COOKBOOK
Bargain Books


May 12, 2017

7586880 SALADS & DRESSINGS. Text by Tannis Bumtel-Hall et al. Whether you are looking for a healthy meal, the perfect side for simply grilled food or an array of dishes for sharing, you’ll find just the recipe you need. These deliciously different yet easy to prepare salads take their inspiration from around the world to excite your tastebuds. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95.

7582633 THE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for many recipes, covering the needs of vegan, gluten-free, and sugar-free diets. Color photos. 221 pages. Skyhorse. Pub. at $17.95.

7590695 MINI TREATS & HAND-HELD SWEETS. By Abigail Johnson Dodge. Whether you are looking for a sweet on the go or hosting a dessert party, the tempting desserts in this book will leave you wanting more. Try delicious treats such as S’mores Tarts, Frozen Nutella Yogurt Bites, and Bourbon Chocolate Truffles. Illus. in color. 217 pages. Taunton. 8x10. Paperbound. Pub. at $22.95.

1845306 THE BOOK OF BUNS: Over 50 Brilliant Bakes from Around the World. By Jane Mason. Collection of over 50 authentic, easy to follow recipes such as Mexican Coffee Buns; Kahvalti; Chocolate Sticks; Pogacza, and Monkey buns. So take a journey around the world to explore buns culture. Color photos. 160 pages. Ryland Peters & Small. Pub. at $24.95.

5882907 THE PRESSURE COOKER COOKBOOK. By Kate Rowinski. Offers an indispensible introduction to the fundamentals of pressure cooking—the best equipment, how to use your tools, safety practices, and cooking-time charts for different ingredients—plus more than 80 mouthwatering recipes for breakfast, lunch, dinner, and snacks. Color photos. 147 pages.

5489234 BETTY CROCKER GLUTEN-FREE BAKING. Ed. by Anne Ficklen. Featuring tips and techniques, and complete nutrition information with every recipe, this cookbook will become the baking go-to resource for your gluten-free kitchen. From bread, rolls, and pizza to doughnuts, cookies and pies, Betty Crocker offers a wide range of recipes that you’ll want to bake over and over again. Fully illus. in color. 383 pages. HMH. Paperbound. Pub. at $22.99.

4544757 THE FINE ART OF ITALIAN COOKING. By Giuliano Bugialli. Updated and expanded, a master teacher of Italian cooking techniques offers an incomparable collection of 300 recipes drawn from all regions, especially Tuscany: every kind of pasta, breads, sauces, antipasto, meat and fish, poultry, risotti, vegetables, and a wonderful range of desserts. Drawings. 668 pages. Gramercy. $4.95.

2686260 GOOSEBERRY PATCH READY, SET, EAT! Breeze through the supermarket once a week for five family-pleasing dinners with Vickie and JoAnn’s creative meal plans. In these pages you’ll find such mouthwatering recipes as Chicken & Artichoke Pasta; Easy Cheesy Enchiladas; Italian Sausage Lasagna; and Country-Style Beef Stew. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $17.95.

5771331 THE COMPLETE SODA-MAKING BOOK. By Jill Houk. Re-create your favorite sodas in your own home, without the high price tag or all the unpronounceable ingredients. Featuring 100 all-natural recipes, this volume shows you how to use your soda-making appliance as Chicken & Artichoke Pasta; Easy Cheesy Enchiladas; Italian Sausage Lasagna; and Country-Style Beef Stew. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $17.99.

4600312 CROCK-POT RECIPE COLLECTION. Hundreds of recipes were researched, compiled and tested to create this slow cooker collection featuring more than 500 great tasting, easy to make recipes. Try Creamy Seafood Dip, Beety Tostada Pie, Pulled Pork Sandwiches, or Eggs Benedict. Ringbound. Color photos. 511 pages. PI. Spiralbound. Pub. at $29.95.

OUR GUARANTEE

You must be satisfied with any item purchased from this catalog or return it within 60 days for a full refund. No questions asked.

All items are new, and all books are hardbound unless marked otherwise. Shipping is normally within 48 hours. Some items may be temporarily out of stock, in which case a second shipment will be made, normally in 14 days, but in no case later than 60 days. Most items are in limited supply and at these prices may sell out fast. If any item is sold out your money will be refunded by bank check.
Save up to 80% off cover prices on these subjects:

- Appetizers & Snacks
- Asian & Eastern Cuisines
- Bartending Guides
- Beverages
- Breakfasts
- Canning & Preserving
- Cheese
- Cookies, Breads & Baking
- Cooking Techniques & Guides
- Desserts
- European Cuisines
- Fish & Seafood
- Food & Foodlore
- Fruits & Cooking
- Holidays & Entertaining
- Jewish Cuisine
- Low Fat & Healthy Cooking
- Notable Chefs & Celebrities
- Outdoor Cooking & Grilling
- Pastas
- Poultry & Game
- Quick & Easy Cooking
- Recipe Collections
- Regional & Exotic Cuisines
- Restaurants
- Seasonings & Condiments
- Slow Cookers & Crockpots
- Soups & Salads
- Vegetarian Cooking
- Wine & Spirits

Current titles are marked with a ★

**Cooking Techniques & Guides**

594001X **ALL THINGS JERKY: The Definitive Guide to Making Delicious Jerky and Dried Snack Offerings.** By A. Lightbody & K. Mattoon. Presents a collection of some of the best jerky recipes, including all the equipment, optics, and tips you’ll need to make jerky at home. Enjoy variations like Honey Glazed Pork Bites; Cranapple Chicken; Peppered Mango Peaches; and Smokehouse Kille r Je rky. Well illus. in color. 173 pages. Skyhorse. Paperbound. Pub. at $14.99 $3.95

457068 **THE CHEATING CHEF’S SECRET COOKBOOK: 517 Delicious Dishes in 4 Steps or Less.** By Sharon Bowers. Lays bare all the tips and tricks that separate the pros from the amateurs and lets you in on the sly little secrets that every chef knows and prefers not to share! By cutting the top tricks and recipes from the pros, you too can make simple meals into something special each and every day. 336 pages. Reader’s Digest. Paperbound. Pub. at $17.95 $4.95

3638944 **EVERYDAY COOKING WITH THE HALOGEN OVEN.** By P. Brodel & C. Beuckerman. The halogen oven does almost everything in one pot that it normally takes a conventional oven, microwave, stove, and barbecue grill to accomplish. Offering up 60 delicious recipes, this indispensable reference will show you how to get the most out of an innovative and resourceful kitchen workhorse. Color photos. 144 pages. Sellers. Paperbound. Pub. at $18.95 $4.95


3639901 **THE CONNOISSEUR’S GUIDE TO MEAT.** By Jenni Mithson. This comprehensive guide makes it easy to shop for and cook meat with confidence. It includes hints on how to identify different types of meats and cuts by their appearance, tips for buying fresh meat, and instructions for filleting, preparing and carving different types of meat. 200+ color illus. 256 pages. Sterling. Pub. at $24.95 $9.95


3647498 **MAKING & USING DRIED FOODS.** By Phyllis Hobson. Instructions for drying and storing more than 100 kinds of fruits, vegetables, grains, meats, and herbs. Using the sun, an oven, a canning apparatus, or a dehydrator. Includes recipes for delicious snacks, soups, breads, and entrees. 182 pages. Storey. Paperbound. Pub. at $14.95 $4.95

1865354 **COCA-COLA: The Cookbook.** Tells the fascinating story of the world’s most famous beverage including more than 30 recipes for the 30 best-selling flavors family and friends. Try Chicken Curry, Mixed Bean Chili, Luxury Baked Beans, Cherry Coke Cupcakes, and more. SHOPWORN. Well illus. in color. 128 pages. Hamlyn. Import. Pub. at $12.99 $5.95

6392865 **COOKING AT THE ACADEMY.** By J.A. Bloom & J. Robinette. Step by step instructions for over 100 recipes compiled by the chef/instructors at San Francisco’s prestigious California Culinary Academy, proceeds from which will be put toward scholarships. Includes recipe instructions for filleting, preparing and carving different types of meat. Milsom. This comprehensive guide makes it easy to shop for and cook with confidence. It includes hints on how to identify different types of meats and cuts by their appearance, tips for buying fresh meat, and instructions for filleting, preparing and carving different types of meat. 200+ color illus. 256 pages. Sterling. Pub. at $24.95 $1.95

5888840 **HOMEMADE SAUSAGE: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home.** By C. Carter & J. Baker. The team from Porter Road Butcher in Nashville has compiled all the techniques and recipes you’ll need to make delicious sausage at home. Starting with the magnitude of meat, you’ll learn how to grind, stuff, and twist sausages that range from the classic to the innovative. Includes recipes. Color photos. 160 pages. Quarry. 8¼x10¼”. Paperbound. Pub. at $24.99 $5.95

5859052 **THE ULTIMATE GUIDE TO SMOKING MEAT, FISH, AND GAME.** By Monte Burch. In an easy to follow manner, Burch explains how to properly prepare meat in a way that is both delicious and nutritious. Whether you’re smoking 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 more. Well illus. in color. 318 pages. Skyhorse. Paperbound. Pub. at $17.99 $5.95

5888669 **THE COMPLETE BOOK OF JERKY: How to Process, Prepare and Dry Beef, Venison, Turkey, Fish and More.** By Philip Hasheider. Sink your teeth into the ultimate homemade treat! In this accessible at-home guide, a butchery expert walks you through basic butchery for a variety of meats, how different muscles (and fish) translate into jerky, and a variety of ways to prepare jerky using a food dehydrator or smoker. Well illus. in color. 144 pages. Voyageur. Paperbound. Pub. at $19.99 $5.95

4632281 **DONE: A Cook’s Guide to Knowing When Food Is Perfectly Cooked.** By James Peterson. If you hate worrying about whether your cooking will turn out half-faux or overdone, then this is the answer book you’ve been looking for. Here, Peterson tells you exactly how to know—by sound, smell, look, and feel—when more than 85 vexing to cook foods are perfectly done. Color photos. 224 pages. Storey. Paperbound. Pub. at $27.90 $6.95

5917779 **75 FLOWERS FOR CAKE DECORATORS.** By Helen Penman. From simple blooms to elegantly exotic flowers, this delightful collection of floral cake toppers provides the perfect decorative finish to showcase your culinary skill. Includes step by step instructions, guidance on essential techniques and materials, and recipes and basic cake-making skills. Fully illus. in color. 144 pages. Martin’s. Paperbound. Pub. at $21.99 $4.95

- See more titles at erhbc.com/980

- - 2 -

**7532972** THE ART OF THE BURGER. By Jens Fischer. Much more than just a burger recipe book: this is an all-rounder and a secret weapon for that group of people who want more: innovative paties, inventive bun choices, imaginative toppings, inspired preparation, and of course, more flavor! Color photos. 144 pages. Skyhorse. 8x10. Paperback. Pub. at $19.99 $3.95

**1849573** THE DUTCH OVEN COOKBOOK: Recipes for the Best Pot in Your Kitchen. By S. Kramis & J.K. Hearne. This book shows how to use the Dutch oven to create everything from soups to stews to the perfect pot roast. The recipes are current and easy to prepare, and include Seafood Stew in Red Curry Sauce, Roasted Leatherback Turtle and Slow Cooked Beef Stew with Cola. 16 pages of color photos. 166 pages. Sasquatch. Paperback. Pub. at $19.95 $13.95

**754880X** UNCOMMON FRUITS & VEGETABLES: A Commonsense Guide. By Elizabeth Schneider. From Arugula to Yucca, an encyclopedic cookbook of exotic new produce with over 400 easy to follow recipes and advice on how to store and prepare it. Well illus. in color. 476 pages. Morrow. Pub. at $32.95 $7.95

**5930952** THE GOURMET BUTCHER’S GUIDE TO MEAT. By Cole Ward with K. Chestnut. A comprehensive, illustrated, and accessible guide to buying, preparing, and storing meat. The book includes uses of the accessories, and tips and tricks for making the most of this new favorite kitchen tool. DVD showing the most important techniques. Well illus. in color. 56 pages. Weldon Oren. Pub. at $14.95 $11.95

**5801508** THE AIRFRYER COOKBOOK: Williams-Sonoma Test Kitchen. Photos by Aubrie Pick. The rapid air technology of the Airfryer fries, bakes, roasts, and grills food more quickly than a standard stove top or oven, and uses little to no oil. Includes over 20 recipes for using an Airfryer, with a special section covering the uses of the accessories, and tips and tricks for making the most of this new favorite kitchen tool. DVD showing the most important techniques. Well illus. in color. 479 pages. Chronicle. Paperbound. Pub. at $27.50 $9.95

**5830443** THE EASY PRESSURE COOKER COOKBOOK. By Diane Phillips. Presents over 80 pickle recipes, all passed down through families. They range well beyond cucumbers to a wide array of vegetables, fruits, and even a selection of meats and fish. Color photos. 160 pages. Stewart, Tabori & Chang. Pub. at $22.50 $8.95

**5924455** PICKLED: Preserving the Flavors of Tastes and Traditions. By Lucy Norris. Presents over 80 pickle recipes, all passed down through families. They range well beyond cucumbers to a wide array of vegetables, fruits, and even a selection of meats and fish. Color photos. 160 pages. Stewart, Tabori & Chang. Pub. at $22.50 $8.95

**5912959** SECRETS FROM THE LA VARENNE KITCHEN. By Genevieve Willan. This helpful reference book is a compilation of the 50 basic recipes that students were expected to master as part of their course at the La Varenne cooking school. Not a book of finished dishes, but a treasure trove of fundamental stock, sauce, and pastry recipes that can be combined to make up a dish. Illus. 136 pages. Spring House. Paperback. Pub. at $17.95 $5.95


**7547819** INGREDIENTS. Text by L. Werle & J. Cox. Designed as the essential reference for every cook and food lover. Features produce from all over the world, with a comprehensive guide to selecting and storing it. Well illus. in color. Over 2,000 color photos. 384 pages. h.f. ullmann. 8¼ x11. Paperback. Pub. at $24.99 $9.95

**5733881** THE SALVAGE CHEF COOKBOOK. By Michael Love. How much food do you throw away every day? Chef Love demonstrates how to both increase the little and decrease what 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 Soup, Vegetable and Parmesan, or Prosciutto and Gouda Cheese. 304 pages. Clarkson Potter. Paperbound. Pub. at $14.95 $9.95

**7530269** THE ILLUSTRATED COOK’S BOOK OF INGREDIENTS. By H. Whitney & C. Humphries. Discover how to get the most out of almost 2,500 different ingredients including vegetables, fruits, herbs, spices, meats, fish, shellfish, cheeses, oils, grains, and flavorings. This definitive guide answers every question you could ever have on choosing and using ingredients. Includes recipes. Well illus. in color. 544 pages. Dorling Kindersley. 9x10½. Paperback. Pub. at $22.95 $14.95

**5770610** JERKY: Make Your Own Delicious Jerky and Jerky Dishes Using Beef, Venison, Fish, or Fowl. Shows you how to prepare jerky, which cuts of meat to buy and how to store it. Jerky drying methods, where to buy supplies and equipment and how to store jerky. Also included are marinade and spice recipes for beef and venison. Globe Pequot. Paperbound. Pub. at $14.95 $5.95

**7573954** SIMPLE SMOKING: Over 80 Recipes for the Home-Smoking Enthusiast. By Paul Kirk. Whether you want to try your hand at the old-fashioned technique of smoking over a log fire or learn the modern methods to use in your own kitchen, this guide makes cooking with smoke easy. Packed with information explaining the different methods of smoking, from traditional smokehouses to Bradley Smoker’s Pro Staff, this book has all you need to get smokin’! Fully illus. in color. 112 pages. Skyhorse. 8¼x11. Paperback. Pub. at $12.95 $4.95

**5757381** THE SALVAGE CHEF COOKBOOK. By Michael Love. How much food do you throw away every day? Chef Love demonstrates how to both increase the little and decrease what 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 Soup, Vegetable and Parmesan, or Prosciutto and Gouda Cheese. 304 pages. Clarkson Potter. Paperbound. Pub. at $14.95 $9.95

**5778381** THE SALVAGE CHEF COOKBOOK. By Michael Love. How much food do you throw away every day? Chef Love demonstrates how to both increase the little and decrease what 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 Soup, Vegetable and Parmesan, or Prosciutto and Gouda Cheese. 304 pages. Clarkson Potter. Paperbound. Pub. at $14.95 $9.95

**5943450** THE BRADLEY SMOKE ROW COOKBOOK: Tips, Tricks, and Recipes from Bradley Smoker’s Pro Staff. By Lena Clayton et al. Takes the art of smoking to a new level. The process that can be intimidating to the beginner, and demonstrates just how accessible it really is. A go-to guide to all things smoked, this book includes recipes like Sesame Smoked Duck over Soba Noodles; Smoky Peach Cobbler; Smoked Buffalo Chicken Pot Pie; and more. Well illus. in color. 160 pages. Skyhorse. 8¼x10¾. Hardcover. Pub. at $19.99 $8.95

**5903765** FAVORITES UNDER PRESSURE. By Heidi Lawrence. Over 100 recipes perfected for the four-quart pressure-cop. Delicious meals for two to six, or easily doubled to feed a crowd. Get comfortable cooking under pressure with recipes like Dijon and Thyme Meatloaf with Caramelized Onions, Chicken and Lemon-Chive Dumplings, and Quick and Easy Creme Brulee. Well illus. in color. 208 pages. Walfah. Paperback. Pub. at $19.95 $14.95

**5901257** SQUARE ONE BOOKS. Spiralbound. Pub. at $13.95 $9.95

**7652445** Picked: Preserving the Flavors of Tastes and Traditions. By Lucy Norris. Presents over 80 pickle recipes, all passed down through families. They range well beyond cucumbers to a wide array of vegetables, fruits, and even a selection of meats and fish. Color photos. 160 pages. Stewart, Tabori & Chang. Pub. at $22.50 $8.95

**7547819** INGREDIENTS. Text by L. Werle & J. Cox. Designed as the essential reference for every cook and food lover. Features produce from all over the world, with a comprehensive guide to selecting and storing it. Well illus. in color. Over 2,000 color photos. 384 pages. h.f. ullmann. 8¼ x11. Paperback. Pub. at $24.99 $9.95

**5943450** THE BRADLEY SMOKE ROW COOKBOOK: Tips, Tricks, and Recipes from Bradley Smoker’s Pro Staff. By Lena Clayton et al. Takes the art of smoking to a new level. The process that can be intimidating to the beginner, and demonstrates just how accessible it really is. A go-to guide to all things smoked, this book includes recipes like Sesame Smoked Duck over Soba Noodles; Smoky Peach Cobbler; Smoked Buffalo Chicken Pot Pie; and more. Well illus. in color. 160 pages. Skyhorse. 8¼x10¾. Hardcover. Pub. at $19.99 $8.95
Recipe Collections

5719097 THE BON APPETIT COOKBOOK. By Barbara Fairchild. Brings together more than 1,200 of the all-time favorite recipes from Bon Appetit magazine along with fresh kitchen secrets, techniques, and advice. Meals for all occasions include Cajun-Grilled Shrimp, Artichoke and Mushroom Lasagna, Hot and Spicy American-Chicken and Molasses Chweyvis with Brown Sugar Glaze. 32 pages. Color photos. 792 pages. Wiley. $9.95

5944724 THE HUDSON RIVER VALLEY COOKBOOK: A Leading American Chef Serves the Region's Bounty. By Waldy Malouf with M. Finn. Expert advice on the preparation of more than 200 recipes ranging from the simple to the sophisticated. Includes recipes to Roast Chicken with Maple and Walnut Glaze, Mushroom and Onion Gratin, and Grilled Vegetables with Angel Hair Pasta. 316 pages. Harvard Common. Paperback. $17.95

5903108 PUMPKINS & SQUASHES: Over 100 Sweet & Savoury Seasonal Recipes. By Janice MacDonald. For all those cooks who have wondered what to do with glorious new vegetables, or those who simply want some inspirational ideas for the good old pumpkin or the glut of courgettes. Includes easy to prepare recipes such as Squash Bread, Pumpkin Amandine, Pumpkin Pilau, and more. 192 pages. Grub Street. Paperback Import. $12.95

274192X LARD: The Lost Art of Cooking with Your Grandmother's Secret Ingredient. From the eds. of GRIT Magazine. Offers you the opportunity to cook like your grandmother, ranging from the simple to the sophisticated, from Onion-Walnut Muffins to Maple-Walnut Muffins along with delicious, wholesome snacks and desserts that put nuts to use. You'll even find tasty ideas for using the leftover nut pulp! Try Almond Butter Mouse; White Chocolate Coconut Fudge; or Slow Cooker Maple Walnut Granola Bars. Well illus. in color. 240 pages. Import. $16.95

5884756 MAN MADE MEALS: The Essential Cookbook for Guys. By Steven Raichlen. The author truly understands the joy men get from cooking: the satisfaction of honing skills, the urge to show off a little, the passion for incorporating his talents into everything a guy needs to gain confidence, competence, and style in the kitchen, then offers more than 300 delicious recipes. Color photos. 243 pages. Andrews McMeel. Paperback. $18.95


7519281 THE BAGEL BIBLE. SECOND EDITION: For Bagel Lovers, the Complete Guide to Great Noshing. By Marilyn Bagel. Bake your own bagels, Bagels Benedict, Berry Good Bagels, Bagels Alaska, and Eggscotic Bagels, bagel bakeries in America and Canada—all the bagels you ever wanted to know about the Jewish soul food. 143 pages. Globe Pequot. 8x8. Paperback. $9.95

5895376 GOOSEBERRY PATCH OUR FAVORITE BACON RECIPES. You'll love this mouthwatering recipe for every bacon craving, from breakfast and brunch to appetizers and dinner. Try Bacon-wrapped Easter Eggs or Iced Un-Deflated Bacon-Cheddar Dip for starters, and Bacon Florentine Fettucine for dinner. 128 pages. Gooseberry Patch. Spiralbound.


5944902 PRAIRIE HOME COOKING. By Judith M. Fertig. Full of down-home foods that celebrate the glories of America, including recipes for Corn and Tomato Bisque, Apple-Carrot Coleslaw, Lap of Luxury Chicken Pot Pie, and Lemon Mousse. 434 pages. Harvard Common. Paperback. $16.95

5848032 COOKING WITH COFFEE: Brewing Up Sweet and Savory Everyday Dishes. By Brandi Evans. Get all the benefits of coffee (plus the great taste of your favorite beans) via creative recipes such as Espresso Banana Muffins; Peanut Butter Mocha Smoothie; Mocha Mole Chili; Slow-Cooked Coffee Short Ribs; Spiced Grilled Seared Tacos; Irish Cream Tuffles; and more. Color photos. 161 pages. Skyhorse. Paperback. $16.99

4529871 ABSOLUTELY AVOCADOS. By Gaby Dalkin. Discover 80 delightfully delicious new ideas for using this healthy superfood in breakfasts, lunches, salads, snacks, and plenty of other ways you haven't even imagined! Full of ideas and even colorful photos throughout. Color photos. 192 pages. HMH. Paperback. $17.99

7618662 PECHAS: A Savor the South Cookbook. By Kathryn Purvis. Teaches readers how to find, store, cook, and completely enjoy this southerncultural treasure. Includes 92 recipes ranging from traditional to inventive, from uniquely southern to distinctly international, plus a culinary history exploring the peca’s intimate connections with southern culture. 94 pages. UNC Press. Paperback. $12.95

5459023 DIY NUT MILKS, NUT BUTTERS & MORE: From Almonds to Walnuts. By Melissa King. Offers more than 50 recipes from homemade nut milks and butters along with delicious, wholesome snacks and desserts that put nuts to use. You'll even find tasty ideas for using the leftover nut pulp! Try Almond Butter Mouse; White Chocolate Coconut Fudge; or Slow Cooker Peanut Butter Granola Bars. Well illus. in color. 194 pages. The Experiment. Paperback. $16.95

7519272 CUISINES OF HIDDEN MEXICO: A Culinary Journey to Guerrero and Michoacan. By B. Kraig & D. Nieto. A gastronomic exploration, travelogue, and cultural history of the two regions, including 72 tantalizing recipes such as Chicken Chilaquiles, Frijol de Novios, and Molcajete Salsa. Illus. 278 pages. Wiley. Paperback. $16.95

5860873 200 LIGHT SUGAR-FREE RECIPES. Ed. by Clare Churly. With more than 200 low calorie recipes including Chicken and Spinach Chowder, Brazil Chocolate Brownies, and Roasted Beet Soup, you can cook with fewer calories and enjoy great tasting food with this guide. Fully illus. in color. 240 pages. Harlyn. Paperback. $15.95

5944694 GLOBAL MEATBALLS. By Adeline Myers. Takes one of the world’s great comfort foods and explores the limits of what’s possible within a sphere of protein, binding, and seasoning. From modest meatballs to exotic curries featuring balls of fish, endless possibilities emerge. Well illus. in color. 175 pages. Quarry. 8x10¼. Paperback. $24.95

5939999 KITCHENAIRED RECIPROCAL COLLECTION. With more than 240 recipes, this comprehensive collection makes it easy to find the perfect dish every time. Featuring a variety of cooking techniques like homemade pasta and sushi from scratch, it includes recipes for any time of day, plus a glossary of cooking terms and loads of helpful hints and tips. Color photos. 320 pages. Clarkson Potter. $17.95

5982823 COOKING WITH COFFEE: Brewing Up Sweet and Savory Everyday Dishes. By Brandi Evans. Get all the benefits of coffee (plus the great taste of your favorite beans) via creative recipes such as Espresso Banana Muffins; Peanut Butter Mocha Smoothie; Mocha Mole Chili; Slow-Cooked Coffee Short Ribs; Spiced Grilled Seared Tacos; Irish Cream Tuffles; and more. Color photos. 161 pages. Skyhorse. Paperback. $16.99

5459023 DIY NUT MILKS, NUT BUTTERS & MORE: From Almonds to Walnuts. By Melissa King. Offers more than 50 recipes from homemade nut milks and butters along with delicious, wholesome snacks and desserts that put nuts to use. You'll even find tasty ideas for using the leftover nut pulp! Try Almond Butter Mouse; White Chocolate Coconut Fudge; or Slow Cooker Peanut Butter Granola Bars. Well illus. in color. 194 pages. The Experiment. Paperback. $16.95

5848032 COOKING WITH COFFEE: Brewing Up Sweet and Savory Everyday Dishes. By Brandi Evans. Get all the benefits of coffee (plus the great taste of your favorite beans) via creative recipes such as Espresso Banana Muffins; Peanut Butter Mocha Smoothie; Mocha Mole Chili; Slow-Cooked Coffee Short Ribs; Spiced Grilled Seared Tacos; Irish Cream Tuffles; and more. Color photos. 161 pages. Skyhorse. Paperback. $16.99

5459023 DIY NUT MILKS, NUT BUTTERS & MORE: From Almonds to Walnuts. By Melissa King. Offers more than 50 recipes from homemade nut milks and butters along with delicious, wholesome snacks and desserts that put nuts to use. You'll even find tasty ideas for using the leftover nut pulp! Try Almond Butter Mouse; White Chocolate Coconut Fudge; or Slow Cooker Peanut Butter Granola Bars. Well illus. in color. 194 pages. The Experiment. Paperback. $16.95

5848032 COOKING WITH COFFEE: Brewing Up Sweet and Savory Everyday Dishes. By Brandi Evans. Get all the benefits of coffee (plus the great taste of your favorite beans) via creative recipes such as Espresso Banana Muffins; Peanut Butter Mocha Smoothie; Mocha Mole Chili; Slow-Cooked Coffee Short Ribs; Spiced Grilled Seared Tacos; Irish Cream Tuffles; and more. Color photos. 161 pages. Skyhorse. Paperback. $16.99
Recipe Collections

5852552 PRAISE THE PIG: Loin to Belly, Shoulder to Ham—Pork-Inspired Recipes for Every Meal. By Jennifer L. Fearsall. Cook along with your favorite cuts of pork for breakfast, lunch, dinner, and all-day snacks with these delectable and irresistible recipes. Try Chorizo Soft Breakfast Tacos, Barbecued Pulled Pork Mac-N-Cheese; Rend Ricotta Meatballs, and Cheddar Smashed Potatoes; and more. Color photos. 225 pages. Skyhorse. 8x10. Paperback. Pub. at $19.99 $5.95

5893933 GOOSEBERY 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; Henny-Penny Chicken; Ground Beef & Noodles Casserole, and Grandma Elsie’s Favorite Apricot Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

5904463 TASTE OF HOME 100 FAMILY MEALS: Bring the Family to the Dinner Table. Ed. by Catherine Cassidy. The perfect dinner is at your fingertips with 100 family-friendly entrees to choose from. Four icons help you find the perfect dish: 5 Ingredients; Fast Fix; Slow Cooker; and Eat Smart. Round out the menu with 183 sides and desserts, most ready in 30 minutes or less. Every recipe includes nutrition facts. Fully illus. in color. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $9.95

5852132 THE TASTE OF HOME COOKBOOK. Ed. by Catherine Cassidy. Compiles 1,380 recipes designed for busy home cooks. Recipes are categorized under “fast fix,” “five-ingredient,” “fizz it,” and “slideshow,” ringbound format includes splash guards and tabbed dividers. Includes nutrition facts and diabetic exchanges. Also includes bonus edition of 127 most-requested recipes. Fully illus. in color. 638 pages. Reader’s Digest 9x10. Spiralbound. Pub. at $29.95 $9.95

5938104 TASTE OF HOME GRILL IT! Ed. by Catherine Cassidy. Features 343 succulent recipes for all your grilling needs; dozens of tips and tricks that ensure success; no-fuss barbecue techniques, side dishes, and main dishes, over 40 juicy burgers, sausages, and sandwiches, and savory appetizers and sweet desserts hot off the coals. Fully illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.95 $4.95

3862118 TASTE OF HOME 365 COOKING. Ed. by Catherine Cassidy. The from-scratch flavor of these 420 recipes from the American heartland will have your family at the dinner table before you can even say “Dinner’s ready.” Try: Chef’s Soba Salad; Eggplant Zucchini Bolognese; Eggngog Sweet Potato Pie; or Moist Lemon Angel Cake Roll. Color photos. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $3.95

198453X TASTE OF HOME CASSEROLES: 377 Dishes for Families, Polkuts & Parties. Ed. by Catherine Cassidy. With 377 recipes, there is something here for everyone: main dishes from beef, pork and chicken to seafood, meatless and brunch; recipes ideal for two, families and potlucks; and a sampling of sides to round out meals, and more. Color photos. 256 pages. Reader’s Digest. Paperback. Pub. at $16.95 $4.95

5822246 THE UNITED STATES OF PIZZA. By Craig Priebe with D. Jacob. Those who love a homemade pizza crust will find step-by-step blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also included are innovative and classic toppings and saucers, as well as a discussion of insider tools and techniques honed from decades of making pizza. Try Baked Egg and Eggplant Pizza on Naples-Style Dough, or Crab Pizza on Sicilian-Style Dough. Fully illus. in color. 149 pages. Rizzolo. 8x10. Pub. at $30.00 $14.95

5930375 YUM-YUM BENTO BOX: Fresh Recipes for Adorable Lunches. By Crystal Watabane. A collection of yummy, healthy lunches that are all rage in Japan, where mothers prepare them at home for their children. Learn how to craft your favorite foods into a variety of shapes, from caterpillars, cars, and puppy dogs to pretty flowers, princesses, and castles. Fully illus. in color. 144 pages. Rizzolo. 8x10. Pub. at $16.95 $4.95

5929962 NUTS: 50 Tasty Recipes, from Crunchy to Creamy & Savory to Sweet. By Patrick Evans-Hylton. Whether you’re introducing nuts to soup or a fresh salad or whipping up a nut-based compound butter, you’ll find plenty of inspiration among the 50 delicious recipes featured here. Included is information on storage, how to make milk, and roasting and toasting techniques, and more. Well illus. in color. 134 pages. Sasquatch. Pub. at $19.95 $6.95

5913136 THE EARTHBOUND COOK: 250 Recipes for Delicious Food and a Healthy Planet. By Myra Goodman et al. It’s all about cooking healthfully, mindfully, and deliciously. It’s about living lightly on the planet and reveling in the pleasures of fresh, wholesome food. These recipes explore the many reasons to go organic, as well as the culinary magic and planet-friendly wisdom of a well seasoned cast-iron pan. Illus. in color. 461 pages. Workman. Paperback. Pub. at $20.95 $4.95

5896207 ONE HUNDRED MILLION MENUS. With 400 delicious recipes to choose from and to mix and match, there are enough different daily lunch and dinner menu suggestions to last—without repetition—for more than 100,000 years! Try Stuffed Veal Roll, Pineapple Curry with Coconut, and Orange and Tequila Flan. Spiralbound. Fully illus. in color. 250 pages. Workman. Paperback. Pub. at $16.95 $12.95

76078X THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from A Small Vermont Dairy. By Diane St. Clair. Explains techniques from animal husbandry and land management to the buttermilk creamery processes. Here you’ll learn how to make your own butter and butter milk, and learn ways in which to enhance milk, food, and butter milk. It’s all about living lightly on the planet and reveling in the pleasures of fresh, wholesome food. These recipes explore the many reasons to go organic, as well as the culinary magic and planet-friendly wisdom of a well seasoned cast-iron pan. Illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.95 $11.95

58018X THE SECRET OF HOME MAKE IT FREEZE IT. Ed. by Christine Roukavena. With this extensive and varied collection of recipes, you’ll always have a tasty answer to the enduring question “What’s for dinner?” From chicken strips and toaster waffles to satisfying soups and specialty pizzas, savory the mealtime magic and planet-friendly wisdom of homemade frozen foods at the ready. Includes easy freezing and reheating instructions. Fully illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.95 $7.95

5766788 CAST-IRON COOKING: Recipes & Tips for Getting the Most Out of Your Cast-Iron Skillet. By Rachael Narins. Cast-iron cookware can add a culinary dimension to your kitchen. Features instructions for seasoning and caring for your cookware, and 40 delightful recipes that include Cheesy Fondue, Backyard Chicken with sage, and Kebab Short Ribs. Fully illus. in color. 96 pages. Storey. Paperback. Pub. at $12.95 $9.95

5920736 COOK’S BIBLE: 500 Recipes. Packed with mouth-watering and delicious recipes. Try a Baked Egg with Garlic & Tomato, Farfalla with Summer Vegetables, Cottage Pie, Lamb Rogan Josh or Noodles with Pasta & Leek, and more. Color photos. 170 pages. IliGo. 8x10/1/4. Import. Pub. at $25.00 $7.95

5834724 BETTY CROCKER COOKBOOK, 12TH EDITION. Ed. by Adam Kowit. Fully revised with more than 1,500 recipes and 1,000 photos, and more cooking guidance than ever before, this edition gives you the most of what you need to cook and eat. Filled to the brim with classic and fresh ideas, like Pork Carnitas Taco Bites; Balsamic Pork Chops with Quinoa; and Asian Turkey Meatballs. Fully illus. in color. 684 pages. HMH. 9x10. Paperback. Pub. at $29.95 $19.95

 wides soils at erhbc.com/980

- 10 -
Recipe Collections


3661563 HOW TO BOIL AN EGG. By Rose Bakesy. Color illus. 134 pages. Phaidon. Pub. at $35.00

2742489 SIGNATURE DISHES FROM AROUND THE WORLD. By Efrath Hassbeck. Well illus. in color. 272 pages. White Star. 8x11½. Import. Pub. at $24.95


SOLD OUT NEW! 6483711 FOOD FOR FRIENDS. By Levi Roots. Well illus. in color. 208 pages. Mitchell Beazley. Import. Pub. at $19.95


5788489 1,001 DELICIOUS RECIPES FOR PEOPLE WITH DIABETES, SECOND EDITION. Ed. by Sue Spitzer et al. Six nationally-known chefs have contributed their favorite appetizers, soups, salads, stews, grain courses with beef, chicken and fish, vegetarian meals, snacks and even desserts that prove that having diabetes doesn’t mean the end of great food. 694 pages. Surrey. Paperback. Pub. at $19.95

5943361 1,001 DELICIOUS RECIPES FOR PEOPLE WITH DIABETES, 3RD EDITION. Ed. by Sue Spitzer et al. These recipes make it easy to plan and prepare healthful meals that are also convenient and flavorful. Whether you count calories, track exchange or select foods to meet your dietary goals, you can determine these values at a glance using the nutritional data that accompanies each recipe. More than 500 of the recipes can be prepared in 45 minutes or less. 694 pages. Surrey. Paperback. Pub. at $19.95

4555376 THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idol’s Guides as Easy as It Gets! By C.P. Cannon & H. McIndoo. Complete with 60 delicious recipes, this guide gives you all you need to know to eat your way to a reduced risk of heart disease, cancer, and arthritis! Each recipe is made with fewer calories, or less fat, sodium or sugar than you’d ever suspect. From entrees, sides and soups to snacks and rich desserts, you’ll find it here. 230 color photos. 256 pages. Reader’s Digest. Paperback. Pub. at $19.95

4526643 THE EVERYDAY SQUASH COOK: The Most Versatile & Affordable Superfood. By Rob Firing et al. Presents over 100 ways to use squash, the one vegetable that makes even the most jaded eaters eat their veggies! Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap the many health benefits of this nutritional superfood.


5920752 DELICIOUSLY G-FREE: Food So Flavorful They’ll Never Believe It’s Gluten-Free. By Efrath Hassbeck. Montgomery Hassbeck’s knowledge for eating and living and passionate for tasty food to bring you 100 delectable, easy to make, and family-friendly gluten-free recipes. Try recipes such as Blueberry Waffles, Savory Sausages, Greek Chicken Salad, Pad Thai, Tiramisu, and more. Color photos. Paperback. Pub. at $18.00

5582878 THE 200 SUPERFOODS THAT WILL SAVE YOUR LIFE. By Deborah A. Klein. Here are the optimal foods to eat and enjoy that promote long health and increase longevity, including sweet, satisfying indulgences like peanut butter, guacamole, and semisweet chocolate chips. Packed with more than 150 quick and easy recipes filled with amazing fighting ingredients. 363 pages. McGraw-Hill. Paperback. Pub. at $19.95

6402860 SKINNY PIZZAS, SECOND EDITION. By Barbara Grunes. Contains more than 100 low-fat, easy-to-make, and delicious recipes, from an original Roman pizza to today’s trendy California-style dishes. 174 pages. Surrey Paperback. Pub. at $18.95

4555791 THE UN-CONSTIPATED GOURMET: Secrets to a Moveable Feast. By Danielle Seltov. With 125 recipes for the regularity challenged, this is the first cookbook for those who want to be regular while enjoying easy to prepare meals that offer exotic variety and homey comforts. 254 pages. Sourcebooks. Paperback. Pub. at $17.99

5717043 DELICIOUS DIABETES COOKING FOR ONE OR TWO PEOPLE. By Michelle Berriedale-Johnson. The bedrock of your treatment when diagnosed with diabetes should be careful meal planning. This collection of delicious and healthy recipes will help you do just that. Easy to prepare, and designed specifically for one or two people, they include Tuna with Beets and Red Cabbage, Sausage and Bean Pot, and Fresh Seafood Salad. Color photos. 144 pages. Robertson. Paperback Import. Pub. at $19.95

7583219 1,001 LOW-FAT RECIPES. Ed. by Sue Spiller with L.R. Yoakam. Most contain ten or fewer ingredients, take less than 30 minutes to prepare, and all meet accepted guidelines for reduced-fat meals. Features succulent recipes such as Beef Stroganoff, Ceviche, Pad Thai, Tiramisu, and more. Color photos. 266 pages. Ballantine. Paperbound. Pub. at $19.95

5790787 THE GREEK YOGURT KITCHEN: More Than 130 Delicious, Healthy Recipes for Every Meal of the Day. By Toby Amidor. The author, a nutrition expert, shows you how to integrate this luscious ingredient into all your favorite meals. You’ll discover how to make high-fat sour cream, mayonnaise, butter, and oil with Greek yogurt, and even how to make your own 18 pages of color photos. 241 pages. Grand Central. Paperback. Pub. at $20.00

1840916 FIX-IT AND ENJOY-IT CHURCH SUPPERS DIABETIC COOKBOOK. By Phyllis Pelman Good et al. Presents 500 great slow-t0pe and oven-ready church recipes that make everyone feel happy and pure pleasure for people with diabetes and anyone who wants to eat nutritionally. Each recipe includes full nutritional analysis from the American Diabetes Association. Try Gourmet Pork Chops, Flan, Chicken Soups, and more. Well illus. in color. 284 pages. Good Books. Paperback. Pub. at $15.95

5947723 THE BARE BONES BROTH: The Nutritious Food in a Bowl. By Katherine & Ryan Harvey. Slow-cooking of bone and joint-rich materials extracts compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap the many health benefits of this nutritional superfood.


See more titles at erhbc.com/980 – 15 –
3644198 THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET. By K.A. Tessmer & S. Green. Indulge in this healthy, balanced, flavorful approach to weight loss. This guide will help you understand, implement, and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of mouthwatering meals plans. 336 pages. Alpha.

Paperbound. at $19.95

$6.95

5756049 MR. FOOD TEST KITCHEN HELLO TASTE, GOODBYE GUILT! Packed with more than 150 healthy, diabetes-friendly and, most importantly, mouthwatering recipes for every occasion. The Mr. Food Test Kitchen treats us to Cannoli-Stuffed French Toast; Grilled Mango Chicken; Carolina Brisket Sliders; Southern Catfish Fingers; Cranberry Oatmeal Cookies; and more. Well illus. in color. 198 pages. American Diabetes Assc. 8x10. Paperbound. at $19.95

$5.95

5885973 THE MILK-FREE KITCHEN: Living Well Without Dairy Products. By Beth Kidder. From appetizers to entrees to baked goods to candy, here are 450 easy-to-follow recipes for the lactose intolerant or milk-allergic. The appendix also lists recipes for baked goods that are egg-free. 458 pages. Holt. Paperbound. at $22.99

$7.95

5849470 DR. MAO’S SECRETS OF LONGEVITY COOKBOOK. By Mao Shing Ni. An inspiring cookbook based on a simple philosophy, Dr. Mao’s Secrets of Longevity encourages us to follow in the footsteps of centenarians, so we can initiate self-healing, enjoy life more in the present, and achieve longevity in the future. With extensive interviews with centenarians from around the world, Mao gives us dozens of healthy, anti-aging recipes. Color photos. 186 pages. Andrews McMeel. 8x10. Paperbound. at $24.99

$5.95

5808387 DELICIOUSLY DAIRY FREE. By Lesley Waters. Provides more than 100 fresh, simple, and irresistible recipes for healthy, dairy-free eating everyday. From lunches and dinners to snacks and desserts, these delectable lactose-free dishes include Pineapple & Smoked Chicken Sambal; Creamy Lemon Potatoes with Herby Salmon; Cocoa Creme Cookies, and more. Color photos. 192 pages. Hamlyn. Import. at $29.99

$7.95

4528457 1,000 GLUTEN-FREE RECIPES. By Carol Fenster. It's like getting five cookbooks in one! Includes: 172 Breakfast Dishes, 452 Main Courses; 377 Cookies, like getting five cookbooks in one! Contains: 172 Breakfast Dishes, 452 Main Courses; 377 Cookies, 5803837 FRUIT-SWEET AND SUGAR-FREE: Prize-Winning Recipes. By Mao Shing Ni. Provides more than 100 fresh, simple, and irresistible recipes for healthy, dairy-free eating everyday. From lunches and dinners to snacks and desserts, these delectable lactose-free dishes include Pineapple & Smoked Chicken Sambal; Creamy Lemon Potatoes with Herby Salmon; Cocoa Creme Cookies, and more. Color photos. 192 pages. Hamlyn. Import. at $29.99

$5.95

5885515 BETTER HOMES AND GARDENS CALORIE-SMART MEALS. Ed. by Jan Miller. This modern, easy-to-use guide will help you to prepare delicious, healthful meals for under 300, 400, and 500 calories. Enjoy Chicken Thighs with Caramelized Onions and Bacon Dressing (286 calories), Wild Mushroom Ravioli Skillet Lasagna (416 calories), or Smoked Turkey & Vidalia Onion Frittata (149 calories). 304 recipes. HMH. Paperbound. at $35.00

$13.95

5728712 HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bharat B. Aggarwal with D. Pramod. With the power of spices harnessing the power of supergreens: dark, leafy vegetables that boast the most concentrated nutritional benefits, packed with health-promoting compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-healing benefits. Includes 50 recipes. Illus. in color. 222 pages. Prentice Hall. Paperbound. at $24.95

$16.95

5901987 FRUIT-SWEET AND SUGAR-FREE: Prize-Winning Recipes. By Mao Shing Ni. Provides more than 100 fresh, simple, and irresistible recipes for healthy, dairy-free eating everyday. From lunches and dinners to snacks and desserts, these delectable lactose-free dishes include Pineapple & Smoked Chicken Sambal; Creamy Lemon Potatoes with Herby Salmon; Cocoa Creme Cookies, and more. Color photos. 192 pages. Hamlyn. Import. at $29.99

$13.95

4611772 HEALTHY COOKING: At Home with The Culinary Institute of America. An ideal collection for home cooks of all skill levels whose goal is to provide their families with nutritious, healthful meals every day of the week. Over 235 recipes for dishes like Vietnamese Summer Rolls, Lentil Ragout, Jerk Chicken, Spicy Asian Grilled Shrimp and many more. 314 color photos. 206 pages. Prentice Hall. Paperbound. at $34.95

$7.95

4593723 SUPERFOODS FOR FOOD, CACAO. By Matt Ruscigno with J. Ploeg. Inside you’ll find 75 sweet and savory cacao recipes, everything from main dishes to desserts, including: Hazelnut Chocolate Cookie Empanadas; Chocolate Chip Energy Bars; Cacao Applesauce with Pumpkin Seeds; and Mashed Cacao Sweet Potatoes. Color photos. 192 pages. Fair Winds Press. Paperbound. at $18.99

$13.95

4635736 THE VEGITERRANEAN DIET. By Julieanna Hever. Take the Med to a whole new level! By focusing on whole-plant foods that promote long-term wellness and ideal weight management, you can reap the benefits of the most researched and beloved diet, make even healthier. Over 60 recipes, comprehensive nutrition info, flexible meal plans, and strategies for overall health. Illus. 274 pages. Da Capo. Paperback. at $17.99

$5.95

5737842 JUST WHAT THE DOCTOR ORDERED DIABETES COOKBOOK. By J. D’Amore & L. D’Amore-Miller. A doctor may know about health, but what about preparing wholesome, good-tasting meals? Brother and sister team (doctor and cook) and Lisa (chef and nutrition expert) have the medical knowledge and the cooking expertise to make good food and great health a reality in your life. Color photos. 165 pages. American Diabetes Assc. 8x10. Paperbound. at $18.95

$5.95
Low Fat & Healthy Cooking

★5708796 Healing Bone Broth Recipes: Incredibly Flavorful Dishes That Nourish Your Body The Traditional Way. By Sharon & Rob Bond. 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. Discover the 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. Paperbound. Pub. at $21.99 $16.95

★5807669 The Gluten-Free Bread Machine Cookbook. By J. Bonacci & S. Wartman. Finally, for everyday cooks who need for the kids’ lunchboxes to elegant artisan loaves, this big collection of 175 recipes serves up a lifetime of ideas. Features two master flour brands, trustworthy guidance on how to make gluten-free any model of machine, and recipes for condiments you can make in the bread machine. 384 pages. Harvard Common. Paperbound. Pub. at $22.99 $17.95

5848807 Detox 101. By Jessi Andrick. This 21-day guide to cleansing your body through juicing, exercise, and healthy living features exercise programs, meal plans, and over fifty healthy, whole food recipes including Sweet and Tangy Carrot Juice, Chickpea Taco Bowl, and Coconut Sweet Potato Fries. Well illus. in color. 182 pages. Skyhorse. Pub. at $17.95

★582608X The Ketogenic Kitchen: Low Carb, High Fat, Extraordinary Health. By D. Kemp & P. Daly. The ketogenic diet, which shifts the body’s metabolism from burning glucose to burning fat, has long been used to help with weight loss and weight maintenance, but new research reveals the diet as a useful tool for coping with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 ketogenic recipes. Color photos. 150 pages. Chelsea Green. Paperbound. Pub. at $24.95

★4616871 The Healing Foods Cookbook: Vegan Recipes to Heal and Prevent Diabetes, Alzheimer’s, Cancer, and More. By Gary Null. People can make remarkable improvements in their health by eating a plant-based, pure-foods diet, including reversing diabetes and autoimmune diseases. Included are recipes and specific nutrient supplementation protocols for some of the most important health conditions, including America’s diseases, obesity, diabetes, cancer, and cancer. Well illus. in color. 392 pages. Skyhorse. Paperbound. Pub. at $22.99 $17.95

★5916372 Nutri-Blender Recipe Bible. By Robin Donovan. Use your blender to enjoy as many as 150 incredible meals that detoxify, replenish, and detoxify your body and smoothies and enriching soups to burgers and cakes, each of these meals is easy to prepare, easy to clean up, and retains the nutritious elements of your fruits and veggies. Color photos. 198 pages. St. Martin’s. Paperbound. Pub. at $19.99 $13.95


5859615 210 Organic Baby and Toddler Meals. By Tamika J.卫星. With the target audience in mind, this collection can create well-balanced, all-natural dishes right in your own home. As simple to prepare as they are nutritious, these yummy meals include Dutch Baked Apple Pancake; Creamy Spinach Pita Pizza; Orange Chicken Stir-Fry; and Cinnamon Pineapple Crumble. Color photos. 236 pages. Adams Media. Paperbound. Pub. at $17.99 $4.95

★576663X The Microbiome Cookbook: 150 Delicious Recipes to Nourish Your Microbiome and Restore Your Gut Health. By Pamela Elgin. Provides you with the information and recipes you need to support a thriving gut population. Follow the program provided and you will gain the many benefits of having a healthy microbiome to naturally improve digestion, neutralize toxins, quell inflammation, support immunity, and boost metabolism. 202 pages. Ulysses. Paperbound. Pub. at $14.95 $11.95

5996177 Natural Superfoods: 150 Nutrient-Packed Recipes for Complete Health, Vitality and Healing. By Susan May Blake. This superfood meal planner is the easy, stress-free way to get all the vitamins, minerals, and phytochemicals you need into your daily diet. Includes a comprehensive introductory chapter, plus a handy portion checklist table and targeted menus for specific health and dietary requirements. Well illus. in color. 184 pages. Skyhorse. Paperbound. Pub. at $15.95 $6.95

5885990 BULLETPROOF: The Cookbook. By Dave Asprey. The creator of Bulletproof Coffee uses his cream to shed 70 pounds, and now thousands have followed in his footsteps. Applying his program, this cookbook arms readers with 125 recipes for everything, from paleo snacks to bulletproof dressings for chives with herb crust and Wilted Dandelion Greens to Bulletproof Cupcakes. Color photos.


★5876052 The Autoimmune Paleo Cookbook. By Michelle Babb. The healthy gut results in a happy brain. A complex microbial ecosystem is located within the human gut, and when it feeds the right foods, the result is optimal mental health and sustainable wellbeing. Babb provides a nutrition plan and 75 easy and delicious recipes to help you get started. Recipes feature Salmon and Kale with Creamy Coconut Sauce, and Tomatillo Taco Salad. Illus. in color. 178 pages. Sasquatch. Paperbound. Pub. at $22.95 $17.95

★5709644 Eat Complete: The 21 Nutrients That Fuel Brainpower, Boost Weight Loss, and Transform Your Health. By Drew Ramsey. A leading psychiatrist reveals the connection between food and brain health and the profound impact this has on overall wellness. Drawing upon cutting-edge research, he identifies 21 vital nutrients and offers up 100 simple, delicious recipes to help you get your daily requirements for photos. 293 pages. Harper. Pub. at $26.99 $19.95

5898826 Good + Simple: Recipes to Eat Well and Thrive. By Jasmine & Melissa Hemsley. Experts on wholesome, nutritious cooking and living a healthy lifestyle, sisters Jasmine and Melissa Hemsley have revolutionized the way we eat. Their simple philosophy of eliminating gluten, grains, and refined sugars while focusing on maximizing nutrition has changed the way people think about “diet.” Recipes include Super Simple Fish Fingers and Beef and Bacon Stew, and more. Well illus. in color. 352 pages. Clarkson Potter. Pub. at $35.00 $11.95

585234X Low Carb High Fat Barbecue. By Birgitta Hoglund. Contains eighty delicious recipes for grilled food and tasty side dishes, marinades, and sauces. Having personal experience following a LC/HR diet, Hoglund provides creative recipes for the LC/HR diet, the glycemic index, LC/HR diet, and more. Recipes include Tofu Burger with Balsamic Star Sauce; Spicy Barbecue Chicken; and Salt & Pepper Green Chile Corned Beef. Well illus. in color. 156 pages. Skyhorse. Pub. at $24.99 $8.95


5841607 Dish DO-Veer. By Jo Lusted. Enjoy more than 125 family favorites, reinvented with all of the flavor and none of the guilt. From a classic chicken salad to a hearty lasagna that’s delicious and gluten-free, your favorites are all here—and your family won’t notice the smart swaps and techniques that make them better. Color photos. 274 pages. HarperCollins. Pub. at $16.95 $8.95/15% Paperbound Import

See more titles at erhcb.com/980
**583207** THE PERFECT DIABETES COMFORT FOOD COLLECTION. By Robyn Webb. Start with nine time-honored family favorites, then employ the tips and techniques to transform them into nearly 100 diabetes-friendly dishes. Includes a meal-planning section to help readers match a comfort dish with classic sides to create hundreds of deliciously complete, nutritionally balanced meals. Color photos. 232 pages. American Diabetes Assoc. Paperbound. Pub. at $19.95

**$14.95**

**5893194** COOK. NOURISH. GLOW. By Amelia Freer. With more than 120 delicious and simple recipes to prepare recipes you can do with the skills and knowledge you need to lose weight and improve your health, while empowering you to cook with confidence. Recipes include Chicken and Eggplant Salad; Winter Oxtail Stew with Pumpkin and Kale; and Parsnip and Ginger Mash. Well illus. in color. 336 pages. Harper. Pub. at $29.99

**$6.95**

**5905345** THE ADJUSTABLE SLOW COOKER. Include Corn Salsa. Color photos. 72 pages. Dorling Kindersley. Paperbound Import. Pub. at $29.95

**594236X** THE PRACTICAL GUIDE TO BLOOD SUGAR SOLUTIONS. By Robyn Webb. Covering meals for breakfast, lunch, and dinner for 30 days straight (and then some), this guide features 50 of the leading superfoods and discusses their unique benefits and how you can integrate them into your diet for incredible health. Includes recipes. Full illus. in color. 223 pages. Fair Winds Press. Paperbound. Pub. at $24.95

**$4.95**


**PRICE CUT to $2.95**

**4626370** CHICKPEA FLOUR DOES IT ALL: Gluten-Free, Dairy-Free, Vegetarian Recipes for Every Taste and Season. By Lindsay S. Love. A versatile alternative to wheat flour, chickpea flour is packed full of nutrients. Unlike most grains, chickpea flour becomes a pantry staple with this selection of vibrant dishes. Lindsay’s inventive recipes include everything from Tomato Lentil Potatoes with Chickpeas and Cream to Vanilla Bean Lavender Cupcakes. Color photos. 226 pages. The Experiment. Paperbound. Pub. at $19.95

**PRICE CUT to $11.95**

**5892699** POWERFUL PLANT-BASED SUPERFOODS: The Best Way to Eat for Maximum Health, Energy, and Weight Loss. By Lauri Boone. Revered by many cultures for their ability to heal and energize, superfoods are the most nutrient-dense foods on the planet. This guide features 50 of the leading superfoods and discusses their unique benefits and how you can integrate them into your diet for incredible health. Includes recipes. Full illus. in color. 223 pages. Fair Winds Press. Paperbound. Pub. at $24.95

**PRICE CUT to $19.15**

**5903546** THE ULTRAMETABOLISM COOKBOOK. By Mark Hyman. Hyman reveals how eating the right foods can ignite your fat-burning furnace and reprogram your body to burn fat and keep it off for good. Offers 200 convenient recipes to get you on track, including Steak au Poivre with Balsamic Pan Sauce, Vegetable-Tofu Stir-Fry, and Crabmeat Salad with Avocado and Mango Salsa. Color photos. 226 pages. St. Martin’s Press. Paperbound. Pub. at $29.95

**$6.95**

**461190X** QUINOA 365: The Everyday Superfood. By P. Green & C. Hemming. Incorporating healthy alternatives into your everyday lifestyle is simple when you use quinoa. With more than 170 ways to prepare the food, this is your go-to guide for delicious meals your body will love. Try Apple Strudel Breakfast Cereal, Beef Vegetable Quinoa Soup, or Mango Chicken Quinoa. Illus. in color. 198 pages. Whitecap. Paperbound Import. Pub. at $29.95

**PRICE CUT to $4.95**

**5765441** COMFORT FOOD COLLECTION. By R. Thomas. Discover how to translate the remarkable health and nutritional powers of seeds into delicious, nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fenugreek, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Porcograte Seeds. Well illus. in color. 176 pages. Jacqui Small. Import. Pub. at $24.95

**$21.95**

**5891825** GRAINS AS MAINS. By J. Moreno & S.W. Carol. Unlock the power of grains with over 150 exciting recipes. Join the information on each grain and its health benefits, plus plenty of advice for choosing techniques and flavor combinations, the dishes include Sweet Potato, Cranberry, and Pecan Farro, Bacon, Kale and Barley Risotto, among many more. Color photos. 258 pages. BenBella. Paperbound. Pub. at $19.95

**$14.95**

**5756820** 30 DAYS GRAIN-FREE. By Cara Comini. Covering meals for breakfast, lunch, and dinner for 30 days straight (and then some), this guide features 50 of the leading superfoods and discusses their unique benefits and how you can integrate them into your diet for incredible health. Includes recipes. Full illus. in color. 223 pages. Fair Winds Press. Paperbound. Pub. at $24.95

**$17.95**

**5819194** POWER BOWLS: All You Need in One Healthy Bowl. By Kate Turner. Chock full of superfoods, these recipes turn a single bowl into a complete meal. From energy-boosting breakfasts and lunch-on-the-go to hearty dinners, build bowls that suit your taste and dietary needs, like Ancient Grains Porridge with Pear, Tofu & Kimchi, or Tex-Mex Salad & Cilantro Salsa. Color photos. 72 pages. Well illus. in color. 192 pages. Fair Winds Press. Paperbound. Pub. at $22.99

**$17.95**

**5815924** THE ULTRAMETABOLISM COOKBOOK. By Mark Hyman. Hyman reveals how eating the right foods can ignite your fat-burning furnace and reprogram your body to burn fat and keep it off for good. Offers 200 convenient recipes to get you on track, including Steak au Poivre with Balsamic Pan Sauce, Vegetable-Tofu Stir-Fry, and Crabmeat Salad with Avocado and Mango Salsa. Color photos. 226 pages. St. Martin’s Press. Paperbound. Pub. at $29.95

**PRICE CUT to $4.95**

**573827X** COOKING WITH THE GOOD PANTRY. Ed. by Betty Wilson. Restock your pantry with wholesome staples for a healthy homemade spin on kitchen must-haves. Over 140 recipes include healthier baking and cooking mixes, homemade alternatives to packaged products, and gluten-free, dairy-free, nut-free, and egg-free recipes for common allergies and sensitivities. Well illus. in color. 272 pages. Ozonim. Paperbound. Pub. at $24.95

**$9.95**

**5706629** THE LAGASSE GIRLS’ BIG FLAVOR. TASTE AND NO GLUTEN! By J. Lagasse & J.L. Swanson. Using everyday ingredients you can find at any grocery store, Jilly and Jessie share recipes for breakfasts, lunches, soups, main dishes, and desserts—all without gluten. Includes dairy-free and quick and easy options for one, two, or hosting a family get-together. Goey Ooey Cinnamon Roll Muffins, Quinoa Salad, and more. Color photos. 350 pages. Da Capo. Paperbound. Pub. at $30.00

**PRICE CUT to $7.95**
Low Fat & Healthy Cooking


360300 300 CALORIES OR LESS! Well illus. in color. 144 pages. Paragon. Paperback Import. Pub. at $9.99 $2.95


#3662411 THE HEALTHY GLUTEN-FREE DIET: Nutritious and Delicious Recipes for a Gluten-Free Lifestyle. By Abigail R. Gehring. Fully illus. inc color. 143 pages. Skyhorse. $7.97/7.75

#2757180 THE HOLIDAY KOSHER BAKER: Traditional & Contemporary Holiday Desserts. By Paula Shoyer. Color photos. 222 pages. Sterling. 8x10. At $35.00 $6.95


#451794X GOOD HOUSEKEEPING 400 HEART HEALTHY RECIPES & TIPS. Well illus. in color. 480 pages. Hearst. Pub. at $19.95 $13.95


#2739198 THE SATISFYING GLUTEN-FREE BAKED: 60 Delicious Recipes for the Gluten Intolerant. By Hannah Miles. Fully illus. in color. 144 pages. Ryland Peters & Small. Pub. at $24.95 $2.95


#586209X THE GLUTEN-FREE QUINOA ESSENTIAL GUIDE Cookbook Eat Great, Lose Weight, Feel Healthy. By Kari Hahn. Well illus. in color. 283 pages. Skyhorse. Pub. at $17.95 $12.95

3612569 THE 52 NEW FOODS CHALLENGE: A Family Cooking Adventure for Each Week of the Year. By Jennifer Tyler Lee. Illus. in color. 316 pages. Avery. Paperback. Pub. at $20.00 $2.95


Slow Cookers & Crockpots

#190293X THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric. By W. Weinstein & M. Scarbrough. Offers recipes for every device, stovetop and electric, roasts and steams, kayaks and slow roasting. 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 $14.99

#452069X SLOW COOKER: Just 5 Ingredients. Ed. by Pauline Bache. Just when you thought making delicious food with your slow cooker couldn’t get any easier, along comes this collection of 100 delicious five-ingredient dishes. Each recipe, from Tapioca Crusted Cod to Sticky Jerk Ribs, includes a photo of portioned ingredients, and of the finished product. Color photos. 192 pages. Hamlyn. Paperback Import. Pub. at $7.99 $3.95

#366094X SOUTHERN LIVING BIG BOOK OF SLOW COOKING: 200 Fresh, Wholesome Recipes—Ready and Waiting. Ed. by Susan Hernandez Ray et al. Get the most out of your slow cooker with delicious recipes for appetizers, main dishes, sides, and more. Learn creative uses for your slow cooker, and discover unusual slow cooker recipes from the Southern Living test kitchen. Step by step photos reveal how-to secrets for guaranteed great results. 268 pages. Oxmoor. $7.95/10. Paperback. Pub. at $22.95 $4.95


#576561X HOTPot, CrockPot, One Pot. Ed. by Katri Hilden. Using healthy, easy-to-find ingredients, these classic one-pot dishes require minimal effort and fuss, yet still promise sensational tastes. Whether you’re using traditional slow-cooker or pressure cooker, this collection contains more than 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetable, Appetizers & Snacks, Beverages, Breads & Brunches, and Dessert. 284 pages. Good Books. Spiralbound. Pub. at $18.95 $5.95


#483793X SLOW COOKER 500 RECIPES. By Sara Lewis. Put your slow cooker to work with this collection of 500 delicious recipes and homemade desserts. A whopping 500 recipes in all, this compendium offers up everything from breakfasts and brunches to drinks and desserts. 288 pages. Maine Down East. Hardcover. $29.95

#270425X SLOW COOKER 500 RECIPES. By Sara Lewis. Offers a selection of over 200 delicious slow cooker recipes guaranteed to take the hassle out of cooking. Color photos. 238 pages. Sterling. Paperback. $21.95

#5759404 SLOW COOKER 500 RECIPES. By Sara Lewis. Offers a selection of over 500 delicious slow cooker recipes guaranteed to take the hassle out of cooking. Color photos. 288 pages. Cider Mill. Paperback. Pub. at $19.95 $9.95

598851X 200 FAMILY SLOW COOKER RECIPES. By Sara Lewis. Presents a wide range of mouthwatering slow cooker recipes for the whole family—soups, stews, roasts, pasta, sides, desserts and more. Try Paprika Pork & Cornmeal Dumplings; Turkey, Leek & Cranberry Pot Pie; Slow-Baked Beef with Peach & Raspberry Cobbler. Well illus. in color. 240 pages. Hamlyn. Paperback. Pub. at $17.99 $3.95

1895518 200 SLOW COOKER RECIPES. By Sara Lewis. Offers a selection of over 200 delicious slow cooker recipes guaranteed to take the hassle out of cooking. Color photos. 284 pages. Hamlyn. Paperback Import. Pub. at $7.97 $2.95

**Vegetarian Cooking**

**752220 NEW VEGETARIAN CLASSICS: SOUPS.** By Mary F. Taylor. Easy-to-follow low-cal recipes featuring imaginative blendings of flavors to please vegetarians and confirmed meat-eaters alike, from Garlic-Scented Spinach Soup with Feta to Asparagus Tamago Soup to Ginger Broccoli Soup with Cashews. Illus. in color. 176 pages. Crossing. Paperbound. Pub at $18.95. 2.95

**579761 BETTER HOMES AND GARDENS 365 VEGETARIAN MEALS.** Ed. by Jan Miller. This collection of great tasting, hearty recipes offers a year’s worth of nutritious vegetarian meals. Provides simple yet innovative ideas, valuable guidance on the basics of a healthy vegetarian diet, and “make it vegan” variations that let you turn many of the dishes vegetarian. Illus. in color. 416 pages. Wiley. Paperbound. Pub at $19.95. 5.95

**459174 VEGETARIAN MEDITERRANEAN-STYLE: Recipes for 100 Fresh Italian Favorites.** By Mario Gasca. Offers a collection of authentic recipes, cooking tips, and cultural tidbits that will have you exploring the Mediterranean region of Italian cooking while mastering the techniques for making flavorful, plant-based dishes. In color. 174 pages. Artichoke Press. Paperbound. Pub at $18.95. 3.95

**581954 VEGETARIAN SOUP RECIPE GUIDE (Paperback).** By Fiona Beckett. A comprehensive guide to creating more than 200 vegetarian soup recipes. Illus. in color. 160 pages. Fair Winds Press. Paperbound. Pub at $13.95. 3.95

**5805570 500 VEGETARIAN RECIPES.** By C. Steen & J. M. Newman. Looking for more variety in your veggie cooking? Maybe a new, fresh muffin to make? Or perhaps a vegan-savory pie that’s a little different, but full of flavor and taste? While still including all your favorite comfort foods and traditional fare, these recipes give you an array of the dishes you’ve been searching for. 512 pages. Fair Winds Press. Paperbound. Pub at $19.99. 3.95

**5917840 THE TACO CLEANSE: The Tortilla-Based Diet Proven to Change Your Life.** By Wes Allison et al. Prevent or reverse taco addiction and get that fresh taco-y feeling with over 75 seriously tasty vegan recipes. Learn how to make everything from the tortilla to the tortilla-chinquing “Supplements” (margaritas and other beverages) to the best complement for your tacos. Try Cilantro-Avocado Tranquility Sauce, Mighty Miga’s, and many more. Illus. in color. 226 pages. Fair Winds Press. Paperbound. Pub at $17.95. 6.95

**5913217 GLUTEN-FREE & VEGAN FOR THE WHOLE FAMILY: Nutritious Plant-Based Meals and Snacks Everyone Will Love.** By Jennifer Katzinger. Adding more plant-based foods to your diet is good for your health and good for our planet, but it can be challenging. In this collection, Katzinger offers a variety of creative, satisfying, and nutritious vegan meals and snacks. Recipes include Red Bean burgers; Dhal Soup; Red Bean Rapsin Savory Pie; and Oatmeal Raisin Cookies. Photos. 189 pages. Sasquatch. Paperbound. Pub at $24.95. 6.95

**584085 THE VEGETARIAN FLAVOR BIBLE.** By Karen Page. Provides an essential reference for pairing ingredients and flavor know-how from flavor in today’s emerging vegetable-driven cuisine. At its heart is an A-to-Z guide to the herbs, spices, and other seasonings that best enhance the flavor of hundreds of ingredients, from acai to zucchini blossoms. 594 pages. Little, Brown. 8x10¼”. Pub at $40.00. 9.95

**589580X FUSION FOOD IN THE VEGAN KITCHEN: 125 Comfort Food Classics, Reinvented with an Ethnic Twist.** By Joni Marie Newman. Treats you to more than 100 innovative fusion recipes, all featuring whole foods ingredients that can be found at almost any grocery store or farmer’s market. Celebrate the flavor of plant-based world cuisine with recipes such as Thai-Style Potato Skins; Chinese-Style Macaroni Salad; and Cabbage and Sausage Sandwiches. Illus. in color. 176 pages. Fair Winds Press. Paperbound. Pub at $19.99. 3.95

**4639439 FRESH AND FAST VEGAN: Quick, Delicious, and Creative Recipes to Nourish Aspiring and Devoted Vegans.** By Amanda Grant. Vegan food is more delicious and accessible than ever, even while more than 140 recipes collected here. Employing fantastic flavor, great variety, and speedily preparation, they include everything from Tomato and Basil Risotto to Zucchini Tagliatelle with Pesto Sauce to Gluten-Free Stuffed Peppers. Cake. 230 pages. Da Capo. Paperbound. Pub at $15.95. 4.95
Vegetarian Cooking

**5842239 VEGAN MEXICO: Soul-Satisfying Regional Recipes from Tamales to Tostadas.** By Jason Wynn. The magic of Mexican regional cooking meets the joys of vegan cuisine in this zesty cookbook, inspired by the distinctive flavors of Oaxaca, Yucatán, Veracruz, Mexico City and more. Try Slow-Roasted Tomatoes; Black Bean and Corn Tamales; Salted Lime Plantain Tacos; or Coca-Pistachio Churros. Color photos. 246 pages. Vegan Heritage Press. Paperbound. Pub. at $22.95 $17.95

**5738277 THE COMPLETE COCONUT COOKBOOK.** By Camilla V. Saulsbury. Full of all natural, gluten-free, plant-based recipes which are free of gluten, grains, eggs, dairy and nuts. Includes tasty treats like Chipotle Black Bean Tacos; Crunchy, Colorful Thai Cabbage Slaw; and Vanilla Coconut Baked Doughnuts. 24 pages of color photos. 320 pages. Robert Rose. Paperback Import. Pub. at $24.95 $7.95

**5913489 NEW FEAST: Modern Middle Eastern Vegetarian.** By Greg & Lucy Malouf. A collection of more than 130 modern Middle Eastern-inspired vegetarian recipes that celebrate the freshness, flavor and generosity of this exciting cuisine. Designed to share, plates can be mixed and matched from Persian Dizi, North African Harira to Slow-Roasted Tomatoes with Pomegranate and Thyme and Vegetable “Frito Misto” in Saffron-Yeast Batter. Well illus. in color. 272 pages, Hardt Grant. 9/4x11½. Import. Pub. at $45.00 $14.95


**5894862 CUT THE SUGAR, YOU’RE SWEET ENOUGH COOKBOOK.** By Ella Leche. Serves up over 100 easy, delicious, whole-food recipes for every meal that are also healthy, plant-based, and sugar-free or low-sugar. Try Creamy Avocado-Cucumber Rolls; Black Bean Tomato Tart; and Raw Raspberry Lemon Mint Cheesecakes. Color photos. 212 pages. Katie Books. Paperback Import. Pub. at $20.00 $4.95

**5829445 OCEAN GREENS: Explore the World of Edible Seaweed and Sea Vegetables.** By L. Kreischer & M. Schettelaar. This cutting-edge collection brings dulse, nori, spirulina, and other popular varieties from the sea straight to your kitchen in 50 innovative, vegan recipes to try. Pick from Pesto from the Sea, Wakame & Date Tapenade, Japanese Dashi & Nori Crisps and Chocolate Chip & Seaweed Tarts in color. 175 pages. The Experiment. 6¾x9½. Paperbound. Pub. at $24.99 $9.95

**5818178 MASTERING THE ART OF VEGAN COOKING.** By Annie & Dan Shannon. Inspired by the recipes and cost-saving techniques used domestically by Adrienne and W.W. and playing a homage to Julia Child, this cookbook shares tips and tricks for being thrifty and creative while going vegan. Over 200 recipes include Korean Kimchi BBQ Burgers, Vegan Yankee Pot Roast, Savannah Tamales to Tostadas. 32 pages of color photos. 326 pages. Grand Central. Pub. at $25.00 $6.95

**5748175 VEGETARIAN TIMES EVERYTHING VEGAN. Ed. by Mary Margaret Chappell. A must have for every kitchen, this simple, straightforward compendium from Vegetarian Times magazine offers more than 250 taste-tempting, health-giving, planet-loving reasons for making your meals meat-, egg-, and dairy-free. Color photos. 352 pages. Wiley. Pub. at $29.95 $8.95

**5907780 ROOTS: The Complete Guide to the Underground Superfood.** By Stephanie Pedersen. Rediscover superhero roots in more than 75 delicious recipes. Whether you like your veggie sandwiches savory or spicy, you’ll find a variety of roots to suit your preferences. Try Sweet Potato Smoothie; Cabbage Carrot Frittata with Rosemary; Beet Bean Burgers; or Vegan French Toast. Color photos. 180 pages. Sterling. Paperbound. Pub. at $14.95 $11.95

**5752707 MEDITERRANEAN VEGETARIAN FEASTS.** By Agniesz Kremez. A collection of 150 simple yet abundantly flavorful recipes that will appeal to even the most ardent carnivore. From mezze and soups to mains and desserts, Kremez’s arsenal of master recipes for spice, nut, and herb mixtures, sauces, jams, and preserves-inspired by eastern Mediterranean and North African traditions transform the most humble vegetables into irresistible meals. Well illus. in color. 256 pages, Stewart, Tabori & Chang. 9/4x10½. Pub. at $35.00 $16.95

**5839986 BRINGING HOME THE SEITAN.** By Kris Holechek Peters. Pack your vegetarian meal with these plant-based, protein-rich recipes. After learning you how to bake, steam, boil, and cook your seitan to perfection, Peters offers recipes like No-Beef Tip Stew; Chorizo Tacos; Pulled Pork-ison Sandwiches, and Baked Zin with Sausage. 200 pages. Ulysses. Paperbound. Pub. at $14.95 $11.95

**5890861 VEGETARIAN: Quick & Easy, Proven Recipes. Ed. by Gina Steer. With this recipe collection, you’ll never again question the range of delicious vegetarian options available. The possibilities for a veggie feast are endless: Sweet Potato Cakes with Mango & Tomato Salsa; Baked Macaroni with Mushrooms and Leeks; Chargrilled Vegetable and Goat Cheese Pizza, and more! Well illus. in color. 256 pages. Flame Tree. Hardcover Import. Pub. at $19.95 $12.95

**5856612 VEGAN COOKBOOK: Tasty Recipes and Tips for Your Health.** By Cinzia Trenchi. Discover how, thanks to the abundance of legumes, the versatility of grains and the adaptability of dried fruits, seasonal vegetables, seeds, spices and herbs, you can go from an omnivorous diet to one that is 100% vegan, and not a single missing taste. From more than 100 creative, delicious derivatives, Try Wild Pea Soup with Potato Gnocchi, or Pistachio and Almond Cakes. Well illus. in color. 159 pages. White Star. Import. Pub. at $16.95 $12.95

**5734525 KEEP IT VEGAN.** By Anne Carlini. Eating vegan doesn’t have to mean denial or dull food—there’s a whole world of plants waiting for you to find a variety of roots to suit your preferences. Try Sweet Potato Smoothie; Cabbage Carrot Frittata with Rosemary; Beet Bean Burgers; or Vegan French Toast. Color photos. 180 pages. Wiley. Pub. at $24.99 $14.95


**5819057 100 VEGAN RECIPES.** Well illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $7.99 $3.95

**5798663 LINDA’S KITCHEN: Simple and Inspiring Recipes for Meatless Meals.** By Linda McCartney. 115 color photos. 192 pages. Bulfinch. 8x10½. Paperbound Import. Pub. at $25.95 $4.95

**5747404 THE NEW VEGETARIAN KITCHEN.** By Heather Thomas. Color photos. 144 pages. Laurel Glen. 7/4x10½. Paperbound. Pub. at $19.95 $7.95


**5772958 SOUPELINIA’S SOUP CLEANSE.** By Elina Fuhrman. Well illus. in color. 265 pages. Da Capo. Pub. at $24.99 $7.95


See more titles at erhbc.com/980 - 31
Asian & Eastern Cuisines

5847887 THE EVERYTHING EASY ASIAN COOKBOOK. By Kelly Jaggars. Whether you're craving a Chinese, Japanese, Korean, Vietnamese, or Thai favorite or in the mood to try something new, this volume teaches you all you need to make the most popular Asian cuisines right at home. FeaturingArrowroot Noodles, Wonton Soup, and PadSee Ew with Chicken; Black Sticky Rice Pudding; and Prawn and Scallion Egg Rolls. Color photos. 304 pages. Adams Media. Paperback. Pub. at $18.99 $5.95


5841658 THE ASIAN BARBEQUE BOOK. By Atar Sekera. From Teriyaki to Tandoori, here are 125 tantalizing Asian recipes designed for the grill. After a comprehensive opening section on barbecuing techniques, tools and equipment, and sauces and condiments, it offers dishes like Spicy Asian Drumsticks; Barbecued Snapper with Coconut and Green Mango; and Spicy Vegetable Burgers. Color photos. 176 pages. Tuttle. Paperback. Pub. at $19.95 $7.95

5841994 A TOUCH OF TROPICAL ASIAN. By your guide to the fresh, stylish, and modern Asian cooking scene, offering 75 fabulous and tropical dishes from the Four Seasons hotels and resorts. Try Tropical Cinnamon Fruitcake for breakfast, a spicy Sashimi Salad with Soy Lime Dressing for lunch, or Barbecued Jumbo Shrimp with Vindaloo Dip for dinner. Color photos. 144 pages. Tuttle. Paperback. Pub. at $15.95 $9.95

5808840 SOPHISTICATED ASIAN TAPAS: Small Bites, Big Flavors. By C. Megel & A. Klayko. Using an abundance of fresh seasonal ingredients, this recipe collection is a new and delicious way to approach the flavors of the East. Inspired by the traditional flavors of Bali, Malaysia, Thailand, Vietnam, Japan, and China, these versatile recipes can serve as snacks, sophisticated dinner fare, party food, and more. Well illus. in color. 176 pages. Periplus. 9½x10¼. Import. Pub. at $27.95 $7.95

587618X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered from The Chef shares tips on how to make flavorful, exciting traditional Japanese dishes in a carefully crafted selection of authentic recipes. From revoluntary renditions of classics like miso soup to little-known but unbelievably delicious dishes like nisumori, Morimoto brings home cooking closer than ever before. Color. 275 pages. Ecco. Pub. at $45.00 $32.95

5834331 ORIENT EXPRESS: Fast Food from the Eastern Mediterranean. By Silvena Rowe. Presented in 100 easy recipes, perfectly balanced for mezze-style meals. This is a cuisine for both celebrating and for sharing: Ottoman-inspired food based around stunning combinations of sweet and sour—and given a brilliant modern twist by the most exciting chefs working today. Color photos. 186 pages. Interlink. Pub. at $30.00 $3.95

5896975 VIETNAMESE HOME COOKING FOR EVERYONE: Quick & Easy. By A. Nguyen & M. A. Vulakh. 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 Caramelized Shrimp, Beef and Green Rolls, Tomato and Crab Noodles, and Empress Rolls. 9½x11¼. Pub. at $24.95 $7.95

5913578 THE REAL FOOD OF CHINA. By L. Kitchen & A. Suvaklo. The authors uncover the delicious everyday cooking at the heart of a country that's the world's most populous whose cuisine, is one of the least understood. With lavish photos, and an abundance of regional recipes, this volume will change everything you thought you knew about China, her food and its flavors. Recipes include Suzhou “Smoked” Fish and Grains, Stuffed Cabbage Roll Soup, Broiled Beef Rolls, Tomato and Crab Noodles, and Empress Rice. 96 pages. Kodansha. Paperback Import. Pub. at $14.95 $9.95

5899024 JAPANESE HOME COOKING. By C. Masui & H. Kaede. Take a culinary journey into the heart of Japanese cuisine and discover the essence of a unique culture. Going beyond sushi, sashimi, maki and teriyaki, these 80 tasty recipes celebrate the full tapestry of Japanese flavor, captured in both everyday creations and special occasion dishes. Fully illus. in color. 248 pages. Tuttle. Paperback. Pub. at $17.90 $2.95

5874799 EVERYDAY THAI COOKING. By Ying Chang Compestine. Color photos. 240 pages. Hippocrene. Pub. at $24.95 $7.95


5874041 THE SPICE TRAIL: One Hundred Hot Dishes from India to Indonesia. By Sandeep Chatterjee. Illus. in color. 141 pages. Ten Speed. Paperback. Pub. at $15.95 $2.95


5851446 COOKING WITH AN ASIAN ACCENT: Eastern Wisdom in a Western Kitchen. By Ying Chang Compestine. Color photos. 249 pages. HMH. Pub. at $29.99 $3.95
Asian & Eastern Cuisines

3615561 REAL VIETNAMESE COOKING. By T. Listier & A. Pohl. Color photos. 391 pages. Hardie Grant. $8/ $11.95. Paperbound Import. Pub. at $39.95. $11.95

2683652 HAVE YOU EATEN? My Favourite Recipes from Lamb Roast to Laksa. By Billy Law. Well illus. in color. Hardie Grant. Import. Pub. at $34.95. PRICE CUT to $4.95

4544052 ZIRYAB: Authentic Arab Cuisine. By Farouk Mardam-Bey. Drawings. 239 pages. Ici La Press. Pub. at $32.00. $3.95

3649008 BLUE GINGER: East Meets West Cooking with Ming Tsai. With Arthur Boehm. Well illus., some color. 275 pages. Clarkson Potter. Pub. at $35.00. $10.95


4543130 BOBBY CHINN'S VIETNAMESE FOOD. Ed. by Lewis Esson et al. Fully illus. in color. 224 pages. Compan Oceus. Paperbound Import. Pub. at $19.95. $9.95

27547263 GYPSY FEAST: Recipes and Culinary Traditions of the Romany People. By Carol Wilson. showcases the little-known cuisine of the Romany people. Includes recipes that have survived through the centuries, many never recorded, 208 pages. Hippocrene. Pub. at $12.95. $5.95

97837999 MEDITERRANEAN COOKING. The Culinary Institute of America. By Lynne Gigliotti. Takes you on a guided tour through the entire region and its amazing food. Boasting thrilling flavor combinations from savory mats with fresh herbs to hot peppers with soothing yogurts, these nearly 200 recipes bring one of Europe’s healthiest, most delicious cuisines home. Color photos. 286 pages. HMH. 9 1/10 x 10. Pub. at $34.99. $7.95

5729493 GREAT BRITISH COOKING. By Carolyn Cadwallader. Discover the overlooked delights of traditional British cooking in a book that blends generous helping of hundreds of clear recipes for soups, casseroles, and one pot meals, egg and cheese dishes, fish, meat and poultry, sausages, vegetables, desserts and baked goods. 523 pages. Random. Pub. at $34.95. $29.95

5754750 SECRETS OF GOOD FRENCH COOKING. By Pierre Paillot. Chefs from France share over 200 recipes for dishes such as Marinated Scallops with Truffles and Cabbage Salad; Cured Ham Galettes with Fresh Goat Cheese Sauce; Chicken in Chive Cream; and many more. Well illus. in color. 312 pages. Hardcover. Pub. at $49.95. $19.95

4690659 THE EVERYTHING EASY ITALIAN COOKBOOK. By Dawn Altomari. From bruschetta to veal scaloppini to tiramisu, this cookbook will include a generous selection of authentic recipes. Well illus. in color. 238 pages. Hippocrene. Pub. at $19.99. $11.95

5715412 CULINARY RUSSIA: A Celebration of Food and Tradition. Ed. 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. 8x11/10. Import. Pub. at $49.95. $14.95

753891X THE MEDITERRANEAN HERB COOKBOOK: Fresh and Savory Recipes from the Mediterranean Garden. By Georgeanne Brennan. Details the history and anecdotal lore of the 25 herbs, followed by 120 recipes, such as Omelet of Fines Herbs, Moroccan Spiced Chicken, and Double Lemon Sugar Cookies. Color photos. 156 pages. Chronicle. $8.95. Paperbound. Pub. at $22.95. $3.95

5904145 THE WELSH COOK BOOK. Originally published in 1867. The Right Honorable Lady Llanover explores traditional Welsh cuisine from the turn of the century, and offers an excellent range of homemade recipes such as South Wales Salmon, Welsh Mutton Chops, Welsh Leek Broth, and Welsh Cakes. 192 pages. Amerylide. Paperbound Import. Pub. at $14.50. $5.95

1655553 THE FRENCH KITCHEN COOKBOOK: Recipes and Lessons from France’s Great Chefs at Patrick Corse. Beautifully designed and lavishly illustrated, this master class in fresh, delicious, and French-inspired cooking offers a series of meticulously written recipes that explain the basics while providing the deep satisfaction that comes with creating exquisite food. 312 pages. Morrow. Pub. at $35.00. "7.95

7596340 LA MIA CUCINA TOSCANA: A Tuscan Cooks in America. By Pino Luongo et al. One of New York City’s most renowned chefs presents a regional version of the food of Tuscany that draws on ingredients and inspiration from Italy, America, and even Asia. Recipes are grouped by key ingredients, and cover all courses of a meal. Color photos. 270 pages. Broadway. 9x9/34. Pub. at $40.00. 4.95


4556622 LA CUISINE: Everyday French Home Cooking. By Francoise Bernard. This grand volume is the culmination of Bernard’s life’s work, a collection of the 1,000 best, most tried and true recipes. Each recipe is labeled with degree of ease, prep/cooking time, and cost. All the classics are here, but you will find lesser-known gems as well. 808 pages. Rizzoli. $39.95. $19.95

2746174 IRISH COUNTRY COOKING. By the Irish Countrywomen’s Association. The Irish Countrywomen’s Association presents a variety of treasured recipes from its members in this wonderful cookbook. Included are traditional dishes, many with ingredients easily substituting for the local Irish versions. Color photos. 160 pages. Sterling. Pub. at $24.95. $5.95

5913497 THE NEW NORDIC: Recipes from a Scandinavian Kitchen. By Simon Bajada. Nordic cuisine centers on the idea of a celebration of traditional Scandinavian ingredients gathered from the forest, sea and land. The flavors are earthy, clean and subtle, often with soft contrasts of flavor. Recipes include Easy Fish Soup, Grilled Salmon, Roasted Garlic and Apple Salad, Beef Brisket, Spiced Wine and Cauliflower Steaks; and Blueberry and Elderflower Pte. Fully illus. in color. 264 pages. Hardie Grant. 8x11/10. Import. Pub. at $39.95. $11.95

5913955 LUCY NGUYEN’S FRANCE: A Gastronomic Adventure. By Luke Nguyen. Describes traditional local dishes of baguette-filled boulevards in Paris to rolling fields and grand chateaus in the Loire Valley, Nguyen takes you on a gastronomic tour through the very heart and soul of French cooking. This ultimate celebration of French cuisine showcases recipes for Wagyu Beef Fondue; Chao Tom Prawn Pops; and Nasi Cooked in Lemongrass, Ginger, Lime Leaves and Basil. Fully illus. in color. 319 pages. Hardie Grant. 8x11/10. Import. Pub. at $49.95. $18.95

5909173 SEASONAL EUROPEAN DIETIES. By Daniel R. Grand. Describes traditional festivities and festivals from all over Europe—many of which Lucia has experienced firsthand—and offers hundreds of recipes appropriate to them. A unique and readable work of authentic cookery, preserving the old traditions as well as bringing together a fascinating collection of history and folklore. 335 pages. Grub Street. Paperbound Import. Pub. at $29.95. $6.95

5859227 SWEDISH SUMMER FEASTS. By A. Schulman & H. Widell. A celebration of Swedish summers intertwined with the story of three sisters and their families, this heartwarming cookbook is bursting with authentic, rustic recipes and unforgettable moments shared in the lazy days of relaxation by the water—or by the grill. Fully illus. in color. 130 pages. Skyhorse. 8x11/10. Import. Pub. at $24.99. $6.95

See more titles at erhc.com/980 – 35 –
638336
ITALIAN COOKING: At Home with The Culinary Institute of America. By Gianni Scappin et al. 326 pages. HMH. 9×10. Pub. at $34.95. $7.95
2714140
RECIPES FROM AN EDWARDIAN COUNTRY HOUSE. By Jane Fearnley-Whittingstall. 279 pages. Marble Arch. Paperback. Pub. at $16.00. $2.95
464851
BIERGARTEN COOKBOOK: Traditional Bavarian Recipes. By Julia Skowronek. Fully illus. in color. 160 pages. Dorling Kindersley. Pub. at $20.00. $9.95
5779862
BISTRONOMY: Recipes from the best New Paris Bistros. By Jane Sigal. With more than 100 carefully adapted recipes that translate their magic in ways the home cook can achieve, this volume shows how the young chefs of Paris are reimagining what French food can be. Recipes include En Croûte with Watercress Cream, Scallopis with Bacon, Cauliflower Puree and Onions. Well illus. in color. 240 pages. Rizzoli. 8⅝×11¼. Pub. at $39.95. $16.95
5813476
5832420
MY NEW MEDITERRANEAN COOKBOOK. By Jeannette Severe. Offers almost two hundred mouthwatering recipes using delicious traditional Mediterranean-diet ingredients like fresh fruits and vegetables, legumes, nuts and more. Recipes include Smoked Eggplant Caviar, Greek Lamb with Mint and Spinach, and Moussaka of Artichokes and Veal. 262 pages. Arcade. Paperback. Pub. at $19.95. $4.95
3582069
RAO’S COOKBOOK: Over 100 Years of Italian Home Cooking. By Frank Pellegrino. Celebrates the history and food of the Bronx’s New York restaurant, blending a liberal serving of historic photographs with a generous helping of authentic recipes, such as Mariana Sauce: Gnocchi Alla Romana; and Cheesecake. 183 pages. Random. 8×12. Pub. at $29.99. $14.95
5783811
LET’S COOK ITALIAN: A Family Cookbook. By Anna Prandoni. Learn the simple, traditional techniques behind a plehora of Italian favorites. Of more than 30 recipes is presented in both English and Italian, bringing the very essence of this culinary culture into your kitchen. 95 pages. Quarry. 8½×10. Pub. at $21.99. $4.95
1822568
ITALIAN KITCHEN: Food & Wine from Every Region. By Francoise Brac. Color photos. 272 pages. Harmony. Pub. at $35.00. $9.95
2345878
MODERN MEDITERRANEAN: Easy, Flavorful Home Cooking. By Melia Marden. Well illus. in color. 245 pages. Dorling Kindersley. Pub. at $27.50. $6.95
5816114
5938392
THE IRISH PUB COOKBOOK. Ed. by Rosie Clarke. A celebration of Irish food that you will find in most typical Irish pubs. Includes a variety of recipes such as Rabbit in a Mustard & Cider Sauce, Traditional Irish Stew, and Salmon with Mayonnaise and Horseradish in plenty of nostalgia for good measure. Fully illus. in color. 256 pages. Chartwell. Paperback. Pub. at $14.95. $9.95
5776353
CORSIAN CUISINE: Flavors of the Perfumed Isle. By Arthur L. Meyer. 16 pages of photos. 121 pages. Hippocrene. Pub. at $35.00. $6.95
7581713
A LIGURIAN KITCHEN: Recipes and Tales from the Italian Riviera. By Laura Gramanetop. 16 pages of photos. 234 pages. Hippocrene. $10.95. $3.95
366421X
MY TUSCAN KITCHEN: Seasonal Recipes from the Castelli di Vicarello. By Aurora Bacchesci Berti with An. Color photos. 287 pages. Rizzoli. Pub. at $14.98. $4.95
5800022
THE COUNTRY COOKING OF ITALY. By Colman Andrews. Color photos. 592 pages. Chronicle. 9×11. Pub. at $50.00. $7.95
2690145
5762497
4544229
MODERN MEDITERRANEAN: Simple, Irresistible Recipes. By Sal J. Worthington. Well illus. in color. 120 pages. S&S. Pub. at $16.95. $9.95
5779882
BISTRONOMY: Recipes from the best New Paris Bistros, By Jane Sigal. With more than 100 carefully adapted recipes that translate their magic in ways the home cook can achieve, this volume shows how the young chefs of Paris are reimagining what French food can be. Recipes include En Croûte with Watercress Cream, Scallopis with Bacon, Cauliflower Puree and Onions. Well illus. in color. 240 pages. Rizzoli. 8⅝×11¼. Pub. at $39.95. $16.95
5833652
MOUTHWATERING RECIPES FROM A SWEDISH KITCHEN. By Margareta Schildt Landgren. The legendary New York restaurant, blending a

- 36 -

See more titles at erhbc.com/980
Regional & Exotic Cuisines

**DVD $561802 COUNTRY IN THE CITY: How to Cook Soul Food.** Bring the taste of the South right into your kitchen with this mouthwatering cooking program. Discover how to cook soul food favorites: Banana Pudding, Bar-B-Q Ribs, Gumbo, Chilleds, Jambalaya, Okra, Southern Fried Catfish, Sweet Potato Pie and so much more. 60 minutes. Edit 3. $3.95

**577651 CUISINES OF PORTUGUESE ENCOUNTERS.** By Cherie Y. Hamilton. Assembles over 279 recipes, arranged geographically, from Portugal, Angola, Brazil, Cape Verde, East Timor, Goa, Macao-Bissau, Malagasy, Mozambique, Sao Tome and Principe. Along with history and menus for religious holidays and festive occasions, recipes include Fish Stew with Coconut Milk, Fish Tostão Macao-Style. Color photos. 394 pages. Hippocrene. Pub. at $29.95 $6.95

**5882958 AT MY GRANDMOTHER’S TABLE.** By Faye Porter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgia of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Bean Chowder; Shrimp Fried Chicken, and Mamaw’s Round Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99 $5.95

**266110GREAT PECAN MILK RECIPES: Tasty Ways to Bring Coconuts from the Palm Tree to Your Plate.** Ed. by Nicole Smith. With these delicious recipes sourced from Instructables.com, you’ll be able to whip up anything from delicious soups to delectable desserts in no time flat. From Massaman Curry to Malaysian Coconut Balls, these recipes all have one thing in common: the use of coconut milk. Color photos. 128 pages. Elverson & M.A. McLanahan. Pub. at $7.95 $3.95

**4627644 THE BIG TEXAS STEAKHOUSE COOKBOOK.** By H. Thompson & J. Shay. A unique compilation of the finest beef recipes from the best steakhouses in Texas. Acting as a trusted guidebook as well as a resource, for great Texas beef and sides, you’ll find delicious fare like Ranch Roasted Prime Rib, Burrito De Picafillo, Stuffed Mushrooms and Butter Beans and Ham Shanks. Well illus. in color. 255 pages. HMH. Pub. at $29.99 $7.95

**5779255 FINE FILIPINO FOOD.** By Karen Huilene Bartlett. A testament to the rich mix of cultures that have influenced the cuisine of the Philippines, this cookbook offers up more than 200 recipes that reflect a variety of cooking methods and a broad range of flavors. Try Fiesta Ham with Rambutan-Lychee Glaze or Whitefish Chowder with Waterrcress. 248 pages. Hippocrene. Paperbound. $19.95

**5850310 50 NEW ENGLAND COOKBOOK: 125 Recipes That Celebrate the Rustic Flavors of the Northeast.** By Stacy Cogswell with T. Rebroff. Celebrate the rich, historic flavors of New England adapted for today’s modern cooking. From recipes from a distinguished Boston restaurant chef and Top Chef contestant. Whether you’re a New England local or a distant fan of its flavors, you’ll be wowed by delectable regional dishes made new. Well illus. in color. 208 pages. 101 color photos. 50 recipes. Mitchell Beazley Import. Pub. at $14.95 $9.95

**5918111 SUNDAY DINNER IN THE SOUTH.** By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from retired pastors who share their most memorable dinners—grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppered Bacon Biscuits. Well illus. in color. 308 pages. Thomas Nelson. Pub. at $26.99 $7.95

**5753289 SOUTHERN SOUPS & STEWS.** By Nancie McDermott. These 200 recipes of soups and stews from the American South are legendary. Hearty gumbos, filling burritos, soups teeming with seafood, jambalaya overflowing with chicken and sausage—discover all these bold and more in this volume packed with the flavor of the South. Color photos. 176 pages. Chronicle. Paperbound. Pub. at $24.95 $7.95

**2724278 EMPANADAS: The Hand-Held Pies of Latin America.** By Sandra A. Gutierrez. Collects sixty of the most scrumptious recipes from Argentina to Spain to the Philippines. From crispy Mexican pies stuffed with chorizo and potato, flaky Brazilian shrimp and tomato empanadas, and delicate Costa Rican empanadas filled with gooey pineapple jam. Color photos. 176 pages. Stewart, Toban & Charp. Pub. at $14.95 $3.95

**3678415 REVOLUTIONARY COOKING: Over 200 Recipes Inspired by Colonial Meals.** By V.T. Elverson & M.A. McLanahan. Ranging from the simple to the sumptuous, here are recipes for modern Americans inspired by dishes and beverages the authors discovered in cookbooks, family journals andotebooks from 150 to 250 years ago. Includes recipes such as Apple-Shrimp Curry, Lemon Flummery, Roast Beef Salad, and many more. Photos. most color. 180 pages. Skyhorse. Pub. at $16.95 $9.95

**3581851 SOUTHERN FRIED: More Than 150 Recipes for Crab Cakes, Fried Chicken, Hushpuppies, and More.** By James Villas. Serves up a heaping helping of recipes that pay glorious homage to the South’s love affair with fried food. Try Fried Flounder with Pecan-Butter Sauce, Gulf Coast Oyster and Corn Fritters, Mississippi Fried Pickles, Chicken Fried Peanut Brittle, and more. Color photos. 255 pages. HMH. Pub. at $29.99 $7.95


**3574748 THE LEBANESE COOKBOOK.** By Hussien Dekmak. Make traditional Middle Eastern cuisine at home with a collection of mouth-watering recipes that achieve maximum accessibility without sacrificing authenticity or flavor. Color photos. 160 pages. The Hippocrene. Pub. at $29.95 $5.95
593588X THE PHO KOOKBOOK: Easy to Adventurous Recipes for Vietnam’s Favorite Soup and Noodles. By Andrea Quynhjiao Nguyen. The appetite for pho seems to know no bounds as restaurants selling it continue to pop up across the country. This comprehensive cookbook teaches the reader how to make several different versions, from 30 minute weekday cheats to 4 hour weekend feasts with stock from scratch, as well as using the iconic pho noodles. Fully illus. in color. 162 pages. Ten Speed. Pub at $22.00 $16.95

591603 THE GASTRONOMY OF SPAIN AND PORTUGAL. By Maite Manjon. An encyclopedic survey with 1,000 entries including many classic recipes, the basics of Iberian cuisine, the famous chefs, notable events in its culinary history, mouthwatering descriptions of the food, wine and cooking techniques. Illus. 320 pages. P.H. Pub at $35.00 $9.95

575620 FROM THE TABLES OF SPAIN. By Elisabeth Lambert Ortiz. Offers 250 contemporary recipes celebrating Spain’s culinary tenets, from gilded tapas bars and wine bars, to chic city restaurants, stately hotels, and local eateries. They take full advantage of modern cuisine, market and home ingredients. Illus. 322 pages. Evans. Pub at $19.95 $12.95

367389 NIGELLISSIMA: Easy Italian-Inspired Recipes. By Nigella Lawson. Like the Italian cooking from which it takes its inspiration, this cookbook is a celebration of freshly picked, fresh, delicious, and unpretentious. Lawson serves up 120 straightforward and mouthwatering recipes that are quick and easy yet elevate weeknight meals into showstoppers. Pub at $29.95 All Over illus. 8½x11¼. 273 pages. Clarkson Potter. 8/09/14. Pub at $35.00 $9.95

593576 MY RIO DE JANEIRO: A Cookbook. By Leticia Moreiras Schwartz. Laps into the rich culture of Rio de Janeiro, bringing you face to face with the dynamic flavors and passionate culinary traditions of Brazil. Leticia highlights 100 of Rio’s best recipes, including unforgetable pestiscos (finger food), canjica home cooking, and Portuguese-inspired foods. Color photos. 8½x11¼. Pub at $29.95 $14.95

580379 COOKING UP A STORM: Recipes Lost and Found from The Times-Picayune of New Orleans. Ed. by M. Bienvenu & J. Walker. In the wake of Hurricane Katrina, this cookbook was published to collect and preserve maximum accessibility without sacrificing authenticity or flavor. Well illus. in color. 160 pages. Kyle Books. Paperbound. Pub at $19.95 $2.95

583371X DOS CAMINOS TACOS. By Ivy Stark with J. Priuex. Versatile and simple, the taco can be a street snack or part of an elegant restaurant dinner. Here, Executive Chef Ivy Stark gives readers an inventive, modern take on the centuries-old dish with dozens of recipes for tacos, including some for dinner. Color photos. 279 pages. Countryman. Pub at $24.95 $6.95

757440 THE BORDER COOKBOOK: Authentic Home Cooking of the American Southwest and Northern Mexico. By Cheryl A. & Bill Jamison. Over 300 robust recipes that explore a host of distinct local styles, emerging chefs and adventurers, along with a heady mix of flavors, including Slacked Blue Corn and Red Chile Enchiladas, Goat Cheese, Tacos, Desert Drowned Shrimp, South Texas Fajitas, and Tie-Up Beans. 500 pages. Harvard Common. Pub at $29.95 $7.95

570646 ALPINE COOKBOOK: Food from the Mountains. By Harri Gerlach with Wendy Leppman. This beautifully illustrated cookbook celebrates the traditional favorites and offers a modern take on the recipes to bring them into the 21st century. Features classics such as fondue or raclette, and delicious dumplings, ravioli and raviolichern, alongside some recipes passed down from generation to generation. 224 pages. Dorling Kindersley. Pub at $22.00 $7.95

573578 SUNDAY DINNER. By Bridgette A. Lacey. These fifty-one recipes of classic southern favorites, including Sunday Yeast Rolls, Gonna’s Fried Chicken, and Nilla Water Brown Bread, along with Lacey’s tips for styling meals with an eye to color, texture, and simple beauty. An ode to a meal that is more about taking the time to be with the people who matter to you. 119 pages. UNC Press. Pub at $14.95 $9.95

459857 MASTERING THE ART OF SOUTHERN COOKING. By N. Dupree & C. Good. This represents 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 Apricot Fish Tacos, and Dutch Puppies. Includes more than 750 recipes and 650 variations. Well illus. in color. 720 pages. Gibbs Smith. 9½x11½. Pub at $45.00 $14.95

454492 CALIFORNIA HOME COOKING: American Cooking in the California Style. By Michele Anna Jordan. From time-tested dishes brought by waves of immigrants to casual contemporary fare, presents 400 terrific recipes, such as Black Bean Tamales, Grilled Swordfish Steaks, and Fried Tomatoes with Cream. 502 pages. Harvard Common. Paperbound. Pub at $16.95 $4.95

598326 THE WORLD’S BEST BRUNCHES: Where to Find Them & How to Make Them. Ed. by L. Doncaster & S. Brodie. Take part in the brunch sensation with this tempting collection of mid-morning meals. From Eggs Benedict to Stuffed Baked Rolls, each globe-trotting brunch is accompanied by a profile with details on the dish’s origins and the best place to sample a taco can be a street snack or part of an elegant restaurant dinner. Here, Executive Chef Ivy Stark gives readers an inventive, modern take on the centuries-old dish with dozens of recipes for tacos, including some for dinner. Color photos. 279 pages. Countryman. Pub at $24.95 $6.95

590495 THE COMPLETE MEDITERRANEAN COOKBOOK. By Julia Collin Davison. This comprehensive cookbook, packed with 500 inspired foolproof recipes, features authentic dishes like Beet Tzatziki, Lamb Tagine, and Spanish-Style Brothy Rice with Chorizo. This is food at its best: good for you, great-tasting, and surprisingly approachable. Fully illus. in color. 430 pages. America’s Test Kitchen. 8½x10. 500 pages. Harvard Countryman. Pub at $24.95 $21.95

588499 APPALACHIAN APPETITE: Recipes from the Heart of America. By Susi Collin Davis. With this collection of recipes that express the unique understanding of ingredients that comes from a life spent hauling in lobster pots and cultivating vegetables, Fischer has created an homage to the family and community that raised him on Martha’s Vineyard. Features recipes for Squash Tart, Polenta with Salted Roasted Pork Shoulder. Well illus. in color. 301 pages. Little Brown. 8½x11¼. Pub at $35.00 $9.95

587290 THE BUTTELEBUNG FARM COOKBOOK. By Chris Fischer with C. Young. With this collection of recipes that express the unique understanding of ingredients that comes from a life spent hauling in lobster pots and cultivating vegetables, Fischer has created an homage to the family and community that raised him on Martha’s Vineyard. Features recipes for Squash Tart, Polenta with Salted Roasted Pork Shoulder. Well illus. in color. 301 pages. Little Brown. 8½x11¼. Pub at $35.00 $9.95
**5848390 APPETITES: A Cookbook.** By Anthony Bourdain with L. Wooverle. A home-cooking, home-entertaining cookbook with recipes from Bourdain’s own kitchen and from his travels, with additional tips and advice culled from 30 years in the restaurant industry. Written in his inimitable, slightly badin style, Bourdain shares recipes along with pronouncements from on high, if a cookbook could be a punk rocker, this one is. Well illus. in color. 288 pages. Ecco. 8¼x10½. Pub. at $37.50 $27.95

**588165X MODERN PRESSURE COOKING.** By Bren Herrera. The pressure cooker has a reputation for being a tricky and dangerous tool to use to whip up quick weeknight dinners or complex, restaurant worthy dishes for entertaining. Let chef and media personality Bren Herrera show you how with recipes like Tarragon Mustard Braised Short Ribs or Pumpkin Coconut Curry Soup. Well illus. in color. Street. Pub. at $24.99 $17.95

*NEW!* **5963788 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 Vet with Tomato Salad; and Pork Loin with Parsley and Sage. Well illus. in color. 288 pages. HMH. Pub. at $19.99 $7.95

**7595867 CHEF PAUL PRUD’HOMME’S FIERY FOODS THAT I LOVE.** Hundreds of recipes featuring spicy flavors from around the world, including Fire-Roasted Garlic Bread; Fennel and Split Pea Soup; Pepper Tomato Shrimp; Sweet Beet and Fresh Chilies; and a special section featuring five-alarm flavors. Co-trans. Ed. by Paul Prudhomme. 307 pages. Foot. Pub. at $25.00 **PRICE CUT to $2.95**

**4592999 BUDETTI: The Pleasure of Good Food.** By Jody Williams with J. Turshen. Chronicles French and Italian bistro cooking. Williams creates uncomplicated but memorable meals like Roast Chicken and Haricots Verts with Mustard Vinaigrette, Dusk Eggs with Tomatoes and Sage and Grilled Brussels Sprouts with Pancetta and Walnuts. Everything from Aperitifs to Desserts are showcased in this volume. Well illus. in color. 286 pages. Grand Central. Pub. at $30.00 **PRICE CUT to $6.95**

**4539985 2 DADS: Food for Family and Friends.** By B. Toklin & M. Park. Fresh from the TV show My Kitchen Rules, these two dads share their family friendly, delicious and healthy meals for the whole family. Five menus showcase cuisines around the world, featuring Beijing Duck, Shanghai Skyline, Sushi, Granite State, and more. 248 pages. Wicks. Pub. at $25.99 **PRICE CUT to $3.95**

**2698419 MR. FOOD CHRISTMAS MADE EASY.** By Art Ginsburg. Color photos. 200 pages. Ballantine. Pub. at $25.00 **PRICE CUT to $9.95**

**5450187 PATÍ’S MEXICAN TABLE: The Secrets of Real Mexican Home Cooking.** By Patí Jimich. Well illus. in color. 286 pages. HMH. Pub. at $30.00 **SOLD OUT**

**5453078 THE DEEN BROS. TAKE IT EASY: Quick and Affordable Meals the Whole Family Will Love.** With Melissa Clark. Color photos. 269 pages. S&S. Pub. at $26.00 **$4.95**

**6416500 PAULA DEEN’S THE DEEN FAMILY COOKBOOK.** With Melissa Clark. Color photos. 269 pages. S&S. Pub. at $26.00 **$4.95**

**4488631 GOOD TO EAT: Flavorful Recipes from One of Television’s Best-Known Food and Travel Journalists.** By Burt Wolf. Color photos. 244 pages. Doubleday. Pub. at $29.95 **$1.95**


**3693339 STEAK WITH FRIENDS: At Home, with Rick Tramonto.** With Mary Goodbody. Color photos. 290 pages. Andrews McMeel. 8¼x10½. Pub. at $35.00 **$3.95**

**1631461 WOLFGANG PUCK’S PIZZA, PASTA, AND MORE! Photos by Steven Rothfeld. Illus. 205 pages. Random. Pub. at $35.00 **$4.95**

**5809178 SHEPHERD’S POCKET: Celebrating Family & Togetherness.** By Gwyneth Paltrow. Color photos. 272 pages. Grand Central. 8¼x10½. Pub. at $32.00 **$6.95**

**7549956 ARE WE HAVING ANY FUN YET? The Cooking & Partying Handbook.** By Sammy Hagar with J. Sens. Well illus. in color. 308 pages. Day Street. Pub. at $29.95 **$9.95**

**5739438 EVERYDAY FANCY by Catherine Layes. Color photos. 208 pages. Stewart, Tabach & Chang. Pub. at $24.95 **PRICE CUT to $1.95**

**4272125 DIVERTING ENTREES, VOLUME 2: Turkey, Ham & Chicken.** TW Media Group. Pub. at $17.95 **PRICE CUT to $4.95**

**5920677 SARABETH’S GOOD MORNINGCOOKBOOK.** By Sarabeth Levine with G. Ko. Well illus. in color. 262 pages. Rizzoli. 10¼x10½. Pub. at $15.95 **$11.95**

**4570634 HAROLD DIETERLE’S KITCHEN NOTEBOOK: Hundreds of Recipes, Tips, and Techniques for Cooking Like a Chef at Home.** With A. Friedman. Color photos. 384 pages. Grand Central. 8¼x10½. Pub. at $32.00 **PRICE CUT to $4.95**

**3612651 DOMINIQUE ANS: The Secret Recipes.** Well illus. in color. 288 pages. HarperCollins. Pub. at $30.00 **PRICE CUT to $9.95**

**453879X PRIME TIME EMERIL: More TV Dinners from America’s Favorite Chef.** By Emeril Lagasse. 290 pages. Morrow. Pub. at $30.00 **$7.95**

**3650421 FAMILY TABLE: Favorite Staff Meals from Our Restaurants to Your Home.** By M. Romano & K. Stabiner. Well illus. in color. 350 pages. HarperCollins. Pub. at $35.00 **$7.95**

**5723892 CHUCK’S DAY OFF.** By Chuck Hughes with J. Fox. Well illus. in color. 288 pages. HarperCollins. 9¼x11. Paperback. Pub. at $17.95 **$7.95**

**5723973 FOOD: Vegetarian Home Cooking.** By Mary McCartney. Fully illus. in color. 234 pages. Sterling. 8x10. Pub. at $29.95 **$9.95**

**2727218 EVA’S KITCHEN: Cooking with Love for Family & Friends.** By Eva Longoria with M. Stets. Well illus. in color. 324 pages. Ecco. Pub. at $35.00 **$7.95**


**5760628 FABIO’S AMERICAN HOME KITCHEN.** By Fabio Viviani. Color photos. 280 pages. Hachette. Pub. at $30.00 **$7.95**

**4592984 FRIENDS: THE COMPLETE COOKBOOK.** By Scott Conant. Well illus. in color. 370 pages. HMH. Pub. at $35.00 **$13.95**

**5780381 GOOD LOVE FOOD GOOD: Easy-to-Cook, Stylish Recipes Inspired by Modern Flavors.** By Sophie Michell. Well illus. in color. 208 pages. Dundan Baird. Import. Pub. at $19.95 **PRICE CUT to $5.95**


**4578376 WHITE HEAT 25.** By Marco Pierre White, photos by B.C. Clarke. 192 pages. Mitchell Beazley. Pub. at $35.00 **$10.95**


**3631095 MY PANTRY.** By Alice Waters with F. Singer. 145 pages. Crown. Pub. at $24.99 **PRICE CUT to $7.95**

**5795028 SERIOUSLY FROM SCRATCH: How to Cook the Most Delicious Food Ever by Making Every Single Component Yourself.** By Bobby Flay. Fully illus. in color. 286 pages. Page Street. Pub. at $29.95 **$16.95**

**5710995 THE NORDIC KITCHEN: One Year of Family Cooking.** By Claus Meyer. Well illus. in color. 256 pages. Mitchell Beazley. Import. Pub. at $29.99 **PRICE CUT to $15.95**

**580759X KITCHEN GARDEN EXPERTS: Twenty Celebrated Chefs & Their Head Gardeners.** By Gwyneth Paltrow. Color photos. 192 pages. Frances Lincoln. Import. Pub. at $30.00 **$9.95**


**4647831 STAR CHEF RECIPES! 90 Delicious Dishes.** By Lidia Bastianich et al. Color photos. 176 pages. McMeel. Pub. at $24.95 **PRICE CUT to $9.95**
**Restaurants**


- **576572 THE A.O.C. COOKBOOK.** By Suzanne Goin. Well illus. in color. 430 pages. Knopf. Pub. at $35.00. **$7.95**

- **5819880 TEN RESTAURANTS THAT CHANGED AMERICA.** By Paul Friedman. 527 pages. Liveright. Pub. at $35.00. **PRICE CUT TO $21.95**

- **5919390 MILDREDS: The Cookbook.** Ed. by Leanne Bryan. Well illus. in color. 236 pages. Hamlyn. Import. Pub. at $29.95. **PRICE CUT TO $5.95**


**Soups & Salads**

- **7560826 THE EVERYTHING SALAD BOOK.** By Aysia Schurman. Because there’s more to salad dressing than you think, here are ideas for more than 300 delicious and creative salads and dressings, like Curried Chicken and Mango Salad, Cuban Shrimp Salad, Pepper Jack and Tomato Salad, and Papaya & Fruit Salad. 292 pages. Adams. Import. Paperbound. Pub. at $15.95. **$2.95**

- **461708 HEARTY SOUPS: Meals in Minutes.** By Georgeanne Brennan. Get inspired for dinner and spend less time in the kitchen, with these 40 delicious recipes that take just 15 minutes to assemble or 30 minutes to cook. Filled with delicious, flavorful soups, including Chicken Tortilla Soup, Spicy Gazpacho, and Clam Chowder. Well illus. in color. 111 pages. Weldon Owen. Paperbound. Pub. at $9.99. **$2.95**

- **4530308 SOUP OF THE DAY: 150 Delicious & Comforting Recipes from America’s Favorite Restaurants.** By Ellen Brown. Presents more than 150 classic and inventive soup recipes, most of which were collected from top restaurants across the nation. Try the Tortilla Soup from Fearing’s in Dallas, the Cream of Celery Soup from Bayona in New Orleans, or Ellen’s own New England Clam Chowder. Color photos. 240 pages. Running Press. Paperbound. Pub. at $20.00. **$6.95**

- **7068448 MEDITERRANEAN FRESH: A Compendium of One-Plate Salad Meals and Mix-and-Match Dressings.** By Joyce Goldstein. Drawing on her years spent investigating Mediterranean cuisines, Joyce provides 110 recipes for salads and 30 recipes for salad dressings to mix and match. Along the way, she teaches you the art of dressing a salad and how to transform dressings into spreads and dips, grain salads, and finishing sauces. Includes color photos. 351 pages. Norton. Pub. at $30.00. **$4.95**

- **502151 TASTE OF HOME HEARTWARMING SOUPS.** Ed. by Catherine Cassidy. A cornucopia of hearty, comforting soups, in all manner of flavors. Try Thanksgiving’s Not Over Yet Enchilada Soup, Coconut Curry Chicken Soup, Creamy Cauliflower Soup with Artichoke Hearts and Bacon; Parmesan Artichoke Soup; Basil-Onion Cream Soup; and Sausage Pumpkin Soup. Fully illus. in color. 112 pages. Reader’s Digest. **$11.00**

- **4578309 SUPER SOUPS: Healing Soups for Mind, Body, and Soul.** By Michael van Straten. If you want to improve your mood, lose weight, or simply up your daily life, Straten makes it easy with a range of revitalization, quick, and delicious soups that will help to cleanse and rejuvenate the mind, body, and soul. Try Vegetable and Bean Stew, Turkey Wild Rice and Butternut Soup, and more. Well illus. in color. 144 pages. Mitchell Beazley. Paperbound Import. Pub. at $12.99. **$4.95**

- **5877782 STOCK, BROTH & BOWL.** By Jonathan Bendor. Build beautiful, flavorful broths with bases of 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. 66 pages. Andrews McMeel. Pub. at $19.99. **$5.95**

- **5938929 A BOWLFUL OF BROTH.** By Miranda Ballard. Whether you’re going paleo, cutting out processed food, or looking for a delicious way to infuse more nutrients into your diet, this collection is for you. Learn to make basic broths with meat, poultry, and fish bones, as well as nourishing vegetable broths and simple dashi broth—all from one book. Color photos. 64 pages. Ryland Peters & Small. Pub. at $16.95. **$5.95**

- **7520433 SOUPS OF ITALY: Cooking Over 130 Soups the Italian Way.** By Norma Wasserman-Miller. From the sun-ripped flavors of the south to the warming winter soups of the north, take a culinary journey with some of the finest soups from the most authentic sources, from a rich variety of minestrones to a mellow Venetian Cabbage Soup. 310 pages. Morrow. Pub. at $25.00. **$7.95**

- **4539986 BROTH: A Bone Broth Cookbook.** By Marco Canora with T. Walker. The author shares the recipes for his flavorful, nutritious soups, add-ins, and broth bowls, and shows how to serve them year-round as well as incorporate them into recipes, a gut health reboot cleanse, and a daily healing practice of sipping a cup of delicious broth. Color photos. 160 pages. Crown. Pub. at $20.00. **$13.95**

- **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 Bone Broth or Long-Simmered Roasted Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Fresh Pea Soup with Spring Herbs. Color photos. 184 pages. Ten Speed. Paperbound. Pub. at $18.00. **$12.95**

- **5925356 SALAD IN A JAR.** By Anne Helm Baxter. Find the perfect salad to help keep you satisfied from lunch to dinner all packed in a jar. All recipes are nutritionally sound, with lots of fresh vegetables, heart-healthy fats, and whole grains. Fully illus. in color. 160 pages. Ten Speed. Paperbound. Pub. at $7.99. **$3.95**

- **5925614 BROTH: Nature’s Cure-All for Health and Nutrition, with Delicious Recipes for Broths, Soups, Stews and Risottos.** By V. Edgson & H. Thomas. Discover the curative powers of broth for strong免疫系统, gut health, and stress relief. Features broths, soups, and stews that incorporate them into recipes, a gut health reboot cleanse, and a daily healing practice of sipping a cup of delicious broth. Includes soups and stews to couscous and pastries, a gut. Features delicious recipes for 10 essential meat, fish and vegetable broths with step by step instructions and breakdowns of the nutritional benefits of each. Includes over 100 soups and stews that feature delicious soups and stews to couscous and pastries. Fully illus. in color. 176 pages. Jacqui Small. Paperbound Import. **$22.95**

- **5814006 ALL-TIME BEST SOUPS.** By the eds. at America’s Test Kitchen. This focused collection of 75 soup recipes presents America’s Test Kitchen’s very best work, developed for more than 20 years. Includes favorites like Classic Chicken Noodle, Weighty Soup, and Beef and Barley Soup: Chorizo, new classics like Vietnamese Beef Pho, and much more. Color photos. 182 pages. America’s Test Kitchen. **$22.95**

- **459357X THE SALAD BOWL.** By Nicola Giamese. Takes inspiration from around the world for healthy salads that are bursting with nutritious superfoods. Includes salads that feature meat and poultry, fish and shellfish, dairy, grains, beans, fruit and vegetables. Try Asian Salmon, Black Rice, Mango Salad, and Cauliflower Couscous with Pomegranate for a fresh spin on a main dish. Fully illus. in color. 160 pages. Ryland Peters & Small. Pub. at $21.95. **PRICE CUT TO $3.95**


---

See more titles at erhbc.com/980
Soup & Salads


$6.95


$3.95


PRICE CUT to $3.95


PRICE CUT to $4.95

$5274657 SAVEUR SOUPS AND SAUCES. By Adam Sachs et al. Well illus. in color. 223 pages. Weldon Owen. 8/10 x1. Pub. at $35.00.

PRICE CUT to $19.95


PRICE CUT to $6.95


$4.95

460914X COOKING LIGHT SOUP. Ed. by Heather Averett et al. Fully illus. in color. 144 pages. Oxmoor. Pub. at $17.95.

$4.95


$7.95


$6.95


19.95

Appetizers & Snacks


$4.95


$6.95

5944864 PARTY NUTS. By Sally Sampson. Presents more than 50 recipes for all sorts of flavored nuts that will please every palate. Includes sugared nuts, mixes that will set tongues tingling, savory versions with fragrant herbs and spices, and so much more. Color photos. 96 pages. Harvard Common. Pub. at $12.95.

$3.95

5796669 SIMPLE ITALIAN SNACKS: More Recipes from America’s Favorite Panini Bar. By J. Denton & K. Kellinger. Americans are embracing the small plate craze: serving up tiny, bite-sized portions of appetizers, antipasti, and even vegetable and fruit stabs. The appetizers are often the Höhepunkt of any gathering in the informal yet chic way the Italians have mastered. Includes lots of new options. Perfect for book-club nights, potlucks, or any gathering in need of a little hands-on fun. Use the step by step instructions for creating a Melon Mania centerpiece, a Pinwheel Pastrizza, or a Berried Treasure. Fully illus. in color. 128 pages. Sasquatch. Paperbound. Pub. at $15.95.

$4.95


SOLD OUT


SOLD OUT

101 THINGS TO DO WITH CHEESE. By Steven Jenkins. Presents a passionate guide to the world’s cheeses, from grand Parmigiano-Reggiano to cheddar from the farm. It reveals how to judge, savor, choose, store, and serve a terrific variety of cheeses, and features tips on pairing wine with cheese, orchestrating a cheese course, and much more. 548 pages. Workman. Paperbound. Pub. at $21.99.

$6.95


$5.95


$6.95


$6.95

5920182 CHEESE PRIMER. By Steven Jenkins. Presents a passionate guide to the world’s cheeses, from grand Parmigiano-Reggiano to cheddar from the farm. It reveals how to judge, savor, choose, store, and serve a terrific variety of cheeses, and features tips on pairing wine with cheese, orchestrating a cheese course, and much more. 548 pages. Workman. Paperbound. Pub. at $21.99.

$6.95

5921218 CHEESE & DAIRY MADE AT HOME. By Daryn Hylton. Here are 60 creative and tasty recipes to make your popcorn really pop! For savory, try Pesto, Parm and Pepper or Sweet Potato. For savory, try Pesto. Parm and Pepper or Sweet Potato. For savory, try Pesto. Parm and Pepper or Sweet Potato. Pub. at $19.95.

$6.95


PRICE CUT to $19.95

$4.95


$6.95

See more titles at erhbc.com/980 - 47 -
Bartending Guides


5944627 DARK SPIRITS. By A.J. Rathburn. Today's dark spirits are more edgy than old-fashioned. Expand your cocktail repertoire must have cocktails to slide into a dark corner of the bar. Concoctions include a Sidecar; Washington's Wish; the Artist's Special; and a Zazarac mixed with white rum. Fully illus. in color. 307 pages. Harvard Common. Pub. at $22.95 $4.95

5858468 STORIED SIPs. By E. Ducey & P. Lange. There's nothing like a cocktail to strip away the mundane, gild an evening with a heightened glow, and add flair to a get-together with friends. The authors share the histories of 40 beloved vintage cocktails and their recipes. Include s such favorites as the Cosmopolitan, the Sidecar and the Manhattan. 256 pages. Random. Pub. at $22.99 $4.95

Wine & Spirits


5753376 BOOZY SHAKES. By Victoria Glass. Fully illus. in color. 64 pages. Ryland Peters & Small. Pub. at $9.95 $3.95

5850879 THE SEASONAL COCKTAIL COMPANION. By Paige Savarin. 194 pages. Sasquatch. Pub. at $18.95 $4.95


3750072 THE WHISKEY GUESSES PACK. By J. Wilson. 24 pages. Cadence Potter. Pub. at $15.99 PRICE CUT TO $7.95


5812082 GONE WITH THE GIN. By Tim Federle. Illus. 152 pages. Running Press. Pub. at $15.00 $4.95


3664023 THE GENTLEMAN’S GUIDE TO COCKTAILS. By Alfred Long, Illus. in color. 144 pages. Hardie Grant. Import. Pub. at $17.95 $4.95

5807765 GOOD THINGS TO DRINK WITH MR. LYN & FRIENDS. By Ryan Chetiyawardana. Color photos. 96 pages. Harvard Common. Pub. at $12.95 $7.95

5859031X THE UNITED STATES OF CRAFT BEER. By Jess Lebow. A state by state state exploration of America’s greatest breweries, from Jack’s Abby Brewing in Massachusetts, to the Maui Brewing Company in Hawaii. Complete with photos of the beers and breweries, this guide gives you the lowdown on all things craft beer as you make your way across the country. 208 pages. Adams Media. Paperback. Pub. at $19.99 $5.95

5938643 THE HOME BREW HANDBOOK. By U. Law & B. Grimes. Brewing your own beer becomes a hobby for anybody with this approachable guide, providing 75 recipes for full-flavored IPAs, wheat beers, pilsners, stouts, and more. Includes a comprehensive techniques section with essential information for the all-grain beginner. Fully illus. in color. 143 pages. DICO Books. Pub. at $19.95 $6.95

588862X BOURBON CURIOUS. By Fred Minnick. Discover the pleasures of a uniquely American spirit with an award-winning whiskey writer. Minnick helps you to choose the right bourbons for your tastes and preferences, and he teaches you to make them. He highlights the tastes of more than 50 bourbon brands, and suggests cocktail recipes to complement them. Well illus. in color. 240 pages. Zenith. Pub. at $27.99 $9.95


5865697 WE MAKE BEER. By Sean Lewis. In his investigation into beer-brewing, and a nation spanning journey into the art of American beer making, Lewis discovered a group of like minded craftsmen. Not just a celebration of American craft beer, this volume is about what you can discover about yourself when you put your hands and your heart into crafting the perfect pint. 213 pages. St. Martin’s. Pub. at $24.99 $4.95

5899001 HOMEBREWING: Idaho’s Guides as Easy as It Gets! By Daniel Ironside. Learn the fundamentals of homebrewing, from selecting and using the right ingredients, fermentation, to creating different styles of beer. This helpful beginner’s guide includes 60 recipes for ales, stouts, porters, lagers, pilsners, bocks, and more. 390 pages. Paperback. Pub. at $19.95 $6.95


5986570 101 LEGENDARY WHISKEYS YOU’RE DYING TO TRY BUT (POSSIBLY) NEVER WILL. By Ian Buxton. Gathered here are the finest and rarest whiskies in the world. Some of these whiskies are Lost Legends: liquid treasures that will be extraordinarily hard to find. Other whiskies are impressively expensive and in some cases literally priceless. But look harder and you’ll find some more readily available gems. Well illus. in color. 224 pages. Headline. Import. Pub. at $19.99 $6.95

3849377 THE NAKED BREWER: Fearless Homebrewing Tips, Tricks & Rule-Breaking Recipes. By John Perigo & H. Beaune. Written for novice and experienced home brewers alike, a year’s worth of homebrew recipes and how-tos that will arm you with the basic wisdom any home brewer needs to begin his brewing. This entry covers how to choose the right yeast, how to convert a recipe, how to lactose, how to get a fermentation going, and much more. Includes over 500 recipes. Paperback. Pub. at $19.95 $9.95


143 pages. CICO Books. Pub. at $19.95 $7.95

WINES OF NORTHERN ITALY. By Corin Hirsch. Also provides a spectrum of home brewing recipes with something for every beer-loving palate. 316 pages. Perigee. Paperback. Pub. at $16.95 $3.95

DVD 5700801 WINES OF NORTHERN ITALY. Takes viewers on a delightful journey into the world of wine, the traditions, the vineyards, and the culture of Italy. This entry covers the historic regions of Trentino/Alto Adige, Friuli, Veneto, Valle D’Aosta, Lombardy, and Emilia Romagna. 120 minutes. Columbia River. Pub. at $24.95 $9.95

5753775 WHISKEY: Instant Expert. By John Lamond. The authoritative guide to the world’s most elegant and complex spirit to the fullest extent possible. Includes a flowchart process to tasting notes, from single malts to bourbon and elegant blends. Features a glossary of important terms and a directory of rare and prestigious whiskies. Illus. in color. 144 pages. Princeton Architectural. Pub. at $16.95 $5.95
588727 CRAFT BEER FOR THE HOMEBREWER: Recipes from America’s Top Brewmasters. By Michael Agnew et al. From 23 breweries nationwide comes a collection of incredible pro-brewer developed recipes for homebrew enthusiasts. Featuring everything from pale and IPAs to stouts and porters, these 38 recipes have been crafted for any beer enthusiast to make in the kitchen, basement or garage. Well illus. in color. 160 pages. Voyageur. 8x10. Paperback. Pub. at $24.99 $5.95

588577 WHISKEY DISTILLED: A Populist Guide to the Water of Life. By Heather Greene. With the help of 38 recipes, Greene will help you craft a sense of wild authenticity and individuality into your homebrewing or looking to expand your knowledge, this guide will help you craft a sense of wild authenticity and individuality into your homebrewing. Over 160 pages of color photos. Viking. 8x10. Paperback. Pub. at $24.99 $4.95

586405 THE HOME BREWER’S GUIDE TO VINTAGE BEER. By Ron Pattinson. Describes the development of the major British styles—porter, stout, IPA, and barley wine—over the past two centuries. Illustrates more than 100 detailed recipes; record-setting histories of dominant beer styles; explanations of and substitutions for historic ingredients; and more. Illus. mosl in color. 160 pages. Phoenix. 8x10. Paperback. Pub. at $14.95 $9.95

586099 THE ILLUSTRATED GUIDE TO BREWING WINE: A Comprehensive Handbook of Beginning Homebrewing. By Matthew Schafer. Whether you are an established brewer or just beginning, this guide will help you get started. Schafer will teach you all about beer and the few simple components required to make it—malt, hops, yeast, and water. Well illus. in color. 241 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

5772680 WINEMAKING WITH CONCENTRATES. By Peter Duncan. Offers a complete guide to making delicious wine at home without the mess and hassle of grape crushing. Duncan provides 54 recipes for quickly making wine in 1-2 gallon batches. Try Roseberry Rose, Claret-Stye Wine, Sweet Muscatel Wine, and more. 112 pages. Fox Chapel. Paperback. Pub. at $12.95 $9.95

586285X WINE: A Very Peculiar History. By David Arscott. Takes a sideways look at one of the oldest and most widely consumed beverages in the world. You’ll learn about the origins of the fermenting process, the drink’s place in mythology and culture, and the ways in which tastes and winemaking have developed over the centuries. Illus. 190 pages. Safari. 4x6. Import. Pub. at $7.95 $5.95

5907713 BREW YOUR OWN BIG BOOK OF HOMEBREWING. The experts at Brew Your Own magazine present the ultimate all-in-one homebrew book, explaining the entire brewing process from start to finish with step-by-step photography. Includes more than 50 sough-after recipes for your favorite beers; fully illustrated guides to making the jump to all-grain and setting up your drinking hobby; and more. 240 pages. Voyageur. 8x10. Paperback. Pub. at $21.99 $16.95

5833078 BREW BRITANNIA: The Strange Rebirth of British Beer. By J. Boak & R. Bailey. Fifty years ago, the prospects for British beer looked weak, as colonial beers took over. Today over a thousand breweries are in operation, a post-war high. This history charts the rebirth of British beer, revealing how the humble pint was pulled back from the brink. 298 pages. Aurum. Paperback. Import. Pub. at $19.99 $4.95

- 50 -

See more titles at erhbc.com/980

5361923 THE HOP GROWER’S HANDBOOK: The Essential Guide for Sustainable, Small-Scale Production of Home and Market. By L.T. Eyck & D. Gehring. Packed with research and practical advice, this handbook shows that it is possible to grow hops on a small scale for the booming regional craft beer market and not only enjoy it profitably, but also do it sustainably. Includes an overview of the numerous native, heirloom, and modern varieties of hops; information on hop yard design and site selection, and more. Fully illus. in color. 280 pages. Chelsea Green. 8x10. Paperback. Pub. at $14.95 $12.95

5705215 THE HOME BREWER’S GARDEN, SECOND EDITION: How to Grow, Prepare & Use Your Own Hops, Malts & Brewing Herbs. By Joe & Dennis Fisher. Grow hops, herbs, and even grains in your own backyard for the freshest ingredients possible and make your beer uniquely flavorful. The authors guide you through building a hop trellis, planting and caring for your own hops, harvesting and graining, and growing the best varieties for your region. Illus., some in color. 216 pages. Storey. Paperback. Pub. at $16.95 $12.95

5913233 GREAT WINE MADE SIMPLE, REVISED: Straight Talk from a Master Sommelier. By Andrea Immon-Robinson. First published in 2000, this beautifully illustrated guide to wine reflects up-to-the-minute wine trends, including the burgeoning popularity of the Shiraz grape, new flavor maps, and much more. Although the world of wine is constantly in flux, this guide will keep you up to speed by making selecting and enjoying wine truly simple. Illus. 326 pages. Broadway. Pub. at $30.00 $9.95

5891981 COLONIAL SPIRITS: A Toast to Our Drunken History. By Steven Grasse. A revolutionary drinking guide to brewing and batching, mixing and serving, imbuing and jiving, tightening and freedom in colonial America. With these pages you’ll find tales from taverns, barrooms and battlefields, an alcoholic of our founding fathers’ favorite tipples and colonial-inspired cocktail recipes. Fully illus. in color. 216 pages. Abrams. Pub. at $24.95 $19.95

5848180 FANTASTIC DRINKING GAMES. By John Boyer. Features classic drinking games to spice up any party. With more than eighty different dice, card, quarter, and cup games, this is the ultimate collection for party people. Includes games like Spoonos; Beer Pong; Four Mule; Kick the Keg; and more. Illus. in color. 152 pages. Skyhorse. Paperback. Pub. at $12.99 $6.95

5730902 THE UNITED STATES OF BEER: A Freewheeling History of the All-American Drink. By Dane Hucklebridge. Drawing upon a wealth of little-known historical sources and explaining the scientific breakthroughs that have shaped beer’s evolution, and mixing in more than a splash of dedicated on the ground research, Hucklebridge offers a raucous and entertaining toast to the American Drinking nation. 289 pages. Morrow. Pub. at $25.99 $18.95

5821568 MOONSHINE. By Jaime Joyce. Exploring America’s centuries-old relationship with a notorious liquor, this fascinating cultural history examines the context that gave rise to moonshining in America, while considering its place in pop culture and its continuing appeal. Illus. 208 pages. Zenith. Pub. at $25.00 $9.95

5785146 TEQUILA & MEZCAL: The Complete Guide. By K. Desmet & I. Boons. This comprehensive guide is your opportunity to discover the long history of these beloved Mexican spirits, dating back to the Aztecs. Learn all about the versatilty, meticulous production processes, and flavor profiles of a wide array of brands, and then add them to a variety of cocktail recipes. Well illus. in color. 256 pages. Lannoo. Import. Pub. at $19.99 $9.95

5838221 BEER MAKES EVERYTHING BETTER: 101 Recipes for Using Beer to Make Your Favorite Happy Hour Grub. By John Lemmon. Bring the happy hour experience into your home! In addition to discovering what you can do with beer (other than drinking it, of course), you will learn the history of beer, how each ingredient affects beer flavor, the health benefits of beer, and how to create the perfect happy hour setting. Well illus. in color. 158 pages. Skyhorse. Pub. at $19.99 $9.95

549611X CHASING THE WHITE DOG: An Amateur Outlaw’s Adventures in Moonshine. By Max Watman. The author traces the historical roots and contemporary story of hooch. He takes us to the backwoods of Appalachia and the gritty nip joints of Philadelphia, from a federal courthouse to Pocono Speedway, profiling the colorful characters who make up white whiskey’s lore. 292 pages. S&S. Paperback. Pub. at $15.00 $12.95

PRICE CUT TO $2.95
**Breakfasts**


[PRICE CUT to $6.95]

4631868 **AMERICA’S BEST BREAKFASTS: Favorite Local Recipes from Coast to Coast.** Ed. by C. Schrage & A. Sussman. Inspired by down-home diners, iconic establishments, and the newest local hot spots, these recipes combine two of America’s honored traditions: hitting the road and enjoying an endless variety of breakfasts. Re-create mouthwatering breakfast dishes from restaurants across the country. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $23.00

[PRICE CUT to $13.95]


- $2.95

---

**Cookies, Breads & Baking**

1877488 **PILLSBURY BEST OF THE BAKE-OFF COOKIES & BARS.** Ed. by Lori Fox. Cookies and bars are perennial Bake-Off favorites, and this cookbook presents more than 100 of the winners from over the years, a bountiful collection of sweet treats that you and your family will love. Color photos. 160 pages. Wiley. Spiralbound.

- $3.95

2685167 **TASTE OF HOME BAKESHOP FAVORITES.** Ed. by Christine Rukavina. Treat your family to a fresh-baked classic picked from these 383 amazing recipes which cover cookies and cupcakes, cake pops, pies and tarts, pastries, cheesecakes, and more. Color photos. 320 pages. Reader’s Digest. Digest. Paperbound. Pub. at $17.99

- $3.95

5863813 **KING ARTHUR FLOUR WHOLE GRAIN BAKING.** Opens up the home baker’s repertoire to new flours, new flavors, and new categories of whole grain baked goods. It spills over with helpful tips, how-to drawings, sidebars on history and lore, and over 400 inviting and foolproof recipes for breads, muffins, cookies, pastry, and more. 16 pages of color photos. 612 pages. Reader’s Digest. Digest. Paperbound. Pub. at $17.99

- $3.95

4580672 **GOOD HOUSEKEEPING THE BAKER’S BOOK OF ESSENTIAL RECIPES.** Ed. by Jane Francisco. Offers 385 baking recipes and essential, trustworthy techniques. You’ll find it easy to finish a double-chocolate pie with a decorative top, mix and shape biscuits, work with phyllo dough, and more. Try recipes such as Spicy Empanadas, Lemon Meringue Pie, Eclairs, and Carrot Cake. Includes over 400 recipes for muffins, cakes, cookies, and pastries. Well illus. in color. 372 pages. Hearst.

- $3.95

5885237 **BETTY CROCKER CHRISTMAS COOKIES.** Ed. by Grace Wells. Bring a dash of creative flair to your baking this holiday season. In these pages you’ll find the best recipes for your holiday cookie exchange, from classics like Gingernap Sandwich Cookies, decorated treats like Snowflake Mitters; delicious drops like Chocolate Hazelnut Cookies; and bars and brownies like Holiday Toffee Bars. Well illus. in color. 207 pages. HMH. Paperbound. Pub. at $16.99

- $3.95

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 mixes and from-scratch butters. Try classics like Ciabatta and Banana Bread, and twist on traditional favorites like Potato-Buttermilk Biscuits and Irish Yogurt Bread. Color photos. 336 pages. HMH. Paperbound. Pub. at $19.99

- $6.95

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 ideas of appetizers, breakfast, lunch, dinner 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. 336 pages. HMH. Paperbound. Pub. at $19.99

- $6.95

5817638 **MAD FOR MUFFINS: 70 Amazing Muffin Recipes from Savory to Sweet.** By Jean Anderson. Presents seventy recipes for muffins—the classic comfort food. Try delectable recipes such as Old-Fashioned Carrot Muffins, Fresh Strawberry Muffins, and Parmesan-Crust Muffins. Well illus. in color. 224 pages. HMH. Paperbound. Pub. at $19.99

- $4.95

4638522 **BEST COOKIES: 50 Classic Recipes.** By the eds. of SAVEUR Magazine. From the editors of Saveur Magazine this collection showcases 50 recipes for iconic baked delights from around the world such as French Butter Cookies, Swedish Style Christmas Cookies and Baci di Dama from Italy as well as go-to favorites like Gingersnaps and Chocolate-Chip Cookies. Fully illus. 112 pages. Weldon Owen. Paperbound. Pub. at $16.95

- $4.95

3664546 **BAKED DOUGHNUTS FOR EVERYONE: From Sweet to Savory to Everything in Between—101 Delicious Recipes All Gluten-Free.** By Ashley McLaughlin. All you need is a doughnut pan, a mixing bowl, and a few simple ingredients like oat flour, almond meal, and pure cane sugar to make truly cakey doughnuts with none of the grainy texture and no scary starchy gums. From sweet confections to savory combinations, you’ll find them all. Color photos. 176 pages. Fair Winds Press. Paperbound. Pub. at $19.99

- $6.95

599094X **BREAD & BUTTER: Gluten-Free Vegan Recipes to Fill Your Bread Basket.** By Lynne Rosetto Kasper. After having to give up your favorite bread basket at her favorite restaurants for years, McKenna set aboutrighting this wrong, and tackled making gluten-free breads in her BabyCakes bakery. The result is all the savory breads a gluten-free vegan guy or gal could want. Recipes include English Muffins, Cinnamon Raisin Bread, Pizza Dough, Corn Tortillas, Puff Pastry Dough, Pretzels and Sandwich Bread. Well illus. in color. 160 pages. Clarkson Potter. Pub. at $25.00

- $8.95

7635494 **SIMPLE and SATISFYING BAKING FOR YOUR BREAD MACHINE.** By Kathryn Hawkins. 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. 176 pages. Good Books. Paperbound. Pub. at $15.95

- $3.95

5930587 **HOME BAKED: Nordic Recipes and Techniques for Organic Breads & Pastry.** By Hanne Risaagard. Offers recipes and techniques for baking artisan bread and pastry using organic, nutrient-rich grain and stone-ground flour. Includes detailed sections on yeast breads and other starters; baking without a raising agent for pies, cakes, cookies, and crackers; and covers grains such as wheat, spelt, barley, and rye. Fully illus. in color. 256 pages. Chelsea Green. 8½x10. Paperbound. Pub. at $33.95

- $9.95

5719230 **ALL THE BEST MUFFINS AND QUICK BREADS,** ed. by Joel Warner. Presents more than 175 recipes for classic, Heart Healthy, and Gluten Free—so everyone can enjoy these classic and contemporary dishes. Fully illus. in color. 336 pages. HMH. Paperbound. Pub. at $19.99

- $3.95

3555442 **ENTEMANN’S BAKE SHOP.** Makes it easy for bakers of all levels to create Entemann’s inspired baked goods of their own. Recipes, range from favorites like Blueberry Muffins, Simple Donuts, and Marble Loaf Cake to new ideas like Pumpkin Crumb Cake and Coffee Whoopie Pies. Includes 12 gift labels and 24 gift tags. Color photos. 96 pages. Parragon. Spiralbound.

- $3.95

---

See more titles at erhbc.com/980
7547218 GREAT CAKES: Over 250 Recipes to Bake, Share, and Enjoy. By Carole Walter. Hundreds of outstanding recipes, many of which can be baked in under an hour, ranging from Old-Fashioned Pound Cake to Struesel Lemon Torte and Italian Purple Plum Cake, plus basic butter cakes, chocolate cakes, the cholesterol-free Angel Food Cakes, and gloriously elaborated frosted gâteaux. Color photos. 558 pages. Gramercy. $4.95

751929X A BAKER'S FIELD GUIDE TO CHOCOLATE CHIP COOKIES. By Ude Wilson. With its handy spiral bound format, this volume is a must for chocolate chip cookie lovers. Seventy-five delectable yet easy recipes include Classic Toll House Cookies, Half and Half Cookies, and Chocolate Almond Sparkles. Well illus. in color. Harvard Common. Spiralbound. Pub. at $16.95 $3.95

5773874 LOW CARB HIGH FAT BREAD. By Mariann Andersson. A gluten- and sugar-free bread that’s perfect for weight loss and health maintenance. Low Carb High Fat Bread is at the center of this tantalizing baker’s guide. Here are more than 40 recipes, including Mediterranean Muffins; Cinnamon-scented Crispbread; Pizza Buns, and Swedish Christmas Crackers. Color photos. 96 pages. Skyhorse. Pub. at $17.95 $5.95

4597583 LOW CARB HIGH FAT BAKING: Over 40 Gluten- and Sugar-Free Recipes for Pastries, Desserts, and Delicious Treats. By Mariann Andersson. Lose the weight and keep it off with baked treats and sweets you can feel good about—with no sugar or gluten added! Reinvent yourself with healthy, scrumptious recipes like Midsummer Cinnamon Pinwheel Cookies, Sweetheart Cornmeal Crackers, and more. Well illus. in color. 96 color. Skyhorse. Pub. at $17.95 $5.95

3581355 BAKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA. By Marcy Goldman. The well-loved baking bible is back, with more than 1,000 recipes and new photography, plus new photos, all-new flour names and fresh look. Learn all about perfect pie pastry, sourdough and bread starters, different ways to make pizza dough, the secret to better biscotti, and much more. Color photos. 208 pages. Wiley. 9½x10. Pub. at $20.00 $9.95

5752418 THE NEW BEST OF BETTER BAKING.COM. By Marcy Goldman. These forty-one recipes developed by madeleine lovers from Italy to America explain how building upon a few basic principles can generate a wealth of dazzling creations, while easy to follow recipes reveal the restaurant quality baking at home. Color photos. 304 pages. Wiley. 9½x10. Pub. at $40.00 $9.95

6763995 WE LOVE MADELEINES. By Antonis Achilleos. Here are more than 40 recipes of Madeleines and Madeleine-inspired ideas like Lemon-Cream Cheese Puffs, and Coconut Key Lime Tart. Well illus. in color. 324 pages. Oxmoor. 8x10¼. Pub. at $29.95 $9.95

5830532 GOOSEBERRY PATCH BIG BOOK OF COUNTRY BAKING. Ed. by Susan Ray. From breads, biscuits and cakes to coffeecake, scones and cobblers, there’s a recipe for every meal and all occasions. Includes menus for easy planning, as well as secrets for perfect pies, tips on time-saving shortcuts, and much more. Color photos. 368 pages. Oxmoor. 8x10¼. Pub. at $29.95 $9.95

4594444 ARTISAN BREAD: 100 Years of Techniques and Recipes. By Keith Cohen. The master baker and breadmaker Cohen offers professional baking methods including step by step directions for baking a variety of delicious breads and rolls, and presents a behind the scenes look at how an artisan baker works. Well illus. in color. 324 pages. Oxmoor. 8x10¼. Pub. at $30.00 $9.95

200 TIPS FOR CAKE DECORATING. By Carol Deacon. Shows you how to use fondant, buttercream, chocolate, and marzipan to create an array of cake decorations and edible delights. Beginners can start with what they have in their kitchen and add tools as they progress. Includes recipes, illus. in color. 160 pages. Firefly. Pub. at $23.95 $8.95

3626261 FLAVOR FLOURS. By Alice Medrich with M. Klein. In this groundbreaking work, Medrich applies her legendary skill and impeccable palate to flour, the name she gives to delicious non-wheat flours, including whole and ancient grains, millet, and buckwheat. She shows you how these flours can be used to make nearly 125 recipes, ranging from cereal flakes to whole-grain breads. Color photos. 208 pages. Oxmoor. 8x10¼. Pub. at $35.00 $13.95

7520158 LOCAL BREADS: Sourdough and Whole-Grain Recipes from Europe’s Best Artisan Bakers. By Daniel Luber and L. Chattman. He traveled across Europe in search of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 355 pages. Oxmoor. 8x10¼. Pub. at $35.00 $8.95

See more titles at erhc.com/980 – 53 –
Desserts

7553560 MUG CAKES: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth. By Leslie Blakeby. Why reach for a store-bought mix that takes up to an hour to bake when you can make a quick, tiny, microwavable batter for your mug in a matter of minutes? Here you will find more than 100 clever mug cake recipes featuring flavors like pina colada, Irish coffee, caramel pear, and root beer float. Color photos. 168 pages. St. Martin’s. Paperbound. Pub. at $22.99 $5.95

3575851 VINTAGE CAKES: More Than 90 Heirloom Recipes for Tremendously Good Cakes. By Jane Brocket. Presents over 90 recipes from the deliciously decadent French Velvet Cake to the simple but sublime Madeira Cake. Every recipe is photographed in a vintage setting with delightful crockery and tableware. Insightful introductions give provenance to the history and background of each recipe. 132 pages. North Light. Paperbound. Pub. at $24.99 $3.95

5929911 MUG CRUMBLES: Ready in 3 Minutes in the Microwave! By Christelle Huet-Gomez. The ease of mug cakes meets the delectable flavors of your favorite crumbles! Featuring over 30 quick and delicious recipes from Cinnamon & Apple Mug Crumble to Pear with Gingerbread & White Chocolate Mug Crumble, these 30 plus scrumptious recipes will satisfy your crumbly craving in a snap. Well illus. in color. 72 pages. Hardie Grant. Import. Pub. at $11.95 $4.95

4402162 BORDEN EAGLE BRAND 1-2-3 DESSERT. Features over forty yummy recipes using Eagle Brand Condensed Milk. Magic Cookie Bars, Lemon Crumb Bars, and Festive Cranberry Cheese Squares, and more, to be hit at any affair. Illus. in color. 46 pages. Ft. Spiralaound. $3.95

357529 FIELD GUIDE TO CANDY: How to Identify and Make Virtually Every Candy Imaginable. By Anita Chu. Offers more than 100 recipes and illustrations of all sorts of delectable classics as Caramel Apples, Rocky Road, and Lollipops, as well as traditional international favorites like Turkish Delight, Truffles; and French Praline. Color photos. 318 pages. Quirk. 4/4/07. Paperbound. Pub. at $15.95 $4.95

5913454 MUG CAKES: Soft Melting Cakes Ready in 5 Minutes. By Lene Knudsen. Sharing classic recipes for old favorites like Lemon, Carrot and Chocolate Tuxedo Cake, Green Tea and Cranberries; and Tropical Mug Cake. All you need is five minutes, a microwave and a serious cake craving! Fully illus. in color. 71 pages. Hardie Grant. Import. Pub. at $10.95 $4.95

7674066 BERN, JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK. By Ben Cohen et al. Ben and Jerry share all the recipes and techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, here are 90 recipes, including sorbets, summer slushies, giant sundaeas and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperbound Import. Pub. at $9.95 $3.95


5798094 PAYARD DESSERTS. By Francois Payard with T. Boyle. Offers a dazzling collection of plated desserts from a world-renowned master of the craft. From frozen desserts, pastries, cakes, other baked desserts, to custards, cold dessert soups, savoy cheese desserts and more. Payard’s style is all about marrying simple presentation with incredible flavor. 360 pages. HMH. 8/10/10. Pub. at $49.00 $4.95

1877263 TASTE OF HOME BEST LOVED PIES. Ed. by Catherine Cassidy. Discover 185 recipes for fruit-filled wonders, silky cream delights, decadent ice cream treats, and a host of tarts, dessert pizzas, cobblers, and other timeless classics made with your favorite ingredients. Well illus. in color. 112 pages. Taste of Home Media Group. $5.95

463758X STONER MUG CAKES: Get Baked with Weed Cakes That Are Made in the Microwave! By Dane James. Now you can make a mug cake into a mug, give them a good mix, then cook in your microwave for a space cake to high five for. Even a stoner can do it and before you can say pass the spliff your cake is cooked and ready to blow your mind. By Nutty Berry Cake, High Caffeine Cake, Paradise Pudding; and more. Fully illus. in color. 64 pages. Spruce. Import. Pub. at $9.99 $3.95

5891574 THE TWINCKIES COOKBOOK. In celebration of the 85th anniversary of Twinkies. Host your own classic cookbook and add twenty-five new and wonderfully wacky recipes. Try a Twinkle-filleed cake on Chicken and Waffles, or Twinke Pumpkin Pie. Fully illus. in color. 114 pages. Ten Speed. Pub. at $12.99 $4.95


7601777 MOUFFLET: More Than 100 Classic Muffin Recipes That Rice to Any Occasion. By Kelly Juggers. Whether you’re looking for the perfect side for a special dinner or a delightful dessert to end your soiree, the ingredients in these recipes are sure to leave you wanting more. More than 100 Classic Muffin Recipes including Dulce de Leche Muffins, Brown Sugar Muffins, and Cafe Mocha Muffins. Well illus. in color. 191 pages. Adams Media. Pub. at $18.95 $2.95

4563439 THE CANDY COOKBOOK. By Alice Bradley. Discover a delicious array of recipes in this ground breaking cookbook originally published in 1917. The first and only volume to feature a chart of traditional candy cooking with chocolate, it is stuffed full of recipes for fudge, merengues, fondants and more. 207 pages. Hesperus. 4/4/17. Paperbound Import. Pub. at $16.95 $4.95

5969331 MMM... MARSHMALLOWS. By Beth Hilkier. From indulgent chocolate-covered caramel to classic peppermint, making mouthwatering marshmallows has never been easier. Collects 30 recipes for marshmallows in flavors like Banana and Peanut Butter Swirl, Spiced Cranberry, Cane Mocha; Toasted Coconut; and much more. Fully illus. in color. 64 pages. Ayland Peters & Small. Pub. at $15.95 $4.95

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

7520239 NICK MALGIERI’S PERFECT PASTRY. Introduction to the world of pastry, beginning with Pate a Choux (cream puff), and on up through Puff and Croissant dough upon which tarts, tortes, and pies are built. Includes over 200 recipes for luscious creations such as Peach and Raspberry Cobbler, and Cheesecake Pie. Illus. 338 pages. Macmillan. Paperbound. Pub. at $19.95 $5.95

3655032 BAKING WITH LESS SUGAR. By Joanne Chang. Renowned for her beautiful pastries and desserts at Flour Bakery + Cafes in the Boston area, Chang has reconceptualized Flour favorites and developed new and wonderfully wacky recipes. Try a Pudding makes sweet breads, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes; Overnite Pecan Sticky Buns; Berry Yogurt Parfait Salad, Peanut Butter Cup Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

5780438 MUG ‘EMS: Sweet Things. When they need a hug—gim them a mug. Want more—try another one. Simply fill a bag with the recipe ingredients and place in an oven proof mug, then secure the bag and decorate and attach a personalized gift tag with the recipe to finish the dessert. Includes over twenty recipes for desserts like Apple Crisp, Chocolate Chip Blondie, Shorty Pie and more. Fully illus. in color. 200 pages. Chronicle. Pub. at $25.00 $9.99

Vanilla Coconut Dessert. CO. Spiralbound. Pub. at $12.95 $3.95

- 56 -
589934X MON CHER ECLAIR. By Charly Ferreira. Add a little Parisian elegance to your baking repertoire with over 40 easy-to-make and absolutely gorgeous recipes. Eclairs, cream puffs, profiteroles, and savory gougeres. Well illus. in color. 112 pages. Chronicle. Paperback. Pub. at $16.95 $6.95


5938589 GLAMOUR CAKES. By Eric Lanlard. Add glam to any occasion with this stunning collection from the cake designer to the stars. He shows you how to make 20 inspirational celebration cakes, from a magnificent hand-painted Thom Browne wedding cake to a decadent Bollywood-inspired cake decorated with gold leaf. Color photos. 160 pages. Hamlyn. 8x10. Paperback Import. Pub. at $14.95 $9.95

7595980 THE DIABETIC CHOCOLATE COOKBOOK. By Mary Jane Finsand. In this collection of 100 delicious recipes for diabetics, fudge, truffles, pies, frostings, topings, cakes, and even chocolate mousse are presented here. 160 pages. Sterling. Paperback. Pub. at $10.95 $4.95


7602366 READY FOR DESSERT: My Best Recipes. By David Lebovitz. Serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candes, dessert sauces, fruit preserves, and even homemade liqueurs. Well illus. in color. 295 pages. Ten Speed. Paperbound. Pub. at $24.99 $3.95

7596758 THE WEDDING CAKE BOOK. By Dede Wilson. Offers instructions and recipes for an assortment of tiered wedding cakes, including cheesecakes, caramel rum, coconut, chocolate mousse, and even a flaming baked Alaska. Includes decorations like fresh flowers, marzipan, chocolate leaves, and a variety of buttercreams, frostings, curds and fillings. Illus. in color. 196 pages. Wiley. Pap. $19.95 $9.95

7642776 CAKE BALLS: More Than 60 Delectable & Whimsical Sweet Spheres of Goodness. By Dede Wilson. With Wilson as your guide, cake balls are easy to make at home—and just the thing to serve at your next gathering. After showing you step by step how to make and shape these delicious treats, she offers 52 distinctive cake-ball recipes, from kid-friendly ideas to sophisticated grown-up creations. Color photos. 175 pages. Harvard Common. Spiralbound. Pub. at $17.95 $6.95

5944538 A BAKER’S FIELD GUIDE TO HOLIDAY CANDY & CONFECTIONS. By Dede Wilson. With its handy spiral bound format, this volume is the bible for festive homemade creations around the world. You’ll find classic candies, new twists on old favorites, and utterly original confections. Fully illus. in color. 176 pages. Harvard Common. Spiralbound. Pub. at $17.95 $3.95


4553594 SPLET: Cakes, Cookies, Breads & Meals from the Bread Grain. By Roger Saul. A deep, nutty flavor and amazing versatility—not to mention myriad health benefits—make spelt a store-cupboard grain essential. From leaves and cakes full of flavor to crisp, crumbly pastries, tarts, and cookies, this go-to grain is revved and showcased in this mouthwatering recipe collection. 167 pages. Nourish. Import. Paperback. Pub. at $24.95 $6.95

See more titles at erhbc.com/980
266415 SERIOUSLY BITTERSWEET: The Ultimate Dessert Maker's Guide to Chocolate. By Alice Medrich. Explains what the percentage print on the chocolate label means and how to use this chocolate for baking and desserts. Try nearly 150 recipes such as Strawberry Celebration Cake, Chocolate Pecan Pie, Cocoa Bean Cream, and Nibby Pesto. Illus. in color. 336 pages. Artisan. 9x9. Paperback. Pub. at $25.95 $4.95

588244 SUPER CUTE CRISPY TREATS: Nearly 100 Unbelievable No-Bake Desserts. By Ashley Fox Whipple. A food decorating expert shows you nearly 100 ways to make a beautiful and delicious rice crispy treat for any occasion. Think outside the square with 3-D crispy treat sculptures, ice-cream cones and donuts; make crispy treat lollipops stuffed with candy or garnished with flavors from Kool-Aid to peanut butter and jelly! Well illus. in color. 166 pages. Race Point. Paperback. Pub. at $21.99 $6.95

586335X BIG GAY ICE CREAM. By Bryan Petroff et al. Beginning in 2009 as a whimsical experiment in frozen treats and imaginative toppings, the Gay Ice Cream food truck is now a mainstay of New York City summers. Filled with recipes for an assortment of mix-ins, sorbets, shakes and more, this colorful cookbook shares the two-year, wonderful journey. Fully illus. in color. 192 pages. Clarkson Potter. 8¼ x 10¼. Pub. at $25.00 $4.95

587707X TIPSY TREATS: Alcohol-Infused Cupcakes, Marshmallows, Martini Gels, and More! By Autumn Skoczen. Along with instruction on the basics of baking with alcohol and common problems and solutions, Skoczen shares her unique alcohol-infused recipes for cupcakes and cakes; frostings, fillings, and ganaches; and drinks; and more. Illus. in color. 118 pages. Skyhorse. Pub. at $19.99 $5.95

5869846 THE SWEETS OF ARABY. By M. Salloum & L.S. Elias. These traditional Middle Eastern dessert recipes were adapted from six medieval Arabic manuscripts, and each of the desserts chosen was described in Arabian Nights. Scheherazade’s stories are interspersed with recipes and the authors’ recollections in a charming and humorous style. Color illus. 126 pages. Countryman. Paperback. Pub. at $15.95 $5.95

5730996 BEST DUMP & FREEZE TREATS: Frozen Fruit Salads, Pies, Fluffos, and More Retro Desserts. By Monica Sweeney. Great for any occasion, these no-bake dessert style pleases the real crowd pleasers. Combining something creamy with something fruity or some good, traditional chocolate, just mix it up and freeze it. Recipes include Tropical Delight Salad, Butterscotch Layer Cake, and Cranberry Pie. Fully illus. in color. 127 pages. Countryman. Paperback. Pub. at $14.95 $11.95

5764043 BEST COBBLERS & CRISPS EVER: No-Fail Recipes for Rustic Fruit Desserts. By Monica Sweeney. Classic, rustic, and so 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 Berry, Flaky Peach Sugar Crisp, or Blueberry Crisp. Well illus. in color. 122 pages. Countryman. Paperback. Pub. at $14.95 $11.95

3611191 BEST MUG CAKES EVER. By Monica Sweeney. Love to bake but wind up eating the whole dessert yourself? This collection of delicious and not-over-the-top recipes for mug cakes will help you re-create the best versions of timeless and traditional Jewish baked goods like Tall Orange Lekach, Three-Layer Cheesecake, Black and White Cookies and Neiman-Marcus Date Roulades. Fully illus. in color. 240 pages. Page Street. Pub. at $24.99 $17.95

$12.95

5852080 THE GREEN AISEL’S HEALTHY SMOOTHIES AND SLOSHIES. By Michelle Savage. Practicing a raw lifestyle is simply the best way to give your body the enzymes, vitamins, minerals, natural probiotics, and nutrients it needs to thrive in this toxic environment. Full of recipes for beverages that are tasty, healthy, and easy to make, all you’ll need is a blender. Recipes include Fizzy Lime Drop, Pumpkin Pie, South of the Border, and Sunskist Cold Reducer. Well illus. in color. 143 pages. h.t. ullman. Import. Pub. at $19.99

$5.95

5896541 VEGAN SMOOTHIES: Natural and Energizing Drinks for All Tastes. By Eliq Maranik. With abundant tips on ingredients and their health benefits accompanying the well-balanced recipes, this collection of concoctions will add some tasty pleasure to your wellness program. Try a Mango, Orange, and Pineapple Smoothie, a Chocolate, Date, and Turmeric Smoothie, or a Pina Colada. Well illus. in color. 143 pages. h.t. ullman. Import. Pub. at $19.99

$5.95

5858170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This comprehensive guide is your entry into the world of cider. You’ll learn enough to pick out a cider you’ll love and tell your kids about the history of apple juice. From exposing the ancient Roman secret of how to get juice from apples to revealing the history of cider, Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95

$7.95

5893615 JUICY DRINKS: Fresh Fruit and Vegetable Juices, Smoothies, Cocktails, and More. By Alkon-Akman. Want to pull out your juicer or blender, check the fruit bowl and vegetable crispers, and get juicing? Try Plum and Ginger Granita, Strawberry Frappe, Mint Sorbet or Wheatgrass Carrot Elixir. Color photos. 96 pages. Weldon Owen. Pub. at $19.95

$5.95

5888220 LIQUID HEALTH. By Lisa Montgomery. Features over 100 juice and smoothie recipes including Paleo, Raw, Vegan, and Gluten-free with simple easy to follow instructions for each recipe. From a perfect smoothie, explain exactly what benefits each ingredient does for your body, and why. Photos. 171 pages. Hatherleigh. Paperbound. Pub. at $16.50

$5.95

5891551 A RAINBOW OF SMOOTHIE BOWLS: 100 Wholesome and Vibrant Blended Creations. By Leigh Weingus. Features over 100 creative creations of flavorful treats that are nutritious as they are beautiful. Combine colorful fruits, vegetables, nuts and seeds into delicious bowls including Strawberry Lemonade Bowl, Nutty Avocado Raspberry Bowl, Mint Chocolate Bowl, and Blueberry Watermelon Kiwi Bowl. Well illus. in color. 136 pages. Ulysses. Paperbound. Pub. at $14.95

$11.95

4583183 JUICES AND SMOOTHIES. By A. Cross & F. Hunter. Whether you want to boost your energy levels, detoxify your system, or simply quench your thirst, there are over 200 delicious drinks for health and vitality. A complete index of ingredients is included so you can find the right juices and smoothies for you. Fully illus. in color. 128 pages. Hamlyn. Paperbound Import. Pub. at $9.95

PRICE CUT to $1.95

3556441 SUPER SMOOTHIES: 100 Recipes to Supercharge Your Immune System. By Ellen Brown with K. Konopelski. Each of these 100 wholesome and luscious smoothie recipes is a nourishing blend of fruits, vegetables, and superfoods for the specific nutrients it delivers so that you’ll learn exactly what benefits you’re getting from each and every drink. Color photos. 206 pages. Crestline. 580 pages. Weldon Owen. Pub. at $19.95

PRICE CUT to $4.95


PRICE CUT to $2.95


$5.95


$2.95


$4.95


$4.95


PRICE CUT to $2.95
Seasonings & Condiments

575915X TRUELY MEXICAN. By Roberto Santibanez et al. Focuses not on the street snacks or haute cuisine of Mexico, but on its condiments and sauces. A chapter devoted to the arsenal of exhaling salsas; another to lush guacamoles; one to simple, soulful adobos; and another to the more elaborate ones. A section on traditional side dishes and ideas for putting your salsas and salsas to good use. Well illus. in color. 264 pages. Wiley. 9½x10¼. Paperbound. Pub. at $35.00 $9.95

5891833 HERBS & SPICES: The Cook’s Reference. By Jill Norman. Bring your cooking and eating to a new level with over 200 exciting new flavors. Detailed profiles examine each herb and spice, covering everything from buying and storing to flavor pairings. Includes instructions for creating more than 100 blends, spices rubs, sauces, and flavor-packed recipes. Well illus. in color. 336 pages. Dorling Kindersley. Pub. at $30.00 $21.95


5736110 THE GOOD COOK’S BOOK OF SALT AND PEPPER. By Michele Anna Jordan. Contains over 150 delicious recipes and thorough information on the wide varieties of salts and peppers for those interested in seasoning their meals to perfection. It is the perfect guide for not only home and professional cooks, but for anyone who loves to eat. Color photos. 422 pages. Simon & Schuster. Pub. at $18.99 $12.95

5745462 THE GOOD COOK’S BOOK OF OIL AND VINEGAR. By Michele Anna Jordan. Contains more than 150 delicious recipes and thorough information on oils and vinegars for anyone interested in using this popular culinary duo to achieve perfection. Try Grilled Beef with Chimichurri Marinade or Olive Oil & Meyer Lemon Cake. Color photos. 430 pages. Skyhorse. Pub. at $19.95 $9.95

5738261 THE GOOD COOK’S BOOK OF MUSTARD. By Michele Anna Jordan. A selection of delicious recipes is accompanied by thorough information on a variety of mustard-related topics, from growing mustard to purchasing and using commercial mustards. Includes market favorites on how to grow mustard properly, spot the many varieties of mustard leaves, and create menus starring mustard. Well illus. in color. 302 pages. Skyhorse. Pub. at $18.99 $6.95


753776X GINGER. By Lou Seibert Pappas. Drawings. 72 pages. Chronicle. Pub. at $9.95 $2.95


5754710 SECRETS OF SAFFRON: The Vagabond Life of the World’s Most Seductive Spice. By Pat Willard. 225 pages. Beacon. Pub. at $23.00 $3.95

5724585 SALT & PEPPER. By Jody Vassallo. Well illus. in color. 176 pages. Whitecap. 9½x12¼. Paperback Import. PRICE CUT to $24.95


★ 5723299 A PREPPER’S COOKBOOK: 20 Years of Cooking in the Woods. By Deborah D. Moore. Featuring over 100 recipes, Moore takes you on a step by step journey to recreate the meals she makes every day using only what she has stored in her pantry. An entire room of her small house is devoted to food and supply storage, and the food and supplies she has at hand to begin to prepare meals to perfection. It is the perfect guide for not only home and professional cooks, but for anyone who loves to eat. Color photos. 422 pages. Simon & Schuster. Pub. at $18.99 $9.95

5353820 CANNING MADE EASY. By Jekka McVicar. Illus. in color. 192 pages. Voyageur. Pub. at $19.95 $6.95

5773601 HOME CANNING AND PRESERVING. By Janet Cooper. Instructions on making small-batch preserves, pickles, chutneys, sauces, and more, whether in the summer or in the cold winter months. Cooper provides step-by-step instructions on making these flavorful creations, covering equipment, ingredients, and canning methods along the way. Color photos. 202 pages. Skyhorse. Paperback. 8½x11. Pub. at $14.95 $9.95


Canning & Preserving

5849276 BETTER HOMES AND GARDENS YOU CAN CAN. Ed. by Jan Miller. Offers hands-on advice and helpful tips to start canning and preserving your farm-fresh produce, whether you produce from your own garden. With 100 delicious recipes to fire your imagination, including pickles, jams, jellies, chutneys, salsas, sauces, and even homemade cordials, you’ll find everything you need here. Well illus. in color. 192 pages. Voyageur. 8x10. Paperback. Pub. at $14.95 $3.95

5773601 HOME CANNING AND PRESERVING. By Janet Cooper. Instructions on making small-batch preserves, pickles, chutneys, sauces and more, whether in the summer or in the cold winter months. Cooper provides step-by-step instructions on making these flavorful creations, covering equipment, ingredients, and canning methods along the way. Color photos. 202 pages. Skyhorse. Paperback. 8½x11. Pub. at $14.95 $3.95


SOLD OUT

594046X THE FARMER’S KITCHEN HANDBOOK. By Marie W. Lawrence. Organized by month to coordinate with a farmer’s calendar, this beautiful cookbook will push your palate! Well illus. in color. 250 pages. Globe Pequot. Paperback. Pub. at $15.95 $4.95

5938031 SALT SUGAR SMOKE: How to Preserve Fruit, Vegetables, Meat, and Fish. By Diana Henry. Jams and jellies, chutneys and pickles, spiced and potted meads and curdled vinegars, syrups and alcohols, vegetables in oil, mustards and vinegar—here are recipes to fill your larder with the most delicious conserves of all kinds. Well illus. in color. 272 pages. Mitchell Beazley. Paperback Import. Pub. at $24.95 $9.95

This catalog contains publishers’ closeouts, overstocks, imports, remainders, and current titles at special prices. Current titles are marked with a ★.

©2017 Edward R. Hamilton Bookseller Company

COOKBOOK Bargain Books

7581483 THE LIDDABIT SWEETS CANDY COOKBOOK. By L. Gutman & J. King. In 75 recipes, Gutman & King demystify the process of candy making. They cover the fundamentals; the tools you need and the tools that are optional; the lowdown on ingredients. Then comes the recipes: the confections that capture all the notes that candy triggers. Color photos. 302 pages. Workman. Paperbound. Pub. at $17.95 $3.95


5890306 JOANNE FLUKER’S LAKE EDEN COOKBOOK. The author of the Hanna Swensen amateur mystery series welcomes you into Lake Eden’s annual Cookie Exchange. The whole Swensen clan, their friends, and the members of the Lake Eden Gossip Hotline share their favorite recipes for cookies (and more), sprinkled with lots of juicy Lake Eden anecdotes. 368 pages. Kensington. Paperbound. Pub. at $15.00 $4.95

5759676 JUNIOR’S HOME COOKING: Over 100 Recipes for Classic Comfort Food. By A. Rosen & B. Allen. This landmark metro-New York restaurant chain Junior’s has been known for its delicious comfort food since 1950. This collection offers over 100 made-from-scratch recipes from Junior’s, including Asian Chicken Salad; Combo Wings, Barbecued Pork Ribs, and more. Color photos. 268 pages. Tuttle. Paperbound. Pub. at $14.95 $4.95


5940079 BAKING WITH WHOLE GRAINS. By Valerie Baer. Includes tips for more than 100 delicious recipes that feature whole wheat, spelt, flax, and other nutritious grains. Try Tomato Feta Scones; Winter Squash Bread; Carrot Cake, Sweet Potato Cornbread, Blueberry Pie, and many more. Fully illus. in color. 241 pages. Good Books. Paperbound. Pub. at $22.95 $5.95

5899948 THE BURGER: An Action Packed Delicious Adventure. Shows up a collection of favorites certain to dazzle the even most discerning burger-lover, plus some new ideas to impress hungry friends and family. Try the Blue Cheese Stuffed Burger, the Jamaican Jerk Chicken Burger, the Sweet Potato and Muenster Burger, and much more. 224 pages. Parragon. Paperbound. Pub. at $17.95 $5.95

Order all you want for one low $3.50 Postage & Handling charge.

To allow the lowest prices, we do no billing and do not accept credit cards. However, the same titles may be obtained from www.HamiltonBook.com using credit cards at an additional cost of $3.50 plus 40¢ per item.