well illus. in color. 141 pages. Lake Isle. Paperbound. Pub. at $17.95</td>
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<td><em>688955X</em> AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinky Kincad, one of the cherished characters in taylor’s Irish Country series, this volume features more than 140 tried and true family recipes. Color photos. 368 pages. Paperbound. Pub. at $21.99</td>
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<td>MY LOVE FOR NAPLES: The Food, the History, the Life. By Anna Teresa Araoz. Anna shares notes on food, culture, and history, as well as her amusing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Arancini with Eggs and Prosciutto, Veal Cutlets with Eggplant Mozzarella and Tomato, Chocolate Glazed Coffee Cake. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00</td>
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<td>LUCINDA’S RUSTIC ITALIAN KITCHEN. By Lucinda Scala Quinn. Offers 52 of Quinn’s favorite recipes from her family for homely Italian food. Simple to prepare versions of all your Italian favorites are included like Linguine with Clams and Chicken Milanese. Color photos. 120 pages. HMH. Paperbound. Pub. at $14.99</td>
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<td>AN EASY INDIAN COOKING, SECOND EDITION. By L. Paskin &amp; T. Amedi. The Michelin Bib Gourmand-winning London restaurant. The Palomar, London’s won fans the world over for its elevated Middle Eastern cooking. From Beet Carpaccio with Burned Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous, also includes desserts and a special cocktail section. Illus. thru color. 256 pages. Clarkson Potter. 8¾x10¼/10慕. Pub. at $35.00</td>
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<td>MONET’S PALATE COOKBOOK. By A. Bordman &amp; D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his Alpine kitchen garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 176 pages. Gibbs Smith. Pub. at $30.00</td>
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<td>THE INDIAN FAMILY KITCHEN. By Angjali Pathak. A fresh introduction to South Asian cuisine, shows how to coax flavor out of your favorite foods by adding Indian spices: rub butternut squash with garam masala before roasting, and stuff a potato with either spices or with tomatoes, marinade chicken wings in a punchy tandoori sauce; and brighten up a quinoa salad roasting with salty feta and sun-dried tomatoes. Well illus. in color. 224 pages. Clarkson Potter. Pub. at $27.50</td>
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<td>CULINARIA RUSSIA: A Celebration of Food and Tradition. By Marion Trutter. Offers a wealth of culinary delicacies hardly known to us in the west, a myriad of foods and flavors led by the most diverse influences and cultures. From traditional fish and meat specialties of the nomadic people in northern Russia to sweets with a touch of oriental flavor from Azerbaijan, this volume includes a generous selection of authentic recipes. Well illus. in color. 371 pages. h. ullmann. 8¾x10¼/10慕. Import. Pub. at $19.99</td>
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<td>SERBIAN COOKING: A Village Cookbook of German Food. By Otto Wolff. Celebrates all the greats of German food—from street snacks, sides, salads and larger meals to sweet baked goods and desserts. Discover recipes for sauerkraut, schnitzel, pretzels, potato dumplings, currywurst, Black Forest Cake, and more. Well illus. in color. 127 pages. Smith Street. Import.</td>
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<td>AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinky Kincad, one of the cherished characters in taylor’s Irish Country series, this volume features more than 140 tried and true family recipes. Color photos. 368 pages. Paperbound. Pub. at $21.99</td>
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### European Culinary Books

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<td>GRANDMA’S GERMAN COOKBOOK. By B. Hamm &amp; L. Schmidt. Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine is rich, everywhere it is a meal, and the best way to make with the help of the best cooks in the world—German grandmas. Take a wonderful and unique tour of Germany’s regional cuisine with these 65 classic recipes. Color photos. 195 pages. Dorling Kindersley. Pub. at $22.00</td>
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<td>AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinky Kincad, one of the cherished characters in taylor’s Irish Country series, this volume features more than 140 tried and true family recipes. Color photos. 368 pages. Paperbound. Pub. at $21.99</td>
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<td>THE WURST! The Very Best of German Food. By Otto Wolff. Celebrates all the greats of German food—from street snacks, sides, salads and larger meals to sweet baked goods and desserts. Discover recipes for sauerkraut, schnitzel, pretzels, potato dumplings, currywurst, Black Forest Cake, and more. Well illus. in color. 127 pages. Smith Street. Import.</td>
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<td>SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Korun &amp; C. Mijatovic. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and an assortment of pita dishes, as well as sauces and a multitude of delicious desserts. Color photos. 104 pages. Paperbound. Pub. at $24.99</td>
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<td>SICILIAN COOKBOOK. By Melissa Mule. Shares the recipes and histories behind classic Sicilian dishes such as Arancini’s red rice balls and a multitude of new revigorating recipes including Savory Eggplant Trifle; Seafood Salad with Avocado Cream; and Cannoli Millefoglie. Fully illus. in color. 336 pages. Rizzoli. 8¾x10¼/10慕. Pub. at $40.00</td>
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Regional & Exotic Cuisines

459657 MASTERY OF THE ART OF SOUTHERN COOKING. By N. Dupree & C. Graubart. Presents the new standard reference for cooks everywhere on how to prepare the South's most satisfying dishes, preserving the techniques and tastes of this regional cuisine. Try Corn Bisque, Shrimp Burgers, Sausage and Andouille and Hush Puppies. Includes more than 750 recipes and 650 variations. Illus. in color. 270 pages. Gibbs Smith. 9½x11¼. Pub. at $45.00 $14.95


458469 THE FOOD OF TAIWAN: Recipes from the Beautiful Island. By Cathy Erway. Starting with a comprehensive introduction that covers the history, people, and land of Taiwan, the author then gives 100 recipes for home style dishes and authentic street food that incorporate the flavors of Taiwan. Dishes like Beef Noodle Soup and Pork Belly Buns are sure to quench your mouth water. Illus. in color. 254 pages. HMH. Pub. at $30.00 $7.95

661748 DUTCH TREATS: Heirloom Recipes from Farmhouse Kitchens. By William Woys Weaver. You will discover over 100 authentic Pennsylvania Dutch family recipes, steeped in folklore and handed down through generations. Recipes include: Adam and Eve Cookies; Hickory Nut Datsch; Maple Sugar ShooFly Pie; Bear Cheese Pie with Pretzel Crust; Sweet Corn and Pawpaw Pudding, and many more. 188 pages. Daniel's. 8x10. Paperbound. Pub. at $15.95 $8.95

** 680959 THE SOUTHERN SYMPATHY COOKBOOK: Funeral Food with a Twist. By Terre Coleman Magnes. An assembled collection of delectable and delightful recipes that are good to ease broken hearts and soothe frayed nerves. Both classic and internationally inspired dishes Food with a Twist. By Karin Tullock. A testament to the rich mix of culinary traditions that have influenced the cuisine of the Philippines, this cookbook offers more than 200 easy recipes that employ a variety of cooking methods and a broad range of flavors. Try Fiesta Ham with Rumbutan-Lychee Glaze or Whitefish Chowder with Waker and Taro, and much more. Fully Illus. in color. 198 pages. Whitecap. 8x10. Paperbound. Pub. at $29.95 $23.95

** 6881061 SUPERA: A Feast of Georgian Cooking. By Ikoi Tusukadze. Bordered by Russia, Turkey, Azerbaijan and Armenia, Georgia’s rich and diverse history has more evidence to its culinary history than through its cuisine and legendary hospitality. With wonderful stories throughout, this is the ultimate resource to discover this unique cuisine. Recipes include: Paprika Mac, Albalı Kebap (Spiced Pork and Beef Meatballs); and Katami Sokoti (Chicken with Mushrooms). Illus. in color. 208 pages. Pavilion. Import. Pub. at $27.95 $22.95

6647243 THE PICAYUNE’S CREOLE COOK BOOK: The American Antiquarian Cookbook Collection. Originally published in 1901 New Orleans, this facsimile edition of the vintage cookbook is widely credited with preserving the rich Creole cooking tradition for future generations of American cooks. These recipes were gathered directly from local cooks and housekeepers, who passed them down verbally for generations. 456 pages. Andrews McMeel. Pub. at $40.00 $75.00

254 pages. HMH. Pub. at $30.00 $7.95

** 6885704 A LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes. By Annie B. Copps. You’ll find plenty of regional favorites in these 30 delicious recipes while exploring the flavors of this unique locale. Try Lobster Newburg or Spun Sugar Ridge Meadow, then top it off with a Savannah Chocolate Lava Cake. Color photos. 175 pages. Countryman. Pub. at $22.95 $17.95

5803799 FISH TROPO DE: Recipes Lost and Found from The Times-Picayune of New Orleans. Ed. by M. Bienvenu & J. Walker. In the wake of Hurricane Katrina, this book was published to tell the story, recipe by recipe, of the rich culinary traditions in the world. Ten years later, this hardcover edition returns to celebrate the community’s rebirth in recipes that remind us of this truly singular city.

66 pages. Weldon Owen. 8x10. Paperbound. Pub. at $35.00 $22.95

** 6878806 APPALACHIAN COOKING: New & Traditional Recipes. By John Tullock, son of the famous photographer-farmer, Tullock draws on his background of self-sufficiency and seasonal eating, and offers more than 100 vibrant takes on classic dishes, including: Sunday Sword Fish Pickles; Sweet Onion Skillet Corn Bread; Meatloaf with Rambutan-Lychee Glaze or Whitefish Chowder with Waker and Taro, and much more. Fully Illus. in color. 196 pages. Countryman. Pub. at $22.95 $17.95

5779235 FINE FILIPINO FOOD, By Karen Hulene Bartell. A testament to the rich mix of culinary traditions that have influenced the cuisine of the Philippines, this cookbook offers more than 200 easy recipes that employ a variety of cooking methods and a broad range of flavors. Try Fiesta Ham with Rumbutan-Lychee Glaze or Whitefish Chowder with Waker and Taro, and much more. Fully Illus. in color. 198 pages. Whitecap. 8x10. Paperbound. Pub. at $14.95 $9.95

** 6728863 BAL’S QUICK & HEALTHY INDIAN. By Bal Arneson. Now you can cook delicious meals for yourself and your family with an Indian flair using Arneson’s guidance. She starts by showing you how to prepare the basics, like her special masala mix and rice, and from there you gives you more than 120 recipes for quick meals. Try Turmeric Chicken or Spiced Honey Chicken on Garlic Asparagus. Color photos. 198 pages. Whitecap. 8x10. Paperbound. Import. Pub. at $29.95 $23.95

** 6881610 SUPRA: A Feast of Georgian Cooking. By Ikoi Tusukadze. Bordered by Russia, Turkey, Azerbaijan and Armenia, Georgia’s rich and diverse history has more evidence to its culinary history than through its cuisine and legendary hospitality. With wonderful stories throughout, this is the ultimate resource to discover this unique cuisine. Recipes include: Paprika Mac, Albalı Kebap (Spiced Pork and Beef Meatballs); and Katami Sokoti (Chicken with Mushrooms). Illus. in color. 208 pages. Pavilion. Import. Pub. at $27.95 $22.95

658325 TAMALES. By Mark Miller et al. Filled with all the tamales you can handle, this collection features remotes from the south such as Ratatouille Tamales with Rosemary and Roasted Potato, Garlic, and Sun-Dried Tomato to an array of ideas featuring seafood, poultry and meat-filled versions of the popular Mexican fare. Well illus. in color. 178 pages. HMH. Paperbound. Pub. at $25.00 $50.00

555767 TASTE OF HOME SOUTHWESTERN MADE EASY. Ed. by Sara Lancaster. Take your kitchen into your favorite Mexican restaurant with appetizers such as Hatch Chile Turkey Queso Dip followed by traditional main dishes such as Jalapeno Chicken Enchiladas, then top it off with Tilas Leches Cake for dessert. Full of easy to follow recipes with bold and zesty flavor combinations. Well illus. in color. 114 pages. HMH. Paperbound. Pub. at $15.95 $7.95

6909449 BROOKLYN RUSTIC: Simple Food for Sophisticated Palates. By Ryan Pickering. In more than 125 surefire, imaginative recipes that combine the rural comfort with urban sophistication, the author brings the best of Brooklyn to your table. From down-home flavors and acclaimed regional ingredients to an Indian flair using Arneson’s guidance. She starts by showing you how to prepare the basics, like her special masala mix and rice, and from there you gives you more than 120 recipes for quick meals. Try Turmeric Chicken or Spiced Honey Chicken on Garlic Asparagus. Color photos. 198 pages. Whitecap. 8x10. Paperbound. Pub. at $14.95 $9.95

5735738 SUNDAY DINNER. By Bridgette A. Lacy. These fifty-one recipes capture the beauty and diversity of the family meal. Each recipe starts by showing you how to prepare the basics, like her special masala mix and rice, and from there you gives you more than 120 recipes for quick meals. Try Turmeric Chicken or Spiced Honey Chicken on Garlic Asparagus. Color photos. 198 pages. Whitecap. 8x10. Paperbound. Pub. at $14.95 $9.95

5987164 NEW ENGLAND OPEN-HOUSE COOKBOOK. By Sarah Leah Chase. No matter where you live, celebrate New England’s diverse home flavors and acclaimed regional ingredients with this authentic and irresistible recipe collection. From summer rib eyes and swordfish steaks to delicious picnic dishes and summer rib eyes and swordfish steaks to delicious picnic dishes and summer rib eyes and swordfish steaks to delicious picnic dishes and summer rib eyes and swordfish steaks to delicious picnic dishes and summer rib eyes and swordfish steaks to delicious picnic dishes and 388 pages. Workman. 8x10. Paperbound. Pub. at $24.95 $6.95

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Regional & Exotic Cuisines

6662137 THE MINNESOTA TABLE: Recipes for Savoring Local Food Throughout the Year. By Shelley N.C. Holl with B.J. Carpenter. Takes you through the seasons and provides menus for your table, using local foods for all occasions. Recipes include Grilled Rainbow Trout with Lemon Pepper Butter, Wild Rice Dried Vegetables with Clementine Vinaigrette, and Maple Sugar Creme Brulee. Color photos. 176 pages. Voyageur. 8x11x1/4. Pub. at $19.99 $7.95

6662129 THE MINNESOTA HOME GROWN COOK BOOK. By King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants with a special commitment to locally grown, organic, sustainable cooking. Includes recipes for Potato Spinach Soup, Northern Lights Swiss Dard Quiche, and Herb Goat Cheese Quesadillas. Well illus. in color. 160 pages. Voyageur. PRICE CUT to $5.95

6662242 RICHARDO SANDOVA L’S NEW FLAVORS. Showcases more than 125 vibrantly seasoned dishes created by chef Sandoval’s popular restaurant fare, carefully streamlined for the home cook. Recipes include Roasted Fingerling & Corn Salad; Brisket Tacos with Pickled Red Chilies; and a selection of Latin inspired cocktails and finger foods. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95

6699057 STYLE AND SPICE: Over 200 Recipes from the American Southwest. By Larry Edwards. All your favorite Southwestern dishes have been gathered in one single volume. Make your own condiments, recreate famous cocktails, and prepare tasty entrees, salads, sides, and desserts. With more than 200 recipes there is a dish for every occasion, including Spicy Mole Sauce, Santa Fe Chicken Wings, Sangria and more. Illus. in color. 322 pages. Skyhorse. Pub. at $24.99 PRICE TO $9.95

679789X LULU’S KITCHEN: A Taste of the Gulf Coast Good Life. By Lucy Buffett. Brimming with authentic family recipes, luminous stories, and plenty of wit and wisdom. This culinary guide to classic coastal cuisine includes delicious dishes like Heavenly Fried Crab Claws; Gumbo with Okra, Mitis, and Queen Scallop; and Color photos. 264 pages. Grand Central. Paperbound. Pub. at $19.99	 $4.95

5735289 SOUTHERN SOUPS & STEWS. By Nanci McDermott. These 75 recipes of soups and stews from the American South are legendary. Enjoy hearty gumbo, filling burritos, soups teeming with seafood, jambalaya overflowing with chicken and sausage—discover all these and more in this volume packed with the recipes of some of the South’s best chefs. Color photos. 264 pages. Chronicle. Paperbound. Pub. at $24.95	 SOLD OUT

6581072 LANCASTER CENTRAL MARKET COOKBOOK, 25TH ANNIVERSARY EDITION. By Phyllis Good. Features over 300 recipes from standholders of the Central Market in Lancaster, Pennsylvania. From inside look into her kitchen for one full year, offering intimate access to 500 tasty dishes that will take you from breakfast to dinner. After your visit with Rachel, flip the book over and indulge in over 100 amazing cocktails served up by husband John. Color photos. 374 pages. Chronice. Paperbound. Pub. at $24.95	 SOLD OUT


6904599 THE COMPLETE MEDITERRANEAN COOKBOOK. Ed. by J. Riemeltacher & T. Kosikowski. With minimal equipment, Riemeltacher and Kosikowski traveled from Hamburg, Germany, to South America after quitting jobs and scratching together all their savings. Their mission? To find Latin America’s best food and best recipes—and they dedicate those recipes here. Try Pedro Polako’s Perfect BBQ Ribs; Tica Pita (Costa Rican Pita); Empanadas De Carne Y Queso (Meat and Cheese), and much more. Fully illus. in color. 430 pages. Andrews McMeel. 9x11x1/4. Pub. at $29.99	 $8.95

Notable Chefs & Celebrities

6999953 TOP SECRET RECIPES STEP-BY-STEP. By Todd Wilbur. New York Times bestselling author, Todd Wilbur, brings you 125 new clone recipes. Each recipe comes easy to follow step by step photos so cooks can make perfect copies of their favorite famous foods like: FKC Cole Slaw, Captain Classic Classic Cream Roll, Wendy’s Chili, Starbucks Birthday Cake Pops and many more. Fully illus. in color. 290 pages. Plume. Paperbound. Pub. at $22.00	 $6.95

6680037 DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Pauley Perrette et al. In the heart of Manhattan, New York and specializing in all-natural Southern baked goods, Donna Bell’s Bake Shop is owned by Pauley Perrette, the actress who plays Abby Sciuto on NCIS, and her two best friends. Featuring recipes and stories from the trio, this is the story of one fantastic bake shop. Well illus. in color. 180 pages. S&S. Pub. at $24.99 PRICE TO $14.99


6853242 MY YEAR IN MEALS/MY YEAR IN COCKTAILS. By Rachael Ray & J. Cusimano. Ray’s first look into her kitchen for one full year, offering intimate access to 500 tasty dishes that will take you from breakfast to dinner. After your visit with Rachel, flip the book over and indulge in over 100 amazing cocktails served up by husband John. Color photos. 374 pages. Chronice. Paperbound. Pub. at $24.95	 $9.95

5943779 MY NEW ORLEANS: The Cookbook. By John Besh. The best of a new generation of New Orleans chefs offers a celebration of the food he loved as a boy growing up in New Orleans. Rausch, the vibran 75 recipes, featur es authenti c dis hes l ike Beet Tzatzi ki, L amb T agine, and Spanish- Style Tzatziki, Lamb Tagine, and Spanish-Style Brothy Rice with Clams. This is food at its best: creations like Mo le-Spiced T urkey Bur gers, Treasurer’s Too Many, the vibrant region that bridges Europe and Asia. Try recipes Tabori & Chang. Pub. at $29.95


653289 SOUTHERN SOUPS & STEWS. By Nanci McDermott. These 75 recipes of soups and stews from the American South are legendary. Enjoy hearty gumbo, filling burritos, soups teeming with seafood, jambalaya overflowing with chicken and sausage—discover all these and more in this volume packed with the recipes of some of the South’s best chefs. Color photos. 264 pages. Chronicle. Paperbound. Pub. at $24.95	 SOLD OUT

6581072 LANCASTER CENTRAL MARKET COOKBOOK, 25TH ANNIVERSARY EDITION. By Phyllis Good. Features over 300 recipes from standholders of the Central Market in Lancaster, Pennsylvania. From inside look into her kitchen for one full year, offering intimate access to 500 tasty dishes that will take you from breakfast to dinner. After your visit with Rachel, flip the book over and indulge in over 100 amazing cocktails served up by husband John. Color photos. 374 pages. Chronice. Paperbound. Pub. at $24.95	 SOLD OUT

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**6585341 DEBBIE MACOMBER’S TABLE:** Sharing the Joy of Cooking with Family and Friends. In this treasure trove you’ll find one hundred delicious dishes that have become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal, Grilled Fish Tacos with Citrus Lime Sauce, Gratitude Bread; Honey Chipotle Oven Roasted Ribs; Eggplant Cookies; and Guinness Pot Pie. Well illus. in color. 203 pages. Ballantine. Pub. at $29.95

**$21.95**

**5859024 MARY AND VINCENT PRICE’S COME INTO THE KITCHEN COOKBOOK.** The well-known actor and singer and his seasoned gourmet family come together in the heart of every home—the kitchen. An informative introduction precedes each historical section followed by the straightforward, easy-to-follow recipes. Includes a complete section on wines and wine-making. Originally published in 1969. Well illus., many 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**

**6835635 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK: From All 8 Seasons. Ed. by Lori Galvin. Captures all eight seasons of the show in one colorful volume that’s like a treasured recipe box brought to life, this collection will teach you foolproof methods for making more than 350 great American recipes. Also contains a comprehensive shopper’s guide to top-rated ingredients and equipment. Well illus. in color. 630 pages. America’s Test Kitchen. Paperbound. Pub. at $29.95  **SOLD OUT**

**6786452 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life.** By Diana Snyder. This companion volume to Young & Hungry: Your Top-Rated Ingredients and Equipment for the First Time, these recipes are guaranteed to impress. Features fresh new twists on American classics along with party trays and fit for a formal dinner. Well illus. in color. 297 pages. Artisan. Paperbound. Pub. at $24.99  **SOLD OUT**

**5986111 FAVORITE RECIPES OF THE LADY & HER FRIENDS.** By Paula H. Deen. Originally self-published in 1997, this Paula Deen classic collects over 390 recipes from her recipe box, including 150 delicious dishes that have never appeared in her other books. Includes down-home fare like Paula’s Barbecue AppleSuede Bread, or classic Thumbprint Cookies. 205 pages. Paula Deen Ventures. Spiralbound. Pub. at $24.95

**$17.95**

**5967788 BEEF, LAMB + PORK: Simple Essentials.** By Donna Hay. Beginning with a guide to cuts of meat, with advice on how to best utilize them, this elegant collection of recipes includes Thai Caramelized Pork Salad; Mint and Honey-Glazed Roast Lamb; Mozzarella Veal with Roast Tomato Salad; and Ham and Roast Pear with Sage. Well illus. in color. 96 pages. Fourth Estate. Import. Pub. at $19.99

**$3.95**

**5774177 COOKIN’ IT WITH KIX.** By Kix Brooks. Kix Brooks loves to celebrate, and he’s gathered a collection of his family’s favorite recipes, including those handed down and traditions behind the food. Get ready to try new twists on old favorites like New Year’s Red Beans & Rice and Aunt Grace’s Crawfish Etouffee. Includes more than 250 top-rated ingredients and equipment that are named. Well illus. in color. 246 pages. Thomas Nelson. Pub. at $26.99  **PRICE CUT to $4.95**

**6614574 ORANGE, LAVENDER & FIGS: Deliciously Different Recipes from a Passionate Eater.** By Fanny Slater. Filled with delicious, one-of-a-kind recipes, You’ll love Fanny’s quirky “fanfare tips,” which range from wine pairings to presentation advice gleaned from years of catering, as well as “flavorfully inventive” dishes that perfectly pair with your wine or beer pair partners. Recipes include Lemon Veggry and Cour MESSAGE. AND Meatless Monday Angel Hair with Burst Tomatoes and Goat Cheese. 16 pages of color photos. 245 pages. Artia. Paperbound. Pub. at $18.00  **PRICE CUT to $3.95**

**6604909 UPSCALE KITCHEN: Family Recipes, All Gussied Up. By Rachael Hollis.** Whether you’re an expert home cook or at the stove for the first time, these recipes are guaranteed to impress. Features fresh new twists on American classics along with party trays and fit for a formal dinner. Well illus. in color. 330 pages. Artisan. 9/11. Paperbound. Pub. at $25.95  **PRICE CUT to $13.95**

**6805914 A RETURN TO COOKING.** By E. Ripert & M. Ruhlman. A dazzling collection of dishes designed specifically with the home cook and kit in mind. Try Crayfish Etouffee with Chilled Gazpacho Sauce; Portobello and Eggplant Tar, and Black Truffle Sauce and Chocolate Ravioli in Bittersweet Chocolate Sauce. Fully illus. in color. 330 pages. Artisan. 9/11. Paperbound. Pub. at $25.95


**6166699 THE GATOR QUEEN LIZ COOKBOOK.** By Elizabeth Chote. From the History Channel’s popular “Swamp People”, Chote has put together a comprehensive collection of Cajun family recipes for the varied game and home steak recipes. Try Crawfish Etouffee and Fried Fish Filets, Chicken and Sausage Gumbo, or Smothered Squirrel. Well illus. in color. 170 pages. Disney. Paperbound. Pub. at $26.00

**$14.95**

**7550006 MISS KAY’S DUCK COMMANDER KITCHEN: Faith, Family, & Food—Bringing Our Home to Your Table. By Kay Robertson with C. Howard.** The beloved matriarch of A&E’s hit show Duck Dynasty welcomes readers into her kitchen, delivering a mouthwatering collection of more than 100 traditional family recipes from Willie’s Famous Chicken Strips and Best Brisket Ever to Creamy Green Grape Salad and Hill’s Homemade Ice Cream. Fully illus. in color. 236 pages. S&S. Paperbound. Pub. at $22.99  **$7.95**

**5801974 THE EDNA LEWIS COOKBOOK.** By E. Peterson. Originally published in 1972, this edition marks the 100th anniversary of Edna Lewis’ birth. Renowned as one of the greatest American chefs and as an African American woman who broke barriers and a formidable tradition of refined Southern cooking, Lewis learned to cook from her extended family. Over 100 recipes are arranged in menu form and organized according to season and occasion. Illus. in color. 151 pages. Axios. Paperbound. Pub. at $20.00  **$14.95**

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**Notable Chefs & Celebrities**

**MRS. WILKES' BOARDROOM 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 home-style southern cooking served family style in the downstairs dining room. After coverage in national media, including a profile on David Brinkley’s evening news program, Southern food lovers from all over the world flocked to her doorstep. Here Sema shares memories of her legendary kitchen. Well illus. 175 pages. Ten Speed. Pub. at $29.99.

Full illus. in color. 248 pages. $9.95

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**America’s Test Kitchen.** 8¼x10¼. Pub. at $35.00

**577313 ORANGE IS THE NEW BLACK PRESENTS THE COOKBOOK.** By Jenji Kohan et al. A tie-in to the exceedingly popular Netflix series, this collection of 65 recipes and 20 stories that expand the world of the show, adds new dimensions to any fan’s obsession. Recipes include Mackenzie and Amanda’s Vegan Sushi and Blanca’s Chicken Parmesan. Well illus. in color. 276 pages. Andrews McMeel. Pub. at $24.99.

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**Forest Cake; and many more. Color photos. 276 pages. Andrews McMeel.**

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**THE BONE BROTH MIRACLE: How an Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty.** By Ariane Resnick. Details everythong you need to know about the many health benefits of this versatile soup. Along with information about the history and varieties of both, this book also contains 51 easy to follow recipes for your daily dose of nutrients. Well illus. in color. 180 pages. Skyhorse. Pub. at $17.99.

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**THE ULTIMATE SOUP CLEANSE: 60 Recipes to Reduce, Restore, Renew & Resolve.** 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, hearty and complex, restaurant worthy dishes for every occasion, from bistro favorites such as Creme Fraiche and Shallot Soup to vibrant, fresh soups and salads, and comforting soups and stews. Color photos. 360 pages. Morrow. Pub. at $34.99.

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**THE BERGOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining.** By Caryln Berghoff et al. This historic Chicago family owned restaurant shares recipes from their family's 100 years. But now you can enjoy many of their classics at home, including the famous Berghoff Creamed Spinach. German Potato Salad, Wiener Schnitzel, Sauerbraten, Apple Strudel, Black Forest Cake; and many more. Color photos. 368 pages. HarperCollins. 8¼x10. Import.

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Soups & Salads

**6700690 200 SUPER SALADS: Hamlyn All Color Cookbook.** By Alice Storey. Find out how versatile the salad can be with ideas 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. Paperback Import. Pub. at $7.99. **$3.95**

**6714911 THE SCOTTISH SOUP BIBLE.** By Sue Lawrence. Celebrates the enormous range of Scottish soups in this imaginative and practical collection of recipes ideal for cooks of all abilities. Some soups make ideal starters; others are a complete meal in themselves. Some of the 40 recipes include Cullen Skink, Winkle Soup, and Nettle and Potato Soup. Illus. 96 pages. Birlinn. Paperback Import. **$6.95**

**664720X 99 FAVORITE AMISH SOUPS & STEWS.** By Georgia Varozza. Learn how easy it is to prepare comfort food for a cold night with this collection of Amish delights. Recipes include Potato Rivel Varozza. Learn how easy it is to prepare comfort food for a cold night with this collection of Amish delights. Recipes include Potato Rivel, Apple Cider Pork Stew with Cheese Dumplings; 123 pages. Harvest House. Spiralbound. **$7.95**

**6653893 500 SOUP RECIPES, Ed. by Bridget Jones.** Packaged with fresh ingredients, enjoy fabulous soups for every possible occasion with this collection of recipes. Recipes include Noodle and Seared Salmon Soup; Tangie-Style Lamb Soup with Butternut Squash; and Red Onion Laksa. Illus. 256 pages. Hermes House. Paperback Import. Pub. at $11.99. **$7.95**

**6772862 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide.** By A. Suzanne & C.H. Senn. This vintage delight presents 200 fast and easy salad suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Dover. Paperback. **$6.95**

**6841090 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 classics included here like Old-Fashioned Potato Soup or a Classic Beef Stew; or new hits like Chicken Pulled Pork Chili. Color photos. 228 pages. St. Martin’s. Paperback. Pub. at $19.99. **$14.95**

**6880850 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 season from the rich, satisfying comfort of chicken Udon Hotpot, and the delightfully autumal Halloween Bean Soup to the fresh spring flavors of Crab & Asparagus Soup and the earthy zing of Gazpacho, the recipes in this collection will inspire you throughout the year. Well illus. plus color. 176 pages. Nourish. Paperback Import. Pub. at $19.95. **$4.95**

**6839460 SALADISH: A Crunchier, Grainer, Herbier, Heartier, Tastier Way with Vegetables.** By Ilene Rosen with D. Gelb. This collection of over 80 uncluttered, one-bowl wonders ranges from the intoxicatingly aromatic Toasty Broccoli with Curry Leaves and Coconut to the colorful and hearty Red Potatoes with Chorizo and Roasted Grapes. Each chapter includes a menu to turn your tablescape into an impressive party spread. Fully illus. in color. **$17.95**

**6694926 GOOD HOUSEKEEPING SOUPS: 70+ Nourishing Recipes.** Create an easy yet versatile meal with a pot of soup. Included are over 70 versatile, comforting recipes including Classic Chicken Noodle Soup, Hearty Minestrone, Shrimp & Sausage Gumbo, Curried Butternut Squash Soup and more. Well illus. in color. 127 pages. Hearst. Pub. at $16.95. **$12.95**

**6608575 MASTERING STOCKS AND BROTHS.** By Rachael S. Mamane. A comprehensive culinary guide every passionate home cook and innovative chef should have in their library. Includes the science behind fundamental stocks and well-crafted broths; in-depth instructions for over 100 complex and unique recipes; and information on gluten-free sourcing and minimizing food waste. 430 pages. Chelsea Green. Pub. at $35.00. **$27.95**

**5962005 THE SOUP CLEANSE: A Revolutionary Detox of Nourishing Soups and Healing Broths from the Founders of Soupure.** By Angela Blattis Sater-thumbnail & Elyse Sater-thumbnail. Learn how to nourish and purify your body while flooding it with essential nutrients, with more than 50 recipes and a flexible and easy to follow detox program. These satisfying soups won’t leave you feeling hungry or deprived. Get ready to rejuvenate, revitalize, and reclaim your health. Color photos. 214 pages. Blackwell Central. Pub. at $22.95. **$4.95**

**5716683 BROTH & STOCK FROM THE NOURISHED KITCHEN.** By Jennifer McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meats to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body and soul. Broths like Roasted Mushroom Broth or Long-Simmered Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Bacon and Shrimp. Color photos. **PRICE CUT to $9.95**

**6749176 NOURISH: Vibrant Salads to Relish & Refresh.** By Amber Locke. Supercharge your life with big, bold, and vibrant vegetable based salads and especially delicious dressings that are not only gorgeous to look at but also nutritious and delicious to eat. Create Watermelon and Cucumber Salad; and Radish, Beet and Orange Salad; and more. Color photos. 144 pages. Jessica Beazley. Paperback Import. Pub. at $16.99. **$6.95**

**6749216 SAVOR: Sensational Soups to Fulfill & Fortify.** By Amber Locke. Transform the glut of vegetables in your refrigerator into colorful and spectacularly tasty soups. Features more than 100 nutritious and delicious recipes, Try Coconut Cauliflower Soup; Sweet Potato Soup; and Raw Avocado and Cucumber Soup and more. A healthy way to make the most of fresh, seasonal ingredients. Color photos. 164 pages. Jessica Beazley. Paperback Import. Pub. at $16.99. **$6.95**

**5877922 STOCK, BROTH & BOWL.** By Jonathan Bender. Build beautiful, flavorful bases with nine different stocks; transform these stocks to delicious drinking broths and create more than 20 dishes and cocktails that employ the broths’ savory flavors to dazzling effect. Color photos. 86 pages. Andrews McMeel. **PRICE CUT to $9.95**


**6694926 GOOD HOUSEKEEPING SOUPS: 70+ Nourishing Recipes.** Create an easy yet versatile meal with a pot of soup. Included are over 70 versatile, comforting recipes including Classic Chicken Noodle Soup, Hearty Minestrone, Shrimp & Sausage Gumbo, Curried Butternut Squash Soup and more. Well illus. in color. 127 pages. Hearst. Pub. at $16.95. **$12.95**

Appetizers & Snacks

**6765973 ALL-TIME BEST APPETIZERS.** By the eds. at America’s Test Kitchen. No matter what kind of party you’re having, the food is always of paramount importance. With this collection of 75 recipes, your repast assured your guests will be both satisfied and impressed. Choose from Bruschetta with Artichoke and Parmesan Topping; Brioled Shrimp Cocktail with Tarragon Sauce or Baked Beets; and more. Well illus. in color. 182 pages. America’s Test Kitchen. Pub. at $22.95. **$6.95**

**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 casual party, noshing at a match, or a fusion celebration, these easy-to-follow recipes are perfect for any occasion, from Pork and Fennel Polpette to Cinnamon Mascarpone Caramel. Well illus. in color. 104 pages. Hardie Grant. Import. Pub. at $19.99. **$6.95**
Appetizers & Snacks


5601669 150 BEST DIPS & SALSA. By J. Finlayson & J. Wagner. Provides a rainbow of colors and a wide variety of textures and flavors, from sassy and sweet to spicy and sour. Recipes include Easy Roasted Red Pepper Dip; Reddish and Goat Cheese Salsa; Basil and White Bean Spread; Green Plantain Chips; and much more. 16 pages of color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95 $6.95

★ 6538437 SUPERFOOD ENERGY BALS & BITES. By Nicola Grannen. 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 Edinburgh Balls; Avocado Date Bites; Chocolate Goji Bars; Honey-Spice Nut Clusters; and Wasabi-Roasted Edamame. Color photos. 144 pages. Ryland Peters & Small. Pub. at $14.95 $11.95


6732127 BIG DIPS. By James Bradford. This collection of flavorful recipes requires little or no cooking and will delight any palate. Sample them at all your gatherings—or just for snacks! Try Smoked Salmon Dip; Cucumber Watermelon Salsa; Sun-Dried Tomato Pesto; or Black Bean CHIPOTLE HUMMUS. Color photos. 28 pages. Gibbs Smith. Pub. at $14.95 $4.95

★ 6538155 200 COCKTAIL PARTY RECIPES. By Carol Beckerman. Packed with 200 easy-to-make recipes that range from elegant canapes to tasty party bites. Features recipes for Mediterranean Stuffed Mushrooms; Mashed Peas & Mushrooms; Southern-western Egg Rolls; and sweet treats like Chocolate French Fancies and Cherry Pavlova Bites. Color photos. 96 pages. Let's Party. Pub. at $10.95 $6.95

★ 6519282 EASY EDIBLE PARTY BOUQUETS. Serving appetizers and snacks is a great way to begin any get-together, and when you display them as beautiful centerpieces or bouquets, your guests will admire your handiwork. Use the step-by-step instructions for creating a Melon Mania centerpiece, a Pineapple Parfait, or a Berried Treasure centerpiece. Fully illus. in color. 128 pages. Fox Chapel. Paperbound. Pub. at $14.95 $8.95

5799090 101 THINGS TO DO WITH CHEESE. By M. Barlow & J. Adams. Contains recipes for every meal of the day, from soups to sandwiches and even desserts, including spicy, smoky, creamy, sweet, sour, and elegant cheese. 125 recipes. Gibbs Smith. Spiralbound. Pub. at $9.99 $2.95

Cheese

6810765 PIMENTO CHEESE: The Cookbook. By Pete Coleman Magness. With 50 ruined salads, 240 cheese sandwiches, 150 deviled eggs, a breakfast of 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 $4.95

6882912 5000 CHEESE RECIPES. By H. Harron & S. Wolfson. Delight in over 5000 scrumptious recipes from around the world, including English cheddar, Italian mozzarella, and French bleu de Bresse. Also includes over 5000 tips and cooking techniques. Color photos. 384 pages. Rockridge. Pub. at $19.99 $12.95

5877349 BIG DIPS. By J. Payard et al. Add an extra layer of elegance to your meals with a big dip such as Edamame. Color photos. 144 pages. Rylan Peters. Paperbound. Pub. at $14.95 $11.95


★ 6881297 THE CHEESE COOKBOOK: Flavorful Recipes from Wales. By C. Davies & Jones. A selection of ten recipes celebrating Wales’ plethora of delicious cheeses, which include Caerphilly and Leek Pancake Dome; Olympic Welsh Blue Cheese Scones; and Walnut and Stilton Pears. Color photos. 48 pages. Grafteg. Import. Pub. at $11.95 $9.95

6555683 TOMATOES & MOZZA RELLA: 100 Ways to Enjoy This Tantalizing Combination. By J. Pellman Good. Offers 600 manageable recipes for turning your home into a holiday showplace. Fully illus. in color. 204 pages. Rockridge. Pub. at $19.99 $12.95

★ 6510748 PARTY FOOD: Delicious Recipes to Get the Party Started. Offers you handy tips and crowd-pleasing recipes like Loaded Potato Skins; Cheese Straws; Raised Pork Pie; Oven Scones; and more. Fully illus. in color. 176 pages. Sterling. Paperbound. Pub. at $9.95 $3.95

Holidays & Entertaining


6810748 PARTY FOOD: Delicious Recipes to Get the Party Started. Offers you handy tips and crowd-pleasing recipes like Loaded Potato Skins; Cheese Straws; Raised Pork Pie; Oven Scones; and more. Fully illus. in color. 176 pages. Sterling. Paperbound. Pub. at $9.95 $3.95


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6619436 CHRISTMAS MAGIC: Festsive Favourites Made Easy. By Kate Shirazi. Offers a collection of delicious, irresistible and easy-to-follow recipes for the holiday season. Classic canapes, party food, celebration cakes, main event meals and accompaniments, essential sauces and mouthwatering desserts—it’s all here in one compact volume. Well illus. In color. $4.95

6889823 VEGAN VEGETARIAN OMNIVORE: Dinner for Everyone at the Table. By Anna Thomas. Shows you how to cook for today’s table with over 150 recipes for all tastes and resources for every occasion. Try a “Taco Night at Home” with Spicy Black Beans, Poblano Peppers with Portobello Mushrooms, Camilas, and Guajillo Chile Salsa; or “Mediterranean Mzze” with Chickpeas and Preserved Lemon, and Baked Lamb Kibbeh Wedges. Color photos. 414 pages. Norton. 8x10¼. Pub. at $35.00 $7.95

676728X THUG KITCHEN PARTY GRUB: Eat Clean, Party Hard. No need to ruin a party with gross, greasy food! This cookbook will help you party hard without deranging your wallet, offering up healthy meals, casseroles, sides and snacks you’ll actually want to show off. Try Savory Mini Waffles; Baked Spring Rolls; Vegetable Pot Pies; and more. Well illus. in color. 240 pages. Page Street. Paperback. At $14.95 $8.95

6727603 LIDIA’S CELEBRATE LIKE AN ITALIAN. By L.M. Bastianich & T.B. Manuali. Filled with flavorful, easy to follow recipes like Pork Shoulder with Genovese Sauce and Peach Almond Cake, that will give your every meal and every gathering that delegates suggestions for planning a party, hosting a barbecue, making pizza for a group, choosing the perfect wine, and setting an inviting table. Knopf. 8x9¼ x. Pub. at $35.00 $26.95


674723X FIX-IT AND FORGET-IT HOLIDAY FAVORITES: 150 Easy and Delicious Slow Cooker Recipes. By Hope Comerford. Take your slow cooker out of the pantry and put away the stress of holiday cooking and this year with 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili; Chicken and Dumplings; and Made-Ahead Mixed Potatoes Florentine. Color photos. 338 pages. Good Books. Paperback. At $14.95 $11.99

6855659 COOKING FOR FRIENDS. By T. Edwards & G. Craig. Create your own special meals, whether you want to go all out with canapes and several courses or just get your friends together at the end of the week for a casual dinner, the 100 recipes included here, cooking for friends has never been so much fun. Try Roasted Duck Breast with Pickled Peaches and Celeriac or Fishcakes with Tartar Sauce. At $35.00 $14.95

5765205 TASTE OF HOME HOLIDAYS & CELEBRATIONS: 467 Recipes for Every Occasion. Ed. by Janet Briggs. This colorful cookbook offers 467 recipes perfect for entertaining all year long. Create a romantic Valentine’s Day dinner with your appreciation with a scrumptious luncheon, serve a memorable Thanksgiving menu, bake your best Christmas cookies ever and welcome midnight cocktail party. Fully illus. in color. 320 pages. Reader’s Digest. Paperback. $18.95

7528124 CHRISTMAS IN THE HEARTLAND: Recipes, Decorations, and Traditions for Joyous Celebrations. By Marcia Adams. Captures all the nostalgia and festivity of the Heartland’s yuletide season with heirloom recipes and easy to make craft ideas. Covers everything from an intimate breakfast around the tree to a open house party for friends. Color photos. 164 pages. Clarkson Potter. 7x10. $18.95

5871565 KITCHEN REVELRY. By Ali Larter. When she’s not on set, actress Ali Larter (Heroes, Legally Blonde) is usually throwing a dinner party or entertaining at home. Eager to share her passion and knowledge for cooking and entertainment, here she delivers a month-by-month culinary scrapbook, bringing out the revel in every home cook. Color photos. 262 pages. St. Martin’s. At $32.50 $7.95

Bartending Guides

6831591 THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotels since it opened in 1893, the Peacock Alley has been highly celebrated. Blending recipes, history and how-to, this volume from the master mixologists without doubt does not lack variations, so you can master the basics and then get adventurous. 406 pages. Penguin. At $25.00 $8.95

6828094 KETO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst. By Brynda D. Holley. Holley knows navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktail recipes such as Dill Pickle Martinis, Mixed Berry Hand Lemonade, Pumpkin Russian, Espresso Bourbon, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperback. At $19.95 $14.95

585296X TEA COCKTAILS. By A.R. Gehring with Teatulia Organic teas. A collection of seventy-five unique cocktail recipes featuring the hottest trend in mixology—tea. Try a Rooibos Berry Daiquiri, or a Chai White Russian; or a Riesling Jasmine Daiquiri. Includes easy to follow instructions. Fully illus. in color. 171 pages. Skyhorse. Paperback. At $19.99 $3.95

6869132 THE BOURBON BARTENDER: 50 Cocktails to Celebrate the American Spirit. By J. Danger & A. Lapushchik. Includes 50 cocktails along with a short history of bourbon from the Revolutionary War to the rise of today’s craft distillers. Sidebars, fun facts, and quotes chronicle bourbon’s influence on American culture. Recipes include the fashioned, Manhattan, Cock & Bull, Kentucky Mule, and more. 150 pages. Sterling. At $19.95 $11.95

3638030 WINTER COCKTAILS: Mulled Ciders, Hot Toddlies, Punches, Pitchers, and Cocktail Party Snacks. By Maria del Mar Sacasa. Shares more than 100 seasonal recipes for cold-weather cocktails, like Hot Buttered Rum, English Christmas Punch, Pumpkin Bourbon-Spice Cider, Salted Caramel Chocolate, the Old-Fashioned (and the New-Fangled), Mama’s Remedy, and the Kentucky Baby. Fully illus. in color. 160 pages. Quirk. Paperback. At $22.95 $4.95

5975379 MOONSHINE MIXOLOGY: 60 Recipes for Flavoring Spirits & Making Cocktails. By Cory Straub. Learn to make white lightning and craft delicious moonshine cocktails with this fun-filled guide. Straub offers valuable tips on flavoring, packaging, and serving your moonshine along with fun facts, quotes, and wit. Fully illus. in color. 160 pages. Sterling. At $19.95 $14.95

Wine & Spirits

3560511 THE JOY OF HOME DISTILLING. By Rick Morris. Presents a complete guide for beginner and intermediate distillers. Topics include moonshine distillation and is common misconceptions about the process; step by step instructions for the different processes, from bucket to bottle, flavoring and aging your spirits; and more. Illus. in color. 209 pages. Skyhorse. Paperback. At $14.95 $4.95
Wine & Spirits

NEW! 561258X ANCEIENT BREWS: Rediscovered and Re-created, By Patrick E. McGovern. Interweaving archaeology and science, Mc Govern uncovers the secrets and residues of the oldest alcoholic beverages on the planet. Venturing through time and across the planet, he highlights laboratory discoveries both delicious and extreme, and even offers homebrewing instructions and recipes. 291 pages. Norton. Pub. at $26.95. $19.95

6708692 THE ESSENTIAL SCRATCH & SNIFF GUIDE TO BECOMING A WHISKEY KNOW-IT-ALL, By Richard Betts et al. Know your bourbon before you choose! Betts boils down his know-how into twenty pages, dividing whiskey into three simple categories: Grain, Wood, and Place. Humorous illustrations and scratch & sniff scents (vanilla, sandalwood, grass, and more) help would-be connoisseurs learn their preferences. HMH. 10x8. Pub. at $22.00. $19.95

6759254 SHERRY: A Modern Guide to the Wine World’s Best-Kept Secret, With Cocktails and Recipes, By Talia Baiocchi. Lists top producers and profiles the best bodegas and sherries, fever and witty. Features recipes like the Tuxedo and Sherry Cobbler. Also includes more than a dozen recipes for tapas and other delicious foods, best eaten alongside a glass of sherry, of course. Fully illus. in color. 288 pages. Ten Speed. Pub. at $19.95. $16.95

5913233 GREAT WINE MADE SIMPLE, REVISED: Straight Talk from a Master Sommelier, By Andrea Immer Robinson. First published in 2000, this now-classic introduction to wine reflects up-to-the-minute wine trends, including the burgeoning popularity of the Shiraz grape, new flavor maps, and much more. Although thoroughly revised, it lives up to its title by making selection and enjoying wine truly simple. Illus. 326 pages. Broadway. Pub. at $30.00. $19.95

NEW! 463442X COOL BEER LABELS: The Best Art & Design from Breweries Around the World, By D. Bellon & S. Speeg. Whether you are a visual creative looking for packaging design inspiration or simply part of the growing community of beer aficionados, you’re sure to enjoy this art filled celebration of beer. Fully illus. in color. 204 pages. Print. 10½x8⅞. Pub. at $27.99. PRICE CUT TO $19.99

585931X THE UNITED STATES OF CRAFT BEER, By Jess Lebow. A state by state exploration of America’s greatest breweries, from Jack’s Abby Brewing in Massachusetts to the Maui Brewing Company in Hawai i. Complete with photos of the beers and breweries, this guide gives you the lowdown on all things craft beer, so you can make your way across the country. 208 pages. Adams Media. PRICE CUT TO $3.95

NEW! 5970050 THE SECRETS OF MASTER BREWERS: Techniques, Traditions, and Homebrew Recipes for 26 of the World’s Classic Beer Styles, By Jeff Alworth. Learn to make the world’s iconic beers with techniques and recipes from the pros. Behind the scenes tours of 26 of the world’s most legendary European and American breweries reveal the processes, equipment, and ingredients that distinguish each style. And best of all, contemporary brewmasters share their secrets to help you create your own versions of these 26 classic beers. 293 pages. Storey. Paperbound. Pub. at $24.95. $19.95

599381X MAKE SOME BEER: Small-Batch Recipes from Brooklyn to Bamberg, By E. Shea & S. Valand. After taking a tour of the world’s most innovative and storied breweries, the authors have returned to offer 33 stovetop-ready recipes for silty stouts, citrusy IPAs, and robust porters, along with stories (inpired by the global community of small-batch brewers). Illus. 176 pages. Clarkson Potter. Paperbound. Pub. at $19.95. $15.95

5954231 BREW IT YOURSELF: Make Your Own Wine, Beer, Hard Cider & Other Concoctions, By N. Miley & R. Hodge. Learn how to brew your own delicious alcoholic drinks quickly, easily and inexpensively. Seventy recipes will take your home brewing to new heights. This guide outlines the basic approaches to each drink’s method of production, debunking myths, celebrating experimentation and taking the fear out of the science of fermentation. Illus. in color. 176 pages. Nourish. Import. Pub. at $18.95

555853 THE POCKET HOMEBREW HANDBOOK, By D. Law & B. Grimes. Small enough to be used anywhere, this guide is packed with 75 recipes for all-flavored brews—from Belgian dubbels and British ales to U.S. IPAs and Czech pilsners. And as the process is explained in detail, making it easy to get started. Well illus. in color. 192 pages. Dog ’n’ Bone. Paperbound. $9.95

5933863 THE HOMEBREW HANDBOOK, By D. Law & B. Grimes. Learn how to brew your own trends into a modern, approachable guide, providing 75 recipes for all-flavored IPAs, wheat beers, pilsners, stouts, and more. Includes a comprehensive techniques section with essential information for getting started. Well illus. in color. 143 pages. CICO Books. Pub. at $19.95. $15.95

5739092 THE UNITED STATES OF BEER: A Fraught History of the All-American Drink, By Dane Huckelbridge. Drawing upon a wealth of little-known historical sources and explaining the scientific breakthroughs that have shaped beer’s evolution, and mixing it in more than a splash of dedicating the past, research, Huckelbridge presents a raucous and enlightening toast to the all-American drink. Illus. 289 pages. Morrow. Pub. at $25.95. $19.95

8793351 BREW BEERS THAT WIN MEDALS, By N. Moyle & R. Hood. Create great beer from anywhere in the world’s most innovative and storied breweries, including the burgeoning popularity of the Shiraz grape, new flavor maps, and much more. Although thoroughly revised, it lives up to its title by making selection and enjoying wine truly simple. Illus. 326 pages. Broadway. Pub. at $30.00. $4.95

NEW! 5938231 BEER MAKES EVERYTHING BETTER: 101 Recipes for Using Beer to Make Your Favorite Happy Hour Grub, By John Lemmon. Bring the happy hour experience into your home! In addition to discovering what you can do with beer (other than drinking it, of course), you’ll learn the history of beer, how each ingredient affects beer flavor, the health benefits of beer, and how to create the perfect happy hour setting. Well illus. in color. 158 pages. Skyhorse. Pub. at $19.99. $14.95

Breakfasts

6767664 AMERICA’S BEST BREAKFASTS, By L.B. Schragier & A. Sussman. Inspired by down-home diners, iconic establishments, and the best hot spots, these recipes combine two of America’s honored traditions: hitting the open road and enjoying an endless variety of breakfasts. As the name suggests, these mouthwatering breakfast dishes from restaurants across the country. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $23.00. $16.95

2818600 MADEOME MADELEINE: Techniques and Recipes for Making Sublime Doughnuts in Your Home Kitchen, By Kamal Sussman. Inspired by down-home diners, iconic establishments, and the best hot spots, these recipes combine two of America’s honored traditions: hitting the open road and enjoying an endless variety of breakfasts. As the name suggests, these mouthwatering breakfast dishes from restaurants across the country. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $23.00. $16.95

NEW! 597913X HIGH-PROTEIN PANCAKES: Strength-Building Recipes for Everyday Health, By Pamela Braun. Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein pancakes have the same all-American taste of their carb-heavy counterparts, but are better for you. Try Pineapple Upside-Down Pancakes; Cinnamon Roll Pancakes; Peanut Butter Cup Pancakes, and many more. Well illus. in color. 127 pages. Countryman. Paperbound. Pub. at $14.95. $11.95

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**6600573 BAKING SOURDOUGH BREAD:** Dozens of Recipes for Artisan Loaves, Crackers, and Sweed Breads. By G. Soderin & S. Strachal. Guides bakers through the delicious world of sourdough, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, you'll find recipes for classics like levain, rye, and wheat; unique twists like carrot and hazelnut breads; and sweet breads like German gugelhupf. Well illus. in color. 92 pages. Skyhorse. Paperbound. Pub. at $14.99 $5.95

**7635494 BREAD! Simple and Satisfying Recipes for Your Bread Machine.** By Kathleen Higgins. Over 90 recipes show you how to get the most out of your bread machine. It features loaves, cakes, tea breads, and homey favorites, such as Coffee and Walnut Loaf, and Hot Cross Buns. Color photos. 11x8.5x. Good Books. Paperbound. Pub. at $15.95 $3.95

**6550928 COOKING WITH CHOCOLATE: Essential Recipes and Techniques.** Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes: chocolate basics; bittersweet; tempered chocolate; pastry; doughs, and sponges; creams; chocolate mousses; ice creams, sorbets, and sauces; and patisserie's secrets. Each method is explained in text and step-by-step photographs, clarified on the accompanying 90-minute DVD. 416 pages. Flammarion. 9¾x11. Import. Pub. at $49.95 $17.95


**5751128 BETTY CROCKER THE BIG BOOK OF BISQUICK.** Ed. by Grace Wells. With more than 175 recipes for using this family favorite, this cookbook is a treasure trove of tips for appetizers, lunches, dinners, and dessert. All Bisquick varieties are covered-classic, Heart Healthy, and Gluten Free—so everyone can enjoy these classic and contemporary dishes. Fully illus. in color. 366 pages. HMH. Paperbound Import. Pub. at $18.99 $12.50

**5751136 BETTY CROCKER THE BIG BOOK OF BREAD.** Ed. by Grace Wells. A comprehensive collection of more than 200 sweet and savory breads, including gluten-free, bread machine and mini-breads using both white and whole grains. By classic like Ciabatta and Banana Bread, and twists on traditional favorites like Potato-Bacon Biscuits and Irish Yogurt Bread. Color photos. 336 pages. HMH. Paperbound. Pub. at $19.99 $9.95

**5751367 THE HANDMADE LOAF. REVISED EDITION.** By Dan Lepard. With more than 75 recipes from dark crinkly rye breads to effortless multigrain sourdough, this informative guide takes you through the stress-free techniques you need to know, from knead and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. 8x10. Paperbound Import. Pub. at $16.99 $12.95

**6734804 AMERICA'S BEST HARVEST PIEs.** By Linda Hoskins. A collection of 90 delicious recipes from the great American pies and their competitors at the National Pie Championships. Organized by harvest crop—apple, pumpkin, raspberry, strawberry, peach, sweet potato, and more—the recipes found here are sure to inspire a baking frenzy. Well illus. in color. 205 pages. Suzy Q. Faze. Paperbound. Pub. at $17.99 $4.95

**5974844 THE BREAD BIBLE: Over 100 Recipes Shown Step-by-Step in More Than 600 Beautiful Photographs.** By C. Ingram & J. Shapier. Indispensable reference guide to the breads of the world, with side-by-side details that outline the traditional baking methods. Includes over 100 recipes, from the classic Italian Ciabatta and Irish Soda Bread, to the less familiar Portuguese Corn Bread and Syrian Onion Bread. Well illus. in color. 256 pages. Hermes House. Paperbound Import. $7.95

**2656753 CHEESE BREAD: Recipes from the Parmigiana to the Pecorino.** By Claudio Ferradini. Well illus. in color. 256 pages. Chelsea Green. 8x10¼x1.5. Paperbound. Pub. at $39.95 $6.95

**6735980 THE NO-FUSS BREAD MACHINE COOKBOOK.** By Michelle Anderson. With more than 150 recipes that use easy to find ingredients and require minimal work, this collection will set you up for baking success with your bread machine. Enjoy an endless variety of breads with recipes for Vegetable Bread, Cheese Breads, Spiced Herb Breads, Holiday Breads and more. Color photos. 235 pages. Rockridge. Paperbound. Pub. at $12.99 $9.95

**6736486 TASTE OF HOME 365 DAYS OF COOKIES.** Ed. by Catherine Casadzy. Satisfy your sweet tooth all year with this cookie collection. From hot after school snacks and everyday treats to bake sale classics and potluck pleasures, the perfect nibble is always at hand with these easy as can be cookies. Color photos. Delicious Jumbo Brownie Cookies, Santa Claus Cookies, Thick Sugar Cookies, or trail Mix Cookie Cups. Fully illus. in color. 448 pages. RDA. Spiralbound. Pub. at $24.99 $17.95

**6732153 THE COMPLETE STEP-BY-STEP BAKING COOKBOOK.** By Edna Steer. This invaluable companion offers all the baking advice and information you need, covering everything from essential ingredients and equipment to basic techniques like how to “bake blind.” It includes recipes both classic and creative, 380 in all—from Chocolate Pecan Pie to Caribbean Empanadas. Well illus. in color. 352 pages. Flame Tree. 8¼x10. Import. $6.95

**4639332 BREAD BAKING: World-Class Baking with Sprouted & Whole Grains, Heirloom Flours & Fresh Techniques.** By Peter Reinhart. The renowned baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and detailed approaches. 276 pages. Ten Speed. Paperbound Pub. at $30.00 $9.95

**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, meanings, and rituals behind them. Color photos. 600 Beautiful Photographs. 276 pages. Ten Speed. Paperbound. Pub. at $30.00 $9.95

**6887732 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, hamantascen, bagels, matzah, and pita that would make any baker envious. In color. 260 pages. Countryman. 8x10¼x1¼. Paperbound. Pub. at $29.95 $21.95

**5930960 HOME BAKED: Nordic Recipes and Techniques for Organic Bread and Pastry.** By Hanne Risgaard. Offers recipes and techniques for baking artisan bread and pastry using organic, nutrient-rich ingredients and stone-ground flour. Includes detailed sections on sourdoughs and other starters; baking without a raising agent for pies, cakes, cookies, and crackers; and covers grains such as wheat, spelt, rye, and oats. Fully illus. in color.

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Desserts

6867855 LES PETITS SWEETS. By K. Gordon & A.E. McBride. Explains each recipe from start to finish using flavors like Earl Grey, lavender, cardamom, coriander, and more. Try Banana-Brown Sugar Madeleines; Chocolate-Macadamia Shortbreads; Citrus-Pistachio Sweet Dough and more. Full color. 304 pages. Workman. Paperbound. Pub. at $18.00 $4.95

4529170 101 THINGS TO DO WITH PUDDING. By Stephanie Ashcraft. Creamy pudding makes sweet treats, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Parfait Salad; Peanut Butter Cup Pizza; Blueberry Popsicle Bowl; Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

3647285 101 THINGS TO DO WITH A CAKE. By Stephanie Ashcraft. You are about to taste the variety of desserts that can be made from boxes of standard cake mix. Most dishes have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake, Heath Bar Cake, and Ice Cream Sandwiches. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

6764066 BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK. By Ben Cohen et al. Ben and Jerry’s share their unique knowledge and techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home. A must-read for 90 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperbound. Pub. at $9.95

★ 6799531 150 BEST DONUT RECIPES: Fried or Baked. By George Garry. This collection of delectable recipes features a wide variety of choices for creme-filled donuts, chocolate doughnuts, and one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 224 pages. Robert Rose. Paperbound Import. Pub. at $24.95

★ 6793137 MAGIC CAKES. By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multiple layers of custardy, fluffy sponge cake, which looks like it took hours to put together. Recipes include Caramel Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake Bars, and more. Well illus. in color. 102 pages. Running Press. Pub. at $18.00 $12.95

6580564 AUSTRIAN DESSERTS AND PASTRIES: Over 100 Classic Recipes. By D. Fercher & A. Karrer. Whether it’s delicious sterhazy-smitten (meringue slices with buttercream filling), fluffly Schaumrollen (puff pastry rolls filled with soft vanilla meringue), or classic Bundt cake, these recipes represent the finest of Austrian and Viennese cakes. In color. 274 pages. Skyhorse. Paperbound. Pub. at $19.99 $5.95

★ 6841082 THE EUROPEAN CAKE COOKBOOK. By Tatiana Nesteruk. Allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, and many other lands. Each recipe is designed to bring out your true desire. A few of the 65 gorgeous creations inside are Raspberry Sacher torte; Amaretto Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 192 pages. Page Street. Paperbound. Pub. at $19.99 $5.95

6798780 PARIS PATISSERIES: History, Shops, Recipes. By Christian Sarramon. Features a selection of Patissiers who have their own specialty and demonstrate unparalleled craftsmanship. From almond croissants to meringues, incluring classics like Meringues, and Rum Babas, to innovative creations that mingle flavors and textures, this volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. 8¼x11¼. Import. Pub. at $40.00 $14.95

6747566 FRENCH DESSERTS. By Hillary Davis. A collection of homemade desserts that includes tarts, cookies, tarts, candies, puff pastries, waffles, crepes, and more. Also featured are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream. Chiffon, Chantilly, creme pate, tart dough, almond paste dough and others. Color photos. 224 pages. Gibbs Smith. 8¾x11¼. Pub. at $30.00 $9.95

6832334 THE BICOFF COOKIE & SPREAD COOKBOOK. By Karima Bahl. Made from Biscoff cookies, this lip-smacking spread from Europe is put to good use in an array of cookies, cupcakes, confections and more. Includes: Sweet potato Snickerdoodles; Biscoff Apple Pie Muffins; Fudgy Biscoff Swirl Brownies; or White Chocolate Biscoff Granola Bites. Color photos. 168 pages. Countryman. Paperbound. Pub. at $16.95 $3.95

5956072 DOUGHNUTS! 100 Dough-Licious Recipes. By Beth Beckerman & O. Well extending all over the world, at different times of day, and everybody loves them. This collection of over-the-top doughnut recipes offers both classics and unusual flavors. Cardamom Doughnuts with Apple Cider Glaze; Chocolate Peanut Butter Pretzel Doughnuts; and Burned Caramel Doughnuts with Sea Salt. Well illus. in color. 144 pages. Barron’s. Paperbound. Pub. at $18.99 $6.95

102 BEST BROWNIES, BOMBES, & BISCUITS SQUARES. By Esther Brody. This fantastic collection of sumptuous desserts offers sweet satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven! Twenty-five best-the-best ultimate comfort foods: Pineapple Coconut Bars, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperbound Import. Pub. at $19.95

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6732844 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Guilt free versions of your favorite recipes that cut calories without sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. Straightforward instructions that ensure sweet success. Well illus. in color. 272 pages. Owlmoor. Paperbound. Pub. at $19.95 $7.95

6864228 FIRST PRIZE PIES. By Allison Kave. If you love someone who loves pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and breathtakingly classic pies include Root Beer Float Pie; Salty Caramel Pie; Nutella Pie, Chocolate Lavender Pie; and Egg nog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95 $14.95
Desserts


**5768403 BEST COBBLERS & CRISPS EVER: No-Fail Recipes for Rustic Fruit Desserts.** By Monica Schiebeler. Cakey and easy to make, these 50 American desserts are comfort food at its best. Wow your family or please a crowd with delectable creations like Skillet Cherry-Berry Crisp; Pecan-Apple Cinnamon Betty; Flaky Peach Cobbler; or Blueberry Crisp. Well illustrated. 214 pages. St. Martin's. Paperbound. Pub. at $24.99 $19.99

**6863051 NATURALLY SWEET & GLUTEN-FREE: Allergy-Friendly Vegan Desserts.** By Ricki Heller. All the recipes included are free of gluten, eggs, dairy, and refined sugars and sodium. The eclectic index is not “regular” desserts. Recipes include Sunshine Breakfast Loaf; Chocolate-Flecked Pumpkin Seed Cookies; Coconut Macaroons, Butter Tarts; and Blueberry Cake. Color photos. 224 pages. Tellables. Paperback. Pub. at $14.95 $11.95

**6662064 LET THEM EAT CAKE.** By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homemade candy and more—all made under constraints. Each dish includes three alternate versions—healthy, gluten-free, and vegan—all delicious and satisfying. Color photos. 224 pages. $7.95

**5856736 BETTY CROCKER SHEET PAN DESSERTS.** Ed. by Cathy Swanson. Meet the new kitchen star! The homey sheet pan, a versatile tool that delivers a range of delicious big-batch desserts, from slab pies to sheet cakes, frozen treats to candy, and more. How about Crunchy Cinnamon-Toffee Candy, Crispy Oatmeal Cookie Bark, Almond Macaroon Brownies, or Thin-Striped Cookie Bars? Color photos. HMH. Paperback. Pub. at $19.99 $14.95

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

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★6553559 INFUSED WATER: 75 Simple Recipes to Keep You and Your Family Healthy and Happy. By Dalila Tarhuni. Provides a simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water are the answer to staying healthy, hydrated, and happy. Using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 163 pages. Skyhorse. Pub. at $19.95 SOLD OUT

5969170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This compact volume is your entry into the world of cider. You’ll learn enough to pick out a cider you’ll like and tell your kids about the history of apple juice. Includes the ancient Roman secret of how to get juice from apples to revealing the art of brewing sweet or dry ciders, Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95 $5.95

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6735754 SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices. By Instructables.com. Spices not only add a flavorful kick to meals but also have amazing benefits to improve certain ailments and overall health. Spices and herbs such as: turmeric; cayenne pepper; cinnamon; garlic, and sage can protect against chronic conditions, and can help protect against cardiovascular problems and inflammatory diseases. Give Deconstructed Pumpkin Pie Juice and Apple & Lettuce with Barley Grass a try! Color photos. 288 pages. Sellers. Pub. at $17.95 $9.95


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